


	SHEET	CODE: PAA-SGI-FTPT-10
	NAVY BEANS	Version: 01 Date: April 2022 Page: 1 of 2

NAME	BEAN <i>PHASEOLUS VULGARIS</i>	
DESCRIPTION	It belongs to the <i>Phaseolus Vulgaris</i> family, with a smooth texture and pleasant flavor. Suitable for consumption, composed of clean, selected and fractionated grains in food-grade packaging.	
COMPOSITION	100% Navy Beans.	
INTENDED USE	Gastronomic use.	
POTENTIAL CONSUMERS	General public from 8 months of age, except allergy sufferers. For industrial consumption.	
PRESENTATION	In airtight low-density polyethylene bags with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg. 200 gr- 10kg polyethylene bag. Polypropylene bag of 10-50kg.	
LETTERED	<ul style="list-style-type: none"> <li>• Product Name</li> <li>• Company Name</li> <li>• Net content</li> <li>• Address</li> <li>• RUC</li> <li>• Batch/Packaging Date</li> <li>• Expiration Date</li> <li>• Health Authorization</li> <li>• Storage conditions</li> </ul>	
STORAGE CONDITIONS	Clean, fresh, dry environment and on stretchers.	
DISTRIBUTION CONDITIONS	Clean, airtight and exclusive vehicle, free of strange odors, free of pests.	
LIFESPAN	Twelve (12) months.	
INSTRUCTIONS FOR USE	<ul style="list-style-type: none"> <li>• Consumption prior to conditioning.</li> <li>• Once opened, keep the container closed in a clean and cool place.</li> <li>• Consume before the date indicated on the package.</li> </ul>	
PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS	<ul style="list-style-type: none"> <li>• Humidity: max. 12% (according to customer's requirement)</li> <li>• Color: Characteristic, according to the nature of the product and the variety.</li> <li>• Taste: Characteristic, free of strange flavors.</li> <li>• Smell: Characteristic of the product, no strange smell.</li> <li>• Appearance: Dry, loose and clean grains.</li> </ul>	

 <b>Agroandinos</b> <small>Exportadores de granos selectos</small>	<b>SHEET</b>	<b>CODE: PAA-SGI-FTPT-10</b>
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<b>QUALITY FEATURES</b>	<ul style="list-style-type: none"> <li>• Diseased grain: 0%</li> <li>• Broken or broken grain: 1% max.</li> <li>• Wrinkled grain: 0.5% max.</li> <li>• Foreign Matter: 0% max.</li> <li>• Contrasting variety: 1% max.</li> </ul>						
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	<b>Agent</b>	<b>Category</b>	<b>Class</b>	<b>n</b>	<b>c</b>	<b>Limit per g</b>	
						<b>m</b>	<b>M</b>
	<i>Molds</i>	2	3	5	2	104	105

Source: R.M. No. 591-2008-MINSA "Sanitary Standard that establishes the Microbiological Criteria of Sanitary Quality and Safety for Food and Beverages for Human Consumption". Criterion V.1. Dry grains.