

Quality Management System
Product Specification





The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

	As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, <u>we recommend that you always carefu</u>	
Product name	Roasted Green Peas, Lightly salted	read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.
Product code	NRGS	
Description	Ready-to-eat roasted green peas: split dried green p in rapeseed oil, seasoned with sea salt	eas, soaked in water and roasted

INGREDIENTS		
Ingredients	Split Green Peas (89%), Rapeseed Oil, Sea Salt	
GM ingredients	None	
Irradiated ingredients	None	
Artificial colours	None	
Flavourings	None	
Artificial preservatives	None	
Added sugar	None	
Added salt	Yes	

SOURCING & STANDARDS			
Origin	UK: Produced, processed, roasted and packed in the UK		
	All raw peas sourced from British farms certified to <i>Red Tractor Farm Assurance scheme for Crops and Sugar Beet</i> or equivalent standards.		
Certification	Primary processor certified to BRC Grade A (minimum) standard.		
	Contract roaster certified to BRC Grade A (minimum) standard.		
	Hodmedod Ltd certified to SALSA standard for the storing, packing and supply of a range of pulses, grains and associated products.		
Legal standards	Product complies with provisions of all applicable EU legislation		

NUTRITION	typical values per 100g (indicative values pending analysis)	
Energy	1580 kJ / 379 kCal	
Fat	12.7g	
of which saturates	1.3g	
Carbohydrate	31.8g	
of which sugars	1.9g	
Fibre	30.6g	
Protein	19.2g	
Salt	1.0g	

STORAGE & USE					
Date marking Best before end: 9 months from production, supplied with minimum 75% remaining			inimum 75% remaining		
Doc Ref	Issu	ie No	Issue Date	Page	Authorised By
3.2 PROC-NRGS		4	06/08/2019	Page 1 of 3	Nick Saltmarsh

Hodmedod Ltd, The Studios, London Road, Brampton, Beccles, Suffolk, NR34 8DQ 01986 467567 - technical@hodmedods.co.uk - hodmedods.co.uk Registered in England and Wales; number 08151811



Quality Management System Hodmedod's Product Specification

Storage conditions	Ambient (dry, cool, dark)	
Use	nack food or ingredient	
Preparation	eady to eat	
Suitable for freezing	0	
Suitable for microwaving	Νο	

PACKAGING			
Pack / case sizes	15kg / 5kg / 10x300g / 18x50g		
Primary packaging (food contact)	Clear / Blue MDPE / Polypropylene All primary packaging certified as compliant with current UK/EU regulations for materials in contact with foodstuffs		
Pallet configurations	50 x 15kg bags per pallet; 5 sacks per layer 56 x cases of 3 x 5kg bags per pallet; 7 cases per layer 120 x cases 10x300g per pallet; 15 cases per layer 224 x cases 18x50g per pallet; 28 cases per layer		

ORGANOLEPTIC STANDARDS		
Appearance, colour	Dry and not greasy, good green colour	
Odour, flavour	Clean, pleasant, unburned taste and smell	
Texture	Crunchy but not hard	

FOOD SAFETY CONTROLS		
Metal detector	Yes: Ferrous 2.5mm/Non-Ferrous 4mm/Stainless Steel 3.5mm	

MICROBIOLOGICAL STANDARDS (MAX PERMISSIBLE LIMITS)		
Total Count 30C 48hr	10 ⁴ cfu/g	
Enterobacteriacae	10 ² cfu/g	
E. coli	<10 cfu/g	
S. aureus	<20 cfu/g	
Yeasts and Moulds	<1000 cfu/g	
B. cereus	<10 cfu/g	
Salmonella spp	Absent in 25g	
Listeria spp	Absent in 25g	

PHYSICAL STANDARDS					
Size:		As even as p	oossible		
Purity:		Maximum 0.005% stones			
Doc Ref	Issu	ue No	Issue Date	Page	Authorised By
3.2 PROC-NRGS	S 4		06/08/2019	Page 2 of 3	Nick Saltmarsh

Hodmedod Ltd, The Studios, London Road, Brampton, Beccles, Suffolk, NR34 8DQ 01986 467567 - technical@hodmedods.co.uk - hodmedods.co.uk Registered in England and Wales; number 08151811



Quality Management System Hodmedod's Product Specification

Occasional pea skin, burned peas, off-colour peas, condensed pea flour / oil residue
Nil other foreign matter

ALLERGENS		
Allergens present in product	No allergenic ingredients May contain nuts, peanuts, sesame	
Allergen advice Allergens present on production line: Nuts, Peanuts, Sesame, Cereals containing Gluten, Soya, Sulphur Dioxide / Sulphites		

DIETARY SUITABILITY		
Suitable for lactose intolerant	r lactose intolerant Yes (not certified)	
Suitable for coeliacs	No	
Suitable for vegans	ble for vegans Yes (not certified)	
Suitable for vegetarians	Yes (not certified)	
Kosher	Yes (not certified)	
Halal	Yes (not certified)	

DOCUMENT HISTORY		
Current issue prepared by: Nick Saltmarsh, Managing Director, Hodmedod Ltd		
Current issue	06/08/2019	

Doc Ref	Issue No	Issue Date	Page	Authorised By
3.2 PROC-NRGS	4	06/08/2019	Page 3 of 3	Nick Saltmarsh

Hodmedod Ltd, The Studios, London Road, Brampton, Beccles, Suffolk, NR34 8DQ 01986 467567 - technical@hodmedods.co.uk - hodmedods.co.uk Registered in England and Wales; number 08151811