


Product Specification
Cranberry Beans (Borlotti) Canadian No.1

Supplier	Origin	ID
Hensall Co-Op	Canada	1290

Description

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

Physical Standards

Colour	Reasonably good colour of the season
Moisture	Maximum 17%
Flavour	Characteristic bean flavour, free of any foreign or musty off odours
Size	98 % over 4.75mm (#12 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 %	
Damaged – mouldy, heated, sprouted	1.2 %
Severe Defects – insect, mechanical, diseased	0.2 %
Splits	1 %
Total Damage	1.4 %

Foreign Matter

Maximum Contamination per 45kg	
Stones	< 1
Mudballs	15
EVM – stems and pods	< 1
EVM (Extraneous Vegetable Matter) - soy	3
Contrasting Classes – other beans	20
Allergens – wheat and grains	NIL
Harmful Matter	Free from glass, metal
Infestation	Free from live / dead, animal / insect infestation

Nutrition Information

Per 100g		Per 100g	
Energy	1402 kj	Sugars	2.86 g
Fat	1.23 g	Protein	23.03 g
Saturated Fat	0.3 g	Sodium	6 g
Carbohydrates	60.05 g	Potassium	1332 mg
Dietary Fibre	24.7 g		

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.