

## Technical specifications

**Product name** CANNED ORGANIC BLACK BEANS IN WATER in stackable BPA-NI cans  
**Code** blackb500  
**Size** Cans 425, 2650 ml  
**Ingredients** (List in descending order) : (\*ORGANIC CERTIFIED) Black beans\*(60%), water(40%).

### Chemical-physical parameters

Net weight 400, 2600 g  
 Drained weight 240, 1500 g  
 Colorants absents  
 pH 5,5 ÷ 6,5  
 Colour Characteristics  
 Flavour Typical  
 Texture Tender  
 Salt (NaCl) No Added

### Nutritional Information (average values 100g)

Kcal 109  
 KJ 474  
 Proteins 8,2 g  
 Carbohydrate 18 g  
 -of which sugar 0,5 g  
 Fat 0,8 g  
 -of which saturates 0,2 g  
 Dietary fiber: 6,4 g  
 Salt 0.05 g

**Microbiological standard:** Guaranteed commercially sterile product

**Organic Product (REG CE 834/2007 del 28/06/07 e succ. and subsequent amendments and additions):** According to the law

**OGM (REG CE 1829/2003 and 1830/2003):** According to the law

**Allergy advice (Dir. CEE 2003/89 and 2007/68 and D.Lgs 114/06):** Absents

**Contaminants (1881/06/CE):**

Heavy metal	within the law limits
Pesticide residues	within the law limit
Micotossin	absents

**Primary packaging:** Stackable can(for 400g) ;Gold/Gold BPANI Tin Plate. Coating Sn (Int /Est: 2,8/2,8 gm<sup>2</sup>); External protection: epoxy; Internal protection: golden epoxy (RE:Supplier)

**Lot Code/Coding:** LYXXXZ L=batch Y=Letter of year  
 XXX= Progressive day Z=Sub Lot, **ORG**= Organic product)

**Shelf life:** About 30 months from production date

**Storage:** Storage in a clean cool dry place

**Direction of use:** Heat and season to taste, add to soups, pasta, salad, etc

**Storage Suggestion:** After opening, pour the product into another food container, cover and store in a refrigerator. Use within two days

**Manufacturing Process:** Soaking, de-stoning, blanching, washing, size-grading, hand-selecting, metal detector, filling vacuum, brine-adding, sterilization, pallettization, storage

**Certifications:** UNI EN ISO 9001:2008 and B.R.C. - Organic operator T585 certify by ICEA institute.

### Notes:

- Weights shall be as indicated on the label with the tolerances required by European directive (L. 690/78)
- This technical specification is property of Conserve Manfuso Srl

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## Allergens Statement

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### ALLERGENS STATEMENT

Allergens	Intentionally present YES / NO	Cross contaminations			Conclusion on allergens <b>GUARANTEED ABSENCE</b> YES / NO
		<b>Present</b> on the production <b>line</b> YES / NO	<b>Present</b> on the production <b>site</b> YES / NO	Possible crossed contamination* YES / NO	
Cereals containing gluten and products thereof	Wheat	NO	NO	NO	NO
	Rye	NO	NO	NO	NO
	Barley	NO	NO	NO	NO
	Oat	NO	NO	NO	NO
	Spelt	NO	NO	NO	NO
	Kamut	NO	NO	NO	NO
	Autre	NO	NO	NO	NO
Crustaceans and products thereof					
Eggs and products thereof	NO	NO	NO	NO	NO
Soy and products thereof	NO	NO	NO	NO	NO
Fish and products thereof	NO	NO	NO	NO	NO
Peanuts and products thereof	NO	NO	NO	NO	NO
Milk and products thereof (including lactose)	NO	NO	NO	NO	NO
Dried fruits and products thereof	NO	NO	NO	NO	NO
	NO	NO	NO	NO	NO
	NO	NO	NO	NO	NO
	NO	NO	NO	NO	NO
	NO	NO	NO	NO	NO
	NO	NO	NO	NO	NO
	NO	NO	NO	NO	NO
	NO	NO	NO	NO	NO
Celery and products thereof	NO	NO	NO	NO	NO
Mustard and products thereof	NO	NO	NO	NO	NO
Sesame and products thereof	NO	NO	NO	NO	NO
Sulfur dioxide and Sulfites (concentration > 10mg/kg or 10 mg/l, calculated as SO <sub>2</sub> )	NO	NO	NO	NO	NO
Lupine and products thereof	NO	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO	NO