Lamb-Weston Inc.

PRODUCT SPECIFICATION

For		Number
CROWN POINT - NON-SIEVE PEAS	AAD	V5312

PRODUCT DESCRIPTION

Product is loose pack IQF peas.

QUALITY

Will meet U.S. Grade D maturity and comply with the U.S. Standards for Grade A Green Peas.

MINIMUM SCORE:	Minimum
Grading Factor	Score Points

Color 18
Absence of Defects 36
Maturity 0 - 27

COLOR

Peas must possess a nearly uniform color typical of green peas. The presence of blond or cream colored peas shall not exceed 1/2% by count of the sample size.

Off Color: Percent (%) by count in a 10 ounce sample.

Blond 1/2% Variation 2% TOTAL 2%

DEFECTS

Harmless Extraneous Vegetable Material in a 30 oz. sample:

One (1) piece or multiple pieces from a "single group" of harmless extraneous vegetable matter, such as pod, leaf, stem, etc. There shall be a zero tolerance for foreign material.

	<u>Count</u>	<u>Single Unit</u>	or	<u>Multiple</u>
HEVM Flat (group 1)	1	1 any size	or	≤ ¼" square
HEVM Sphere (group 2)	1	1 unit	or	1 unit
HEVM Cylindrical (group 3)	1	1 unit to a $\frac{1}{2}$ "	or	Pieces ≤ ½" square
HEVM Total	1	As a single uni	As a single unit or when present as a single	
		group		

Pieces of Pea: Percent (%) by count in a 10 ounce sample.

Skins/Pieces 7%

Blemished Peas: Percent (%) by weight in a 10 ounce sample.

Serious Blemish 0.5% Blemish Total 2%

Biemish 1	otai 2%		
Date Issued	Date Revised	Approved By	
5/18/10	6/7/19	S. Bannworth	C.Hargett

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Maturity/Character

Peas shall score a minimum of 27 points for maturity using standard 16% brine, USDA method.

CHEMICAL

Product shall be blanched to peroxidase negative.

<u>INGREDIENT STATEMENT</u> - 914.074

MICROBIOLOGICAL - 923.309

CODE STATEMENT - 304.006

PACKAGING - 1/20 lbs.

SHELF- LIFE - 24 months when maintained at temperatures between minus 10 and 5 degrees F.

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5/18/10	6/7/19	S. Bannworth	C.Hargett