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#### **PRODUCT LABEL**

Product Title: CANNELLINI BEANS

Secondary Description: Rehydrated boiled cannellini beans in brine

Pack & Size: 12 cans x 800G in a pack

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

PALLET.

Drained Weight: 480g drained weight

Country of Origin: CANADA, CHINA, ARGENTINA

Ingredients: REHYDRATED CANNELLINI 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 END: See date indicated on 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

Sodium (not declared on label)

Portion Size g/ml	0
Per 100g (drained)	Per Portion
337	0
80	0
0.4	0.0
0.0	0.0
8.0	0.0
0.0	0.0
8.4	0.0
7.0	0.0
0.3	0.0

0.11 0.00

#### **TECHNICAL DETAILS**

Shelf Life:

Shelf Life on Delivery to Lefktro

UK Ltd:

Shelf Life Once Opened:

Temperature on Delivery:

Coding: Inner

36 MONTHS FROM PRODUCTION DAY

18 MONTHS FROM DELIVERY DAY

3 days in a refrigerator

MINIMUM ambient MAXIMUM ambient

ink jet

Coding: Outer

ink jet

Coding: Explanation

V1 U XXX V1: FRANZESE SPA CODE U: PRODUCTION YEAR

DAY Y: PRODUCT CODE

**ORGANOLEPTICAL** 

Appearance:

good appearance, intact, homogeneous grains, within the limits of tolerances

XXX: PRODUCTION

Colour:

white

Flavour: Odour:

**SWEET PLEASANT** 

Texture:

SOFT

YES

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 Nut Allergy Sufferer YES YES

Lactose Intolerant Diet

YES

#### **PHYSICAL STANDARDS**

Parameter	Tolerance	Frequency	Method
Net weight	≥800g	hourly	internal method
Drained weight	≥480g	hourly	DECRETO 06 NOVEMBRE 2001
Broken grains with cotyledons fre	≤ 8%	hourly	internal method
Damaged grains with skin open over 50% of the	≤ 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**

Tolerance	Frequency	Method
N/A	Every lot	Internal method
<9.1 UFC/g	Monthly on a random	ISO 21527-1:2008
<9.1 UFC/g	Monthly on a random	UNI EN ISO 4833-1:2013
	N/A <9.1 UFC/g	N/A Every lot <9.1 UFC/g Monthly on a random

**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	102x118	85G
	LABEL		3G
Secondary Packaging (Outer)	tray	305X410X120	95G
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	вна / внт	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	]		