Product specification

BLACK BEANS COOKED IQF

Product	**BZW980**	**9259403XX**	**BLACK BEANS**			
Created	**8/16/2021**		*Revision*	**12/2/2022**	*Version*	**2**
Cut	**WHOLE**		*Size*	**NOT CALIBRATED**	*Quality*	**A**
Origin	**USA; CA; FR; AR**					
	Transformation BE					

Product description

Quick frozen black turtle beans are the product prepared by an appropriate soaking, precooking and freezing process from dry, sound, mature bean seeds of the species Phaseolus vulgaris.

Physical standard

Parameter	*Range*	*Unit*	*Target*	*Tolerance*
On 1000g (frozen product)				
Foreign Material		gram	0	0
Extraneous Vegetable Material		pieces	0	2
Clumps	>5 pieces	pieces	5	10
On 250g (frozen product)				
Major Blemishes	>6mm	pieces	1	3
Minor Blemishes	2-6mm	pieces	6	10
Broken, damaged, splits	<75% vol	gram	10	25

Physical standards - Definitions

Clumps	This is where 5 or more pieces are fused together, and cannot be readily separated.
Foreign Material	This includes any non-vegetable material and any toxic vegetable material. Examples of FM include insects, pieces of insects, wood, glass, soil, stones, metal etc.
Extraneous Vegetable Material	This includes any material, other than the grains, which is derived from the plant, and any vegetable material not derived from the plant.
Major Blemishes	This includes areas which have been seriously affected by insects, disease, rot, discoloured cracks, black tops or others, to the extent that (singly or in aggregate) the area affected is equal to or greater than an equivalent circle of 6mm in diameter.
Minor Blemishes	These are discoloured areas, either as a single blemish or as an aggregate of blemishes, covering an area more than an equivalent circle with a diameter of 2mm. Blemished grains include those which are discoloured.
Broken, damaged, splits	These are pieces which on inspection appear to be less than 75% of the size of the original size, including empty skins.

Chemical standards

Parameter	Unit	Value	Tolerance	Description
Heavy metals & pesticides	ppm			Product conform to the European and Belgian maximum residue levels
Mycotoxins	ppm			Product conform to the European and Belgian maximum residue levels
Dry matter	%	35	+/- 2	

Organoleptic quality

Parameter	Description
Taste	Typical of Black Turtle Beans. No off - flavours
Odour	Typical of Black Turtle Beans. No off - odours
Texture	Tender, cooked, slightly firm
Colour	Black, typical of the product

Microbiological standard

Parameter	Unit	Target	Maximum	Micro method
Total viable count	gram	50,000	500,000	ISO 4833-1
Enterobacteriaceae	gram	100	1,000	BRD-07/24-11/13 RAPID'Entéro
Bacillus cereus	gram	10	100	ISO 7932
E. Coli	gram	10	100	ISO 16649-2
S. Aureus	gram	10	100	ISO 6888.2
Listeria Monocytogenes	25 gram	Absence		BRD-07/04-09/98
Listeria Monocytogenes	gram		<10	Confirmation if presence on 25g BRD-07/05-09/01
Salmonella	25 gram	Absence	Absence	BRD-07/11-12/05 Short Protocol
Yeasts & Moulds	gram	100	500	ISO 21527-1

Allergens

Major allergens	* 1 2 3	Major allergens	* 1 2 3
Cereals containing gluten & products thereof	2	Crustaceans and products thereof	3
Eggs and products thereof	3	Fish and products thereof	3
Peanuts and products thereof	3	Soybeans and products thereof	3
Milk and products thereof (including lactose)	3	Nuts and products thereof	3
Celery and products thereof	2	Mustard and products thereof	3
Sulphur dioxide and sulphites > 10ppm as SO2	3	Lupin and products thereof	3
Sesame seeds and products thereof	3	Molluscs and products thereof	3
Minor allergens	** 1 2 3*		
Dry vegetables (incl. chick peas) **	1		

** 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*

*** The product itself*

Statements

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 nor were produced with the help of GM technology nor contain 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.

Heavy metals

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

Pesticides

We hereby declare that all our products comply with the relevant pesticide legislation currently in force in the EU. Pesticides used correspond to 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.

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 labelled under the directives 1999/2/EC and 1999/3/EC concerning foods and food ingredients treated with ionising radiation.

Shelf life - Storage instructions

The product has a shelf life of 24 months from date of packing (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.

Nano-technology

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

Warning - precaution

Do not re-freeze a thawed product.

Packaging material

We hereby declare that all the packagings used 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.

Vegetarian

The product is suitable for Vegetarians conform to the following definition:
Foods that are NOT products of animal origin, and during the process of manufacture, preparation or treatment of these products no ingredients (including additives, carriers, flavourings, enzymes and substances that are not additives but used in the same way and with the same purpose as processing aids) or processing aids of animal origin (processed or unprocessed) have been added or used intentionally, with exception of milk, milk products, colostrum, bird's eggs, beeswax, honey, propolis, shellac from lac beetles, lanolin and all constituents and products derived from or made from them. The product can also be classified as vegetarian when animal rennet is used.

Vegan

The product is suitable for Vegans conform to the following definition:
Foods that are NO products of animal origin, and during the process of manufacture, preparation or treatment no ingredients (including additives, carriers, flavourings, enzymes and substances that are not additives but used in the same way and with the same purpose as processing aids) or processing aids of animal origin (processed or unprocessed) have been added or used intentionally.

Muslim diet

The product is suitable for Muslims conform to the following definition:
The product does NOT contain ingredients, products or derivatives from pork, no gelatine from pork and no alcohol. Carriers for flavours and natural contents f.e. spirit vinegar are not taken into account. Certification on Halal is not required.

Product storage

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

Product formulation

Component - Ingredient	*% weight*	*Additional comments*
Water	59.10%	*Origin : BE*
Black Turtle beans dry	40.90%	*Origin : USA; CA; FR; AR*

Nutritional data

Calculated from : BEANS,BLACK TURTLE,MATURE SEEDS,CKD,BLD,WO/ SALT **Source :** USDA Nutritional Database SR28

Parameter	*Value*	*Unit*	*Tolerance*	*Comments*
Water	65.74	g		
Energy	130	kcal		
Energy	544	kJ		
Total lipid (fat)	0.35	g	±1,5g	
Fatty acids, saturated	0.089	g	±0,8g	
Fatty acids, monounsaturated	0.03	g	±0,8g	
Fatty acids, polyunsaturated	0.149	g	±0,8g	
Carbohydrates, by difference	24.35	g	±20%	

Sugars, total	0.32	g	±2g	
Starch	24.03	g	±20%	
Fiber, total dietary	8.3	g	±2g	
Protein	8.18	g	±2g	
Added salt	0	mg	±0mg	Recipe
Salt total	7.5	mg	±375mg	Calculated from Na

Picture

Packaging

1	Primary packaging	Secondary packaging	Pallet		References	
	FILM BLUE HDPE	Case 385X255X150mm	EURO 80x120cm		**100133610**	**BZW810**
	Pallet net weight (kg)	Format	Palletization			
	450	1X10KG	Units/Layer	9	Layers/Pal	5
2	**Primary packaging**	**Secondary packaging**	**Pallet**		**References**	
	FILM BLUE HDPE	Case 385X255X150mm	IND CHEP 100x120cm		**100133650**	**BZW810**
	Pallet net weight (kg)	**Format**	**Palletization**			
	500	1X10KG	**Units/Layer**	10	**Layers/Pal**	5

3	Primary packaging	Secondary packaging	Pallet	References
	FILM BLUE HDPE	Case 385X255X150mm	IND HT LPR 100x120cm	100133680 BZW810
	Pallet net weight (kg)	Format	Palletization	
	500	1X10KG	Units/Layer 10	Layers/Pal 5
4	Primary packaging	Secondary packaging	Pallet	References
	FILM BLUE HDPE	Case 385X255X150mm	EURO 80x120cm	387107610 BZW8CR
	Pallet net weight (kg)	Format	Palletization	
	450	1X10KG	Units/Layer 9	Layers/Pal 5
5	Primary packaging	Secondary packaging	Pallet	References
	FILM BLUE LDPE	OCTABIN 1710mm	IND CHEP 100x120cm	925940308 BZW980
	Pallet net weight (kg)	Format	Palletization	
	1040	BULK	Units/Layer /	Layers/Pal /
6	Primary packaging	Secondary packaging	Pallet	References
	Pallet net weight (kg)	Format	Palletization	
			Units/Layer	Layers/Pal
7	Primary packaging	Secondary packaging	Pallet	References
	Pallet net weight (kg)	Format	Palletization	
			Units/Layer	Layers/Pal
8	Primary packaging	Secondary packaging	Pallet	References
	Pallet net weight (kg)	Format	Palletization	
			Units/Layer	Layers/Pal
9	Primary packaging	Secondary packaging	Pallet	References
	Pallet net weight (kg)	Format	Palletization	
			Units/Layer	Layers/Pal
10	Primary packaging	Secondary packaging	Pallet	References
	Pallet net weight (kg)	Format	Palletization	
			Units/Layer	Layers/Pal

Cooking instructions (from frozen)

Warm preparation

Microwave	Put the desired quantity in a microwaveable container and let cook on full power, stirring through after half-cooking.

Conventional	Put the frozen product in boiling water and let cook according to your taste, stirring frequently through. Drain. *Steam alternative* : Steam frozen product for a few minutes.

NB *Defrosting and refrigerated storage to be restricted for up to max 24h at 5-7°C*

EFSA and PROFEL (European Association for Fruit and Vegetable Processors) identified that frozen vegetables which have been blanched can support significant growth of Listeria monocytogenes during defrosting. PROFEL recommends for all frozen vegetables to be cooked before consumption.
We have identified that frozen carbohydrates also support significant Listeria monocytogenes growth during defrosting, and we recommend that these products are also cooked before consumption, unless further processing or re-formulation is performed to reduce the potential for growth.

Validation

Name	LENNEZ Yann
Function	Customer Manager
Date	12/2/2022
Signature	