

Label	Bean type	Packaging
SBSELite	White Bean	500 g- Cellophane Bag 1 kg- Cellophane Bag 2,5 kg- Cellophane Bag
SBSELite	White Beans, Cali, 9-10 mm, Imported Product	500 gr- Cellophane Bag 1 kg- Cellophane Bag 2,5 kg- Cellophane Bag
SBSELite	Pinto Beans, 9 mm	500 g- Cellophane Bag 1 kg- Cellophane Bag
SBSELite	Black Eyed Beans	500 g- Cellophane Bag 1 kg- Cellophane Bag
SBSELite	White Beans, Dermason, 8 mm	500 g- Cellophane Bag 1 kg- Cellophane Bag 2,5 kg- Cellophane Bag
Pirlanta	White Bean	1kg - 2.5 kg - 5 kg - 10 kg - 25 kg
Pirlanta	Mash Beans	1kg - 2.5 kg - 5 kg - 10 kg - 25 kg
Pirlanta	Kidney Bean	1kg - 2.5 kg - 5 kg - 10 kg - 25 kg
Inceler	Red kidney bean	1 kg - 12 pack box
KONUKLAR BAKLIYAT	white beans 160-180, 200-220,240-260	-
KONUKLAR BAKLIYAT	redondo beans	-
KONUKLAR BAKLIYAT	light speckled kidney beans	-
KONUKLAR BAKLIYAT	green mung beans	-
KONUKLAR BAKLIYAT	broad beans	-

Bean Name	Description	Taste	Texture	Colour	Nutritional Information / Analytical Standards
Aduki Beans	Small ovoid beans, presenting a polished dark red to reddish brown appearance, with a white cotyledon, that have been grown processed and packed in accordance with the requirements of regulation 2092/91 EU. Once soaked and cooked the beans will be swollen but should retain distinctive shape	Typical bland, wholesome flavour, with no off flavours or taints.	After soaking and cooking the bean should be tender but firm, breaking down progressively on chewing	Dark red to reddish brown appearance, with a white cotyledon	Moisture 13% Ecoli 10 cfu/g Salmonella Absent in 25g Yeasts /Moulds 500000 cfu/g max Coliforms 10000 cfu/g Energy kcals 281 Energy kj 1192 Protein 19g Fat 0.5g of which Saturates 0.1g Carbohydrates 50g of which sugars 1g Salt 0.01g Fibre 11g

Brown Lentils	Whole sound dried brown lentils that have been grown, processed and packed in accordance with the requirements of EU 2092/1.	Bland, characteristic of lentils without taint or off odour	Firm to hard	Mid brown with some mottling.	Moisture 15% max Ecoli 10 cfu/g max Salmonella absent in 25g Yeasts /Moulds 10,000 cfu/g Coliforms Energy kcals 297 Energy kj 1264 Protein 24g Fat 2g of which Saturates 0.2g Carbohydrates 49g of which sugars 1.2g Salt Fibre 9g Shelf life 18 months.
French Type Lentils	Whole dark green speckled lentils, that have been grown processed and packed in accordance with the requirements of regulation 834/2007 E	Characteristic wholesome earthy taste of lentils with no off flavours or taints	Pre cooking the lentils will be hard; once soaked and cooked the lentils will be firm but not tough or hard.	Dark green black speckled.	Moisture 13% max Ecoli 10 cfu/g max Salmonella Absent in 25g Yeasts /Moulds 500 cfu/g max Coliforms 1,000 cfu/g Energy kcals 309 Energy kj 1311 Protein 24g Fat 1.9g of which Saturates 0.02g Carbohydrates 49g of which sugars 1.2g Salt Fibre 8.9g Metal Detection Tested by supplier Shelf life Minimum 18 months from production depending on storage and packing.

