



**TECHNICAL ANALYSIS**  
**RED KIDNEY BEANS 400 gr.**  
 Red Kidney beans boiled in metal cans with added water, salt and stabilized by heat process.

**INGREDIENTS:** Red Kidney Beans, water, salt, antioxidant: ascorbic acid  
**NOTE:** All the Ingredients are GMO free and they do not contain any Allergens  
**DESCRIPTION:** The red kidney beans are canned with Carla Brand it's a product rich of proteins and vitamins with a sweet and soft test. **Product gluten free**

**CONTAINER**

**APPEARANCE EXTERNAL/INTERNAL :** without defects / clean and without attacks  
**CLOSING/SEAMING:** regular  
**ENCODING:** current, readable, accurate  
**LABELLING:** without defects, exact  
**TYPE CANS:** tin cans, electro-welded, coverage E/1 with internal protection  
**TYPE LIDS:** lids enamelled with or enamelled with internal and external protection

**PHYSICAL CHARACTERISTICS**

|                                      |                                    |
|--------------------------------------|------------------------------------|
| <b>NET WEIGHT</b>                    | net declared 400g                  |
| <b>DRAINED WEIGHT</b>                | ≥ 60% net weight declared          |
| <b>BROKEN GRAINS</b>                 | ≤ 8% on drained weight             |
| <b>DAMAGED GRAINS</b>                | ≤ 12% on drained weight            |
| <b>STAINED AND DARK GRAINS</b>       | ≤ 3 % on drained weight            |
| <b>MOLDY AND PERFORATED GRAINS</b>   | absent                             |
| <b>SKINS</b>                         | ≤ 30 cans 400g                     |
| <b>EMPTY</b>                         | ≥ 5 cm Hg                          |
| <b>EXTRANEIOUS BODIES AND STONES</b> | 7 on 10.000 cans (diameter ≥ 3 mm) |

**CHEMICAL CHARACTERISTICS**

|                           |              |
|---------------------------|--------------|
| <b>LIQUID OF COVERAGE</b> | pH 5.4 - 6.4 |
| <b>SALT</b>               | ≤ 1,0 %      |

**ORGANOLEPTIC CHARACTERISTICS**

|                    |   |
|--------------------|---|
| <b>CONSISTENCY</b> | soft  |
| <b>ODOR:</b>       | characteristic of the product, without extraneous notes |
| <b>TASTE:</b>      | typical of the product, without aftertaste              |
| <b>COLOR:</b>      | characteristic of the product, brown/light red/dark red |

**MICROBIOLOGICAL CHARACTERISTICS**

*Microbiological test* Stable after incubation at 55°C x 7 days and 37°C x 14 days

**NUTRITIONAL INFORMATION (Average values for 100 g of product)**

|                             |  |           |             |             |      |        |        |               |
|-----------------------------|--|-----------|-------------|-------------|------|--------|--------|---------------|
| <b>ENERGY</b>               | kj 222,0/ kcal 53,0  |           |             |             |      |        |        |               |
| <b>PROTEINS</b>             | 4,4 g  |           |             |             |      |        |        |               |
| <b>SUGARS</b>               | 0,0 g  |           |             |             |      |        |        |               |
| <b>TOTAL FAT</b>            | 0,3 g  |           |             |             |      |        |        |               |
| <b>SATURATED</b>            | 0,0 g  |           |             |             |      |        |        |               |
| <b>CARBOHYDRATES</b>        | 5,3 g  |           |             |             |      |        |        |               |
| <b>FIBERS</b>               | 5,8 g  |           |             |             |      |        |        |               |
| <b>SODIUM</b>               | 0,120 g  |           |             |             |      |        |        |               |
| <b>SHELF-LIFE :</b>         | 36 months from production date–18 months from delivery date  |           |             |             |      |        |        |               |
| <b>STORAGE TEMPERATURE:</b> | The product intact, at room temperature, should be stored in a cool dry place and away from sources of heat. The product once opened should be stored in the refrigerator in another container max 3 days. |           |             |             |      |        |        |               |
| <b>STANDARD PACKAGING:</b>  | Tray in shrink film 24/400g e 12/800g – Cardboard 6/2500g  |           |             |             |      |        |        |               |
| <b>STANDARD PALLETIZING</b> | Tin/diameter   | unit case | case        | weight case | case | layers | pallet | height pallet |
| <b>SIZE</b>                 | mm   | n.        | mm          | kg          | n.   | n.     | n.     | cm            |
| 24/400g                     | 75x110   | 24        | 300x455x115 | 12          | 6    | 12     | 72     | 151           |
| 12/800g                     | 102x118  | 12        | 305x410x120 | 12          | 6    | 12     | 72     | 157           |
| 6/2500g                     | 158x150  | 6         | 330x480x160 | 18          | 5    | 10     | 50     | 173           |

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