

<b>BLACK BEANS (ORGANIC)</b>
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<b>SENSORY PROFILE</b>	<b>Appearance/ Color</b>	Black with seam, and minimal discoloration.
	<b>Aroma/ Flavor</b>	Should be free from any musty or other objectionable odors and taints.
	<b>Texture</b>	Should be firm texture beans, free flowing and not joined together.

<b>ANALYTICAL PROPERTIES</b>	<b>Moisture</b>	16.0 % Max
	<b>Foreign Matter</b>	0.1 % max.
	<b>Purity</b>	99.9 %
	<b>Live Infestation</b>	00.0 %
	<b>Additive</b>	Free from any additive or preservative
	<b>Grade/ Class</b>	Grade 1
	<b>Ingredient Listings</b>	Organic Black Beans

<b>MICROBIOLOGICAL CRITERIA</b>	<b>Aerobic Plate Count</b>	<100,000 cfu/g
	<b>Coliform/ E.Coli</b>	<100 cfu/g
	<b>Yeast Count/ Mold Count</b>	<1000 cfu/g
	<b>Salmonella</b>	Negative in 25 g

<b>GENERAL PROFILE</b>	<b>Description</b>	Should be small, almost round beans with minimal split/broken pieces and shriveled beans, free from mould, moisture and infestation.
	<b>Storage</b>	Cool & dry with good warehousing practices
	<b>Shelf Life</b>	12 Months from the date of production, if stored in correct condition.
	<b>Country of Origin</b>	China
	<b>Regulatory Compliance</b>	Compliance to all applicable local/r national regulatory requirements (Quality & Food Safety)
	<b>QA/ Food Safety System</b>	SQF 2000
	<b>Production Code/ lot traceability</b>	<b>3 035 1 M - 3 #</b> Year of Production 2013/# <b>035</b> Julian Day of The Year/ # <b>1</b> Shift of production, M for internal traceability for facility.
	<b>Allergen Program In Placed</b>	Yes

**BLACK BEANS (ORGANIC)**

ALLERGEN INFORMATION				
COMPONENT/ ALLERGENS DESCRIPTION	McNicoll Facility			DESCRIPTION
	Present in Product	Present in same Line	Same Plant	TYPES EXIST IN THE FACILITY <i>examples</i>
<b>Peanut or its derivatives</b> , e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as <b>ground nut</b> .	No	No	Yes	All type of peanuts ( RS, RNS, Sudani, inshell, BBQ, lemon, kri kri, sugar, raw, chocolate)
<b>Tree Nuts</b> (almonds, Brazil nuts, cashews, hazelnuts(filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts <b>or their derivatives</b> , e.g., nut butters and oils etc.	No	No	Yes	All types
<b>Sesame or its derivatives</b> , e.g., paste and oil etc.	No	No	Yes	Sesame seeds, tahini
<b>Milk or its derivatives</b> , e.g., milk caseinate, whey and yogurt powder etc.	No	No	Yes	Buttermilk powder, cheddar powder, parmesan powder , blue cheese powder
<b>Eggs or its derivatives</b> , e.g., frozen yolk, egg white powder and egg protein isolates etc.	No	No	No	-
<b>Fish or its derivatives</b> , e.g., fish protein and extracts etc.(bass, flounder, cod)	No	No	Yes	In can
<b>Shellfish</b> (including crab, crayfish, lobster, prawn and shrimp) <b>&amp; Mollusks</b> (including snails, clams, mussels, oysters, cockle and scallops) <b>or their derivative</b> , e.g., extracts etc.	No	No	No	-
<b>Soy or its derivatives</b> , e.g., lecithin, oil, tofu and protein isolates etc.	No	No	Yes	Soya bean, soya sauce for almond, hydrolyzed soya proteins for spice blends
<b>Wheat or its derivatives</b> , e.g., flour, starches and brans etc.	No	No	Yes	Wheat flour, bulgur, wheat semolina,
<b>Sulphites</b> , e.g., sulphur dioxide and sodium metabisulphites etc.	No	No	Yes	Dried fruits, dehydrated onion
<b>Mustard and Its derivatives</b>	No	No	Yes	Seeds, ground,
<b>Gluten</b> (Specify Source - Rye, Oats, Barley, Triticale)	No	No	Yes	Barley, wheat
<b>Tartrazine – Yellow 5</b>	No	No	No	-
<b>Other Artificial Food Colors / Flavors</b>	No	No	Yes	Red FDC # 3 , cheese powder, norbixin, hickory flavor, BBQ seas. Celery and black pepper oleoresin
<b>Coconut and its derivatives/ its products</b>	No	No	Yes	Coconut water, coconut shreds, pieces
<b>Mono-Sodium Glutamate (MSG)</b>	No	No	Yes	We use in spices blends
<b>Hydrolyzed Vegetable Protein HVP</b> (Source)	No	No	Yes	Soya, corn for spices blends

**BLACK BEANS (ORGANIC)****Nutrition Facts****Valeur nutritive**

Serving Size ½ cup ( 100g)

Portion ½ tasse(100 g)

Amount Teneur	% Daily value % valeur quotidienne
<b>Calories/Calories 348</b>	
<b>Total Fat / Lipides 1.3 g</b>	<b>2 %</b>
<b>Saturated Fat 0.2 g.</b>	<b>1 %</b>
<b>Trans Fat 0 g</b>	
<b>Cholesterol/Cholesterol 0 mg.</b>	<b>0%</b>
<b>Sodium/Sodium 5 mg.</b>	<b>0 %</b>
<b>Carbohydrates / Glucides 62.1 g</b>	<b>21 %</b>
<b>Fibers/Fibre 16 g</b>	<b>64 %</b>
<b>Sugars / Sucres 2 g</b>	
<b>Protein / Proteines 22 g</b>	
<b>Vitamin A / Vitamine A</b>	<b>0 %</b>
<b>Vitamin C / Vitamine C</b>	<b>0 %</b>
<b>Calcium / Calcium</b>	<b>12 %</b>
<b>Iron / Fer</b>	<b>25 %</b>

Ingredients: Organic Black Beans

**Preparation Instruction:**

## STOVETOP:

1. Rinse and drain 1 cup (250 ml.) beans.
2. Place in a large heavy bottom sauce pan and cover with 3 cup (750 ml.) water.
3. Bring to boil, reduce heat to **MEDIUM-LOW** and simmer un covered until tender, approximately 20 to 30 minutes, stirring occasionally.

**ONE CUP (250 ML) OF DRY BEANS MAKE 2 CUP (500 ML) OF COOKED PEAS  
ONCE PAKAGES IS OPENED, TRANSFER CONTENT TO A SEALED CONTAINER AND  
STORED IN A COOL DRY PLACE.**