Approval App	FTPT023 Baked Beans	lssue:	FTPT023_v005	Effective date	e: 05-04-16	
Approval SAUCE C. Sáez de Castil Ingrodient declaration Beans (51%). Tomates (34%). Water, Sugar, Modified Comflour, Salt, Spirit Vineger, Spice QA Managor Nutritional data Extracts, Herb Extract. Protein 4.7 g QA Managor (sugars) 5.0 g Fat 0.2 g Gata and Comflour, Salt, Spirit Vineger, Spice Protein 12.9 g (sugars) 5.0 g Gata and Fat Gata and Fat (sugars) 5.0 g 6.3 g Protein 1.2 g Gata and Fat Gat<	Heinz	PRODUCT INFORMATION				
Approval - - OC&S Mor. QA Manager Ingredient declaration Beams (51%), Tomatoes (34%), Water, Sugar, Modified Comflour, Salt, Spirit Vinegar, Spice Extract. Protection QA Manager Nutritional data Per 100 gram product Per 100 gram product - QC & S Mor. QA Manager Farst 0.2.9 g - - 0.2.9 g - - - QC & S Mor. QA Manager Product description/ Usage Per 100 gram product - 7.9 g - - QC & S Mor. QA Manager Product description/ Usage Farst 0.2.9 g -	Product name	BAKED BEANS IN TOMATO SAUCE				
SAUCE Construct Construct Ingredient declaration Beans (51%), Tomatos (34%), Water, Sugar, Modified Comflour, Sait, Spirit Vinegar, Spice Extracts, Herb Extract. Protein 7/93/7 [kcal / kJ Nutritional data Protein 7/93/7 [kcal / kJ Protein 7/93/7 [kcal / kJ Protein Carbodydrates 12.9 [g 5.0 [g Fat 0.2 [g 10.3 [g Solid equivalent 0.3 [g Solid Product description/Usage Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Preparation / Dosing Product description/Usage Empty contents to a saucegan and stir gently while heating. Do not boll or overcook as this will column of the assessment. -Firm even bite will will will will mouthfiel. SAUCE -Colour. Cream, ligh-dark. NO black/very dark beans present. -Firm even bite will will will will firm mouthfiel. BEANS -Colour. Cream, ligh-dark. NO black/very dark beans present. -Firm even bite 2005 on microbiological criteria for foodstuffs. Analytical data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 16 November 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. <	Approval			I. Viamonte	C. Sáez de Castillo	
SAUCE Construct Construct Ingredient declaration Beans (51%), Tomatos (34%), Water, Sugar, Modified Comflour, Sait, Spirit Vinegar, Spice Extracts, Herb Extract. Protein 7/93/7 [kcal / kJ Nutritional data Protein 7/93/7 [kcal / kJ Protein 7/93/7 [kcal / kJ Protein Carbodydrates 12.9 [g 5.0 [g Fat 0.2 [g 10.3 [g Solid equivalent 0.3 [g Solid Product description/Usage Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Preparation / Dosing Product description/Usage Empty contents to a saucegan and stir gently while heating. Do not boll or overcook as this will column of the assessment. -Firm even bite will will will will mouthfiel. SAUCE -Colour. Cream, ligh-dark. NO black/very dark beans present. -Firm even bite will will will will firm mouthfiel. BEANS -Colour. Cream, ligh-dark. NO black/very dark beans present. -Firm even bite 2005 on microbiological criteria for foodstuffs. Analytical data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 16 November 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. <						
Ingredient declaration Beams (61%), Tomatoes (24%), Water, Sugar, Modified Comflour, Sait, Spirit Vinegar, Spice Extracts, Herb Extract. Nutritional data per 100 gram product Protein (sugars) per 100 gram product 12.9 (g g Solidum 12.9 (g 14.7 (g 14.7 (g Carbohydrates 12.9 (g 14.7 (g Solidum 0.2 (g 14.7 (g Solidum 0.3 (g 14.7 (g Colour Empty contents into a saucepan and stir gently while heating. Do not boil or overcook as this will Organoleptic data: -Colour. Cram, light-dark. NO black/very dark beans present. -Firm even bite with wilphy firm mourthfeel. Break up easily when chewed. FINAL PRODUCT -Appearation; Whole baked beans and tomato sauce. Characteristic of faked beans. Slightly bean motalic small. Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 12073/2005 on microbiological criteris for foodstuffs. Analytical data		-	-	QC&S Mar.	QA Manager	
