

Bold Bean Co Product Specification	
Issue No 3	
Date of approval	27/10/2022

Product name	Bold Bean Co Queen Chickpeas 700 g
Product description	Ready to eat chickpeas. Firm, big, and smooth skin.
Process description	Cooked at high heat under steam pressure
Flavour	Salty chickpeas
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 chickpeas in their bean stock (water and salt).
Nutritional Information	
Energy	401 kJ / 95 kcal
Fat	1.9 g
of which saturates	0.3 g
Carbohydrate	12 g
of which sugars	0 g
Fibre	5.4 g
Protein	5.4 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 SO ₂)	NO	YES	YES
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	No
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 Stan	dards	
Testing conditions		Target
	Aerobic Mesophiles	< 10 ufc/g
7 days at 37ºC and ambient	Anaerobic Mesophiles	< 10 ufc/g



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	Sulphite reducing clostridia	< 10 ufc/g
7 days at 55ºC	Aerobic thermophiles	< 10 ufc/g
	Anaerobic thermophiles	< 10 ufc/g
Physical/ Chemical/		
	pH 5.1 – 6.5	

Organoleptic Prope	ties:	
Appearance	Rounded chickpea characterised by its very marked cotyledons and a pointed bill. Light brown, slightly orange colour.	
Taste	Pleasant intense creamy flavour	
Odour	Characteristic chickpeas odour	
Texture	Butter texture	