



PRODUCT LABEL

Product Title:
 Secondary Description:
 Pack & Size:
 Outers Per Pallet:
 Drained Weight:
 Country of Origin:
 Ingredients:
 Instructions for Use:
 Cooking Instructions:
 Storage Instructions:
 Date Marking:
 Allergens:
 May Contain Allergens:
 Modified Atmosphere Pack:

Five Bean Salad
Red Kidney Beans, Butter Beans, White Beans, Borlotti Beans and Chickpeas in Brine
net weight 800g per can x 12
120
drained weight 480g per can
Red kidney beans: China - Butter beans: Poland - White beans: Argentina - Borlotti beans: China - Chickpeas: Italy
Dried Beans Rehydrated (Red Kidney Beans, Butter Beans, White Beans, Borlotti Beans, Chickpeas), Water, Salt.
N/A
To heat through, drain and rinse well, place beans in a saucepan, cover with cold water and heat on the hob gently for 3-4 minutes stirring occasionally. To serve cold simply drain and rinse.
Store unopened in a cool, dry place. Once opened remove all contents from the can and place in a suitable container. Cover and keep refrigerated. Consume within 3 days.
Best Before End: see can end.
3) No allergen advice needed.
NA
No

NUTRITION INFORMATION

AS SOLD INFORMATION

Constituents
 Energy kj
 Energy kcal
 Fat
 of which saturates
 Carbohydrates
 of which sugars
 Fibre
 Protein
 Salt

Portion Size g	120
Per 100g (drained)	Per Portion
Energy kj	484
Energy kcal	115
Fat	0.0
of which saturates	0.0
Carbohydrates	12.0
of which sugars	0.0
Fibre	10.4
Protein	8.4
Salt	1.2

Sodium (not declared on label)

0.40	0.48
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TECHNICAL DETAILS

Shelf Life:
 Shelf Life on Delivery to Lefkthro UK Ltd:
 Shelf Life Once Opened:
 Temperature on Delivery:

36 months			
50% of total shelf-life			
3 days			
MINIMUM	Ambient temperature	MAXIMUM	Ambient

Coding: Inner
 Coding: Outer
 Coding: Explanation

inkjet on top/bottom of can - label: printing method: Offset Litho
N/A
ICAB1: manufacturer code - A: letter of the year of production (A=2018) - ____ : Number corresponding to day of production B.B.E. MM/YYYY

ORGANOLEPTICAL

Appearance:
 Colour:
 Flavour:
 Odour:
 Texture:
 Is the product packed to a known standard, e.g. Campden Grade?

May be slightly non-uniform. Liquor may be slightly cloudy.
Typical
Characteristic 5 mix beans flavour,
Typical
Skins may be noticeable. Flesh may be slightly firm or slightly soft.
NO

SUITABLE FOR

Vegetarians
 Vegans
 Coeliacs (Gluten Free)
 Kosher (Certified)

yes		Halal (Certified)	no		
yes		Low Salt Diet	no		
yes		Nut Allergy Sufferer	yes		
yes		Lactose Intolerant Diet	yes		

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Net weight	according Council Directive 76/211 EEC	every 30 minutes	DM 03/02/1989 GU n°168 20/07/1989 Met.3
Drained weight	according Council Directive 76/211 EEC	every 30 minutes	DM 03/02/1989 GU n°168 20/07/1989 Met.4

CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	5,5-6,5	hourly	DM 03/02/1989 GU n°168 20/07/1989 Met.17

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Total bacterial count	< 10UFC/g	upon request	UNI EN ISO 4833-1:2013
Total coliforms	< 10UFC/g	upon request	ISO 4832:2006
Escherichia coli beta glucuronidase	< 10UFC/g	upon request	ISO 16649-2:2001
Moulds and Yeasts	< 10UFC/g	upon request	ISO 21527-1:2008
Salmonella spp	Absent/25g	upon request	UNI EN ISO 6579:2008
Coagulase + Staphylococci	< 10UFC/g	upon request	UNI EN ISO 6888-2:2004

PESTICIDE RESIDUES

The analysis plan includes a test on pesticides on a random lot of dried legumes per supplier per year

PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	tinplate can	diameter * Height	abt 80g
Secondary Packaging (Outer)	cardboard tray	inside dimensions of empty tray:	abt 97g
	shrinwrapped film	402*302*60 mm	abt 76g
Tertiary Packaging (shrinkwrap etc.)	pallet wrap	0	abt 300g

PRODUCT CONTAINS INFORMATION

Wheat & Wheat Derivatives	No	Beef Products	No	Poultry	No
Gluten >20ppm	No	Poultry Products	No	Rennet	No
Soya/ Soya Products	No	Caffeine	No	Sesame	No

Rye	No	Casiene	No	Other Seeds	No
Barley	No	Celery	No	Whey	No
Oats	No	Cocoa	No	Yeast and derivatives	No
Garlic	No	Crustaceans / Shellfish	No	Sulphites	No
Meat & Meat Products	No	Molluscs	No	Benzoates	No
Pork Products	No	Lupin	No	irradiated Material	No
Lamb Products	No	Peanuts	No	Hydrolysed Vegetable Protein	No
Egg/Egg Products	No	Nuts	No	Added Natural Colour	No
Cows Milk & Milk Products	No	Unrefined Nut Oils	No	Artificial Preservatives	No
Cheese	No	MRM	No	BHA / BHT	No
Lactose	No	Additives	No	Lecithin	No
Added Sugar	No	Azo Dyes	No	MSG	No
Added Salt	yes	Artificial Colour	No	Hydrogenated / Trans Fats	No
Animal Fat	No	Maize	No	Alcohol	No
Fish Products	No	Mustard	No	Artificial Sweeteners	No

TECHNICAL APPROVAL

Name

Anne Betty

 Position

Technical Assistant

 Issue Date

09/07/2018

Issue No

(1 for initial spec)