Extracts. Herb Extract. Nutritional data per 100 gram product Protein Carbohydrates (squares) Science Science Protein Carbohydrates Science Science Science Science Science Science Science Science Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Proparation / Dosing Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Proparation / Dosing Product description/Usage Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Proparation / Dosing Colour: Dark orange/ red brown. Glossy. Slightly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slightly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slightly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slightly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slightly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slightly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slightly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slightly opaque sauce. -Colour: Dark orange/ red brown. Slosty in moutrifiel. <td colspan="6"></td>						
Energy 79/337 kcal / kJ Proteile 4.7 g Carbohydrates 12.9 g (sugars) 5.0 g Fat 0.2 g (sturated fat) 3.7 g Sodium 0.3 g Product description/ Usage Product made from Bianched Navy beans baked in tomato sauce (slightly sweet and sour and Preparation / Dosing Empty contents into a saucepan and stir gently while heating. Do not boil or overcook as this will Organoleptic data: Colour: Dark orange/ red brown. Glossy. Slingtly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slingtly opaque sauce. -Colour: Cream, light-dark. NO black/very dark beans present. -Firm even bia with witholightly firm mourthfeel. BEANS -Colour: Dark orange/ red brown. Glossy. Slingtly opaque sauce. -Colour: Cream, light-dark. NO black/very dark beans present. -Firm even bia with witholightly firm mourthfeel. BEANS -Colour: Dark orange/ red brown. Glossy. Slingtly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slingtly opaque sauce. -Colour: Dark orange/ red brown down down down down down down down d			(0470), Water, Ougar, W	ioumed cormour, oan, c	pint vinegal, opice	
Protein Grabolydrites 12.9 g (sugars) 5.0 g Fat 0.2 g (saturated fat) 4.7.1 g Fibre 3.7 g Sodium 0.3 g Product description/Usage Product.made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Empty contents into a saucepan and stir gently while heating. Do not boil or overcock as this will Organoleptic data: Colour: Dark orange/ red brown. Glossy. Slingtly opaque sauce. -Colour: Cream, light-dark. NO black/very dark beans present. -Colour: Cream, light-dark. NO black/very dark beans present. -Firm even bite with wightly firm mouthfeel. Break up easily when chewed. FINAL PRODUCT -Appearance: Whole baked beans and tomato sauce exisible on opening. -Taste & firover. Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metallic smell Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs. Analytical data pH "Britk" Sait (added chiordes) % Net content Min. 51 Max. 0,7 (0,5 ± 0,1) as sodium chioride (target value) Min. 1984 § Min. 390 g Min. 1984 § Min. 390 g Suitable for: Halal: Net content NO Vegetarian: YES Ciluten free dit (gluten < YES Ciluten free dite (glute	Nutritional data	per 100 gram product				
Carbohydrates (sugars) 12,9 g Fat 0,2 g 0,2 g Fat 0,2 g Fat 0,2 g (saturated fat) 0,1 g Fibre 3,7 g Sodium 0,3 g Preparation / Dosing Empty contents into a saucepan and stir gently while heating, Do not boil or overcook as this will Organoleptic data: SAUCE -Colour: Dark orange/ red brown. Glossy. Slihgtly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slihgtly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slihgtly opaque sauce. -Colour: Dark orange/ red brown. Glossy. Slihgtly opaque sauce. -Colour: Cream, light-dark. NO black/very dark beans present. -Firm even ble with wightly firm mourthfeel. Break up easily when chewed. FINAL, PRODUCT -Appearance: Whole baked beans and tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce are visible on opening. Salt (added chiorides) %						
(sugars) F at (saturated fat) Sodium Solit (saturated fat) Fibre 5,0 a (2,0) Product description/Usage Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Preparation / Dosing Product description/Usage Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Company to the state of the						
