

Farm **PODERE PERETO**
 by Bordoni Franco
 Location Podere Pereto
 53040 Rapolano Terme (SI)



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DATA SHEET

01 04 2019

A Sales description, product description and intended use	
Trading name	Organic Zolfino Bean
Legal name	Zolfino Bean
Product description: Production process of supply chain	Small caliber bean, yellow, called "Zolfino" or "butter bean". Post-harvest production process: screening, stone removal, table densimetric and optical selection (if required).
Instructions for Use	They need a soak of at least 4 hours and washing in running water. Then put in cold water, bring to cooking over a low heat for about 1 hour e salt at the end (20 minutes with pressure saucepan). Very particular thin peel and excellent cooking resistance.
A Ingredients	
Organic Zolfino Bean	
A Area of origin of the primary ingredients	
Agriculture Italy	
B Nutritional information per 100 g	
Energy	Kcal 325 Kj 1364
Fats	g 1,9
Of which saturated fatty acids	g 0,3
Carbohydrates	g 45
Of which sugars	g 2,0
Protein (N x 6.25)	g 19
Salt	g 0,01
B CHEMICAL AND PHYSICAL CHARACTERISTICS	
Humidity	Within the limits of the law
Pesticides residues	Within the limits of the law 834/2007

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AFLATOXINS		Within the law limits	
Vegetable and mineral impurities		Lower than 1%	
B	BIO certification data		
Certification body	ICEA	OPERATOR CODE	B293
B	General features for packaging up to 5 kg		
Primary packaging	Bag with film in a material suitable for contact with food products according to DM 21/03/73 and following edits. In a protective atmosphere		
Format	350 g/ 5Kg		
Shelf-life	24 months		
Lot identification	dd mm yy		
EAN code valid only for 500 gr. packaging	8032601030089		
B	General features for packaging over 5 kg		
Primary packaging	Paper bag or Big Bag in material suitable for contact with food products according to DM 21/03/73 and subsequent edits		
Format	25 Kg / Big Bag 1000 kg		
Shelf-life	12 months		
Lot identification	Lot / Year of Processing		
B	Allergens		
	Allergen present in the product	Allergen absent in the product but present in the establishment for other productions	Possibility to exclude the cross contamination
Cereals containing gluten and derivative products (WHEAT RYE BARLEY OAT SPELT etc.)		Yes	No
Peanuts and peanuts-based products			
Soy and products based on soy			
Milk and milk-based products (including lactose)			
Shell fruit in 500g /25 kg / 1000 kg packaging		Yes	Yes
Shell fruit in 5kg packaging		Yes	No
Mustard and mustard based			
Sesame seeds and products based on sesame seeds			
Sulfur dioxide and sulfites in concentrations > 10 mg/kg-1			

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Lupine and lupine based products			
Shellfish and shellfish products			
Eggs and egg products			
Crustaceans and shellfish products			
Fish and fish products			
Celery and celery products			
C	Organoleptic characteristics		
Color	Light Yellow		
Smell	Odorless		
Flavor	Typical of bean		
C	Distribution and storage conditions		
Storage temperature	Store at room temperature		
Conservation instructions	Keep in a cold and dry place. After the packages opening, the products must be consumed within the time limits indicated and protected by closed containers.		
Quality Manager	Barbara Borsa		