



Full Product Title:	Caterers Pride Baked Mushy Processed Peas 2.61kg	Spec Version:	QAF-9 V5
Product code:	VEG0124	Date Issued:	25/01/2018
Legal Name:	Mushy Processed Peas	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	6 x 2.61kg

Mini Specification

Product Information				
Product Title	Caterers Pride Baked Mushy Processed Peas 2.61kg		Net Weight	2.61kg
Caterers Choice Product Code	VEG0124		Drained Weight	N/A
Brand	Caterers 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	0.50	Analysis

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	6	6.5	7
Brix	1.1	2.1	3.1
Histamine	n/a	n/a	n/a

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

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Can	153	153	152	197
Tray	481	324	41	60
Number per case				6
Number of cases per layer				7
Number of layers per pallet				9
Number of cases per pallet				63

Storage Instructions		Total shelf life from date of manufacture	
Store unopened product in a cool dry place, out of direct sunlight. Once opened, transfer to a suitable lidded container and store in a refrigerator for a maximum of 2 days.		Storage Temperature	24 months
		Shelf life once opened	Ambient
		Temperature once opened	2 days
			0-5°C

Authorised on behalf of Caterers Choice	
Name	Jenna Shrivell
Job Title	Technical Manager
Signature	J.Shrivell
Date	16/03/2020