

	HARICOTS BLANCS TOMATE SAUCE EPICE (white beans in tomato and chili sauce) BONDUELLE		
	RHG923	Créé le : 19/09/2014	Modifié le : PAGE 1 / 1

Code SRP7 commercial	Legal name	Trade name	
CHG009	Cooked canned white beans	White beans in tomato and chili sauce	
SHELF LIFE	4years		
Product definition	Canned white beans are prepared from varieties of dry, white and rehydrated by soaking "Phaseolus vulgaris L." in spice sauce		
Size	Capacity	total net weight	Net Drained weight
Can 1/4	212ml	215 g	-
Can 1/2	425 ml	430 g	-
Ingredients list	Dry white beans 36% Sauce 64%: water, tomato paste 11%, sugar, sunflower oil, salt, dehydrated onions, modified corn starch, spices (1%), garlic		

Allergens (in accordance with European Regulation 1169/2011)		
	intentional presence N : None P : Presence	If intentional presence affected component
Cereals containing gluten and products thereof	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof	N	
Peanuts and products thereof	N	
Soybeans and products thereof	N	
Milk and products thereof	N	
Nuts and products thereof	N	
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO2	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

Nutritional values		
	Per 100g of drained product	Values for DRI calculation(1)
Energy (kJ)	455	
Energy (kcal)	109	2000 kcal
Fat (g)	3.2	70 g
Of which saturates (g)	0.4	20 g
carbohydrate (g)	13.1	260 g
Of which sugars(g)	5.8	90 g
Fibres (g)	5.1	
Protein (g)	4.3	50 g
Salt(g)	0.99	6 g

(1) Daily Reference Intakes

Vegetarians - Vegans	Yes	No
This product is suitable for vegetarians	X	
This product is suitable for vegans	X	

Gustative Characteristics		
Aspect	Texture	Taste
White colour beans, characteristic of varieties which can have a lack of uniformity. Sauce : red	Beans which are not hard, and not mashed.	Normal, no presence of foreign taste or smell. Spicy
Physico-chemical characteristics		
pH after sterilization		4.5 ≤ pH ≤ 5.1 (indicatives values)
Defect criteria		Tolérance (% drained and rinsed weigh)
Beans of different colour		≤ 10%
Infected beans		Absence
Mineral foreign matters (stones, sand...)		Absence
Defective beans : stained, brown sprouted seeds. Seed is considered as stained if there is a dark spot > 2 mm. Seed is considered as sprouted if the germ is apparent and exceed the cotyledon.		≤ 5 %
Foreign vegetable matters		≤ 0,5 %
microbiological Characteristics		
Stability test in accordance with AFNOR V08-408 referent		