

IQF GREEN PEAS EXTRA FINE (GRADE A) * BELOW ZERO * BRAND

INGREDIENTS: Peas. The product contains no additives and or preservatives.

CUT AND SIZE: Maximum size: 8.2 mm for at least 70% of the product.

BLANCH: This product is blanched sufficiently to inactivate the peroxidase enzyme

system.

FREEZING METHOD: Individual quick frozen (IQF)

ORGANOLEPTIC STANDARDS The product possesses a good characteristic of color, size, shape and flavor

of young tender peas. Free from objectionable flavor, odor and odor.

COLOR: Reasonably uniform typical bright green color with a maximum

Of 0.5% by weight in any one container may be somewhat but not distinctly

Different (cream or blond color) from the overall color.

MAJOR DEFECTS: No tolerance for stones, glass, plastic, metal, hair, wood.

MINOR DEFECTS: In approximately 100 oz there may be not more than one piece of vegetable

Material common to the pea plant having an aggregate area of $\frac{1}{4}$ square Inch; and not more than one cylindrical piece of vegetable material from

Other plant not exceeding ½ inch in length in the aggregate.

- 5% tolerance for broken and or crushed peas, split peas or loose skins

Tolerance for 0.5% of spotted or pale/discolored unit
 Tolerance of 0.5% by count of blond or cream colored peas

MICROBIOLOGICAL COUNT:

Total plate count: 100 000 CFU/g Max
Total coliform: 100 CFU/g Max
E.coli: 10 CFU/g Max
Listeria Monocytogenes Negative in 25g
Salmonella Negative in 25g

*The above microbiological values must be met from the time of departure at the country of origin to the entry in Canada.

GMO STATEMENT This product has not been or is not issued genetically modified and it does not

contain ingredients that have been genetically modified.

PESTICIDES Maximum residue levels established by Canadian authorities are respected.

FOOD SAFETY Food safety standards such as third party audits are required.

ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
Peanuts or its derivatives	No	No	No
Tree nuts or its derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Soy or its derivatives	No	No	No
Seafoods, shellfish or their	No	No	No
derivatives			
Fish or its derivatives	No	No	No
Wheat or its derivatives	No	No	No
Gluten	No	No	No
Sulphites	No	No	No
Mustard (all kind)	No	No	No

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** Manufacturing plant has cross contamination prevention controls in place

STORAGE AND HANDLING: Transport and store at 0 °F or colder

SHELF LIFE: 24 months at 0 °F or colder

NUTRITIONAL INFORMATION: per portion of 100g

These values originate from a database. Results from actual analysis may result in slight differences.

Calories: 79.01 Total fat: 0.38 g

Saturated: 0.07g + Trans: 0g Cholesterol: 0mg Sodium: 112.00 mg Carbohydrates: 13.70 g Fibers: 4.20 g

Sugar: 5.39 g Proteins: 5.20 g

Vitamin A: 205.83 RE Vitamin C: 18.00 mg

Calcium: 22.00 mg Iron: 1.53 mg

PACKAGING: CODE 6704 4x2.5 kg

PREPARATION

Place frozen vegetables in a small amount of boiling water. Cook until desired tenderness. Cooking time for frozen vegetables is shorter than for fresh ones, drain thoroughly, season to taste. Cooking time may vary depending on the particular appliance used

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