

Product name	Mung Bean (Vigna Radiata)	
Ingredients	Bean Mung 100%	
Physical Characteristics	Color / appearance	Typical green to olive-green with a white hilum
	Smell	Characteristic and free of strange smells
	Flavor	Characteristic and free of strange flavors
	Granulometric distribution	3.0 mm - 4.0 mm
	Purity	99 %
	Humidity	≤ 14.0 %
	Split	1 %
	Stained	1 %
	Different color	2 %
	Damaged (peeled, chopped, unripe, wrinkled, husked, sprouts)	4 %
	Foreign material	1 %
Microbiological Characteristics	Total aerobic mesophilic	≤ 10 ⁵ CFU/g
	Total coliforms	≤ 10 ⁴ CFU/g
	Escherichia coli	< 10 CFU/g
	Staphylococcus aureus	< 100 CFU/g
	Molds and yeasts	≤ 10 ³ CFU/g
	Salmonella	Absence in 25 g
Packaging type	Laminated polypropylene bags, paper or large bags. Net content: 25-50 kg per bag, 1000-1300 kg per large bag. Private Label: according to specific customer requirements.	
Storage conditions	Maximum ambient temperature 25° Celsius, RH <65%	
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Product shelf life	If it is stored properly (maximum ambient temperature 25° Celsius, RH <65%), the product must have a useful life of maximum 3 years from the date of shipment.
Consumer expected use	Cooking ingredient. Product free of genetically modified organisms (non-GMO), gluten-free. Organic product. Kosher product.