

SKU	M-008
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Description: LARGE LIMA BEANS

Phaseolus lunatus L.

Origin: Peru

Certifications: USA-40 CFR 180, UE-Reg. EC 1107/2009 and/or Codex Alimentarius

Sensory: Appearance Generally White color, hard and compact

Flavor Typical of Lima Beans; free of offensive flavors
Odor Typical of Lima Beans; free of offensive odors

Physical:Moisture: ≤ 16.0 %Purity: ≥ 99.0 %

Caliber: 50-55

Defects: Foreign matter: Absence %

Organic matter:Absence%Defects (Broken seeds): ≤ 2.0 %Coloured seeds: ≤ 1.0 %

Microbiological: Mold: $\leq 10,000$ cfu/g

Recommended Store in a clean, dry, cool location. Recommended 77º F and 75% RH.

Storage: 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 25kg Polypropylene bags

Packing: 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	94Kcal
Carbohydrate	21.9g
Proteins	2.1g
Total Fat	0.2g
Phosphorus	34mg
Vitamin C	0.10mg
Zinc	0.93mg
Calcium	28mg
Iron	1.28mg

Final Product:



Large Lima Beans