

# Giulio Franzese S.r.l.



**Industria conserve alimentari**  
 Sede e Stabilimento: Via Sansonetto, 22 - 80030 Carbonara di Nola (NA)  
 Reg. Impr. NA - C.F. e P. IVA 02553391216 - Tel. 0039.0818254081 - Fax 0039.0818254059  
 E-mail: [info@giuliofranzese.com](mailto:info@giuliofranzese.com) - Sito Internet: [www.giuliofranzese.com](http://www.giuliofranzese.com)  
 C.C.I.A.A. n. 497591 - Cap. Soc. € 100.880,00 i.v.



## TECHNICAL SHEET: WHITE BEANS

MOD. 7.5.22  
 ED. 1 – REV. 3  
 Del 08.01.2014

**DESCRIPTION:** White beans boiled in metal cans with the addition of salt and water, stabilized by heat process.

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

**INGREDIENTS:** White beans, water, antioxidant: ascorbic acid. All of the ingredients do not contain GMO and allergens.

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

<b>PHYSICAL CHARACTERISTICS</b>	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

<b>CHEMICAL CHARACTERISTICS</b>	Coverage liquid	pH 5,4 – 6,4
---------------------------------	-----------------	--------------

<b>ORGANOLEPTIC CHARACTERISTICS</b>	Consistence	Smooth
	Flavor	Characteristic, without external notes
	Taste	Typical, without aftertaste
	Colour	Characteristic

<b>MICROBIOLOGICAL CHARACTERISTICS</b>	Microbiological test	Stable after incubation at 55 °C x 7days and 37°C x 14days
--	----------------------	--

<b>NUTRITION FACTS</b>	Energy	KJ 242 / Kcal 58
Average values per 100g of products	Protein	4,0 g
	Total fat	0,2 g
	<i>of which saturated</i>	0,0 g
	Carbohydrates	7,5 g
	<i>of whichsSugars</i>	0,0 g
	Fiber	4,9 g
	Salt	0,43 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

This document belongs to Giulio Franzese S.r.l. Any reproduction in whole or in part without the explicit authorization is prohibited.

QUALITY SUPERVISOR  
 ELVIRA FRANZESE