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			Doc. 7.2/8 eS Rev.9 date 01/04/2021						
Product		BOILE	OILED BORLOTTI BEANS						
E	Description and use	Rehydrate Can be con	hydrated boiled canned Borlotti beans stabilized by heat treating be consumed alone or as an ingredient in a soup						
			hydrated Borlotti beans, water, salt						
	ns origin	NOT EU							
	Note	Manufactur	ufactured in a factory that produces vegetable soups containing barley and spelt						
Can	Appearance outside/inside		de No defects, clean						
	Closure/seaming		ng Regular						
	Encoding								
	Labeling Characteristic can								
			Internal and external protection on request with enamel.						
			The size from 400g/800g may be provided with easy open						
	PHYSICAL		Net weight   > 400g/800g/ 2500g						
	TITIOIOAL			Drained weigh		<u> </u>			
				Broke (with cotyledons fre	n 20% on dra	ained weight			
			Damaged (with skin open over 50% of the circumference)		d _ 12% on d	≤ 12% on drained weight			
			Stained and dark		<b>k</b> ≤ 3% on dra	3% on drained weight			
Characteristics			Mouldy and perforated						
			Skins         ≤ 30 cans 400g           Vacuum         ≥ 5 cm Hg						
			Vacuum≥ 5 cm HgForeign bodies and stones7 on 10.000 cans (diameter ≥ 3 mm)						
	CHEMICAL		### PH 5,4 - 6,4						
			Salt < 1,0%						
	ORGANOLEPTIC		Texture Soft						
			Smell Characteristic without extraneous notes						
			Flavor Typical, no aftertaste  Color Characteristic, brown						
	PESTICIDES AND The p		The product complies with European and Italian laws on the maximum amount of residues of						
			active substances tolerated in food products, including mycotoxins, heavy metals, adionuclides, etc.						
	O.G.M. Produ		Product free from genetically modified organisms.						
	MICROBIOLOGICA	L	Tests of microbiological Stable after incubation at 55°C x 7 days and 37°C x 14 days						
			stabi	iity		-			
			energ fa	y kJ 249 / kcal 59 at 0,3 g	GDA *			3% <1%	
	NUTRITIONAL		hich: <b>saturated fatty aci</b>			Guideline Daily Amounts) are the Daily  Amounts of energy and nutrients required  0%			
	DECLARATION		carbohydrate		for a balanced	for a balanced diet. This Table provides 3%			
	(Medium values for 100g of product)		of which: sugar		based on a daily consumption of 2000  Kcal and that derives from the		0 70		
			fibr	, ,					
			protein         4,6 g           salt         0,45 g		recommendation	recommendations EURODIET. 9%			
2	Shelf-life 36 m	onths from	rom production date - 18 months from the date of delivery						
<b>Other</b> information		product intact should be stored at room temperature in a cool, dry place and away from heat source					ources.		
	temperature Once	e you open t	open the can, the product can be stored in the refrigerator for max 3 days in another container						
0 \$			4/400g and 12/800g - Cardboard 6/2500g.						
packaging   The 400g on request can be packed in clusters of 3 cans.    Can   Package   Unit in   Weight   Pack							Package	Height	
	Size Ø/h	<b>←</b> □→	Size PxLxH	the pack pack	to .	layer for pallet	for pallet	pallet	
<b>←</b> ∅→	#	↑ H	<i>mm</i> <b>24/400g</b> 300x455x115	n Kg 24 12		<i>n n</i> 6 12	72	<i>cm</i> 151	
<b>800g</b> 102x118		W ***	<b>12/800g</b> 305x410x120	12 12		6 12	72	157	
	<b>2500g</b> 158x150		<b>6/2500g</b> 330x480x160	6 18		5 10	50	173	

Checked by RSGQ

Approved by AU

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