

**BORLOTTI BEANS**

INGREDIENT	ORIGIN	CERTIFICATION
Borlotta Bean	Italia: Marche, Toscana, Umbria, Campania, Piemonte, Basilicata	"QM" Qualità dalle MARCHE Reg. (CE) 848/2018 (BIO)

**ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT**

PARAMETER	DEFINITION
Color	Light brown with purple streaks, typical
Smell	Characteristic
Appearance	Characteristic

**CHEMICAL CHARACTERISTICS**

PARAMETER	UNIT MEASUREMENT	REFERENCE VALUE
Humidity	%	<= 13
Plant protection products	mg/kg	< 70% LMR (Reg 396/2005)
Heavy metals (Pd-Cd)	mg/kg	Reg (CE) 1881/2006

**PHISICAL / PRODUCT CHARACTERISTICS**

DEFECTIVENESS PER INGREDIENT	UNIT MEASUREMENT	REFERENCE VALUE
Broken seeds	%	3
Spotted seeds	%	2
Chews seeds	%	0
Mouldy seeds	%	0
Damaged seeds by insects	%	0
Foreign materials	%	Absent
Seeds of foreign varieties	%	max 1%
Allergens	Cereals containing gluten	

**HEALTH AND HYGIENE CHARACTERISTICS**

PARAMETER	UNIT MEASUREMENT	REFERENCE VALUE
Whole insects (larvae, nymphs or adults)	n/g	Absent
Rodent hair or frangments thereof	n/g	Absent
Insect frangments	n/g	Absent
Other frangments	n/g	Absent

**MICROBIOLOGICAL CHARACTERISTICS**

PARAMETER	UNIT MEASUREMENT	REFERENCE VALUE
Mesophilic bacterial charge	ufc/g	<500.000
Yeast and moulds	ufc/g	< 5.000



Escherichia coli	ufc/g	<10
Salmonella	Present / Absent in 25 g	Absent
Listeria m.	Present / Absent in 25 g	Absent
Deossinivalenolo	µg/kg	750
Zearalenone	µg/kg	75
Ocratossina A	µg/kg	3
Aflatossine (B1+B2+G1+G2)	µg/kg	4

NUTRITIONAL VALUE		
PARAMETER	UNIT MEASUREMENT	AVERAGE VALUE/100g OF RAW PRODUCT
Energy	KJ- Kcal	1216 – 291
Fat	g	2,0
Of which saturated fatty acids	g	0,0
Carbohydrates	g	47,5
Of which sugar	g	3,5
Fibre	g	17,3
Protein	g	20,2
Salt	g	0,01

**Production plant:** Frazione Taverne snc, Serravalle di Chienti (MC).

**Method of packaging:** the product is packaged in natural atmosphere or in ATM on automatic lines on polypropylene film bioriented co-extruded 30 µm in big bags. All packagings used are covered by the declaration of conformity for use in contact with food (MOCA).

**Weight:** the product is packed in sizes of 250 g, 400 g, 500 g, 1 kg, 5 kg, 15 kg, 25 kg, big-bag.

**Minimum shelf life:** 24 months.

**Allergens contained and possible cross-contamination:** May contain traces of "Cereals containing gluten".

**GMOs:** the product is free from contamination by Genetically Modified Organisms.

**Tips for proper storage:** store in a cool and dry place away from light and heat sources. Once opened, the package should be stored at room temperature, avoiding leaving the package open.