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		Code: EP-115
	ORGANIC ADZUKI BEANS	Version: 01/2015

1. DESCRIPTION

- **Sowing:** January - February
- **Harvest:** May – June

2. INGREDIENTS

100 % Adzuki beans


3. QUALITY PARAMETERS

Sensory Analysis	
Color	Light to dark red
Shape/Texture	Small slightly round bean with slit white eye spot / Smooth texture
Taste	Savory light flavor
Aroma	Typical

Standard Specifications	
Purity	>/= 99.9%
Broken	</= 2%
Moisture	< 14%

Microbiology & Lab Limits	
Aerobic plate count	< 5 x 10 ⁵ CFU/g
Coliform	< 1000 CFU/g
E.coli	<10 CFU/g
E.coli O157:H7	Negative/25g
Listeria	Negative/25g
Salmonella	Negative/25g
Staphylococcus aureus	< 10 CFU/g
Yeast & Mold	< 5000 CFU/g
Gluten	<10 ppm

Made by	Revised by	Approved by
Quality Department	Commercial Department	Director

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4. PESTICIDES

Free of pesticides according to legislation.

5. PACKAGING

25 kg bags, totes, bulk.

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