



Product Data Sheet

Date: 23-11-23

Version: 03



Organic Kidney Bean Dark Red

PRODUCT IDENTIFICATION & GENERAL INFORMATION

Product code	19816, 20492
Product description	Whole seed of <i>Phaseolus vulgaris</i> .
Process description	Seeds are harvested, stored, possibly cleaned, packed and transported.
Origin	France, European Union
Composition	100% Organic Kidney beans
Legal demands	Products have to comply with all latest legislation in force. Most important elements are: <ul style="list-style-type: none"> - General Food Law, Regulation (EC) no. 178/2002. - Food Hygiene Law, Regulation (EC) no. 852/2004. - Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs. - Regulation (EC) no. 2018/848 on organic production.
Labelling	Obligatory label information according to Regulation (EC) 1169/2011. Organic label information according Regulation (EC) no. 2018/848.
Shelf life	Best before : 24 months after production.
Storage conditions *	Cool, dry, odour-free and dark. Storage in bags, big bags.
Storage temperature	Preferably below 15°C & Humidity below 60%
Transport Packaging	Transport Conditions: Dry and clean Transport / Non chilled Bags, big bags.

HAZARDS : THRESHOLDS AND TOLERANCES

Category	Critical contaminant	Tolerance
Chemical	Undesirable substances as mentioned in: <ul style="list-style-type: none"> • Reg. (EC) no. 396/2005 • Reg. (EC) no. 2023/915 • Reg. (EC) no. 2018/848 	
Microbiological	<input type="checkbox"/> Salmonella	Absent in 25 g.



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PRODUCT CHARACTERISTICS							
Physical	<input type="checkbox"/> Vermin, insects	Absent (0+%)					
	<input type="checkbox"/> Glass, metal	Absent (0+ %)					
	<input type="checkbox"/> Extraneous matter	< 0.1%					
	<input type="checkbox"/> Foreign matter including stones	Absent (0+ %)					
Organoleptic	<input type="checkbox"/> Odour	True to type, neutral, fresh, not rancid, free of off-odours. Dark Red Pulse; oval bean shaped. Neutral.					
	<input type="checkbox"/> Colour						
	<input type="checkbox"/> Appearance						
	<input type="checkbox"/> Flavour						
Nutritional information (g/100g)	<input type="checkbox"/> Energy (kJ/kcal)	1411 / 337					
	<input type="checkbox"/> Protein	22.5					
	<input type="checkbox"/> Fat	1.1					
	-of which saturated fat	0.2					
	<input type="checkbox"/> Carbohydrates total	61.3					
	-Sugars	2.1					
	-Fibre	15.2					
	<input type="checkbox"/> Sodium in mg	12.0					
Allergen Information	Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
	Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
		In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
	Cereals containing GLUTEN and products thereof	NO	YES	YES	NO	YES	YES
	EGGS or its derivatives	NO	NO	NO	NO	NO	NO
	FISH or its derivatives	NO	NO	NO	NO	NO	NO
	CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
	MOLLUSCS	NO	NO	NO	NO	NO	NO
	PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
	SOYA BEANS or derivatives	NO	YES	YES	NO	YES	YES
	MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
	NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
	CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
	MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
	SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
	SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
	LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO
GMO & Irradiation Declaration	We declare that all our products, purchased by and delivered by LenersanPoortman, for food purposes, are free from GMO according to the regulations EU 1829/2003 and EU 1830/2003 of the European Parliament and the Council.						
	We also declare that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production.						
Food Grade Declaration	We hereby confirm that all food contact packaging conforms to the requirements detailed in Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food. Furthermore all paper & plastic food contact packaging, i.e. paper bags, plastic containers/buckets and plastic liners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 1282/2011 relating to plastic materials and articles intended to come into contact with foodstuffs.						