

|                                                                                   |            |  |                                                 |
|-----------------------------------------------------------------------------------|------------|--|-------------------------------------------------|
|  | SHEET      |  | CODE: PAA-SGI-FTPT-10                           |
|                                                                                   | NUNA BEANS |  | Version: 01<br>Date: April 2022<br>Page: 1 of 2 |

| NAME                                             | BEAN<br><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% White Nuna Beans.                                                                                                                                                                                                                                                                                                                                                                   |                                                                                     |
| INTENDED USE                                     | Gastronomic use.                                                                                                                                                                                                                                                                                                                                                                         |                                                                                     |
| POTENTIAL CONSUMERS                              | General public from 8 months of age, except allergy sufferers.<br>For industrial consumption.                                                                                                                                                                                                                                                                                            |                                                                                     |
| PRESENTATION                                     | <p>In airtight low-density polyethylene bags 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</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 conditioning.</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> |                                                                                     |

|                                                                                                                                                        |                   |  |                                                                      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|--|----------------------------------------------------------------------|
|  <b>Agroandinos</b><br><small>Exportadores de granos selectos</small> | <b>SHEET</b>      |  | <b>CODE: PAA-SGI-FTPT-10</b>                                         |
|                                                                                                                                                        | <b>NUNA BEANS</b> |  | <b>Version: 01</b><br><b>Date: April 2022</b><br><b>Page: 2 of 2</b> |

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|----------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|--------------|----------|----------|--------------------|----------|
| <b>QUALITY FEATURES</b>                | <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> |                 |              |          |          |                    |          |
|                                        |                                                                                                                                                                                                                                   |                 |              |          |          |                    |          |
| <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.