

PRODUCT SPECIFICATION

Product Name	MOONG BEANS
Product Code	1623

Quality System Certified and implemented	ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according the EU standard.
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PRODUCT CHARACTERISTICS	
Origin	Argentina
Product denomination (legal name)	Vigna Radiata
Description of the product	Whole Moong Beans
Description of the process	Extra Cleaned at Origin
Ingredients declaration	Moong Beans

Organoleptic values	Details	Method
Appearance	Small round shaped bean	Organoleptic
Colour	Green	Organoleptic
Flavour / Aroma	Characteristic odour and flavour	Organoleptic

PHYSICAL STANDARDS		
Criteria	Maximum Tolerances	Units
Moisture	14%	Minimum 8%
Admixture	0.1%	% by weight
Stones	5	Per 25 kg
Mudballs	10	Per 25 kg
Plant debris	10	Per 25 kg
Total damaged	5.0%	% by weight
Discoloured	3%	% by weight

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NUTRITIONAL INFORMATION – Per 100g		
Energy value – kJ / kcal	1188 / 279	Source: McCance and Widdowson's The Composition of Foods (Sixth Summary Edition) – Mung Beans , whole, dried, raw
Fat (g)	1.1	
Of which saturates (g)	0.3	
Carbohydrates (g)	46.3	
Of which sugars (g)	1.5	
Dietary fibers (g)	10.0	
Protein (g)	23.9	
Salt (g)	0.03	

CHEMICAL STANDARDS	
Pesticides Heavy metals	We declare that any natural residue and residues from treatment left on the product conforms to the current EU limits for residues. Various pesticides and heavy metals are tested on new crop products on an annual basis for each origin.
Mycotoxins	We declare that any natural residue left on the product conforms to the current EU limits for residues. Where applicable for product, mycotoxins are tested on new crop products on an annual basis for each origin.

MICROBIOLOGICAL STANDARDS
Within the EU, microbiological standards are not applicable to dry pulses due to low moisture content and intended use of product.

Packaging	
Description	Polywoven Bag
Size	460 x 560 x 990
Packaging weight	Net 25 Kg
Bag weight	150g-200 g

Labelling	Product Description, Batch / Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life.

PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliacs	YES	

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Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	YES	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	YES	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	YES	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

GMO STATEMENT

Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :

Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
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The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
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The product or a component is produced from raw materials which have a GM origin.	No
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This product needs declaration as GMO.	No
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IRRADIATION STATEMENT

There are no known irradiated ingredients present in any of the raw material or finished products manufactured by the NutsinBulk. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

REMARKS

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.

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Infestation

Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Nut Statement

Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts and Nut products, and in many cases are nuts free sites, they are unable to give categorical assurances that their products are Nut Free from the following reasons:

- Many herbs and spices are grown and processed in close proximity to nuts at various origins
- Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.

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