

Bold Bean Co Product Specification	
Issue No 2	
Date of approval	01/08/2023

Product name	Bold Bean Co Queen Black Beans 570 g
Product description	Ready to eat black beans
Process description	Cooked at high heat under steam pressure
Flavour	Salty black beans
Product weight	570 g net weight (400 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	Black beans in their bean stock (water and salt).
Nutritional Information	
Energy	342 kJ / 81 kcal
Fat	0.8 g
of which saturates	0.15 g
Carbohydrate	9.6 g
of which sugars	0.3 g
Fibre	4.8 g
Protein	6.5 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
Celery	NO	NO	NO



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Mustard	NO	NO	NO
Sesame Seeds	NO	NO	NO
Sulphur Dioxide & Sulphites >10mg/kg (as SO ₂)	NO	NO	NO
Lupins	NO	NO	NO
Molluscs	NO	NO	NO
Added Monosodium Glutamate (E621) Hydrolysed Vegetable Protein	NO	NO	NO

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 ∅: 7.7 cm
Material	Tinplate
Recyclable	yes
Material	Paper
Recyclable	yes

Microbiological Stan	dards	
Testing conditions		Target
	Aerobic Mesophiles	< 10 ufc/g
7 days at 37ºC and	Anaerobic Mesophiles	< 10 ufc/g
ambient	Sulphite reducing clostridia	< 10 ufc/g



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7 days at 55ºC	Aerobic thermophiles	< 10 ufc/g
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Physical/ Chemical/		
	pH 5.1 – 5.6	

Organoleptic Propo	erties:	
Appearance	Black beans	
Taste	Hearty and rich flavour	
Odour	Characteristic black beans odour	
Texture	Firm texture	