

Date:		17-Nov-20		Version:	1	
Issued by:		Elsie Walker		Reason for issue:	New supplier	
Product name and code:	CC320- Bor	rlotti beans (12 x 400g)		Brand Name:	Cooks & Co	
Product Desc	ription:			Borlotti beans in water		
Product Image:				cooks&co Borlotti Beans		
Ingredients:						
Ingred	ient (QUID - in	•	%	Country of Origin	ns E-Number	
	Borlotti beans		60.00	Non EU		
	Water		40.00	Italy		
	Ascorbic Acid				E300	
	eclaration (plea):		
Borlotti beans	, water, antioxio	dant: ascorbic a				
Borlotti beans Country of Pr	, water, antioxic	dant: ascorbic a		Italy		
Borlotti beans Country of Pr Protected de	, water, antioxic roduct manufa signation of or	dant: ascorbic a		Italy No		
Borlotti beans Country of Pr Protected de Manufacturir	, water, antioxic roduct manufar signation of or ng site name:	dant: ascorbic a cture: igin?	acid.	Italy		
Borlotti beans Country of Pr Protected de Manufacturir Site accredita	oduct manufaction of or or other signation of or or other site name:	dant: ascorbic a cture: igin?	acid.	Italy No Agro legumi, Italy		
Country of Pr Protected de Manufacturir Site accredita Sensory Attri	oduct manufaction of or or other signation of or or other site name:	dant: ascorbic a cture: igin? /ISO/FSSC etc	c): vn kidney s	Italy No Agro legumi, Italy BRC, IFS haped beans of the Borlot	ti variety in water. Colour	
Country of Pr Protected de Manufacturir Site accredita Sensory Attri Appearance:	oduct manufaction of or or other signation of or or other site name:	cture: igin? /ISO/FSSC etc	c): vn kidney s d split bean	Italy No Agro legumi, Italy BRC, IFS haped beans of the Borlot	ti variety in water. Colour	
Country of Pr Protected de Manufacturir Site accredita Sensory Attri Appearance: Colour:	oduct manufaction of or or other signation of or or other site name:	cture: igin? /ISO/FSSC etc Orange-brow variation and	c): vn kidney s d split bean	Italy No Agro legumi, Italy BRC, IFS haped beans of the Borlot	ti variety in water. Colour	
Country of Pr Protected de Manufacturir Site accredita Sensory Attri Appearance: Colour:	oduct manufaction of or or other signation of or or other site name:	cture: igin? /ISO/FSSC etc Orange-brow variation and Orange-brow Mild nutty sv	vn kidney s d split bean vn weet flavou	Italy No Agro legumi, Italy BRC, IFS haped beans of the Borlot s possible.	ti variety in water. Colour	
Country of Pr Protected de Manufacturir Site accredita Sensory Attri Appearance: Colour: Flavour: Texture: Aroma:	roduct manufar signation of or ng site name: ntions (BRC/IFS	cture: igin? /ISO/FSSC etc Orange-brow variation and Orange-brow Mild nutty sv	vn kidney s d split bean vn weet flavou	Italy No Agro legumi, Italy BRC, IFS haped beans of the Borlot s possible. r. No off flavours.	ti variety in water. Colour	
Country of Pr Protected de Manufacturir Site accredita Sensory Attri Appearance: Colour: Flavour: Texture: Aroma: Analytical Sta	oduct manufaction of or any site name: attions (BRC/IFS) ibutes:	cture: igin? /ISO/FSSC etc Orange-brow variation and Orange-brow Mild nutty sw Smooth, crea	vn kidney s d split bean vn weet flavou amy, soft te	Italy No Agro legumi, Italy BRC, IFS haped beans of the Borlot s possible. r. No off flavours. exture. Not too hard. if aromas.		
Country of Pr Protected de Manufacturir Site accredita Sensory Attri Appearance: Colour: Flavour: Texture: Aroma: Analytical Sta	oduct manufaction of or any site name: attions (BRC/IFS) ibutes:	cture: igin? /ISO/FSSC etc Orange-brow variation and Orange-brow Mild nutty sw Smooth, crea	wn kidney s d split bean wn weet flavou amy, soft te oma. No of	Italy No Agro legumi, Italy BRC, IFS haped beans of the Borlot s possible. r. No off flavours. exture. Not too hard. if aromas. Frequency	Tolerances	
Country of Pr Protected de Manufacturir Site accredita Sensory Attri Appearance: Colour: Flavour: Texture: Aroma: Analytical Sta Chemical Ana Brine pH	oduct manufaction of or any site name: attions (BRC/IFS) ibutes:	cture: igin? /ISO/FSSC etc Orange-brow variation and Orange-brow Mild nutty sw Smooth, creat Mild bean ar Tara 5.	vn kidney s d split bean vn weet flavou amy, soft te oma. No of	Italy No Agro legumi, Italy BRC, IFS haped beans of the Borlot s possible. r. No off flavours. exture. Not too hard. if aromas. Frequency Each batch	Tolerances 5.4-6.4	
Country of Pr Protected de Manufacturir Site accredita Sensory Attri Appearance: Colour: Flavour: Texture: Aroma: Analytical Sta Chemical Ana Brine pH NaCl (%)	oduct manufaction of or any site name: attions (BRC/IFS) ibutes:	cture: igin? /ISO/FSSC etc Orange-brow variation and Orange-brow Mild nutty sv Smooth, crea Mild bean ar Tara 5. 0.25	wn kidney s d split bean wn weet flavou amy, soft te oma. No of	Italy No Agro legumi, Italy BRC, IFS haped beans of the Borlot s possible. r. No off flavours. exture. Not too hard. if aromas. Frequency Each batch Each batch	Tolerances 5.4-6.4 0.25-0.5	
Country of Pr Protected de Manufacturir Site accredita Sensory Attri Appearance: Colour: Flavour: Texture: Aroma: Analytical Sta Chemical Ana Brine pH NaCl (%)	oduct manufaction of or any site name: attions (BRC/IFS) ibutes:	cture: igin? /ISO/FSSC etc Orange-brow variation and Orange-brow Mild nutty sw Smooth, creat Mild bean ar Tara 5.	wn kidney s d split bean wn weet flavou amy, soft te oma. No of	Italy No Agro legumi, Italy BRC, IFS haped beans of the Borlot s possible. r. No off flavours. exture. Not too hard. if aromas. Frequency Each batch	Tolerances 5.4-6.4	
Country of Pr Protected de Manufacturir Site accredita Sensory Attri Appearance: Colour: Flavour: Texture: Aroma: Analytical Sta	water, antioxic roduct manufar signation of or ng site name: ations (BRC/IFS ibutes:	cture: igin? /ISO/FSSC etc Orange-brow variation and Orange-brow Mild nutty sv Smooth, crea Mild bean ar Tara 5. 0.25	wn kidney s d split bean wn weet flavou amy, soft te oma. No of get 9 -0.5	Italy No Agro legumi, Italy BRC, IFS haped beans of the Borlot s possible. r. No off flavours. exture. Not too hard. if aromas. Frequency Each batch Each batch	Tolerances 5.4-6.4 0.25-0.5	

