

# ivoryledoux

## Product Specification

**Product Name:** 800g Baked Beans in Tomato Sauce

**Product Code:** BET800

### Product Details

**Legal Product Name:** Baked Beans in Tomato Sauce

**Brand Name:** Fontinella

**Marketing Description:** Baked Beans in Tomato Sauce

**Countries of Origin:** Italy

**Intrastat Tariff Code:** 20055100

**Declared Net Weight:** 800g

**Drained Weight:** N/A

**Average Net Weights T1:** 785g

**Average Net Weights T2:** 770g

**Product EAN-13:** 5021006008086

**Case barcode:** 05021006008109

### Labelling

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• in tomato sauce • in tomato sauce • in tomato sauce • in tomato sauce • in tomato sauce • in tomato sauce • in tomato sauce • in tomato sauce • in tomato sauce • in tomato sauce

**Storage instructions**  
Keep dry and store at ambient temperature. After opening transfer to an airtight container and refrigerate. Eat within 3 days of opening.

Best before: See end of can

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**ivoryledoux**  
**fontinella**  
sourcing responsibly

**Baked beans in tomato sauce**

Ingredients  
Beans (51%), Water, Tomato Concentrate (4.4%), Glucose-Fructose Syrup, Sugar, Modified Maize Starch, Salt, Onion Flavour, Paprika Extract, Spices.

**baked beans in tomato sauce**

Net weight  
**800 g**

Each 100g portion contains

Energy	Fat	Sat Fat	Sugars	Salt	High in fibre
346 kJ 82 kcal	0.4	0.1	5.3	0.88	
4%	<1%	<1%	6%	15%	

Reference Intake Of An Average Adult (8400kJ/2000kcal)

**Nutritional information**  
Typical values per 100g of net weight

Energy	346kJ/82kcal
Fat	0.4g
of which saturates	0.1g
Carbohydrates	16.4g
of which sugars	5.3g
Fibre	3.7g
Protein	5.1g
Salt	0.88g

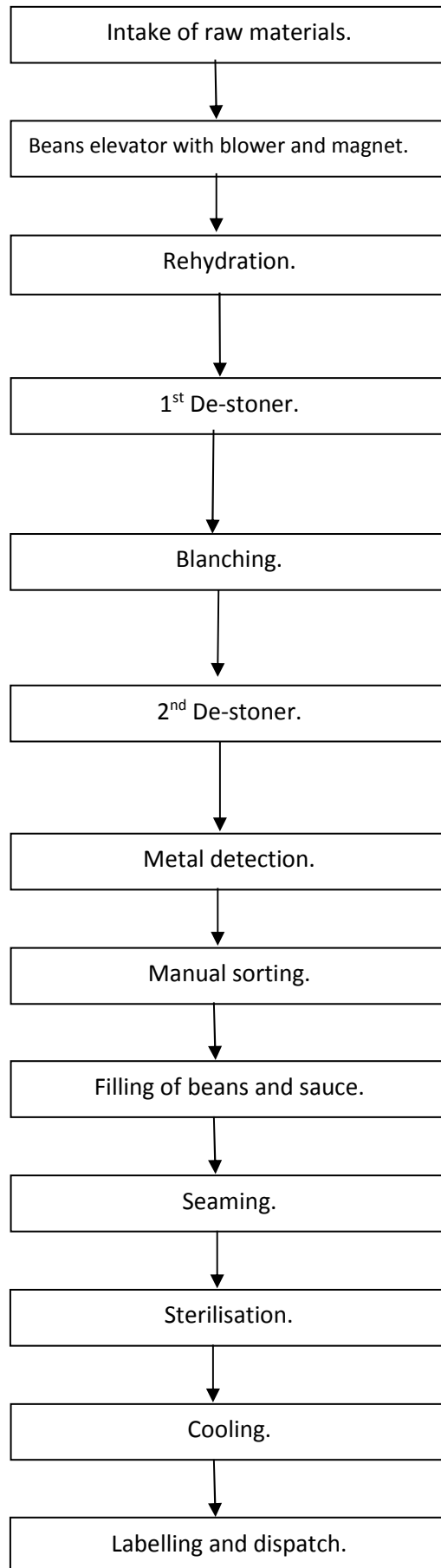
**V** Suitable for vegetarians, vegans, nut allergy sufferers, coeliacs

