

Product Specification - Black Turtle Beans

Variety: Black Turtle Beans	Description : Dry, threshed, sound, whole edible beans				
	of said variety				
Classification: Non Ready-to-Eat (NON-	Origin: North America				
RTE) dry, edible beans					
	Storage: Recommended clean, cool, dry place away				
	from strong odors and the potential of pest infestation.				
Flavor: Characteristic, No off, musty, or	Aroma : Characteristic, No off, musty, or sour				
sour					

Ingredient Statement: Product shipped is 100% of said variety and contains no additives or preservatives.

MSDS: This product is a "food" regulated under the Federal Food, Drug, and Cosmetic Act. It does not fall within the category of "hazardous chemicals" as that term is defined by OSHA. Accordingly, neither a "Material Safety Data Sheet" nor special labeling is required.

Cooking note: Despite the use of the most modern cleaning equipment available, beans are a natural agricultural product and may contain foreign material. Sorting and rinsing beans before cooking is recommended

All shipments of beans shall comply in every respect to the requirements of the Federal Food, Drug and Cosmetic Act, as amended and regulations promulgated thereunder, as well as applicable federal, state, and local laws and ordinances (in effect on the date of shipment) substantially similar thereto. In addition, the product shall comply with the following specifications.

NLEA NUTRITIONAL INFORMATION

SERVING SIZE 1/4 Servings Per Conta		50 g				
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Amount per Serving						
Calories 70	Calories from Fat					
		% [Daily Valu			
Total Fat	0g		0			
Saturated Fat	0g		0			
Trans Fat	0g					
Cholesterol	0mg					
Sodium	20mg					
Total Carbohydrate			8			
Dietary Fiber	15g					
Sugars	15g 6					
Protein	9g					
Vitamin A	0% *	Vitamin C	0			
Calcium	4% *	Iron	15			
* Percent Daily Values						
Your daily values may	be higher or lo	wer depend	ing on			
your calorie needs.						
T-4-1 F-4	Calories	2,000	2,500			
Total Fat Sat Fat	Less than	65g	80g			
Cholesterol	Less than Less than	20g 300ma	25g 300mg			
Sodium	Less than	2400mg				
Total Carbohydrate	Less than	2400mg 300g	2400mg 375q			
Dietary Fiber		25g	375g			

	Percent Maximum Limits of (% by weight):									
	Total	Total Defects (Total damaged,		Foreign Material				CSC		
Grade/Quality	Moisture	Total FM, Contrasting classes, & Splits	Total Damage	Total (with stones)	Stones	Contrasting Classes	Classes that Blend	(dry check)	Splits	Test Method
Prewashed	18.0%	5.0%	5.0%	0.00% (target)	0.00% (target)	0.5%	5.0%	NA	NA	USDA Standard
Canning	18.0%	2.0%	2.0%	0.3%	0.05%	0.5%	5.0%	15%	1.0%	USDA Standard
US #1	18.0%	2.0%	2.0%	0.5%	0.2%	0.5%	5.0%	NA	NA	USDA Standard
US #2	18.0%	4.0%	4.0%	1.0%	0.4%	1.0%	10.0%	NA	NA	USDA Standard