

Broad beans fine, IQF frozen, 4 x 2,5 kg 100134310

product code	BBT610 (broad beans fine, iqf frozen, 4 x 2,5 kg 100134310)				
document	05411361000137	created	12/11/2015	revision	2/11/2018
				version	2

variety		cut	IQF	quality	
origin	BE	size	> 12,5mm		

product description

Quick frozen broad beans are the product prepared by an appropriate freezing process from fresh, clean, sound, whole immature seeds of the plant *Vicia faba*. The process shall ensure stability of colour and flavour and the product temperature shall be not warmer than -18°C after thermal stabilisation.

physical standard

TBW standard -A 24/12/2014

parameter	unit	value	tolerance	reject
on 1000 g (frozen product)				
foreign matter	pieces	0	0	
foreign extraneous vegetable matter	pieces	0	0	
extraneous vegetal material	pieces	1	2	
on 500g (rinsed free of ice)				
blemishes > 12 mm	pieces	0	2	
blemishes 6 to 12 mm	gram	10	20	
total blemish	gram	25	50	
broken beans and pieces	gram	30	40	
colour variations	gram	5	7,5	
cuts (> 1/2 of the surface)	gram	50	75	

defects broad beans

A broad bean can be defective for one fault only. Defects shall be assessed in the order given.

Foreign Matter (FM) : this includes any non-vegetable material. Examples of Foreign Matter include insects, pieces of insect, wood, glass, stones, metal, snails, slugs, toxic berries etc.

Foreign Extraneous Vegetable Matter (FEVM) : this includes any vegetable matter not derived from the bean plant, and which is non-toxic.

Extraneous Vegetable Matter (EVM) : this includes any vegetable material, other than the broad bean, which is derived from the bean plant.

Gross Blemishes : a bean which is blemished to a gross degree is one which has a dark brown, dark purple or black area greater than an equivalent circle of 12 mm diameter, either as one blemish or as an aggregate of blemishes.

Major Blemishes (% w/w) : a bean which is blemished to a major degree is one which has conspicuously discoloured (including dark purple staining and bruising) or blemished areas greater than an equivalent circle of 6mm diameter, either as one blemish or as an aggregate of blemishes. Black hilums are also major blemishes.

Minor Defects (% w/w) : a bean which is blemished to a minor degree is one which has discoloured (including dark purple staining and bruising) or blemished areas less than an equivalent circle of 6mm in diameter, either as one blemish or as an aggregate of blemishes.

Damaged Beans (% w/w) : these are beans which are not whole and complete, and includes beans which have been physically crushed, damaged or broken by mechanical means, and also pieces of beans, such as separate broken or whole cotyledons and loose skins.

Damage by natural agencies is also included.

Colour Variants (% w/w) : these are beans which are conspicuously different in colour from the natural colour of the variety.

Cuts (% w/w) : these are beans in which the testa is split to more than 50% of its length, but in which the cotyledons remain complete.

chemical standard

CHIM-lég. Standard 20/01/2015

parameter	unit	value	tolerance	description
Pesticide residues	ppm			product conforms to the European and Belgian maximum residue levels
Heavy metals	ppm			product conforms to the European and Belgian maximum residue levels
peroxidase activity	test visuel	-/+		negative at 30 sec. and positive between 30 and 60 sec.

micro standard

Bactériologie standard 4/12/2014

parameter	unit	Target	Maximum	micro method
total viabel count	gram	500.000	1.500.000	ISO 4833 Spiral

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micro standard					Bactériologie standard	4/12/2014
<i>parameter</i>	<i>unit</i>	<i>Target</i>	<i>Maximum</i>	<i>micro method</i>		
enterobacteriaceae	gram	1.000	10.000	adaptation of ISO 21528-2 +Spiral		
yeasts and moulds	gram	1.000	5.000	NF-V-08-059 +Spiral		
E-coli	gram	10	100	ISO 16649-2 +Spiral		
Listeria monocytogenes	gram	10	100	VIDAS LMO 2		
Salmonella	25 gram	absent	absent	RAPID'Salmonella		

allergens							Alba short - lég.standard
<i>major allergens</i>	* 1	2	3	<i>major allergens</i>	* 1	2	3
cereals containing gluten and products thereof	☐	☒	☐	crustaceans and products thereof	☐	☐	☒
eggs and products thereof	☐	☐	☒	fish and products thereof	☐	☐	☒
peanuts and products thereof	☐	☐	☒	soybeans and products thereof	☐	☐	☒
milk and products thereof (including lactose)	☐	☒	☐	nuts and products thereof	☐	☐	☒
celery and products thereof	☐	☒	☐	mustard and products thereof.	☐	☐	☒
sesame seeds and products thereof	☐	☐	☒	sulphur dioxide and sulphites > 10ppm as SO2	☐	☐	☒
lupin and products thereof	☐	☐	☒	molluscs and products thereof	☐	☐	☒

* 1 = intentional presence 2 = not included but allergen is present in factory. Cross contamination is avoided through use of specific procedures 3 = not included and not present in factory

