


	SHEET	CODE: PAA-SGI-FTPT-12
		Version: 01 Date: April 2022 Page: 1 of 2

## GREEN PACAE BEANS

NAME	BEANS <i>VICIA FABA L.</i>	
DESCRIPTION	<p>Dry grain, belonging to the Vicia faba family. Product suitable for human consumption, composed of clean, selected and fractionated grains in food-grade packaging.</p> 	
COMPOSITION	100% Green Pacae Beans.	
INTENDED USE	Culinary preparations, flour preparation.	
POTENTIAL CONSUMERS	<p>General public from 9 months of age, except allergy sufferers.</p> <p>For industrial consumption.</p>	
PRESENTATION	<p>In airtight bags of low-density polyethylene with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg.</p> <p>200 gr- 10kg polyethylene bag.</p> <p>Polypropylene bag of 10-50kg.</p>	
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 industrial conditioning or prior cooking.</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: Light yellow to yellowish-brown.</li> <li>• Taste: Characteristic, free of strange flavors.</li> <li>• Smell: Characteristic of the product, no strange smell.</li> <li>• Appearance: Whole grains, clean and without impurities foreign to the product.</li> </ul>	
QUALITY FEATURES	<ul style="list-style-type: none"> <li>• Diseased grain: 0%</li> <li>• Other defects (open, wrinkled, hulled, sprouted, stained, split, gnawed and dirty grain): 1% max.</li> <li>• Contrasting variety and greenish grain: 1% max.</li> <li>• Foreign Matter: 0%</li> </ul>	

 <b>Agroandinos</b> <small>Exportadores de granos selectos</small>	<b>SHEET</b>		<b>CODE: PAA-SGI-FTPT-12</b>
	<b>GREEN PACAE BEANS</b>		<b>Version: 01</b> <b>Date: April 2022</b> <b>Page: 2 of 2</b>

MICROBIOLOGICAL CHARACTERISTICS	Agent	Category	Class	n	c	Limit per g	
						m	M
	<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.