



LEGUMES MULTI-PORTION PACKS

DESCRIPTION

The product is proposed in multi-portion packs which keep unchanged the characteristics of the fresh vegetables cooked au naturel. Among the many specialties belonging to the V gamma, we have chosen: spinach, Swiss chard, friarielli (turnip tops), escarole, Savoy cabbage, etc.
All indications concerning vegetables in single packs are also applied for vegetables proposed in multi-

FOOD INDUSTRIE

Industries able to include the product in their production process.

CASH & CARRY

Suppliers to businesses in the food industry, such as small grocery shops, restaurants and other dining establishments, should provide vegetables that are easy to prepare and serve to customers, or that can be further processed.

CATERING

Providing food service for canteens, big centres, events and banquets.

CONVENIENCES OF MULTI-PORTION PACKS

The products are pre-washed and already cooked: this constitutes a considerable time and energy saving. Manpower costs are reduced, without reducing the high quality of products.

protective atmosphere packaging prevents the superficial water of the products from evaporating: this minimizes the loss of mass of the fresh products, and exalts their organoleptic properties.

Thanks to rectangular form and absolute absence of lost



Produced by: ANNATURA srl
Establishment Via E. Amaldi, 12 - 00015 Monterotondo (Z.I.) Roma



Specification / Pulses

Nutritional Values for 100 g of dried chickpeas (boiled)	
CALORIES	120 kcal 504 kJoule
Edible part	100%
Water	63.6 g
Carbohydrates	18.9 g
Fat	2.4 g
Protein	7.0 g
Fiber	5.8 g

Nutritional facts - 100 g dried borlotti beans (boiled)	
CALORIES	93 kcal 388 kJoule
Edible part	100%
Water	70.0 g
Carbohydrates	16.4 g
Fat	0.7 g
Protein	9.01 g
Fiber	6.9 g

Nutritional facts - 100 g dried cannellini beans (boiled)	
CALORIES	91 kcal 380 kJoule
Edible part	100%
Water	70.0 g
Carbohydrates	14.9 g
Fat	0.62 g
Protein	8.23 g
Fiber	7.8 g

Nutritional Values for 100 g of dried lentils (boiled)	
CALORIES	92 kcal 386 kJoule
Edible part	100%
Water	69.7 g
Carbohydrates	16.3 g
Fat	0.4 g
Protein	6.9 g
Fiber	8.3 g

Facts established on the basis of data on the nutritional composition of foods taken from:

- Tables of chemical composition and energy value of food from the National Nutrition Institute, Rome;
- food composition tables from The German Research Institute on bromatological studies, Garching-Monaco in Bavaria.

INGREDIENTS	MAP chickpeas: dried chickpeas, water, no flavorings. MAP borlotti beans: dried borlotti beans, water, no flavoring. MAP cannellini beans: dried cannellini beans, water, no flavoring. MAP lentils: dried lentils, water, no flavorings.
ORGANOLEPTIC PROPERTIES	Colour: characteristic. Smell: characteristic. Consistency: compact texture. Flavour: comparable to fresh.
SHELF LIFE	Pulses au naturel in MAP packaging: product edible for up to 30 days. (expiration date printed on package)
PRODUCTION PROCESS	V range specialty food. Healthy, dry seed uniform in size. The exclusive preparation and cooking process allows the preservation of the organoleptic and nutritional properties. Pulses are processed under the most hygienic-sanitary conditions according to the principles described in the HACCP plan applied to the production plant. Ifs Food standards are applied during the production process.
STORAGE	The product should be stored cold, between 0/+4°C. The product should be entirely consumed after opening. It is recommended to keep the product cold during the entire storage process.
PREPARATION	As is: upon opening the package, season as desired. This product is ready to be heated in a pot for 8 minutes or in a pressure cooker for 4 minutes (serves 2-3 people).
ORIGIN OF MAIN INGREDIENT	Italy and/or another EC country.
OTHER VEGETABLE MATERIAL	≤ 1%
ALLERGENS	The product does not contain allergens and is compliant with Reg. (EU) 1169/2011 as amended. Any cross-contamination is mentioned on the label.
PACKAGING	Au naturel product: TRANSPARENT COPOLYMER POLYPROPYLENE AND ANTI-FOG PLASTIC WRAP MAP product: PP-EVOH-PP TRANSPARENT BARRIER PACKAGE AND ANTI-FOG PLASTIC WRAP Declaration of compliance for food contact materials: Italian Ministerial Decree 21/3/1973 as amended; Italian Legislative Decree 152/2006 - Article 226(4); Italian Legislative Decree No. 29 of 10 February 2017; Regulation (EU) 1935/2004 as amended; Directive 2007/19/EC as amended; Regulation (EU) 10/2011 as amended; Regulation (EU) 2015/174, amending and correcting Regulation (EU) 10/2011.
MICROBIOLOGICAL INFORMATION	Listeria monocytogenes UFC/25g: Absent in accordance with REGULATION (EC) No. 2073/2005 as amended.