



BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name:	ED Beans Yellow X Cut 6x2kg	Declared Label Weight (g):	2kg
Common Name:	Australian Yellow Beans Cross Cut 2kg		
Product Code:	11391	Pack Configuration:	6 x 2 kg
Manufactured at:	Devonport	Specification Date Issued:	19/12/2019 Version: 1

Note: Simplot have implemented a new version control system. Specification issue number has been replaced by version number as of July 2018. If you have any concerns please contact corporate.qa@simplot.com

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1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

2.0 PRODUCT DESCRIPTION, FORMULATION

2.1 Product Description:

This product is manufactured from IQF Cross Cut Beans.

3.0 PRODUCT PARAMETERS

Ingredient:

Yellow beans.

Country of Origin: Grown in Australia

Storage Conditions: Frozen <-18 Degrees C

Code Type: Best Before

Code Format: 1 MM YY DDPPP TT:TT

Shelf Life Period: 720

Intended Use: Human consumption

4.0 FINISHED PRODUCT ATTRIBUTES

4.1 Evaluation Method For Sensory Attributes Method: Per directions on label /

If more than one method on label, which one (E.g. Microwave, over, etc.): NA

If Other, describe: NA

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

Each INNER BAG shall be coded

Example: DDMMYY Z AA BBB L HH:MM where DD is the first day of the month, MM is the month of expiry, YY is the year of expiry, AA is the production day, BBB is the factory number, L is the line number and HH:MM is the packing time (military format).

Each OUTER shall be coded

Example: DDMMYY AA BBB HH:MM L where DD is the first day of the month, MM is the month of expiry, YY is the year of expiry, AA is the production day, BBB is the factory number, HH:MM is military time, L is the line number.

6.0 PRODUCT HANDLING & STORAGE

Frozen

7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

7.1 Temperature Conditions

Frozen <-18 Degrees C

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

COOK FROM FROZEN. THIS PRODUCT MUST BE COOKED BEFORE CONSUMPTION.

Steam:

1. Reheat steamer to 100°C.
2. Place required quantity of frozen Edgell Cross Cut Beans in a single layer onto a perforated tray.
3. Steam for 4 minutes or until desired tenderness is achieved.

Stove Top:

1. Add 200g of frozen Edgell Cross Cut Beans to boiling water.
2. Return to boil.
3. Simmer for 1½ minutes or until desired tenderness is achieved.

Microwave (based on 1100W commercial microwave):

1. Place 200g of frozen Edgell Cross Cut Beans into a microwave safe dish. Cover.

8.2 Usage Advice

NA

9.0 NUTRITION INFORMATION

NUTRITION INFORMATION

Servings per package: 26.6

Serving size: 75g

	Average Quantity per Serving	Average Quantity per 100g
Energy	80kJ	107kJ
Protein	1.7g	2.3g
Fat, total	0.2g	0.2g
- saturated	<0.1g	<0.1g
Carbohydrate	1.6g	2.1g
- sugars	1.4g	1.8g
Dietary fibre	2.3g	3.1g
Sodium	2mg	3mg
Potassium	154mg	205mg

< MEANS LESS THAN.

10.0 CLAIMS

Additives

<input checked="" type="checkbox"/>	No Added Colours, Flavours or Preservatives
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Advisory

<input checked="" type="checkbox"/>	This Product Must Be Cooked Before Consumption
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Storage

<input checked="" type="checkbox"/>	Keep frozen, Store at or below minus 18°C.
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11.0 ALLERGENS (per FSANZ)	
Parameters	Includes (YES or NO)
Wheat	NO
Barley	NO
Oats	NO
Rye	NO
Spelt	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and lupin products	NO
Milk and milk products	NO
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	NO
Tree nuts and tree nut products	NO
Molluscs and mollusc products	NO
Added Sulphites (≥10mg)	NO
Sulphites (Naturally Occurring)	NO
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

12.0 SENSITIVITIES	
Parameters	Includes (YES or NO)
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	NO
Mustard	NO
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	NO
Legumes e.g. beans, peas, lentils, bean sprouts	YES
Celery	NO
Yeast and yeast products	NO
Spices and herb and/or extracts	NO
Hydrolysed Vegetable Protein	NO
Artificial Sweetener	NO
Preservative	NO
Flavour Enhancers	NO
Artificial Colour	NO
Artificial Flavour	NO
Corn and corn products	NO
Chilli	NO
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO