


Product Specification
Organic Pinto Beans
Supplier

Bio Grains

Origin

China

ID

1283

Description

Organic Pinto Beans

Physical Standards

Appearance	Light speckled, dark red and white
Aroma	Typical, fresh, no off taste
Moisture	Maximum 16.5 %
Purity	99.95 %

Defects – Maximum by weight %

Imperfect Kernels	< 3 %
Impurity	< 0.3 %

Foreign Matter
Maximum Tolerances

Foreign Material – stems, husks, other kernels	0.05 %
Paper, wood, metal, stones and other harmful matter	Free from

Microbiological Standards
Maximum Tolerances

TPC / Aerobic Plate Count	< 200,000 cfu/g
Mould	< 5,000 cfu/g
Yeast	< 5,000 cfu/g
Enterobacteriaceae	< 100 cfu/g
E.coli	< 100 cfu/g
Salmonella	Absent in 25g

Nutrition Information
Per 100g

Energy	615 kj
Fat	0.7 g
Saturated Fat	0.1 g
Trans Fat	0 g
Carbohydrates	27 g

Per 100g

Sugars	0.3 g
Dietary Fibre	9 g
Protein	9 g
Sodium	2.8 g

Allergens

Allergen free facility

Claims and Certifications

Halal – Certified
Kosher – Certified
Organic - Certified
GMO – Free

Packaging and Labelling

25kg net weighted new paper bags
Bag tag with name of product, net weight, best before date and Lot number

Shelf Life and Storage

18 months from production date if kept in optimal storage conditions
Keep cool and dry away from direct sunlight

Quality Certifications

XinJiang Bio Grains: BRC
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 the 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)