



PRODUCT SPECIFICATION

Product Name: Riverdene Red Kidney Beans in Water 6x2.5kg

Product Code: A47314

General Information

Legal Product Name	Riverdene Red Kidney Beans in Water
Product Description	Red Kidney Beans in Water 6x2.5kg
Pack Weight	6x2.5kg
Product Category	Ambient
Packaging Format	Cans with wrap around label in shrinkwrap tray.
Produced In	Italy
Ingredient Declaration	Red Kidney Beans, Water, Calcium Chloride

Ingredient Information

Ingredient	E Number	Function	% in Final Product	Country of Origin
Red Kidney Beans			60	ITALY
Water			39.95	ITALY
Calcium Chloride	E509	Firming Agent	0.05	ITALY

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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 water 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 red kidney beans in a slightly cloudy water
Flavour	Typical flavour and odour.
Colour	Red beans in cloudy water.
Texture	Firm to the bite, but soft inside.

Defects

Discoloured max 2 per 1 kg, Broken max 5%, Blemished max 5%, Stems max 2 per 1kg

Physical Charecteristics

Drained Weight	1500g
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Quality Charecteristics

Ph	5.7-6.3
Brix	N/A

Nutritional Information Per 100g (g)

Energy (Kcal/KJ)	103/436
Fat	0.6
Of which Saturates	0.0
Carbohydrates	14.0
Of which Sugars	0.0
Fibre	6.4
Protein	6.3
Sodium	0.0
Salt	0.05



Microbiological Testing

Sample incubation at 37C and 55C.

Other Testing

Pesticides	Y
Heavy Metals	Y
Histamine	NA

Allergen Information

Allergen	Contains	Source	Present at Site	Allergen	Contains	Source	Present at Site
Cereals containing gluten	N		N	Peanuts	N		N
Crustaceans	N		N	Soy Beans	N		N
Eggs	N		N	Milk	N		N
Fish	N		N	Nuts	N		N
Celery/Celariac	N		N	Sulphur Dioxides	N		N
Mustard	N		N	Lupin	N		N
Seasame	N		N	Molluscs	N		N

Other Information

	Contains	Source		Contains	Source
Yeasts	N		Colours(Natural)	N	
Additives	Y	E509	MSG(Mono Sodium Glutamate)	N	
Preservatives	N		HVP(Hydrolysed Veg Protein)	N	
Colours(Artifical)	N		Fruit and Derivtives	N	
Honey	N		Vegetables and Derivites	N	
Garlic	N		Maize	N	
Animal Products	N		Palm Oil	N	

Suitable For

Vegetarians	Y	Kosher	Y
Vegans	Y	Halal	Y
Coeliacs	Y	Organic	N
Lactose Intolerance	Y	Ovo-Vegetarians	Y



Storage and Preparation Information

Shelf Life and Storage from Manufacturer	3 YEARS FROM DATE OF PRODUCTION. DRY AMBIENT STORAGE.
Shelf Life and Storage after opening	ONCE OPENED KEEP REFRIDGERATED IN SUITABLE FOOD CONTAINER AND CONSUME WITHIN 2 DAYS.
Food Preparation	READY FOR USE.

Pack Options

Code	Pack Size	Outers per Layer	Layers	Pallet Quantity	Gross Weight	Outer Dimensions	Outer Barcode	Inner Barcode	Net Weight	Drained Weight
A47314	6x2.5kg	9	7	63	18kg	420x315x155	05017482101373	5017482001161	2500g	1500g

Packing Specifications

Primary Packaging	Steel Can- 240g Paper Label- 24g
Secondary Packaging	Cardboard Tray- 255g Shinrkwrap-25g
Tertiary Packaging (Pallet Details)	Plain wooden pallet 1100 mm x 1100 mm LDPE stretch wrap is used to stabilise



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

Approved by Technical Assistant: (for internal purposes)

Signature:

Name: RACHEL BLACK

Date: 03/03/22

Customer

Specification Approved by:

Signed on behalf of: _____

Name: _____

Position: _____

Date: _____

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