

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Adzuki beans small</b>
<b>Code</b>	<b>13161</b>
<b>Certificate</b>	<b>Skal/Ecocert</b>
<b>Country of origin</b>	<b>China</b>
<b>Last update</b>	<b>25 August 2014</b>
<b>Issue Date</b>	<b>25 August 2014</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic adzuki 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, after this the broken beans are removed, the product is hand picked and then packed.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific, not musty</b>
<b>Colour</b>	<b>Light Red to dark red</b>
<b>Taste</b>	<b>Product specific</b>
<b>Appearance</b>	<b>Little oval bean; count:</b>

<b>Packing</b>			
<b>Net content</b>	<b>25 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>24 months</b>

Nutritional values (per 100 gram)		(from USDA nutrient data laboratory)	
Energy	1377 KJ 329 Kcal		
Protein (g)	19,9		
Fat (g)	0,53	Saturated: 0.19 Mono-unsaturated: 0.05 Poly-unsaturated: 0.11	
Carbohydrates (g)	50,2	Sugars: 2.35 Poly-saccharides: - %	
Dietary fibre (g)	12,7		
Moisture (g)	15% (from supplier)		
Mineral (mg)	Calcium (Ca): 66 Iron (Fe): 4,98 Potassium(K): 1254	Sodium (Na): 5 Phosphor (P): 381 Magnesium (Mg): 127	
Vitamins (mg)	Vitamin A: 17 IU/ 1 RE Vitamin B1: 0,46 Vitamin B2: 0,22	Niacin: 2,63 Vitamin B6: 0,35 Vitamin C: 0,0	

Analytical properties	
Ash (%)	3.3
Purity (%)	99,9
Broken (%)	< 2
Insects	Non
Mouldy	Non
Rotten	Non
Germination	> 97 %

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Yeast & Moulds (cfu/g)	< 10.000
Coliformes (cfu/g)	< 100
E. Coli (cfu/g)	< 100
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
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	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	Yes
Ecosocial	No

Use	Is used for sprouting, but can also be eaten cooked. Soak overnight and cook in 40 minutes till 1 hour. Adzuki beans are also used to make red bean paste.
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