

WIIK & CO.

Product Data

Product name:	Dark red kidney beans				
HS Code	20055100	Wik item number:			
Net Weight/Net content	2.5kg	2650ml	DrainedWeight:	1.5kg	

Quality			
Origin main raw material:	USA/China	Production origin:	Italy
Quality/Count/Caliber:		Variety:	Pheseulus vulgaris
Shelf life unopened days:	3 years from production date	Storage unopened:	Ambient,far from wet/hot sources
- after opening days:	2 days	- Storage	Refrigerated ina container fit for food
Look/Smell/Appearance:	Characteristic/typical/intense red		
Remarks:			

Ingredients in descending order -andshare in %and Origin						
1.	Dark red kidney beans	60%	NON EU	2.	sugar	0.7% EU
3.	water	38.2%	EU	4.	Calcium chloride	0.1% EU
5.	salt	1%	EU	6.		% EU/NONEU

Additives							
Is the product completely free from additives? (Yes/No) NO							
Is the product completely free from trans fatty acids? (Yes/No) YES							
All Additives present in the product with E-number,function and share in %							
1.	Calcium chloride	0.1%	Function:firming agent	2.		%	Function:
3.		%	Function:	4.		%	Function:

Certification					
Does the producer hold any international or local certifications – please write date of expiry?!					
IFS:	YES	BRCGS:	YES	FSSC 22000:	
Amfori BSCI:		Sedex/SMETA:		SA8000:	
ISO 14009		Organic Association control number XX-YYY-ZZZ:		Halal:	YES
Kosher:	YES	Other:		Other:	

Nutritional values:	Per 100g	Per 100ml	Defect tolerances:	
Energy kJ:	466g	ml	Foreign material:	/
Energy kcal:	111g	ml	Foreign vegetable material:	
Fat:	0.6g	ml	Free seeds:	5%
Of which saturated:	0g	ml	Skin:	Max 10 each 100gr
Carbohydrates:	15g	ml	damaged:	=/<25% drained
Of which sugars:	1.8g	ml	broken:	0/<15% drained
Fibers:	6.8g	ml	Color defect:	3%
Protein:	7.9g	ml	Blemishing:	5%
Salt:	0.6g	ml		

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Allergens presence	Yes	No	Risk of cross contamination	If yes, what kind?
Cereals containing Gluten and products thereof		x	x	In the fields or in the warehouse of supplier of raw material
Crustaceans and products thereof		x		
Molluscs and products thereof		x		
Eggs and products thereof		x		
Fish and products thereof		x		
Peanuts and products thereof		x		
Milk and products thereof		x		
Nuts and products thereof		x		
Celery and products thereof		x		
Mustard and products thereof		x		
Sesame seeds and products thereof		x		
Lupin and products thereof		x		
soy		x		In the fields or in the warehouse of supplier of raw material
Sulphur dioxide and sulphites> 10mg/kg or 10mg/litre expressed as SO2		x		

Allergens		
Does the product comply with all Danish/EU regulations? Especially: - Regulation 1169/2011/EC regarding allergens.	Yes x	No
Characteristics of production		
Method, Time and temperature for heating (if used) Canned,sterilized at abt 120° for >10 min		
Irradiation		
Is food irradiation used in production?	Yes	No x
Does the production comply with current and relevant EU standards and regulations? Especially: - Regulation Directive 1999/2/EC concerning foods and food ingredients treated with ionizing radiation.	Yes x	No

Microbiological specification/ Apply if relevant			
	Value (max)	Unit	Method comparable
Total plate count	<10		ISO 4833-1:2013/Amd 1:2022
Bacillus cereus			
Yeast	<10		ISO 21527-1:2008
Mould	<10		ISO 21527-1:2008
Salmonella			
E. coli			

Mycotoxins/ Apply if relevant			
	Value	Unit	Method
Aflatoxin B1			

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Aflatoxin Tot			
Ochratoxin			

Dimensions and packaging – Base unit					
Packaging type:	Tin can		Gross Weight:	3kg	
Height:	15.1cm	Width:	15.5cm	Length:	cm

Materials in contact with final product during production			
1.internal can	2.	3.	4.
Materials NOT in contact with final product due to functional barrier			
1.	2.	3.	4.
Name of functional barrier			
BPA			
Is the packaging used BPA free or BPA-NI?	BPANI		
If yes, which material is used as replacement?			
Which Materials, articles or products are in contact with the final product when packed ? Especially mention sealing compounds and internal coating here!	Name of material	Measured Level of material migrated to food product	
	BPA	< 0.05mg/Kg(Reg.EU 213/2018)-attached Lab test	

Materials used in base unit packaging			
1. PackagingMaterial:		Weight per base unit:	g
2. PackagingMaterial :		Weight per base unit:	g
3. PackagingMaterial :		Weight per base unit:	g
4. PackagingMaterial :		Weight per base unit:	g
5. PackagingMaterial :		Weight per base unit:	g

Dimensions and packaging – secondary packaging (Case/tray)					
Packaging type:	CARTON- WRAPAROUND		Grossweight:	9kg	
Base Units per case	6	Cases per pallet		Cases per FCL	2400
Height:	15.5cm	Width:	16cm	Lenght:	48cm

Materials used in case packaging			
1. PackagingMaterial:	CORRUGATED PAPER	Weight per base unit:	g
2. PackagingMaterial :		Weight per base unit:	g
3. PackagingMaterial :		Weight per base unit:	g
4. PackagingMaterial :		Weight per base unit:	g
5. PackagingMaterial :		Weight per base unit:	g

Declaration of Compliance

Legislation related to product		
If the product is not sterile, please indicate here and attach microbiological standards and recent analysis!		
GMO		
Is the product completely free from GMO ?	Yes X	No
Does the product comply with all Danish/EU regulations? Especially:	Yes	No
- Regulation EC 1829/2003 and 1830/2003 .		
Hygiene		
Does the product comply with all Danish/EU regulations?	Yes X	No
Especially:		
- Regulation (EC) No 852/2004 regarding the hygiene of food stuffs.		
Pesticides		
Does the product comply with all Danish/EU regulations?	Yes X	No
Especially:		
- Regulation 396/2005 regarding residue level of pesticides in or on food and feed of plant and animal origin.		
Additives		
Do all additives follow Danish/EU regulations? Especially:	Yes X	No
- Regulation 1333/2008 on food additives	Yes X	No
- Regulation 231/2012 regarding respecting the list of additives listed in Annexes II and III.		
Mycotoxins & Heavy Metals		
Does the product comply with all Danish/EU regulations?	Yes X	No
Especially:		
- Regulation 2023/915 regarding contaminants in foodstuff and its series of modifications.		
Legislation related to packaging		
Does the packaging comply with current and relevant EU standards and regulations? Especially:	Yes X	No
- Regulation 1935/2004 regarding the safety of all materials in contact with food products.	Yes X	No
- Regulation 2023/2006 regarding good production practices	Yes X	No
- Regulation 10/2011 regarding plastic materials and their migration to food products	Yes X	No
- Regulation 282/2008 regarding recycled plastics in view of contamination with unknown substances	Yes X	No
- Regulation 1895/2005 regarding certain epoxy derivatives in material and articles intended to come into contact with food	Yes X	No
Supplier		
Supplier Name:	Supplier stamp, date and signature:	
EUROCOM SRL	 25.10.2024	

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