		Version
		Edited : 16/04/2019

GTIN	JDE short code	Recipe code	Legal name
03083681077803	109620, 109621	CFS1_RPH99C	Canned vacuum chick peas
Transformation origin			
Product definition	Canned dry soaked chick peas" are prepared from dry seeds and rehydrated by soaking of "Cicer arietum L"		
Ingredients	Dried soaked chick peas, water, salt		
Minimum durability date	36 months		
Size	Capacity (ml)	Net weight (g)	Drained net weight (g)
4/4 FER MOYEN BLANC IMPR OF	850	620	530
Packaged in a protective atmospher	No		
Packaging information	Packaging material : Iron, internal lacquer for food-use		
Conditions of use and handling	Wipe the cover before opening. Avoid using cans damaged at the seal.		


Mayor allergens (according european regulation 1169/2011/CE)		Nutritional declaration		
	A : Absence P : Presence T : May contain		On average for 100 g of drained product	Authorized nutritional claims (2)
Cereals, containing gluten and products thereof	A	Energy (kJ)	502	High fibre
Crustaceans and products thereof	A	Energy (Kcal)	120	
Eggs and products thereof	A	Fat (g)	2,2	
Fish and products thereof	A	of which saturates (g)	0,2	
Peanuts and products thereof	A	Carbohydrates (g)	14,7	
Soya beans and products thereof	A	of which sugars (g)	0,5	
Milk and products thereof (including lactose)	A	Fibre (g)	7,7	
Nuts and products thereof	A	Protein (g)	6,4	
Celery and products thereof	A	Salt (g)	0,6	
Mustard and products thereof	A			
Sesame seeds and products thereof	A			
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg in terms of the total SO ₂	A			
Lupin and products thereof	A			
Molluscs and products thereof	A			

(1) Daily reference intakes
(2) According european regulation 1924/2006/CE

Specific diets	Yes	No	GM-free guarantee (According european regulations 1829/2003/CE and 1830/2003/CE)	Yes
This product is suitable for vegetarians	X		Guaranteed non-ionized (According european regulation 1999/2/CE)	Yes
This product is suitable for vegans	X			

Production informations	
Harvest, Receipt/Sampling, Soaking, Trimming, Blanching, Packaging, Juicing, Sealing/Marking, Sterilization, Storage, Labelling, Conditioning, Storage, Shipping. See also the Canned Process Sheet. (F3.X.VDA.00163)	
Storage condition before opening	Store at ambient temperature respecting the BB Date on packaging
Storage condition after opening	Our products must be consumed within a maximum of 3 days after opening, at a temperature between 0 and + 3 ° C, provided that the product be stored in a clean, closed container and it has been handled in accordance good hygiene practices

Organoleptic characteristics		
Aspect	Texture	Flavour

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homogeneous pink-beige color. Whole chick peas, homogeneous caliber	slightly firm to melting	characteristic

Microbiological specifications

Stability test conform according the AFNOR norm V08-408

Composition / Cut / Caliber

Vegetables	Cut/caliber	% Implemented Objective to respect on 10 packagings
Chick peas	Caliber 8mm +/- 2mm	100

Physicochemical characteristics

juice pH after sterilization	5.5 - 6.5
Defects according CTCPA specification n°92 about Pulses	Target
Seed of different color	<=10% drained weight
Parasitized seeds	0% drained weight
Mineral matter (stones, sand ...)	0% drained weight
Defective seeds : Spotted (dark spots >2mm) or brown or germinated (germ apparent and beyond the cotyledon)	<=5% w/w / drained weight
Foreign vegetable matter	<=0,5% drained weight

Business name/adress of the food operator

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