



BOSTON SALADS

& Prepared Foods

PRODUCT SPECIFICATION

Item: Black Bean Salad

Vegetarian, Free of Gluten Ingredients

Item Code Information

Pack size. Order size. UPC

2/5 Order code: 2 UPC: 6 11140 25002 8

1/5 Order code: 2S UPC: 6 11140 15002 1

Allergen information: No known allergens

Case coding: Expiration date

Bio Engineered Ingredient: IQF Corn, Canola Oil

Shelf life: 30 days from date of manufacture

Ingredients: Black beans (water, salt, calcium chloride ferrous gluconate), yellow corn, green bell peppers, red bell peppers [water, salt, citric acid (acidity regulator), calcium chloride], onions, canola oil, red wine vinegar [vinegars (red wine, white distilled), water, red wine (5% acidity)], sugar, sea salt, garlic powder, parsley, sorbic acid, black pepper, basil, oregano, paprika, cayenne pepper and xanthan gum. * Bio Engineered Ingredients: IQF Corn, Canola Oil

Microbial guidelines:

SPC: < 100,000 cfu/g

Salmonella species: Zero Tolerance

Listeria monocytogenes : Zero Tolerance

Nutrition Facts

Serving size	(113g)
Amount Per Serving	
Calories	140
<small>% Daily Value*</small>	
Total Fat 8g	10%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 470mg	20%
Total Carbohydrate 13g	5%
Dietary Fiber 3g	11%
Total Sugars 3g	
Includes 1g Added Sugars	2%
Protein 3g	6%
Vitamin D 0mcg	0%
Calcium 87mg	6%
Iron 3mg	15%
Potassium 96mg	2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Characteristics: Taste, texture, smell, appearance
Spicy tomato vinegar, soft crunchy, red pepper basil
garlic oregano, red black yellow and green.

Storage:

Refrigerated temperatures 34°F-40°F



Black Bean Salad

Packaging sizes:

Plastic poly-lined
containers per carton.

1-5#

2-5#

Gross case weight:

5.45

10.9

Case dimensions:

6x6x8

12x6x7.75

Cases per pallet:

252

126

Ti-hi:

42x6

21x6

Cube:

0.17

0.4

Product to be manufactured, packaged, stored and shipped in accordance with good manufacturing procedures under the Federal Food, Drug and Cosmetic Act and shall conform to any amendments thereto.

Revised: 11/30/20