

MAZZA ALIMENTARI SRL VIA 8 MARZO, 70 25013, CARPENEDOLO (BS) -ITALY

Doc. 7.2/9eS Rev.13 date 21/04/2023

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Product		BOILE	OILED CHICK PEAS								
			chydrated boiled canned Chick peas stabilized by heat treating n be consumed alone or as an ingredient in a soup								
		Rehydrated	hydrated Chick peas, water, salt								
		EU/NOT EL									
	Appearance outside/ins		nside No defects, clean								
•	Closu	re/seaming	aming Regular								
		Encoding									
Can		Labeling									
O	Charac	teristic can	ic can Electrowelded, E / 1 with internal protection varnish BPAni. On request with enamel BPAni								
	Chara	cteristic lid									
	Onara	cteristic na	The size from 400g/800g may be provided with easy open								
	DUVCICAL		·								
	PHYSICAL			½ 400g/800g/ 2500g							
			Drained weight ≥ 240g/480g/1500g Broken								
			(wi		/eight						
			(with skin open over 50% of	Damaged	1 129/ on drained weight						
				Stained and dark	≤ 3% on drained weight						
Ŋ			Mouldy and perforated Absent								
tic			Skins ≤ 30 cans 400g								
Į.			Vacuum ≥ 5 cm Hg								
Characteristics			Foreign bodies and stones 7 on 10.000 cans (diameter ≥ 3 mm)								
C	CHEMICAL		Brine pH 5,4 - 6,4								
ē	ODO ANO. EDTIO		Salt ≤ 1,0 %								
Ja	ORGANOLEPTIC		Texture Soft Characteristic without extremely notes								
Ċ			SmellCharacteristic without extraneous notesFlavorTypical, no aftertaste								
			Color Characteristic, yellow/ivory								
ŧ	PESTICIDES AND	The n	The product complies with European and Italian laws on the maximum amount of residues of								
	OTHER		active substances tolerated in food products, including mycotoxins, heavy metals,								
	CONTAMINANTS		radionuclides, etc.								
	O.G.M.		ct free from genetically mod								
	MICROBIOLOGICAL		Tests of microbiological	Stable after incu	ubation at 55°C x 7 days and 37°C x 14	4 davs					
			stability Stable after incubation at 33 0 x 7 days and 37 0 x 14 days								
			energy	kJ 303 / kcal 72	GDA *	4%					
			fat	1,3 g	(Guideline Daily Amounts) are the Daily	2%					
	NUTRITIONAL		hich: saturated fatty acid	0,1 g	Amounts of energy and nutrients required	1%					
	DECLARATIO		carbohydrates		for a balanced diet. This Table provides	3%					
	(Medium values i 100g of product		of which: sugars	0,0 9	an example of GDA for an adult, which is based on a daily consumption of 2000	0%					
	roog or product	'	fibre protein	4,5 g	Kcal and that derives from the	18% 9%					
			salt	4,3 g 0,45 g	recommendations EURODIET.	8%					
	·										
Other information	Shelf-life 36 months from production date - 18 months from the date of delivery										
h e nat	Storage The product intact should be stored at room temperature in a cool, dry place and away from he temperature Once you open the can, the product can be stored in the refrigerator for max 3 days in another										
Ot	Standard Tray shrink film 24/400g and 12/800g - Cardboard 6/2500g.										
int			uest can be packed in cluste								
	paraging The roog on request our be paraginal in diasters of a caris.										

		Can				Package	Unit in	Weight	-55	Package	Layers	Package	Height
↑	Size	Ø/h		4	Size	PxLxH	the pack	pack	一等基础中	to layer	for pallet	for pallet	pallet
←Ø→		mm	1	A		mm	n	Kg		n	n	n	ст
	400g	75x110	1] H	24/400g	300x455x115	24	12		6	12	72	151
V	800g	102x118	P		12/800g	305x410x120	12	12		6	12	72	157
	2500g	158x150			6/2500g	330x480x160	6	18		5	10	50	173
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