

 <a href="http://WWW.FRUTEX.COM.AU">WWW.FRUTEX.COM.AU</a> 18 ST ALBAN'S RD   KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	PEAS040 (25kg) PEAS030 (1kg)
	PEAS BLUE BOILER	Issue No:	6
		Change Notice No:	5
		Date Issued:	21/05/2025

Product Identification	
Product Name	Peas Blue Boiler
Country of Origin	Grown in Australia.
Description	Dry, raw and mature Bluis-Green dried field peas, also known as Green Field Peas.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Fieldpea - Blue (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Peas Blue Boiler contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement required
GMO statement	Peas Blue Boiler is a non GM product.
Halal accreditation	Peas Blue Boiler is Halal suitable (validation means: Suitable).
Kosher accreditation	Peas Blue Boiler is Kosher suitable (validation means: Suitable).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Peas Blue Boiler is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Energy		1470	kJ
Protein		21.1	g
Fat	Total	1.7	g
	Saturated	0.2	g
Carbohydrate	Total	61.9	g
	Sugars	2.7	g
Sodium		8.9	mg
Data from theoretical source (Information obtained from supplier - USDA Nutrition Panel Calculator).			

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Bluish-green peas
Flavour / aroma	Typical of peas with no off flavours / odours
Appearance	Free flowing peas

Physical Specification(s)	
Test / Parameter	Specification
Purity	min. 99.9%
Defective Seeds (including splits, broken and stained grain)	max. 2%
Insect Damage (including grain damaged by stored and non stored grain insects)	max. 0.5%
Foreign Weed Seeds	max. 0.1%

Microbiological Specification(s)	
Test / Parameter	Specification
E.coli	< 10 cfu/g
Salmonella	Not detected /25g

Chemical Specification(s)	
Test / Parameter	Specification
Moisture	max. 14%

Packaging description:	Product shall be packed in food grade polypropylene film bags sewn (25kg) or in plastic pouch heat sealed (1kg). No staples, wire closure or castrating rings to be used.
Traceability comments:	Date Code, Batch Number
Delivery temperature:	Delivery temperature is < 25°C.
Pack size:	25 & 1kg
Storage and shelf life:	Before opening, the product should be stored at < 25°C. Additionally, store in cool dry area away from direct sunlight / heat If stored as advised, the shelf life in original, unopened packaging should be 24* months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.	
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Quality: Evangeline Theresa	Signature:	Date: 21/05/2025
Authorised by: Liviu Gorgos	Signature:	Date: 21/05/2025