



PFI/IQF/SPEC: SPECIFICATION FOR IQF GREEN PEAS

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DESCRIPTION

The IOF material should be 100% natural with natural flavor of typical well-matured Green peas and free from off flavor & off notes. IQF Green Peas are the product prepared from sound, fresh, free from insect or fungal infection, clean peas of suitable maturity, which are depodded, washed, sufficiently blanched to inactivate enzymes and to ensure adequate stability of color, flavour during normal marketing cycles. IQF Green Peas should conform to the characteristics of the species *Pisum sativum* L.

SN	Characteristics attributes	Characteristics description / specification
1	Process	Fresh green peas is graded & sorted, peeled, wash with treated water, blanched, freezing through IQF, packed either 30 kg bulk or retail LDPE pouch in 5 ply corrugated box.
2	Treatment	The vegetables are blanched to deactivate enzymes and reduce microbial load.
3	Product Size	7-2 mm (2 % Tolerance)
4	Chemical characteristics	
	Enzyme Activities	Negative
5	Microbiological Characteristics	
	Total Plate Count	Less than 1,00,000 cfu/g.
	Coli form Count	Less than 100cfu/g.
	Yeasts & Moulds	Less than 1000 cfu/g.
	E.coli	Absent
	Stap.aureus	Max 5 cfu/g.
	Salmonella	Absent/25gms
	Listeria Monocytogenes	Absent/25gms

6	Sensory Analysis:	
	Physical appearance	Hard in frozen
	Color	Deep Green (Acceptable range)
	Taste / Smell	Characteristic taste / flavors of Green Peas
	Moisture	Contains 80% to 85%
7	Defect Tolerance Limits (2kg)	Major Blemish- Shrinked and blackish = 5%, E.V.M – NIL

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**Pellagic Food
Ingredients (P) Ltd.**
Supplier of natural food ingredients

An ISO 22000:2005 Certified Company



CIN:U15500KA2012PTC062821

8	Foreign Bodies:	
	Rotten / Moulds vegetables	None
	Other Foreign Bodies	None
9	Extraneous Matter per:	
	Foreign Matter (FM)	None
	E.V.M	None
	Major Blemish	0.5%
	Minor Blemish	2%
	Color variants	3% (size is <0.5mm dia)
	Over size Pieces	5%
	Small Size Pieces	5%

Composition of products:	Green peas
Point of origin:	Indian
Method of production:	Individual quick freezing technique

Methods of packaging and delivering:	The material is bulk pack in 30kg pack & retail pack in 400 g & 1kg LDPE GROFRESH printed pouch & outside 10 kg 5 ply corrugated box.
Storage condition:	-18 °C
Preparation and / or handling before use or processing:	Evaluate FG quality for firmness, weight, freshness and extraneous vegetable matter
Shelf life:	12 months after retail pack and stored at -18 °C.
Allergen declaration:	Not applicable

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