



Department of General Services
Procurement Division
707 Third Street, 2nd Floor
West Sacramento, CA 95605-2811

State of California
CONTRACT NOTIFICATION
****MANDATORY****

CONTRACT NUMBER:	1-08-89-69
DESCRIPTION:	Dried Legumes
CONTRACTOR(S):	ABC Ventures
CONTRACT TERM:	April 3, 2008 through March 31, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Dave Henning 916-375-4544 dave.henning@dgs.ca.gov

_____ original signed _____
Dion Campos, Food Acquisition Manager

Effective Date: **April 3, 2008**

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1. SCOPE

The State's contract with ABC Ventures is to provide Dried Legumes at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-69. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Dried Legumes to the State.

The contract term is for April 3, 2008 through March 31, 2009, and the State has the unilateral right to exercise options to extend the contract for one (1) additional year or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment, Cost Sheets
All contract items are mandatory, there will be no exceptions.

3. CONTRACT USAGE/RULES

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamanual.htm> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at pams@dgs.ca.gov.
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
 - State Department Name
 - Contact name
 - Telephone number
 - Mailing address
 - Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

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- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@dgs.ca.gov

4. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (You may click on “DGS Price Book” at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm> for current fees.)

5. CONTRACT ADMINISTRATION

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

State Contract Administrator:	Dave Henning
Address:	DGS/Procurement Division 707 Third Street, 2 nd Floor, MS 201 West Sacramento, CA 95605
Telephone:	(916) 375-4544
Facsimile:	(916) 375-4439
E-Mail:	dave.henning@dgs.ca.gov

Contract Administrator:	Adam Clingerman
Company:	ABC Ventures
Address:	2411 Old Crow Canyon Road Ste 105 San Ramon, CA 94583
Telephone:	925-837-7400
Facsimile:	925-837-4999
E-Mail:	abcv@ureach.com

6. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues after five (5) working days should notify the State’s contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 5 days.

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7. PURCHASE EXECUTION

- A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: <http://www.dgs.ca.gov/osp> (select Standard Forms).
- B. All State agencies will submit executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit, Second Floor, MS 203
707 Third Street, 2nd Floor North
West Sacramento, CA 95605-2811

8. ORDERING PROCEDURE:

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

Contractor Ordering Information

The ordering information for each contractor is listed in #5, Contract Administrator section above.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor will then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65), which fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

Orders can be submitted up to the final day of expiration; however, your company will still be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

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9. ORDER LIMITS

The minimum order shall be **250 Pounds** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

10. ORDER ACKNOWLEDGEMENT

The contractor will provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement will include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

11. DELIVERY INSTRUCTIONS

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

12. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

13. CONTRACTOR REPORTING REQUIREMENTS

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The supplier is required to submit a detailed usage report every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. A sample of this report is attached. These reports will be due on the 5th day of the month report is due. The report must be done in an Excel spreadsheet, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Agency Billing Code
5. Line Item Number & Description
6. Quantity Ordered
7. Contract Cost Per Unit
8. Total Cost Line Item

In addition, you must total each PO, each Institution, and a grand total for the complete quarter. Invoice copies or list of purchase orders will not fulfill this requirement.

Invoice copies or list of purchase orders will not fulfill this requirement.

14. FREIGHT ON BOARD (F.O.B.) DESTINATION

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

17. EMERGENCY/EXPEDITED ORDERS

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

18. SHIPPED ORDERS

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Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving activity for storage. Packaging shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please reference www.nmfta.org for information) (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:
<http://www.documents.dgs.ca.gov/pd/modellang/GPIT0407.pdf>.

19. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

20. QUALITY ASSURANCE

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

21. INVOICING REQUIREMENTS

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Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

22. SPECIFICATIONS

The offered products must be in accordance with the attached bid specifications:

8915-08BS-001, Dried Legumes, Peas, & Lentils, January 8, 2008

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

23. PRESERVATION, PACKAGING, AND PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the Contractor to the receiving activity for storage. Shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

24. PAYMENT

Payment terms for this contract are as follows:

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Contractor	Terms
ABC Ventures	½ %; 10 Days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than thirty (30) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

25. PRICES

Prices will be **firm fixed** for the duration of the contract.

26. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

27. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the Contractor in the event of an emergency.

28. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. An extension to this contract will zero quantities with respect to the dollar value plus 40% mentioned above. The Contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date.

The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less than 20% is expended, the contract may be extended, with the Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

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29. MODIFICATION OF CONTRACT

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

This contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

30. EMERGENCY EXTENSION OPTION

In the event of an emergency, the State upon mutual agreement with the contractor may extend the contract for up to one (1) additional year beyond the stated term and any noted extensions. Extensions during this period may occur in various increments until the establishment of a new contract (the total of the Emergency extension(s) terms shall not exceed one (1) additional year). All original Terms and Conditions shall remain the same during the extensions. Emergency Extension option may be exercised in the event that a replacement contract cannot be established due to the protest of Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

31. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should you need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
ABC Ventures	On file

32. SMALL BUSINESS CERTIFICATION

The small business (SB) certifications and percentages for the contractors are listed below. Agencies can verify that the certifications are currently valid at the following website: <http://www.pd.dgs.ca.gov/smbus/default.htm>.

Contractor Name	OSDS Certification #
ABC Ventures	2645

33. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990

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(Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

34. FORCED, CONVICT, AND INDENTURED LABOR

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

35. ATTACHMENTS

- Contract Pricing
- State Specifications
 - 8915-08BS-001, Dried Legumes, Peas, & Lentils, January 8, 2008**
- Nutritional Facts

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Cost Sheets

Item	Unit	Commodity #	Description	Price
(1)	LB	8915-909-0007-0	Bean, Kidney, Dry	\$0.695
		Manufacturer:	Pacific Grain & Foods	
		Brand Offered:	P G & F	
		Product Code:	226	
		Packaging:	50 lb. Bag	
(2)	LB	8915-909-0009-4	Bean, Lima, Baby, Dry	\$0.5880
		Manufacturer:	Pacific Grain & Foods	
		Brand Offered:	P G & F	
		Product Code:	326	
		Packaging:	50 lb. Bag	
(3)	LB	8915-909-0010-0	Bean, Lima, Large, Dry	\$0.6842
		Manufacturer:	Pacific Grain & Foods	
		Brand Offered:	P G & F	
		Product Code:	256	
		Packaging:	50 lb. Bag	
(4)	LB	8915-909-0011-2	Bean, Pink, Dry	\$ 0.5345
		Manufacturer:	Pacific Grain & Foods	
		Brand Offered:	P G & F	
		Product Code:	286	
		Packaging:	50 lb. Bag	

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Item	Unit	Commodity #	Description	Price
(5)	LB	8915-909-0012-4	Bean, Pinto, Dry	\$ 0.5986
		Manufacturer:	Pacific Grain & Foods	
		Brand Offered:	P G & F	
		Product Code:	201	
		Packaging:	50 lb. Bag	
(6)	LB	8915-909-0013-6	Bean, Red, California, Dry	\$ 0.5880
		Manufacturer:	Pacific Grain & Foods	
		Brand Offered:	P G & F	
		Product Code:	296	
		Packaging:	50 lb. Bag	
(7)	LB	8915-909-0014-8	Bean, White, Small, Dry	\$ 0.6093
		Manufacturer:	Pacific Grain & Foods	
		Brand Offered:	P G & F	
		Product Code:	276	
		Packaging:	50 lb. Bag	
(8)	LB	8915-909-0015-0	Bean, White, Large, Dry	\$ 0.6414
		Manufacturer:	Pacific Grain & Foods	
		Brand Offered:	P G & F	
		Product Code:	236	
		Packaging:	50 lb. Bag	

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Cost Sheets

Item	Unit	Commodity #	Description	Price
(9)	LB	8915-909-0037-9	Bean, Pea, Blackeye, Dry	\$ 0.5880
		Manufacturer:	Pacific Grain & Foods	
		Brand Offered:	P G & F	
		Product Code:	216	
		Packaging:	50 lb. Bag	

Item	Unit	Commodity #	Description	Price
(10)	LB	8915-909-0036-7	Bean, Pea, Split, Dry	\$ 0.4276
		Manufacturer:	Pacific Grain & Foods	
		Brand Offered:	P G & F	
		Product Code:	246	
		Packaging:	50 lb. Bag	

