

## Soup Mix

SENSORY PROFILE	Appearance/ Color	Is a mixture of various Peas, Beans and Lentils. Yellow ,Green, white Black Brown.
	Aroma/ Flavor	Should be free from musty or other objectionable odours and taints,.
	Texture	Hard (Uncooked), Soft (Cooked)
ANALYTICAL PROPERTIES	Moisture	14 % Max
	Total Defects/ Damaged/ Discolored	2.0 % Max
	Foreign Matter	1.0 % Max
	Live Infestation	Nil
MICROBIOLOGICAL CRITERIA	Aerobic Plate Count	<100,000 cfu/g
	Coliform/ E.Coli	<100 cfu/g
	Yeast Count/ Mold Count	<500 cfu/g
	Salmonella	Negative in 25 g
GENERAL PROFILE	Production Description	Is a regular dry and clean mixtures of grains, peas and small to large size beans, free from moisture, rancidity, mould, infestation and foreign material
	Ingredient Listing	Pot Barley, Yellow Split, Red Lentils, Green Split, Brown Lentils, Green Lentils, Navy Beans, Red Kidney Beans, Yellow Whole Peas, Green Whole Peas, Black Turtle Beans and Romano Beans.
	Storage	Clean, Cool & dry area, free from infestation, with good warehousing practices
	Shelf Life	24 Months from the date of production
	Country of Origin	Local and Imported
	Regulatory Compliance	Compliance to all applicable local/national regulatory requirements (Quality & Food Safety)
	QA/ Food Safety System	GMP
	Production Code/ lot traceability	1 145 1 - 1 # Year of Production/ 145 Julian Day of The Year/ 1 Shift of production
	Allergen Program In Placed	Yes

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<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 100 g Pour 100 g	
Amount Teneur	% Daily Value % valeur quotidienne
<b>Calories/ Calories</b> 350	
<b>Fat / Lipides</b> 1 g	<b>2 %</b>
Saturated / saturés 0 g + Trans / trans 0 g	<b>0 %</b>
<b>Cholesterol / Cholestérol</b> 0 mg	
<b>Sodium / Sodium</b> 10 mg	<b>1 %</b>
<b>Carbohydrates / Glucides</b> 62 g	<b>21 %</b>
Fibre / Fibres 20 g	<b>80 %</b>
Sugar / Sucres 1 g	
<b>Protein / Proteines</b> 20 g	
Vitamin A / Vitamine A	<b>0 %</b>
Vitamin C / Vitamine C	<b>0 %</b>
Calcium / Calcium	<b>0 %</b>
Iron / Fer	<b>30 %</b>