



Full Product Title:	CANNELLINI BEANS IN BRINE	Spec Version:	QAF-9 V5
Product code:	BNS0104	Date Issued:	23/01/2020
Legal Name:	CANNELLINI BEANS IN BRINE	Supplier Name:	Caterers Choice Ltd
Brand:	CATERERS PRIDE	Product Size:	6 X 800g

Mini Specification

Product Information			
Product Title	CANNELLINI BEANS IN BRINE	Net Weight	800g
Caterers Choice Product Code	BNS0104	Drained Weight	480g
Brand	CATERERS PRIDE	Case Size	6 X 800g
Supplier Name	Caterers Choice Ltd	Country of Origin	PACKED IN ITALY
Barcodes	Inner	5027974597171	
	Outer	05027974597102	

Legal name
CANNELLINI BEANS

Ingredients Declaration (Allergens Highlighted in Bold)
Cannellini 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)
CANNELLINI BEANS	60	Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	NO	NO
WATER	39.9	Crustaceans or its derivatives	NO	NO
SALT	0.1	Eggs or its derivatives	NO	NO
0	0	Fish or its derivatives	NO	NO
0	0	Peanuts or its derivatives	NO	NO
0	0	Soybeans or its derivatives	NO	NO
0	0	Milk or its derivatives	NO	NO
0	0	Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	NO	NO
0	0	Celery or its derivatives	NO	NO
0	0	Mustard or its derivatives	NO	NO
0	0	Sesame seeds or its derivatives	NO	NO
0	0	Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	NO	NO
0	0	Lupin or derivatives of	NO	NO
0	0	Molluscs or derivatives of	NO	NO

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	401	ANALYSED
Energy (Kcal)	95	ANALYSED
Fat	0.6	ANALYSED
of which saturates	0	ANALYSED
Carbohydrate	12.6	ANALYSED
of which sugars	0	ANALYSED
Fibre	7.6	ANALYSED
Protein	6.1	ANALYSED
Salt	0.36	ANALYSED

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	5,4 < pH < 6,4	5,4	6,4
Brix	5 < °Bx < 6	5	6
Histamine	ABSENT	ABSENT	ABSENT

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

Packaging				
Component	Dimensions (mm)			Weight (g)
	Length	Width	Height	
Can	99	118	-	90g
Case	305	410	120	27
Number per case				6
Number of cases per layer				16
Number of layers per pallet				12
Number of cases per pallet				192

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	36 MONTHS
Storage Temperature	AMBIENT TEMPERATURE
Shelf life once opened	2 days
Temperature once opened	4°C

Authorised on behalf of Caterers Choice

Name	Jenna Shrivell
Job Title	Technical Manager
Signature	J.Shrivell
Date	28/01/2020