

		STANDARD TECHNICAL SHEET				Ed 2	
		PRODUCT: BUTTER BEANS IN BRINE				Rev. 8 del 01/04/2020	
LEGAL NAME		BUTTER BEANS IN BRINE					
DESCRIPTION AND USE		Butter beans in brine, packed in tinplate can and stabilized by heat treatment of sterilization. Produced starting from dried beans. Product suitable for preparation of first and second dishes, side dishes.					
INGREDIENT LIST		Butter beans (60%), water, salt.					
PRIMARY INGREDIENT ORIGIN		dried beans from UE-NON UE					
SHELF LIFE		36 months from the production date in in unopened package at room temperature. Residual shelf life at the delivery: 2/3 minimum of total shelf life. Once opened, preserve in refrigerator in a food container and use in 3-4 days					
CUSTOM TARIFF NUMBER		20055100					
PRIMARY PACKAGING		Product packed in tinplate can with internal protection BPA-NI					
	Outside appearance	absence of defect, clean					
	Inside appearance	absence of defect, attacks, scratches, corrosion points					
	sealing	regular, in compliance with specifications					
	kind of container	tinplate can electrically welded with internal and external protection					
	lid	in TFS/Dorè with internal and external protection					
	coding	Factory code+lot+letter of the year of production+julian day+time of production					
	size	container with capacity ISO 425ml, 850 ml, 2650 ml					
KIND OF PACKAGING							
	size	500g	1000g	3000g	3000g		
	composition (units)	6 o 12 o 24	6 o 12	6	6		
	secondary packaging	closed carton, flap crt or tray + termo	closed carton, flap crt + termo	closed carton, flap crt + termo	closed carton, flap crt + termo		
PRODUCT CHARACTERISTICS		(chemical, physical, organoleptic)					
	nominal size	500g	1000g	3000g	3000g		
	net weight	400g	800g	2500g	2550g		
	drained weight	240g	480g	1500g	1530g		
	inert foreign matter	max 1/10800 tin cans	max 1/5400 tin cans	max 1/1800 tin cans	max 1/1800 tin cans		
	pH	5,4 - 6,4					
	Vacuum (cmHg)	>6					
	skin (n°/100g d.w.)	< 8					
	total salt	1%					
	broken grains (%/d.w.)	< 8					
	damaged (%/d.w.)	< 12					
	moldy and perf. (%/d.w.)	absent					
	microbiological stability	stable after incubation 37°C/14 days - 55°C/7days					
	smell	Typical, characteristic, without extraneous notes					
	color	Fairly bright, grey-yellow with pink points, brine may be slightly cloudy					
	taste	agreable, without aftertaste					
consistency	skins noticeable< may be too soft or slightly too firm						
OTHER CHARACTERISTICS		Kosher	Halal	Vegan - vegetarian		diabetic	gluten
	Suitable	yes	yes	yes	yes	yes	yes
	Certified	no	no	no	no	no	no



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NUTRITIONAL TABS (EU)	100g	
	kJ	kcal
Energy	285	68
fat	0,5	
of which saturated fats	0,1	
carbohydrate	9,1	
of which sugar	0	
fibers	4,8	
proteins	4,3	
salt	1	

ALLERGENS (EU)	PRESENT	ABSENT
Cereals containing gluten		x
Crustaceans		x
Eggs		x
Fish		x
Peanuts		x
Soybean		x
Milk and products thereof (including lactose)		x
Nuts		x
Celery		x
Mustard		x
Sesame seeds		x
Sulphur dioxide and sulphites		x
Lupin		x
Molluscs		x

QUALITY CERTIFICATIONS	ISO 9001 <input type="checkbox"/>	ISO 22005 <input type="checkbox"/>	BRC FOOD <input checked="" type="checkbox"/>	IFS FOOD <input checked="" type="checkbox"/>	ORGANIC <input checked="" type="checkbox"/>	KOSHER <input type="checkbox"/>
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OGM DECLARATION	All ingredients are free from genetically modified organism
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PACKAGING DECLARATION	The primary packaging materials complies with the requirements of the Foods, Consumer Goods and FeedStuffs Code (LFGB) and with the guidelines of regulation (EG) 1935/2004 and 2023/2006. The primary packaging material has no negative impact on the products taste and odour nor other effects.
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