



ARDO PRODUCT SPECIFICATION

Peapods 50-80 mm

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GENERAL DESCRIPTION

The raw material as supplied should be the pink flower of the species *Pisum sativum* L var. *saccharatum* in which the whole pod is edible. Before processing, the pods must be freshly picked, free from disease and blemishes and at the right maturity, with minimal swelling to the seeds. After delivery to the factory they must be processed immediately by washing, cleaning, blanching and freezing, according to good manufacturing practices. The process should ensure stability of colour and flavour and freedom from foreign matter and contaminants. Product should also be metal detected and stored below -18°C until delivery.

DEFINITION OF DEFECTS

- a) F.M. : such as wood, stones, insects, grit, ...
- b) F.E.V.M. : any vegetable matter not derived from the pea plant and which is non-toxic.
- c) E.V.M. : any vegetable material other than peapods.
- d) Blemishes : This includes blemish through damage by insects or mechanical means, disease or any discoloured areas, including wind rub. Blemishes > 6 mm in diameter = major; 2-6 mm=minor.
- e) Colour variants : This refers to any unit which is conspicuously different in colour to the normal green of the rest of the sample.(including khaki)
- f) Broken pieces : Broken pods that are less than 40 mm in length.
- g) Damaged : Natural or mechanical damage to the pods.
- h) Thickness : Maximum thickness 6mm.

- i) Undersize : Length less than 50mm
- j) Oversize : Length longer than 80mm
- k) Strings : Pods with strings, count the presence of strings on the thick side of the pods, where the peas are attached.

TOLERANCES OF DEFECTS Max per 500 g

- a) Nil
- b) Nil
- c) 1 pc
- d) Major blemish >6mm : 2 pcs
Total blemishes (major+minor) : 8 pcs
- e) 25 g
- f) 75 g
- g) 10 g
- h) 25 g
- i) 50 g
- j) 25 g
- k) 10 g

NUTRITIONAL VALUE Average per 100 g %RI*

Energy	: 37 kcal / 157 kJ	1,9%
Fat	: 0,2 g	0,3%
Saturated fat	: Traces	<0,1%
Carbohydrates:	4,1 g	1,4%
Sugars	: 3,4 g	3,8%
Proteins	: 3,6 g	7,2%
Fibres	: 2,3 g	9,2%
Salt	: 0,005g	0,1%

*RI: Reference intake of an average adult (8400kJ/2000kcal).

DECLARATION OF ALLERGENS

Allergen included in ANNEX IIIa of the directive 2000/13/EG	Present in end product due to ingredients		Nature of the constituent	Unintended presence	
	YES	NO		YES	NO
Gluten		x		x	
Crustaceans		x		x	
Eggs		x		x	
Fish		x		x	
Peanuts		x		x	
Soybeans		x		x	
Milk		x		x	
Nuts		x		x	
Celery		x		x	
Mustard		x		x	
Sesame		x		x	
Sulphur Dioxide (>10 ppm)		x		x	
Lupine		x		x	
Molluscs		x		x	

DECLARATION OF NON-GMO

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechonology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

CHEMICAL DATA

Pesticide residue

We hereby declare that the products, supplied by Ardo, are conform to relevant legislation currently in force in the EC. Pesticides used shall be conform to the EC approved list and not exceed the MRL's defined by the EC in the finished material supplied.

Declaration on heavy metals

We hereby declare that all products ,supplied by Ardo, are conform to the EC-legislation and that they do not exceed the heavy metal tolerances defined by the EC.

BACTERIOLOGICAL DATA

	Target	Maximum
Aerobic plate count	500.000 / g	1.500.000 / g
Enterobacteriaceae	1.000 / g	10.000 / g
E. Coli	10 / g	100 / g
Yeasts and moulds	1.000 / g	5.000 / g
Listeria monocytogenes	10/ g	100 / g
Salmonella (25 g)	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE
DEPARTMENT

