



**IQF GREEN PEAS (GRADE A) \*BELOW ZERO\***

- INGREDIENTS:** Peas. Product contains no additives or artificial preservatives
- CUT AND SIZE:** Uncalibrated
- 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 count of the peas may be blond or cream colored, or seriously detract from the overall color appearance of the product.
- MAJOR DEFECTS:** No tolerance for stones, glass, plastic, metal, hair, wood.
- MINOR DEFECTS:** Practically free from defects: in a 500g sample:
- 7% by count of broken peas, split peas or loose skins
  - 0.5% by count of blemished, discolored, spotted or stained peas
- In a 100 oz sample (2.8 kg)
- One piece or piece of vegetable material common to the pea plant having an aggregate area of ¼ inch or not more than one thistle bud or other spherical piece of vegetable material from other plants.
  - One cylindrical piece or piece of vegetable material from other plants not exceeding ½ inch in length in the aggregate.
- MICROBIOLOGICAL COUNT:** Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
<b>Total plate count</b>	5	2	100,000 CFU/g	250,000 CFU/g
<b>Total coliforms</b>	5	2	100 CFU/g	1000 CFU/g
<b>E. Coli</b>	5	0	<10 CFU/g	
<b>Listeria mono.</b>	5	0	negative/ 25g	
<b>Salmonella</b>	5	0	negative/ 25g	

n = number of samples to be tested from a particular lot number.  
 c = maximum number of samples allowed to be between m and M.  
 m = microbiological limit which separates good quality from marginally acceptable quality  
 M = microbiological limit which separates marginally acceptable quality from defective quality.

**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.

THIS INFORMATION IS CONFIDENTIAL AND IS NOT TO BE DISTRIBUTED WITHOUT AUTHORIZATION FROM MANTAB INC



**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 derivatives	No	No	No
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

\*\* 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:**

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 3/5 cup (85 g) pour 3/5 tasse (85 g)	
<b>Calories 70</b>	% Daily Value*
	% valeur quotidienne*
<b>Fat / Lipides</b> 0.3 g	1 %
Saturated / saturés 0.1 g	1 %
+ Trans / trans 0 g	
<b>Carbohydrate / Glucides</b> 12 g	
Fibre / Fibres 4 g	14 %
Sugars / Sucres 4 g	4 %
<b>Protein / Protéines</b> 4 g	
<b>Cholesterol / Cholestérol</b> 0 mg	
<b>Sodium</b> 90 mg	4 %
Potassium 125 mg	3 %
Calcium 20 mg	2 %
Iron / Fer 1.25 mg	7 %
Vitamin A / Vitamine A 100 mcg	11 %
Vitamin C / Vitamine C 15 mg	17 %
Vitamin D / Vitamine D 0 mcg	0 %
*5% or less is a little, 15% or more is a lot	
*5% ou moins c'est peu, 15% ou plus c'est beaucoup	

**PACKAGING:** 6x2 kg Code 6701

**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

Revised 07 / 2021

**THIS INFORMATION IS CONFIDENTIAL AND IS NOT TO BE DISTRIBUTED WITHOUT AUTHORIZATION FROM MANTAB INC**