

SKU	M-005
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Description:	<b>BROAD BEANS / FAVA BEANS</b> Vicia faba			
Origin:	Peru			
Certifications:	USA-40 CFR 180, UE-Reg. EC 1107/2009 and/or Codex Alimentarius			
Sensory:	AppearanceLight green gray, hard and compactFlavorTypical of Beans; free of offensive flavorsOdorTypical of Beans; free of offensive odors			
Physical:	<i>Moisture:</i> $\leq$ 16.0	%	7	
	<i>Purity:</i> ≥ 99.0	%	-	
Caliber:	7-9 9-11 11-13 13-15			
Defects:	Foreign matter:	Absence	%	
	Organic matter:	Absence	%	
	Defects (Broken seeds): Coloured seeds:	≤ 2.0 ≤ 2.0	%	
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Microbiological:	Mold:	≤ 10,000	cfu/g	
Recommended Storage:	Store in a clean, dry, cool location. Recommended 77º F and 75% RH. Transport at ambient conditions in dry, clean, odorless containers.			
Shelf life:	Best within 24 months from date of manufacture in original packaging under recommended storage condition.			
Allergen:	Processed in an allergen free facility.			
Presentation and Packing:	25kg Polypropylene bags Bags with company´s label format or client´s format including lot number			



## Nutritional Value:

Serving size: 100g Amount per serving:

NUTRIENTS	PER PORTION	
Energetic Value	132Kcal	
Carbohydrate	25g	
Proteins	8g	
Total Fat	Og	
Dietary fiber	6g	
Sodium	52mg	
Vitamin A	4%	
Vitamin C	14%	
Calcium	4%	
Iron	12%	

## Final Product:



**Broad Beans**