

Peeled fava beans 10/2.2lb

Fèves pelées

PRODUCT OF EGYPT









Product Description

- White Toque's line of gourmet vegetables is selected from the highest grade of specialty vegetables. Our fava beans (also called broad beans) are grown in Egypt. They are hand picked, hand peeled and hand trimmed for better quality

Pack and Case Specifications

Pack Net Weight Packs per Case 2.2lb 10

Case Size (LxWxH) Case Gross Weight Cases per Pallet 15.43"x 11.1"x 8.54" 80 (10/8) 24lb

Master Case GTIN Case Cube **Expiration date codification** 00825414405025 0.85ft3

Microbiological

Aerobic Total Bacterial Count < 10^5/g Moulds and Yeasts < 10^3/g Coli form Group < 10^3/g Escherichia coli absence Staphylococcus aureus < 10^2/g Salmonella absence/25g Listeria moncytogenes absence/25g

Ingredients

FAVA BEANS.

Physical

Length: 0.71" - 1.18" > 24 mm = 15 % < 14 mm = 7 % Nb/kg: 600 - 1100 halves Oxydation: < 2% Brown spots : < 4% Broken pieces: < 2% Yellowish color < 3%

Organoleptic

Color: Light green Texture: Tender Taste: Typical of peeled fava beans Odor: Typical of peeled fava beans

Appearance: whole peeled fava beans

Nutrition

	Nutrition Facts Serving Size (100g) Servings Per Container 10			
	Amount Per Serving			
	Calories 70 Calories from	m Fat 5		
	% Da	ily Value*		
	Total Fat 0.5g	1%		
	Saturated Fat 0g	0%		
	Trans Fat 0g			
	Cholesterol 0mg	0%		
	Sodium 50mg	2%		
	Total Carbohydrate 12g	4%		
	Dietary Fiber 4g	17%		
	Sugars 6g			
	Protein 6g			

Protein 6g				
Vitamin A 8	% •	Vitamir	C 60%	
Calcium 2%	•	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:				
Total Fat Saturated Fat Cholesterol Sodium	Less than Less than	65g 20g 300mg 2,400mg	2,500 80g 25g 300mg 2,400mg	
Total Carbohyd	rate	300a	375a	

Dietary Fiber

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

Directions

Allergens

Bring salted water to full boil in a covered saucepan. Add the fava beans and simmer for 1 to 2 minutes. Drain and allow to cool down in cold water.

Microwave

Place frozen fava beans in a microwaveable dish. Add 2 tablespoons water and cover. Cook on high setting for 4 to 5 minutes. Stir halfway through cooking time. Drain and season to taste. Let stand 1 minute. Serve at once.

Certificates and Claims

Kosher. GMO-free Gluten free.

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Use within 6 days refrigerated once thawed. Do not thaw and refreeze. Unopened bags can be stored for 24 months.

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