

CHICK PEAS

1. Manufacturing procedure
The product should be prepared under modern sanitary conditions in accordance with good manufacturing process and current regulations.

2. Ingredients
chick pea, water, salt, disodium edta[(added to promote color retention)]

3. Dimensions
chick pea soaked & blanched : 7-14 mm

4. Nutrition Facts

Serving size 1/2 cup (135g)
Serving Per Container
Amount per serving

Calories 110	Calories from Fat 15
% daily value *	
Total Fat	2 g 3 %
Saturated	0.3 g
Polyunsaturated	1.3 g
Monounsaturated	0.5 g
TransFat	0 g
Cholesterol	0 mg 0 %
Sodium	120 mg 5 %
Potassium	155 mg 5 %
Total Carbohydrate	18 g 6 %
Dietary Fiber	4 g 16 %
Sugars	1 g
Protein	5 g
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 10%

* Percent Daily Values are based on a 2,000 calorie diet.
Your daily values may be higher or lower depending on your calorie needs.

5. Nutrient Claims
- Good source of dietary fiber
- Good source of iron

6. Physical/Chemical Characteristic

Vacuum :	min: 5 Hg inches
Head space :	min: 3/16 inch
pH :	5.1-6.2
Salt :	0.55-0.80 %
Soluble Solids :	3.0-7.0 Brix

7. Defects
EVM: max 1 per 567 grams of drained weight. Loose skins and broken peas: <5% by drained weight.
Uniform beige colour: >80% by drained weight.
Peas, blemished and other defects: <10% by drained weight.
Good typical flavour of canned chick peas.

8. Microbiological Characteristics
Water analysis: Total plate count and total Coliforms.
Incubation: Ten days at 98 °F.

9. Shelf life
The shelf life is 36 months. The product must be placed in a cool, dry and temperate room.

10. Allergens
Contain no allergen.

11. Kosher certification
Yes, Certified Kosher

12. Country of origin

13. Genetically modified organism
This product is GMO free.

14. Codification
Y/MM/DD PLANT/PRODUCT/LINE + HOUR

15. Availability
The product is available in the following size:

Size	Net Weight	Drained Weight
108 oz	3062 g	60% of Net Weight
15 oz	425 g	60% of Net Weight
20.5 oz	581 g	60% of Net Weight
28.5 oz	808 g	60% of Net Weight

16. Production Code
POC

Supplier : BONDUELLE NORTH AMERICA	Date : 2013/07/17
Facility Location : CANADA	Product : CHICK PEA

Allergen Safety Information

	Component & Derivatives	Present in Product	Present in other products manufactured on same line	Present in the same manufacturing plant
1	Peanut or its derivatives, (ground nut)	No	No	No
2	Tree Nuts or their derivatives, (nut butters and oils, etc.)	No	No	No
3	Sesame or its derivatives, (paste and oil, etc.)	No	No	No
4	Milk or its derivatives, (milk caseinate, whey, yogurt powder)	No	No	Yes
5	Eggs or its derivatives, (frozen yolk, egg white powder)	No	No	Yes
6	Fish or its derivatives, (fish protein)	No	No	No
7	Shellfish and Molluscs or their derivatives	No	No	No
8	Soy or its derivatives, (lecithin, unrefined oil, tofu, protein)	No	No	Yes
9	Wheat or its derivatives, (flour, starches)	No	No	Yes
10	Gluten	No	No	Yes
11	Sulphites	No	No	Yes
12	Buckwheat	No	No	No
13	Mustard	No	No	Yes
14	Barley, rye, oats (gluten sources)	No	No	Yes
15	Celery (not including seeds)	No	No	Yes
16	Corn	No	No	Yes
17	Monosodium Glutamate	No	No	No
18	Seeds (poppy, sunflower, cottonseed)	No	No	No
19	Tartrazine (Yellow 5)	No	No	No
20	Latex	No	No	No

Food Safety Information

YES	An effective HACCP system
YES	Effective procedures to avoid cross-contamination
YES	An effective GMP program
YES	Complies with government guidelines for Antibiotics and Heavy Metals
YES	Bonduelle's Facilities are GFSI Certified (BRC, FSSC 22000)
YES	Bonduelle's Facilities are Registered and Audited by CFIA
Pesticides	The Bonduelle North America program insures that all pesticides used by our employees and growers are approved for use in both Canada and United States. It includes approved pesticide lists, accurate records of application, name and amount of pesticide used and verification that the recommended pre-harvest intervals between the pesticide application and the harvest dates are respected.