

Organic Mung Beans

PRODUCT IDENTIFICATION & GENERAL INFORMATION		
Product code	14549, 19584, 20333, 20046	
Product description	Seeds of <i>Vigna adiate</i> (L.) (syn. <i>Phaseolus areus</i> Roxb.)	
Process description	Seeds are harvested, stored, cleaned, packed and transported	
Origin	China: 14549 Argentina: 19584 Uzbekistan 20333, 20046	
Composition	Organic Mung beans	
Legal demands	Products have to comply with all latest legislation in force. Most important elements are: <ul style="list-style-type: none">- General Food Law, Regulation (EC) no. 178/2002.- Food Hygiene Law, Regulation (EC) no. 852/2004.- Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs.- Regulation (EC) no. 2018/848 on organic production.	
Labelling	Obligatory label information according to Regulation (EC) no. 1169/2011. Organic label information according Regulation (EC) no. 2018/848.	
Shelf life	Best before : 24 months after production.	
Storage conditions	Cool, dry, odour-free.	
Storage temperature	Storage in bags, big bags. Preferably below 15°C & Humidity below 60%	
Transport Packaging	Transport Conditions: Dry and clean Transport Bags, Boxes or Big Bags	
HAZARDS : THRESHOLDS AND TOLERANCES		
Category	Critical contaminant	Tolerance
Chemical	Undesirable substances as mentioned in: <ul style="list-style-type: none">• Reg. (EC) no. 396/2005• Reg. (EC) no. 2023/915• Reg. (EC) no. 2018/848	
Microbiological	<input type="checkbox"/> Salmonella	Absent in 25 g
PRODUCT CHARACTERISTICS		
Physical	<input type="checkbox"/> Vermin, insects <input type="checkbox"/> Glass, metal <input type="checkbox"/> Extraneous matter <input type="checkbox"/> Foreign matter	Absent (0.02*%) Absent (0*%) < 0.1% Absent (0*%)

Product Data Sheet

Date: 23-11-23

Version: 05

Owner: Quality Manager

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Organoleptic	<input type="checkbox"/> Odour <input type="checkbox"/> Colour <input type="checkbox"/> Appearance	Not rancid, no off-odours. Olive to dark green, occasional marbling of black, brown or Yellow. Shiny, small and oblong with blunt ends, 3.5 - 5 mm	
Nutritional information* (per 100 g)	<input type="checkbox"/> Energy (kJ/kcal) <input type="checkbox"/> Protein <input type="checkbox"/> Fat -of which saturated fat <input type="checkbox"/> Carbohydrates total -Sugars <input type="checkbox"/> Fibre <input type="checkbox"/> Sodium (Na) (mg/100 g)	1320/315 23.9 1.3 0.3 43.6 2.1 15.8 30 *Nutritional values derived from literature	
Manufacturer Allergen information	GS1code	Allergen	P/A/M/L (*)
	AW	Gluten	A
	AC	Crustaceans	A
	AE	Egg	A
	AF	Fish	A
	AP	Peanuts	A
	AY	Soya	M
	AM	Cow's milk	A
	AN	Nuts	A
	BC	Celery	A
	BM	Mustard	A
	AS	Sesame	A
	AU	Sulphite	A
	NL	Lupines	A
	UM	Molluscs	A
(*) P = Present A = Absent M = May contain traces L = In product line – possible presence in production line (possible cross contamination – traces. Not specific produced for allergen free consumption.			
GMO & Irradiation Declaration	We declare that all our products, purchased by and delivered by LenersanPoortman for food purposes, are free from GMO according to the regulations EC 1829/2003 and EC 1830/2003 of the European Parliament and the Council. We also declare that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production.		
Food Grade Declaration	We hereby confirm that all food contact packaging conforms to the requirements detailed in Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food. Furthermore all paper & plastic food contact packaging, i.e. paper bags, plastic containers/buckets and plastic inliners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 1282/2011 relating to plastic materials and articles intended to come into contact with foodstuffs.		

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