Greens split peas	Dried green split peas, that have been grown processed and packed in accordance with the requirements of regulation 2092/91 EU	Typically of peas with no off taints.	Hard on delivery, tender once cooked.	Green	Moisture 16% max Ecoli <10 cfu/g Salmonella absent in 25g Yeasts /Moulds 500 cfu/g max Coliforms absent in 25g Energy kcals 316 Energy kj 1340 Protein 22g Fat 2.4g of which Saturates 0.4g Carbohydrates 52g of which sugars 2.4g Salt Fibre 13g Metal Detection Shelf life 18 months if stored in dry ambient conditions and away from direct light.
Pinto beans	Dried, oval bean, that has been organically grown, processed and packed in accordance with the EC regulation 2092/91. Once soaked and cooked the beans will be swollen but should retain distinctive shape. Pinto beans are very good source of cholesterol-lowering fiber, as are most other beans. They are also an excellent source of molybdenum, a very good source of folate and manganese, and good source of protein and vitamin-B1 as well as the minerals.	Typical bland, wholesome flavour, with no off flavours or taints.	After soaking and cooking the bean should be tender but firm, breaking down progressively on chewing	Creamy light background with a reddish brown speckle.	Moisture 16% max Ecoli 10 cfu/g max Salmonella Absent in 25g Yeasts /Moulds 10.000 cfu/g max TVC 10.000 cfu/g max Coliforms 10,000 cfu/g max Energy kcals 336 Energy kj 1427 Protein 21g Fat 1.8g of which Saturates 0.4g Carbohydrates 59g of which sugars 3.3g Salt Fibre 18g Metal Detection Shelf life 18 months, kept in dry ambient conditions and stored away from direct sunlight.

Chick peas	Whole dried peas of the variety Cicer Arietinum, grown and processed in accordance with the requirements of EU 2092/91. They should be cream to pale yellow in colour possess a wholesome flavour free from foreign flavours and taints	Wholesome flavour free from foreign flavours and taints	Firm but not tough once cooked	Cream to pale yellow	Moisture 14% max Ecoli 10 cfu/g Salmonella Absent in 25g Yeasts /Moulds 500 cfu/g Coliforms 1,000 cfu/g Energy kcals 336 Energy kj 1418 Protein 21.4g Fat 5.4g of which Saturates 1g Carbohydrates 45.2g of which sugars 2.6g Salt Fibre 10.7g Metal Detection 3.5mm S/S, 3.5mm NFe, 2.5mm Fe Shelf life 12 Months after Date of Production
Black eye peas	Black Eye Beans (aka Cowpeas) are a smallish dried creamy white to light tan bean seeds with a dark brown to black spot around the "eye".		Should be firm, free flowing beans and not joined together.	Should be creamy white to light tan with a black "eye" on skin.	Moisture 14% maximum Purity 99.5% minimum (Impurities include damaged grain and any other material that cannot be classified as any other category) Defective Grain 2.0% maximum (includes splits, broken grain and grub damage) Foreign Matter 0.25% maximum Nil Acceptance Live grain pests or insects. Prohibited chemicals, any excess amounts of permitted chemicals. Energy 1435 kj Protein 23.5 g Fat Total 1.3 g - Saturated 0.3 g Carbohydrates 42.5 g - Sugar 6.9 g Sodium 16 mg

