



**SUPPLIER NAME AND
ADDRESSE**

Currie Hindley Ltd
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Taylor Business Park
Risley
Warrington
Cheshire WA3 6 BL

PRODUCTION SITE

Meridionale Alimenti srl
ITALY

CONTACT

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PRODUCT TITLE: BAKED BEANS IN TOMATO SAUCE

INTERNAL REF: 63

PRODUCT DESCRIPTION

Soaked/blanched beans packed in hermetically sealed cans

ORGANOLEPTIC EVALUATION

Visual: fairly bright, red colour. The sauce is smooth with no separation or tendency to set. Well balanced ratio of sauce to beans.

Texture: beans are tender, skins may be noticeable but not firm.

Flavour: full flavour, well balanced tomato flavour, characteristic of beans in tomato sauce



INGREDIENT DECLARATION

Beans (45%), water, tomatoes (20%), glucose-fructose syrup, modified maize starch, sugar, salt, flavourings and spices

CHEMICAL AND PHYSICAL LIMITS

| TESTS | TARGET & TOLERANCES | FREQUENCY OF TESTING |
|-------------------------|---------------------|--------------------------|
| Net weight | 2650g | 20 samples every 2 hours |
| Drained weight | 1700g +/- 50 | 20 samples every 2 hours |
| pH | 5.4 +/- 0.3 | Every batch |
| Refractive index (Brix) | 10.0 +/- 1.0 | Every batch |

Packed to average system

MICROBIOLOGICAL LIMITS

The product is commercially sterile

SHELF LIFE AND STORAGE CONDITIONS

| | | |
|---|---|--|
| Shelf Life | : | 24 months |
| Storage Conditions | : | Store in a cool dry place |
| Storage Temperature | : | 0° - 30°C |
| Preparation & Usage Instructions | : | To heat on a hob: empty contents into a saucepan and heat gently for 4-5 min, stirring occasionally. Do not allow to boil. |
| Storage instructions once opened | : | Transfer unused content into a non metallic container and keep covered and refrigerated. Use within 2 days |

BATCH CODE / BBE DATE FORMAT AND POSITION

Batch code Ink jetted on the lid as follow: **MA XX LH YYY**

MA = Meridionale Alimenti

XX = Internal reference



L = Lot H = Year YYY = Progressive day

BBE date Ink jetted on the lid as follow: **BBE: month 20XX**

PACKAGING SPECIFICATION

| PACK TYPE/MATERIAL : INNER | | |
|----------------------------|---|----------------------|
| Description | : | Three pieces cans |
| Material | : | Tinned steel cans |
| Dimension | : | 154.8 X 151.7 mm |
| Tickness | : | 0.23 – 0.25 mm |
| Type of lacquer | : | Plain |
| Weight (body + lids) | : | 235 g |
| Type of seal | : | Hermetically seamed |
| Units per pack | : | 6 |
| PACK TYPE/MATERIAL : OUTER | | |
| Description | : | Wrap around carton |
| Material | : | Corrugated cardboard |
| Colour | : | Brown |
| Weight | : | 310g |
| Dimensions | : | 482 x 321 x 155 mm |
| Label weight and dimension | : | 7g – 142 x 510 mm |

PALLET CONFIGURATION

| | | |
|---|---|----------------------|
| Dimension | : | Europallet 80x120 cm |
| Cases per layer | : | 6 |
| Layer per pallet | : | 8 |
| Cases per pallet | : | 48 |
| Shrink wrap | : | yes |
| Weight of pallet (unloaded) | : | |
| Gross weight of tray/carton once packed | : | 18 kg |
| Gross Weight of loaded pallet | : | |

FOREIGN BODY CONTROLS

| | |
|------------------|--|
| METAL DETECTION: | 2.5mm Fe – 3.0mm non Fe – 3.5mm SS Positioned on conveyor belt of beans |
|------------------|--|



| | |
|--|--|
| GLASS AND HARD PLASTIC CONTROL: | Checked every 15 days |
| WOOD CONTROL: | Wood is not allowed in production areas |
| SIEVING/ FILTRATION: | Filters on Sauce Filler machines |
| FOREIGN MATERIALS: | 2 destoners on beans manufacturing line Air blower on raw beans prior to feeding the line |

