



Frozen Green Peas

1. General Description:

The product shall be manufactured in accordance with current good manufacturing practice 21 CFR, Part #110 and in compliance with all provisions of the Federal Food, Drug, and Cosmetic Act and Fair Packaging & Labeling Act. Additionally, the finished product and packaging shall conform to all applicable State and Local regulations. The supplier shall also comply with all provisions of the UniPro Licensing Agreement.

2. Product Description:

Pack Size- The product shall be properly processed and IQF frozen so that the product is in a free-flowing state, 30-pound bulk. The product shall meet all requirements for USDA standards for Grade A.

Prerequisite Quality- The following prerequisite quality factors must be met whenever the product is graded: (1) Normal flavor and odor (2) Similar varietal characteristics

<u>Scoring Requirements-</u>	<u>Quality Factors</u>	<u>UniPro Minimum</u>	<u>USDA Minimum</u>
	Color	19	18
	Defects	37	36
	Tenderness & Maturity	36	36
	Total Score	92	90

Color- The product shall possess a bright, practically uniform, good, green color that is typical for the variety. Also, no more than .50% by count of the peas may be bland, cream colored, or seriously detract from the overall color appearance.

Defects- The following tolerances for defects shall be in effect for a representative 30 oz. sample unit:

- Extraneous Material- 1 piece
- Pieces of Peas- 3% by count
- Total Blemished Peas- 1% by count
- Seriously Blemished Peas- .25% by count

Sizing- The product shall consist of a blend of peas, which at least 65% by count shall be of 3 and 4 sieve peas.

Sizing and Tenderness- When tested by the USDA prescribed brime flotation test, no more than 5% by Maturity count of the peas with the skins removed shall sink in 10 seconds when placed in a 13% NaCl solution. In addition the peas shall be very tender after cooking.

3. Physical Requirements:

The net weight of each package shall meet the declared label weight. The finished product shall test below accepted FDA and EPA tolerance levels for pesticide residue. Microbiological testing of the finished product on total plate count shall not exceed 100,000 and Coliform shall not exceed 100.

4. Shelf Life and Storage:

Product shall be stored at temperatures not greater than 0 degrees Fahrenheit. Shelf life of product shall be 18 months when properly stored.

20# Green Peas

Pack Size:	20#
Case Cube: 16 x 11 x 8	0.8
Case Weight:	
Net Weight:	20lbs
Gross Weight:	21.5lbs
Case per Pallet:	88 cases
TI x HI	8 x 11
Ingredients:	Green Peas
Country of Origin:	Product of USA
Packaging:	Corrugated Case w/ Poly Bag
Label:	SFS

Green Peas:

		Nutritional Information			
Suggested Ind. Serving Size	g	Selenium (ug)		Carbohydrates (g)	5
Suggested Ind.Serving QTY	3	Cholesterol (mg)	0	Sugars (g)	2
Serving Weight (grams)	85	Total Fat (g)		Vitamin A	4%
Servings per Case		Saturated Fat (g)	0	Vitamin B	
Calories	35	Trans Fat (g)		Vitamin B3	
Calories from Fat	0	Polyunsaturated (g)		Vitamin B1	
Sodium (mg)	10	Monounsaturated (g)		Vitamin B2	
		Potassium			
Dietary Fiber (g)	2	(mg)		Vitamin C	6%
Protein (g)	1	Iron	2%	Vitamin D	
Calcium	2%	Folate (ug)		Vitamin E	