



EXTERNAL DOCUMENT


IQF Peas 2kg - Belgium A



Core Details

Brand	Garden Supreme
Product	IQF Peas 2kg - Belgium A
Riviana Product Number	2446320
APN	9300602348984
TUN	19300602348981

Product Information

<p>Organoleptic properties</p>	<p>Frozen peas are prepared from fresh, clean, immature seeds of peas. The peas are a bright green colour, with some yellowing and variation in the shade. The peas are spherical in shape and upon defrosting are soft and tender in texture. The flavour is slightly sweet & typical of peas and should have no off of objectionable odours.</p>
<p>Appearance</p>	<p>Grid 1cm X 1cm.</p> 

Ingredients

Ingredient List on Label	Peas
--------------------------	------

Nutritional Information

Serving Size	Servings per package: 40 Servings size: 50g	
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	131 kJ	261 kJ
Protein	2.6 g	5.2 g
Fat - total	0.2 g	0.3 g
-- Saturated	0.1 g	0.1 g
Carbohydrate	3.2 g	6.4 g
-- sugars	1.3 g	2.5 g
Sodium	2 mg	3 mg

Allergens

Allergen Statement on Label	May be present: Soybean
-----------------------------	-------------------------

GM & Irradiation

GMO	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

Dietary Compliance

Kosher	Not certified
Halal	Certified
Organic	Not certified
Vegetarian	Suitable
Vegan	Suitable

Country of Origin

Statement on Label	Packed in Belgium from Local or Imported ingredients.
---------------------------	---

Storage & Shelf Life

Storage Conditions (unopened)	Keep frozen. Store at or below -18°C.
Storage Conditions (opened)	Store at or below -18°C.
Shelf Life (unopened)	2 years
Shelf Life (opened)	Once defrosted, use within 24 hours
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Best Before

Coding

Inner coding - example	Best Before: 12/06/2021 W19163H2 05:56
Inner coding - Explanation	Best Before = 12/06/2021 W = Factory Code 19 = Last digit of year of production 163 = day of year of production, Julian code H = Shift 2 = Line 05:56 = Time of day, 24hr time Production date is 12 June 2019
Inner coding - Position	Back of bag
Inner coding - Type	Inkjet
Outer coding - example	Best Before: 12/06/2021 W19163H2 05:56
Outer coding - Explanation	Best Before = 12/06/2021 W = Factory Code 19 = Last digit of year of production 163 = day of year of production, Julian code H = Shift 2 = Line 05:56 = Time of day, 24hr time Production date is 12 June 2019
Outer coding - Position	Side of carton
Outer coding - Type	Inkjet

Physical Properties

Net Weight Limits	2 kg (min)
Net Weight Method	Electric Balance
Tenderness Limits	<115kg/cm ²
Tenderness Method	Tenderometer

Microbiological Properties

Standard Plate Count Limits	500,000 cfu/g
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	1,000 cfu/g
Yeast and Moulds Method	AS 5013.29
Coliforms Limits	1,000 cfu/g
Coliforms Method	AOAC 991.14
Escherichia coli Limits	100 cfu/g
Escherichia coli Method	AOAC 998.08
Listeria monocytogenes Limits	100 cfu/g
Listeria monocytogenes Method	AS 5013.24.2
Salmonella Limits	Absent in 25g
Salmonella Method	AOAC 996.08

Chemical Properties

Alcohol-insoluble solids Limits	23% m/m
Alcohol-insoluble solids Method	TBA
Peroxidase Limits	Negative
Peroxidase Method	AOAC 963.27
Pesticides Limits (FICA Requirement) Limits	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method (FICA Requirement)	04-048 Pesticides in Food by GC/MS
Lead Limits	0.1 mg/kg
Lead Method	ICP

Preparation & Cooking Instructions

Preparation Required	Cook from frozen. This product must be cooked before consumption.
Cooking Instructions	Combi Oven (Steam) 1. Set oven to Steam mode (100°C). 2. Place required quantity of frozen peas onto a perforated combi tray. 3. Cook for 4 minutes or until tender. Stove top 1. Add required quantity of frozen peas to boiling water. 2. Return to boil. 3. Reduce heat and simmer for 1 minute or until tender. 4. Drain and serve. Microwave Cooking times may vary. Refer to your microwave manual for further instructions.

Miscellaneous

Other information for label	N/A
-----------------------------	-----

Packaging - Marketing

Carton Configuration	6 x 2kg
Pallet Configuration	4 layers x 12 cartons = 48 cartons (for internal warehousing purposes)

Canopy - Your Digital World Covered