


NAME	CHICKPEA CICER ARIETINUM L.						
DESCRIPTION	It is the mature, whole and dried grain belonging to the Cicer arietinum L family . Product suitable for human consumption, composed of clean, selected and fractionated grains in food-grade packaging.						
COMPOSITION	100% Chickpea.						
INTENDED USE	Culinary preparations.						
POTENTIAL CONSUMERS	General public from 8 months of age, except allergy sufferers. For industrial consumption.						
PRESENTATION	In airtight bags of low-density polyethylene 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"> • Product Name • Company Name • Net content • Address • RUC • Batch/Packaging Date • Expiration Date • Health Authorization • Storage conditions 						
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"> • Consumption prior to industrial conditioning or prior cooking. • Once opened, keep the container closed in a clean and cool place. • Consume before the date indicated on the package. 						
PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS	<ul style="list-style-type: none"> • Humidity: max. 12% (according to customer's requirement) • Color: Characteristic of the product. Cream, generally. • Taste: Characteristic, free of strange flavors. • Smell: Characteristic of the product, no strange smell. • Appearance: Dry, whole, loose and clean grains. 						
QUALITY FEATURES	<ul style="list-style-type: none"> • Diseased grain: 0% • Broken or broken grain: 1% max. • Wrinkled grain: 0.5% max. • Foreign Matter: 0% max. • Contrasting variety: 1% max. 						
MICROBIOLOGICAL CHARACTERISTICS	Agent	Category	Class	n	c	Limit per g	
						m	M
	Molds	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.