

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Mung beans</b>
<b>Code</b>	<b>13095</b>
<b>Certificate</b>	<b>Ecocert</b>
<b>Country of origin</b>	<b>China</b>
<b>Last update</b>	<b>08-02-2016</b>
<b>Issue Date</b>	<b>08-02-2016</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Mung beans</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Product is harvested and brought to the factory where it is cleaned (removing stones etc) after this the beans are selected on size and polished, and then packed</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific</b>
<b>Colour</b>	<b>Green with a white line</b>
<b>Taste</b>	<b>Product specific</b>
<b>Appearance</b>	<b>Little round bean</b>

<b>Packing</b>			
<b>Net content</b>	<b>5 kg</b>		
<b>Kind of packing</b>	<b>Paper bag</b>		
<b>Packing size (L x W x H)</b>			
<b>Packing/layer</b>	<b>5</b>	<b>Layers/pallet</b>	<b>8</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool and dry</b>
<b>Maximum shelflife</b>	<b>Max 24 months</b>

**Nutritional values (per 100 gram)**

**(from USDA nutrient data laboratory)**

<b>Energy</b>	<b>1453 kJ</b> <b>347 kCal</b>	
<b>Protein (g)</b>	<b>23,8</b>	
<b>Fat (g)</b>	<b>1,15</b>	<b>Saturates: 0.35</b> <b>Mono-unsaturates: 0.16</b> <b>Poly-unsaturates: 0.38</b>
<b>Carbohydrates (g)</b>	<b>46,3</b>	<b>Sugars : 6.60</b> <b>Poly-sacharides: - %</b>
<b>Dietary fibre (g)</b>	<b>16,3</b>	
<b>Moisture (g)</b>	<b>&lt; 14 (from supplier)</b>	
<b>Mineral (mg)</b>	<b>Calcium(Ca): 132</b> <b>Iron(Fe): 6,7</b> <b>Potassium(K): 1246</b>	<b>Sodium(Na): 15</b> <b>Phosphor(P): 367</b> <b>Magnesium(Mg): 189</b>
<b>Vitamins (mg)</b>	<b>Vitamin A: 114 IU / 6 RE</b> <b>Vitamin B1: 0,621</b> <b>Vitamin B2: 0,233</b> <b>Vitamin B6: 0,382</b>	<b>Niacin: 2,25</b> <b>Vitamin C: 4,8</b> <b>Vitamin E: 0,51</b>

<b>Analytical properties</b>	
<b>Damaged beans</b>	<b>&lt; 2%</b>
<b>Purity</b>	<b>99,9%</b>
<b>Insects</b>	<b>Non</b>
<b>Mouldy</b>	<b>Non</b>
<b>Rotten</b>	<b>Non</b>
<b>Size</b>	<b>Up 3.5 - 5 mm</b>

<b>Microbiological Properties</b>	
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 1.000.000</b>
<b>Yeast (cfu/g)</b>	<b>&lt; 1.000</b>
<b>Moulds (cfu/g)</b>	<b>&lt; 10.000</b>
<b>Coliformes (cfu/g)</b>	<b>&lt; 1.000</b>
<b>E. Coli (cfu/g)</b>	<b>&lt; 10</b>
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>
<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>	
<b>Cow's milk protein</b>	<b>-</b>
<b>Peanuts/groundnuts (-derivatives)</b>	<b>-</b>

Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	*
Soya protein (-derivatives)	*	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	*	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	+	Mustard	-
Nuts (-derivates)	*	Mollusc (- derivates )	-
Nut-oil	-		

<b>Acceptable for:</b>	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	Yes
Ecosocial	No

Use	Mungbeans are mostly used to sprout for mungbean sprouts or tauge, but it is also possible to eat them cooked.
-----	--