Warning: consumption of broad beans can have an adverse effect on people with a Glucose-6-phosphate dehydrogenase deficiency (G6PD deficiency) also known as favism (after the fava bean). This deficiency is an X-linked recessive genetic condition that predisposes to hemolysis (spontaneous destruction of red blood cells) and resultant jaundice in response to a number of triggers, such as certain foods, illness, or medication. Favism may be formally defined as a haemolytic response to the consumption of broad beans.

statements	BBT610	13/12/2005
non genetically modified Food Products & Ingredients		

To the best of our knowledge and at the time of sale, we declare that our products have not been Genetically Modified or were produced with the help of GM technology or contained genetically modified organisms. No biotechnology or processing agents produced by means of gen-technology have been used during processing. Our products comply with the European non-GM regulation 1829/2003, 1830/2003 and all modifications thereafter.

pesticides
We hereby declare that all our products are conform to relevant pesticide legislation currently in force in the EU. Pesticides used are in correspondance with the approval status on national and European level and no residues are present in our frozen products above the legal maximum residue levels enforced by the EU at the moment of processing. Pesticide residues are analysed in an external ISO 17025 accredited laboratory. The lab participates in FAPAS proficiency tests and the (good) results are conditional to our contract.

heavy metals
All our products are conform the EU legislation concerning heavy metals and they do not exceed the maximum levels that were applicable at the time of processing.

irradiation
None of our frozen vegetables or other frozen products have been subjected to ionized radiation at any stage of production. Our products therefore do not need to be labeled under the directives 1999/2/EC and 1999/3/EC concerning foods and food ingredients treated with ionising radiation.

nano technology
Our products do not contain and were not produced with the help of nano-technology.

packaging material
We hereby declare that all packaging for our frozen bulk products are conform to relevant legislation currently in force in the EU: 1935/2004; 2008/39/EC; 2007/19/EC; 2023/2006; 82/711/EC; 93/8/EC; 97/48/EC; 85/572/EC; 2002/72/EC and amendments up to and including 2009/975/EC; 10/2011; all relevant Belgian decrees related to materials and objects intended for contact with foodstuff; and all future amendments to these regulations, directives and decrees. We confirm that the packaging materials or sources are not contaminated with plasticizers such as : BPA : Bisphenol A; DBP : di-n-butyl phthalate; DEHP : di-2-ethylhexyl phthalate; DINP : diisononyl phthalate; DOP : di-n-octyl phthalate; DEP : diethyl phthalate.

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statements	BBT610 13/12/2005
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warning - precautions

Do not re-freeze a thawed product.

shelf life - storage instructions
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The product has a shelf life of 24 months from date of production (mentioned on the label) when stored in the original packaging at temperatures of -18°C or below. After opening, the shelf life of any residual product remains unchanged providing that the original packaging is tightly closed again without any excess enclosed air and the product remained at -18°C or below during this time.

packed product details 4x2500g bag x 90-90

packaging

<u>Unit of packing :</u>	4 x 2,5 kg bag	
<u>Primary packaging:</u>	preprinted LDPE pillow bag. The material is in compliance with all relevant EU and national food laws and regulations.	
<u>Secondary packaging :</u>	cardboard outer case, corrugated C flute, with white outer kraft layer external dimensions: 385 mm x 255 mm x 160 mm	
<u>Palletizing:</u>	wooden Euro pallet 9 cases per layer 10 layers per pallet the pallet is shrink wrapped	wooden Industry pallet 10 cases per layer 9 layers per pallet the pallet is shrink wrapped

product storage

<u>Distribution chain :</u>	max -18°C (delivery acceptance temperature max -15°C)
<u>Frozen storage :</u>	keep frozen at -18°C or colder. If food has thawed, do not refreeze.
<u>Shelf life :</u>	24 months from end of month date of packing

product formulation	BBT610
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<i>component-ingredient</i>	<i>% weight</i>	<i>additional comments</i>
white broad beans	100 %	

nutritional data	NUT fèves des marais McC&W 24/12/2014
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data A	as sold: broad beans, raw (McCance & Widdowsons 6)
data B	as consumed: broad beans, frozen, boiled in unsalted water (McCance & Widdowsons 6)

proximates					
<i>parameter</i>	<i>data A</i>	<i>data B</i>	<i>unit</i>	<i>source</i>	<i>method</i>
energy Kcal	73	97	kcal	calculated according 1169/2011	
energy Kj	305	407	kJoule	calculated according 1169/2011	
total lipid (fat)	1	0,6	g		
fatty acids, total saturated	0,1	0,1	g		
fatty acids, total monounsaturated	0,1	0,1	g		
fatty acids, total polyunsaturated	0,5	0,3	g		
carbohydrates available	7,2	11,7	g		
sugars, total	1,3	1,3	g		
starch	5,4	10	g		
fiber, total dietary	6,1	6,5	g		méthode Englyst
Protein	5,7	7,9	g		
added salt	0	0	mg	recipe	
salt total (calculated from Na)	2,5	20,3	mg	calculated from Na	

images

broad beans TBW3