Fail (saturated tat) Fibre Sodium 0.2 g (saturated tat) Fibre Sodium 0.3 g (saturated tat) Solit equivalent Product description/Usage Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Preparation / Dosing Preparation / Dosing Empty contents into a saucepan and stir gently while heating. Do not boil or overcook as this will Organoleptic data: -Colour: Dark orange/ red brown. Glossy. Slihgtly opaque sauce. -Consistency: Smooth thin mouthfeel. BEANS -Colour: Cream, light-dark. NO black/very dark beans present. -Firm even bite with wlightly firm mouthfeel. Break up easily when chewed. FINAL PROUCT -Appearance: Whole baked beans and tomato sauce are visible on opening. -Traste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metallic smoll. Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs. Analytical data pH %tix Sait (added chiorides) Net content 5.10 ± 0.25 %tix Min. 196.4 g Min. 196.4 g Min. 390 g Suitable for: Halai: Net content NO Wegetarian: YES (Juten free diet (gluten < YES (Juten free diet		-				
Fibre Sodium 3,7 g 3,1 g Product description/Usage Product made from Bianched Navy beans baked in tomato sauce (slightly sweet and sour and Preparation/Dosing Preparation/Dosing Empty contents into a saucepan and stir gently while heating. Do not boil or overcook as this will Organoleptic data: -Colour: Dark orange/ red brown. Glossy. Slihgtly opaque sauce. -Consistency: Smooth thin mouthfeel. BEANS -Colour: Cream, light-dark. NO black/very dark beans present. -Firm even bite with wilghtly firm mourthfeel. Break up easily when chewed. FINAL PRODUCT -Appearance: Whole baked beans and tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metallic small Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH %Grix Sait (added chlorides) Net content Min. 51 Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Min. 390 g Suitable for: Halat: Net content NO Min. 390 g Vegetarian: YES Glutan free diet (gluten < YES 20pm) GMO All used ingredients are non-GMO based upon suppliers' certificates. YES						
Sodium Salt equivalent 0.3 q Product description/ Usage Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Preparation / Dosing Empty contents into a saucepan and stir gently while heating. Do not boil or overcook as this will Organoleptic data: Organoleptic data: SAUCE -Colour: Dark orange/ red brown. Glossy. Slihgtly opaque sauce. -Consistency: Smooth thin mouthfeel. BEANS -Colour: Cream, light-dark. NO black/very dark beans present. -Firm even bite with wlightly firm mouthfeel. Break up easily when chewed. FINAL PRODUCT -Appearance: Whole baked beans and tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metallir smell Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH "Girk Salt (added chiorides) % Consistency (cm) Beans % (drained) 5,10 ± 0.25 Max. 0,7 (0,6 ± 0,1) as sodium chioride (target value) Suitable for: Halal: Net content NO Vegetarian: YES Clutten free diet (gluten < YES Clutten free diet (gluten < YES 20ppm) GMO All used ingredients are non-GMO based upon suppliers' certificates. YES	(saturated fat)	-				
Salt equivalent Image of the product description/Usage Product description/Usage Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Preparation / Dosing Preparation / Dosing Empty contents into a saucepan and stir gently while heating. Do not boil or overcook as this will SAUCE -Colour. Dark orange/ red brown. Glossy. Slihgtly opaque sauce. -Consistency: Smooth thin mouthfeel. BEANS -Colour. Cream, light-dark. NO black/very dark beans present. -Firm even bite with wilghtly firm mourthfeel. Breaku pe assily when chewed. FINAL PRODUCT -Appearance: Whole baked beans and tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metalitic small Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs. Analytical data pH \$10 ± 0.25 "Brix Sait (added choindes) % Min. 194,4 g Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Consistency (cm) Beans % (drained) Min. 194,4 g Min. 390 g Suitable for: Halal: NO Vegetaria						
Product description/ Usage Product made from Blanched Navy beans baked in tomato sauce (slightly sweet and sour and Preparation / Dosing Organoleptic data: SAUCE -Colour: Dark orange/ red brown. Glossy. Slingtly opaque sauce. -Consistency: Smooth thin mouthfeel. BEANS -Consistency: Smooth thin mouthfeel. BEANS -Consistency: With actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH 5,10 ± 0,25 Min. 198, 4 g Min. 198, 4 g Net content 415 g Min. 390 g Suitable for: Halal: Kosher : NO Vegetarian: YES Vegan: YES Country of origin YES Outor for forigin		0,3	g			
