



ANNA  
TURA

## PULSES

### BEANS

The bean (*Phaseolus vulgaris*) is a dwarf or creeping plant in the Family Leguminous, of subtropical origin, suitable for warm temperate climates. Its fruit contains the seeds, which are the edible part of the plant.

There is a huge variety of beans on the market, it's worth mentioning: Borlotti di Vigevano, Cannellini, Valsesia, Metis, Quarantino, the King of the Belgians.

Beans are high in Vitamins, salts minerals and cellulose, but also in proteins.

Proteins in beans represent an excellent food alternative to proteins of animal origin.

Finally, beans are high in amino acids while cereals are deficient in them: this is why it might be desirable to incorporate beans into cereals, in soups or other kinds of preparations.

### CHICKPEAS

Chickpeas are pulses which belong to the Family Papilionaceae. They are very high in nutrients such as calcium, potassium, phosphorus, protein, iron, sodium and magnesium. They are also high in fibre.

Fibres are essential in order to control the intestinal transit, lower cholesterol and slow the absorption of sugar.

Chickpeas contain a high percentage of linoleic acid, which makes them a good source of essential fats.

They are very high in amide and they provide remarkable quantities of mineral salts, fibre, Vitamins A and C, as well as saponins, which are substances that help the body to lower cholesterol in the intestine.

### LENTILS

The lentil is a plant species belonging to the genus *Lentil*.

It is known as "the poor man's meat".

Lentils are considered pulses of high nutritional value, thanks to their remarkable protein content (they contain more than any other legume). They are high in potassium, phosphorus, iron, fibre and some B-group Vitamins.

The Lentil *esculenta* is undoubtedly the most well-known, and the source of the seeds that we find on our tables.

Lentil cultivation takes place in spring, while they are harvested over the months of June and July.

Lentils are planted in early spring and harvested in late summer.

The plants are dried in the sun; a few days later, they are threshed, and seeds are selected. Italian varieties are very popular: among the most famous, it's worth mentioning the lentils of Castelluccio di Norcia (PDO), lentils green from Altamura, lentils from Fucino and those of Mormanno. In Italy, they are cultivated especially in Abruzzo, Latium and Umbria.

## ADVICE FROM THE CHEF:

*The product, which is kept in handy packs, can be consumed immediately after opening the container, seasoned with extra virgin olive oil and salt, as a unique tasty dish. According to the Mediterranean Diet Pyramid adults must consume pulses twice a day week.*

*With our product, it will be easy to prepare salads, minestrone, or even creams like hummus.*

*Enjoy your meal!*



CHICKPEAS  
AU NATUREL  
250 g



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BORLOTTI BEANS  
AU NATUREL  
250 g



8 054934 421310

CANNELLINI BEANS  
AU NATUREL  
250 g



8 054934 421327

LENTILS  
AU NATUREL  
250 g



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Produced by: GESTIONE SERVIZI INTEGRATI srl  
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## 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.
PREPARATION	As the product is: after opening the package, season it as desired. Sautéed: pour the contents of the package into a pan and cook the product using low temperatures for 2-4 minutes, then season as desired before serving. Microwave oven: after removing the plastic wrap, put the package directly into the microwave oven and cook the food in a 750-watt microwave oven for 2 minutes.
ORIGIN OF MAIN INGREDIENT	Italy and/or another EC country.
OTHER VEGETABLE MATERIAL	≤ 1%
ALLERGENS	The product does not contain allergens, it complies Directive CE 2003/89 dated 10-11-03 and subsequent updates regarding allergens, as well as Reg. (EU) 1169/2011 and subsequent amendments. Any cross-contamination is printed on the label.
PACKAGING	Plain product: TRANSPARENT COPOLYMER POLYPROPYLENE AND ANTIFOG PLASTIC WRAP. MAP product: PP-EVOH-PP TRANSPARENT PACKAGE AND ANTIFOG PLASTIC WRAP. Declaration of allowance to come in contact with food (D.M. 21/3/1973 and successive amendments) D.Lgs. 142/2006-art. 226 section 4; Reg. CEE 2004.1935 CEE; Dir. CEE 2002/72-CEE and successive amendments; Dir. CEE 1994/62 - CEE Commission Regulation (EU) 2015/174 of 5 February 2015 amending and correcting Regulation (EU) No 10/2011. Commission Regulation (EC) No 889/2008 of 5 September 2008 and its successive amendments, including the methods of application of Council Regulation (EC) No. 834/2007 on organic production and labeling of organic products, with regard to organic production, labeling and controls.
MICROBIOLOGICAL INFORMATION	Listeria monocytogenes UFC/25: Absent, in accordance with REGULATION (EC) n. 2073/2005.