

**Bold Bean Co Product Specification**

Issue No 1

Date of approval

27/10/2022

Product name	Bold Bean Co Queen Red Beans 700 g
Product description	Ready to eat red beans
Process description	Cooked at high heat under steam pressure
Flavour	Salty red beans
Product weight	700 g net weight (500 g drained)
Shelf life	60 months (5 years)
Storage conditions	Store in a cool, dry place, away from direct sunlight. Once opened, keep refrigerated and consume within 4 days.
Country of Manufacture	Spain

Ingredients	Heirloom red beans in their bean stock (water and salt).
Nutritional Information	
Energy	339 kJ / 81 kcal
Fat	0.5 g
of which saturates	0.5 g
Carbohydrate	11.7 g
of which sugars	0.6 g
Fibre	6.1 g
Protein	5.3 g
Salt	0.8 g

Allergens			
	Present in product	Present on same line	Present in factory
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut & their hybridised strains.	NO	NO	NO
Crustaceans	NO	NO	NO
Eggs	NO	NO	NO
Fish	NO	NO	NO
Peanuts	NO	NO	NO
Soybeans	NO	NO	NO
Milk	NO	NO	NO
The following Nuts: almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut & queensland nut	NO	NO	NO

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Celery	NO	NO	NO
Mustard	NO	NO	NO
Sesame Seeds	NO	NO	NO
Sulphur Dioxide & Sulphites >10mg/kg (as SO₂)	NO	NO	NO
Lupins	NO	NO	NO
Molluscs	NO	NO	NO
Added Monosodium Glutamate (E621)	NO	NO	NO
Hydrolysed Vegetable Protein			

Dietary information	
Vegetarian	yes
Vegan	yes
Kosher	No
Halal	No
Coeliac	Yes
Claims	
Organic	yes
GMO free	yes
Free from irradiation	yes
High in protein	yes
Free from preservatives	yes

Primary Packaging	
Material	Glass
Recyclable	yes
Dimensions	17 x 7.7 x 18 cm Ø: 7.7 cm
Material	Tinplate
Recyclable	yes
Material	Paper
Recyclable	yes

Microbiological Standards		
Testing conditions		Target
7 days at 37°C and ambient	Aerobic Mesophiles	< 10 ufc/g
	Anaerobic Mesophiles	< 10 ufc/g

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	Sulphite reducing clostridia	< 10 ufc/g
7 days at 55°C	Aerobic thermophiles	< 10 ufc/g
	Anaerobic thermophiles	< 10 ufc/g
Physical/ Chemical/		
	pH 5.1 – 5.6	

Organoleptic Properties:			
Appearance	Red beans		
Taste	Rich and tasty		
Odour	Characteristic red beans odour		
Texture	Butter texture		