

# ivoryledoux

## Product Specification

Product Name: Cannellini Beans in Water

Product Code: BECAN1K

### Product Details

Legal Product Name: Cannellini Beans in Water

Brand Name: Fontinella

Marketing Description: Cannellini Beans in Water

Countries of Origin: Italy

Intrastat Tariff Code: 20055100

Declared Net Weight: 800g

Drained Weight: 480g

Average Net Weights T1: 785g

Average Net Weights T2: 770g

Product EAN-13: 5021006008413

Case barcode: 05021006008420

### Labelling

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• In water • no added salt • In water • no added salt • In water • no added salt • In water • no added salt • In water • no added salt • In water • no added salt • In water • no added salt • In water • no added salt • In water • no added salt

**Storage instructions**  
Keep dry and store at ambient temperature. After opening transfer to an airtight container and refrigerate. Eat within 3 days of opening.

**Best before:**  
See end of can

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**ivoryledoux fontinella**  
sourcing responsibly

**cannellini beans in water**

Net weight **800g**  
Drained weight **480g**

**Each 100g portion contains**

Energy	Fat	Sat Fat	Sugars	Salt	One portion of your Five A Day
241/58	0.2	<0.1	<0.5	0.07	
3%	<1%	<1%	<1%	1%	

Reference Intake Of An Average Adult (8400kJ/2000kcal)

**Cannellini Beans in water**

**Ingredients**  
Cannellini Beans, water, antioxidant: ascorbic acid

**Nutritional information**  
Typical values per 100g of drained weight

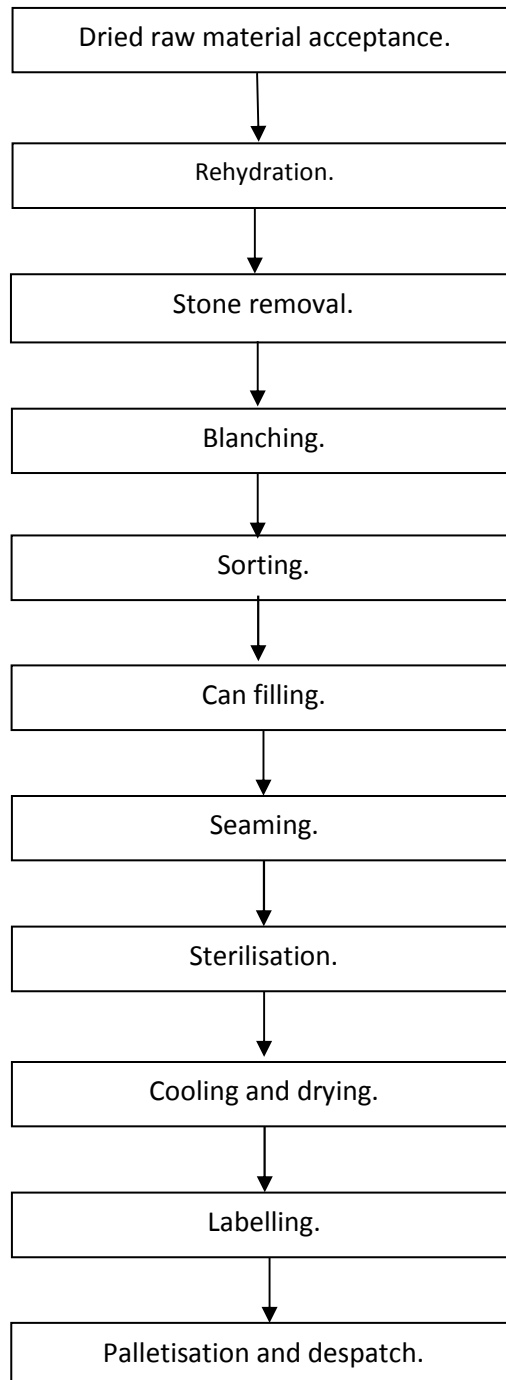
Energy	241kJ/58kcal
Fat	0.2g
Of which saturates	<0.1g
Carbohydrates	7.5g
Of which sugars	<0.5g
Fibre	4.9g
Protein	4.0g
Salt	0.07g

**V** Suitable for vegetarians, vegans, nut allergy sufferers, coeliacs

### Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Cannellini Beans	60.0%	Phaseolus vulgaris	Italy
Water	39.99%	Potable	Italy
Ascorbic Acid	0.01%	Food Grade	Italy

## Typical Manufacturing Process (May Vary Slightly By Packer)



## Intolerance Data

	Allergen Present In Product			Allergen Present In Product	
	Yes	No		Yes	No
Wheat / Wheat Derivatives		X	Benzoates		X
Maize/Maize Derivatives		X	BHA/BHT		X
Rye / Rye Derivatives		X	Added Salt		X
Barley / Barley Derivatives		X	Added Sugar		X
Kamut / Kamut Derivatives		X	HVP (Hydrolysed Veg. Protein)		X
Oats / Oat Derivatives		X	Sulphite (declared if >10mg/kg)		X
Peanuts & Derivatives		X	Animal Products: Dairy		X
Nuts / Nut Derivative		X	Animal Products: Egg		X
Sesame / Sesame Derivatives		X	Animal Products: Shellfish		X
Soya		X	Animal Products: Other Fish		X
Celery/ Celeriac or products		X	Animal Products: Beef		X
Mustard or products		X	Animal Products: Pork		X
Lupin or derivatives		X	Animal Products: Lamb		X
Colours: Natural		X	Animal Products: Poultry		X
Colours - Artificial		X	Animal Products : Molluscs		X
Colours - Azo		X	Animal Products: Other		X
Flavouring: Natural		X	Phenylalanine		X
Flavourings: Artificial		X	Preservatives: Natural	X	
Artificial Sweeteners		X	Phosphates		X
Glutamates		X	Aspartame		X
Starch / Modified Starch		X	Polyols		X