NUTRITIONAL DATA

| Typical values | | Per 100g | Per 200g serving |
|---------------------------|---|-----------------|-------------------|
| Energy | : | 363 kJ /86 kcal | kJ 726 / kcal 172 |
| Fat Total | : | 0.3 | 0.6 |
| of which saturates | : | 0.1 | 0.2 |
| Carbohydrates | : | 14.2 | 28.4 |
| of which sugars | : | 4.4 | 8.8 |
| Protein | : | 4.7 | 9.4 |
| Dietary Fibre | : | 3.5 | 7.0 |
| Sodium | : | 0.42 | 0.84 |
| Salt equivalent | : | 1.05 | 2.1 |

Nutritional data are calculated based on database of National Institute of Nutrition

FOOD INTOLERANCE DATA

| Substances | Included in the recipe | Used on site |
|---|------------------------|--------------|
| Milk And Milk Derivatives (Including Lactose) | N | Y |
| Egg / Egg Derivatives | N | Y |
| Wheat And Wheat Derivatives | N | Y |
| Gluten | N | Y |
| Maize and Maize Derivatives | Y (Starch) | Y |
| Peanuts And Peanut Derivatives | N | N |
| Other Nuts / Nut Derivatives | N | N |
| Soya / Soya Products | N | N |
| Fish / Fish Derivatives | N | N |
| Crustaceans, Molluscs and their Derivatives | N | N |
| Celery and Celery Derivatives | N | Y |
| Sesame Seeds and Derivatives | N | N |
| Mustard and Mustard Derivatives | N | N |
| Yeast and Yeast Derivatives | N | Y |
| Additives | N | Y |
| Glutamates | N | Y |
| Sulphites | N | Y |
| Aspartame | N | N |
| Beef | N | Y |



| | | |
|--|---|---|
| Pork | N | Y |
| Lamb | N | N |
| Chicken | N | Y |
| Azo and Coal Tar Dyes E102 Tartrazine E131 Patent Blue V E104 Quinoline Yellow E132 Indigo Carmine E110 Sunset Yellow FCF E133 Brilliant Blue NCF E122 Carmoisine E151 Black PN E123 Amaranth E154 Brown FK E124 Ponceau 4R E155 Chocolate Brown HT E127 Erythrosine E180 Pigment Rubine E128 Red 2G | N | N |
| Benzoates E120 Benzoic acid E216 Propyl 4-hydroxybenzoate E211 Sodium benzoate E217 Propyl 4-hydroxybenzoate Sodium Salt E212 Potassium benzoate E218 Methyl 4-hydroxybenzoate E213 Calcium benzoate E214 Ethyl 4-hydroxybenzoate E219 Methyl 4-hydroxybenzoate Sodium Salt E215 Ethyl Para-Hydroxybenzoate Sodium Salt | N | N |
| BHA/BHT E320 Butylated Hydroxyanisole E321 Butylated Hydroxytoluene | N | N |
| Irradiation | N | N |
| Alcohol | N | N |

The Factory applies a procedure to minimize the risk of cross contamination, starting to acceptance of raw materials to finished product storage and dispatch

ALLERGEN DECLARATION

Contains: -

GMO STATUS

To the best of our knowledge the product does not contains any ingredient Genetically Modified



SUITABILITY

The product is suitable for:

| | |
|--|---------------|
| OVO-LACTO VEGETARIANS Free from all animal products and animal by-products, with the exception of eggs, milk and milk products, honey. Also free from all products of the fishing industry and from vegetable matter which has been modified by animal copy genes where present in the final product | Yes |
| VEGANS Free from all animal products and animal by-products, <u>including</u> eggs, milk and milk products, honey. Also free from all products of the fishing industry and from vegetable matter which has been modified by animal copy genes where present in the final product | Yes |
| KOSHER DIET | Not certified |
| HALAL DIET | Not certified |