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Product Details			
Brand Name	Val Verde	Product Name	Cannellini Beans 400g
Item Code	BL035	Product Category	BL: Beans & Legumes
Specs Issue Date	27.08.2020	Supersedes	07.11.2018
Spec Reference	SFFC03.61- Rev.2 (13.04.2017)		

Product Description (Product manufactured in accordance with the Australian Food Standards Code)	Canned cannellini beans are prepared from sound, dried mature seeds, soaked, blanched, metal detected and then filled in can with water, salt and ascorbic acid. Seaming, coding, sterilization and cooling complete the process.
Ingredient Declaration	Cannellini beans (61%), water, salt.
Country of Origin	Made in Italy

	Parameter	Limits		
Physical Requirements	Aroma	Pleasant and typical of Cannellini beans		
	Flavour	Pleasant and typical of Cannellini beans		
Requirements	Texture	Soft & Firm		
	Net weight	400 g e		
	Drained weight	244 g		
	Vacuum	min. 5 cm/Hg		
Chemical and	рН	5.3 – 6.2		
Analytical Standards	Optical residue	2.0 – 8.0 ° Brix		
	Salt content	0.53% – 1.28%		
	Free skin	absent		
	Major blemishes (> 6 mm)	absent		
	Minor blemishes (2 – 6 mm)	max 3		
Microbiological	Commercially sterile			
Standards	Stable after incubation at 37C for 7 days and at 55°C for 7 days			
	Nutritional Data (for drained portion of contents)		
Serving siz	e: 100g	Servings per package:	2.4	
Fig	ures calculated from analytical values of	compositional ingredients and may vary be	tween batches	
	Averag	e Quantities Per 100g		
	Energy	280 kJ		
\ C	Protein	4.8 g		
Fat, Total		Less than 1 g		
Saturated		Less than 1 g		
Carbohydrate		9 g		
Sugars		Less than 1 g		
Dietary Fibre		4.6 g		
Sodium		360 mg		

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		Packaging and Coding Details		
	Date Code Location	NA NA		
Primary Packaging	Date Code Example	NA NA		
	Date Code Explanation	NA NA		
	Lot Code Location	Batch code embossed or printed on lid or base.		
	Lot Code Example	CD2 CA LR324		
	Lot Code Explanation	Batch Code explanation e.g. CD2 – Manufacturing plant, CA = Cannellini beans, L = lot, R = Itali year of production, 324 Julian day of the year of production		
	Primary Type	Neck in Can - 425 ml Volume. Body: Electrolytic tin plate, lacquered inside; not lacquered outside. Easy Open lid: Tin Free Steel, lacquered inside and outside. Bottom end: Tin Free Steel, lacquered inside and outside		
	Primary Barcode	EAN: 9 310175 200985 9 3 10 17 5 200985		
	Method of Seal	Lined tinplate 3 piece can with ring pull lid		
	Date Code Location	NA		
	Date Code Example	NA NA		
	Date Code Explanation	NA .		
	Lot Code Location	On label above barcode		
	Lot Code Example	CD2 CA LR324		
Secondary Packaging	Lot Code Explanation	Batch Code explanation e.g. CD2 – Manufacturing plant, CA = Cannellini beans, L = lot, R = Italian year of production, 324 Julian day of the year of production		
	Secondary Type	Cardboard tray with plastic shrink wrap.		
	Secondary Barcode	TUN: 19310175200982 19310175200982		
	Number of Units	12 x 400g		
	Method of Seal	Shrink wrap		
		Product Weight Information		
	'e, or Net Weight	400g e		
	Product Gross Weight	-		
Primary	Product Drained Weight (if applicable)	244g		
	Packaging Weight (Tare Weight)	-		
	Product Gross Weight	5.8kg		
Secondary	Product Net weight	-		
	Packaging Weight			
	(Tare Weight)			
Pallet Configuration	Pallet type	CHEP		
	Pallet material	Wood		
	Pallet size [mm]	1165 x 1165		
	Pallet max height [mm]	1200		
	Cartons or Crates per pallet	160		

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Shelf Life Information (Frozen & Ambient Products)					
Ambient	Best Before or Use By		36 months		
_	Best Before or Use By (Frozen Product)		NA		
Frozen	Best Before or Use By (Thawed Product)		NA		
Thawing Time (Frozen Products)	NA .				
Storage Instructions	Store unopened can in a cool dry place. Once opened pour contents into a non-metallic container, cover and store in a refrigerator. Use within 2 days of opening.				
Customer Preparation	Rinse and drain beans before use. Refrigerate after opening.				
GM Status	No genetically modified ingredients (or derived from genetic modification technologies) have been used				
Irradiation Status	Food must not be irradiated unless there is a specific permission in Standard 1.5.3 of the Foods Standards Code to irradiate the food.				
Claims	No artificial preservatives, 99% Fat Free, Good Source of dietary fibre, No added sugar. NA Warnings		NA		
Kosher Certified	Yes/No: (No)	Halal Cert	ified	Yes/No: (No)
Organic	Yes/No: (No)	Vegetaria	n Suitable	Yes/No: (Yes)
Vegan Suitable	Yes/No: (Yes)	Ovo Lacto	Vegetarian Suitable	Yes/No: (Yes)
Lacto Vegetarian Suitable	Yes/No: (Yes)				
Additional logos / accreditations	-		.00		

Sensitive Population	Intended for general population.		
	*Allergen statement: the presence or absence of allergens is defined according to the following class		
Allergens	 Present: naturally found or deliberately added to the food May be present in trace amounts due to potential cross contamination Completely absent Refined from potential allergen but all protein removed during refining 		
Allergen type	Classification* Advisory statement		
Cereals containing gluten and their products (including wheat, rye, barley, oats, spelt and their hybridized strains)	Sent 3		
Crustacea and their products	3		
Egg and egg products	3		
Fish and fish products	3		
Milk and milk products	3		
Peanuts and soybeans, and their products	3		
Added Sulphites >10mg/kg or more	3		
Tree nuts and sesame seeds and their products	3		
Bee products: royal jelly, bee pollen, propolis.	3		
Lupins	3		

BL035: Val Verde Cannellini Beans 400g Product Specification

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