

Shah Trading Co.

Doc No: STQS-QAS-PS-0242

**PRODUCT SPECIFICATION**

Issuance/ Rev Date:  
July 16, 2007

Rev: 00

Approving Authority :  
MFSQA

**SPLIT PEAS - GREEN**

**SENSORY PROFILE**

|                          |   |
|--------------------------|---|
| <b>APPEARANCE/ COLOR</b> | Round/ Dull Green/ Uniform color/ Typical |
| <b>AROMA/ FLAVOR</b>     | Sweet & Earthy Flavor                     |
| <b>TEXTURE</b>           | Hard (Uncooked), Soft (Cooked)            |
|                          |   |

**ANALYTICAL PROPERTIES**

|   |             |
|---|-------------|
| <b>MOISTURE</b>                           | 18 % Max    |
| <b>TOTAL DEFECTS/ DAMAGED/ DISCOLORED</b> | 01.0 % Max  |
| <b>FOREIGN MATTER</b>                     | 00.5 % Max  |
| Clean Cut Weevil Bored                    | 00.1 % Max  |
| Fat                                       | 1.2 % Max   |
| Protein                                   | 24.7 % Max  |
| Carbohydrates                             | 60.5 % Max  |
| Total Ash                                 | 2.7 % Max   |
| <b>INFESTATION</b>                        | 00.0 % Max  |
| <b>INGREDIENT LISTINGS/ PURITY</b>        | Green Split |
| <b>COUNTRY OF ORIGIN</b>                  | CANADA      |

**MICROBIOLOGICAL CRITERIA**

|                                |                  |
|--------------------------------|------------------|
| <b>Aerobic Plate Count</b>     | <100,000 cfu/g   |
| <b>Coliform/ E.Coli</b>        | <100 cfu/g       |
| <b>Yeast Count/ Mold Count</b> | <1000 cfu/g      |
| <b>Salmonella</b>              | Negative in 25 g |
|                                |                  |

**GENERAL PROFILE**

|  |   |
|--|---|
| <b>PRODUCT DESCRIPTION</b>               | Technically, It's split of Pisum sativum.   |
| <b>STORAGE</b>                           | Cool & dry with good warehousing practices  |
| <b>SHELF LIFE</b>                        | 24 Months from the date of production   |
| <b>REGULATORY COMPLIANCE</b>             | Compliance to all applicable local/national regulatory requirements (Quality & Food Safety) |
| <b>QA/ FOOD SAFETY SYSTEM</b>            | GMP/ Food Safety & HACCP (Silliker)   |
| <b>PRODUCTION CODE/ LOT TRACEABILITY</b> | 7 345 1 - 7 # Year of Production/ 345 Julian Date/ 1 Shift of production                    |
| <b>ALLERGEN PROGRAM IN PLACED</b>        | Yes   |

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| <b>Nutrition Facts</b> | Per ½ cup (100 g) / Pour 1/2 tasse (100 g) | <b>Valeur / Nutritive</b>                            | <b>% Daily Value</b> |       |
|------------------------|--|--|----------------------|-------|
|                        |  | Calories / Calories 348                              | % valeur quotidienne |       |
|                        |  | <b>Fat / Lipides</b>                                 | 1.2 g                | 02 %  |
|                        |  | <i>Saturated / saturés</i><br><i>+ Trans / trans</i> | 0.2 g                | 01 %  |
|                        |  | <b>Cholestrol / Cholesterol</b>                      | 0.0 g                | 00 %  |
|                        |  | Sodium / Sodium                                      | 13 mg                | 01 %  |
|                        |  | <b>Carbohydrate / Glucides</b>                       | 60.0g                | 20 %  |
|                        |  | <i>Fibre / Fibres</i>                                | 25.0 g               | 100 % |
|                        |  | <i>Sugars / Sucres</i>                               | 07.5 g               |       |
|                        |  | <b>Protein</b>                                       | 23.5g                |       |
|                        |  | Vitamin A / Vitamine A                               |                      | 3.0%  |
|                        |  | Vitamin C / Vitamine C                               |                      | 3.0%  |
|                        |  | Calcium / Calcium                                    |                      | 5.0%  |
|                        |  | Iron / Fer   |                      | 18.0% |