Date Created: 19.3.20 Created by: Elsie Walker CC320 Borlotti beans 400g v1 Issue: 6 1 of 4

Allergen Information:	Contains	Cross contamination risk	
Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) (excl. wheat glucose syrup)	No	No	
Milk (Cow, Goat, Sheep, Buffalo, inc. Lactose)	No	No	
Eggs (inc. Lecithin if from Egg Source)	No	No	
Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)	No	No	
Peanuts	No	No	
Soya (Soya beans, Soya Derivatives, inc. Lecithin's)	No	Yes	
Fish (exc isinglass – fining agent in beer)	No	No	
Molluscs	No	No	
Crustaceans	No	No	
Celery (Inc. Celeriac)	No	No	
Mustard	No	No	
Sesame Seeds	No	No	
Sulphur Dioxide (>10mg/Kg, inc. Sulphites)	No	No	
Lupin	No	No	
Does the product contain any of the fol	lowing:		
Genetically Modified Materials		No	
Engineered Nanomaterial		No	
Vegetable Oils (please specify individua	types)	No	
Trans fat material (excluding naturally o	ccurring Trans fats)	No	
Caffeine	No		
Pesticide Residues	<eu mrls<="" td=""></eu>		
Irradiated material	No		
Added colours	No		
Added preservatives	No		
Antioxidants		No	
Azo & Coal tar dyes , BHA/BHT, Benzoate	es	No	
MSG / Glutamates		No	
Hydrogenated Vegetable Protein / Textu	red Vegetable Protein	No	

Nutritional Information:				Per 100g/ml	Calculated/Analysed		
Energy (kJ)				452	Calculated		
Energy (kcal)				107		Calculated	
Fat (g)				0.6		Calculated	
	saturates (g)			0		Calculated	
of which	mono- unsatu	mono- unsaturates (g)					
polyunsaturates (g)							
Available carbohydrate (g)				15.0		Calculated	
	sugars (g)		0		Calculated		
of which	starch (g)						
	polyols(g)						
Fibre (g)				7.2	Calculated		
Protein (g)				6.9	Calculated		
Salt (g)				0.05	Calculated		
Has product b	peen previousl	y frozen?	No			No	
EU health ma	rk (animal base	ed products o	nly)		n/a		
Product suita	bility and cert	ifications:		Suitable		Certified	
Organic				No	No		
Kosher				Yes	No		
Halal				Yes		No	
Coeliac				Yes		No	
Diabetics				Yes		No	
Lactose Intole	erant			Yes	No		
Vegetarian			Yes Yes		Yes		
Vegan			Yes Yes		Yes		
Fairtrade					n/a		
UTZ			n/a		n/a		
RSPO					n/a		
RSPCA Assure	ed				n/a		
Free Range					n/a		
Packaging:			Description (Format, Material etc)		Weight (g)		
Primary packaging			Metal can		55g		
Secondary packaging			Cardbo	ard tray/shrinkwrap	32g/12g		
Tertiary packaging			Pall	et/Stretchwrap			
Please state which packaging components are recyclable			Metal can, tray				
Primary pack	aging meets re	gulation for it	ems in cont	act with food stuffs EC	No 1935/20	Yes	
Unit net weig	tht (g/ml)	ml) 400g		Unit drained weight (g)		240g	
Units per case	Units per case 12		2	Serving /Portion size (g)			
Cases per layer 16		j .	Layers per pallet	10			
Inner/Unit barcode 50600168			803038	Outer pack/Case barcode	05060016823036		

Shelf life and Storage:					
Shelf life from manufacture:		730 days			
Minimum shelf life on delivery:		547 days			
Date code format (e.g Best Before DD/MM/YYYY):		Best before DD/MM/YYYY			
Storage Conditions (unopened):		Store in a cool, dry place.			
Storage Conditions (opened):		ned, transfer to a non-metallic container, keep refrigerated and consume within 3 days.			
CCP information (for metal detection please include sensitivities):					
Supplier Contact details:		RH Amar & Co LTD			
Main Technical Contacts:		Markus Endt / Elsie Walker- 01494 530200			
Main Commercial Contact:					
24 hour Emergency Contact:		Markus Endt - 07988 818285			
Supplier	Approved:	Elsie Walker			
Customer Approved &	Accepted:				
Date o	f approval:				