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## Ingredients

Ingredient	% Breakdown	Country of Origin
Beans	50.0% - 51.0%	Canada
Water	37.0% - 40.95%	Italy
Tomato Concentrate 28-30 Brix	4.0% - 4.4%	Portugal, Italy, China
Glucose Fructose Syrup (Depending on Supplier)	3.2%	Belgium
Sugar	1.8% - 2.7%	Italy
Modified Maize Starch	1.3% - 1.5%	The Netherlands, USA
Salt	0.9%	Italy
Onion Flavour (Depending on Supplier)	0.13%	UK
Paprika Extract (Depending on Supplier)	0.04%	Spain
Spices (Depending on Supplier)	0.15%	Italy
Seasoning (Depending on Supplier)	0.03%	Italy

## Typical Manufacturing Process (May Vary Slightly By Packer)



## Intolerance Data

	Allergen Present In Product			Allergen Present In Product	
	Yes	No		Yes	No
Wheat / Wheat Derivatives		X	Benzoates		X
Maize/Maize Derivatives	X		BHA/BHT		X
Rye / Rye Derivatives		X	Added Salt	X	
Barley / Barley Derivatives		X	Added Sugar	X	
Kamut / Kamut Derivatives		X	HVP (Hydrolysed Veg. Protein)		X
Oats / Oat Derivatives		X	Sulphite (declared if >10mg/kg)		X
Peanuts & Derivatives		X	Animal Products: Dairy		X
Nuts / Nut Derivative		X	Animal Products: Egg		X
Sesame / Sesame Derivatives		X	Animal Products: Shellfish		X
Soya		X	Animal Products: Other fish		X
Celery/ Celeriac or products		X	Animal Products: Beef		X
Mustard or products		X	Animal Products: Pork		X
Lupin or derivatives		X	Animal Products: Lamb		X
Colours: Natural		X	Animal Products: Poultry		X
Colours - Artificial		X	Animal Products : Molluscs		X
Colours - Azo		X	Animal Products: Other		X
Flavouring: Natural	X		Phenylalanine		X
Flavourings: Artificial		X	Preservatives: Natural		X
Artificial Sweeteners		X	Phosphates		X
Glutamates		X	Aspartame		X
Starch / Modified Starch	X		Polyols		X

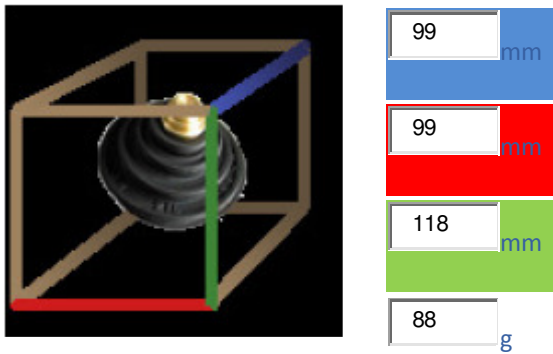
## Customer Suitability

Suitable For Vegetarians	Yes	Kosher Certified	No
Suitable For Vegans	Yes	Halal Certified	No
Suitable For Coeliacs	Yes	GM Free	Yes

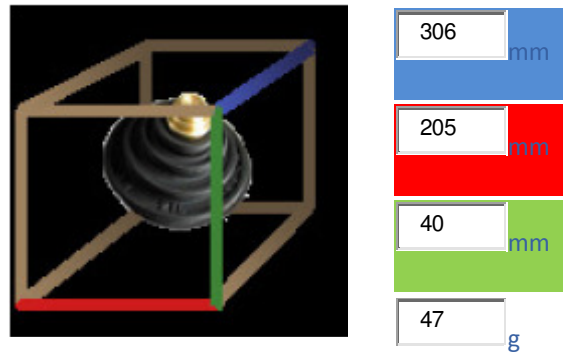
## Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Three piece steel can	6
Secondary Packaging	Cardboard Tray	1