Preparation / Dosing Empty contents into a saucepan and stir gently while heating. Do not boil or overcook as this will Organoleptic data: SAUCE - Colour: Dark orange/ red brown. Glossy. Slihgtly opaque sauce. -Consistency: Smooth thin mouthfeel. BEANS -Colour: Cream, light-dark. NO black/very dark beans present. - Firm even bite with wlightly firm mourthfeel. Break up easily when chewed. -FirM. PRODUCT - Appearance: Whole baked beans and tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metallic smell Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1411/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH 5,10 ± 0,25 Mix. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Min. 198,4 g Min. 198,4 g Net content 415 g Min. 198,4 g Min. 390 g Suitable for: Halal: NO Vegetarian: YES (Uthen free diet (gluten < YES (Duent fr		Product made from Blar	ched Navy beans baked	in tomato sauce (slightly	v sweet and sour and	
Colour: Dark orange/ red brown. Glossy. Slihgtly opaque sauce. -Consistency: Smooth thin mouthfeel. BEANS -Colour: Cream, light-dark. NO black/very dark beans present. -Firme ven bite with wightly firm mourthfeel. Break up easily when chewed. FINAL PRODUCT -Appearance: Whole baked beans and tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metallic smell In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH 5,10 ± 0.25 Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Min. 51 Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Min. 198,4 g Min. 198,4 g Min. 198,4 g Min. 390 g Suitable for: Halal: NO Kosher : NO Vegetarian: YES Vegan: YES Joppmi GMO All used ingredients are non-GMO based upon suppliers' certificates. Country of origin	Preparation / Dosing	Empty contents into a saucepan and stir gently while heating. Do not boil or overcook as this will				
-Consistency: Smooth thin mouthfeel. BEANS -Colour: Cream, light-dark. NO black/very dark beans present. -Firm even bite with wlightly firm mourthfeel. Break up easily when chewed. FINAL PRODUCT -Appearance: Whole baked beans and tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metallic smell Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1207/2005 of 15 November 2005 on microbiological criteria for foodstuffs. Analytical data pH Salt (added choirdee) % Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Consistency (cm) Min. 51 Beans % (drained) Min. 51 Min. 198,4 g Min. 198,4 g Net content Halal: NO Vegataria: YES Vegataria: YES Zoppom) All used ingredients are non-GMO based upon suppliers' certificates. Country of origin Production in: Spain	Organoleptic data:					
BEANS -Colour: Crean, light-dark. NO black/very dark beans present. Colour: Crean, light-dark. NO black/very dark beans present. Firme even bite with wlightly firm mourthfeel. Break up easily when chewed. FINAL PRODUCT Appearance: Whole baked beans and tomato sauce are visible on opening. Taste & flavour: Slightly acid: sweet tomato sauce. Characteristic of faked beans. Slightly bean metallic smell Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs analytical data In compliance with actual COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH %Grix Salt (added chlorides) % Consistency (cm) Min. 51 Beans % (drained) Min. 51 Min. 188,4 g Min. 189,4 g Net content Halal: NO Kosher : NO Vegetarian:: YES (Gluten free diet (gluten < YES 20ppm) GMO All used ingredients are non-GMO based upon suppliers' certificates. Country of origin						
-Colour: Cream, light-dark. NO black/very dark beans present. -Firm even bite with wilghtly firm mourthfeel. Break up easily when chewed. FINAL PRODUCT -Appearance: Whole baked beans and tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metallic small Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH %Birk 5,10 ± 0,25 Win. 51 Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Consistency (cm) Min. 51 Beans % (drained) Min. 51 Min. 390 g Min. 390 g Suitable for: Halal: NO Vegetarian: YES GMO All used ingredients are non-GMO based upon suppliers' certificates. Country of origin		BEANS -Colour: Cream, light-dark. NO black/very dark beans present. -Firm even bite with wlightly firm mourthfeel. Break up easily when chewed.				
