




## PRODUCT TECHNICAL SPECIFICATION

Product details						Product picture
Product code	FR90024					
Product name	Perello Habas Picantes, 1kg					
Legal name	Fried broad beans seasoned with smoked paprika					
Product net weight (g) / net content (ml)	1000	Gross (g)	1016	Drained (g)	N/A	
Weight tolerance (g)	±3% (15g)					
Need to cook?	No					
Time / temperature						
Product description	Habas picantes are a typical bar snack made from seasoned, deep fried broad beans. The crunch, hint of spiciness and saltiness of the habas picantes are designed to match perfectly with a long, cold beer.					
Commodity code	20081993					
Product dimensions (Length x Width x Height cm)	30 x 18 x 5					

### Supplier details

Please attach up to date copies of certificates from manufacturing and packing sites if applicable.  
(Certificates as BRCGS / Organic / ISO / IFS / FSSC 22000 / IOP Certification).

Supplier Name	Aperitius Catalans, S.L.		
Address	C/ de l'Illa 30, 08784 Ca n'Aguilera, Piera, Barcelona, Spain		
Health mark	ES-21.04334/B		
Telephone	Via Brindisa	E-mail	Via Brindisa
Emergency contact name	Via Brindisa	Mobile phone	Via Brindisa
Third party certification	No	Organisation	-

### Final packaging site details (if different to above)

Company name	
Address	
Health mark	
Telephone	
Third party certification	Organisation

Ingredients and origin				Shelf life and batch coding	
Ingredient	%	Supplier name	Country of origin	Shelf life from production	12 months
Broad beans	*	*	Egypt	Shelf life into Brindisa	10 months
Smoked hot paprika	*	*	Spain	Shelf life into customer	7 months
Smoked mild paprika	*	*	Spain	Shelf life once opened	30 days
Salt	*	*	Spain	Shelf life determination technique (please attach study details)	Organoleptic
Sunflower oil	*	*	Spain		
				Batch code system description and meaning	Production date (WW++YY: week++year)
				Other declarations	
				Organic (Yes / No)	No
				DOP / IGP designated	No
				Other quality claims / certificates	No
				Seasonal product	No
				Serving suggestions - Pairings	
				Their best when served with a chill glass of dry sherry or accompanying Brindisa's fresh orange stuffed gordal olives. Ideal for baking, adding to risottos or pilafs, vegetarian bakes, stuffed peppers, stews or in salads.	

### Storage conditions

Storage temperature	Keep in a cool and dry place, away from direct sunlight.		
Storage temperature once opened	Keep in a cool and dry place, in an airtight container and consume within 30 days.		
RH%	N/A		
Serving temperature	Room temperature		
Suitable for freezing	Yes / No: No	If so, for how long	-
Defrosting instructions	-	Shelf life once defrosted	-

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Analytical standards				
Parameter	Target	Reject	Test Method	Frequency
pH	-			
Total moisture	-			
aW (water activity)	-			
Total fat content	-			
Histamine (fish)	-			
Total aflatoxins (cereal, nuts and spices)	<10µg/kg	>10µg/kg	HPLC	Annually
Aflatoxins B1 (cereal, nuts and dry fruits)	<5µg/kg	>5µg/kg	HPLC	Annually
Ochratoxin A (cereal, nuts and spices)	<5µg/kg	>5µg/kg	HPLC	Annually
Heavy metals (cereal, spices, fish)	-			
Pesticide residues	-			
F <sub>0</sub> value (preserves-canning)	-			
Illegal dyes (spices)	-			
Acrylamide (fried and roasted prod.)	<150µg/kg	>150µg/kg	Chromatographic	Annually
Other results - please state	-			

