



## Product Specification

email: [qc@infinity.coop](mailto:qc@infinity.coop)

<b>Product Code (SKU)</b>	<b>Organic Cannellini Beans</b>	<b>500 g</b>
<b>Description</b>	Dried long "rod" shaped beans, of whole clean appearance, that have been grown, processed and packed in accordance with the requirements of regulation 2092/91 EU. Once soaked and cooked according to guidelines the bean will swell but retain "rod" like shape.	
<b>Taste</b>	Once soaked and cooked in accordance with recommended guidelines for this material the beans should have a typical bland taste associated with beans, with no off flavours and taste.	
<b>Texture</b>	Once soaked and cooked the bean should have a firm texture, but not hard, that breaks down progressively upon chewing	
<b>Colour</b>	Off white - cream colour.	
<b>Packaging</b>	Packed in Infinity Foods branded food grade bags. Weight, BBE, batch number, allergen and nutritional info is printed on to the bag	

Ingredients: Dried Cannellini Beans

Allergy Advice: for allergens see ingredients in CAPITALS.

Packed in an environment that handles: TREE NUTS, SOYA, SESAME, PEANUTS, CEREALS CONTAINING GLUTEN

May contain: NONE



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### Nutritional Information Typical values (per 100g)

<b>Energy KJ</b>	1324
<b>Energy KCAL</b>	314
<b>Fat</b>	2.4g
<b>of which Saturates</b>	0.4g
<b>Carbohydrate</b>	44.2g
<b>of which sugars</b>	3.4g
<b>Fibre</b>	18.1g
<b>Protein</b>	20.1g
<b>Salt</b>	0.01g

**Metal Detection** 1.5mm NFe, 1.5 Fe, 2mm S/S

**Shelf life** As stated on the packet

### Dietary Information

**Is the product suitable for vegans?**  Yes  No

### GMO Declaration Is the product free from

**Genetic modification  
(product and ingredients)**  Yes  No

### Quality declaration

Organic Certification The product meets EU Organic Standards 834/2007 and 889/2008 and meets the Soil Association Organic Standards.

General Requirements Pesticide Residue levels shall not exceed the limits set for EU Organic Products.

We take every reasonable precaution and proceed with due diligence, however we cannot control the risk of cross contamination in distribution, we also have limited control over any third parties involved in distribution. Therefore we cannot guarantee absence of any particular allergens.

