



Vegetarian Refried Beans (OBN) Item # 35215

7 LB. Net Weight (3.17 kg)
Packaged 6/10 cans per unit

Ingredients: Prepared Pinto and Pink Beans, Water, Vegetable Oil (May Contain One or More of the Following: Cottonseed Oil, Corn Oil, Soybean Oil with Preservatives BHA, BHT, Propyl Gallate, and/or Citric Acid), Salt.

Nutrition Facts

Serving Size 1/2 cup (125g)
Servings Per Container 26

Amount Per Serving
Calories 120
Calories from Fat 15
Calories from Saturated Fat 0
% Daily Value*

Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	

Cholesterol 0mg	0%
Sodium 330mg	14%
Potassium 440mg	13%
Total Carbohydrate 20g	7%
Dietary Fiber 6g	24%
Sugars 1g	

Protein 6g

Vitamin A 2%	•	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:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Nutrient	Per 100g
Calories	97.60
Calories from Fat	13.23
Calories from Saturated Fat	2.61
Protein	4.89 g
Carbohydrates	16.20 g
Dietary Fiber	4.70 g
Sugar-Total	0.50 g
Fat-Total	1.47 g
Saturated Fat	0.29 g
Mono Fat	0.30 g
Poly Fat	0.82 g
Trans Fatty Acids	0.01 g
Cholesterol	0 mg
Vitamin A IU	61.70 IU
Vitamin C	0 mg
Calcium	24.50 mg
Iron	1.50 mg
Potassium	350.00 mg
Sodium	260.00 mg

Effective Date:
October 16, 2003



Product Name: Vegetarian Refried Beans
Specification Number: 35215
Can Size: 603 x 700
Code: OBN8

Product Description: Canned vegetarian refried beans with vegetable oil are prepared from cooking dry beans. They are prepared by air cleaning, washing, inspecting and special cooking and filled into cans. Cans are hermetically sealed and processed by steam to assure commercial sterility.

Ingredient Statement: Prepared Pinto and Pink Beans, Water, Soybean Oil (with preservatives BHT and BHA), Salt.

General Characteristics

Chemical Factors	Method	LCL	UCL	Target
% Salt	Conductivity Meter	.95 %	1.45 %	1.20 %
Physical Factors (Actual Product):				
Head Space		1/16"	7/16"	4/16"
Vacuum ¹		5" Hg	15" Hg	10" Hg
Height Retention		5.5"		
Whole Bean Content		5%	25%	15%
Net Weight				112 oz.

¹Vacuum may exceed 15" Hg without product degradation.

Organoleptic Analysis:

Color: Medium brown to slightly pinkish brown.

Texture: Smooth to slight firm to the bite. Shall not be hard or grainy.

Flavor & Aroma: Normal with no detectable variations.

General Appearance: Product appears to be compatible with the requirements of the customer.

Microbiological Analysis:

Commercial Sterility

Foreign Material

No tolerance for metal, filth, wood, glass, rodent hair, dead insects, etc.

Grading:

Product shall meet or exceed A grade as defined by Allens Inc. Internal Specification.

Packaging & Transportation:

Gross Case Weight (lbs): 48

Storage / Shipping / Handling:

Case Dimensions (inches): 7 3/16" High x 12 3/8" Wide x 18 1/2" Long

Corrugated Requirements:

Cube: 0.95

Cases Per Pallet: 49

Cases Per Layer: 7

Layers Per Pallet: 7

Shipping Temp. Requirements: Unrestricted

Storage Temp. Requirements: Ambient (34°F-95°F)

Shelf Life: Three years from date of pack.

Closure / Case

Case glued

Individual Can

Hermetically Sealed

BEST QUALITY

36 months at recommended shipping and storage conditions.

QUALITY SYSTEMS APPROVAL: Earl Wells

Issue Date: April 1, 2008

SPECIFICATION ENDS HERE

CONFIDENTIAL

REVISIONS

Date	Purpose	Author of Revision
6/01/00	Format	
3/7/01	Storage	
6/10/03	Format	
7/20/04	Grading and Shelf Life	Dawn Schuermann
4/15/08	Format	Patty Daniels

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