



Full Product Title:	Butter Beans	Spec Version:	QAF-9 V5
Product code:	BNS0114	Date Issued:	02/03/2020
Legal Name:	Butter Beans in Brine	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	6 x 2500g

Mini Specification

Product Information			
Product Title	Butter Beans	Net Weight	2500g
Caterers Choice Product Code	BNS0114	Drained Weight	1500g
Brand	Caterers Pride	Case Size	6 x 2500g
Supplier Name	Caterers Choice Ltd	Country of Origin	Italy
Barcodes	Inner	5027974552170	
	Outer	05027974552101	

Legal name

Butter Beans in Brine

Ingredients Declaration (Allergens Highlighted in Bold)

Butter Beans, Water, Salt

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Butter beans	60.00%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
Water	39.6% - 39.9%	Crustaceans or its derivatives	N	N
Salt	0.1% - 0.4%	Eggs or its derivatives	N	N
0	0	Fish or its derivatives	N	N
0	0	Peanuts or its derivatives	N	N
0	0	Soybeans or its derivatives	N	N
0	0	Milk or its derivatives	N	N
0	0	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	N	N
0	0	Celery or its derivatives	N	N
0	0	Mustard or its derivatives	N	N
0	0	Sesame seeds or its derivatives	N	N
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	N	N
0	0	Lupin or derivatives of	N	N
0	0	Molluscs or derivatives of	N	N

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	357	Calculated
Energy (Kcal)	85	Calculated
Fat	0.6g	Calculated
of which saturates	<0.1g	Calculated
Carbohydrate	11g	Calculated
of which sugars	0g	Calculated
Fibre	6.0g	Calculated
Protein	5.6g	Calculated
Salt	0.39g	Calculated

Food Information - Suitable For	
Is the Product Suitable For	Yes/No
Ovo-Lacto Vegetarians	Yes
Vegans	Yes
Vegetarians	Yes
Halal (Certified)	No
Kosher (Certified)	No
Coeliacs (Gluten Free)	Yes
Lactose Intolerants	Yes
Nuts & Sesame allergy sufferers	Yes

Finished Product Standards			
	Target	Minimum	Maximum
pH	6	5.4	6.5
Brix	5	4	6
Histamine	N/A	N/A	N/A

Microbiological Standards	
Organism	Target
APC cfu/g	Commercially sterile
Coliforms cfu/g	Commercially sterile
Enterobacteriaceae cfu/g	Commercially sterile
E.coli cfu/g	Commercially sterile
Bacillus spp cfu/g	Commercially sterile
Bacillus cereus cfu/g	Commercially sterile
Staphylococcus aureus cfu/g	Commercially sterile
C.perfringens cfu/g	Commercially sterile
Pseudomonas spp cfu/g	Commercially sterile
Yeasts & Mould cfu/g	Commercially sterile
Listeria spp.	Commercially sterile
Salmonella spp.	Commercially sterile
Vibrio spp.	Commercially sterile

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Can/Pouch/Bag (Please delete as appropriate)	155-158	152	152	240g
Case	478	317	154	65g
Number per case	6			
Number of cases per layer	7			
Number of layers per pallet	9			
Number of cases per pallet	63			

Storage Instructions
Store unopened product in a cool dry place, out of direct sunlight. Once opened, transfer to a suitable lidded container and store in a refrigerator for a maximum of 2 days.

Total shelf life from date of manufacture	3 years
Storage Temperature	Ambient
Shelf life once opened	2 days
Temperature once opened	Refrigerated

Authorised on behalf of Caterers Choice

Name	Jenna Shrivell
Job Title	Technical Manager
Signature	J.Shrivell
Date	04/03/2020