

Dehydrated Snap Peas

Specifications:

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

Detail Introduction:

Dehydrated snap peas can be used in a wide variety of applications, including fast food, instant noodles, baking, seasoning blends, salads, sauces, soups and stews, pasta products, chips and snacks, cheese and dairy products, meats and sausages, ready meals, pet food products and more. Our facility is an FSSC22000 certified operation.

Dehydrated snap peas consist of high-quality, freshly harvested, mature Sugar Snap Pea Pods, which have been washed, trimmed, precisely cut, and freeze-dried. This product is not grown from Genetically Modified seeds. After the final drying step and packaging, the product is inspected and passed through magnets, metal detectors, and an X-ray inspector to remove ferrous and non-ferrous metallic contamination. This product gives U.S. FDA and complies with Current Good Manufacturing Practices; This product is HACCP, ISO, Kosher, Halal certified.

Our dehydrated snap peas are available in different forms, such as Flakes, Granules, Minced, Powder, etc. We can customize your desired forms when required.

I. Physical

Color: Bright uniform Green

Flavor/Aroma: Characteristic of Pea, free of other smell

Processing Type: Freeze Dried

II. Chemical

Moisture: 6.0% maximum Ash: 6.0% maximum Foreign Material: None III. Microbiological

Aerobic Plate Count: 5,000/g maximum Mould and Yeast: 100/g maximum

Coliform: 30/g maximum

E?Coli: Negative

Salmonella: None Detected/375g

Listeria: None Detected

IV. Packaging, Storage, and Shipping Inner double PE bags and outside carton

Shelf Life: 12 Months

Storage temperature ?25 ?, relative humidity ?60%