



## PDS Black Eye Bean

PRODUCT IDENTIFICATION & GENERAL INFORMATION		
Product code	15486, 17233, 18848, 19767	
Product description	Whole seed of <i>Vigna Unguiculata</i> .	
Process description	Seeds are harvested, stored, cleaned, packed and transported.	
Origin	Myanmar, Madagascar, Peru, Uzbekistan	
Composition	Black Eyed beans	
Legal demands	Products have to comply with all latest legislation in force. Most important elements are: <ul style="list-style-type: none"><li>- General Food Law, Regulation (EC) no. 178/2002.</li><li>- Food Hygiene Law, Regulation (EC) no. 852/2004.</li><li>- Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs.</li><li>- Regulation (EC) no. 396/2005 on maximum residue levels of pesticides.</li></ul>	
Labelling	Obligatory label information according to Regulation (EC) 1169/2011.	
Shelf life	Best before : 24 months after production.	
Storage conditions *	Cool, dry and odour-free. Storage in bags, big bags. Preferably below 15°C & Humidity below 60%	
Storage temperature		
Transport Packaging	Transport Conditions: Dry and clean Transport Bags or Big Bags	
HAZARDS : THRESHOLDS AND TOLERANCES		
Category	Critical contaminant	Tolerance
Chemical	Undesirable substances as mentioned in: <ul style="list-style-type: none"><li>• Reg. (EC) no. 396/2005</li><li>• Reg. (EC) no. 2023/915</li></ul>	
Microbiological	<input type="checkbox"/> Salmonella	Absent in 25 g.
PRODUCT CHARACTERISTICS		
Physical	<input type="checkbox"/> Vermin, insects <input type="checkbox"/> Glass, metal <input type="checkbox"/> Extraneous matter <input type="checkbox"/> Foreign matter	Absent (0+%) Absent (0+%) < 0,1% Absent (0+%)

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	May contain	May contain	May contain	May contain	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS, tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO



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<b>Organoleptic</b>	<input type="checkbox"/> Odour <input type="checkbox"/> Colour <input type="checkbox"/> Flavour <input type="checkbox"/> Appearance	True to type, neutral, fresh, not rancid, free of off-odours. Creamish with a prominent black spot. True to type: slightly nutty, earthy and savoury taste. Pulse; oval bean shaped.	
<b>Nutritional information (g/100 g)</b>	<input type="checkbox"/> Energy (kJ/kcal) <input type="checkbox"/> Protein <input type="checkbox"/> Fat -of which saturated fat <input type="checkbox"/> Carbohydrates total -Sugars <input type="checkbox"/> Fibre <input type="checkbox"/> Sodium (Na) – mg/100 g	1554 / 367 23.0 2.0 0.3 62.0 2.0 4.4 22	
<b>Allergen information</b>			
	<b>GS1code</b>	<b>Allergen</b>	<b>P/A/M/L (*)</b>
	AW	Gluten	A
	AC	Crustaceans	A
	AE	Egg	A
	AF	Fish	A
	AP	Peanuts	A
	AY	Soya	M
	AM	Cow's milk	A
	AN	Nuts	A
	BC	Celery	A
	BM	Mustard	A
	AS	Sesame	A
	AU	Sulphite	A
	NL	Lupines	A
UM	Molluscs	A	
(*) P = Present A = Absent M = May contain traces L = In product line – possible presence in production line (possible cross contamination – traces. Not specific produced for allergen free consumption.			
<b>GMO &amp; Irradiation Declaration</b>	We declare that all our products, purchased by and delivered by LenersanPoortman for food purposes, are free from GMO according to the regulations EC 1829/2003 and EC 1830/2003 of the European Parliament and the Council.  We also declare that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production.		
<b>Food Grade Declaration</b>	We hereby confirm that all food contact packaging conforms to the requirements detailed in Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food. Furthermore all paper & plastic food contact packaging, i.e. paper bags, plastic containers/buckets and plastic liners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 1282/2011 relating to plastic materials and articles intended to come into contact with foodstuffs.		