

<b>Bold Bean Co Product Specification</b>	
Issue No 1	
Date of approval	03/11/2022

Product name	Bold Bean Co Queen Chickpeas 2500 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	2500 g net weight (1600 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	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	ΝΟ	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 <sub>2</sub> )	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	
High in fibre	yes	
Free from preservatives	yes	

Primary Packaging	
Material	Aluminium
Recyclable	yes
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 55⁰C	Aerobic thermophiles	< 10 ufc/g
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Physical		
	pH 5.1 – 5.6	

Organoleptic Proper	ies:		
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		