Primary Packaging Weight And Dimensions



Secondary Packaging Weight And Dimensions



## Storage Information

**Temperature Range (unopened):** Ambient

**Temperature Range (opened):** 0-4°C

**Shelf life label type:** Best before

**Storage Instructions:** Keep dry and store at ambient temperature. After opening transfer to a non-metallic airtight container and refrigerate. Eat within 3 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
24 - 36 months	6 months	3 days

## Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	346	of which mono unsaturated (g)	---
Energy (kcal)	82	of which poly unsaturated (g)	---
Protein (g)	5.1	of which trans unsaturated (g)	---
Carbohydrate (g)	16.4	Fibre (g)	3.7
of which sugars (g)	5.3	Salt (g)	0.88
of which starch (g)	11.1	Sodium (mg)	350
Fat (g)	0.4	Cholesterol (mg)	0.0
of which saturated (g)	0.1	Alcohol (g)	0.0

**Nutritional derived from analysis or calculation?:** Calculation

**Nutrition based on prepared/unprepared?:** Prepared

## Chemical Analysis

Purpose of test	Target	Reject	Frequency
pH	5.1 – 6.4	<5.1 or >6.4	Every Batch
Brix	7.0° – 13.5°	<7.0° or >13.5°	Every Batch

## Microbiological Standards

Packs must be commercially sterile.

## Organoleptics and Defects

	Target	Improvement Needed	Reject
<b>Appearance</b>	Fairly bright, red colour. The sauce is smooth with no separation or tendency to set. Well balanced ratio of sauce to beans.	Sauce is starting to separate out or is lumpy. Slightly unbalanced ratio of sauce to beans.	Dull red colour. Sauce is completely separated out. Extremely unbalanced ratio of sauce to beans.
<b>Flavour</b>	Full flavour, well balanced tomato flavour, characteristic of beans in tomato sauce.	Slightly weak tomato flavour, but still noticeable.	Off flavours present. Lack of tomato flavour.
<b>Texture</b>	Beans are tender, skins may be noticeable but not firm.	Beans are slightly tough with slightly firm skin.	Extremely tough beans with firm skins.
<b>Aroma</b>	Typical of baked beans in tomato sauce.	N/A	Pungent or off aromas present.
<b>Foreign Material</b>	Absent	N/A	Present
<b>Split Beans</b>	<8%	8%-10%	>10%
<b>Skins</b>	<10%	10%-15%	>15%

## Delivery Information

**Gross Case Weight (kg):** 5.4kg

**Gross Pallet Weight (kg):** 1057kg

**Minimum Delivery Temperature °C:** 5

**Maximum Delivery Temperature °C:** 25

**Maximum Pallet Height (mm):** 1578mm

**Units in Case:** 6

**Layers in Pallet:** 12

**Cases in Layer:** 16

## Sustainability

**Statement on Genetically Modified Ingredients:** No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

## Accreditations

**Pertinent Legislation:** Consumer Protection Act 1987; Flavourings Directive 88/388/EEC Article 9 d,e,f; Food Labelling Regulations 1984 and all amendments; Food Safety (General Food Hygiene) Regulations 1995; Food Safety Act 1990; Materials and Articles in Contact with Food.

## GS1 Specific

**Information Provider:** 5021006000004

**Target Market:** United Kingdom

**GLN of Brand Owner:** 5021006000004

**Handling Instructions Code:** AMBIENT FOODS

**Brand Owner Name:** Ivory and Ledoux

## History and Amendments

Date	Amendments Made	By Whom
04.03.14	Updated and reformatted specification	Nicky Martin
19.01.15	Mollusc status and natural flavour revised, defect tolerances added and packaging composition images revised.	Louise Todd
24.02.15	Specification updated to include new supplier.	Louise Todd