

## **DATA SHEET**

# WHITE COCO BEANS Brand: SABAROT

<u>Updated :</u> 21/10/2022 Page **1** sur **2** 

PRODUCT PF00197							
UVC EAN 13 : 3111950002253							
Raw materials	Name		White coco beans	White coco beans			
	Scientific name		Phaseolus vulgaris	Phaseolus vulgaris			
	Ingredient		100% white coco be	100% white coco beans			
	Country of production		France	France			
	Origin		Ethiopia, China, Car	Ethiopia, China, Canada, Ukraine			
Product characteristics	Aspect		Round slightly elong	Round slightly elongated			
	Color		White	White			
	Moisture		<17 %	<17 %			
	Unsuitable seeds		< 0.5 %	< 0.5 %			
	Mineral foreign bodies		Absence	Absence			
	Vegetable seeds		<0.1%	<0.1%			
	Withered seeds		< 0.2 %	< 0.2 %			
	Germinated seeds		< 0.1%	< 0.1%			
	Not GMO, not ionized and may contains gluten						
	Pesticides		Conforme à la législ	Conforme à la législation en vigueur			
Nutritional values per 100 g	Energetic values	302 kcal / 1270 Kj	Fibers	16.8 g			
	Proteins	19.1 g	Salt	0.028 g			
	Carbohydrates	43.9 g	Sugar	1.92 g			
	Fat	1.78 g	Saturates	0.22g			

#### **MANUFACTURING PROCESS**

Control at reception and samples / Selection / Packaging / Metal detector / Storage

PACKAGING			
	Net weight	1kg	
Individual packaging	Specifications	Packaging that provides sufficient protection during storage and use, as well as easy identification. No metal fasteners.	
	Identification	Thermotransfert marking on cello bag	
Palletization	Number of units per packs Number of packs per layers Number of layers per pallet Number of packs per pallet Weight of pallet Weight of product Size of pallet	10 11 7 77 795 kg 770 kg 1.60m	
	Support	Wood pallet: 80 × 120 cm	
	Specifics	Size max: 150 cm Film protection	
	Net weight	According to order	
	Identification	SSCC label on each pallet	
During and conditions of storage		36 months from production date, under the recommended conditions. Storage at room temperature, in a dry and ventilated place.	
Cond	itions of transport	Transport in closed package and filmed pallet	
Using advices		Count 60 g of dry products per person. Soak one night. Cooking: In the saucepan put in three times their volume of water and cook for one hour and 20 minutes. In pressure cooker in one and a half times their volume of water for 35 minutes	

For any require : Tel 04 71 08 09 10 - Fax 04 71 08 06 66 — Mail :  $\underline{\text{qualite@sabarot-wassner.fr}}$ 

Sabarot Wassner – 2, rue des perdrix – Z.I. La combe – 43 320 Chaspuzac



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LIST OF ALLERGENS (List according to INCO regulation 1169/2011 and its updates)					
Allergens	Present in product	May contain			
Cereals containing gluten and cereal products containing gluten.	No	Yes			
Crustaceans and crustacean products.	No	No			
Eggs and egg products.	No	No			
Fish and fish products.	No	No			
Peanuts and peanut products.	No	No			
Soybeans and soy products.	No	No			
Milk and dairy products (including lactose)	No	No			
Nuts and derived products.	No	No			
Mustard and mustard products	No	No			
Sesame seeds and sesame seed products.	No	No			
Sulphites in concentration of at least 10mg / L.	No	No			
Celery and celery products.	No	No			
Lupin et produits à base de lupin	No	No			
Molluscs and shellfish products	No	No			

We certify that all the products we use are guaranteed without a Genetically Modified Organism and are not ionized. Our products comply with the regulations 1829/2003 / EC and 1830/2003 / EC

At Chaspuzac, 21/07/2022

By:

**Maxime Nicolas** 

Quality manager cereals and dried pulses