



Full Product Title:	Red Kidney Beans 2500g	Spec Version:	QAF-9 V5
Product code:	BNS1005	Date Issued:	25/01/2018
Legal Name:	Red Kidney Beans in brine	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Pride	Product Size:	2500g

### Mini Specification

Product Information			
Product Title	Red Kidney Beans 2500g	Net Weight	2500g
Caterers Choice Product Code	BNS1005	Drained Weight	1500g
Brand	Caterers Pride	Case Size	2500g
Supplier Name	Caterers Choice Ltd	Country of Origin	Italy
Barcodes	Inner	5057691001743	
	Outer	5057691001750	

#### Legal name

Red Kidney beans in brine

#### Ingredients Declaration (Allergens Highlighted in Bold>

Red Kidney Beans, Water, Salt, Firming Agent (Calcium Chloride)

Ingredients Information		Allergen information		
Recipe Ingredients	% in Final Product	Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)
Red Kidney beans	60%	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N
Water	39.59%	Crustaceans or its derivatives	N	N
Salt	0.40%	Eggs or its derivatives	N	N
Firming Agent: Calcium Chloride	0.01%	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)	222	Calculated
Energy (Kcal)	53	Calculated
Fat	0.3	Analysed
of which saturates	0	Analysed
Carbohydrate	5.3	Analysed
of which sugars	0	Analysed
Fibre	5.8	Analysed
Protein	4.4	Analysed
Salt	0.4	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	5.5	6.5
Brix	4.5	4	5
Histamine	0	0	0

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	Diameter 158			230g
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	15/02/2020