

Fine Whole Green Beans

UNIT: 12 x 1 kg



Description

High grade quality beans, grown by a family owned and run business in the heart of Flanders fertile fields. Perfectly situated on one central site, beans are processed at the peak of freshness and frozen to lock in all of nature's nutrients. The BRC AA grade factory maintaining the high quality needs for the concerning foodservice industry.



Allergen Information







Nutrition









Celery



Allergens

















Dietary Information

Suitable for Sufferers of Lactose

Yes

Yes

No

No

Suitable for Vegetarians

Suitable for Vegans

Suitable for Coeliacs Approved for a Halal Diet

Approved for a Kosher Diet

Intolerance

Specifications

Typical Values	Per 100g/ml
Energy	136 kJ
	33 kcal
Fat	0.5 g
- of which saturates	0.1 g
Carbohydrates	3.7 g
- of which sugars	1 g
Fibre	4.4 g
Protein	2 g

9	
Contains Cereal	No
Contains Gluten	-
Contains Milk	No
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains Sulphur Dioxide	No

Ingredients

Salt

Beans (100%)

0.03 g

Best cooked from frozen

Directions for Use

Boiling method: Place 250g of beans in a saucepan with sufficient boiling water to cover. Bring the contents back to the boil. Cover the pan and simmer for 5-6 minutes until tender. Drain and

Microwave guidelines: Per 250g - Place contents into a microwavable container, add 1-2 tablespoons of water then cover and pierce. Heat on full power for 6 minutes (650W) or 5 1/2 minutes (750W). Stir beans halfway through cooking. Drain and serve.

Storage

Instructions

Keep Frozen

For Star Marked Freezers:

- * up to 1 week
- * * up to 1 month
- * * * -18°C or colder up to 3 months
- ****-18°C or colder until Best Before Date

Packaging

Country of Origin

GTIN: 5060154039603 Inner GTIN: 5060154039610 Weight/Volume: Packaging Type: Polythene Bag Belgium (n/a)

All Allergen and Nutrition information drawn from www.erudus.com on 03/08/2025