


Product Specification
Haricot Beans (White Pea / Navy Beans)

Supplier	Origin	ID
Hensall Co-Op	Canada	1270

Description

Dried White Pea Beans of the class Phaseolus vulgaris that have been cleaned and destoned and 100% colour sorted

Physical Standards

Colour	Good colour of the season
Moisture	Maximum 17 %
Flavour	Characteristic bean flavour, free of any foreign or musty off odours
Size	98 % over 4mm (#10 slot) <i>Refers to the smallest dimension when beans are passed over sizing screens (sieves). Note: this is not indicative of length or width</i>

Defects

Defects – Maximum %	
Severe Defect – mouldy, heated, sprouted	0.1 %
Damaged – insect, mechanical, diseased	1.5 %
Splits	0.6 %
Total Defective	1.5 %

Foreign Matter

Maximum Contamination per 45kg	
Stones	< 1
Mudballs	10
EVM Extraneous Vegetable Matter - soy	3
EVM – stems and pods	< 1
Contrasting Classes – other beans	10
Allergens – wheat and grain	NIL
Harmful Matter	Free from glass, metal
Infestation	Free from live / dead, animal / insect infestation

Nutrition Information

Per 100g		Per 100g	
Energy	1411 kj	Sugars	3.88 g
Fat	1.5 g	Protein	22.33 g
Carbohydrates	60.75 g	Sodium	5 mg
Dietary Fibre	15.3 g	Potassium	1185 mg

Claims and Certifications

Halal – Certified
Kosher – Inherently Suitable
GMO - Free

Allergens

Gluten free.
Hensall's edible dry beans do not contain any allergens beyond the adventitious presence of soybeans. Soybean crops are handled at the site, they are not processed or shipped through the same facilities. Hensall's products are practically free of soybean allergens.
Please request Hensall's Allergen Statement for further details. Please contact TFB Trading should you have specific soy free requirements.

Packaging and Labelling

25kg net weighted new polypropylene bags.
Printed details on bag with name of product, new weight, pack date, best before date and Lot number

Shelf Life and Storage

2 years from packing date if kept in optimal storage conditions.
Short term storage: Max 25 degrees Celsius and 70% relative humidity. Keep cool and dry.
Long term (longer than three months) ideal max storage temp 15 degrees Celsius and 50 % relative humidity

Quality Certifications

Hensall: SQF Level 3
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)

Please note: This specification is awaiting approval by our supplier.