



PRODUCT SPECIFICATION

STQS-QAS-PS-B08

Supersedes: Jan 30, 2017

Rev Date: Nov 28, 2018

Authority : LCM

DRY FAVA BEANS

SENSORY PROFILE	Appearance/ Color	Maroon speckled beans with a creamish-pink to beige-brownish appearance.
	Aroma/ Flavor	Typical bean aroma free from objectionable odors.
	Texture	Hard (Un Cooked), Soft (Cooked)
ANALYTICAL PROPERTIES	Moisture	16.0% Max.
	Defects	1.0 % Max.
	Damaged (Broken/Kibbled)	2.0 % Max.
	Discolored	1.0 % Max.
	Constricting classes	1.0 % Max.
	Foreign Matter	0.5 % Max.
	Live Infestation	Nil
	Ingredient Listings	Fava Beans
MICROBIOLOGICAL CRITERIA	Aerobic Plate Count	< 100,000 cfu/g
	E.Coli	< 10 cfu/g
	Coliform	< 100 cfu/g
	Yeast Count/ Mold Count	< 500 cfu/g
	Salmonella	Negative in 25 g.
GENERAL PROFILE	Product Description/ Product Pack Sizes	<i>Vicia faba</i> , also known as the broad bean, fava bean, faba bean, field bean, bell bean, or tic bean , is a species of flowering plant in the Fabaceae bean family.
	Origin	Canada
	Kosher	COR535
	Storage	Cool & dry with 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 CODE 7.2 Lv2
	Production Code/ lot traceability	BB/MA 2017 MR 04 [BB = Best Before; MA = Meilleur Avant; 2017 = best before year; MR = March (based on CFIA bilingual symbols; 04 = best before day]
	Allergen Program In Placed	Yes



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FOOD ALLERGEN/SENSITIVITIES DECLARATION

COMPONENT/ ALLERGENS DESCRIPTION	PRESENT IN			DESCRIPTION
	Product	Same Line	Warehouse	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

Note: All line equipment's are clean and verify for its cleanliness by Q.A./Q.C. We have stringent allergen program which monitors allergen production, storage and cleaning.



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DRY FAVA BEANS**Nutrition Facts****Valeur nutritive**

Per 100 g / Pour 100 g

Amount
Teneur% Daily Value
% valeur quotidienne**Calories/ Calories** 340**Fat / Lipides** 1.2 g 2 %Saturated / saturés 0.3 g 2 %
+ Trans / trans 0 g**Cholesterol / Cholestérol** 0 mg**Sodium / Sodium** 5 mg 0 %**Carbohydrates / Glucides** 60 g 20 %

Fibre / Fibres 25 g 100 %

Sugar / Sucres 0 g

Protein / Protéines 23 g

Vitamin A / Vitamine A 0µg 0 %

Vitamin C / Vitamine C 0mg 0 %

Calcium / Calcium 125mg 15 %

Iron / Fer 5mg 35 %

USDA SR28 #16019



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DRY FAVA BEANS**Nutrition Facts****xx servings per container****Serving size ¼ cup (35g)**

Amount Per Serving

% Daily Value

Calories 160**Total Fat 0.5 g****1 %**

Saturated Fat 0g

0 %*Trans Fat 0 g***Cholesterol 0 mg****0%****Sodium 0 mg****0 %****Total Carbohydrates 36 g****13 %**

Dietary Fibre 1 g

4 %

Total Sugars 0 g

Includes 0g Added Sugars

0%**Protein 3 g**

Vitamin D 0mcg

0 %

Calcium 0mg

0 %

Iron 0.4mg

2 %

Potassium 0mg

0 %