		Version
		Edited : 24/07/2017

GTIN	JDE short code	Recipe code	Legal name
03083681014143	98772	CFS1_RPG495	Canned garden peas
Transformation origin			
Product definition	Canned garden peas, are made of immature peas, consistent with characteristics of the species "Pisum sativum L", except for those usually used in processing plants.		
Ingredients	Garden peas, water, sugar, salt		
Minimum durability date	48 months		
Size	Capacity (ml)	Net weight (g)	Drained net weight (g)
3/1 FER MOYEN BLANC	2650	2500	1745
Packaged in a protective atmospher	No		
Packaging information	Iron, internal lacquer : for food-use		
Conditions of use and handling	Wipe the cover before opening. Avoid using cans damaged at the seal.		


Mayor allergens (according european regulation 1169/2011/CE)		Nutritional declaration		
	A : Absence P : Presence T : May contain		On average for 100 g of drained product	Authorized nutritional claims (2)
Cereals, containing gluten and products thereof	A	Energy (kJ)	363	High fibre
Crustaceans and products thereof	A	Energy (Kcal)	86	
Eggs and products thereof	A	Fat (g)	0,8	
Fish and products thereof	A	of which saturates (g)	0,1	
Peanuts and products thereof	A	Carbohydrates (g)	12,3	
Soya beans and products thereof	A	of which sugars (g)	1,6	
Milk and products thereof (including lactose)	A	Fibre (g)	5,8	
Nuts and products thereof	A	Protein (g)	4,6	
Celery and products thereof	A	Salt (g)	0,4	
Mustard and products thereof	A			
Sesame seeds and products thereof	A			
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg in terms of the total SO ₂	A			
Lupin and products thereof	A			
Molluscs and products thereof	A			

(1) Daily reference intakes
(2) According european regulation 1924/2006/CE

Specific diets	Yes	No	GM-free guarantee (According european regulations 1829/2003/CE and 1830/2003/CE)	Yes
This product is suitable for vegetarians	X		Guaranteed non-ionized (According european regulation 1999/2/CE)	Yes
This product is suitable for vegans	X			

Production informations	
Harvest, Receipt/Compliance Check, Washing, Trimming, Blanching, Encasing, Juicing, Crimping/Marking, Sterilization, Storage, Labelling, Packaging, Storage, Shipping	
Storage condition before opening	Store at ambient temperature respecting the BB Date on packaging
Storage condition after opening	Our products must be consumed within a maximum of 3 days after opening, at a temperature between 0 and + 3 ° C, provided that the product is stored in a clean, closed container and that it has been handled in accordance with good hygiene practices

Organoleptic characteristics		
Aspect	Texture	Flavour

		Version
		Edited : 24/07/2017
Green and yellow colour, homogenous, whole grains, not burst, not clumped	Tender, melting.	Typical, without any foreign taste or smell

Microbiological specifications

Stability test conform according the AFNOR norm V08-408

Composition / Cut / Caliber

Vegetables	Cut/caliber	% Implemented Objective to respect on 10 packagings
Peas	Uncalibrated	100

Physicochemical characteristics

juice pH after sterilization	5.8 to 6.3
Defects according CTCPA specification n°87 about Peas	Target
Defective pea : yellow, spotted, germinated, parasitic infection	<=3% drained weight
Foreign vegetable matter	<=1% drained weight
which of nightshade berries	<=2 units / 1kg of drained product

Business name/adress of the food operator

--