



Full Product Title:	Mushy Peas	Spec Version:	QAF-9 V5
Product code:	VEG0397	Date Issued:	02/12/2019
Legal Name:	Mushy Peas	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	6 x 800g

Mini Specification

Product Information			
Product Title	Mushy Peas	Net Weight	800g
Caterers Choice Product Code	VEG0397	Drained Weight	N/A
Brand	Caterers Pride	Case Size	6
Supplier Name	Caterers Choice Ltd	Country of Origin	Italy
Barcodes	Inner		
	Outer		
	5027974588179		
	05027974588100		

Legal name
Mushy Peas

Ingredients Declaration (Allergens Highlighted in Bold)
Processed peas (95%), water, sugar, salt, natural colours (E141- E160a)

Ingredients Information		Allergen information		
Recipe Ingredients		Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Processed Peas		Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
Water		Crustaceans or its derivatives	N	N
Sugar		Eggs or its derivatives	N	N
Salt		Fish or its derivatives	N	N
Natural colours (E141 - E160a)		Peanuts or its derivatives	N	N
		Soybeans or its derivatives	N	N
		Milk or its derivatives	N	N
		Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	N	N
		Celery or its derivatives	N	N
		Mustard or its derivatives	N	N
		Sesame seeds or its derivatives	N	N
		Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	N	N
		Lupin or derivatives of	N	N
		Molluscs or derivatives of	N	N

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	363	Calculated
Energy (Kcal)	86	Calculated
Fat	0.5	Calculated
of which saturates	0.1	Calculated
Carbohydrate	13	Calculated
of which sugars	2	Calculated
Fibre	3.8	Calculated
Protein	5.5	Calculated
Salt	0.45	Calculated

Food Information - Suitable For	
Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	Yes
Vegans	No
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	6.3	6.1	6.5
Brix	N/A	N/A	N/A
Histamine	N/A	N/A	N/A

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

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Can/Pouch/Bag (Please delete as appropriate)	99			84
Case	306	205	40	47
Number per case	6			
Number of cases per layer	16			
Number of layers per pallet	11			
Number of cases per pallet	176			

Storage Instructions	Total shelf life from date of manufacture	24 months
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	Ambient
	Shelf life once opened	2 days
	Temperature once opened	Refrigerated

Authorised on behalf of Caterers Choice	
Name	Jenna Shrivell
Job Title	Technical Manager
Signature	J.Shrivell
Date	02/12/2019