



## Red beans „Sous vide“ vacuum steamed

**Origin:** France

### PRODUCT CHARACTERISTIC

Red beans “Sous vide” are produced from *Phaseolus vulgaris*.

**Ingredients :** Red beans, water, salt, firming agent: calcium chloride.

<b>SHELF LIFE :</b> production year + 30 months	<b>Storage T°C:</b> in dry place, normal, room temperature.
The minimum warranty period after receiving the product: 6 months	

<b>ALLERGENS</b>			
P = Présence, T = Possible traces, A = Absence			
Peanut	A	Lupin	A
Wheat + Gluten	A	Moluscs	A
Celery	A	Mustard	A
Seafood and shellfish	A	Eggs	A
Nuts	A	Fish	A
Sesame	A	Soy	A
Milk	A	Sulfite (> 10ppm)	A

EU directive 1169/2011/CE

**Warranty GMO:** Is free of GMO's.

**Warranty Ionization:** Did not use ionizing treatments at any stage of manufacturing.

### PACK

**Format:** Can 4/1

**Total Net weight :** 2650 g.

**Net drained weight:** 2250 g.

**Volume:** 3100ml

**Packaging materials:** iron and lacquer, suitable for contact with food.

## NUTRITIONAL VALUE

Moyen per 100g :

protein (g)		9,4
carbohydrate (g)		14,2
of with sugar (g)		0,9
fat (g)		0,7
of with saturated fatty acids (g)		0,1
Fibers (g)		7,6
Energy :	Kcal	116
	kJ	488
salt (g)		0,60

## PHYSICAL-CHEMICAL CHARACTERISTIC

Product color: dark red.

Texture: hard.

Taste: bean characteristics.

### Definitions/criteria Tolerances defects:

CRITERIA	DEFINITION	TOLERANCE	
Different colour beans		10	% off total dry product mass
Foreign vegetative material		0,5	
Damaged beans	With spots, brown.	5	

## MANUFACTURING DATA

Harvest, reception / verification washing, cutting, blanching, canning, juice extraction, sealing / marking sterilization, storage, labeling, packaging, storage and delivery.

## CONSUMPTION

The products should be consumed within 3 days after opening when stored at 0 to 4 ° C, provided that the product is stored in a clean, sealed container, and were compliance with proper hygiene norms.