

PRODUCT INFORMATION

See also www.organic.nl

Product	Adzuki beans
Code	13163
Certificate	Ecocert and IBD
Country of origin	China
Last update	06 June 2013
Issue Date	06 June 2013
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic adzuki beans
Additives	No additives
Process	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 laser sorted, X-rayed and then packed

Sensorial properties	
Smell	Product specific, not musty
Colour	Light Red to dark red
Taste	Product specific
Appearance	Little oval bean

Packing			
Net content	1000 kg		
Kind of packing	Paper bag		
Packing size (L x W x H)			
Packing/layer	5	Layers/pallet	8

Shelflife	
Storage conditions	Cool and dry
Maximum shelflife	24 months

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)	< 14% (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)	< 1.000.000
Yeast (cfu/g)	< 100.000
Moulds (cfu/g)	< 1.000
Coliformes (cfu/g)	< 1000
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	No
Halal-certified	No
NOP-certified	Yes
Ecosocial	Yes

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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