



Code:	01-317		Pcs/Box:	6
Format:	3/1	Tin	Portions:	14-16
Net weight:	2600g		MPT:	36 months

Main Ingredients

Cannellini beans, water, salt.

Organoleptic Characteristics

Colour: uniform light brown.

Taste and Smell: typical of cannellino bean.

Look and Texture: the beans have an excellent look, with typical veins, well gauged, with a doughy texture. The percentage of product with evident faults is less than 2% of the total.

Instructions fo Preservation

Store the cans in a cool, dry place, far from heat; after opening, if you do not use them all, keep them in their liquid, in a refrigerator (0-4°C) and eat rapidly.

Nature and Characteristics of the Product

This product is processed when fresh, cleaned, washed and mechanically selected in order to eliminate the units that have a gauge inferior to the standard or have faults. The process in water guarantees an excellent conservation highlighting the beans' characteristic organoleptic qualities and maintaining them.

Why Buy this Product?

These beans are typical of Italian cuisine, they are practical because of their easy use, ready for any necessity (as you can avoid soaking and cooking the dried bean). Furthermore, they are good value because they have low costs per portion. They are ideal for side dishes, salads, main courses or soups, they are the base for famous Tuscan recipes such as "fagioli all'uccelletto" or "al fiasco".

Concerned Customers

Restaurants, pizzerias, canteens, clubs, rotisseries are just some of the possible targets for this product. Being not expensive, this product can be used in self-services or in fixed-price inns.

Way to use

Drain the product and rinse it with warm water in order to create salads, side dishes, soups, "fagioli all'uccelletto" or "al fiasco" and much more.

Chef's Ideas and Suggestions

Livornese Clams – brown some garlic in extra virgin olive oil and allow some fresh clams to open in it. When the clams will have given out their liquid, add some cannelloni beans drained from their liquid. Add salt, pepper, some parsley, and serve as a hot hors d'oeuvre.