



CASA VINICIO

SINCE 1976

Rev. 1 del 14.04.20

TECHNICAL SHEET: *BLACK BEANS 500 gr*

Core Information			
Mfg ID	2242		
Product Category	Dry/Can Fruit & Veg		
Material Description	Canned Black beans stabilized by heat treating		
Pack	24		
Name as it Appears on Packaging	Black Beans		
Packaging Configuration: Case			
Units per Case	24		
Piece Count	24		
Piece Count UOM	Can		
Net Weight	25.0		
Net Weight UOM	Pounds		
Packaging Configuration: Unit			
Net Content per Unit	14		
Net Content per Unit UOM	Ounces		
Nutritional and Ingredients Information			
Ingredient Statement	Black beans, water, salt		
Servings Per Container	3		
Servings Per Container Type	about		
Preparation State	Unprepared		
Serving Size	130.0		
Serving Size UOM	Gram		
Serving Size Description	½ Cup		
Nutrient: type and content			
	Quantity Contained	UOM	Daily Value Intake Percent
CALORIES	90	Calories (Kcal)	-
CALORIES FROM FAT	0.0	Calories (Kcal)	-
TOTAL FAT	1.0	Gram	2.0
SATURATED FAT	0.0	Gram	0.0
TRANSFATTY ACIDS	0.0	Gram	0.0
CHOLESTEROL	0.0	Milligram	0.0
SODIUM	180.0	Milligram	8.0
TOTAL CARBOHYDRATES	15.0	Gram	5.0
DIETARY FIBER	7.0	Gram	28.0
SUGAR	0.0	Gram	0.0
PROTEIN	5.0	Gram	0.0
CALCIUM	50.0	Milligram	5.0
IRON	2.0	Milligram	11.0
FOLATE	0.0	Microgram	0.0
VITAMIN D	0.0	Microgram	0.0
POTASSIUM	430.0	Milligram	12.0
ADDED SUGARS	0.0	Gram	0.0
Allergen Statement	None		
Diet Type	Kosher (siKs) Gluten Free GMO free No added sugar Lactose free Suitable for vegetarians		



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Analytical Parameters		
<i>Organoleptic characteristic</i>	<i>Consistence</i>	Soft
	<i>Flavor</i>	Typical, no aftertaste
	<i>Odor</i>	Characteristic without extraneous notes
	<i>Colour</i>	Characteristic, black
<i>Physiochemical Characteristics</i>	<i>Net weight</i>	≥ 400 g
	<i>Drained weight</i>	≥ 240 g
	<i>Skins</i>	≤ 30 cans 400 gr
	<i>Vacuum</i>	≥ 5 cm Hg
	<i>Broken (with cotedons free)</i>	$\leq 8\%$ on drained weight
	<i>Damaged (with skin open 50% of the circumference)</i>	$\leq 12\%$ on drained weight
	<i>Stained and dark</i>	$\leq 3\%$ on drained weight
	<i>Mouldy and perforated</i>	Absent
	<i>Foreign bodies and stones</i>	7 on 10.000 cans (diameter ≥ 3 mm)
	<i>Brine</i>	pH 5,4 – 6,4
<i>Salt</i>	$\leq 1,0$ %	
<i>Microbiological Characteristics</i>	<i>Microbiological test</i>	Stable after incubation at 55 °C x 7 days and 37°C x 14 days
Other Informations		
<i>Shelf life</i>	36 months	
<i>Storage</i>	Enviroment temperature (preferably below 35°C)	
<i>Standard packaging</i>	Tray in thermo wrapped 24x400g	

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