

1. DESCRIPTION

Mung Beans, also known as green gram beans, are the fruits of a herbaceous plant originating in India. They should be green in colour, clean and free from dust and debris. They should be free flowing without agglomeration.

2. NUTRITIONAL VALUES

Nutritional Values	per 100 g
Energy	1168.12 kJ / 279 Kcal
Proteins	23.9 g
Carbohydrates	46.3 g
-Sugar	1.5 g
Fat	1.1 g
-Saturated	Trace
Fiber	10.0 g
Salt*	0.03 g
Sodium	0.008 g

*From naturally occurring Sodium only

3. PHYSICAL EXAMINATION

A maximum of 3% may be split or damaged. A maximum of 0.1% of foreign material, including stones, mudballs, plant debris.

They shall be free from live infestation and evidence of contamination by rodents or birds. The beans will be free from pathogens, additives and preservatives and will comply with the requirements of the Food Safety Act 1990 and other pertinent legislation.

Beans are a natural product. Despite use of modern cleaning equipment, it is not always possible to remove all foreign material. Sort and rinse beans before cooking.

Moisture: 15% max.

4. STORAGE

Stored in cool and dry conditions mung beans have a shelf life of at least 18 months.

5. ALLERGEN INFORMATION

Allergen	Free From Y/N	P,A,C	Comments
(Gluten) Wheat, rye, barley, oats, spelt, kamut	N	C	
Eggs	Y	A	
Peanuts	N	C	
Soybeans	N	C	
Milk	Y	A	
Nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia, Queensland)	N	C	
Celery (celery stick and celeriac)	Y	A	
Mustard	Y	A	
Sesame seeds	N	C	
Lupin	Y	A	
Sulphur Dioxide and sulphites (levels above 10mg/kg)	N	C	

P= Present

A=Absent

C= Possible cross contamination in transport, packing or production