



Process Heading		Product Specification			
Process Owner		Technical / QA Department			
Reference:	KTC 014 – 4677BP	Revision:	2	Date:	18 th July 2017
Reviewed by:	Aleksandra Rybicka		Approved by:	Polly Day	

Yellow Split Peas

Description *Round split yellow peas*

Ingredients *Yellow split peas*

<i>Ingredient and compound ingredient breakdown</i>	<i>Source: Natural, Animal, Vegetable, Mineral, Synthetic</i>	<i>Country of origin</i>	<i>Level %</i>
Yellow split peas	Vegetable	Product of several countries	100%

Additives and Processing Aids

<i>Additive name</i>	<i>E number</i>	<i>Function</i>	<i>Country of origin</i>	<i>Level (mg/kg)</i>
None				

Organoleptic

<i>Appearance</i>	Round split pea
<i>Aroma</i>	Free from objectionable odour
<i>Flavour</i>	Typical of Yellow split peas rich flavour
<i>Texture</i>	Dry beans
<i>Colour</i>	Golden yellow



Process Heading		Product Specification			
Process Owner		Technical / QA Department			
Reference:	KTC 014 – 4677BP	Revision:	2	Date:	18 th July 2017
Reviewed by:	Aleksandra Rybicka	Approved by:	Polly Day		

Physical and Chemical Data

Parameter	Units	Limits
Extraneous veg matter	%	0.1
Foreign matter	%	<1
Total defects	%	7
Damaged	%	<1.0
Stones	Per 25Kg	<0.05
Pea chippings	%	5
Moisture	%	16
Pesticide residue and heavy metals	%	Within EU MRL
Free from harmful material such as glass, metal, plastic and wood		

Allergens and sensitive ingredients

Free From	Component(s) and derivatives
Raw materials do not contain any allergens,	Azo Colours
	Celery and products thereof
	Cereals containing gluten and products thereof
	Crustaceans and products thereof
	Egg and products thereof
	Fish and products thereof
	Lupin and products thereof
	Milk and dairy products
	Molluscs and products thereof
	Mustard seeds and products thereof.
	Nuts - (<i>almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia nut, Queensland nut and products thereof</i>)
	Other seeds and products thereof
	Peanuts and products thereof
	Processing aid(s)
	Sesame seeds and products thereof
Soybeans and products thereof	
Sulphur Dioxide and Sulphites at level above 10mg/kg or litre expressed as SO ₂ .	
Yeast & Yeast derivatives	



Process Heading		Product Specification			
Process Owner		Technical / QA Department			
Reference:	KTC 014 – 4677BP	Revision:	2	Date:	18 th July 2017
Reviewed by:	Aleksandra Rybicka	Approved by:	Polly Day		

Nutrition information

Nutritional Information	Average value in 100g
Energy	344Kj/83Kcal
Fat	1.5g
of which saturates	0.3g
Carbohydrate	11.3g
of which sugars	2.3g
Fibre	4.7g
Protein	6.9g
Salt	<0.01g

Food Intolerance Data

Suitable for:

- Diabetics
- Lactose intolerance
- Vegans
- Vegetarians
- Ovo-lacto vegetarians

General Information

Shelf Life	24 months from date of production if kept unopened in manufacturers packaging.
Storage Conditions	Store at ambient temperatures, off the floor in a clean dry area. Keep away from strongly odorous materials and direct sunlight.
Storage condition after opening	Can be stored up till end of shelf life, so long as it is kept in a dry ambient condition, away from strongly odorous materials or humidity
Minimum Durability expressed as	Best Before End: Month Year
Packaging	4 x 2Kg




Process Heading		Product Specification			
Process Owner		Technical / QA Department			
Reference:	KTC 014 – 4677BP	Revision:	2	Date:	18 th July 2017
Reviewed by:	Aleksandra Rybicka		Approved by:	Polly Day	

GM Labelling

Product does not contain any genetically modified ingredients.

Approval

<p>Signature of Acceptance for KTC (Edibles) Limited</p> <p>Name : Aleksandra Rybicka</p> <p>Signature : </p> <p>Date : 18th July 2017</p>	<p>Signature of Acceptance for Customer</p> <p>Name :</p> <p>Signature :</p> <p>Date :</p>
---	---