## Customer Suitability

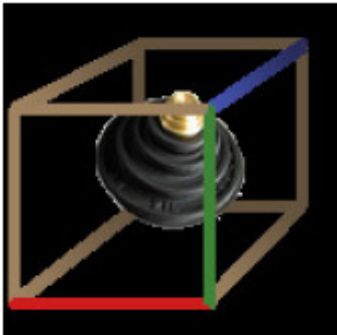
Suitable For Vegetarians	Yes	Kosher Certified	No
Suitable For Vegans	Yes	Halal Certified	No
Suitable For Coeliacs	Yes	GM Free	Yes

## Packaging Components

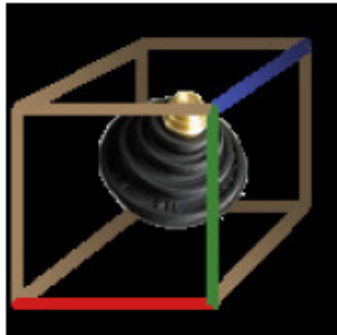
Purpose	Component Description	Quantity
Primary Packaging	Can	6
Secondary Packaging	Cardboard Tray	1

Primary Packaging Weight And Dimensions

Secondary Packaging Weight And Dimensions



117	mm
117	mm
100	mm
90	g



205	mm
305	mm
30	mm
75	g

## Storage Information

**Temperature Range (unopened):** Ambient

**Temperature Range (opened):** 0-4°C

**Shelf life label type:** Best before

**Storage Instructions:** Keep dry and store at ambient temperature. After opening transfer to a non-metallic airtight container and refrigerate. Eat within 3 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
36 months	12 months	3 days

## Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	24	of which mono unsaturated (g)	--
Energy (kcal)	58	of which poly unsaturated (g)	--
Protein (g)	4.0	of which trans unsaturated (g)	--
Carbohydrate (g)	7.5	Fibre (g)	4.9
of which sugars (g)	<0.5	Salt (g)	0.07
of which starch (g)	--	Sodium (mg)	28
Fat (g)	0.2	Cholesterol (mg)	--
of which saturated (g)	<0.1	Alcohol (g)	--

**Nutritional derived from analysis or calculation?:** Calculation

**Nutrition based on prepared/unprepared?:** Prepared

## Chemical Analysis

Purpose of test	Target	Reject	Frequency
pH	5.4 – 6.4	<5.4 or >6.4	Every Batch

## Microbiological Standards

Packs must be commercially sterile.

## Organoleptics and Defects

	Target	Improvement Needed	Reject
<b>Appearance</b>	Characteristic ivory colour, may be slightly light or dark. Beans fairly uniform in size.	Moderate lack of uniformity, and / or moderate colour variation.	Excessively non-uniform and excessively off colour.
<b>Aroma</b>	Characteristic of canned cannellini beans.	N/A	Pungent off aromas present.
<b>Flavour</b>	Characteristic canned cannellini bean flavour, may be slightly weak.	Characteristic canned cannellini bean flavour, may be moderately weak.	Taints or off flavours present.

<b>Texture</b>	Soft texture typical of canned cannellini beans.	Beans moderately firm.	Beans excessively firm.
<b>Foreign Matter</b>	Absent	N/A	Present
<b>Broken Beans</b>	≤8%	N/A	>8%
<b>Damaged Beans</b>	≤7%	N/A	>7%
<b>Stained/Dark Beans</b>	≤3%	N/A	>3%
<b>Mouldy and Perforated Beans</b>	Absent	N/A	Present

### Delivery Information

**Gross Case Weight (kg):** 5.42kg

**Gross Pallet Weight (kg):** 1060.6kg

**Minimum Delivery Temperature °C:** 5

**Maximum Delivery Temperature °C:** 25

**Maximum Pallet Height (mm):** 1362mm

**Units in Case:** 6

**Layers in Pallet:** 12

**Cases in Layer:** 16

### Sustainability

**Statement on Genetically Modified Ingredients:** No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

### Accreditations

**Pertinent Legislation:** Consumer Protection Act 1987; Flavourings Directive 88/388/EEC Article 9 d,e,f; Food Labelling Regulations 1984 and all amendments; Food Safety (General Food Hygiene) Regulations 1995; Food Safety Act 1990; Materials and Articles in Contact with Food.

### GS1 Specific

**Information Provider:** 5021006000004

**Target Market:** United Kingdom

**GLN of Brand Owner:** 5021006000004

**Handling Instructions Code:** AMBIENT FOODS

**Brand Owner Name:** Ivory and Ledoux

### History and Amendments

Date	Amendments Made	By Whom
26.03.15	New specification created.	Louise Todd

Last Amended: 26/03/2015

Product Code: BECAN1K