

**TECHNICAL SHEET: BUTTER BEANS 3 kg**

<b>Core Information</b>			
Mfg ID	2242		
Product Category	Dry/Can Fruit & Veg		
Material Description	Canned Butter beans stabilized by heat treating		
Pack	6		
Name as it Appears on Packaging	Butter Beans		
<b>Packaging Configuration: Case</b>			
Units per Case	6		
Piece Count	6		
Piece Count UOM	Can		
Net Weight	39.0		
Net Weight UOM	Pounds		
<b>Packaging Configuration: Unit</b>			
Net Content per Unit			
Net Content per Unit UOM	Ounces		
<b>Nutritional and Ingredients Information</b>			
Ingredient Statement	Butter beans, water, salt.		
Servings Per Container	3		
Servings Per Container Type	about		
Preparation State	Unprepared		
Serving Size	130.0		
Serving Size UOM	Gram		
Serving Size Description	½ Cup		
<b>Nutrient: type and content</b>			
	Quantity Contained	UOM	Daily Value Intake Percent
<b>CALORIES</b>	100	Calories (Kcal)	-
<b>CALORIES FROM FAT</b>	0.0	Calories (Kcal)	-
<b>TOTAL FAT</b>	0.5	Gram	1.0
<b>SATURATED FAT</b>	0.0	Gram	0.0
<b>TRANSFATTY ACIDS</b>	0.0	Gram	0.0
<b>CHOLESTEROL</b>	0.0	Milligram	0.0
<b>SODIUM</b>	180.0	Milligram	8.0
<b>TOTAL CARBOHYDRATES</b>	18.0	Gram	6.0
<b>DIETARY FIBER</b>	6.0	Gram	24.0
<b>SUGAR</b>	0.0	Gram	0.0
<b>PROTEIN</b>	6.0	Gram	0.0
<b>CALCIUM</b>	100.0	Milligram	10.0
<b>IRON</b>	4.0	Milligram	22.0
<b>FOLATE</b>	0.0	Microgram	0.0
<b>VITAMIN D</b>	0.0	Microgram	0.0
<b>POTASSIUM</b>	250.0	Milligram	7.0
<b>ADDED SUGARS</b>	0.0	Gram	0.0
<b>Allergen Statement</b>	None		
<b>Diet Type</b>	Kosher (siKs) Gluten Free GMO free No added sugar Lactose free Suitable for vegetarians		



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<b>Analytical Parameters</b>		
<i>Organoleptic characteristic</i>	<i>Consistence</i>	Soft
	<i>Flavor</i>	Typical, no aftertaste
	<i>Odor</i>	Characteristic without extraneous notes
	<i>Colour</i>	Characteristic, ivory
<i>Physiochemical Characteristics</i>	<i>Net weight</i>	≥ 400 g
	<i>Drained weight</i>	≥ 240 g
	<i>Skins</i>	≤ 30 cans 2500 gr
	<i>Vacuum</i>	≥ 5 cm Hg
	<i>Broken (with cotyledons free)</i>	≤ 8% on drained weight
	<i>Damaged (with skin open 50% of the circumference)</i>	≤ 12% on drained weight
	<i>Stained and dark</i>	≤ 3% on drained weight
	<i>Mouldy and perforated</i>	Absent
	<i>Foreign bodies and stones</i>	7 on 10.000 cans ( diameter ≥ 3 mm)
	<i>Brine</i>	pH 5,4 – 6,4
	<i>Salt</i>	≤ 1,0 %
<i>Microbiological Characteristics</i>	<i>Microbiological test</i>	Stable after incubation at 55 °C x 7 days and 37°C x 14 days
<b>Other Informations</b>		
<i>Shelf life</i>		36 months
<i>Storage</i>		Environment temperature (preferably below 35°C)
<i>Standard packaging</i>		Tray in thermo wrapped 6x2500gr

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