

Product Specification Sheet		
Product	IQF Green Peas	
Description	The IQF material should be 100% natural with natural flavor of typical well matured green peas and free from off flavor and off notes. IQF green peas are the product prepared from sound, fresh, free from insect or fungal infection, clean peas of suitable maturity which are depodded, washed, sufficiently blanched to inactivate enzymes and to ensure adequate stability of color, flavor during storage. IQF green peas should conform to the characteristics of the species <i>Pisum sativum L</i>	
Origin	India	
Finish products	100% Green Peas	
Ingredients	Not from GMO No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}	
Parameter		Specifications
1	Organoleptic Characteristics	
1.1	Color	Deep green
1.2	Taste / Smell	Typical of green peas
1.3	Physical Appearance	Hard in frozen
2	Physical and Chemical Characteristics	
2.1	Peroxidase test	Negative
2.2	Product Size	7-12 mm
2.3	Peels	None
2.4	Rotten / Moldy Fruits	None
2.5	Other Foreign Bodies	None
2.6	Major Blemish- Shrink and blackish	5%
2.7	EVM	Nil

FRIZWELL AGRO FOODS

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3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	Max 40,000
3.2	Yeast & Mould Count (cfu/g)	Max 100
3.3	Total Coliform (cfu/g)	Absent
3.4	E. Coli (cfu/g)	Absent
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

Chemical preservatives and Additives: Product is manufacture from Green Peas and does not contain any added preservatives, colors, flavors or other adulterants.

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues.

Packaging: Available in 10 kg bulk pack in blue color LDPE bag in 5 ply corrugated cartons.

Labeling: Every pack is labelled in accordance with current international legislation

Name of product; Net weight; Gross Weight; Lot No.; Batch Code; Production date; Best Before date; Country of origin; Storage instructions

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Frozen product should always be stored at or below -18⁰ C

Best Before: Twenty four months from the date of manufacturing when stored at or below -18⁰ C