

	Product Standard White beans (tondini beans)	Ingredients white beans, water, salt
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CONTAINER

Size	4250 ml
External container's aspect	without defects
Internal containers' aspect	intact
Clutching	regular
Codification	readable
Labelling	PRIVATE

CHEMICAL CHARACTERISTICS

Ph	about 6
Salt	about 1%

PHYSICAL CHARACTERISTICS

Net Weight	4kg
Drained Weight	2,4kg(or if agreed, 2,5 kg)
Inside liquid colour	limpid
Kernels characteristics	small oval shaped white beans
Kernels Uniformity	regular
Broken kernels	< 10% drained weight
Damaged kernels	< 10% drained weight
Spot kernels	abt 5 x 100 gr drained weight
Musty beans	none
Skins	< nr 5 x 100 gr drained weight
Stones/foreign bodies	none

MICROBIOLOGICAL CHARACTERISTICS

Microbiological Test	
Term Test – 7 days at 55°	stable after incubation

ORGANOLEPTIC CHARACTERISTICS

Smell	pleasant/characteristic
Taste	good /no back taste
Colour	ivory
Consistence	soft but firm

OTHER CHARACTERISTICS

Storage condition	ambient temperature
Pallettizing	Eur pallets
Packing cartons 6x5kg	

NUTRITIONAL FACTS FOR 100 GR DRAINED PRODUCT

Energy Kcal 106 KJ 446	
Fats	0,6g
saturated fats	0,0g
Carbohydrates	14,6g
Of which sugars	0,0g
fibers	8,4g
Protein	6,4g
Salt	0,82g