

	SHEET		CODE: PAA-SGI-FTPT-10
	RED NUNA BEAN		Version: 01 Date: April 2022 Page: 1 of 2

NAME	BEAN <i>PHASEOLUS VULGARIS</i>	
DESCRIPTION	<p>It belongs to the <i>Phaseolus Vulgaris</i> family, with a smooth texture and pleasant flavor. Suitable for consumption, composed of clean, selected and fractionated grains in food-grade packaging.</p>	
COMPOSITION	100% Red Nuna Beans.	
INTENDED USE	Gastronomic use.	
POTENTIAL CONSUMERS	General public from 8 months of age, except allergy sufferers. For industrial consumption.	
PRESENTATION	<p>In airtight low-density polyethylene bags with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg. 200 gr- 10kg polyethylene bag. Polypropylene bag of 10-50kg.</p>	
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 conditioning. • 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: Characteristic, according to the nature of the product and the variety. • Taste: Characteristic, free of strange flavors. • Smell: Characteristic of the product, no strange smell. • Appearance: Dry, loose and clean grains. 	

 Agroandinos <small>Exportadores de granos selectos</small>	SHEET		CODE: PAA-SGI-FTPT-10
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QUALITY FEATURES	<ul style="list-style-type: none"> • Diseased grain: 0% • Broken or broken grain: 1% max. • Wrinkled grain: 0.5% max. • Foreign Matter: 0% max. • Contrasting variety: 1% max. 						
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.