

Product Specification



Date of Issue:	13/05/2025
Specification Version:	1.00
Issued by:	R Freeman
Position in Company:	Technical Advisor

Brand	Devil's Kitchen
Product Name	Quick Hydrate Pea Protein Mince 3kg
Secondary description	A highly versatile plant-based mince made with 100% EU grown yellow peas.
Declared Quantity grams/kg	1 x 3kg
Has the HACCP plan been reviewed on site for this product?	Yes
VAT commodity code (for non-UK suppliers)	Yes

Shelf Life	24 months after production
Date Code System	Best before end Month/Year

Technical Contact	Rob Freeman
Specifications Contact	
Sales Contact	Barry Jordan
Primary Email	barry.jordan@fgr.co.uk
Phone Number	Barry: 07479 577999 / Rob: 0777 959 3958
Supplier Name	Devil's Kitchen Ltd
Address	Q Park
	Bath Road, South Woodchester
	Stroud
County	Gloucestershire
Post Code	GL5 5HT

Site BRC/IFS/SALSA details and expiry date	BRC Audit successfully completed with Double A+ Grade - expiry date 04/01/26
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PRODUCT DESCRIPTION

DETAILED DESCRIPTION OF PRODUCT SUPPLIED	A highly versatile plant-based mince made with 100% EU grown yellow peas. Ideal for a variety of dishes. The perfect sustainable alternative to meat mince.
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PROCESS / COOK METHOD & BRIEF DESCRIPTION OF METHOD USED	<p>Once hydrated and excess water is drained, our mince produces 3.5 x its dry weight. For example, to make 1kg of hydrated pea protein, use 285g of dehydrated product and 715ml of water.</p> <p>1. Spread the dry Pea Protein Mince evenly in a gastronome tray.</p> <p>2. Soak in water for at least 30mins using 1 part product to 2.5 parts water.</p> <p>3. For use in wet dishes, add directly to the sauce and allow to simmer for at least 30mins.</p>
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BRIEF DESCRIPTION OF PACKING, STORAGE AND DISTRIBUTION	Supplied ambient. Store in a cool dry ventilated area. Make sure to reseal the bag after use to prevent entry of moisture. For best results use within the stated best before end date.
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Recipe

Ingredients List	Country(s) of Origin
Textured Pea Protein	EU

Test	Typical Value/ 100g	Typical Value/Portion	Theoretical or analytical	Lab result
	RAW			
Energy- Kcals	375	0.0	Theoretical	
Energy- Kjoules	1583	0.0	Theoretical	
Protein (g)	7.5	0.0	Theoretical	
Carbohydrate total (g)	8	0.0	Theoretical	
of which Starch	7.2	0.0	Theoretical	
of which Sugar	0.5	0.0	Theoretical	
Fat Total (g)	7.5	0.0	Theoretical	
of which saturated	1.5	0.0	Theoretical	

		Do Not Delete conversion factors		Calculated Data
Nutritional data required	Analysis	kcal	kj	kcal
Carbohydrate excl polyols	8	4	17	32.0
Polyols	0	2.4	10	0.0
Protein	7.5	4	17	30.0
Fat (Total)	7.5	9	37	67.5
Ethanol	0	7	29	0.0
Organic Acid	0	3	13	0.0

of which mono-unsaturated	2	0.0	Theoretical	
of which poly-unsaturated	4	0.0	Theoretical	
Dietary Fibre (g)	6	0.0	Theoretical	
Sodium (mg)	0.65	0.0	Theoretical	
Salt (g)	1.63	0.0	Theoretical	

Totals	129.5
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Microbiological Tests

Frozen Ready to Cook Products

Test	Target	Report if	Latest Result	Method of testing
Escherichia coli	<10	>10	Available on request	Method of testing has been accredited by UKAS
Listeria spp detection/25g	Not detected	Detected	Available on request	Method of testing has been accredited by UKAS
Salmonella spp	Not detected	Detected	Available on request	Method of testing has been accredited by UKAS

Frequency of testing
To be agreed
To be agreed
To be agreed

Laboratory Information

Laboratory Name	One Scientific
Laboratory Address	Bristol
Laboratory Accredited by:	UKAS 2048

Dietary Information

ALL STATEMENTS BELOWARE MADE FOR PRODUCT AS SOLD AND WE CANNOT ACCEPT ANY
RESPONSIBILITY FOR CROSS CONTAMINATION AT THE POINT OF USE

Mandatory Statements	Yes/ No (Y/N)	Comment/Additio nal Information
Is the product suitable for Vegetarians?	Y	
Is the product suitable for Vegans?	Y	
Is the product suitable for Halal requirements?	Y	Not certified as such
Is the product suitable for Kosher requirements?	Y	Not certified as such
Is the product packaged in a protective atmosphere?	N	
Is the product made with the help of Genetically Modified Organisms (eg Enzymes)	N	
Is the product free from Genetically Modified Processing aids?	Y	
Is the product free from Genetically Modified Ingredients?	Y	
Dietary Statements	Yes/ No (Y/N)	Comment/Additio nal Information
Is the product free from all Additives?	Y	
Is the product free from all Artificial Sweeteners?	Y	
Is the product free from Azo Colours?	Y	
Is the product free from all Colours?	Y	
Is the product free from Artificial Colours?	Y	
Is the product free from Benzoates?	Y	
Is the product free from BHA/BHT?	Y	
Is the product free from all Preservatives?	Y	
Is the product free from Artificial Preservatives?	Y	
Is the product free from added MSG?	Y	
Is the product free from a possible source of histamine?	Y	
Is the product free fromCaffeine?	Y	
Is the product free from Egg/Egg Derivatives?	Y	
Is the product free from Flavourings?	Y	
Is the product free from Artificial Flavourings?	Y	
Is the product free from Glutamate?	Y	
Is the product free from Cows Milk/Milk Derivatives?	Y	

Is the product free from plain whole milk (Fresh or UHT)	Y	
Is the product free from Shellfish?	Y	
Is the product free from Soya/Soya Derivatives?	Y	
Is the product free from Sulphur Dioxide?	Y	
Is the product free from Mustard/Mustard Derivatives	Y	
Is the product free from Celery/Celeriac?	Y	
Is the product free from Kiwi Fruit?	Y	
Is the product free from Lupin?	Y	
Is the product free from Sesame Seeds?	Y	
Is the product free from Gluten?	Y	
Is the product suitable for Coeliacs?	Y	
Is the product suitable for people with a Nut/Seed Allergy?	Y	
Is the product free from Wheat/Wheat Derivatives?	Y	
Is the product free from Yeast?	Y	
Is the product high in Omega 3?	N	
Is the product free from Potassium base salt substitutes?	Y	
Is the product free from Molluscs/Molluscs derivatives?	Y	
Supplementary Dietary Information	Yes/ No (Y/N)	Comment/Additional Information
Does the product contain Nuts and/or Seeds?	N	
Do Nuts and/or Seeds go down the same line?	N	
Are there Nuts and/or Seeds in the same plant?	N	
Miscellaneous Statements	Yes/ No (Y/N)	Comment/Additional Information
Does the product conform to legislation on Heavy Metals?	Y	
Is the product packed in an environment using latex?	N	
Is the product suitable for Home Freezing?	Y	
Does the product require Defrosting before use?	N	
Is the product 'ready to eat' after defrost?	N	
Additional	Yes/ No (Y/N)	Comment/Additional Information
Are any of the ingredients used in this products subject to issues relating to illegal dyes:		

SUDAN I - IV	N	
PARA RED	N	
ORANGE II	N	
RHODAMINE B	N	

PACKAGING INFORMATION

Shelf Life	
Shelf Life	Best before end 24 months
Minimum In to Depot	12 months
Storage Conditions (if Chilled)	n/a
Storage Conditions (If Frozen)	n/a
Barcode	5060773 320472

ADDITIONAL INFORMATION

Additional Comments:

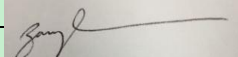
The manufacturing site is free from all of the 14 EU listed allergens
and has no products of animal origin on site

Supplier Authorisation

Name	
Position Held	
Signature	
Date	

It will be assumed that you accept this specification if we do not hear from you within 7
days of issue

The Devil's Kitchen sign off:

Name	Barry Jordan	
Position Held	Director	
Signature		
Date		13/05/2025