



**PRODUCT LABEL**

Product Title:  
 Secondary Description:  
 Pack & Size:  
 Outers Per Pallet:  
  
 Drained Weight:  
 Country of Origin:  
 Ingredients:  
  
 Instructions for Use:  
 Cooking Instructions:  
  
 Storage Instructions:  
  
 Date Marking:  
 Allergens:  
  
 May Contain Allergens:  
 Modified Atmosphere Pack:

<b>CHICKPEAS</b>
<b>Rehydrated boiled canned chickpeas in brine</b>
6 cans x 2500G in a pack
FRANZESE LOADS THE GOODS FOR THE LEFKTRO CUSTOMER IN CONTAINER WITHOUT PALLET.
1500G DRAINED WEIGHT
CANADA, ITALY, USA, ARGENTINA
REHYDRATED CHICK PEAS, WATER, SALT
Can be consumed alone or as an ingredient in a soup
Can be consumed alone or as an ingredient in a soup. THE PRODUCT CAN BE HEATED ON THE HOB FOR A FEW MINUTES BEFORE BEING CONSUMED
Store in a cool, dry place and away from heat sources. Once opened, transfer to a non metallic container, keep refrigerated and use within 3 days.
BEST BEFORE. SEE LID
<b>3) No allergen advice needed.</b>
<b>N/A</b>
NO

**NUTRITION INFORMATION**

AS SOLD INFORMATION

Constituents  
 Energy kJ  
 Energy kcal  
 Fat  
     of which saturates  
 Carbohydrates  
     of which sugars  
 Fibre  
 Protein  
 Salt

Portion Size g/ml	0
Per 100g (drained)	Per Portion
Energy kJ	521
Energy kcal	124
Fat	2.3
of which saturates	0.3
Carbohydrates	14.9
of which sugars	0.0
Fibre	7.5
Protein	7.2
Salt	0.3

Sodium (not declared on label)

0.12	0.00
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**TECHNICAL DETAILS**

Shelf Life:  
 Shelf Life on Delivery to Lefkthro UK Ltd:  
 Shelf Life Once Opened:  
 Temperature on Delivery:

36 MONTHS FROM PRODUCTION DAY			
18 MONTHS FROM DELIVERY DAY			
3 days in a refrigerator			
MINIMUM	AMBIENT	MAXIMUM	AMBIENT

Coding: Inner  
 Coding: Outer  
 Coding: Explanation

INK JET
INK JET
V1 U XXX Y V1: FRANZESE SPA CODE U: PRODUCTION YEAR XXX: PRODUCTION DAY Y: PRODUCT CODE

**ORGANOLEPTICAL**

Appearance:

good appearance, intact, homogeneous grains, within the limits of tolerances

Colour:

IVORY

Flavour:

SWEET

Odour:

PLEASANT

Texture:

SOFT

Is the product packed to a known standard, e.g. Campden Grade?

N/A

**SUITABLE FOR**

Vegetarians  
 Vegans  
 Coeliacs (Gluten Free)  
 Kosher (Certified)

YES		Halal (Certified)	YES		
YES		Low Salt Diet	NO		
YES		Nut Allergy Sufferer	YES		
YES		Lactose Intolerant Diet	YES		

**PHYSICAL STANDARDS**

Parameter	Tolerance	Frequency	Method
Net weight	≥2500g	hourly	internal method
Drained weight	≥1500g	hourly	DECRETO 06 NOVEMBRE 2001
Broken grains with cotyledons free	≤ 8%	hourly	internal method
Damaged grains with skin open over 50% of the circumference	≤ 12%	hourly	internal method
Stained and dark grains	≤ 3%	hourly	internal method
Mouldy and perforated grains	Absent	hourly	internal method
Skins	≤ 60	hourly	internal method
Vacuum	≥5 cm Hg	hourly	internal method
Foreign bodies and stones	7 on 10.000 cans	hourly	internal method

**CHEMICAL**

Parameter	Tolerance	Frequency	Method
Brine	pH 5,4 - 6,4	hourly	internal method
Salt	< 1,0%	hourly	internal method

**MICROBIOLOGICAL**

Organism	Tolerance	Frequency	Method
Microbiological stability with product incubation at 55 ° C x 7	N/A	Every lot	Internal method
Yeast & Mould	<9.1 UFC/g	Monthly on a random	ISO 21527-1:2008
Colony Counts at 30°	<9.1 UFC/g	Monthly on a random	UNI EN ISO 4833-1:2013

**PESTICIDE RESIDUES**

The product complies with European and Italian laws on the maximum amount of residues of active substances tolerated in food products, including pesticides, mycotoxins, heavy metals, radionuclides, etc.

**PACKAGING**

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	TINPLATE CAN LABEL	158X150 MM	240G 6G

Secondary Packaging (Outer)	TRY	330X480X160	95G
Tertiary Packaging (shrinkwrap etc.)	N/A	N/A	N/A

**PRODUCT CONTAINS INFORMATION**

Wheat & Wheat Derivatives	NO	Beef Products	NO	Poultry	NO
Gluten >20ppm	NO	Poultry Products	NO	Rennet	NO
Soya/ Soya Products	NO	Caffeine	NO	Sesame	NO
Rye	NO	Casiene	NO	Other Seeds	NO
Barley	NO	Celery	NO	Whey	NO
Oats	NO	Cocoa	NO	Yeast and derivatives	NO
Garlic	NO	Crustaceans / Shellfish	NO	Sulphites	NO
Meat & Meat Products	NO	Molluscs	NO	Benzoates	NO
Pork Products	NO	Lupin	NO	Irradiated Material	NO
Lamb Products	NO	Peanuts	NO	Hydrolysed Vegetable Protein	NO
Egg/Egg Products	NO	Nuts	NO	Added Natural Colour	NO
Cows Milk & Milk Products	NO	Unrefined Nut Oils	NO	Artificial Preservatives	NO
Cheese	NO	MRM	NO	BHA / BHT	NO
Lactose	NO	Additives	NO	Lecithin	NO
Added Sugar	NO	Azo Dyes	NO	MSG	NO
Added Salt	YES	Artificial Colour	NO	Hydrogenated / Trans Fats	NO
Animal Fat	NO	Maize	NO	Alcohol	NO
Fish Products	NO	Mustard	NO	Artificial Sweeteners	NO

**TECHNICAL APPROVAL**

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	24/12/2024
Issue No	3				