EUREDEN / d'aucy France Quality Department E2L 56 500 LOCMINE	**TECHNICAL SPECIFICATIONS** **FINE GARDEN PEAS**	Reference: SQGLOBUS/PP/613 Version: E Date: 05/02/2024 **Page: 1/2**

GENERAL CHARACTERISTICS:

Legal Denomination	**Fine garden peas**			
Format	**Cans**			**Jars**
	1/4	**4/4**	**3/1**	**72 cl**
Capacity	212 ml	850 ml	2650 ml	720 ml
Total Net Weight	200 g	800 g	2495 g	660 g
Drained Net Weight	130 g	530 g	1655 g	445 g

Ingredients list	Peas, water, salt, sugar.
Production period	From June to August
Packer code	56251E

PRODUCT CHARACTERISTICS:

Our products are manufactured to CTCPA standard.
Ref. CTCPA _ decision n°87 – Canned peas

Garden peas: Ungraded peas of fine varieties. Canned products prepared from incompletely ripe, fresh or frozen seeds from the pea variety « *Pisum sativum L*. »

This product is suitable for vegetarians

PHYSICO-CHEMICAL CHARACTERISTICS:

pH	5.6 – 6.5 (for information)
Vacuum	Approximately 0.15 bar

Allergens: Absence, according to current European regulations.
GMO: The product is not from a genetically modified source.
Ionisation: This product has not undergone ionisation treatment.
Pesticides, heavy metals: Complies with current European regulations.

ORGANOLEPTIC CHARACTERISTICS:

Parameters	Requirements
Appearance	Light coloured, clear covering liquid which may be cloudy but not starchy; a small amount of sediment is tolerated; free from defective seeds and foreign matters.
Colour	Reasonably uniform, normal and typical of the varieties used.
Odour/Flavour	Clear and normal, free from any foreign flavour or odour.
Texture	Firm, without excessive firmness.

MICROBIOLOGICAL CHARACTERISTICS:

DMD Reference	For cans: best before: see end of can For jars: best before: see lid or jar
Product shelf life	DMD: 4 years
Microbiological characteristics	A stability test is carried out on each batch: Stability control carried out on 3 receptacles. Reference to the AFNOR NF V08-408 standard of October 1997. ▪ Ambient temperature for 7 days. ▪ At 37°C for 7 days. ▪ At 55°C for 7 days (considered as a hygiene quality indicator). Absence of swelling and variation of pH<0.5 units between the 3 incubated receptacles.

NUTRITION DECLARATION:

	For 100 g*	RI**		For 100 g*	RI**
Energy (kJ)	318	*4%*	**Carbohydrate (g)**	8,8	*3%*
Energy (kcal)	76		***Of which sugars (g)***	1,9	*2%*
Fat (g)	0,8	*1%*	**Fibre (g)**	5,9	
of which saturates (g)	0,2	*1%*	**Protein (g)**	5,4	*11%*
			Salt (g)	0,78	*13%*

**for 100g of drained product*

***Reference intake of an average adult (8400kJ/2000 kcal).*

The reference intake varies according to age, sex and physical activity.

STORAGE CONDITIONS:

- ✓ **Before opening:** « Store at room temperature away from humidity and any temperature variations. »
- ✓ **After opening:** « Store in the refrigerator in a suitable airtight container and eat within 2 days. »

PRIMARY AND SECONDARY PACKAGING:

All primary and secondary packaging in direct contact with the product are in possession of a **Food Compatibility Certificate**, in conformance with its use and current European regulations.