



INDICE DI REVISIONE	TECHNICAL DATA	PULSES BLK30
01	BLACK BEANS in brine	PAGE 1/2

SIZE
TIN (BODY and LIDS) IN TIN PLATE TREATED FOR FOODS SIZE OF GR.500 / 425ml / GR. 400 NET WEIGHT / GR. 240 DRAINET WEIGHT SIZE OF GR.3000 / 2650ml / GR. 2500 NET WEIGHT / GR. 1500 DRAINET WEIGHT

INGREDIENTS
BLACK BEANS , WATER , SALT ,

ORGANOLEPTICS CHARACTERISTICS
COLOUR : TIPYCAL AND HOMOGENEOUS
SMELL : TIPYCAL
TASTE : TIPYCAL

CHEMICAL-PHYSICAL CHARACTERISTICS
PULSES VARIETY : BLACK BEANS
SIZE OF PEAS : REGULAR
BEANS CONSISTENCE : GOOD
PH : 6,0
VEGETABLE FOREIGN BODY : ABSENT
BLACK POINTS : ABSENT
BROKEN : 7 % OF DRAINED WEIGHT

WEIGHTS
MINIMUM DRAINED WEIGHT THE AVERAGE DRAINED WEIGHT OF ANY BATCH SHALL NOT BE LESS THAN 61% OF THE WEIGHT DECLARED ON THE LABEL .
DECLARED WEIGHT AVERAGE NET WEIGHT AND AVERAGE DRAINED WEIGHT OF A BATCH SHALL NOT BE LESS THAN THE DECLARED NET WEIGHT AND THE DECLARED DRAINED WEIGHT.
TOLERABLE WEIGHT DEVIATIONS THE NEGATIVE WEIGHT DEVIATIONS FOR INDIVIDUAL PACKING UNITS SHALL COMPLY WITH THE EU LEGISLATION FOR PRE-PACKAGED PRODUCTS (76/211/EEG).

MICRO-BIOLOGICAL CHARACTERISTICS
STERILIZATION 98/100°x50min – STABLE

PACKAGING
LABELLED TINS PACKED IN SHRINK PACK TO STOCK AT ROOM TEMPERATURE IN A DRY AND COOL PLACE SHELF-LIFE : THREE YEARS FORM PRODUCTION DATE CODIFIED ON THE LID

PRODUCED IN ITALY
Comply with EU legislation regulations 396/2005 and 1881/2006.



	RAW MATERIAL REQUIREMENTS	CCK05
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THE RAW MATERIAL SHALL COMPRISE DRY BLACK BEANS , REASONABLY UNIFORM IN SIZE, SHAPE COLOUR AND TEXTURE.

COUNTRY OF ORIGIN

THE ORIGIN OF OUR RAW MATERIAL CAN BE : CANADA , TURKEY , ARGENTINA, CHINA 100% NATURAL PRODUCT , HARVEST WITH AGRICULTURAL METHODS THAT MEET HEALTH REGULATION OF SAFE PRODUCT

PESTICIDES

WE SHALL PROVIDE ASSURANCE THAT THE BEANS DO NOT CONTAIN PESTICIDE RESIDUES EXCEEDING EU MAXIMUM LEVELS.

IRRADIATION

USE OF RAW MATERIAL OR INGREDIENTS PROCESSED BY IRRADIATION IS NOT ACCEPTED.

ALLERGENS

ANY RAW MATERIAL HANDLED IN THE FACTORY, NOT INTENDED FOR THE PRODUCT SPECIFIED IN THIS DOCUMENT, AND WHICH MIGHT CAUSE AN ALLERGIC REACTION. ALLERGENS IDENTIFIED IN THE DIRECTIVE 2003/89/EC OF THE EUROPEAN PARLIAMENT & COUNCIL.

FREE FROM INFORMATION

THIS PRODUCT IS FREE FROM ALL ITEMS HERE DESCRIBED:

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|---------------------------------------|---|
| FREE FROM MILK AND MILK DERIVATIVES | FREE FROM EGG AND EGG DERIVATIVES |
| FREE FROM WHEAT AND WHEAT DERIVATIVES | FREE FROM SOYA DERIVATIVES |
| FREE FROM BHA / BHT | FREE FROM AZO AND COAL TAR DYES
with possible azo configuration. |
| FREE FROM GLUTEN | FREE FROM GARLIC |
| FREE FROM GLUTAMATES | FREE FROM BENZOATES |
| FREE FROM SULPHUR DIOXIDE | FREE FROM ARTIFICIAL COLOURS |
| FREE FROM ALL ADDED COLOURS | FREE FROM ARTIFICIAL FLAVOURS |
| FREE FROM ADDED PRESERVATIVES | FREE FROM NUTS |
| FREE FROM CAFFEINE | FREE FROM ADDED YEAST & YEAST EXTRACT |
| FREE FROM BEEF - ALL SOURCES | FREE FROM PORK |
| FROM LAMB/MUTTON | |

	GENETICALLY MODIFIED ORGANISMS	
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THE PRODUCT OR ANY OF ITS INGREDIENTS NOT CONTAIN ANY GENETICALLY MODIFIED MATERIAL THE PRODUCT OR ANY OF ITS INGREDIENTS PRODUCED FROM, NOT CONTAINING, ANY GENETICALLY MODIFIED MATERIAL.

