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## 1. GENERAL INFORMATION

<b>Supplier's name</b>	Pasfrost NV
<b>Address</b>	Passendalestraat 80, B- 8980 Passendale
<b>Telephone</b>	+32.51.780.780
<b>Fax</b>	+32.51.771.275
<b>Website</b>	www.pasfrost.be
<b>Email</b>	info@pasfrost.be
<b>Quality contact</b>	E-mail: quality@pasfrost.be
<b>Contact in case of emergency only ( 24h)</b>	Name: Anne Lafaut Mob: +32.478.84.31.86
<b>Certification</b>	BRC, IFC, ACS

## 2. PRODUCT INFORMATION

<b>Product name</b>	Chick peas
<b>Product number</b>	467
<b>Product description</b>	These frozen chickpeas bear the characteristics of the the varieties of the pisum cicer arieticum species. The chickpeas are washed, blanched, cooled and individually frozen.
<b>Ingredients</b>	100% Chick peas
<b>Country of origin</b>	Turkey, Canada, Argentina, Russia, Kazakhstan
<b>Customs tariff n°</b>	0710 2900

## 3. PHYSICAL CRITERIA

### 3.1 ORGANOLEPTICAL CHARACTERISTICS

<b>Colour</b>	Beige or beige -rose
<b>Odour</b>	Typical of chickpeas
<b>Flavour</b>	Typical of chickpeas
<b>Texture</b>	Simply firm to tender


### 3.2 PHYSICAL CHARACTERISTICS

Sample: 1000g

	<b>Unit</b>	<b>Norm</b>	<b>Tolerance</b>
<b>Dry matter content</b>	%	45	40-50
<b>Peroxidase*</b>	s	60<x<120	60<x<180
<b>Calibre</b>		Not calibrated	Not calibrated
<b>Brown or green peas</b>	P/Kg	20	25
<b>Spotted peas</b>	P/Kg	20	30
<b>Tainted peas</b>	%	1	1
<b>Pea fragments</b>	%	6	8

\* Time before discoloration.

### 3.3 FOREIGN BODIES

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	<b>Unit</b>	<b>Norm</b>	<b>Tolerance</b>
<b>FM</b>	p/kg	Absent	Absent
<b>EVM</b>	p/kg	1	3

<b>DETECTION OF METAL</b>	400g - 2,5kg		10kg - 25kg	
	norm	tolerance	norm	tolerance
Fe	2,5mm	3,0mm	2mm	2,5mm
Non-Fe	3mm	3,18mm	2,5mm	3,0mm
SS	3mm	-	3mm	-

#### 4. CHEMICAL CRITERIA

##### 4.1 NITRATE

	<b>Unit</b>	<b>Norm</b>	<b>Tolerance</b>
<b>Nitrate</b>	ppm	<600	<800

##### 4.2 HEAVY METALS

Norms according to the European legislation can not be exceeded.

##### 4.3 FYTOSANITARY RESIDUE

Norms according to the European legislation can not be exceeded.

#### 5. MICROBIOLOGICAL CRITERIA


<b>Parameter</b>	<b>Norm (/g)</b>	<b>Tolerance (/g)</b>
<b>Total count</b>	<500.000	<1.500.000
<b>Feecal coliforms</b>	<15	<100
<b>Coliforms</b>	<1.000	<3.000
<b>Moulds</b>	<500	<1.500
<b>Yeasts</b>	<1.000	<3.000
<b><i>E. coli</i></b>	<10	<100
<b>Salmonellae</b>	Absent in 25g	
<b><i>L. monocytogenes</i></b>	Absent in 25g	<100/g
<b><i>S. aureus</i></b>	<100	<1000

#### 6. GENETICALLY MODIFIED ORGANISMS

The product is from non-GMO sources and not subject to GMO labelling.

#### 7. IONIZING RADIATION

The product is not ionised.

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## 8. STORAGE INFORMATION

<b>Storage temperature</b>	Max. -18°C ( frozen)
<b>BBE</b>	24 months
<b>Other information</b>	Once thawed, do not refreeze

## 9. NUTRITIONAL INFORMATION

100g of this frozen product contains

Source: literature

<b>Energy</b>	110 kcal 463 kJ
<b>Fat</b>	3,0g
<b>Saturated</b>	0,4g
<b>Monounsaturated</b>	0,6g
<b>Polyunsaturated</b>	1,2g
<b>Carbohydrates</b>	13,1g
<b>Sugars</b>	0,0g
<b>Fibres</b>	5,2g
<b>Protein</b>	5,5g
<b>Salt*</b>	0,020g
<b>Vitamine A</b>	120µg
<b>Vitamine B1</b>	0,05mg
<b>Vitamine B2</b>	0,03mg
<b>Vitamine C</b>	- mg

\* The salt content is exclusively due to the presence of naturally occurring sodium.

## 10. ALLERGEN INFORMATION

Pay attention to the Alba list and to the European legislation. Celery is produced at Pasfrost. Measures are taken to control the absence of cross-contamination.

## 11. PRODUCT PICTURE



## 12. PREPARATION

Put the frozen vegetables into slightly boiling water. Prepare as fresh vegetables with reduced boiling time. Season to taste.