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|  | TECHNICAL DATA SHEET PRODUCT SPECIFICATION | DATE: 10/01/2023 |
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| PRODUCT NAME | MUNG BEAN |  |
| SCIENTIFIC NAME | Vigna Radiata | |
| H.S. CODE | 07.13.31 | |
| COUNTRY OF ORIGIN | Peru | |
| CERTIFICATE | Phytosanitary Certificate | |
| GENERAL DESCRIPTION | The mung bean is a legume, with a small size and an almost spherical shape with a bright green color. Rich in proteins, carbohydrates and minerals. It is produced in the north of the coast and high jungle of Peru. Mung bean it is disinfected before being classified, calibrated and packed for export. The selection is 100% mechanical and manual. Free of impurities, live and dead insects. | |
| INGREDIENTS | 100% mung bean | |
| PHYSICO – CHEMICAL CHARACTERISTICS | Color | Green |
| | Odour | Aromatic Characteristic |
| | Taste | Characteristic |
| | Texture | Characteristic |
| | Appearance | Oval grain |
| | Damaged Grain | 1% (wrinkled grain, crushed, broken and other defects) |
| | Caliber | 1800-2000/100gr. |
| | Diameter | 3.5 – 4.0 mm |
| | Germination | 95% up |
| | Humidity | 11% max |
| | Foreign matters | Absence |
| | Pesticides | Absence |
| | Thiamethoxam | 0.01mg/Kg Max. |
| NUTRITION FACTS (100 g) | Energy (kcal) | 347 |
| | Total Fat (g) | 1.15 |
| | Total Carbohydrates (g) | 62.62 |
| | Dietary Fiber (g) | 16.3 |
| | Total Sugar (g) | 6.6 |
| | Protein (g) | 23.86 |
| | Iron (mg) | 6.74 |
| | Potassium (mg) | 1246 |
| | Calcium (mg) | 132 |

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| MICROBIOLOGICAL CHARACTERISTICS | MICROBIAL AGENT | LIMITS |
|---------------------------------|--|--|
| | Aerobic Mesophilic Molds Coliforms E.coli Samonella sp | 10 ⁵ 10 ³ 10 ² 10 Absence/25 gr |
| BENEFITS | <ul style="list-style-type: none"> - Supports healthy weight loss. - Its fiber content helps digestion. - They control the amount of cholesterol content in our body. - Improves blood sugar levels. - It serves as an important source of protein, fiber and mineral in vegetarian diet. | |
| PRODUCTION AREAS | North Coast and High Forest of Peru | |
| USE | Used as dried, canned, sprouted and cooked beans | |
| STORAGE | Indoor, ventilated, dry environment | |
| PACKING MATERIAL | Packing: Polypropylene bag Net Weight: 25 Kg | |
| LABEL INFORMATION | Product name, net weight, manufacturer name and address, production and expiration date and country of origin. According to customer requirement | |
| OTHERS | Fumigation: Once every 3-5 days | |