



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, impredients, natificant guides and distany or allengy, educe any charge from less of using as assommed in that you always cancellul read the product label prior to using ac somming any such products. You should not solely refu yours the information we provide and make your own assessment as to the suitability or otherwise of any given product.

SPECIFICATION			
Product name:	Product code:	4/6/24	Rev 2
Quick Hydrate Pea Mince	NF-9022		

Description:	Gluten Free Texturised Vegetable Protein	
Country of Origin:	Flour from UK	
	Protein Isolate from France	
Ingredients:	Pea Protein Isolate, Pea flour	
Appearance:	beige	
Flavour & Odour:	Savoury flavour	
Gluten Level:	<20ppm	
Label Declaration:	Texturised Pea Protein	
EU Classification:	Food Ingredient	

Shelf Life:	Minimum of 24 months from manufacture if stored as recommended
Handling & Storage:	Store in a dry, well-ventilated area in tightly closed containers/packaging to prevent entry of moisture. Store away from other strong odorous materials.
Safety Information / Food Safety	Peas are not classified as a Dangerous Substance within the definitions of EC Directive 67/584. However, during handling dust may occur and is a fine organic powder that has the potential to cause a dust explosion. Avoid open flames or other ignition sources (e.g. electrical equipment; switch gear). Contact with eyes (e.g. dust particles) may cause irritation. Product has been produced in accordance with good food safety and hygiene practices. Compliant with UK and EU
	legislation. Accredited by BRC Global Standard.

Packag	ing Formats
12 Kg	3 ply brown paper bags with label

Novo Farina Ltd | T: +44(0)1603 980098 | E: info@novofarina.com | W: novofarina.com 11 Francis Way, Bowthorpe, Norwich NR5 9JA



Physical Specification		
Moisture	9.5- 8.0%	
Aw	<0.6	
Piece Size	10mm x 2mm x 2mm	
Bulk density	244g/L	



Application
1. 250g in 580ml cold water for 10 minutes.
2. 250g in 580ml boiling water for 5 minutes for instant hydrate meals.
3. Add in at end for cooking to give "meat" appearance in curries and meat with sauce dishes. Simmer for 5 minutes.

Novo Farina Ltd | T: +44(0)1603 980098 | E: info@novofarina.com | W: novofarina.com 11 Francis Way, Bowthorpe, Norwich NR5 9JA



Nutritional Data (Typical Values per 100g)			
	Dry basis	30% of total wet weight	
Energy	1553kJ/367 kcal	466kJ/110kcal	
Fat	5.3g	1.6g	
of which saturates	1.0g	0.3g	
Carbohydrate	13.8g	4.1g	
of which starch	12.8g	3.8g	
of which sugars	1.0g	0.3g	
Fibre	4.7g	1.4g	
Protein	63.8g	19.1g	
Salt	1.84g	0.6g	
Iron	139mg	42mg	

Microbiological Data (Typical Values)		
Aerobic Plate Count	<100 cfu/g	
Yeasts	<20cfu/g	
Moulds	<20 cfu/g	
E.coli	< 10 cfu/g	
Salmonella	Absent in 25g	

Novo Farina Ltd | T: +44(0)1603 980098 | E: info@novofarina.com | W: novofarina.com 11 Francis Way, Bowthorpe, Norwich NR5 9JA



Allergen Information			
	Does product contain?	Is Allergen used on site?	Is Allergen used on same line?
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soybeans	No	No	No
Milk	No	No	No
Nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide	No	No	No
and sulphites			
Lupin	No	No	No
Molluscs	No	No	No

Example of label:

novo Parina

PRODUCT CODE:	NF-9022	
PRODUCT NAME	Quick Hydrate Pea Mince	
PRODUCT DESCRIPTION	Gluten Free Texturised Vegetable Protein	
INGREDIENTS:	Pea Protein Isolate, Yellow Pea Flour	
WEIGHT:	12 kg	
BBE/ Storage	July 2026 Store in cool dry place	
COUNTRY OF ORIGIN:	UK	
BATCH No:	9022-020724	

Novo Farina Ltd., 11 Francis Way, Bowthorpe, Norwich, NR5 9JA Tel: +44 (0)1603 980098 Email: info@novofarina.com

Novo Farina Ltd | T: +44(0)1603 980098 | E: info@novofarina.com | W: novofarina.com 11 Francis Way, Bowthorpe, Norwich NR5 9JA



Claims		
British Made	• 100% Peas	
Gluten Free	Vegan	
Alternative to Soya	Source of iron	

Revision History		
REV 2 Change bag weight to 12kg		

Veronica Grube	Technical Manager	VGrute

Novo Farina Ltd | T: +44(0)1603 980098 | E: info@novofarina.com | W: novofarina.com 11 Francis Way, Bowthorpe, Norwich NR5 9JA