

MUNG BEANS

Flour



Origin: Argentina

Texture

Fine powder

Color:

Light grey

Flavor:

Natural

Use:

Sauces, soups and protein preparations



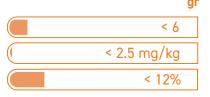
Granulometry

98% Passes through mesh.

Specifications

Ashes
Gluten Determination
Moisture







10 kg

Packaging

Poly paper valved bags of 10 kg, 20 kg, 15 kg and 25 kg.

Logistics

24 tons per 40 HC.



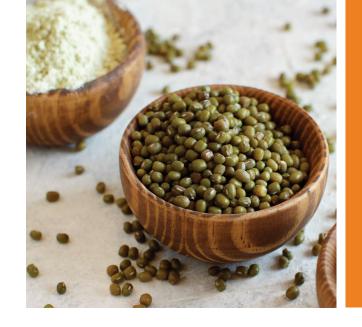




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Nutritional Information

Crude Protein 28 max Crude Fat < 4 Crude Fiber < 18 Carbohydrates 75 max



Shelf life



Store in original packaging in a cool, dry place, isolated from the ground and protected from sunlight.

12 months from the date of production in original closed packaging.

Brands

PULSAR







