

# Giulio Franzese S.r.l.



**Industria conserve alimentari**  
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 C.C.I.A.A. n. 497591 - Cap. Soc. € 100.880,00 i.v.



<b>TECHNICAL SHEET: RED KIDNEY</b>	MOD. 7.5.22 ED. 1 – REV. 3 Del 08.01.2014
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**DESCRIPTION:** Red Kidney boiled in metal cans with the addition of salt and water, stabilized by heat process.

**USE:** To be consumed as ingredient for preparing soups.

**INGREDIENTS:** Red Kidney, water, antioxidant: ascorbic acid.

All of the ingredients do not contain GMO and allergens.

TIN	External/Internal Tin	Without defects and attacks
	Closure	Regular
	Codification	Current, readable, accurate
	Label	Without defects, exact
Type of tin	Tin in plate, welded, coverage E/1 with internal protection	
Type of lid	Funds and lids in TFS/dorè with internal and external protection	

PHYSICAL CHARACTERISTICS	Net weight	≥ declared 400g / 800g / 2500g
	Drained weight	≥ 60% net weight declared
	Broken grains	≤ 8% of drained weight
	Damaged grains	≤ 7% of drained weight
	Strained and dark grains	≤ 3% of drained weight
	Moldy and perforated grains	Absent
	Peels	≤ 30 x 400g box
	Vacuum	≥ 5 cm Hg
Extraneous bodies and stones		Absent

CHEMICAL CHARACTERISTICS	Liquid coverage	pH 5,8 – 6,2
	Salt	≤ 1,0%

ORGANOLEPTIC CHARACTERISTICS	Consistence	Smooth
	Flavor	Characteristic, without external notes
	Taste	Typical, without aftertaste
	Colour	Characteristic

MICROBIOLOGICAL CHARACTERISTICS	Microbiological test	Stable after incubation at 55 °C x 7days and 37°C x 14days
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NUTRITION FACTS Average values per 100g of products	Energy	KJ 222 / Kcal 53
	Protein	4,4 g
	Total fat	0,3 g
	<i>of which saturated</i>	0,0 g
	Carbohydrates	5,3 g
	<i>of which sugars</i>	0,0 g
	Fiber	5,8 g
	Salt	0,30 g

<b>OTHER INFORMATIONS</b>		Shelf-life 36 months							
		Storage environment temperature preferably below 35°C							
		Standard packaging. Tray in thermo wrapped 24x400g/12x800g/6x2500g							
Palletization	Tin	Units	Case	Weight	Pallet				
Standard	Diameter x h x c	Case	L x L x h	Case	Case	Layers	Packages	Height	
Size 24x400g	mm 75x110x236	n. 24	mm 300x455x112	Kg 11,5	n. 6	n. 14	n. 84	cm 171	
12x800g	mm 102x118x320	n. 12	mm 305x410x120	Kg 11,2	n. 7	n. 12	n. 84	cm 159	
6x2550g	mm 158x150x496	n. 6	mm 330x450x152	Kg 17,5	n. 5	n. 11*	n. 55	cm 167	

\* The last layer is included inside the pallet

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ELVIRA FRANZESE