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|  <b>Agroandinos</b><br><small>Exportadores de granos selectos</small> | SHEET                   | CODE: PAA-SGI-FTPT-07                           |
|  | <b>BLACK EYED BEANS</b> | Version: 01<br>Date: April 2022<br>Page: 1 of 2 |

| NAME   | BLACK EYED BEANS<br><i>VIGNA UNGUICULATA</i>   |   |
|--|--|---|
| DESCRIPTION                                      | <p>The castile bean or cowpea bean is the mature grain, from the genera <i>Vigna unguiculata</i> (L.). Suitable for consumption, composed of clean, selected and fractionated grains in food-grade packaging.</p>  |  |
| COMPOSITION                                      | 100% Black Eyed beans.   |   |
| INTENDED USE                                     | Culinary preparations.   |   |
| POTENTIAL CONSUMERS                              | General public from 8 months of age, except allergy sufferers.<br>For industrial consumption.  |   |
| PRESENTATION                                     | <p>In airtight bags of low-density polyethylene with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg.<br/>200 gr- 10kg polyethylene bag.<br/>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 Number</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, 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 style="list-style-type: none"> <li>• Diseased grain: 0%</li> <li>• Broken or broken grain: 1% max.</li> <li>• Wrinkled grain: 0.5% max.</li> <li>• Foreign Matter: 0% max.</li> <li>• Contrasting variety: 1% max.</li> </ul>  |   |

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| MICROBIOLOGICAL<br>CHARACTERISTICS | Agent | Category | Class | n | c | Limit per g |     |
|------------------------------------|-------|----------|-------|---|---|-------------|-----|
|                                    |       |          |       |   |   | m           | M   |
|                                    | Molds | 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.