

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

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.

Packaging Formats
12 Kg 3 ply brown paper bags with label

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.

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

Allergen Information			
	<i>Does product contain?</i>	<i>Is Allergen used on site?</i>	<i>Is Allergen used on same line?</i>
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 and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

Example of label:

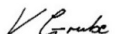


PRODUCT CODE:	NF-9022
PRODUCT NAME	Quick Hydrate Pea Mince
PRODUCT DESCRIPTION	Gluten Free Texturised Vegetable Protein
INGREDIENTS:	Pea Protein Isolate, Yellow Pea Flour
WEIGHT:	12 kg
BBE/ Storage	July 2026 Store in cool dry place
COUNTRY OF ORIGIN:	UK
BATCH No:	9022-020724

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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	
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