 C&F MFG#GRN1025100	Finished Product Name Great Northern Beans	Issued Date 05/17/2015	Page 1 of 6
	Specification No. CNF-GRNX	Supersedes Date New	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

FINISHED PRODUCT SPECIFICATIONS

Product Description: Dry raw great northern beans.

Category: Single ingredient item.

Sub-Category: Conventional

Country of Origin: U.S.A.

Net Weight: 25 lb

Appearance: Medium oval white beans.

Color: White.

Texture: Smooth.

Flavor: Savory flavor, and flavor typical of great northern beans.

Standards and Specifications:

- (1) The product, including raw material, shall be stored, prepared, and packaged in accordance with the Good Manufacturing Practices (21 CFR Part 110)
- (2) The finished product and packaging shall conform to all applicable regulations issued under requirements of the US Food, Drug and Cosmetic Act as amended.

Grade: Minimum of USDA No. 1 grade requirements for the class of beans.

CLASSIFICATION	SPECIFICATION
Total Defects	2.0% Maximum
Total Foreign Material (including stones)	0.5% Maximum
Stones	0.2% Maximum
Damaged	2.0% Maximum
Contrasting Classes	0.5% Maximum
Classes that Blend	5.0% Maximum
Moisture	18.0% Maximum

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.


²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER 1 - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).

³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-GRNX 5/17/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.

	Finished Product Name Great Northern Beans	Issued Date 05/17/2015	Page 2 of 6
	Specification No. CNF-GRNX	Supersedes Date New	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

Nutrition Information¹:

Ingredient Statement:

GREAT NORTHERN BEANS.

Allergen Statement:

Contains: **No Allergens**

Nutritional Claims²:

- (1) Low Fat
- (2) Saturated Fat Free
- (3) Cholesterol Free
- (4) Very Low Sodium
- (5) Good Source of Protein
- (6) High Dietary Fiber
- (7) Good Source of Potassium
- (8) Good Source of Vitamin B1
- (9) Good Source of Vitamin B6
- (10) High Folate
- (11) High Phosphorous
- (12) Good Source of Copper
- (13) Good Source of Iron
- (14) High Magnesium

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.

²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER 1 - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).


³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-GRNX

5/17/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.

	Finished Product Name Great Northern Beans	Issued Date 05/17/2015	Page 3 of 6
	Specification No. CNF-GRNX	Supersedes Date New	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

Nutrition Facts	
Serving Size 1/4 cup dry (46g)	
Servings Per Container about 247	
Amount Per Serving	
Calories 160	Calories from Fat 5
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 29g	10%
Dietary Fiber 9g	36%
Sugars 1g	
Protein 10g	
Vitamin A 0%	• Vitamin C 4%
Calcium 8%	• 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: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Cooking/Preparation Instructions
(Recommended for Food Safety and Quality)

FOLLOW THESE COOKING INSTRUCTIONS.
Product needs to be thoroughly cooked.

Dry beans must be soaked before cooking.

Quick Soak

- (1) Rinse and sort beans. To 1 lb of beans add 6 – 8 cups of water.
- (2) Bring water to a rapid boil, boil for 2 minutes.
- (3) Remove from heat.
- (4) Cover with lid and let stand for 1 hour.
- (5) Drain soak water and rinse beans.

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.


²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER I - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).

³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-GRNX 5/17/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.

	Finished Product Name Great Northern Beans	Issued Date 05/17/2015	Page 4 of 6
	Specification No. CNF-GRNX	Supersedes Date New	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

Overnight Soak

- (1) Rinse and sort beans.
- (2) To 1 lb of beans add 6 – 8 cups cold water.
- (3) Let stand overnight or at least 8 hours.
- (4) Drain soak water and rinse beans.

Cooking Directions

- (1) Add 6 cups water to drained and rinsed beans.
- (2) Simmer gently with a lid until desired tenderness is reached, about 1-2 hours.

Add salt and pepper to taste. Salt pork, ham, or bacon may be added during cooking for extra flavor. Add acidic ingredients such as tomatoes, vinegar, wine, or citrus juice only at end of cooking, once beans are tender.

DIFFERENCE IN ALTITUDE, HARDNESS OF WATER AND PRODUCT MOISTURE MAY CHANGE THE SUGGESTED COOK TIME.

Warning Statement:

“Beans are a natural agriculture product. Despite the use of modern cleaning equipment, it is not always possible to remove foreign material. Sort, remove foreign materials and rinse beans before cooking.”

COMPONENTS

Raw Material(s):

Great Northern Beans (GRN)

Packaging Material:

TBD

Primary Unit Information:

1. Dimensions:
 - a. TBD.

Secondary Packaging Information:

2. TBD

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.


²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER I - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).

³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-GRNX 5/17/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.

	Finished Product Name Great Northern Beans	Issued Date 05/17/2015	Page 5 of 6
	Specification No. CNF-GRNX	Supersedes Date New	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

EXAMPLE/TRANSLATION OF CODE DATE

Retail bag code date Example: **Best By Jul01112DI**

Translation **Best By:**

Jul.

01

11

2

D

I

Month Day of Month Year plus one Production Line Day shift Facility

Food Service bag/box code date Example: **Best By Jul0111198565DI**

Translation **Best By:**

Jul.

01

11

440388

5

D

I

Month Day of Month Year plus one Bulk Po number Production Line Day Shift Facility

Shipping case markings:

Label 2 letter Abbr. Quantity/Pack Size Product Description
Best By: Month, Day, Year Plus One / Product Code Number
Customer/Label Name

Example/Translation

These case markings will be applied using black ink on two sides of the case (inkjet). UPC will be applied on two adjacent sides of the case per customer requirements.

Coding:

All individual packages shall be legibly coded as per C&F Foods, Inc. Coding Procedures to provide the following information: month, date (alpha or numeric), year, production line, shift and facility. (Year will reflect shelf life of one year from production date). Case markings will identify product name, pack size, brand/label, stock number, and date (date will be the same as date on package).

Packaging:

All packaging shall be approved as safe and suitable for food contact and its intended use, and must meet the specific packaging material specifications negotiated between Customer(s), C&F Foods, Inc., and Packaging Vendor(s). In addition, all shall be well-formed and securely sealed.

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.


²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER I - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).

³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-GRNX 5/17/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.

	Finished Product Name Great Northern Beans	Issued Date 05/17/2015	Page 6 of 6
	Specification No. CNF-GRNX	Supersedes Date New	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

Storage/Stability:

Product may be stored for long periods of time under proper conditions without substantial deterioration. It should be stored in a clean, cool, dry place away from strong odors, flour and flour based products. However, like most grain products, it is subject to infestation by insects and other pests if not properly protected.

Products have a shelf life of 12 months. Usage within 6 months is preferred. If stored as recommended, the product will remain in good condition for longer periods.

We purchase quality commodities that meet or exceed USDA standards. Although the most modern equipment is utilized in the cleaning of these products, as with any natural product, there is the possibility of some foreign material being present.

Customers need to thoroughly sort and remove any foreign material that may be present. All products should be thoroughly inspected and washed prior to cooking and consumption.

Revision Record

Rev. Date	Rev. by	Description of Change	Version No.
5/17/15	Food Technologist	New Document	1

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.

²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER 1 - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).

³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-GRNX 5/17/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.