



**Finished Product Specification**  
**Garbanzo Beans**

*TBC Bulk ID: 530440*

**Issue Date:** 10/25/2021

**Supersedes:** 11/14/2019

**Version:** 2.2

**PRODUCT DESCRIPTION**

Garbanzo Beans (Chickpeas) shall be beans that are sound, whole, dry threshed field or garden variety. Garbanzo Beans shall be light beige to light brown in color or the color that 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)**

	<i>Max. %</i>	<i>Method</i>	<i>Frequency</i>
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
Contrasting Chickpeas	1.0%	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 IF USED 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**

Garbanzo Beans

**ALLERGEN STATEMENT**

This product does not contain any allergens.

**GLUTEN STATEMENT**

This product does not contain gluten ingredients.

**BIOENGINEERED STATEMENT**

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

**GMO STATEMENT**

Not genetically engineered through the use of modern biotechnology.

**SHELF LIFE**

365 days

**KOSHER STATUS**

Certified OU; Certification upon request

**COUNTRY OF ORIGIN**

USA

**NUTRITION FACTS**

\*\* servings per container

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

<b>Calories</b>		<b>100</b>
		<b>%Daily Value*</b>
<b>Total Fat</b>	2 g	2 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
<b>Cholesterol</b>	0 mg	0 %
<b>Sodium</b>	10 mg	0 %
<b>Total Carbohydrate</b>	22 g	8 %
Dietary Fiber	8 g	30 %
Total Sugars	1 g	
Includes	0 g Added Sugars	0 %
<b>Protein</b>	7 g	
Vitamin D	0 mcg	0 %
Calcium	0 mg	0 %
Iron	1.7 mg	10 %
Potassium	300 mg	6 %

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

Ash 2.82%

Moisture 10.09%

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

1 lb. = about 13

2 lb. = about 26

4 lb. = about 52

**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.