



## Finished Product Specification

### **Black Beans**

TBC Bulk ID: 530130

Issue Date: 10/15/2021

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Version: 2.4

#### PRODUCT DESCRIPTION

Black Beans shall be beans that are sound, whole, dry threshed field or garden variety.

Black Beans shall be rich, deep, black in color as predominates the class. The beans shall be polished before packaging.

Appearance: small ovals with deep black skins; dark-cream-to-gray flesh

Flavor: mild, sweet, earth; soft texture

#### GENERAL REQUIREMENTS

The product shall be manufactured in accordance with 21 CFR Part 117: Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food.

The finished product and packaging shall conform in every respect to all applicable Federal, USDA, state and local regulations.

#### PHYSICAL & CHEMICAL REQUIREMENTS (USDA #1)

	Max. %	Method	Frequency
Moisture Content	8-17%	Moisture Meter	Every inbound lot
Total Defects (Total Damaged, Total Foreign Material, Contrasting Classes, & Splits)	2.0%	Visual	Every inbound lot
Total Damaged	2.0%	Visual	Every inbound lot
Total Foreign Material (including stones)	0.5%	Visual	Every inbound lot
Stones	0.2%	Visual	Every inbound lot
Contrasting Classes	0.5%	Visual	Every inbound lot
Classes that Blend	5.0%	Visual	Every inbound lot

\*Product shall be free of insects, insect webbing, mold, glass, metal or animal filth.

#### PACKAGING REQUIREMENTS

All packaging materials shall be safe and suitable for the intended use and must meet any specific packaging material specifications negotiated between customers and Trinidad Benham. In addition, all packages shall be well formed, in label registration, properly coded and securely sealed.

#### NET WEIGHT

Net weight of each package shall meet or slightly exceed the stated net weight as declared on the package label. Compliance shall be measured through the use of statistical control methods.

#### BEST BY DATE CODE

All packages shall be legibly coded per Trinidad Benham standard coding procedures to provide the day of production, the month of production, one year freshness dating, and a plant designator.

#### INGREDIENT STATEMENT

Black Beans

#### ALLERGEN STATEMENT

This product does not contain any allergens.

#### BIOENGINEERED

Does not contain bioengineered food ingredient(s) per USDA final rule 7 CFR 66: National Bioengineered Food Disclosure Standard.

#### INGREDIENTS

#### GMO STATEMENT

Not genetically modified through the use of modern biotechnology

#### GLUTEN STATEMENT

This product does not contain gluten.

#### SHELF LIFE

365 days

#### KOSHER STATUS

Certified OU; Certification upon request

#### COUNTRY OF ORIGIN

USA

**NUTRITION FACTS**

**Serving Size** **1/4 cup dry (35g)** **\*\*** servings per container

*Amount per Serving*

<b>Calories</b>		<b>80</b>
		<b>%Daily Value*</b>
<b>Total Fat</b>	1 g	1 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
<b>Cholesterol</b>	0 mg	0 %
<b>Sodium</b>	5 mg	0 %
<b>Total Carbohydrate</b>	21 g	8 %
Dietary Fiber	12 g	42 %
Total Sugars	1 g	
Includes	0 g Added Sugars	0 %
<b>Protein</b>	8 g	
Vitamin D	0 mcg	0 %
Calcium	0 mg	0 %
Iron	2 mg	10 %
Potassium	210 mg	4 %

\*The % Daily Value (DV) 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.

**\*\*Servings per container will vary depending on package size.**

1 lb. = about 13

2 lb. = about 26

4 lb. = about 52

5 lb. = about 65

8 lb. = about 103

10 lb. = about 129

20 lb. = about 259

25 lb. = about 324

50 lb. = about 648

Ash 4.10%

Moisture 12.29%

**PREPARATION INSTRUCTIONS**

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

**QUICK SOAK:** Carefully sort and rinse beans in a large pot. To 1lb. of beans (about 2 cups) add 6-8 cups of hot water. Bring to rapid boil, boil for 2 minutes. Remove from heat. Cover and let stand for 1 hour. Drain soak water and rinse beans.

**OVERNIGHT SOAK:** Carefully sort and rinse beans in a large pot. To 1lb. of beans (about 2 cups) add 6-8 cups of cold water. Let stand overnight or at least 6-8 hours. Drain soak water and rinse beans.

**COOKING DIRECTIONS:** Add 6-8 cups of hot water to drained and rinsed beans. Simmer gently with lid tilted until desired tenderness is reached, about 1 1/2 to 2 hours.

**SHIPPING/STORAGE REQUIREMENTS**

Ship in dry, ambient temperature trucks or containers. Product may be stored for long periods of time under proper conditions without substantial deterioration. It should be warehoused in a clean, cool, dry place away from strong odors. However, like most grain products, this is subject to infestation and other pests if not properly protected. To ensure protection against insects and other pests, we recommend a maximum storage period of 6 months as ideal for store shelf freshness.