
	<i>SPECIFICATION</i>	
<b>FANCY PEAS</b>		
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**1. Company** N.V. d'Arta  
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 BELGIUM  
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[www.darta.com](http://www.darta.com)

**2. Specification of the product**

- GMO-free
- Remnants of pesticides: following the EU (Belgian) law  
 (cf. [www.fytoweb.fgov.be](http://www.fytoweb.fgov.be))
- Free from additives
- Heavy metals: following the EU (Belgian) law
- Fancy 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 fine: 8.2- 9.3 mm
  - . *Defects:*
    - \* absence of foreign matters
    - \* E.V.M.: max 1 pc/1000 g
    - \* maximum 2% peas with discoloration
- Nutritional information (gramme / per 100 grammes):
  - . *Energy:* 289 kJ – 69kcal
  - . *Fat:* 0.3



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.Of which saturates:	0.1
. Carbohydrate:	9.0
. Of which sugars:	3.1
. Protein:	5.2
. Salt:	0.083

- Countries of origin: Belgium, France and Holland

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### **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 fine: at least 80% with diameter between 8.2 and 9.3 mm
- 

### **5. Packaging process**

- E-code ("e"): in accordance with the regulations
  - Optical sorting
  - Metal detection:
    - . Metal detector on very packaging line
    - . Every packaging line is checked at least once every two hours by the lab
    - . Sensitivity:
      - 2.0 mm Fe
      - 3.0 mm Stainless Steel
      - 3.0 mm Non-Fe
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### 6. Packaging



#### 1. 10x1 kg

- Film:

Material: Polyethylene

Length: 260 mm

Thickness: 55 µm

Weight: 8.41 g

Net weight: 1000 g

EAN-code: 5 413408 111134

- Case:

Color: brown

Weight: 265.4 g

Dimensions: 380x245x185 mm

EAN-code: 5 413408 071636

- Palletization: 9x12 cases = 1080 kg / pallet (netto) (= INDUSTRIAL PALLET)

#### 2. 4x2.5 kg

- Film:

Material: Polyethylene

Length: 360 mm

Thickness: 50 µm

Weight: 12.81 g

Net weight: 2500 g

EAN-code: 5 413408 101036

- Case:

Color: brown

Weight: 258.6 g

Dimensions: 380x245x175 mm



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EAN-code: 5 413408 071643

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

3. 2 x 5 kg

- Film:

Material: Blue Polyethylene

Weight: 15.52 g

Net weight: 5 kg

EAN-code: n/a

- Case:

Color: brown

Dimensions: 380x245x175 mm

EAN-code: 5 413408 041615

- Palletization: 12x8 cases =960 kg / pallet (netto) (= INDUSTRIAL PALLET)

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### **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 of 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

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### **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  
                  -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	



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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 <sub>2</sub> , at levels above 10 mg / kg or 10 mg / l	No	
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* )

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### 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.