


Product Specification
Great Northern Beans Canadian No.1

Supplier

Viterra

Origin

Canada

ID

1250

Description

Produced from whole, sound dry threshed field beans

Physical Standards
Colour Reasonably good colour

Moisture Maximum 18 %

Defects – Maximum %
Contrasting Classes 1.5 %

Classes that Blend 3 %

Heated, Rotted, Mouldy 0.1 %

Total Damaged, Foreign Material and Contrasting Classes 1.5 %

Total Damaged inc. Splits, FM and contrasting classes 2 %

Foreign Matter
Maximum by weight %
Ergot 0.05 %

Excreta 0.01 %

Insect Parts 0.02 %

Sclerotinia 0.05 %

Stones, Shale or similar material 0.05 %

Total Foreign Material 0.10 %

Harmful Matter Free from glass, metal

Nutrition Information
Average Sample Size Per 100g
Energy 1418 kj

Fat 1.14 g

Saturated Fat 0.356 g

Transfat 0 g

Carbohydrates 62.37 g

Average Sample Size Per 100g
Dietary Fibre 20.2 g

Sugars 2.26 g

Protein 21.86 g

Sodium 14 mg

Potassium 1387 mg

Allergens The Viterra Pulse facilities are dedicated to processing only pulses. There is no risk of cross contaminants within production facilities

Claims and Certifications Halal – Inherently Suitable – not currently certified
Kosher – Inherently Suitable – not currently certified
GMO - Free

Packaging and Labelling 25kg multi-walled food grade bags
Bag tag with name of product, net weight, pack date, best before date and Lot number

Shelf Life and Storage 2 years if kept in optimal storage conditions.
Keep cool and dry

Quality Certifications Viterra: FSSC 22000
TFB Trading: HACCP

Guidance on use of information:

The information in this specification should be taken as a guide only. Values can vary with variety, conditions of growth and age of the product when used. We have taken a reasonable effort to ensure that the information is true and accurate at time of writing.

Intended Use:

This product is an agricultural commodity processed in order to meet or exceed this specification as detailed above and is intended for sale to manufactures and wholesalers. It is the responsibility of the purchaser to ensure the product is suitable for sale to their business and retail customers. This includes provision of the appropriate consumer labelling content that incorporates a 'direction for use statement' and/or 'warning statements' to mitigate any risks arising from the nature of the product (i.e: further cleaning/rinsing/cooking prior to consumption)