



# PRODUCT SPECIFICATION

**Product Name: Riverdene Chick Peas in Water 6x2.5kg**  
**Product Code: A41671**



## General Information

Legal Product Name	Riverdene Chick Peas in Water
Product Description	Chick Peas in Water 6x2.5kg
Pack Weight	6x2.5kg
Product Category	Ambient
Packaging Format	Cans with wrap around label in shrinkwrap tray.
Produced In	Italy
Ingredient Declaration	Chick Peas, Water, Ascorbic Acid

## Ingredient Information

Ingredient	E Number	Function	% in Final Product	Country of Origin
Chick Peas			60	ITALY
Water			39.95	ITALY
Ascorbic Acid			0.05	ITALY



## Process Details

The beans are inspected and soaked overnight in soft water, After draining, further inspection, washing and stone removal, the beans are blanched and filled into the precleaned cans. The hot water is added, the cans are sealed and processed to give a min Fo of 8.0. The cans are then cooled to 40C and palletised. After quarantine and final QC checks, the cans are labelled and packed.

## Finished Product Characteristic

### Organoleptic

Appearance	Clean whole chick peas, in slightly cloudy water.
Flavour	Typical odour and flavour.
Colour	Yellow chick peas in cloudy water .
Texture	Firm to the bite but soft inside.

### Defects

Discoloured max 2 per 1 kg, Broken max 5%, Blemished max 5%, Stems max 2 per 1kg

## Physical Charecteristics

Drained Weight	1500g
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## Quality Charecteristics

Ph	5.7-6.3
Brix	N/A

## Nutritional Information Per 100g (g)

Energy (Kcal/KJ)	118/496
Fat	2.4
Of which Saturates	0.3
Carbohydrates	14
Of which Sugars	0.0
Fibre	6.9
Protein	6.7
Sodium	0.0
Salt	0.05



## Microbiological Testing

Sample incubation at 37C and 55C.

## Other Testing

Pesticides	Y
Heavy Metals	Y
Histamine	NA

## Allergen Information

Allergen	Contains	Source	Present at Site	Allergen	Contains	Source	Present at Site
Cereals containing gluten	N		N	Peanuts	N		N
Crustaceans	N		N	Soy Beans	N		N
Eggs	N		N	Milk	N		N
Fish	N		N	Nuts	N		N
Celery/Celariac	N		N	Sulphur Dioxides	N		N
Mustard	N		N	Lupin	N		N
Seesame	N		N	Molluscs	N		N

## Other Information

	Contains	Source		Contains	Source
Yeasts	N		Colours(Natural)	N	
Additives	Y	E330	MSG(Mono Sodium Glutamate)	N	
Preservatives	N		HVP(Hydrolysed Veg Protein)	N	
Colours(Artifical)	N		Fruit and Derivtives	N	
Honey	N		Vegetables and Derivites	N	
Garlic	N		Maize	N	
Animal Products	N		Palm Oil	N	

## Suitable For

Vegetarians	Y	Kosher	Y
Vegans	Y	Halal	Y
Coeliacs	Y	Organic	N
Lactose Intolerance	Y	Ovo-Vegetarians	Y



## Storage and Preparation Information

Shelf Life and Storage from Manufacturer	3 YEARS FROM DATE OF PRODUCTION. DRY AMBIENT STORAGE.
Shelf Life and Storage after opening	ONCE OPENED KEEP REFRIDGERATED IN SUITABLE FOOD CONTAINER AND CONSUME WITHIN 2 DAYS.
Food Preparation	READY FOR USE.

## Pack Options

Code	Pack Size	Outers per Layer	Layers	Pallet Quantity	Gross Weight	Outer Dimensions	Outer Barcode	Inner Barcode	Net Weight	Drained Weight
A41671	6x2.5kg	9	7	63	18kg	420x315x155	05017482107832	5017482008061	2500g	1500g

## Packing Specifications

Primary Packaging	Steel Can- 240g Paper Label- 24g
Secondary Packaging	Cardboard Tray- 240g Shinrkwrap-85g
Tertiary Packaging (Pallet Details)	Plain wooden pallet 1100 mm x 1100 mm LDPE stretch wrap is used to stabilise



## Terms and Conditions

It is warranted that:

- The foodstuff, packaging and label (as appropriate) conform with all relevant UK and EU legal requirements at the time of supply.
- The customer will be notified of any changes to the specification, including any changes to the status of manufacturing sites, e.g. BRC accreditation or allergens handled on site.
- The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice.
- The contents of this specification are confidential and should not be disclosed to a third party without prior approval.
- Materials are transported in clean vehicles of a high standard suitable for transportation of food. They are free from infestation and contamination and provide appropriate temperature conditions.

Issue Date	Issue No.	Issued By	Reason for new revision

Approved by Technical Assistant: (for internal purposes)

Signature:

Name: RACHEL BLACK

Date: 03/03/22

Customer

Specification Approved by:

Signed on behalf of: \_\_\_\_\_

Name: \_\_\_\_\_

Position: \_\_\_\_\_

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