Red kidney beans	Dried “kidney” shaped beans, of whole clean appearance organic, that have been grown, processed and packed in accordance with the requirements of regulation 2092/91 EU. Once soaked and cooked according to guidelines the bean will swell but retain “kidney” like shape	Once soaked and cooked in accordance with recommended guidelines for this material the beans should have	Once soaked and cooked the bean should have a firm texture, but not hard, that breaks down progressively	Deep maroon red colour	Moisture 16% max Ecoli 10 cfu/g Salmonella absent in 25g Yeasts /Moulds 5,000 cfu/g Coliforms 1.000 cfu/g Energy kcals 277 Energy kj 1177 Protein 22g Fat 1.4g of which Saturates 0.7g Carbohydrates 44g of which sugars 2.5g Salt Fibre 15g Metal Detection Shelf life 18 months if stored in dry ambient conditions and away from direct light.
Light red kidney beans	Medium dark red bean seeds ranging from slighted elongated to kidney shaped. Note this is an unprocessed agricultural product. Therefore at times, parameters such as shape, size, colour and moisture level may vary from typical values. While every endeavour is made to supply a consistent product, in years of extreme weather allowances may have to be made. Their subtle sweet flavour goes well with either spicy or mild seasonings. Kidney beans keep their shape during cooking. Use in chilli, salads, and soups, refried beans, or savoury baked beans.		Should be firm beans, free flowing and not joined together	Medium dark red with minimal discoloration.	Moisture 16% maximum Purity 99.95% minimum Extraneous Matter 0.05% maximum Foreign Seeds 0.05% maximum Foreign Matter 0.05% maximum Defects 2% maximum (Splits, skins, damaged, contrasting classes) Off Colour 2% maximum Energy 1255 kJ Protein 22.5 g Fat Total 1.1 g - Saturated 0.2 g Carbohydrates 41.8 g - Sugars 2.2 g Sodium 12 mg
Broad Beans	Broad beans shall be sound, dry, fresh and colour typical for the variety for the season. The broad beans shall be free from animal excreta, rodents, live insect pests and any chemical residues not registered for use on stored beans or in excess of legal tolerances. There shall be nil tolerances on pickling compounds / seed dressings or any fungicide added to the pulse as a seed dressing and any tainting agents or other contaminants imparting an odour not normally associated with Broad beans, including caked, bin burnt and / or mouldy broad beans which are result of product storage.	Should be free from any objectionable odours and taints.	Should be firm texture beans, free flowing and not joined together.	Should be olive green, deep cream or brown with minimal discoloration.	Energy 223 kJ Protein 6.9 g Fat Total 0.5 g - Saturated 0.1 g Carbohydrates 2.2 g - Sugars 0.7 g Sodium 15 mg

cranberry beans	<p>Light to medium brown to purplish speckled bean seeds ranging from slightly elongated to kidney shaped.</p> <p>This is an unprocessed agricultural product. Therefore at times parameters such as shape, size, colour and moisture level may vary from typical values. While every endeavour is made to supply a consistent product, in years of extreme weather allowances have to be made.</p>		Should be firm beans, free flowing and not joined together.	Light to medium brown to purplish speckled beans.	<p>Moisture 18% maximum</p> <p>Off Colour 2% maximum</p> <p>Purity 99.95% minimum</p> <p>Extraneous Matter 0.05% maximum</p> <p>Foreign Seeds 0.05% maximum</p> <p>Foreign Matter 0.05% maximum</p> <p>Defects 2% maximum (splits, skins, damaged, contrasting colours)</p> <p>Energy 1140 kJ</p> <p>Protein 23.3 g</p> <p>Fat 1.2 g</p> <p>- Saturated 0.2 g</p> <p>Carbohydrates 29.5 g</p> <p>- Sugars 7.1 g</p> <p>Sodium 22.0 mg</p>
Black Turtle Beans	<p>Dried ovoid "turtle" shaped black beans, that have been grown processed and packed in accordance with the requirements of regulation 2092/91 EU. Once soaked and cooked the beans will be swollen but should retain distinctive shape. The product is imported under organic certification UK5.</p>	Typical bland, wholesome flavour, with no off flavours or taints	After soaking and cooking the bean should be tender but firm, breaking down progressively on chewing	Black	<p>Moisture 18% Max</p> <p>Ecoli 10 cfu/g</p> <p>Salmonella Absent in 25g</p> <p>Yeasts /Moulds 10 cfu/g max</p> <p>Coliforms</p> <p>Energy kcals 284</p> <p>Energy kj 1206</p> <p>Protein 19g</p> <p>Fat 2.4g</p> <p>of which Saturates 0.6g</p> <p>Carbohydrates 46g</p> <p>of which sugars 2.9g</p> <p>Salt TRACE</p> <p>Fibre 15G</p> <p>Metal Detection</p> <p>Shelf life 12 months from delivery</p>
Red split lentil beans	<p>Red lentils, grown in accordance with the requirements of Regulation 2092/91/EC, that have been decorticated, split and polished</p>	Characteristic lentil flavour	Firm but not tough when cooked	Bright orange/red	<p>Moisture 13% Max</p> <p>Ecoli 100 cfu/g max</p> <p>Salmonella Absent in 25g</p> <p>Yeasts /Moulds 1000 cfu/g max, 5000 cfu/g max</p> <p>Coliforms 1000 cfu/g max</p> <p>Energy kcals 312</p> <p>Energy kj 1325</p> <p>Protein 24g</p> <p>Fat 1.3g</p> <p>of which Saturates 0.2g</p> <p>Carbohydrates 51g</p> <p>of which sugars 2.4g</p> <p>Salt 0.04g</p> <p>Fibre 3.9g</p> <p>Metal Detection</p> <p>Shelf life 12 months from production if stored correctly</p>

