



PRODUCT SPECIFICATION

Product Name: Cannellini Beans in Brine
Product Code: A49657



General Information

Legal Product Name	Canned Cannellini Beans in Brine
Product Description	Cannellini Beans in Brine
Pack Weight	6 x 2.5kg
Packaging Format	6 cans per cardboard carton/shrinkwrap tray
Produced In	Italy
Ingredient Declaration	Canellini beans, water, salt, ascorbic acid

Ingredient Information

Ingredient	Function	% in Final product	Country of Origin
Cannellini beans		60	USA / Argentina
Water		38.95	Italy
Ascorbic acid	E330 Antioxidant	0.05	China
Salt		1.0	Italy

Tel: 01992 641641
Email: sales@martinmathew.co.uk
www.martinmathew.co.uk





Process Details

The beans are inspected and soaked overnight in soft water, After draining, further inspection, washing and stone removal, the beans are blanched and filled into the precleaned cans. The hot brine is added, the cans are sealed and processed to give a min Fo of 8.0. The cans are then cooled to 40C and palletised.

After quarantine and final QC checks, the cans are labelled and packed.

Finished Product Characteristic

Organoleptic

Appearance	Clean whole cannellini beans, in slightly cloudy brine
Flavour/ Odour	Typical flavour and odour
Texture	Firm to the bite, but soft inside

Defects

General	Discoloured max 2 per 1 kg Broken max 5% Blemished max 5% Stems max 2 per 1kg
Foreign Matter	Absent

Quality Process

pH	5.7 - 6.3
Drained Weight	1.5kg

Nutritional Information Per 100g (g)

Energy (Kcal / kJ)	77/327
Fat	0.5
of which Saturates	0.1
Carbohydrate	13
of which Sugars	1.1
Fibre	4.6
Protein	5.9
Salt	1.0



Microbiological

Analysis	Unit of Measure	Frequency	Max	Reject level
Sample incubation	7 days at 55C	Per batch		Unstable after incubation
This product is commercially sterile				

Allergen Information

Allergen	Contains	Source	Allergen	Contains	Source
Cereals Containing gluten	N		Peanuts	N	
Crustaceans	N		Soy Beans	N	
Eggs	N		Milk	N	
Fish	N		Nuts	N	
Celery / Celeriac	N		Sulphur Dioxide	N	
Mustard	N		Lupin	N	
Sesame	N		Molluscs	N	

Other Information

	Contains	Source		Contains	Source
Yeast	N		Colour: Natural	N	
Additives	Y	Ascorbic acid	MSG (Mono Sodium Glutamate)	N	
Preservatives	N		HVP (Hydrolysed veg. protein)	N	
Colour: Artificial	N		Fruit & Derivatives	N	
Honey	N		Animal Products: Lamb	N	
Garlic	N		Animal Products Poultry	N	
Animal Products: Beef	N		Animal Products: Other	N	
Animal Products: Pork	N		GM	N	

Suitable For

Vegetarians	Y	Kosher Certified	N
Vegans	Y	Halal Certified	N
Coeliacs	Y	Organic	N



Storage Information

Shelf Life	3 years from date of production
Storage Conditions	Dry ambient

Packaging Details

Format	Labelled Cans packed 6 to a cardboard carton/shrinkwrap tray
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Pack Options

Pack/ Stock Code	Pallet Quantity	Outer/Layer	Gross Weight	Carton Dimensions L xW x H (mm)	Label Barcode	Outer/Carton Barcode	Net Weight of Portion	Drained Weight of Can
A49657	63	7	18kg	420x315x155	501478200206	0501748210209	2.5kg	1.5kg

Packing Weight Information

Primary

Material	Weight
Can (steel)	240g
Label (paper)	6g

Secondary

Material	Weight
Case (cardboard)	255
Or Shrinkwrap	25/85

Other

Material	Weight



Terms and Conditions

It is warranted that:

- The foodstuff, packaging and label (as appropriate) conform with all relevant UK and EU legal requirements at the time of supply.
- The customer will be notified of any changes to the specification, including any changes to the status of manufacturing sites, e.g. BRC accreditation or allergens handled on site.
- The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice.
- The contents of this specification are confidential and should not be disclosed to a third party without prior approval.
- Materials are transported in clean vehicles of a high standard suitable for transportation of food. They are free from infestation and contamination and provide appropriate temperature conditions.

Issue Date	Issue No.	Issued By	Reason for new revision
21.9.18	1A	Kevin Hogan	New Spec Format
27.03.2020	2	CHRISTINE ALLEN	SPEC REVIEW AMENDED DEFECT AND PH LEVEL

Approved by Technical Manager: (for internal purposes)

Signature: _____

Name: CHRISTINE ALLEN _____

Date: 27.03.2020 _____

Customer

Specification Approved by:

Signed on behalf of: _____

Name: _____

Position: _____

Date: _____

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