



Product Specification Supplier Origin ID

Pinto Beans Canadian No.1 - Canning Grade

AGT Foods Canada 1286

Description	Produced from whole, sound, dry threshed field beans of Phaseolus	S Vulgaris variety
-------------	---	--------------------

Physical Standards

Colour Fairly good colour Moisture Maximum 18 %

Defects - Maximum by weight %

Other Classes that blend	3 %
Contrasting Colours	1.5 %
Heated, Rotted, Mouldy	0.1 %
Splits	2 %
Cracked Seed Coats	30
Damaged	1.5 %
Fotal Damage, Foreign Material and Contrasting Classes	1.5 %
Total Damage inc. Splits, FM and Contrasting Classes	2 %
Fotal Damage inc. Splits, FM and Contrasting Classes	

Foreign Matter

Maximum % by weight

, ,	
Ergot	0.05 %
Excreta	0.01 %
Sclerotinia	0.05 %
Insect Parts	0.02 %
Stones/Shale	0.05 %
Foreign Material	0.10 %
Glass, Metal, Hard Plastic	NIL

Nutrition Information

Average Sample Size Per 100g

Average dample dize i el 100g	
Energy	1452 kj
Fat	1.23 g
Carbohydrates	62.6 g
Dietary Fibre	15.5 g
Sugars	2.1 g
Protein	21.4 g
Sodium	12 g

Vitamins and Minerals Per 100g

Vitalillis and Willerals Fer 1009	
Potassium	1393 mg
Phosphorus	411 mg
Magnesium	176 mg
Zinc	2.3 mg
Iron	5.1 mg
Calcium	113 mg

Form: 1286

Revision Number: 07 Issue Date: 20.02.2020 Page 1 of 2 **Revision Date:** 03.06.2024

Review Date: 03.06.2024

Allergens	Soy and wheat are present in some grower fields and may be used as a rotating crop. Pulses are dry cleaned prior to shipment but trace amount may still be present. AGT Foods Canada cannot guarantee their products are 100% free from traces of wheat or soybeans – Allergen Statement available upon request
Claims and Certifications	Halal – Inherently Suitable Kosher – Certified GMO - Free
Packaging and Labelling	25kg net weighted new polypropylene 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. Recommended to be stored under conditions not exceeding 25 degrees Celsius and with less than 65% relative humidity
Quality Certifications	AGT Foods Canada: 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)

Please note:

This specification is awaiting final approval from our supplier.

Form: 1286

Revision Number: 07 Issue Date: 20.02.2020 **Revision Date: 03.06.2024** Page 2 of 2

Review Date: 03.06.2024