



Product Specification

email: qc@infinity.coop

Product Code (SKU)

Organic Cannelini Beans

5 kg

Description

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.

Taste

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.

Texture

Once soaked and cooked the bean should have a firm texture, but not hard, that breaks down progressively upon chewing

Colour

Off white - cream colour.

Packaging

Packed into a food grade polypropylene bag. An Infinity label with weight, batch number, BBE, barcode and allergen information is applied.

| |
|--|
| Ingredients: Dried Cannelini Beans |
| Allergy Advice: for allergens see ingredients in CAPITALS. |
| Packed in an environment that handles: TREE NUTS, PEANUTS, SOYA, SESAME, CEREALS CONTAINING GLUTEN |
| May contain: NONE |



Product Specification

email: qc@infinity.coop

Nutritional Information Typical values (per 100g)

| | |
|---------------------------|-------|
| Energy KJ | 1324 |
| Energy KCAL | 314 |
| Fat | 2.4g |
| of which Saturates | 0.4g |
| Carbohydrate | 44.2g |
| of which sugars | 3.4g |
| Fibre | 18.1g |
| Protein | 20.1g |
| Salt | 0.01g |

Metal Detection 2.5mm S/S, 2mm NFe, 2mm Fe

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.



Product Specification

email: qc@infinity.coop

Conditions of sale declaration

All sales are made under the Infinity Foods Ltd conditions of sale (available on request) all specifications herein shall not contradict the same.

Signed - Quality Control

