

| INDICE DI REVISIONE | TECHNICAL DATA | PULSES CCK05 |
|---------------------|------------------------|--------------|
| 01 | Chick peas 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.1000 / 850ml / GR. 800 NET WEIGHT / GR. 480 DRAINET WEIGHT SIZE OF GR.3000 / 2650ml / GR. 2500 NET WEIGHT / GR. 1500 DRAINET WEIGHT |

| INGREDIENTS |
|---------------------------|
| CHICK PEAS , WATER , SALT |

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

| CHEMICAL-PHYSICAL CHARACTERISTICS |
|---|
| PULSES VARIETY : CHICK PEAS SIZE OF PEAS : REGULAR BEANS CONSISTENCE : GOOD PH : 6,3 – 6,5 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 60% 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 |
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| 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 |
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| Comply with EU legislation regulations 396/2005 and 1881/2006. |



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| | RAW MATERIAL REQUIREMENTS | CCK05 |
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THE RAW MATERIAL SHALL COMPRISE DRY CHICK PEAS , REASONABLY UNIFORM IN SIZE, SHAPE COLOUR AND TEXTURE.

COUNTRY OF ORIGIN

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

PESTICIDES

WE SHALL PROVIDE ASSURANCE THAT THE PEAS 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:

- | | |
|---------------------------------------|---|
| 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 ARTIFICIA L 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 FREE |
| FROM LAMB/MUTTON | |

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| | GENETICALLY MODIFIED ORGANISMS | |
|--|---------------------------------------|--|

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 | |
|--|------------------------------|--|

| 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 | 6,5 | 6,30 – 6,9 | < 6,00 >7,00 | HOURLY |
| Brix at 20°C | REFRACTOMETRIC | 6,5% | +/- 0,3 % | > 8,0 | 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 | | | |

| | | |
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| NUTRITION INFORMATIONS | | |
|-------------------------------|--|--|

| | PER 100G/100ML | METHOD |
|------------------------|----------------|--------|
| ENERGY: KJ | 300 | |
| KCAL | 72 | |
| PROTEIN | 3,8 | |
| AVAILABLE CARBOHYDRATE | 9,0 | |
| TOTAL CARBOHYDRATE | ---- | |
| of which SUGARS | 0.1 | |
| FAT | 1.4 | |
| of which SATURATES | 0.1 | |
| FIBRE | 3,4 | |
| SODIUM (mg) | 0.16 | |
| CALCIUM (mg) | | |
| TOTAL SALT | 0.4 | |
| ALCOHOL | 0.0 | |

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| HOW TO STORE |
| UNOPENED TIN : TO STORE IN A COOL AND DRY PLACE FAR FROM HEAT SOURCE AND DIRECT SUNLIGHT ONCE OPENED : USE A FOOD SUITABLE CONTAINER, 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 | |