Meat physical standards and parameters				
Total meat content	-		Extensive or intensive farming	-
Primal cut used	-		Own herd	-
Visible lean Processing details: size and type (e.g. minced, diced...)	-		Slaughter house name	-
			Third party certification of slaughter house	-
Fat %	-		Average age of slaughter	-
Gristle %	-		Maximum age of slaughter	-
Skin	-		Slaughter method: manual (e.g. with knife) or mechanical	-
Bone	-			
Cartilage	-		Cooling time, between slaughter until meat gets to 5 °C	-
Connective tissue	-			
Curing period	-		Shelf life from slaughter / quartering to processing	-
Type of casing	-			
If natural casing, brine salt concentration where are kept	-			
Starters used?	-			
Parameter (cured and cooked meats)	Target	Reject	Test Method	Frequency
Nitrite (recipe)	-			
Nitrite (finished product)	-			
Nitrate (recipe)	-			
Nitrate (finished product)	-			

Allergy information, warnings and claims						
Contains <i>EU Reg. 1169/2011, Annex II</i>	As an ingredient (Yes/No)	At production site (Yes/No)	In same production line (Yes/No)	Source (if present)	Suitable for	Yes / No (If so, please attach certificate)
Peanuts and products thereof	No	Yes	Yes	Used as other product ingredient	Vegetarians	Yes
Nuts and products thereof	No	Yes	Yes	Tree nuts	Vegans	Yes
Fish and products thereof	No	No	No		Diabetics	Yes
Crustaceans and products thereof	No	No	No		Coeliacs	Yes
Molluscs and products thereof	No	No	No		Lactose intolerants	Yes
Sesame seeds and products thereof	No	Yes	No	Used as other product ingredient	Halal diet	No
Eggs and products thereof	No	Yes	No	Used as other product ingredient	Kosher diet	No
Soybeans and products thereof	No	No	No		Additives used	
Celery and products thereof	No	No	No		Substance	Function
Mustard and products thereof	No	No	No			
Cereals containing gluten and products thereof	No	Yes	No	Used as other product ingredient		



## Allergy information, warnings and claims

Contains <i>EU Reg. 1169/2011, Annex II</i>	As an ingredient (Yes/No)	At production site (Yes/No)	In same production line (Yes/No)	Source (if present)	Suitable for	Yes / No (If so, please attach certificate)
Sulphur dioxide and <b>sulphites</b> at concentrations of more than 10mg/kg or 10 mg/litre in terms of the total final <b>SO<sub>2</sub></b>	No	No	No			
<b>Lupin</b>	No	No	No			
<b>Milk</b> and products thereof	No	No	No			

Contains (other):	Yes / No	Other claims on labels	Yes / No	Supported by documentation (Yes / No)
GMO	No	Free range	N/A	
Yeast and derivatives	No	Packed in a protective atmosphere	No	
Fruit and products thereof	No	Microwaveable	No	
MSG	No	Fishing / capture area	N/A	
Caffeine	No	Suitable for home freezing	No	
Aspartame	No	Made with free range eggs	N/A	
Alcohol	No	Sugar free	No	
Hydrogenated fat	No	Fat free	No	
Titanium dioxide (E171)	No	Gluten free	No	
Tin contains BPA? If yes, quantity	N/A	Low in fat	No	
		Low in salt	No	

## Microbiological standards

Microorganism	UoM	Target	Reject	Test Method	Frequency
<b>TVC</b>	cfu/g	-			
<b>Enterobacteriaceae</b>	cfu/g	-			
<b>Staphylococcus aureus</b>	cfu/g	-			
<b>Salmonella spp</b>	25g	Not detected	Detected	ELISA	Six-monthly
<b>Listeria monocytogenes</b>	cfu/g	<100	>100	Plate count	Six-monthly
<b>Escherichia coli</b>	cfu/g	-			
<b>Bacillus spp and cereus</b>	cfu/g	-			
<b>Clostridium perfringens</b>	cfu/g	-			
<b>Coliforms</b>	cfu/g	-			
<b>Moulds and yeasts</b>	cfu/g	-			
<b>Other – Please state</b>	cfu/g	-			

## Laboratory details

<b>Name of laboratory:</b>	ALS Global
<b>Accreditation:</b>	ISO 17025 / UKAS

## Packaging and logistics information

### Selling unit | Primary packaging

**Packaging component description:** bottle, tin, lid, jar, film, tray, sleeve, label, guarantee tag, bag, sack, easy-open, etc.

