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PRODUCT LABEL

Product Title: BLACK BEANS

Secondary Description: Rehydrated boiled black beans in brine

Pack & Size: 6 cans x 2500G in a pack

Outers Per Pallet: FRANZESE LOADS THE GOODS FOR THE LEFKTRO CUSTOMER IN CONTAINER WITHOUT

PALLET.

Drained Weight: 1500g drained weight

Country of Origin: CANADA, CHINA, ETIOPIA, ARGENTINA

Ingredients: REHYDRATED BLACK BEANS, WATER, SALT

Instructions for Use: Can be consumed alone or as an ingredient in a soup

Cooking Instructions: Can be consumed alone or as an ingredient in a soup. THE PRODUCT CAN BE HEATED ON THE HOB FOR A FEW

MINUTES BEFORE BEING CONSUMED

Storage Instructions: Store in a cool, dry place and away from heat sources. Once opened, transfer to a non metallic container, keep

refrigerated and use within 3 days.

Date Marking: BEST BEFORE. SEE LID

Allergens:

3) No allergen advice needed.

May Contain Allergens: N/A

Modified Atmosphere Pack: 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 | 0 |
|-------------------|-------------|
| Per 100g, drained | Per Portion |
| 240 | 0 |
| 57 | 0 |
| 0.6 | 0 |
| 0.0 | 0 |
| 6.3 | 0 |
| 0.0 | 0 |
| 5.1 | 0 |
| 4.1 | 0 |
| 0.4 | 0 |

Sodium (not declared on label) 0.16 0.00

TECHNICAL DETAILS

Shelf Life:

Shelf Life on Delivery to Lefktro

UK Ltd:

1

Shelf Life Once Opened:

Temperature on Delivery:

Coding: Inner Coding: Outer

36 MONTHS FROM PRODUCTION DAY
18 MONTHS FROM DELIVERY DAY

3 days in a refrigerator

MINIMUM AMBIENT MAXIMUM AMBIENT

INK JET

INK JET

Coding: Explanation V1 U XXX Y V1: FRANZESE SPA CODE U: PRODUCTION YEAR XXX: PRODUCTION

DAY Y: PRODUCT CODE

ORGANOLEPTICAL

Appearance: GOOD APPEARANCE, INTACT, HOMOGENOUS GRAINS, WITHIN THE LIMITS OF

Colour: BLACK

Flavour: SWEET
Odour: PLEASANT

Texture: SOFT

Is the product packed to a known standard, e.g. Campden Grade?

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 | ≥2400g | hourly | internal method |
| Drained weight | ≥1500g | hourly | DECRETO 06 NOVEMBRE 2001 |
| Broken grains with cotyledons fre | ≤ 8% | hourly | internal method |
| Damaged grains with skin open over 50% of the circumference | ≤ 12% | hourly | internal method |
| Stained and dark grains | ≤ 3% | hourly | internal method |
| Mouldy and perforated grains | Absent | hourly | internal method |
| Skins | ≤ 60 | hourly | internal method |
| Vacuum | ≥5 cm Hg | hourly | internal method |
| Foreign bodies and stones | 7 on 10.000 cans | hourly | internal method |

CHEMICAL

| Parameter | Tolerance | Frequency | Method |
|-----------|--------------|-----------|-----------------|
| Brine | pH 5,4 - 6,4 | hourly | internal method |
| Salt | < 1,0% | hourly | internal method |

MICROBIOLOGICAL

| Organism | Tolerance | Frequency | Method |
|----------------------------------|-----------|-----------|-----------------|
| Microbiological stability with | N/A | Every lot | Internal method |
| product incubation at 55 ° C x 7 | | | |
| days and 37 ° C x 14 days | | | |
| | | | |

PESTICIDE RESIDUES

The product complies with European and Italian laws on the maximum amount of residues of active substances tolerated in food products, including pesticides, mycotoxins, heavy metals, radionuclides, etc.

PACKAGING

| Туре | Туре | Dimensions | Weight |
|--------------------------------------|--------------|-------------|--------|
| Primary Packaging (Inner) | TINPLATE CAN | 158X150 MM | 240 G |
| | LABEL | | 6 G |
| Secondary Packaging (Outer) | TRAY | 330X480X160 | 95 G |
| Tertiary Packaging (shrinkwrap etc.) | n/a | n/a | n/a |

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 | Senior Technical Advisor | Issue Date | 13/08/2025 |
|----------|------------|----------|--------------------------|------------|------------|
| Issue No | 3 | | | _ | - |