

## Cannellini Beans

Description: Cannellini beans are considered white kidney beans.

### Physical Properties

Appearance	Creamy white.	Method: Visual observation
Size	Approximately 1/2 inch.	Method: Visual observation

### Organoleptic Properties

Flavor	Typical of beans.	Method: Organoleptic
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### Chemical Properties

Moisture	Maximum: 18 %	Method: Halogen Thermogravimetric Analysis
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### Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

### Packaging, Labeling, Storage

Packaging	Bag in box, food grade paper bag or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	Minimum 12 months (under optimum storage conditions).

### Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
GMO Status	This product does not contain genetically engineered ingredients.

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## Cannellini Beans

Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

## ALLERGEN STATEMENT FOR CANNELLINI BEANS

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

Product Name: Cannellini Beans

**Ingredient Statement**

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Cannellini Beans.

**Product Certifications**

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Certified Kosher Parve

**Proximate Analysis**

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Protein	23.58	g
Carbohydrate	60.01	g
Moisture	11.75	g
Ash	3.83	g
Fat	0.83	g

**Nutritional Analysis**

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Serving Size	100.00	g
Calories	333.00	
Total Fat	0.83	g
Saturated Fat	0.12	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	24.00	mg
Total Carbohydrates	60.01	g
Dietary Fiber	24.90	g
Sugars	2.23	g
Protein	23.58	g
Vitamin A	0.00	IU
Vitamin C	4.50	mg
Calcium	143.00	mg
Iron	8.20	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,406.00	mg

## CANNELLINI BEANS



GLUTEN  
FREE

### Nutrition Facts

Serving Size about 1/4 cup (35g)

#### Amount Per Serving

**Calories** 120 **Cals. From Fat** 0

#### % Daily Value\*\*

**Total Fat** 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

**Cholesterol** 0 mg 0%

**Sodium** 10 mg 0%

**Total Carbohydrate** 21 g 8%

Dietary Fiber 9 g 32%

Sugars 1 g

**Protein** 8 g

Vitamin A 0% Vitamin C 2%

Calcium 4% Iron 15%

\*\*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	2000	2500
Total Fat	Less than	65g	80g	
Sat. Fat	Less than	20g	25g	
Cholesterol	Less than	300 mg	300 mg	
Sodium	Less than	2,400 mg	2,400 mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

Calories Per Gram:

Fat 9 \* Carbohydrate 4 \* Protein 4

#### Source of Nutritional Information

USDA Nutrient Database for Standard Reference.

#### Ingredients

Cannellini Beans.

#### Handling And Storage

Store in a dry, cool place.

### Points Of Interest

Cannellini Beans are white kidney beans with a mild, nutty flavor and smooth, tender texture. They are extremely popular in Italian cuisine. Also known as "Italian white kidney beans" or "fasolia beans," they resemble kidney beans in size and shape, but are creamy off-white in color.

- Approximately 1/2-inch long
- Hold their shape very well after cooking, making them a great addition to soups, salads and side dishes

### Suggested Uses

- Wonderful in soups such as pasta e fagioli and minestrone, hearty stews, cold salads, rice dishes and chili
- Make a creamy hummus or blend into bean dips and purees
- Delicious stewed with garlic, olive oil and rosemary

### Basic Preparation

Carefully sort beans and rinse thoroughly. Soak beans overnight. Rinse and place in a large pot and cover with fresh water. Bring to a boil for 10 minutes, reduce heat and simmer, covered, for 1 to 1-1/2 hours until tender.

### Recipe

White Bean and Goat Cheese Spread

- 2-1/2 cups cooked Cannellini Beans
- 2 small cloves garlic, minced
- 1/4 cup extra virgin olive oil
- 4 ounces fresh goat cheese (chèvre)
- Pinch Crushed Mediterranean Aleppo Chiles
- 2 teaspoons Fine Sea Salt
- 1/4 teaspoon freshly ground Black Peppercorns
- 1 teaspoon Dried Thyme

Place cooked beans and garlic in food processor. Pulse until well blended. Turn processor on and slowly pour in olive oil.

Scrape down sides of bowl with spatula and process until smooth.

Add cheese, red chile flakes, salt, pepper and thyme. Blend until evenly incorporated. Adjust seasoning to taste with additional salt and pepper.

Makes about 12 servings

Serving Suggestion: Serve spread on slices of freshly grilled or toasted bread, homemade pita chips or crudites.



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COUNTRY OF ORIGIN DECLARATION FOR  
CANNELLINI BEANS

THIS PRODUCT ORIGINATES FROM UNITED STATES