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

PEELED 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% Peeled beans | |
| INTENDED USE | Culinary preparations, flour preparation. | |
| POTENTIAL CONSUMERS | General public from 9 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: Light yellow to yellowish-brown. • Taste: Characteristic, free of strange flavors. • Smell: Characteristic of the product, no strange smell. • Appearance: Whole grains, clean and without impurities foreign to the product. | |
| QUALITY FEATURES | <ul style="list-style-type: none"> • Diseased grain: 0% • Other defects (open, wrinkled, hulled, sprouted, stained, split, gnawed and dirty grain): 1% max. • Contrasting variety and greenish grain: 1% max. • Foreign Matter: 0% | |

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

| 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.