-Firm even bite with wlightly firm mourthfeel. Break up easily when chewed. FINAL PRODUCT -Appearance: Whole baked beans and tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metallic smeal Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH 5,10 ± 0,25 "Brix" Salt (added chlorides) % Consistency (cm) Beans % (drained) Min. 198,4 g Net content 415 g Min. 390 g Suitable for: Halal: NO Kosher : NO Vegetarian: YES Glute free diet (gluten < YES 20pm) 20pm)						
FINAL PRODUCT -Appearance: Whole baked beans and tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metallic small Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH 5,10 ± 0,25 Beans % (drained) Min. 51 Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Consistency (cm) Beans % (drained) Min. 198,4 g Net content 415 g Min. 390 g Suitable for: Halal: Kosher : NO Vegetarian:: YES Gluten free diet (gluten < YES 20ppm) Construction in: Spain						
-Appearance: Whole baked beans and tomato sauce are visible on opening. -Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly bean metallic smell Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH \$5,10 ± 0,25 Min. 0,6 ± 0,1) as sodium chloride (target value) Consistency (cm) Beans % (drained) Min. 198,4 g Net content Halai: NO Vegetarian: YES Gluten free diet (gluten < YES						
metallic small uncompliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH "Brix Salt (added chlorides) % Consistency (cm) Beans % (drained) 5,10 ± 0,25 Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Suitable for: Halal: Kosher : NO Min. 390 g Vegetarian: YES Gluten free diet (gluten < YES Clutten free diet (gluten < YES) Clutten						
Microbiological data In compliance with actual COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and COMMISSION REGULATION (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH "Brix Salt (added chlorides) % Consistency (cm) Beans % (drained) 5,10 ± 0,25 Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Min. 51 Max. 252 g Min. 198,4 g Net content Min. 51 Max. 252 g Min. 390 g Suitable for: Halal: Kosher : NO Vegetarian: YES Vegan: GMO All used ingredients are non-GMO based upon suppliers' certificates. Country of origin Production in: Spain		-Taste & flavour: Slightly acidic sweet tomato sauce. Characteristic of faked beans. Slightly beany				
Analytical data pH \$ 5,10 ± 0,25 Salt (added chorides) % Consistency (cm) Beans % (drained) Min. 51 Max. 252 g Min. 198,4 g Net content 415 g Min. 390 g Suitable for: Halal: NO Kosher : NO Vegetarian: YES GMO All used ingredients are non-GMO based upon suppliers' certificates. Country of origin Production in:	Microbiological data					
and COMMISSION REGULATION (ÉC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs. Analytical data pH *Brix Salt (added chlorides) % Consistency (cm) Beans % (drained) 5,10 ± 0,25 Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Min. 51 Max. 252 g Min. 198,4 g A115 g Min. 390 g Min. 51 Max. 252 g Min. 198,4 g Min. 390 g Suitable for: Halal: NO Vegetarian: Vegan: Vegan: Vegan: VES Coluten free diet (gluten < YES 20pm) GMO All used ingredients are non-GMO based upon suppliers' certificates. Vestificates.						
