

	Bonduelle Witte bonen Sous Vide - BONDUELLE RESTAURATION		Version
	Edited : 11/07/2018		V0001

GTIN	JDE short code	Recipe code	Legal name
03083681021578	76595	CFS1_RHG914	Vacuum packaged soaked dried white beans
Transformation origin	France		
Product definition	Vacuum packaged white beans are prepared from dried white seeds rehydrated by soaking Phaseolus vulgaris L.		
Ingredients	Soaked dried white beans, water, salt, firming agent : calcium chloride		
Minimum durability date	30 months		
Size	Capacity (ml)	Net weight (g)	Drained net weight (g)
4/1 FER MOYEN BLANC	3100	2750	2350
Packaged in a protective atmospher	No		
Packaging information	Packaging material : Iron, internal lacquer for food-use		
Conditions of use and handling	Wipe the cover before opening. Avoid using cans damaged at the seal.		

Mayor allergens (according european regulation 1169/2011/CE)		Nutritional declaration		
	A : Absence P : Presence T : May contain		On average for 100 g of drained product	Authorized nutritional claims (2)
Cereals, containing gluten and products thereof	A	Energy (kJ)	481	High fibre
Crustaceans and products thereof	A	Energy (Kcal)	114	
Eggs and products thereof	A	Fat (g)	0,8	
Fish and products thereof	A	of which saturates (g)	0,1	
Peanuts and products thereof	A	Carbohydrates (g)	15,1	
Soya beans and products thereof	A	of which sugars (g)	1,0	
Milk and products thereof (including lactose)	A	Fibre (g)	7,1	
Nuts and products thereof	A	Protein (g)	8,1	
Celery and products thereof	A	Salt (g)	0,5	
Mustard and products thereof	A			
Sesame seeds and products thereof	A			
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg in terms of the total SO ₂	A			
Lupin and products thereof	A			
Molluscs and products thereof	A			

(1) Daily reference intakes
(2) According european regulation 1924/2006/CE

Specific diets	Yes	No	GM-free guarantee (According european regulations 1829/2003/CE and 1830/2003/CE)	Yes
This product is suitable for vegetarians	X			
This product is suitable for vegans	X		Guaranteed non-ionized (According european regulation 1999/2/CE)	Yes

Production informations	
Harvest, Receipt/Compliance Check, Washing, Trimming, Soaking, Blanching, Encasing, Juicing, Crimpring/Marking, Sterilization, Storage, Labelling, Packaging, Storage, Shipping	
Storage condition before opening	Store at ambient temperature respecting the BB Date on packaging
Storage condition after opening	Our products must be consumed within a maximum of 3 days after opening, at a temperature between 0 and + 3 ° C, provided that the product is stored in a clean, closed container and that it has been handled in accordance with good hygiene practices

Organoleptic characteristics		
Aspect	Texture	Flavour
Beige colour	Melting, tender	Typical

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Microbiological specifications
Stability test conform according the AFNOR norm V08-408

Composition / Cut / Caliber		
Vegetables	Cut/caliber	% Implemented Objective to respect on 10 packagings
White beans	Caliber : average length of a bean on 10 beans : between 14 and 26mm	100

Physicochemical characteristics	
juice pH after sterilization	5.3 to 6.0
Defects according CTCPA specification n°92 about Pulses	Target
Seed of different color	<=10% weight
Parasitized seeds	0% w/w
Mineral matter (stones, sand ...)	0% w/w
Defective seeds : Spotted (dark spots >2mm) or brown or germinated (germ apparent and beyond the cotyledon)	<=5% w/w
Foreign vegetable matter	<=0,5% weight

Business name/adress of the food operator
Bonduelle Nederland B.V.