

	SHEET		CODE: PAA-SGI-FTPT-17
	<b>JUMBO LIMA BEANS</b>		Version: 01 Date: April 2022 Page: 1 of 2

NAME		PALLAR PHASEOLUS LUNATUS L.					
DESCRIPTION	It is the large mature grain from the species <i>Phaseolus lunatus</i> L. Product suitable for human consumption, composed of clean, selected and fractionated grains in food-grade packaging.						
COMPOSITION	100% Jumbo Lima Beans.						
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"><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: Characteristic. White, generally.</li><li>• Taste: Characteristic, free of strange flavors.</li><li>• Smell: Characteristic of the product, without strange odors.</li><li>• Appearance: Dry, loose and clean grains.</li></ul>						
QUALITY FEATURES	<ul style="list-style-type: none"><li>• Broken or broken grain: 1% max.</li><li>• Open grain: 1%</li><li>• Hulled grain: 2% max.</li><li>• Foreign Matter: 0%</li><li>• Contrasting variety: 1% max.</li></ul>						
	Microbial Agent	Category	Class	n	c	Limit per g	

 <b>Agroandinos</b> <small>Exportadores de granos selectos</small>	<b>SHEET</b>		<b>CODE: PAA-SGI-FTPT-17</b>
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<b>MICROBIOLOGICAL CHARACTERISTICS</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.