

BONDUELLE 7 BEAN SALAD ITEM# 1008375200203904 SIZE: 4x2kg

## DESCRIPTION OF PRODUCT

Bonduelle 7 bean salad is blend of dry beans and legumes. This blend is prepared from quality raw product, processed in accordance with recognized good commercial practices, all applicable provisions of the Federal Food, Drug and Cosmetic Act, as amended, any similar state or local statutes or regulations. This is not considered to be a Ready-To-Eat Product.

GRADE: Product meets Grade A guidelines for USDA standards and the Canadian Processed Products Regulations

**INGREDIENTS LIST**: Navy Beans, Garbanzo Beans, Black Turtle Beans, Northern Beans, Blackeyed Peas, Pinto Beans, Red Kidney Beans

**ALLERGENS:** None

## **BULK ITEM NUMBER:**

SCORING FACTORS DEFINITION Sample Size: 16 ounces unless otherwise specified

COMPONENTS	COMPONENT DESCRIPTION	PERCENTAGE	PRODUCT OF ORIGIN
1120300	Red Kidney Beans	14%	Canada
1120650	Pinto Beans	14%	Canada
1120700	Blackeyed Peas	14%	Canada
1120101	Northern Beans	14.5%	Canada
1120200	Black Turtle Beans	14.5%	Canada
1120550	Garbanzo Beans	14.5%	Canada
1120400	Navy Beans	14.5%	Canada
DEFECTS			LIMITS
Blemish: Any unit in which a blemish or other damage affects the appearance or edibility.			Maximum: 3% by weight
Moderately Damaged or Split: Any unit in which is damaged, broken in half or has			Maximum: 5% by weight
split skins.			
Extraneous Vegetable Material: Pieces of harmless extraneous vegetable material.			Maximum: 1 small piece
Shriveled: Any bean that is fully shriveled			Maximum: 1% by weight

## OTHER CHARACTERISTICS

Colour	Shall have a uniform and bright colour consistent of grade requirement for each vegetable in the
	blend.
Flavor & Aroma	Clean, fresh, normal flavor and aroma, typical of each vegetable in the blend; no off flavors or
	odors
Character/Texture	Shall be tender, not fibrous, mealy or mushy

#### **CHEMICAL: ENZYMES**

Enzymes	Peroxidase	Negative after 3 ½
		minutes

#### MICROBIOLOGICAL REQUIREMENTS

Test	Limit
Total Plate Count	< 100,000 cfu/g
Total Coliforms	< 200 cfu/g

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# CODING, NET WEIGHT, AND PACKAGING

**Code:** Each package shall be legibly coded according to Bonduelle default code format. FYDDDL where F- Facility, Y – year (2013–3), DDD- Julian date, and L – line reference alpha or number characters. Best Before Date: 24 months. **Net Weight:** Product will be packed to an average weight equal to or exceeding that declared on the label. Production weights will meet the guidelines set forth by CFIA.

# Packaging:

- 1. Product will be packed in printed poly bags.
- 2. Printed poly bags will be packed 4/case in corrugated cartons for distribution. Poly bag count case to case must be consistent. No staples, nails, twist ties, or similar devices may be used. Packaging materials shall conform to all applicable food additive regulations.

**Case print:** Each carton must be properly identified with the following: BONDUELLE, NUMBER OF BAGS x WEIGHT PER BAG = TOTAL WEIGHT, PRODUCT DESCRIPTION, GRADE, DAYCODE, PREPARED BY: COUNTRY OF ORIGIN, BEST BEFORE DATE in this format YYYY MM DD and SSC Code.

# SHIPPING AND STORAGE

Product shall remain at zero (0) degrees F or below. It must be stored in a clean, dry warehouse that is free from rodent or insect infestation. Product shall be rotated on a first-in-first-out basis. Shipping temperature not to exceed zero (0) degrees F.

## **BEST QUALITY**

24 months at recommended shipping and storage conditions.

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## **BONDUELLE 7 Bean Salad**

Nutri			L
Serving Size		0,	
Servings Pe	r Containe	er About 1	10
Amount Per Ser	rving	AL W 1960	Section and the
Calories 11	0 C	alories fro	om Fat 5
		% 🛭	aily Value
Total Fat 0.	5g		1%
Saturated	Fat 0g		0%
Polyunsat	urated Fa	t 0g	
Monounsa	aturated F	at Og	
Trans Fat	0a		
Cholesterol			0%
Sodium Om	3		0%
Potassium			9%
Total Carbo		204	7%
Dietary Fi		209	28%
			20 /
Sugars 2	g		
Protein 7g			
Vitamin A 09	6 •	Vitam	in C 0%
Calcium 4%	•	Iron 10%	
* Percent Daily V diet. Your daily depending on y	values may l	be higher or	
Total Fat	Less than	65q	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium Total Carbohydra	Less than	3,500mg	3,500mg
		300g	375q

Vertical, Full Thursday, May 15, 2014

# QUALITY SYSTEMS APPROVAL: Mary Ann Vail

Issue Date: May 15, 2014 Review Date: April 26, 2018

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# **Specification Ends Here**

# CONFIDENTIAL

# **REVISIONS**

Date	Purpose	Author of Revision
05/15/2014	Spec Creation	Lorna Nieuwenhuizen
07/21/2014	Changed case coding to include best before date.	Jen Bates
05/20/2016	Updated spec to% so it adds up to 100. Updated Bonduelle Logo.	Jen Bates
05/23/2017	Review and re-issue.	Alix Bonduelle
26-Apr-18	Reviewed Spec	Shari Case

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