



Finished Product Specification
Lentils

TBC Bulk ID: 530230

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PRODUCT DESCRIPTION

Lentils shall be lentils that are sound, whole, dry threshed field or garden variety.
Lentils shall be light brown with a light green tint as predominates the class.

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, State and Local regulations.

PHYSICAL & CHEMICAL REQUIREMENTS (USDA #1)

	Max. %	Method	Frequency
Moisture Content	14%	Moisture Meter	Every inbound lot
Total Defects (Weevil-Damaged, Heat-Damaged, Damaged, & Split Lentils)	2.0%	Visual	Every inbound lot
Weevil-Damaged Lentils	0.3%	Visual	Every inbound lot
Heat-Damaged Lentils	0.2%	Visual	Every inbound lot
Total Foreign Material (includes stones)	0.2%	Visual	Every inbound lot
Stones	0.1%	Visual	Every inbound lot
Skinned Lentils	4.0%	Visual	Every inbound lot
Contrasting Lentils	2.0%	Visual	Every inbound lot
Inconspicuous Admixture	0.5%	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

Lentils

ALLERGEN STATEMENT

May contain traces of wheat due to crop rotation.

GLUTEN STATEMENT

No gluten ingredients

SHELF LIFE

365 days

KOSHER STATUS

Certified OU; Certification upon request

COUNTRY OF ORIGIN

USA, Canada

NUTRITION FACTS

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

Amount per Serving

Calories		100
		%Daily Value*
Total Fat	0.5 g	1 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	10 mg	0 %
Total Carbohydrate	23 g	8 %
Dietary Fiber	7 g	26 %
Total Sugars	0 g	
Includes	0 g Added Sugars	0 %
Protein	8 g	
Vitamin D	0 mcg	0 %
Calcium	0 mg	0 %
Iron	2.4 mg	15 %
Potassium	260 mg	6 %

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000

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

1 lb. = about 13

2 lb. = about 26

4 lb. = about 52

Ash 2.46%

Moisture 9.51%

PREPARATION INSTRUCTIONS

Lentils 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 lentils before cooking.

Lentils do not require soaking. In a large pot, for each pound of Lentils (about 2 cups) add 6-8 cups hot water. Simmer gently with lid tilted until desired tenderness is reached, about 15-20 minutes.

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.