



	<i>SPECIFICATION</i>		
PEAS EXTRA FINE			
Document: S-GREE.001E	Version : 11	Date : 20/02/2023	Page : 1 to 7
	Revision : 03	Date : 20/02/2023	

1. Company

N.V. Darta
Pittensestraat 58 A
8850 ARDOOIE
BELGIUM
☎ +32.51.82.30.00
www.darta.com

2. Specification of the product

- GMO-free
- Remnants of pesticides: following the EU law
(cf. www.fytoweb.fgov.be)
- Free from additives
- Heavy metals: following the EU law
- Peas extra fine
 - . *Step 1:* the peas are cleaned, stones are removed, the peas are washed.
 - . *Step 2:* the peas are blanched (peroxidase-negative) and cooled
 - . *Step 3:* the peas are individually quick frozen (IQF) until they reach a temperature lower than minus 20 degrees Celsius (-20°C)
 - . *Step 4:* the peas are sorted (diameter): petits pois < 7.5 mm
 - . *Defects:*
 - * absence of foreign matters
 - * E.V.M: max 1 pc/1000 g
 - * max 2% peas with discoloration
- Nutritional information (gramme / per 100 grammes):

	<i>SPECIFICATION</i>		
PEAS EXTRA FINE			
Document: S-GREE.001E	Version : 11	Date : 20/02/2023	Page : 2 to 7
	Revision : 03	Date : 20/02/2023	

. Energy:	267 kJ – 64 kcal
. Fat:	0.3
. Of which saturates:	0.1
. Carbohydrate:	9.0
. Of which sugars:	3.1
. Protein:	5.2
. Salt:	0.083

- Countries of origin: Belgium, France and Holland

3. Bacteriological norms


- T.V.C.:	< 10 ⁵ / g
- Coliforms:	< 10 ³ / g
- E. Coli:	< 10 ² / g
- Moulds and yeasts:	< 10 ³ / g
- Salmonella:	absent / 25 g
- Listeria monocytogenes:	< 10 ² / g

4. Product dimensions

- Peas extra fine: at least 80% with diameter < 7.5 mm

5. Packaging process

- E-code ("e"): in accordance with the regulations
- Optical sorting
- Metal detection:
 - . A metal detector on every packaging line
 - . Every packaging line is checked at least once every two hours by the lab
 - . Sensitivity: - 2.0 mm Fe

	<i>SPECIFICATION</i>		
PEAS EXTRA FINE			
Document: S-GREE.001E	Version : 11	Date : 20/02/2023	Page : 3 to 7
	Revision : 03	Date : 20/02/2023	

- 3.0 mm Stainless Steel

- 3.0 mm Non-Fe

6. Packaging



1. 15x450 g

- Film:

Material: Polyethylene

Length: 215 mm

Thickness: 60 µm

Weight: 4.3g

Net weight: 450 g

EAN-code: 5 413408 121058

- Case:

Color: white

Weight of the case: 232.8 g

Dimensions: 330x240x160 mm

EAN-code: 5 413408 031517

- Palletization: 10x10 cases = 675 kg / palet (netto) (= EURO PALLET)

2. 10x1 kg

- Film:

Material: Polyethylene

Length: 260 mm

Thickness: 55 µm


Weight: 7.2g

Net weight: 1000 g

EAN-code: 5 413408 111110

- Case:

Color: white

	<i>SPECIFICATION</i>		
PEAS EXTRA FINE			
Document: S-GREE.001E	Version : 11	Date : 20/02/2023	Page : 4 to 7
	Revision : 03	Date : 20/02/2023	

Weight: 265.4 g

Dimensions: 380x245x185 mm

EAN-code: 5 413408 021518

- Palletization: 9x9 cases = 810 kg / palet (netto) (= EURO PALLET)

3. 4x2.5 kg

- Film:

Material: Polyethylene

Length: 380 mm

Thickness: 50 µm

Weight: 11.7 g

Net weight: 2500 g

EAN-code: 5 413408 101012

- Case:

Color: brown

Weight: 258.6 g

Dimensions: 380x245x175 mm

EAN-code: 5 413408 421516

- Palletization: 10x9 cases = 900 kg / palet (netto) (= EURO PALLET)

4. 2x5 kg

- Film:

Material: Polyethylene

Length: 630 mm


Weight: 16.1 g

Net weight: 5000 g

- Case

Color: brown

Weight: 258.6 g

	<i>SPECIFICATION</i>		
PEAS EXTRA FINE			
Document: S-GREE.001E	Version : 11	Date : 20/02/2023	Page : 5 to 7
	Revision : 03	Date : 20/02/2023	

Dimensions: 380x245x175 mm

EAN-code: 5 413408 531512

- Palletization: 10x9 cases = 900 kg / palet (netto) (= EURO PALLET)

7. Storage and expiry date

- Expiry date (when all the guidelines as mentioned below are followed):

30 months after packaging (see packaging).

- Production code : L x yyy z ww D

x = last number of the year in which the product has been packed

yyy = day on which the product has been packed (e.g. 1 januari = 001)

z = shift (A, B of C)

ww = packaging line (01, 02, 03, 04, 05, ...)

- Storage temperature (factory freezer): max -20 °C

- Transport: loading temperature: max. -18 °C

transport temperature: max. -20 °C

- Storage temperature in distribution: max. -18 °C

8.Storage and preparation by the consumer

- Storage:

. Refrigerator: 24 hours

. Freezer compartment in refrigerator: 48 hours

. Freezer : -6 °C: 2 days


-12 °C : 1 month

-18 °C: see expiry date

- Warning:

. Never refreeze thawed products

- Cooking instructions:


	<i>SPECIFICATION</i>		
PEAS EXTRA FINE			
Document: S-GREE.001E	Version : 11	Date : 20/02/2023	Page : 6 to 7
	Revision : 03	Date : 20/02/2023	

- . Best cooked from frozen
- . Add the deepfrozen vegetables to boiling water, season to taste and cook over a gentle heat for approx. 6-8 minutes.
- . These vegetables are also suitable for preparation in micro-wave.

9. Allergens

Allergen	Present ?	Concentration
Cereals containing gluten (e.g. wheat, rye, barley, oat, ...) and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soy and products thereof	No	
Milk and products thereof (including lactose)	No	
Shell fruits * and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites, labelled as SO ₂ , at levels above 10 mg / kg or 10 mg / l	No	
Lupine and products thereof	No	
Molluscs and products thereof	No	

* almond (*Amygdalus communis* L.) , hazelnut (*Corylus avellana*) , walnut (*Juglans regia*) , cashewnut (*Anacardium occidentale*) , pecan (*Carva illinoiesis* (Wangenh.) K. Koch) , Brazil nut (*Bertholletia excelsa*) , pistachio (*Pistacia vera*) , Macadamia nut and Queensland nut (*Macadamia ternifolia*)

	<i>SPECIFICATION</i>		
PEAS EXTRA FINE			
Document: S-GREE.001E	Version : 11	Date : 20/02/2023	Page : 7 to 7
	Revision : 03	Date : 20/02/2023	

10. General declaration

We declare that our production areas are free of glass material.

We declare that under no circumstances the products and ingredients are treated with radiation or gas.