Small white beans/ Haricot beans	Sound, whole and dried haricot beans of clean and wholesome appearance.	Bland flavour with out taint or off flavours, that have been grown processed and packed in accordance with	Once soaked cooked the beans shall be firm but not hard.	White to pale ivory.	Moisture 18% max Ecoli 10 cfu/g Salmonella absent in 25g Yeasts /Moulds 1000 cfu/g Coliforms 1000 cfu/g Energy kcals 294 Energy kj 1249 Protein 21g Fat 1.6g of which Saturates 0.3g Carbohydrates 49g of which sugars 2.8g Salt Fibre 17g Metal Detection Shelf life 18 months, stored in dry ambient conditions
yellow split peas	Dried yellow split peas, that have been grown processed and packed in accordance with the requirements of regulation 2092/91 EU	Typically of peas with no off taints	Hard on delivery, tender once cooked	Yellow	Moisture 16% Max Ecoli <10 cfu/g Salmonella Absent in 25g Yeasts /Moulds 500 cfu/g Coliforms Energy kcals 282 Energy kj 1195 Protein 21g Fat 15g of which Saturates 1.2g Carbohydrates 46g of which sugars 6.6g Salt 0.021g Fibre 15g Metal Detection 1.5mm NFe, 1.5mm Fe, 2mm S/S Shelf life 12 months from production unless stated.
Black beans	Black beans are packed with fiber and protein. That means they'll satisfy even the most intense hunger, and will keep you feeling full and energetic for hours. Black beans help to regulate your body's glucose level throughout the day, which means your metabolism will be chugging away at to speed, burning through any extra calories you've taken on so that can stay slim and trim. Plus, the fiber content of black beans will help you beat cholesterol.				
Large lima beans	Large dried white bean seeds flattish and kidney shaped. Note this is an unprocessed agricultural product. Therefore at times, parameters such as shape, size, colour and moisture level may vary from typical values. While every endeavour is made to supply a		Should be firm beans, free flowing and not joined together.	White with minimal discoloration & blemishes	Energy 1415 kJ Protein 21.5 g Fat Total <1.0 g - Saturated <1.0 g Carbohydrates 44.4 g - Sugars 8.5 g Sodium 18 mg

