



Finished Product Specification
Green Split Peas

TBC Bulk ID: 530450

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PRODUCT DESCRIPTION

Green Split Peas shall be beans that are sound, whole, dry threshed field or garden variety.
 Green Split Peas shall be green as predominates the class.

GENERAL REQUIREMENTS

The product shall be manufactured in accordance with 21 CFR Part 117: Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food.
 The finished product and packaging shall conform in every respect to all applicable Federal, State and Local regulations.

PHYSICAL & CHEMICAL REQUIREMENTS (USDA #1)

	<i>Max. %</i>	<i>Method</i>	<i>Frequency</i>
Moisture Content	15%	Moisture Meter	Every inbound lot
Weevil-Damaged Split Peas	0.5%	Visual	Every inbound lot
Heat-Damaged Split Peas	0.2%	Visual	Every inbound lot
Damaged Split Peas	1.0%	Visual	Every inbound lot
Contrasting Split Peas	0.3%	Visual	Every inbound lot
Whole Peas	0.5%	Visual	Every inbound lot
White Caps	1.0%	Visual	Every inbound lot
Bleached Peas	1.5%	Visual	Every inbound lot
Foreign Material	0.1%	Visual	Every inbound lot
Minimum Color	Good	Visual	Every inbound lot

*Product shall be free of insects, insect webbing, mold, glass, metal or animal filth.

PACKAGING REQUIREMENTS

All packaging materials shall be safe and suitable for the intended use and must meet any specific packaging material specifications negotiated between customers and Trinidad Benham. In addition, all packages shall be well formed, in label registration, properly coded and securely sealed.

NET WEIGHT

Net weight of each package shall meet or slightly exceed the stated net weight as declared on the package label. Compliance shall be measured through the use of statistical control methods.

BEST IF USED BY DATE CODE

All packages shall be legibly coded per Trinidad Benham standard coding procedures to provide the day of production, the month of production, one year freshness dating, and a plant designator.

INGREDIENT STATEMENT

Green Split Peas

ALLERGEN STATEMENT

This product does not contain any allergens.

GLUTEN STATEMENT

This product does not contain gluten ingredients.

BIOENGINEERED STATEMENT

Does not contain bioengineered food ingredient(s) per USDA final rule 7 CFR 66: National Bioengineered Food Disclosure Standard.

GMO STATEMENT

Not genetically engineered through the use of modern biotechnology.

SHELF LIFE

365 days

KOSHER STATUS

Certified OU; Certification upon request

COUNTRY OF ORIGIN

USA, Canada

NUTRITION FACTS

** servings per container

Serving Size 1/4 cup dry (35g)*Amount per Serving***Calories** **100**

%Daily Value*

Total Fat	1 g	1 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	0 mg	0 %
Total Carbohydrate	21 g	8 %
Dietary Fiber	7 g	26 %
Total Sugars	<1 g	
Includes	0 g Added Sugars	0 %
Protein	8 g	
Vitamin D	0 mcg	0 %
Calcium	0 mg	0 %
Iron	1.4 mg	8 %
Potassium	250 mg	6 %

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000

Ash 2.41%

Moisture 11.68%

PREPARATION INSTRUCTIONS

Peas are a natural agricultural product. Despite the use of modern cleaning equipment, it is not always possible to remove all foreign material. Carefully sort and rinse peas before cooking.

Peas require no soaking. In a large pot, for each pound of peas (about 2 cups) add 6-8 cups hot water. Simmer gently with lid tilted until desired tenderness is reached, about 20-30 minutes.

SHIPPING/STORAGE REQUIREMENTS

Ship in dry, ambient temperature trucks or containers. Product may be stored for long periods of time under proper conditions without substantial deterioration. It should be warehoused in a clean, cool, dry place away from strong odors. However, like most grain products, this is subject to infestation and other pests if not properly protected. To ensure protection against insects and other pests, we recommend a maximum storage period of 6 months as ideal for store shelf freshness.

**Servings per container will vary depending on package size.

1 lb. = about 13

2 lb. = about 26

4 lb. = about 52