

TECHNICAL DATA PRODUCT SPECIFICATION

PEELED FAVA BEANS

DATE: 02/11/2023

REVISION: 01

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PRODUCT NAME	PEELED FAVA BEANS	
SCIENTIFIC NAME	Vicia Fava	
H.S. CODE	07.13.50	
COUNTRY OF ORIGIN	Peru	JAM L
CERTIFICATE	SENASA	
GENERAL DESCRIPTION	In Peru, the fava is one of the main crops in the mountains, accounting for 95% of the 30,000 hectares. that are planted with this crop are in that place and are a highly nutritious traditional food due to its high content of carbohydrates, proteins and vitamins.	
PROCESS	Once harvested, the raw material is subjected to the process of reception, disinfection, classification, calibration, peeling, packing and storage.	
INGREDIENTS	100% HABA	
NUTRITIONAL VALUES (100 grams)	Energy Proteins Carbohydrates Fat Fiber Iron Potassium	65 kcal 4,6 g 8,6 g 0,4 g 4,2 g 1,2 mg 323 mg
PHYSICO – CHEMICAL CHARACTERISTICS	Color Odour Taste Appearance Strange material Saponine Metals	Cream Characteristic Characteristic Whole grain Absence Absence Metal free
MICROBIOLOGICAL CHARACTERISTICS	g .	LIMITS < 1000 ufc/g Absence /25 gr < 1,000 ufc/g Absence , which helps improve intestinal health.
PROPERTIES	 Ideal for keeping blood cholest your heart. 	erol levels at bay, protecting the health of



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	- Belong to the family of group B vitamins, which are essential for metabolism and to ensure that we do not lack energy. Also rich in vitamin A, which helps us show off young and radiant skin.	
USE	It can be used in sauces or crushed for creams or purees.	
PACKING MATERIAL	Bags: Quantity of choice.	
SHELF LIFE	18 months after production date	
STORAGE	Indoor, ventilated, dry environment	
LABEL INFORMATION	Product name, net weight, manufacturer name and address, production and expiration date and country of origin. According to customer requirement	