



PRODUCT INFORMATION

Product name		BAKED BEANS IN TOMATO SAUCE	
Approval			I. Viamonte
	-	-	QC&S Mgr.
			C. Sáez de Castillo
			QA Manager
SAUCE			
Ingredient declaration	Beans (51%), Tomatoes (34%), Water, Sugar, Modified Cornflour, Salt, Spirit Vinegar, Spice Extracts, Herb Extract.		
Nutritional data	per 100 gram product		
	Energy	79/337	kcal / kJ
	Protein	4,7	g
	Carbohydrates	12,9	g
	(sugars)	5,0	g
	Fat	0,2	g
	(saturated fat)	<0,1	g
	Fibre	3,7	g
	Sodium	0,3	g
	Salt equivalent		
Product description/ Usage	Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and		
Preparation / Dosing	Empty contents into a saucepan and stir gently while heating. Do not boil or overcook as this will		
Organoleptic data:	<p>SAUCE</p> <p>-Colour: Dark orange/ red brown. Glossy. Slightly opaque sauce.</p> <p>-Consistency: Smooth thin mouthfeel.</p> <p>BEANS</p> <p>-Colour: Cream, light-dark. NO black/very dark beans present.</p> <p>-Firm even bite with slightly firm mouthfeel. Break up easily when chewed.</p> <p>FINAL PRODUCT</p> <p>-Appearance: Whole baked beans and tomato sauce are visible on opening.</p> <p>-Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of baked beans. Slightly beany metallic smell</p>		
Microbiological data	In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs.		
Analytical data	pH	5,10 ± 0,25	
	°Brix		
	Salt (added chlorides) %	Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value)	
	Consistency (cm)		
	Beans % (drained)	Min. 51	
		Max. 252 g	
		Min. 198,4 g	
	Net content	415 g	
		Min. 390 g	
Suitable for:	Halal:	NO	Vegetarian: YES
	Kosher :	NO	Vegan: YES
			Gluten free diet (gluten < 20ppm) YES
GMO	All used ingredients are non-GMO based upon suppliers' certificates.		
Country of origin	Production in: Spain		
	The product is produced according to the EU-legislation.		