

WIIK & CO.

Product Data

Product name:	BAKED BEANS IN TOMATO SAUCE 12x400g "VALLE DEL SOLE" brand		
HS Code	200559	Wiik item number:	31602

Quality			
Origin:	Non - EU	Variety:	/
Quality/Count/Caliber:	/	Certification:	/
Shelf life:	24 months from production date	Storage:	Store in a cool dry place
- After opening:	Max 3 days	- After opening:	Store in the refrigerator, in a suitable
Look/Smell/Appearance:	Visual: well balances ratio of sauce to beans Texture: beans are tender		
Remarks:	/		

Ingredients in descending order - and share in % and EU or Not- EU Origin			
1. Beans	2. Water	3. Tomato puree	4. Sugar
5. Salt	6. Modified maize starch	7. Spices	8. Natural flavouring
Additives			
Is the product completely free from additives? (Yes/No)		Yes	
Is the product completely free from trans fatty acids? (Yes/No)		Yes	
All Additives present in the product with function and quantities (ppm or mg/kg)			
1.	2.	3.	4.

Nutritional values per 100g:		Defect tolerances:	
Energy kJ:	329	Foreign material:	7 on 10.000 cans (diameter >3mm)
Energy kcal:	78	Foreign vegetable material:	Absent
Fat:	0.3g	Broken (with cotyledons free)	≤8% on drained weight
Of which saturated:	0.0g	Skin:	≤30 (cans 400g)
Carbohydrates:	11.8g	Damaged	≤12% on drained weight
Of which sugars:	3.0g	Stained and dark	≤3% on drained weight
Fibers:	4.4g	Mouldy and perforated	Absent
Protein:	4.8g		
Salt:	0.7g		

Allergens presence	Yes	No	Risk of cross contamination	If yes, what kind?
Cereals containing Gluten and products thereof		X		
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		
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	
Characteristics of production		
Method, Time and temperature for heating (if used)	Ready to eat	
Irradiation		
Is food irradiation used in production?		No
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	

Certification					
Does the producer hold any international or local certifications? Please indicate below and attach if positive!					
ISO 9001:		ISO 22000:		FSSC 22000:	
IFS:	X	BRC:	X	SA8000:	
BSCI:		SMETA:		HAACP:	
 Non-EU agriculture or EU agriculture		Organic Association control number XX-YYY-ZZZ <i>(Example. CA-ORG-006, IT-BIO-001):</i>		Other:	

Dimensions and packaging – Base unit					
Packaging type:	Tinplate can		EAN 13 Unit:	8005391302117	
Gross weight/kg	450g	Net weight/kg	400g	Drained weight/kg	240g
Height/cm	11	Width/cm	7.3	Length/cm	7.3

Dimensions and packaging – Case					
Packaging type:	Shrink-wrapped tray		EAN 13 Case:	18005391302114	
Units per case	12	Cases per pallet	144	Cases per FCL	1870 (floorloaded)
Height/cm	11.4	Width/cm	23.2	Length (cm)	30.7

Microbiological specification/ Apply if relevant			
	Value (max)	Unit	Method comparable
Total plate count	/	/	/
Bacillus cereus	/	/	/
Yeast	/	/	/
Mould	/	/	/
Salmonella	/	/	/
E. coli	/	/	/
Stable after incubation at 55°C x 7 days and 37°C x 14 days			

Mycotoxins/ Apply if relevant			
	Value	Unit	Method
Aflatoxin B1	max 2	µg / Kg	EN 14123:2003
Aflatoxin Tot	max 4	µg / Kg	EN 14123:2003
Ochratoxin	max 3	µg / Kg	EN 14123:2003

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	
Does the product comply with all Danish/EU regulations?		
Especially:		
- Regulation EC 1829/2003 and 1830/2003 .	Yes	
Hygiene		
Does the product comply with all Danish/EU regulations?		
Especially:		
- Regulation (EC) No 852/2004 regarding the hygiene of food stuffs.	Yes	
Pesticides		
Does the product comply with all Danish/EU regulations?		
Especially:		
- Regulation 396/2005 regarding residue level of pesticides in or on food and feed of plant and animal origin.	Yes	
Additives		
Do all additives follow Danish/EU regulations? Especially:		
- Regulation 1333/2008 on food additives	Yes	
- Regulation 231/2012 regarding respecting the list of additives listed in Annexes II and III.	Yes	
Mycotoxins & Heavy Metals		
Does the product comply with all Danish/EU regulations?		
Especially:		
- Regulation 1881/2006 regarding contaminants in foodstuff and its series of modifications.	Yes	

Legislation related to packaging			
Does the packaging comply with current and relevant EU standards and regulations? Especially:			
- Regulation 1935/2004 regarding the safety of all materials in contact with food products.		Yes	
- Regulation 2023/2006 regarding good production practices		Yes	
- Regulation 10/2011 regarding plastic materials and their migration to food products		Yes	
- Regulation 282/2008 regarding recycled plastics in view of contamination with unknown substances		Yes	
- Regulation 1895/2005 regarding certain epoxy derivatives in material and articles intended to come into contact with food		Yes	
Materials in contact with final product during production			
1.	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?		BPA-Ni	
If yes, which material is used as replacement?			
	Name of material	Measured Level of material migrated to food product	
Which Materials, articles or products are in contact with the final product when packed ? Especially mention sealing compounds and internal coating here!			

Supplier	
Supplier Name:	Supplier stamp, date and signature:
Co.R.Ex S.p.A	Battipaglia, 04/01/2024 