

RED BEANS

Phaseolus vulgaris



Origin:Argentina

Color:Dark or light red



Shape: Kidney shape

Flavor: Natural

Use: For cooking or canning

Quality: Grade 1



Specifications

Purity
Foreign materials
Moisture
Broken grains
Stained grains:
Slightly damaged:
Weeviled grains:

99 min
1 max
15 max
2 max
0.5 max
0.5 max



Size

160 - 260 pcs/100 gr

Packaging

laminated polypropylene bags of 25 kg



Big bags of 1250 kg each

Logistics

Free of dead or alive insects 7

24 tons per 20'FCL







Bulk in containers

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Nutritional Information

Crude Protein Crude Fat Carbohydrates

70
19.8
0.85
62.8



Shelf life



Valid for 24 months at a temperature below 20C, 60% relative air humidity, or 12 months with temperature over 20C, same air humidity.

Do not store at temperatures over 30C or 80% relative air humidity.

Brands













