



# TECHNICAL DATA SHEET

|                                   |  |                              |
|-----------------------------------|--|------------------------------|
| <b>PRODUCT</b>                    | <b>Organic Chickpeas processed from fresh Italian raw materials</b>  |                              |
| <b>FORMAT</b>                     | <b>425 ml BPA-nia "Tamburello" tinfoil can</b>                       |                              |
| <b>WEIGHT OF THE SELLING UNIT</b> | <b>Net weight: 400 g e</b>   | <b>Drained weight: 250 g</b> |
| <b>BRAND NAME (LABEL)</b>         | BELFIORE BIO   |                              |
| <b>MAIN FEATURES</b>              | Organic, processed from fresh Italian raw materials                  |                              |
| <b>OTHER FEATURES</b>             | with no added sugars, high fibre, high protein, ready to consumption |                              |

## QUALITATIVE CHARACTERISTICS

Organic product compliant to EU reg. 834/07

|                                |  |
|--------------------------------|--|
| <b>ORIGIN OF RAW MATERIALS</b> | ITALY  |
| <b>PROCESSING PLANT</b>        | AGRI D.A.F. s.s.a, Via Milano 3, S. Giorgio Piacentino (PC), Italia    |
| <b>CERTIFICATES</b>            | UNI EN ISO 22005:2008, IFS Food (Higher level), EU organic certificate |
| <b>INGREDIENTS</b>             | Chickpeas 62,5%, water 36,94%, salt 0,56%                              |

| <b>NUTRITION DECLARATION</b> | <b>For 100 g of drained product</b> | <b>RI</b> | <b>For 140 g of drained product</b> | <b>RI</b> |
|------------------------------|-------------------------------------|-----------|-------------------------------------|-----------|
| Energy kJ                    | 455                                 | 5,4%      | 569                                 | 6,8%      |
| Energy kcal                  | 108                                 | 5,4%      | 135                                 | 6,8%      |
| FAT                          | 2,0                                 | 2,9%      | 2,5                                 | 3,6%      |
| SATURATED FAT                | 0,3                                 | 1,5%      | 0,4                                 | 1,9%      |
| CARBOHYDRATE                 | 14,4                                | 5,5%      | 18,0                                | 6,9%      |
| OF WHICH SUGARS              | 0,3                                 | 0,3%      | 0,4                                 | 0,4%      |
| FIBRE                        | 4,9                                 | 0,0%      | 6,1                                 | 0,0%      |
| PROTEIN                      | 5,7                                 | 11,4%     | 7,1                                 | 14,3%     |
| SALT                         | 0,25                                | 4,2%      | 0,31                                | 5,2%      |

RI: Percent daily values are based on a 2,000 calorie diet

## ANALYTICAL CHARACTERISTICS

|                 |  |
|-----------------|--|
| pH OF THE BRINE | 5,8 - 6,4  |
| VACUUM VALUE    | 200 mbar   |
| DAMAGED GRAINS  | < 10 %   |
| COLOR DEFECTS   | Uneven coloring because processed from fresh raw materials |
| PEELS           | < 5 %  |
| PART OF PLANT   | < 1 %  |
| FOREIGN BODIES  | Absent   |



# TECHNICAL DATA SHEET

## SENSORIAL CHARACTERISTICS

|         |   |
|---------|---|
| TEXTURE | Cruncy  |
| SMELL   | Natural, typical of the product, without any foreign smell                            |
| TASTE   | Natural, typical of the product, without any foreign taste                            |
| COLOR   | Light green and beige, typical of the product realized processing fresh raw materials |

## MICROBIOLOGICAL CHARACTERISTICS

The commercial stability of the product is guaranteed. The product is declared commercially stable if the can, the pH and the content of microorganisms are not affected after the incubation of the product at 30 ° C and 55 ° C for 21 and 7 days respectively

**GMO (REG.CE 1829/03 & 1830/03)** Absent

|                     |               |                         |
|---------------------|---------------|-------------------------|
| <b>CONTAMINANTS</b> | Heavy metals  | Within the legal limits |
|                     | Agrochemicals | Within the legal limits |
|                     | Mycotoxins    | Within the legal limits |

**ALLERGENS** Absent

## LOGISTIC DATA

|                                     |               |
|-------------------------------------|---------------|
| <b>DAF-AL s.r.l. PRODUCT NUMBER</b> | AV34604BETR   |
| <b>EAN CODE</b>                     | 8001450060073 |
| <b>ITF CODE</b>                     | To be defined |
| <b>TARIC CODE</b>                   | 20 05 9980    |

## **SELLING UNIT**

425 ml BPA-nia "Tamburello" tinplate can

|                     |                   |                       |
|---------------------|-------------------|-----------------------|
| Gross weight: 458 g | Net weight: 400 g | Drained weight: 250 g |
| Height: 8,7 cm      | Width: 8,5 cm     | Length: 8,5 cm        |

## **LOGISTIC UNIT**

Shrink-wrapped unit of 12 selling units

|                |                |               |
|----------------|----------------|---------------|
| Weight: 5,5 Kg |                |               |
| Height: 8,7 cm | Width: 25,5 cm | Length: 34 cm |

## **PALLETIZING**

TYPE OF PALLET: Epal

|                |              |                |
|----------------|--------------|----------------|
| Height: 132 cm | Width: 80 cm | Length: 120 cm |
|----------------|--------------|----------------|

Logistic units each pallet 150

Logistic units each layer 10

Number of layers 15

Pallet weight 847 Kg

## **STORAGE CONDITIONS**

Store in a cool, dry place. Promptly refrigerate unused portion in a separate container and consume it in a few days

## **SHELF-LIFE**

4 years starting from the production date