	consistent product, in years of extreme weather allowances may have to be made.				
Butter beans	Sound, whole and dried butter beans of clean and wholesome appearance. The product has been grown, processed, and packed in accordance with the requirements of EU 2092/91.	Bland without off flavours or taint.	Soft bite (when cooked)	Off white to cream	Moisture 14% max Ecoli 10 cfu/g Salmonella absent in 25g Yeasts /Moulds 5000 cfu/g Coliforms 1000 cfu/g Energy kcals 303 Energy kj 1287 Protein 19g Fat 1.7g of which Saturates 0.4g Carbohydrates 53g of which sugars 3.6g Salt Fibre 16g Shelf life 18 months. The product must be stored in a cool, dry environment.
Cannellini Beans	Dried long "rod" shaped beans, of whole clean appearance, that have been grown, processed and packed in accordance with the requirements of regulation 2092/91 EU. Once soaked and cooked according to guidelines the bean will swell but retain "rod" like shape.	Once soaked and cooked in accordance with recommended guidelines for this material the beans should have	Once soaked and cooked the bean should have a firm texture, but not hard, that breaks down progressively	Off white - cream colour	Moisture 16% max Ecoli 10 cfu/g Salmonella Absent in 25g Yeasts /Moulds Coliforms 1,000 cfu/g Energy kcals 331 Energy kj 1406 Protein 21g Fat 1.7g of which Saturates 0.5g Carbohydrates 58g of which sugars 2.2g Salt Fibre 25g Metal Detection Shelf life 18 months if stored in dry ambient conditions and away from direct light.

Mung Beans	Small green beans, 3-5mm, that have been grown processed and packed in accordance with the requirements of regulation 2092/91 EU.	Characteristic without off flavours or taints	Once soaked and cooked the bean should be firm but not hard.	Green	Moisture 14% max Ecoli 10 cfu/g max Salmonella Absent in 25g Yeasts /Moulds 1,000 cfu/g max Coliforms 1,000 cfu/g max Energy kcals 325 Energy kj 1158 Protein 19g Fat 1.1g of which Saturates 0.3g Carbohydrates 46g of which sugars 1.5g Salt <0.01g Fibre 10g Metal Detection Shelf life Unless stated on the sack 18 months, stored in dry ambient conditions, away from direct sources of light.
Soya Beans	Whole soya beans of an even clean appearance. Grown and processed according to the requirements of EU regulation 2092/91	The soya beans should possess a wholesome flavour free from foreign taints and flavours.	Once soaked and cooked the soya bean should have a firm but tender texture.	Once soaked and cooked the bean should have a sandy beige / yellow colour	Moisture 14% max Ecoli 10 cfu/g max Salmonella absent in 25g Yeasts /Moulds 1,000 cfu/g max Coliforms 1,000 cfu/g max Energy kcals 350 Energy kj 1465 Protein 36g Fat 19g of which Saturates 2.3g Carbohydrates 15g of which sugars 5.5g Salt Fibre 16g Metal Detection 1.5mm NFe, 1.5mm Fe, 2mm S/S Shelf life as stated on the label
Green Lentils	Sound, whole, and dried green lentils, clean and wholesome in appearance, that have been grown, processed and packed in accordance with Regulation 2092/91 EU.	Bland odour, free from taint or off odours	Pre cooking the lentils will be hard; once soaked and cooked the lentils will be firm, but not tough or hard	They shall be mid to dark green in colour	Moisture 18% max Ecoli 10 cfu/g max Salmonella Absent in 25g Yeasts /Moulds 5000 cfu/g Coliforms 100,000 cfu/g max Energy kcals 310 Energy kj 1313 Protein 24g Fat 1.9g of which Saturates 0.2g Carbohydrates 49g of which sugars 1.2g Salt 0.01g Fibre 8.9g Metal Detection Shelf life 18 months

Beluga Lentils (black)	Organic black Beluga Lentils.	typical for pulses	Solid, free flow	black	Moisture 15% max Ecoli Salmonella Absent in 25g Yeasts /Moulds <1000 cfu/g Coliforms Energy kcals 304 Energy kj 1283 Protein 23.4g Fat 1.6g of which Saturates 0g Carbohydrates 40.6g of which sugars 1.1g Salt 0.8g Fibre 17g Metal Detection Shelf life 18 months from production
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