**Material:** glass, plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), laminated paper, foil, tinfoil, cork, ceramic, cardboard, paper, wood, elastic band, etc.

**Can it be recycled?** Yes / No

**Does it contain recycled material?** Yes / No | Recycled material %

Weight in grams of each packaging component, including labels.

**Dimensions (mm)**

Component of packaging description	Material	Can it be recycled? Yes / No	Does it contain recycled material? %	Component weight (g)	Dimensions (mm)			
					Length	Width	Height	Diameter
Vacuum packed pouch	PA/PE	Don't recycle at home. Recycle with bags at large supermarkets.	No	16	30	210	325	-



**Logistic unit | Secondary packaging**

<b>Packaging component description:</b> tray, case, label, tape, etc. <b>Material:</b> paper, cardboard (type), plastic (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), etc. <b>Can it be recycled?</b> Yes / No <b>Does it contain recycled material?</b> Yes / No   Recycled material % Weight in grams of each packaging component, including labels. <b>Dimensions (mm)</b>	
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Component of the logistic unit description	Material	Can it be recycled? Yes / No	Does it contain recycled material? %	Component weight (g)	Dimensions (mm)			
					Length	Width	Height	Diameter
Case	Cardboard	Yes	No	298	365	265	270	-
Label	Paper	Yes	No	1	90	70	-	-

**Logistic unit | Tertiary | Pallet**

<b>Packaging component description:</b> pallet, divider between rows, cover, base, corner bear, wrapping, retractile film, label, etc. <b>Material:</b> wood, composite, cardboard (type), steel, plastic and plastic film (and type: PET, PP, PE, PVC, HDPE, LDPE, FRP...), paper, etc. <b>NIMF 15 certified?</b> Yes / No <b>Can it be recycled?</b> Yes / No <b>Does it contain recycled material?</b> Yes / No   Recycled material % Weight in grams of each packaging component, including labels. <b>Dimensions (m)</b>
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Description	Material	NIMF 15 certified	Can it be recycled?	Does it contain recycled material? %	Component weight (g)	Dimensions (m)		
						Length	Width	Height
Pallet	Wood	Yes	Yes	No	25000	1.2	0.8	0.015
Pallet wrapping	LDPE	-	Yes	No	-	-	-	-

<b>Type of packaging: Vacuum, modified atmosphere (MAP)</b>	Vacuum packed	<b>Residual oxygen</b>	-
		<b>Gas %</b>	-
<b>Units per case</b>	10		
<b>Case gross weight (all contents with packaging) (kg)</b>	10.5		
<b>Cases per layer</b>	9		
<b>Layers per pallet</b>	4		
<b>Total cases per pallet</b>	36		
<b>Total height of pallet (m)</b>	1.35		
<b>Total weight of pallet (kg)</b>	405		

**Barcode details**

<b>Product barcode</b>	8437008051215	<b>Barcode type / format</b>	EAN13
<b>Outer case barcode</b>	18437008051212	<b>Barcode type / format</b>	ITF14

**Product label** **Case label**

	<p>TBC</p>
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Nutritional information per 100g/100mL				Organoleptic properties	
	UoM	Value	Calculated / Analysis (method)	Taste / Flavour	Naturally sweet with a bitter edge, a well-balanced smokiness. Savoury, with a touch of heat and smokiness.
Energy	kJ	1673	Calculated		
	kcal	400	Analysis	Colour	Redish.
Fat	g	16	Analysis		
of which saturates	g	1.9	Analysis		
monounsaturated	g	-		Odour / Smell	Gently woody aroma.
polyunsaturated	g	-			
Carbohydrate	g	31	Analysis	Texture	Crisp and crunchy
of which sugars	g	3.1	Analysis		
Protein	g	24	Analysis		
Fibre	g	-			
Salt	g	1.99	Analysis		
HFSS score		13			

