

PRODUCT PF00230

UVC EAN 13 : 3111950002574

Raw materials	Name		Black coco beans	
	Scientific name		Phaseolus vulgaris	
	Ingredient		100% white coco beans	
	Origin		China, Argentine, Ethiopie, Usa, Canada	
Product characteristics	Aspect		Round slightly elongated	
	Color		Black	
	Moisture		<17 %	
	Unsuitable seeds		< 0.5 %	
	Mineral foreign bodies		Absence	
	Vegetable seeds		<0.1%	
	Withered seeds		< 0.2 %	
	Germinated seeds		< 0.1%	
	Not GMO, not ionized and may contains gluten			
	Pesticides		In compliance with the european regulation	
Nutritional values per 100 g	Energetic values	302 kcal / 1270 Kj	Fibers	16.8 g
	Proteins	19.1 g	Salt	0.0011 g
	Carbohydrates	43.9 g	Sugar	1.92 g
	Fat	1.78 g	Saturates	0.22 g

MANUFACTURING PROCESS

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

PACKAGING

Individual packaging	Net weight	1 kg		
	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	Units/ packs	10		
	Packs / layers	11		
	Layers / pallet	7		
	Units / pallet	770		
	Packs/ pallet	77		
	Weight of pallet	795 kg		
	Weight of product	770 kg		
	Size of pallet	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.		
Conditions 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		

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 :

NICOLAS Maxime

Quality manager cereals and dried pulses

