



R.S. 2400651 - MU
R.S. 2501235 - MU

MURCIANA DE HERBORISTERIA S.A.L.

C/. MAR MEDITERRANEO, 6 • TEL. 968.86.18.72 • FAX: 968.86.11.02
www.muherb.com • E-mail: muherb@cajamurcia.es
30163 COBATILLAS - MURCIA (ESPAÑA)



ISO 9001 : 2000

	SPECYFICATION OF THE PRODUCT DEHYDRATED BEAN GREEN	
	Judias verdes deshidratadas	lote 04039
	The date of exposure: 10 th of January	
1. Product	Dehydrated green bean	
2. Country of origin	POLAND	
3. Product description	Product made of the fresh vegetables in one variety, subjected to suitable technological operations and dried to secure their durability.	
4. Cut size/ granulometry	25mm	
5. Requirements for product	Microbiological Coliforms: Not more than 100/g Moulds in 1g: Not more than 100 E.Coli: Not more than 10/g Salmonella: Not present in 25g Chemical/ physical Humidity: max. 6,0% Content of burn part: max.1% Ash unsread in 10% HCL: max. 0,30% Size: 25mm Organoleptical Look and colour: Homogenous shape, green till light green, without burned parts Odour: Typical for dehydrated bean, without another odors. Flavour: Typical for dehydrated bean, without another flavors. Allergens On the production ground exists: celery and secondary products, white mustard and secondary products, cereals contenting gluten and secondary products. Could be exist trace quality presented substance on product.	
6. Product is GMO FREE, NON GMO		
7. Packaging	paper bag + polyethylene inner bag.	
8. Storage condition	Product should be stored in clean, dry, airy, free from pests and protected form insects storehouse. Recommended temperature 25 ⁰ C	
9. Date of usefulness to consumption	30 months	
10. Drying method	Mechanical. drying hot air.	