



SPECIFICATION



CHOICE PEAS

Document : S-GREE.004.E.UK

Version : 12

Date : 20/02/2023

Revision : 02

Date : 20/02/2023

Page : 1 to 6

1. Company

N.V. d'Arta

Pittensestraat 58 A

8850 ARDOOIE

BELGIUM

☎ +32.51.74.69.91

☎ +32.51.74.69.68

www.darta.com

2. Specification of the product

- GMO-free
- Remnants of pesticides: following the EU (Belgian) law
(cf. www.fytoweb.fgov.be)
- Free from additives
- Heavy metals: following the EU (Belgian) law
- Choice peas
 - . Step 1: the peas are cleaned, stones are removed, the peas are washed
 - . Step 2: the peas are blanched (peroxidase-negative) and cooled
 - . Step 3: the peas are individually quick frozen (IQF) until they reach a temperature lower than minus 20 degrees Celsius (-20°C)
 - . Step 4: the peas are sorted (diameter): peas medium fine ≥ 9.3 mm
 - . Defects:
 - * absence of foreign matters
 - * E.V.M.: max 1 pc/1000 g
 - * maximum 2% peas with discoloration
 - * splits and skins: < 5%



SPECIFICATION



CHOICE PEAS

Document : S-GREE.004.E.UK

Version : 12

Date : 20/02/2023

Revision : 02

Date : 20/02/2023

Page : 2 to 6

- Nutritional information (gramme / per 100 grammes):

. Energy:	267 kJ – 64 kcal
. Fat:	0.0
. Of which saturates:	0.0
. Carbohydrate:	8.5
. Of which sugars:	1.7
. Protein:	5.4
. Salt:	0.040

- Countries of origin: Belgium, France and Holland

3. Bacteriological norms

- T.V.C.: <math>< 10^5 / g</math>
 - Coliforms: <math>< 10^3 / g</math>
 - E. Coli: <math>< 10^2 / g</math>
 - Moulds and yeasts: <math>< 10^3 / g</math>
 - Salmonella: absent / 25 g
 - Listeria: <math>< 10^2 / g</math>
-

4. Product dimensions

- Peas medium fine: at least 80% with diameter > 9.3 mm
-

5. Packaging process

- E-code ("e"): in accordance with the regulations
- Optical sorting
- Metal detection:
 - . A metal detector on every packaging line
 - . Every packaging line is checked at least once every two hours by the lab



SPECIFICATION



CHOICE PEAS

Document : S-GREE.004.E.UK

Version : 12

Date : 20/02/2023

Revision : 02

Date : 20/02/2023

Page : 3 to 6

- . Sensitivity:
- 2.0 mm Fe
 - 3.0 mm Stainless Steel
 - 3.0 mm Non-Fe
-

6. Packaging



1. 10x1 kg

- Film:

Material: Polyethylene

Length: 260 mm

Thickness: 55 µm

Weight: 7.2g

Net weight: 1000 g

EAN-code: 5 413408 111141

- Case:

Color: brown

Weight: 265.4 g

Dimensions: 380x245x185 mm

EAN-code: 5 413408 071667

- Palletization: 9x12 cases = 1080 kg / palet (netto) (= INDUSTRIAL PALLET)
 9 x 9 cases = 810 kg / pallet (net) (= EURO PALLET)

2. 4x2.5 kg

- Film:

Material: Polyethylene

Length: 370 mm

Thickness: 50 µm

Weight: 11.68 g

Net weight: 2500 g



SPECIFICATION



CHOICE PEAS

Document : S-GREE.004.E.UK

Version : 12

Date : 20/02/2023

Revision : 02

Date : 20/02/2023

Page : 4 to 6

EAN-code: 5 413408 101043

- Case:

Color: brown

Weight: 254.4 g

Dimensions: 380x245x165 mm

EAN-code: 5 413408 071681

- Palletization: 8x12 cases = 960 kg / palet (netto) (= INDUSTRIAL PALLET)

7. Storage and expiry date

- Expiry date (when all the guidelines as mentioned below are followed):

30 months after packaging (see packaging).

- Production code : L x yyy z ww D

x = last number of the year in which the product has been packed

yyy = day on which the product has been packed (e.g. 1 January = 001)

z = shift (A, B or C)

ww = packaging line (01, 02, 03, 04, 05, ...)

- Storage temperature (factory freezer): max -20 °C

- Transport: loading temperature: max. -18 °C

transport temperature: max. -20 °C

- Storage temperature in distribution: max. -18 °C

8.Storage and preparation by the consumer

- Storage:

. Refrigerator: 24 hours

. Freezer compartment in refrigerator: 48 hours

. Freezer : -6 °C: 2 days

-12 °C : 1 month



SPECIFICATION



CHOICE PEAS

Document : S-GREE.004.E.UK

Version : 12

Date : 20/02/2023

Revision : 02

Date : 20/02/2023

Page : 5 to 6

-18 °C: see expiry date

- Warning:

. Never refreeze thawed products

- Cooking instructions:

. Best cooked from frozen

. Add the deepfrozen vegetables to boiling water, season to taste and cook over a gentle heat for approx. 6-8 minutes.

. These vegetables are also suitable for preparation in micro-wave.

9. Allergens

Allergen	Present ?	Concentration
Cereals containing gluten (e.g. wheat, rye, barley, oat, ...) and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soy and products thereof	No	
Milk and products thereof (including lactose)	No	
Shell fruits * and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites, labelled as SO ₂ , at levels above 10 mg / kg or 10 mg / l	No	



SPECIFICATION



CHOICE PEAS

Document : S-GREE.004.E.UK

Version : 12

Date : 20/02/2023

Revision : 02

Date : 20/02/2023

Page : 6 to 6

Lupine and products thereof	No	
Molluscs and products thereof	No	

* almond (*Amygdalus communis* L.) , hazelnut (*Corylus avellana*) , walnut (*Juglans regia*) , cashewnut (*Anacardium occidentale*) , pecan (*Carva illinoiesis* (Wangenh.) K. Koch) , Brazil nut (*Bertholletia excelsa*) , pistachio (*Pistacia vera*) , Macadamia nut and Queensland nut (*Macadamia ternifolia*)

10. General declaration

We declare that our production areas are free of glass material.

We declare that under no circumstances the products and ingredients are treated with radiation or gas.