

## SHEET

CODE: PAA-SGI-FTPT-20

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## **LUPINI BEAN**

NAME	TARWI/LUPINUS MUTABILIS						
DESCRIPTION	The tarwi ( <i>Lupinus mutabilis, sp.</i> ), also known as, is an Andean legume, whose seeds are very nutritious, containing between 41 and 51% protein, depending on their variety. It has a bitter taste that must be removed by washing with water. Composed of clean, selected and fractionated grains in food-grade packaging.						
COMPOSITION	100% Lupini Bean.						
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> <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> <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> <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>						
QUALITY FEATURES	<ul> <li>Diseased grain: 0%</li> <li>Broken or broken grain: 1% max.</li> <li>Wrinkled grain: 1% max.</li> <li>Foreign Matter: 0%</li> <li>Contrasting variety: 1% max.</li> </ul>						
MICROBIOLOGICAL						Lim	nit per g
CHARACTERISTICS	Agent	Category	Class	n	С	m	M



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105 Molds 2 3 5 2 104

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.