

Technical Sheet Mung Bean









Quality and safety management system

FT-002

Mung Bean Technical Sheet

2nd revision

Scientific name: Vigna radiata Origin: Argentina Size: 3 mm, 3.5 mm

QUALITY SPECIFICATIONS:

	Α	В	С	D
Moisture	13.00% Max	13.00% Max	13.00% Max	13.00% Max
Splits	1.0% Max	1.0% Max	1.0% Max	1.0% Max
Foreign matter	0.25% Max	0.25% Max	0.25% Max	0.25% Max
Total defects*	3.00% Max	6.00% Max	9.00% Max	15.00% Max
Decolored	2% Max	4% Max	6% Max	6% Max
Undersize	10.00% Max	10.00% Max	10.00% Max	10.00% Max

^{*}Damaged grains; Stained grains; skin damage; pod scale; etc. Free of insects. Free of metals, glasses and stones.

NUTRITIONAL INFORMATION:

	Content in 60 gr of raw mung beans	Contribution on *IDR
Energetic value	205 kcal	10.0 %
Carbohydrates	37 g	12.0 %
Proteins	13 g	17.0 %
Total Fats	0.5 g	1.0 %
Saturated fats	0	0 %
Trans fat	0	-
Dietary fiber	2.8 g	11.0 %
Sodium	5.4 mg	0 %

 $^{^{\}ast}$ % Daily values based on a 2000 kcal or 8400 kJ diet. Their Daily values may be higher or lower depending on your energy needs.



GENETICALLY MODIFIED ORGANISM

This product is GMO free.

PACKING

25 Kg Polypropylene Bags and Big Bags of 1.000 kg or 1.250 kg.

Transport in 20-foot Dry containers or trucks.

Packaging of the product on a wooden pallet with cardboard separator.

SHELF LIFE

Best before two years from the process date.

STORAGE CONDITIONS: Keep at room temperature and preferably in a place free from humidity.

LABELING: The products are labeled with the Export Order Number, which is made up in the following way OPEaa-nnn where, OPE means Oscar Peman Exports, as the year of the operation and nnn the correlative number of the export operation. With this information the merchandise can be traced.

The identification can be by bag, big bag or pallet according to the dispatch method.

INTENDED USE: Semi-finished product for industrial use (food for human and animal consumption). The product is not intended for direct consumption.