Analytical data pH 5,10 ± 0,25 "Brix Salt (added chlorides) % Consistency (cm) Beans % (drained) Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Min. 51 Max. 252 g Min. 198,4 g Min. 390 g Suitable for: Halal: Kosher : NO Vegetarian: Vegan: Vegan: Suitable for: YES Gluten free diet (gluten < YES Gluten free diet (gluten < YES 20ppm) GMO All used ingredients are non-GMO based upon suppliers' certificates. Omegan						
Analytical data pH 5,10 ± 0,25 "Brix Salt (added chlorides) % Consistency (cm) Beans % (drained) Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Max. 252 g Min. 51 Max. 252 g Min. 198,4 g Net content 415 g Min. 390 g Min. 390 g Suitable for: Halal: NO Vegetarian: YES Gluten free diet (gluten < YES						
pH 5,10 ± 0,25 *Brix Salt (added chlorides) % Consistency (cm) Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Min. 51 Max. 252 g Min. 198,4 g Net content 415 g Min. 390 g Suitable for: Halal: NO Vegetarian: YES Gluten free diet (gluten < YES Cluten free diet (gluten < YES 20ppm) GMO All used ingredients are non-GMO based upon suppliers' certificates. 20ppm)		(-				
pH 5,10 ± 0,25 *Brix Salt (added chlorides) % Consistency (cm) Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Min. 51 Max. 252 g Min. 198,4 g Net content 415 g Min. 390 g Suitable for: Halal: NO Vegetarian: YES Gluten free diet (gluten < YES	Analytical data					
*Brix Salt (added chlorides) % Consistency (cm) Beans % (drained) Max. 0,7 (0,6 ± 0,1) as sodium chloride (target value) Min. 51 Max. 252 g Min. 198,4 g Min. 390 g Max. 2,52 g Min. 198,4 g Min. 390 g Suitable for: Halal: Kosher : NO Vegetarian: Vegan: Vegan: Suitable for: YES Vegan: YES Gluten free diet (gluten < YES 20ppm) GMO All used ingredients are non-GMO based upon suppliers' certificates. Production in: Spain	-	5,10 ± 0,25				
Consistency (cm) Beans % (drained) Min. 51 Max. 252 g Min. 198,4 g 415 g Min. 390 g Suitable for: Halal: Kosher : NO Vegetarian: Vegan: Gluten free diet (gluten < YES) Gluten free diet (gluten < YES) Gluten free diet (gluten < YES) 20ppm) GMO All used ingredients are non-GMO based upon suppliers' certificates. Production in: Spain						
Beans % (drained) Min. 51 Max. 252 g Min. 198,4 g Net content 415 g Min. 390 g Min. 390 g Suitable for: Halal: NO Vegetarian: YES Kosher : NO Vegan: YES Gluten free diet (gluten < YES		Max. $0, i$ ($0, 6 \pm 0, 1$) as sodium chloride (target value)				
Max. 252 g Min. 198,4 g 415 g Min. 390 g Suitable for: Halal: Kosher : NO Vegetarian: Vegan: Vegan: Suitable for: YES Vegan: Vegan: Vegan: Vegan: Vegan: Souten free diet (gluten < YES Gluten free diet (gluten < YES 20ppm) GMO All used ingredients are non-GMO based upon suppliers' certificates. Country of origin Production in: Spain		Min 51				
Min. 198,4 g Net content Min. 390 g Suitable for: Halal: NO Kosher : NO Vegetarian: YES Gluten free diet (gluten < YES						
Net content 415 g Min. 390 g Suitable for: Halal: NO Vegetarian: YES Kosher : NO Vegan: YES Gluten free diet (gluten < YES						
Suitable for: Halal: NO Vegetarian: YES Kosher : NO Vegan: YES Gluten free diet (gluten < YES	Net content					
Kosher : NO Vegan: YES Gluten free diet (gluten < YES		Min. 390 g				
Kosher : NO Vegan: YES Gluten free diet (gluten < YES						
Kosher : NO Vegan: YES Gluten free diet (gluten < YES						
Kosher : NO Vegan: YES Gluten free diet (gluten < YES						
Gluten free diet (gluten < YES	Suitable for:					
GMO All used ingredients are non-GMO based upon suppliers' certificates. Country of origin Production in: Spain		Kosher :	NU			
GMO All used ingredients are non-GMO based upon suppliers' certificates. Country of origin Production in: Spain					N 1E0	
Country of origin Production in: Spain	GMO	All used ingredients are				
			Production in: Spain			
		The product is produced	according to the EU-leg	islation.		