


PRODUCT NAME	ADZUKI BEAN	
SCIENTIFIC NAME	Vigna Angularis	
H.S. CODE	07.13.32	
COUNTRY OF ORIGIN	Peru	
CERTIFICATE	SENASA	
GENERAL DESCRIPTION	Adzuki beans are small, bright red in color, with a well-defined texture and flavor. Their red color makes them a widely used ingredient in parties and special meals.	
PROCESS	The product is collected and taken to the factory where it is cleaned (removal of stones, etc). The grains are selected in size and polished, broken grains are removed, sorted by size and finally packaged.	
INGREDIENTS	100% Adzuki	
PHYSICO – CHEMICAL CHARACTERISTICS	Color Odour Taste Texture Foreign matters Humidity	Light to dark red Characteristic Characteristic Firm and solid Absence 14% max
NUTRITION FACTS (100 g)	Energy (kcal) Protein (g) Carbohydrates(g) Fat (g) Fiber (g) Sodium (mg) Calcium (mg) Iron(mg)	329 19.87 62.9 1 12.7 5 66 4.98
MICROBIOLOGICAL CHARACTERISTICS	MICROBIAL AGENT	LIMITS
	Molds E.coli Samonella sp Pesticides	Max 5x10 ₃ Max. 10 Absence/25 gr Absence
BENEFITS	<ul style="list-style-type: none"> - Helps strengthen the heart thus keeping the body healthy. - Helps the body to eliminate toxins and waste substances more easily. - It is a diuretic food that helps to eliminate excess fluid retained by the body. 	
USE	The adzuki bean can also be cooked and used as a topping for rice and sweet soups, as a source of flour, or as candied beans.	

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PACKING MATERIAL	Bags: Quantity of choice.
SHELF LIFE	24 months after production date.
STORAGE	Indoor, ventilated, dry environment.
LABEL INFORMATION	Product name, net weight, manufacturer name and address, production and expiration date and country of origin. According to customer requirement.

