

PRODUCT INFORMATION

See also www.organic.nl

| | |
|--------------------------|---|
| Product | Black beans |
| Code | 13280 |
| Certificate | Ecocert and IBD |
| Country of origin | China |
| Last update | 29 May 2013 |
| Issue Date | 29 May 2013 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|--------------------|--|
| Production | |
| Ingredients | Black 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 |
| Colour | Black, white inside |
| Taste | Product specific |
| Appearance | Oval beans |

| | | | |
|---------------------------------|------------------|----------------------|----------|
| Packing | | | |
| Net content | 25 kg | | |
| Kind of packing | Paper bag | | |
| Packing size (L x W x H) | 68x43x12 | | |
| Packing/layer | 5 | Layers/pallet | 8 |

| | |
|---------------------------|---------------------|
| Shelflife | |
| Storage conditions | Cool and dry |
| Maximum shelflife | 24 months |

| Nutritional values (per 100 gram) | | (from usda national nutrient database) | |
|-----------------------------------|--|---|--|
| Energy | 1425 KJ 341 Kcal | | |
| Protein (g) | 21.6 | | |
| Fat (g) | 1.42 | Saturated: 0.37 Mono-unsaturated: 0.12 Poly-unsaturated: 0.61 | |
| Carbohydrates (g) | 47.1 | Sugars: 2.12 Poly-saccharides: - % | |
| Dietary fibre (g) | 15.2 | | |
| Moisture (g) | Max 15 % | | |
| Mineral (mg) | Calcium (Ca):123 Iron (Fe): 5 Potassium(K): 1483 | Sodium (Na): 5 Phosphor (P):352 Magnesium (Mg):171 | |
| Vitamins (mg) | Vitamin A: IU/ RE Vitamin B1: Vitamin B2: | Niacin: Vitamin B6:0.28 Vitamin C: | |

| Analytical properties | |
|-----------------------|--------|
| Ash(usda) | 3.6 |
| Purity (%) | > 99,9 |
| Damaged (%) | < 5 |
| Insects | Non |
| Mouldy | Non |
| Rotten | Non |

| Microbiological Properties | |
|----------------------------|-----------|
| Total Plate Count (cfu/g) | < 100.000 |
| Yeast (cfu/g) | < 1.000 |
| Moulds (cfu/g) | < 1.000 |
| Coliformes (cfu/g) | < 1.000 |
| E. Coli (cfu/g) | < 10 |
| 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 |