



## IQF Sugar Snap Peas

### 1. General Description:

IQF Sugar Snap Peas is blanched from Grade B Sugar Snap Peas.

All products must be manufactured under conditions consistent with Good Manufacturing Practices and must conform to all requirements outlined in the Federal Food, Drug and Cosmetic Act and as set forth by the FDA, USDA and local or state regulatory agencies.

Use of pesticides, herbicides and fungicides during any stage of growing/harvesting of product(s) will be registered as to type. Usage will be in accordance with current regulations by the United States EPA and residues on the product will not exceed those limits established by FDA, USDA, and/or State regulatory agencies.

### 2. Packaging Requirements:

Case Weight- Sample Size = 5 cases  
Sample Frequency = 2/shift  
Target = 30 Pounds

Container Condition- Sample Size = 5 cases  
Sample Frequency = 2/shift  
Good condition kraft cases. No wooden corner posts or bands

Day Code- Sample Size = 5 cases  
Sample Frequency = 2/shift  
PPP MMM DD YY LL HH:MM (Military time).

Metal Detection- Sample Size = 1 device  
Sample Frequency = 60 minutes  
Product will pass through a functional metal detector with a positive rejection device.

Ingredient Statement- Sample Size- 1 tote  
Sample Frequency = 2/shifts  
Sugar Snap Peas

### 3. Foreign Material:

The product shall be free of all foreign material.

### 4. Physical Requirements:

Color- USL = 21 units

Count Per 2 Pounds- Record only

Harmless Extraneous Vegetable Material- HEVM USL = 6 units/64 oz.

Group I- Inedible (HEMV) USL = 0 units/64oz.

Group II- Edible (HEMV) USL = 6 units/64oz.

Serious Blemishes- > ½" on template USL = 2 units

Major Blemishes- Dark > ½" on template USL = 18 units

Minor Blemishes- Light > ¼" on template, Dark > 3/16" USL = 50 units

Total Blemishes- Total blemished units include serious blemish USL = 50 units

Rot- USL = 0 units

Insect Damage- USL= 0 units

Mechanical Damage- More than ¼" with a ragged break USL 45 units

Splits- => ¼" USL 20 units

Short Units- Units = /< 1 ¼" in length USL = 10oz

Unsnipped- USL 10 units

Unstemmed- USL 10 units

Detached Stems- USL 10 = 11 units

Flavor and odor- The product shall have a good characteristic flavor and odor with no objectionable flavors or odors.

## **5. Shelf Life and Storage:**

24 months at 0 degrees Fahrenheit.

## **6. Microbiological Requirements:**

Aerobic Plate Count- USL = <100,000/g

Coliform Count- USL = <100/g

E. Coli- USL = <10/g

Staphylococcus aureus- USL <10/g

Mold/Yeast- USL = 500/g

**IQF Sugar Snap Peas**

Pack Size: 20#

Case Cube: 0.9  
16 x 11 x 8

Case Weight:  
Net Weight: 20lbs  
Gross Weight: 21lbs

Case per Pallet:  
TI x HI 11 x 8

Ingredients: Sugar Snap Peas

Country of Origin: Product of USA

Packaging: Corrugated Case w/ Poly Bag

Label: SFS

**IQF Sugar Snap Peas:**

**Nutritional Information**

Suggested Ind. Serving Size	g	Selenium (ug)		Carbohydrates (g)	8
Suggested Ind.Serving QTY		Cholesterol (mg)	0	Sugars (g)	3
Serving Weight (grams)	85	Total Fat (g)	0	Vitamin A	10%
Servings per Case		Saturated Fat (g)	0	Vitamin B	
Calories	45	Trans Fat (g)	0	Vitamin B3	
Calories from Fat	0	Polyunsaturated (g)	0	Vitamin B1	
Sodium (mg)		Monounsaturated (g)	0	Vitamin B2	
		Potassium			
Dietary Fiber (g)	3	(mg)		Vitamin C	6%
Protein (g)	2	Iron	6%	Vitamin D	
Calcium	4%	Folate (ug)		Vitamin E	