

The World's Harvest

Product Specification FROZEN PEAS (AAB)

QUALITY: Must meet U.S. Grade A and comply with the U.S. Standards for Grades for Frozen Peas, with modifications as noted within these specifications.

SIEVE SIZE: Blend of 2, 3, 4 sieve. (*Maximum 20% 5-sieve allowable.*)

MINIMUM SCORE:

<u>Grading Factor</u>	<u>Minimum Score Points</u>
Color	18
Absence of Defects	36
Tenderness and Maturity	<u>32</u>
Total Minimum Score	86

COLOR: "Good color" - The peas possess a bright, uniform green color typical of young and tender peas of similar varietal characteristics. Peas which vary markedly from such typical green color do not more than slightly affect the appearance of the product. No more than five (5) blond-colored peas per 10 oz. sample.

ABSENCE OF DEFECTS:

1. Not more than a total of three (3) pieces of harmless vegetable material of either Group I, II, or III per sample.
2. Not more than six percent (6%), by count, of peas may be pieces of peas.
3. Not more than two percent (2%), by count, of the peas may be blemished; provided, not more than 1/2 of one percent (.5%), by count, of all peas are seriously blemished.

TENDERNESS AND MATURITY: The frozen peas shall be tender. Not more than ten percent (10%), by count, of the peas are in such a stage of maturity that they may sink in a solution containing 15 percent, by weight, of salt. The frozen peas are very tender after cooking.

TOLERANCE FOR DEVIANTS AND SAMPLING PLAN: The tolerance for deviants and the sampling plan shall be the same as is currently utilized by USDA.

MICROBIOLOGICAL:

Total Plate Count	<50,000/gr.
Total Coliform	<100/gr.
E. Coli	<10/gr.
<u>Staphylococcus aureus</u>	<10/gr.

2009

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