NO GENETICALLY MODIFIED ORGANISMS HAS BEEN USED AS PROCESSING AIDS OR ADDITIVES OR TO PRODUCE PROCESSING AIDS OR ADDITIVES USED IN CONNECTION WITH THE PRODUCTION OF THE FOOD OR ANY OF ITS INGREDIENTS



	FOREIGN BODY CONTROLS	
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CHECK	STANDARD	FREQUENCY
METAL DETECTION:		
OTHER METAL CONTROL:	MAGNETS	ON EACH PRODUCT LINE
ON GLASS AND HARD PLASTIC CONTROL	X-RAY	ON EACH PRODUCT LINE
WOOD CONTROL	X-RAY	ON EACH PRODUCT LINE
SIEVING/ FILTRATION (include dimensions)	1,2mm / 0,8mm ON THE JUICE	ON EACH PRODUCT LINE

MICROBIOLOGICAL INFORMATION:

LABORATORY ACCREDITATION STATUS?	S&P LAB. ISO 9001 + SINAL 17025
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CHEMICAL AND PHYSICAL STANDARDS					
TEST	METHOD	TARGET	TOLERANCE	REJECT	FREQUENCY
PH / Acidity	POTENZIOMETRIC	6,0	5,40 – 6,5	< 5,00 >7,00	HOURLY
Brix at 20°C	REFRACTOMETRIC	4,5%	+/- 0,3 %	> 6,0	HOURLY

CHEMICAL AND PHYSICAL STANDARDS					
TEST	METHOD	TARGET	TOLERANCE	REJECT	FREQUENCY
Pesticides residues	GAS CROMATOGRAPHER	0,0	NO	=/>0,1	DAILY
Appearance	VISUAL	TYPICAL	NO		DAILY
Aroma	VISUAL	TYPICAL			
Flavour	VISUAL	TYPICAL			

	NUTRITION INFORMATIONS	
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	PER 100G/100ML	METHOD
ENERGY: KJ	296	
KCAL	70	
PROTEIN	4.8	
AVAILABLE CARBOHYDRATE	9,7	
TOTAL CARBOHYDRATE	----	
of which SUGARS	0.0	
FAT	0.4	
of which SATURATES	0.0	
FIBRE	4,3	
SODIUM (mg)	0.14	
CALCIUM (mg)		
TOTAL SALT	0.4	
ALCOHOL	0.0	

HOW TO STORE

UNOPENED TIN : TO STORE IN A COOL AND DRY PLACE FAR FROM HEAT SOURCE AND DIRECT SUNLIGHT
 ONCE OPENED : USE A CONTAINER SUITABLE FOR FOOD, COVER WITH A LID, STORE IN FRIDGE.
 USE WITHIN MAX 3 DAYS.

DIETARY INFORMATION (Product Contains): YES / NO

ITEM	Yes/No	Cross Contamination
Wheat & Wheat Derivatives	N	N
Gluten <20ppm	N	N
Gluten >20ppm	N	N
Soya/ Soya Products	N	N
Rye	N	N
Wheat & Wheat Derivatives	N	N
Gluten <20ppm	N	N
Gluten >20ppm	N	N
Soya/ Soya Products	N	N
Rye	N	N
Barley	N	N
Oats	N	N
Garlic	N	N
Meat & Meat Products (including gelatine)	N	N

DIETARY INFORMATION (Product Contains): YES / NO

ITEM	Yes/No	Cross Contamination
Pork Products	N	N
Lamb Products	N	N
Egg/Egg Products	N	N
Cows Milk & Milk Products	N	N
Cheese	N	N
Lactose	N	N
Added Sugar	N	N
Added Salt	Yes	NA
Animal Fat	N	N
Fish Products	N	N
Beef Products	N	N
Poultry Products	N	N
Caffeine	N	N
Casiene	N	N
Celery	N	N
Cocoa	N	N
Crustaceans / Shellfish	N	N
Molluscs	N	N
Lupin	N	N
Peanuts	N	N
Nuts	N	N
Unrefined Nut Oils & Derivatives	N	N
MRM	N	N
Additives	N	N
Azo Dyes	N	N
Artificial Colour	N	N
Maize	N	N
Mustard	N	N
Poultry	N	N
Rennet	N	N
Sesame	N	N
Other Seeds	N	N
Whey	N	N
Yeast and derivatives	N	N
Sulphites	N	N
Benzoates	N	N
Irradiated Material	N	N



DIETARY INFORMATION (Product Contains): YES / NO

ITEM	Yes/No	Cross Contamination
Hydrolysed Vegetable Protein (HVP)	N	N
Added Natural Colour	N	N
Artificial Preservatives	N	N
BHA / BHT	N	N
Lecithin	N	N
MSG (monosodium glutamate)	N	N
Hydrogenated / Artificial Trans Fats	N	N
Alcohol	N	N
Artificial Sweeteners	N	N
Flavours (Natural >95% of product flavour)	N	N
Flavours (Natural <95% of product flavour, but all natural)	N	N
Flavours (Artificial)	N	N
SUITABLE FOR	Yes/No	
Vegetarians	Y	
Vegans	Y	
Coeliacs (Gluten Free)	Y	
Kosher (Certified: Please attach copy of certificate)	Y	
Halal (Certified: Please attach copy of certificate)	Y	
Low Salt Diet	N	
Nut Allergy Sufferer	Y	
Lactose Intolerant Diet	Y	