

### BUSH'S Pinto Beans 6-111 oz



Frijoles Pintos

Product Last Saved Date:22 February 2017

## **Nutrition Facts**

Serving Size: 130 GRM

Number of Servings per

**Amount Per Serving** 

Calories: 100 Calories from Fat: 0

%	Daily	Value

24

Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 450 mg	19%
Total Carbohydrate 18 g	6%
Dietary Fiber 7 g	28%
Sugars 0 g	

# Protein 6 g

Vitamin A	Per Srv 0%	Vitamin C	Per Srv 0%
Calcium	4%	Iron	8%

\*Percent Daily Values are based on a 2,000 calorie diet.Your daily values may be higher or lower depending on your calorie

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. 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

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Carbohydrate 4

Calories per gram Fat 9

Handling Suggestions :
Store in a clean dry place

### **Product Specifications:**

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
001818	210300	10039400018183	6 X 3.15 KGM	6-111 oz

Brand	Brand Owner	GPC Description
BUSH'S BEST	Bush Brothers And Company	Vegetables – Prepared/Processed (Shelf Stable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
46.4 LBR	41.63 LBR	USA	No	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
18.75 INH	12.5 INH	7 INH	0.95 FTQ	8x7	730 None	35 FAH / 95 FAH

### Ingredients:

Prepared Pinto Beans, Water, Salt, Calcium Chloride (Firming Agent), and Calcium Disodium EDTA (To Promote Color Retention).

# Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

50- Political From Inglications 50- Not Political From Inglications 741- No Info					
Eggs - N	Milk - N	Peanuts - N			
Soy - N	Wheat - N	TreeNuts - N			
Fish - N	Crustacean - N				

### Benefits:

"Pinto" is the Spanish word for "painted," which perfectly describes these speckled beans (well, they're speckled before they're cooked). Although they originated in Peru, they're now the most common bean in the United States. Of course, we choose only the very best of them: plump, firm and beautifully speckled. Enjoy their hearty flavor in Southwestern cuisine, chili, soups, salads, Mexican-inspired dishes and more. Try them in Reduced Sodium!

### Serving Suggestions:

Add them to Southwest cuisine, chili, soups, salads, Mexican inspired dishes and more.

### **Prep & Cooking Suggestions:**

Empty contents into saucepan. Heat to simmer.

### More Information: