


	<i>SPECIFICATION</i>	
<b>PEAS VERY FINE</b>		
Document : S-GREE.002.E	Version : 13	Date : 20/02/2023
	Revision : 02	Date : 20/02/2023
		Page : 1 to 7

## **1. Company**

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[www.darta.com](http://www.darta.com)

## **2. Specification of the product**

- GMO-free
- Remnants of pesticides: following the EU (Belgian) law  
(cf. [www.fytoweb.fgov.be](http://www.fytoweb.fgov.be))
- Free from additives
- Heavy metals: following the EU (Belgian) law
- Peas very 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): peas very fine 7.5-8.2 mm
  - . Defects:
    - \* absence of foreign matters
    - \* E.V.M.: max 1 pc/1000 g
    - \* maximum 2% peas with discoloration
    - \* splits and skins: < 5%

	<i>SPECIFICATION</i>		
<b>PEAS VERY FINE</b>			
Document : S-GREE.002.E	Version : 13	Date : 20/02/2023	Page : 2 to 7
	Revision : 02	Date : 20/02/2023	

- Nutritional information (gramme / per 100 grammes):

. Energy:	264 kJ – 64 kcal
. Fat:	0.0
. Of which saturates:	0.0
. Carbohydrate:	8.5
. Of which sugars:	1.7
. Protein:	5.4
. Salt:	0.040

- Countries of origin: Belgium, France

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### **3. Bacteriological norms**

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

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### **4. Product dimensions**

- Peas very fine: at least 80% with diameter between 7.5 and 8.2 mm

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### **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

	<i>SPECIFICATION</i>	
<b>PEAS VERY FINE</b>		
Document : S-GREE.002.E	Version : 13	Date : 20/02/2023
	Revision : 02	Date : 20/02/2023
		Page : 3 to 7

. Sensitivity:           - 2.0 mm Fe  
                                   - 3.0 mm Stainless Steel  
                                   - 3.0 mm Non-Fe

## **6. Packaging**



### *1. 15x450 g*

- Film:

Material: Polyethylene

Length: 207 mm

Thickness: 60 µm

Weight: 4.3 g

Net weight: 450 g

EAN-code: 5 413408 121065

- Case:

Color: brown

Weight of the case: 232.8 g

Dimensions: 330x240x160 mm

EAN-code: 5 413408 031562

- Palletization:       10x10 cases = 675 kg / pallet (net)   (= EURO PALLET)  
                               10x14cases = 945 kg / pallet (net) (=INDUSTRIAL PALLET)

### *2. 10x1 kg*

- Film:

Material: Polyethylene



Length: 260 mm

Thickness: 70 µm

Weight: 7.2 g

Net weight: 1000 g

EAN-code: 5 413408 111127

	<i>SPECIFICATION</i>		
<b>PEAS VERY FINE</b>			
Document : S-GREE.002.E	Version : 13	Date : 20/02/2023	Page : 4 to 7
	Revision : 02	Date : 20/02/2023	

- Case:

Color: brown

Weight: 272 g

Dimensions: 380x245x185 mm

EAN-code: 5 413408 021563

- Palletization:      9x9 cases = 810 kg / pallet (net) (= EURO PALLET)  
                                 9x12 cases = 1080 kg / pallet (net) (=INDUSTRIAL PALLET)

3. 4x2.5 kg

- Film:

Material: Polyethylene

Length: 360 mm

Thickness: 50 µm

Weight: 11.7 g

Net weight: 2500 g

EAN-code: 5 413408 101029

- Case:

Color: brown

Weight: 258.6 g



Dimensions: 380x245x165 mm

EAN-code: 5 413408 421561

- Palletization:      10x9 cases = 900 kg / pallet (net) (= EURO PALLET)  
                                 12x9 cases = 1080 kg / pallet (net) (=INDUSTRIAL PALLET)

## **7. Storage and expiry date**

- Expiry date (when all the guidelines as mentioned below are followed):  
30 months after packaging (see packaging).

	<i>SPECIFICATION</i>	
<b>PEAS VERY FINE</b>		
Document : S-GREE.002.E	Version : 13	Date : 20/02/2023
	Revision : 02	Date : 20/02/2023
		Page : 5 to 7

- 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 January = 001)

z = shift (A, B or 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:



. 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
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	<i>SPECIFICATION</i>	
<b>PEAS VERY FINE</b>		
Document : S-GREE.002.E	Version : 13	Date : 20/02/2023
	Revision : 02	Date : 20/02/2023
		Page : 6 to 7



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 <sub>2</sub> , 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* )

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## **10. General declaration**

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

	<i>SPECIFICATION</i>		
<b>PEAS VERY FINE</b>			
Document : S-GREE.002.E	Version : 13	Date : 20/02/2023	Page : 7 to 7
	Revision : 02	Date : 20/02/2023	

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