

**Product Data Sheet**

Date: 23-11-23

Version: 04

Owner: Quality Manager

| **PDS Black Eye Bean** |
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| **PRODUCT IDENTIFICATION & GENERAL INFORMATION** |
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| **Product code**  | 15486, 17233, 18848, 19767 |
| **Product description**  | Whole seed of *Vigna Unguiculata.* |
| **Process description**  | Seeds are harvested, stored, cleaned, packed and transported. |
| **Origin**  | Myanmar, Madagascar, Peru, Uzbekistan |
| **Composition**  | Black Eyed beans  |
| **Legal demands**  | Products have to comply with all latest legislation in force. Most important elements are:- General Food Law, Regulation (EC) no. 178/2002. - Food Hygiene Law, Regulation (EC) no. 852/2004. - Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs. - Regulation (EC) no. 396/2005 on maximum residue levels of pesticides. |
| **Labelling**  | Obligatory label information according to Regulation (EC) 1169/2011. |
| **Shelf life**  | Best before : 24 months after production. |
| **Storage conditions \*Storage temperature** | Cool, dry and odour-free.Storage in bags, big bags. Preferably below 15°C & Humidity below 60% |
| **Transport** **Packaging** | Transport Conditions: Dry and clean TransportBags or Big Bags |
| **HAZARDS : THRESHOLDS AND TOLERANCES** |
| **Category**  | **Critical contaminant**  | **Tolerance** |
| **Chemical**  | Undesirable substances as mentioned in: • Reg. (EC) no. 396/2005 • Reg. (EC) no. 2023/915 |  |
| **Microbiological**  | ❑ Salmonella  | Absent in 25 g. |
| **PRODUCT CHARACTERISTICS** |
| **Physical**  | ❑ Vermin, insects❑ Glass, metal ❑ Extraneous matter ❑ Foreign matter | Absent (0+%)Absent (0+%) < 0,1% Absent (0+%) |



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| **Organoleptic**  | ❑ Odour❑ Colour ❑ Flavour ❑ Appearance | True to type, neutral, fresh, not rancid, free of off-odours.Creamish with a prominent black spot. True to type: slightly nutty, earthy and savoury taste. Pulse; oval bean shaped. |
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| **Nutritional information (g/100 g)** | ❑ Energy (kJ/kcal)❑ Protein ❑ Fat -of which saturated fat ❑ Carbohydrates total -Sugars ❑ Fibre ❑ Sodium (Na) – mg/100 g | 1554 / 36723.0  2.0  0.3 62.0  2.0  4.4  22 |
| **Allergen information** |  |
|  | ***GS1code***  | ***Allergen***  | ***P/A/M/L (\*)*** |
| AWAC AE AF AP AY AM AN BC BM AS AU NL UM | GlutenCrustaceans Egg Fish Peanuts Soya Cow’s milk Nuts Celery Mustard Sesame Sulphite Lupines Molluscs | AA A A A M A A A A A A A A |
| (\*) P = Present A = Absent M = May contain traces L = In product line – possible presence in production line (possible cross contamination – traces. Not specific produced for allergen free consumption. |
| **GMO & Irradiation** **Declaration** | We declare that all our products, purchased by and delivered by our supplier for food purposes, are free from GMO according to the regulations EC 1829/2003 and EC 1830/2003 of the European Parliament and the Council. We also declare that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production. |
| **Food Grade Declaration**  | We hereby confirm that all food contact packaging conforms to the requirements detailed in Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food. Furthermore all paper & plastic food contact packaging, i.e. paper bags, plastic containers/buckets and plastic inliners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 1282/2011 relating to plastic materials and articles intended to come into contact with foodstuffs.  |

| **Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.****When purchased in quantities that need re-packaging, our allergen policies will apply.** |
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| **Component** | **Manufacturer** | **Nuts in Bulk****( Applies when bought in small quantities that need re-packaging )** |
| **In Product** | **Processed in****Same Equipment** | **Handled on Site** | **In Product** | **Processed in Same Equipment** | **Handled on Site** |
| Cereals containing GLUTEN and products thereof | NO | NO | NO | NO | **YES** | **YES** |
| EGGS or its derivatives | NO | NO | NO | NO | NO | NO |
| FISH or its derivatives | NO | NO | NO | NO | NO | NO |
| CRUSTACEANS / SHELLFISH | NO | NO | NO | NO | NO | NO |
| MOLLUSCS | NO | NO | NO | NO | NO | NO |
| PEANUTS or derivatives | NO | NO | NO | NO | **YES** | **YES** |
| SOYA BEANS or derivatives | NO | YES | YES | NO | **YES** | **YES** |
| MILK (LACTOSE) or its derivatives | NO | NO | NO | NO | **YES** | **YES** |
| NUTS , tree nuts: | NO | NO | NO | NO | **YES** | **YES** |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | **YES** | **YES** |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO | NO | NO | NO | **YES** | **YES** |
| SESAME SEEDS or derivatives | NO | NO | NO | NO | **YES** | **YES** |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | NO | NO | NO | NO | **YES** | **YES** |
| LUPIN seeds or derivatives | NO | NO | NO | NO | NO | NO |