
	<b>BEANS FINAL PRODUCT SPECTRUM</b>	Document No	US.02
		Effective Date	03.01.2018
		Revision No	00
		Revision Date	--
		Review Date	05.01.2021
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**Product Name:** Beans  
**Type** : Chubby, Shrub, Rooster, Dermason, Thessaloniki, Battal, Sugar, Bomb, Kidney Bean, Row Beans, Red, Black  
**Length:** A (Large 8 mm above) B (Small 5-8 mm)  
(Rooster type of dried beans, the ones above the 7 mm sieve are A (large) size, the ones under the 7 mm sieve are B (small) size)  
**Class:** I. Class  
**Composition:** 100% dried beans  
**Origin:** Domestic/Imported  
**Shelf life** : It should be consumed within 2 years.  
**Consumer groups:** All consumers over 1 year old  
**Packing information** : 500 g/ 750 g/ 900 g/ 1000 g/ 2000g/ 2500 g / 4000 g / 5000 g in OPP or PP packages, 5 kg / 10 kg / 15 kg 20 kg / 25 kg / 50 kg PP in sacks. Product year, batch number and production and expiration dates are on the packaging.  
**Packaged product distribution information:** No special requirements required. Distribution can be carried out at normal air temperatures.  
**Process step:** The processing process is carried out in accordance with the technique, packaged, packed and stretched.  
**Storage conditions:** It is stored in cool, moisture-free, odorless and places without direct sunlight. Do not keep the product in the packaging for a long time at home. After opening, store it in a cloth bag if possible.  
**Instructions for use:** Before use, the product should be reviewed and cooked after washing.  
**Return Conditions:** If the product does not meet the specified conditions, a return is received.  
**Related Legislation, Standards:** TS 141 Dry Beans, Turkish Food Codex Microbiological Criteria Regulation, Turkish Food Codex Contaminants Regulation, Turkish Food Codex Maximum Residue Limits of Pesticides Regulation, Turkish Food Codex Food Labeling and Consumer Information Regulation

<b>SENSORY FEATURES</b>	
View	Intact, whole, well-dried, no live insects, visible waste of chemicals, abnormal external moisture (wetness)
Colour	It should be of color specific to the variety
Smell	No extraneous odor
Taste	There should be no extraneous taste

<b>PHYSICAL, CHEMICAL AND MICROBIOLOGICAL PROPERTIES</b>	
Amount of moisture, % (m/m), max	14,0
Water activity, % (m/m), up to	0,690
Amount of contaminant, % (m/m), max	1,0
Amount under sieve, % (m/m), max	1,0
Amount of spoiled grains, % (m/m), maximum	1,0
Amount of broken grains, % (m/m), max	1,0
Grains of other varieties, % (m/m), most	10,0
Foreign matter (metal, cm, etc.) that may pose a food safety risk.	It will not be found.
Coliform (Max.)	10 <sup>3</sup> cfu/gr
Mold and Yeast (Max.)	10 <sup>4</sup> cfu/g

<b>Author</b>		<b>Approver</b>
Food Safety Team Leader		Managing Director

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Lead (Max.)	0.2 mg/kg
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The moisture content of the cockerel variety beans cannot be more than 15% by mass and the moisture content of the bomb variety beans cannot be more than 17% at most.

In the dry bean batches, the mixture of tane from other sizes was maximum 10% by mass.

Physical properties except moisture and microbiological properties are tolerated by mass of up to 10%.

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