







 <b>Agroandinos</b> <small>Exportadores de granos selectos</small>	<b>SHEET</b>		<b>CODE: PAA-SGI-FTPT-14</b>
	<b>LENTIL</b>		<b>Version: 01</b> <b>Date: April 2022</b> <b>Page: 1 of 2</b>

NAME		LENTILS <i>LENS CULINARIS MEDIKUS</i>			
DESCRIPTION		Dried grains which belong to the <i>Lens culinaris family</i> . Product suitable for human consumption, composed of clean, selected and fractionated grains in food-grade packaging.			
VARIETIES	PRESENTATION			PRESENTATION	
	American			Crimson	
	Eston			Pardina	
	Richlea			Lentejón	
	Baby				
COMPOSITION		100% Lentils			
INTENDED USE		Culinary preparations, flour preparation, etc.			
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"><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.			

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<b>DISTRIBUTION CONDITIONS</b>	Clean, airtight and exclusive vehicle, free of strange odors, free of pests.						
<b>LIFESPAN</b>	Twelve (12) months.						
<b>INSTRUCTIONS FOR USE</b>	<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>						
<b>PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS</b>	<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>QUALITY FEATURES</b>	<ul style="list-style-type: none"> <li>• Broken or broken grain: 1% max.</li> <li>• Hulled grain: 1% max.</li> <li>• Wrinkled grain: 4.5% max.</li> <li>• Burned grain: 0.2%</li> <li>• Contrasting variety: 1% max.</li> <li>• Foreign Matter: 0.1%</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.