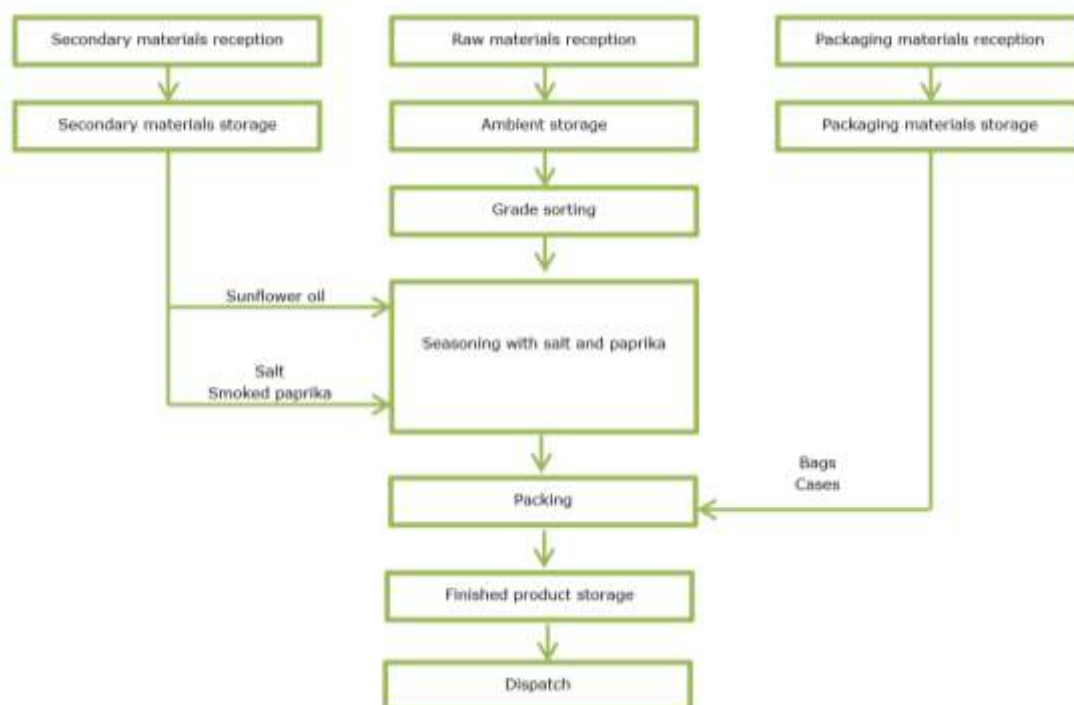
### HACCP & Process flow documentation

Please attach copies of your most recent **HACCP** plans and **process flow** documentation.

Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT**.

If the product passes through a **metal detector**, please state test pieces used and size.

Process stage	Hazard	Control measure	Critical limit	Monitoring (Who/How/Frequency)	Action if out of specification
N/A					



Factors that make your product safe (e.g. aW, pH, pasteurisation, sterilisation ...)	GMP, low moisture
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### Supplier authorisation

It is the responsibility of the supplier to ensure any proposed changes of formulation, manufacturing procedures or packaging are communicated to Brindisa prior to product dispatch. Any unauthorised changes to the product in any way, including packaging may result in the product being discontinued.

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It is also the responsibility of the supplier to ensure that all information contained within this product specification is correct for the product being supplied.

**Specification completed by:**

<b>Name</b>	Josep Maria Termens
<b>Position</b>	Owner
<b>Company</b>	Aperitius Catalans, S.L.
<b>Date</b>	03.05.2024

**Specification approved / revised by:**

<b>Name</b>	Arantxa Monsalve
<b>Position</b>	Technical Coordinator
<b>Company</b>	Brindisa Ltd.
<b>Date</b>	06.06.2024