

PRODUCT SPECIFICATION

BELUGA LENTILS

SENSORY PROFILE	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td style="text-align: center;">Appearance/ Color</td><td>Black</td></tr> <tr><td style="text-align: center;">Aroma/ Flavor</td><td>Free from any musty odors and taints.</td></tr> <tr><td style="text-align: center;">Texture</td><td>Should be free flowing, firm not joint together.</td></tr> </table>	Appearance/ Color	Black	Aroma/ Flavor	Free from any musty odors and taints.	Texture	Should be free flowing, firm not joint together.															
Appearance/ Color	Black																					
Aroma/ Flavor	Free from any musty odors and taints.																					
Texture	Should be free flowing, firm not joint together.																					
ANALYTICAL PROPERTIES	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td style="text-align: center;">Moisture</td><td>10 % Max</td></tr> <tr><td style="text-align: center;">Total Damaged and split</td><td>0.5 % Max</td></tr> <tr><td style="text-align: center;">Discolored</td><td>1.0 % Max</td></tr> <tr><td style="text-align: center;">Foreign Material</td><td>0.05 % Max</td></tr> <tr><td style="text-align: center;">Stained Lentils</td><td>0.5 % Max.</td></tr> <tr><td style="text-align: center;">Contrasting Lentils</td><td>5 % Max.</td></tr> <tr><td style="text-align: center;">Additive</td><td>Free from any additive or preservative.</td></tr> <tr><td style="text-align: center;">Infestation</td><td>Nil</td></tr> <tr><td style="text-align: center;">Ingredient Listings/ Purity</td><td>Beluga Lentils</td></tr> <tr><td style="text-align: center;">Country of Origin</td><td>Canada</td></tr> </table>	Moisture	10 % Max	Total Damaged and split	0.5 % Max	Discolored	1.0 % Max	Foreign Material	0.05 % Max	Stained Lentils	0.5 % Max.	Contrasting Lentils	5 % Max.	Additive	Free from any additive or preservative.	Infestation	Nil	Ingredient Listings/ Purity	Beluga Lentils	Country of Origin	Canada	
Moisture	10 % Max																					
Total Damaged and split	0.5 % Max																					
Discolored	1.0 % Max																					
Foreign Material	0.05 % Max																					
Stained Lentils	0.5 % Max.																					
Contrasting Lentils	5 % Max.																					
Additive	Free from any additive or preservative.																					
Infestation	Nil																					
Ingredient Listings/ Purity	Beluga Lentils																					
Country of Origin	Canada																					
MICROBIOLOGICAL CRITERIA	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td style="text-align: center;">Aerobic Plate Count</td><td><100,000 cfu/g</td></tr> <tr><td style="text-align: center;">Coliform/ E.Coli</td><td><100 cfu/g</td></tr> <tr><td style="text-align: center;">Yeast Count</td><td><500 cfu/g</td></tr> <tr><td style="text-align: center;">Mold Count</td><td><500 cfu/g</td></tr> <tr><td style="text-align: center;">Salmonella</td><td>Negative in 25 g</td></tr> </table>	Aerobic Plate Count	<100,000 cfu/g	Coliform/ E.Coli	<100 cfu/g	Yeast Count	<500 cfu/g	Mold Count	<500 cfu/g	Salmonella	Negative in 25 g											
Aerobic Plate Count	<100,000 cfu/g																					
Coliform/ E.Coli	<100 cfu/g																					
Yeast Count	<500 cfu/g																					
Mold Count	<500 cfu/g																					
Salmonella	Negative in 25 g																					
GENERAL PROFILE	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td style="text-align: center;">Product Description</td><td>Small, round shaped lentils, black in color with natural color variance</td></tr> <tr><td style="text-align: center;">Storage</td><td>Cool, dry, dark with current good warehousing practices</td></tr> <tr><td style="text-align: center;">Shelf Life</td><td>24 Months from the date of production</td></tr> <tr><td style="text-align: center;">Regulatory Compliance</td><td><i>Compliance to all applicable local/national regulatory requirements (Quality & Food Safety)</i></td></tr> <tr><td style="text-align: center;">QA/ Food Safety System</td><td>SQF Edition 7.2, Lev.02</td></tr> <tr><td style="text-align: center;">Production Code/ lot traceability</td><td>5 045 1 M -# 5 stand for Year of Production (2015)/ # 045 stands for Julian Day of the year (February 14)/ # 1 stands for Shift of production, M stands for internal traceability. OR Best before : Year-Month-Day</td></tr> <tr><td style="text-align: center;">Allergen Program In Placed</td><td>Yes</td></tr> </table>	Product Description	Small, round shaped lentils, black in color with natural color variance	Storage	Cool, dry, dark with current good warehousing practices	Shelf Life	24 Months from the date of production	Regulatory Compliance	<i>Compliance to all applicable local/national regulatory requirements (Quality & Food Safety)</i>	QA/ Food Safety System	SQF Edition 7.2, Lev.02	Production Code/ lot traceability	5 045 1 M -# 5 stand for Year of Production (2015)/ # 045 stands for Julian Day of the year (February 14)/ # 1 stands for Shift of production, M stands for internal traceability. OR Best before : Year-Month-Day	Allergen Program In Placed	Yes							
Product Description	Small, round shaped lentils, black in color with natural color variance																					
Storage	Cool, dry, dark with current good warehousing practices																					
Shelf Life	24 Months from the date of production																					
Regulatory Compliance	<i>Compliance to all applicable local/national regulatory requirements (Quality & Food Safety)</i>																					
QA/ Food Safety System	SQF Edition 7.2, Lev.02																					
Production Code/ lot traceability	5 045 1 M -# 5 stand for Year of Production (2015)/ # 045 stands for Julian Day of the year (February 14)/ # 1 stands for Shift of production, M stands for internal traceability. OR Best before : Year-Month-Day																					
Allergen Program In Placed	Yes																					

BELUGA LENTILS

Nutrition Facts

Valeur nutritive

Per 100 g
Pour 100 g

Amount	% Daily Value
Teneur	% valeur quotidienne

Calories/ Calories 343

Fat / Lipides 1.06 g 2 %

Saturated / saturés 0.16 g 1 %
+ Trans / trans 0 g

Cholesterol / Cholestérol 0 mg 0 %

Sodium / Sodium 6 mg 0 %

Carbohydrates / Glucides 60.1 g 20 %

Fibre / Fibres 30.5 g 122 %

Sugar / Sucres 2.03 g

Protein / Proteines 25.8 g

Vitamin A / Vitamine A 0 %

Vitamin C / Vitamine C 7 %

Calcium / Calcium 5 %

Iron / Fer 54 %

Ref: Base de Données Nutritionnelles USDA / USDA Nutritional Database (16069)

PRODUCT SPECIFICATION

BELUGA LENTILS

ALLERGEN INFORMATION

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