



Full Product Title:	Caterer's Pride Mushy Processed Peas 2.61kg	Spec Version:	QAF-9 V5
Product code:	VEG0124	Date Issued:	00/01/1900
Legal Name:	Mushy Processed Peas	Supplier Name:	Caterers Choice Ltd
Brand:	Caterer's Pride	Product Size:	6 x 2.61kg

Mini Specification

Product Information				
Product Title	Caterer's Pride Mushy Processed Peas 2.61kg		Net Weight	2.61kg
Caterers Choice Product Code	VEG0124		Drained Weight	N/A
Brand	Caterer's Pride		Case Size	6 x 2.61kg
Supplier Name	Caterers Choice Ltd		Country of Origin	UK
Barcodes	Inner	5027974567174		
	Outer	05027974567105		

Legal name

Mushy Processed Peas

Ingredients Declaration (Allergens Highlighted in Bold>

Rehydrated Processed Peas (95%), Water, Sugar, Salt, Colours (E101, E133).

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Peas	95	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
Water	3.84	Crustaceans or its derivatives	N	N
Sugar	0.72	Eggs or its derivatives	N	N
Salt	0.43	Fish or its derivatives	N	N
Colours (E101, E133)	0.01	Peanuts or its derivatives	N	N
0	0	Soybeans or its derivatives	N	N
0	0	Milk or its derivatives	N	N
0	0	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	N	N
0	0	Celery or its derivatives	N	N
0	0	Mustard or its derivatives	N	N
0	0	Sesame seeds or its derivatives	N	N
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	N	N
0	0	Lupin or derivatives of	N	N
0	0	Molluscs or derivatives of	N	N

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (KJ)	308	Calculated
Energy (Kcal)	73	Calculated
Fat	0.3	Analysis
of which saturates	<0.1	Analysis
Carbohydrate	11.5	Analysis
of which sugars	1.3	Analysis
Fibre	3.1	Analysis
Protein	4.5	Analysis
Salt	0.5	0

Food Information - Suitable For	
Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	Yes
Vegans	Yes
Vegetarians	Yes
Halal (Certified)	No
Kosher (Certified)	No
Coeliacs (Gluten Free)	Yes
Lactose Intolerants	Yes
Nuts & Sesame allergy sufferers	Yes

Finished Product Standards			
	Target	Minimum	Maximum
pH	0	0	0
Brix	0	0	0
Histamine	N/A	N/A	N/A

Microbiological Standards	
Organism	Target
APC cfu/g	Commercially sterile
Coliforms cfu/g	Commercially sterile
Enterobacteriaceae cfu/g	Commercially sterile
E.coli cfu/g	Commercially sterile
Bacillus spp cfu/g	Commercially sterile
Bacillus cereus cfu/g	Commercially sterile
Staphylococcus aureus cfu/g	Commercially sterile
C.perfringens cfu/g	Commercially sterile
Pseudomonas spp cfu/g	Commercially sterile
Yeasts & Mould cfu/g	Commercially sterile
Listeria spp.	Commercially sterile
Salmonella spp.	Commercially sterile
Vibrio spp.	Commercially sterile

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Can with label	153	153	152	259
Case	473	316	154	100
Number per case				6
Number of cases per layer				9
Number of layers per pallet				7
Number of cases per pallet				63

Storage Instructions	
Cool, dry place.	
Total shelf life from date of manufacture	24 months
Storage Temperature	Ambient
Shelf life once opened	2 days
Temperature once opened	0-5°C

Authorised on behalf of Caterers Choice

Name	Tony Hammill
Job Title	Technical Manager
Signature	Tony Hammill
Date	10.04.2019