




EP.09

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# TECHNICAL SPECIFICATIONS

<b>PRODUCT CODE</b>	<b>Prepared By:</b>	<b>Date:</b>
PT001	Gualberto Aldana	3/25/20

<b>PRODUCT NAME</b>	Black Beans	
<b>PRODUCT DESCRIPTION</b>	Black beans hygienically handled, selected and polished.	
<b>COMPANY ADDRESS</b>	Parque Industrial MZA. 29-B	

PROPERTIES AND CHARACTERISTICS OF THE PRODUCT	PRESENTATION AND COMERCIAL PACKING
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Macro nutrients	Quantity per 100g.	Micro nutrients	Quantity per 100g.	OTHER CHARACTERISTICS				Packing	Bulk product
Calories	371	Calcium	217.00	Purity %	99.9	Damage by weevil %	0.00	Packing Material	Polypropylene
Carbohydrate	66.70	Phosphorus	445.00	Polished			Yes	Dimension	100cm*70cm
Protein	23.60			Stones (units/100gr)	0.00	Manual selection	Yes	Quantity per bag (Kg)	50
Fat	1.02			Humidity %	12.00	Sieve size	3,5 mm	<b>CONSERVATION AND STORAGE</b>	
Fiber	4.50	Light damage %	0.20	Conservation type	Environmental				
Ash	4.15	Iron	7.81	NOTE.- The presented characteristics are under parameter required by Bolivian norms and regulations.				Temperature °C	23-27
<b>MAXIMUM MICROBIOLOGIC PARAMETERS</b>									
Aerobic Mesophylls	3,1*10^2 UFC/g.	Staphylococcus Aureus	-					Storage conditions	In cool place, not exposed to sunlight or humidity.
Total Coliforms	-	Mold and yeasts	1,0*10^1 - <1,0*10^1 UFC/g.					Shelf life	12 months
Escherichia coli	-	Aflatoxins	<10ppto					<b>REGULATORY REQUIREMENTS</b>	
<b>ORGANOLEPTIC CHARACTERISTICS</b>									
Smell	Characteritic almost neutral, free of rancid, mold or strange smells.								
Color	Black color.								
Taste	Characteritic to the grain, free of rancid or bitter flavors.								
Texture	Hard.								
Other	The conctect must be free of substances, insects, contaminants and other foreign matter with airtight seal.								
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