

Product Specification

Item #: 20105 Product Name: Beans, Baby Lima

Label: The Inn Pack Size: 12/2.5# UPC #: 86289-20105

General description: Frozen lima beans are prepared from the clean, sound, succulent seed of the lima bean plant without soaking. The beans are shelled, washed, blanched and drained prior to freezing to 0° F (-18° C) or less to assure shelf-life of the product. Frozen lima beans are prepared packaged in accordance with accepted industry standards using good commercial practices and under the sanitary conditions as outlined under the "Pure Food & Drug Act of the United States of America" as amended. Baby lima beans, at the time of shipment, are sound; wholesome; unadulterated; and fit for human consumption. The product shall meet all requirements of USDA grade A unless otherwise specified within this specification. This product is not-ready-to-eat and must be heated to 165° F or higher prior to consumption.

Style: Thick seeded such as Baby Fordhook, Evergreen or Baby Potato.

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Character: Possess similar varietal characteristics: a good flavor; are tender; and have good color. The beans are practically free from defects; and score not less than 90 points when scored by the Cusum/A.Q.L. attribute system as noted above.

Lima Beans shall be processed and packed in accordance with the U.S. Standards for Grade of frozen Lima Beans.

Scored Factor:	The Inn Label Minimum	USDA Grade A
COLOR	57	54
DEFECTS	<u>37</u>	<u>36</u>
TOTAL MINIMUM	94	90

The beans will have a thick seed. This product must possess similar varietal characteristics. The beans shall be young and tender.

Color: Frozen baby lima beans shall have good color meaning that the lima beans, regardless of type, possess a bright typical color and meet the following requirements:

- Baby Lima's: not less than 93%, by count, of the lima beans are green and no more than 7%, by count, may be lighter in color provided that not more than 1%, by count of the lima beans are white or:
- Not less than 97%, by count, of the lima beans are green and not more than 3%, by count, may be lighter in color or white lima beans.

Item #20105 Beans, Baby Lima Revised: 02/10/2021 12/2.5 lb. Replaces: 10/23/2019



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Flavor & Odor: Shall possess a good characteristic flavor and is free from objectionable flavors or odors of any kind.

Foreign Material: None

Defects: Defects shall not exceed the following:

1 spherical piece of H.E.V.M. per 30 oz. I piece of flat H.E.V.M. per 15 oz. (½" max)

3% by count loose skins- maximum

3% by count broken beans and cotyledons-maximum

1% by count blemished beans, provided that no more than 0.5% are

seriously blemished.

5% by count total defects.

Shriveled and sprouted not more than 1% by count

Refer to US Standards for Grades of Froze n Lima Beans for further detail.

Microbiological Limits:

Aerobic Plate Count 100,000/gm Coliforms 300/gm E. coli < 10/gm

Environmental Listeria program in effect.

Chemical:

Pesticide Residues: To meet 40 CFR 140 - 189

Allergens: Available upon request

• Peroxidase: Negative using standard USDA procedure

Country of Origin: To be designated on the master carton.

Packaging:

- 12/2.5# poly bags in a corrugated master carton.
- All containers will be marked with contents, net weight and lot number.
- Approved packer code must be legible and appear on the master shipping container.
- Inn Foods UPC item number to appear on case side panel and master shipping container.
- To be printed on outer case: "For Food Safety: Product must be heated to a minimum temperature of 165° F before eating."

Established in 197

Nutritional:

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WATSONVILLE, CA 95076

IQF Baby Lima Beans

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	Nutrients	Per Serving	Per 100g
1	Basic Components	(83 gm)	_
١	Calories (kcal)	109.56	132.00
١	Calories from Fat (kcal)	3.29	3.96
1	Calories from Sat Fat (kcal)	0.76	0.92
1	Fat (g)	0.37	0.44
1	Saturated Fat (g)	0.08	0.10
1	Trans Fatty Acid (g)	0	0
1	Poly Fat (g)	0.18	0.22
	Mono Fat (g)	0.02	0.03
	Cholesterol (mg)	0	0
	Carbohydrates (g)	20.87	25.14
1	Total Dietary Fiber (g)	4.98	6.00
I	Total Soluble Fiber (g)		
١	Total Insoluble Fiber (g)		·
١	Total Sugars (g)	2.00	2.41
1	Other Carbs (g)		
١	Protein (g)	6.30	7.59
١	Vitamins		
I	Vitamin A - IU (IU)	156.87	189.00
	Vitamin C (mg)	6.89	8.30
1	Vitamin D - IU (IU)	0	0
1	Vitamin E - IU (ÌU)		
1	Vitamin B1 - Thiamin (mg)	0.09	0.11
١	Vitamin B2 - Riboflavin (mg)	0.06	0.07
1	Vitamin B3 - Niacin (mg)	0.85	1.02
١	Vitamin B6 (mg)	0.13	0.16
١	Folate (mcg)	23.24	28.00
١	Minerals		
l	Sodium (mg)	43.16	52.00
١	Potassium (mg)	375.16	452.00
I	Calcium (mg)	29.05	35.00
١	Iron (mg)	1.83	2.21
١	Phosphorus (mg)	86.32	104.00
	Magnesium (mg)	41.50	50.00
1	Zinc (mg)	0.52	0.63
1	Manganese (mg)	0.58	0.70
	Molybdenum (mcg)		
	Selenium (mcg)		
١			

Nu	triti	on	Facts

About 14 servings	per cont	amer
Serving size	1/2 Cu	p (83g)

Amount per serving

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Calories	110
% Da	ily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 45mg	2%
Total Carbohydrate 21g	8%
Dietary Fiber 5g	18%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 6g	
	A LANGE
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1.8mg	10%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Lima Beans

Potassium 380mg

Source: USDA National Nutrient Database

Note: these nutritional values are provided as an aid in product development and should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in

accordance with 21CFR101.9.



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Shipment: Refrigerated truck, at or below 0°F (-18°C).

Storage: Clean, dry freezer area at or below 0°F (-18°C).

Compliance: This specification is the basis for this commodity purchased by Inn Foods, Inc. Failure to comply with this specification may constitute rejection of the shipment or the incurrence of charges to the supplier for additional process or labor requirements.

Document Approval:

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Ву: _	Carly	Inderson	Date:	02/10/2021	
-	Carl Andar	oon			

Carl Anderson VP Regulatory Compliance

Change Control:

Initial	Date	Revision	Approval
	05-14-2015	Style, and color revised.	C. Anderson
	2/23/2017	Updated Nutritionals	Carl Anderson
	04/15/2019	Updated Nutritionals	Carl Anderson
	10/23/2019	Food Safety warning for master case	Carl Anderson
	02/10/2021	Reviewed with minor revisions	Carl Anderson