

	<i>Specification</i>		
PEAS & PEARL ONIONS			
Document : S-RedRaw.607.E	Version : 02	Date : 28/08/2018	Page : 1 to 6
	Revision : 01	Date : 28/08/2018	

1. Company

N.V. d'Arta	Agritrade International
Pittensestraat 58 A	5415 Pare Street, Suite #222
8850 ARDOOIE	Mont-Royal, Quebec
BELGIUM	Canada, H4P 1P7
☎ +32.51.74.69.91	☎ 1-514-731-2299
📠 +32.51.74.69.68	📠 1-514-731-8848
www.darta.com	www.agritrade.ca

2. Specification of the product

- GMO-free
- Remnants of pesticides: following the EU (Belgian) law
(cf. www.fytoweb.fgov.be)
- Free from additives
- Heavy metals: following the EU (Belgian) law
- Composition:

peas fine	90%
Pearl onions	10%
- Peas fine
 - . Step 1: the peas are cleaned, stones are removed, the peas are washed
 - . Step 2: the peas are blanched (peroxidase-negative) and cooled
 - . Step 3: the peas are individually quick frozen (IQF) until they reach a temperature lower than minus 20 degrees Celsius (-20°C)
 - . Step 4: the peas are sorted (diameter): peas fine 8.2-9.3 mm
 - . Defects:
 - * absence of foreign matters
 - * E.V.M.: max 1 pc/1000 g
 - * maximum 2% peas with discoloration
 - * splits and skins: < 5%

	<i>Specification</i>		
PEAS & PEARL ONIONS			
Document : S-RedRaw.607.E	Version : 02	Date : 28/08/2018	Page : 2 to 6
	Revision : 01	Date : 28/08/2018	

- Pearl onions

- . *Step 1:* the pearl onions are cleaned, stones are removed, the pearl onions are washed
- . *Step 2:* the pearl onions are blanched (peroxidase-negative) and cooled
- . *Step 3:* the pearl onions are individually quick frozen (IQF) until they reach a temperature lower than minus 20 degrees Celsius (-20°C)
- . *Defects:*
 - * absence of foreign matters
 - * E.V.M.: absent
 - * onions with root remains: max 2 pcs/500 g
 - * mechanical damage: max 10 pcs/500 g
 - * diverging colour: max 8 pcs/500 g
 - * loose leaves: max 10 pcs/500 g
 - * slightly sticky: max 25 g

- Nutritional information (gramme / per 100 grammes):

- . *Energy:* 275 kJ – 65 kcal
- . *Fat:* 0.3
- . *Of which saturates:* 0.11
- . *Carbohydrate:* 8.64
- . *Of which sugars:* 3.04
- . *Protein:* 4.78
- . *Salt:* 0.078

- Countries of origin:

Pearl onions: the Netherlands, Belgium

Peas: Belgium, the Netherlands, France

	<i>Specification</i>		
PEAS & PEARL ONIONS			
Document : S-RedRaw.607.E	Version : 02	Date : 28/08/2018	Page : 3 to 6
	Revision : 01	Date : 28/08/2018	

3. Bacteriological norms

- T.V.C.: < 10⁵ / g
 - Coliforms: < 100 / g
 - E. Coli: < 10 / g
 - Moulds and yeasts: < 10³ / g
 - Salmonella: absent / 25 g
 - Listeria monocytogenes: absent/ 25 g
-

4.Product dimensions

- Peas fine: at least 80% with diameter between 8.2 and 9.3 mm
 - pearl onions: at least 80% with diameter between 14-17 mm
-

5. Packaging process

- E-code ("e"): in accordance with the regulations
 - Optical sorting
 - Metal detection:
 - . A metal detector on every packaging line
 - . Every packaging line is checked at least once every two hours by the lab
 - . Sensitivity:
 - 2.0 mm Fe
 - 3.0 mm Stainless Steel
 - 3.0 mm Non-Fe
-

6. Packaging



12 x 2 lb (transparent bag)

7. Storage and expiry date

- Expiry date (when all the guidelines as mentioned below are followed):

	<i>Specification</i>		
PEAS & PEARL ONIONS			
Document : S-RedRaw.607.E	Version : 02	Date : 28/08/2018	Page : 4 to 6
	Revision : 01	Date : 28/08/2018	

24 months after packaging (see packaging).

- Production code : L xxxxxx D

Xxxxxx=packing order number

- Storage temperature (factory freezer): max -20 °C

- Transport: loading temperature: max. -18 °C

transport temperature: max. -20 °C

- Storage temperature in distribution: max. -18 °C

8.Storage and preparation by the consumer

- *Storage:*

. Refrigerator: 24 hours

. Freezer compartment in refrigerator: 48 hours

. Freezer : -6 °C: 2 days

-12 °C : 1 month

-18 °C: see expiry date

- *Warning:*

. Never refreeze thawed products

- *Cooking instructions:*

. Best cooked from frozen

. Add the deepfrozen vegetables to boiling water, season to taste and cook over a gentle heat for approx. 6-8 minutes.

. These vegetables are also suitable for preparation in micro-wave.

9. Allergens

Allergen	Present ?	Concentration
Cereals containing gluten (e.g. wheat, rye, barley, oat, ...) and products thereof	No	

	<i>Specification</i>		
PEAS & PEARL ONIONS			
Document : S-RedRaw.607.E	Version : 02	Date : 28/08/2018	Page : 5 to 6
	Revision : 01	Date : 28/08/2018	

Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soy and products thereof	No	
Milk and products thereof (including lactose)	No	
Shell fruits * and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites, labelled as SO ₂ , at levels above 10 mg / kg or 10 mg / l	No	
Lupine and products thereof	No	
Molluscs and products thereof	No	

* almond (*Amygdalus communis* L.) , hazelnut (*Corylus avellana*) , walnut (*Juglans regia*) , cashewnut (*Anacardium occidentale*) , pecan (*Carva illinoiesis* (Wangenh.) K. Koch) , Brazil nut (*Bertholletia excelsa*) , pistachio (*Pistacia vera*) , Macadamia nut and Queensland nut (*Macadamia ternifolia*)

10. General declaration

We declare that our production areas are free of glass material.

We declare that under no circumstances the products and ingredients are treated with radiation or gas.



Specification



PEAS & PEARL ONIONS

Document : S-RedRaw.607.E

Version : 02

Date : 28/08/2018

Revision : 01

Date : 28/08/2018

Page : 6 to 6