

**TECNICAL DATA
WHITE ASTURIAN DRY BEAN**

GENERAL DATA				
Description:	Asturian faba dry with protected geographical. Extra category			
Production Area	Coastal areas and valleys of the main revers of Asturias- Spain.			
Marks	Tierrina Vaqueira			
Package	Rectangular cardboard box		Cloth sachet	
Net Weight	1.000g	500g	1 Kg	5 Kg
Dimensions	22cmx13cmx4cm	11cmx13,5cmx4,5 cm	28cmx17cmx4 cm	44cmx30cmx6 cm
Veterinary	21.026805/0			
R.I.A.:	33/41.498			
Code GTIN-13:	8436016090087	8436016090094	8436016090018	8436016090032
Manufacturer	LEGUMBRES LA TIERRINA VAQUEIRA S.L.			
Place of Business	Pol. Ind. de Barcia – Almuña - Parcela 11 – Fase 2. 33787 Luarca-Asturias.			
Customer Care	985 640 698 / 606 377 062 – cliente@tierrinavaqueira.com			
INGREDIENTS				
<i>Extra Dry Bean Asturian</i>	100,00%			
<i>Moisture Content</i>	Máximo 15 %			
<i>Traces Statement</i>	Absence of Traces			
<i>Allergens Declaration</i>	Absence of Allergens			
<i>GMO s Declaration:</i>	Absence of GMO s			
SENSORY DATA				
<i>Colour: Bright White. Free from mold, rot and insects.</i>				
<i>Smell of Dried Bean</i>				
<i>Appearance: smooth, whole.</i>				
NUTRITIONAL VALUES per 100g.				
<i>Energetic Value:</i>	298 Kcal. / 1.246Kj.			
<i>Fats:</i>	0,9 g			
<i>Saturated Fats</i>	0 g			
<i>Cholesterol:</i>	0 mg			
<i>Protein:</i>	20,5 g			
<i>Carbohydrates:</i>	52 g			
<i>Sugars:</i>	0 g			
<i>Dietary Fiber:</i>	13 g			
<i>Water:</i>	13 g			
<i>Essential Minerals</i>				
<i>Sodium:</i>	261 mg			
<i>Calcium:</i>	124 mg			
<i>Fosforo:</i>	354 mg			
<i>Iron:</i>	7 mg			
<i>Magnesium:</i>	122 mg			
LOGISTIC SHEET				
Packaging material	Cardboard box		polypropylene sack	
Units per Pack:	12	24	20	-----
Gross Weight:	12,50 Kg	12,70 Kg	20,40 Kg	-----
Barcode GTIN-14:	18436016090084	28436016090098	38436016090019	-----
Packaging Dimension	35x40x23 cm	35x40x23 cm	35x40x23 cm	-----
Units per palet EUR (1200x800)				
Expiration	18 months			
Reading Lote	Day/Month/Year			
Lot Number				
Transport Conditions	At room temperature. In new sacks and pallets			
Storage Conditions	Keep in dry and cool place.			
Modo de empleo:	Abrir y Poner a remojo 8-12 horas antes de cocinar. Utilizar aguas blandas. Durante la cocción no dejar la alubia al descubierto y si es necesario añadir agua fría.			