

Description: Cannellini beans were originally cultivated in Argentina. The shape resembles that of a kidney bean.

Physical Properties					
Appearance	Creamy White.				
Size	Approximately 1/2 inch.				
Organoleptic Properties					
Flavor	Typical of beans.				
<b>Chemical Properties</b>					
Moisture	Maximum: 18 %	Method: Halogen Thermogravimetric Analysis			
Microbiological Properties					
Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent			
Coliform	Maximum: 250 cfu/g	Method: FDA BAM or AOAC equivalent			
Yeast	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent			
Mold	Maximum: 1,000 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	Pillow bag, bag in box, or to custor	mer specification			
Receiving Conditions	Product should be shipped and handled in a sanitary manner.				
Storage Conditions	Store in a dry, cool place.				
Shelf Life	36 months (under optimum storage conditions).				
Defect Tolerance					
Total defects	Maximum: 2.0 %	Method: by weight			
Total damaged	Maximum: 2.0 %	Method: by weight			
Stones	Maximum: 0.2 %	Method: by weight			



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.			
BE Status	This product does not contain bioengineered ingredients.			
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.			



above co of the fo allergens	es the item ntain any blowing s or their tives?"			"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	х	Х		Х		MILK
	х	Х		Х		EGGS
	х	Х		Х		SOYBEANS
	Х	Х		Х		WHEAT
	Х		х		х	PEANUTS
	х	Х		Х		TREE NUTS
	х		х		х	FISH
	Х		Х		х	CRUSTACEAN SHELLFISH
	х	Х		Х		SESAME
	х	Х		Х		MUSTARD
	Х	Х		Х		ADDED SULFITES

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



# Organic Cannellini Beans

(R1030)

duct Certifications			
Certified Kosher Parve			
tified Organic by Baysta	te Organic Co	ertifiers.	
Proximate Analysis			
Protein	23.58	g	
Carbohydrate	60.01	g	
Moisture	11.75	g	
Ash	3.83	g	
Fat	0.83	g	
tritional Analysis			
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	



**OliveNation LLC** 13 Robbie Road, Suite A4, Avon, MA 02322 www.OliveNation.com / 617-580-3667

**ORGANIC CANNELLINI BEANS** 

Organic 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

· Certified organic to the specifications of the USDA National Organic Program

#### BASIC PREP

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.

#### 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

#### RECIPE

Warm Cannellini Bean Salad with Tomatoes and Goat Cheese

2 cups Organic Cannellini Beans, soaked, cooked and drained 6 Roma tomatoes, cut into quarters

2 cloves garlic, minced

3 ounces extra virgin olive oil 1 ounce balsamic vinegar

Juice of 1/2 lemon Salt

Ground black pepper

1/2 bunch scallions, very thinly sliced 1/3 ounce opal basil, leaves and sprigs, plus 18 more leaves, cut into very fine shreds 6 (1/2-inch thick) goat cheese medallions

Place warm beans, tomatoes, garlic, lemon juice, vinegar and olive oil in a bowl. Stir together gently. Add salt and black pepper to taste.

Add scallions and basil and toss

Arrange goat cheese on individual plates with bean salad, and garnish with shredded basil.

Makes 6 servings

#### INGREDIENTS

USDA

NON

GMO

GLUTEN

FREE

STORE IN A DRY, COOL PLACE.

120

0%

0%

0%

0%

8%

0%

0%

4%

15%

10%

32%

% Daily Value\*

Nutrition Facts servings per container Serving size about 1/4 cup (35g)

Amount per serving

Saturated Fat 0 g

Total Carbohydrate 21 g

Includes 0 g Added Sugars

\* 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.

Dietary Fiber 9 g

Total Sugars 1 g

*Trans* Fat 0 g Cholesterol 0 mg

Sodium 10 mg

Protein 8 g

Iron 2.9 mg

Vitamin D 0.0 mcg

Calcium 50.1 mg

Potassium 492.1 mg

Calories

Total Fat 0 g

Organic Cannellini Beans.



## THIS PRODUCT ORIGINATES FROM CHINA