

Technical product sheet

Product: Organic black beans **Brand:** -

Product description: Organic black beans and water, canned, stabilized by heat treating.

Ingredients: Organic black beans, water.

Recipe N.: BL01

Net weight: ≥400 g **Drained w.:** ≥240 g **Shelf life:** 36 months

Storage conditions: T≤35°C. Once opened keep refrigerated in another container and use within 3 days.

Physical and chemical properties

pH (brine)	5.4-6.4
Vacuum	≥ 5 cmHg
Broken	≤ 8% (on drained w.)
Damaged	≤ 12% (on drained w.)
Stained and dark	≤ 3% (on drained w.)
Foreign body / Stones	7/10000 cans
Skins	≤ 30/can
Mouldy and perforated	absent
Pesticides residues	none
Colorant/additives	none

Nutritional facts

Calculated amount per 100 g drained weight

Energy (KJ/Kcal)	512/122
Protein (g)	7,9
Carbohydrate (g)	17
of which sugar (g)	1,2
Total fat (g)	0,7
of which saturates (g)	0,2
Salt (g)	0,05
Fiber (g)	7,8

Micriobiol. properties

Salmonella	Absent in 25 g
Listeria	Absent in 25 g
Microbiological test	Stable after incubation at 55°C per 7 days and 37°C per 14 days

Organoleptic properties

Texture	Soft
Smell	Typical
Taste	Typical
Colour	Black/dark brown

Packaging

External Packaging: Without defects, clean	Closure: Regular
Internal appearance: Without defects	Coding: Correct, readable
Label and dimensions: Without defects. Correct	Sale unit per box 12
Packaging type: Tin-plated can. Electrowelded, E / 1 with internal protection.	Box per pallet 168
	Layers per pallet 14

	H (cm)	W (cm)	D (cm)	Gross weight (kg)	Net weight (g)
Unit for sale	11	7,3	7,3	0,45	400
Carton	12	30	22	5,5	-
Pallet	185	120	80	950	-

Special dietary requirements

Diet	Suitable
Ovo - lacto vegetarian	Yes
Vegan	Yes
Halal/Kosher diets	TBD
No salt added	Yes
Gluten free	No
No sugar added	Yes
Organic	Yes (certified)
Free from Genetically Modified Organisms (GMO)	Yes
Free from Caffeine	Yes
Free from Sweeteners	Yes

Special dietary requirements

Allergens	Present	Present in traces	Present at prod. site	Details
Animal product (except rennet free milk product)	No	No	Yes	<i>Cheese</i>
Animal Fat (Excluding milk fat)	No	No	No	
Cereals containing gluten and products thereof	No	Yes	Yes	
Modified Starch	No	No	Yes	
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	No	
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	Yes	Yes	
Milk and products thereof	No	No	Yes	<i>Mascarpone cheese</i>
Nuts and products thereof	No	No	Yes	<i>Cashew</i>
Celery and products thereof	No	No	Yes	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	
Mustard and products thereof	No	Yes	Yes	
Sesame seeds and products thereof	No	No	No	
SO ₂ and sulphites (>10ppm)	No	No	Yes	<i>Balsamic Vinegar</i>
Mechanically recovered meat	No	No	No	
Natural Colouring	No	No	No	
Artificial Colouring	No	No	No	
Artificial Flavours	No	No	Yes	
Natural Flavours	No	No	Yes	
Preservatives	No	No	Yes	<i>Citric acid</i>
Monosodium Glutamate(E621)	No	No	No	

This document is a development version and might be subjected to variations.