

Via Circumvallazione, 75 80036 Palma Campania (Napoli) - ITALIA

Tel.: +39 081 8246505 Fax: +39 081 8246777 web: www.franzesespa.it e-mail: info@franzesespa.it

							Doc. 7.2/12 eS Rev.10 date 30/0)4/15			
Product		RED KII	RED KIDNEY BEANS Net Weight: 400g/800g/2500g								
D	escription and use		ned Red Kidney beans stabilized by heat treating be consumed by alone or as an ingredient in a soup								
Inar	redients		Kidney beans, water, salt								
9-					CES	vegetable source	s containing barley and spelt				
			sufactured in a factory that produces vegetable soups containing barley and spelt								
			inside No defects, clean								
	Closu	re/seaming									
Can		Encoding	• • • • • • • • • • • • • • • • • • • •								
ပိ	Charras	Labeling	peling Without defects, exact Electrowelded, E/1 with internal protection. On request with enamel								
_		teristic can cteristic lid									
	Criara	Cleristic na	The size from 400g/800g may be provided with easy open								
	PHYSICAL		Net weight ≥ 400g/800g/ 2500g								
			Drained weight Broken (with cotyledons free) ≥ 240g/480g/1500g ≤ 8% on drained weight								
			Damaged (with skin open over 50% of the circumference)≤ 12% on drained weight								
			Stained and dark								
SS			Mouldy and perforated Absent								
tic			Skins ≤ 30 cans 400g								
is			Vacuum ≥ 5 cm Hg Foreign hadies and stones 7 on 10 000 cons (diameter > 3 mm)								
ō	OUEMOAL		Foreign bodies and stones 7 on 10.000 cans (diameter ≥ 3 mm)								
Characteristics	CHEMICAL		Brine pH 5,4 - 6,4								
<u>a</u>	ODCANOL EDTIC		Salt ≤ 1,0 %								
, ja	ORGANOLEPTIC		Texture Soft Smell Characteristic without extraneous notes								
Ö			Flavor Typical, no aftertaste								
			Color Characteristic, red/brown								
	PESTICIDES AND	The p	The product complies with European and Italian laws on the maximum amount of residues of								
	OTHER	active	active substances tolerated in food products, including mycotoxins, heavy metals,								
	CONTAMINANTS		radionuclides, etc.								
ļ	O.G.M.		Product free from genetically modified organisms.								
MICROBIOLOGICAL		L	Tests of microbiological Stable after incubation at 55°C x 7 days and 37°C					4 days			
				energy	y k	kJ 222 / kcal 53	CD4 *	3%			
				fa	t	0,3 g	GDA * (Guideline Daily Amounts) are the Daily	<1%			
	NUTRITIONAL	of w		ated fatty acid		0,0 g	Amounts of energy and nutrients required	0%			
	DECLARATIO			arbohydrates	_	5,3 g	for a balanced diet. This Table provides	2% 0%			
	(Medium values for 100g of product)		of which: sugars			0,0 g	based on a daily consumption of 2000				
						5,8 g					
			protein 4,4 g recommendation of the salt o				recommendations EURODIET.	9% 5%			
, u	Shelf-life 36 months from production date - 18 months from the date of delivery										
Other information	Storage The	product intac	act should be stored at room temperature in a cool, dry place and away from heat sources.								
t	temperature Onc	e you open t	u open the can, the product can be stored in the refrigerator for max 3 days in another container								
O	Standard Tray shrink film 24/400g and 12/800g - Cardboard 6/2500g. packaging The 400g on request can be packed in clusters of 3 cans.										
*	packaging The	400g on req	uest can be	packed in clu	ıste	ers of 3 cans.					
	Can		0,	Package	Uı	nit in Weight	Package Layers Package	Height			

	Size	Can Ø/h			Size	Package PxLxH	Unit in the pack	Weight pack	Package to layer	,	Package for pallet	Height pallet
←Ø→		mm	1	<u> </u>		mm	n	Kg	n	'n	'n	cm
	400g	75x110	1]H	24/400g	300x455x115	24	12	6	12	72	151
$\bigcup \forall$	800g	102x118	P	•	12/800g	305x410x120	12	12	6	12	72	157
	2500g	158x150			6/2500g	330x480x160	6	18	5	10	50	173

Created by	Checked by	Approved by
RSGQ Felice Addeo	RSGQ Felice Addeo	AU Salvatore M. Franzese