





PFI/IQF/SPEC: SPECIFICATON FOR IQF GREEN PEAS

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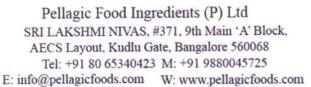
DESCRIPTION

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 Character	ristics 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 Treatmen	t	The vegetables are blanched to deactivate enzymes and reduce microbial load.
3 Product Si	ze	7–2 mm (2 % Tolerance)
4 Chemical	Chemical characteristics	
Enzyme A	ctivities	Negative
Microbiol	Microbiological Characteristics	
Total Plate	Count	Less than 1,00,000 cfu/g.
5 Coli form	Count	Less than 100cfu/g.
Yeasts & 1	Moulds	Less than 1000 cfu/g.
E-coli		Absent
Stap.aureu	IS	Max 5 cfu/g.
Salmonell	a	Absent/25gms
Listeria M	lonocytogenes	Absent/25gms

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%
Defect Tolerance Limits	Major Blemish Shrinked and blackish = 5%, E.V.M – NIL For PELLAGIC FOOD INGREDIENTS (P) LTD
	Physical appearance Color Taste / Smell Moisture

Quality Control













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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Quality Control