(11)	LB	8915-909-0029-0	Bean, Lentil, Dry	\$ 0.5880
		Manufacturer:	Pacific Grain & Foods	
		Brand Offered:	P G & F	
		Product Code:	241	
		Packaging:	50 lb. Bag	



STATE OF CALIFORNIA

Bid Specification

8915-08BS-001

Dried Legumes (Beans), Peas, Split Peas and Lentils

1.0 SCOPE

This bid specification establishes requirements for beans, peas, split peas and lentils packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

- 3.1 The products (beans, peas, split peas and lentils) shall be prepared from Grade U.S. No. 1 beans, peas, split peas and lentils.
- 3.2 The products shall be dried, dockage free.
- 3.3 The products shall not be contain of live weevils, other live insects, insect webbing or filth, metal fragments, or broken glass.
- 3.4 The products shall be free from musty, sour and commercially objectionable odor. A musty odor shall be any odor that is earthy, moldy, and ground-like. A sour odor shall be any odor that is rotten, sharp, or bitter. A commercially objectionable odor shall be any odor that is not normal to beans and that, because of its presence, renders the beans unfit for normal commercial usage
- 3.5 The products shall have good color. Products shall be practically free from discoloration and have the uniform natural color and appearance characteristics of the predominating lentil and beans type. Discoloration (off-color) caused from other than natural aging and natural causes, shall not be acceptable.
- 3.6 The products shall be well screened in their general appearance and shall be uniform in size and practically free from such small, dried-up, undeveloped beans/lentil, splits, broken beans and lentil, large beans/lentil and foreign material.
- 3.7 The products shall be divided into classes as described below and shall be produced from crop year.
 - 3.7.1 **Peas, Green:** Seeds that are small, oval, quite plump, ends abruptly rounded, and green in color.
 - 3.7.2 **Blackeye Pea or Beans** (Cowpeas of the blackeye variety): Cowpeas of the Brown-eye and Violet-eye types shall also be considered as Black-eye beans.

Seeds that are medium, slightly flattened, skin wrinkled, and white in color with large black, brown, or violet spots surrounding the eye.

- 3.7.3 **Pinto Beans** (including the Mexican pinto type, but not the type known as spotted red Mexican): Seeds that are medium large, somewhat flattened, and light brown in color, tinted salmon with narrow curved streaks of darker brown or mahogany red.
- 3.7.4 **Small White Beans** (the type grown on the Pacific Coast, not including tepary beans): Seeds that are small, shape somewhat triangular, flattened, one end somewhat larger and broader than the other, both ends rounded but the small end more abruptly, and white in color.
- 3.7.5 **Light Red Kidney Beans** (including the type grown on the Pacific Coast): Seeds that are medium to large, long, broad, somewhat kidney shaped, may be rather flattened, ends rounded and light to reddish brown in color.
- 3.7.6 **Dark Red Kidney Beans:** Seeds that are large, oblong to kidney shaped, somewhat flattened, ends rounded, eye small, flat, and dark red in color.
- 3.7.7 **Small California Red Beans** (known also as red Mexican, and Idaho red): Seeds that are small, very broad, oval, reddish purple in color over the entire surface and marked with a very narrow, black eye ring.
- 3.7.8 **Pink Beans:** Seeds that are medium-sized, thin, and light salmon pink in color with rather obscure light brown eye ring.
- 3.7.9 **Black Beans:** Seeds that are small, oval to rectangular in shape, and black in color with white eye. Also known as “turtle beans”.
- 3.7.10 **Large Lima Beans** (characteristic of the large white Pole and Burpee Bush Lima type): Seeds that are large, broad, oblong, fairly plump, ends rounded, and pale creamy white to greenish white in color.
- 3.7.11 **Baby Lima Beans** (characteristic of small white Lima beans of the Henderson Bush and similar types): Seeds that are small, short, broad, somewhat triangular, flattened, surface somewhat wrinkled, one end usually broader and more gradually rounded than the other, and pale creamy white in color.
- 3.7.12 **Lentils:** Dockage free dried lentils are threshed seeds of the lentil plants, which after removal of the dockage contain 50.0% or more of whole lentils and not more than 10.0% foreign material. They are lens shaped, generally from 2mm (5/64”) to 9mm (3/8”) in diameter, and vary from 15,600 to 100,000 seeds per pound. Seed color shall be brown. The seed surface is generally smooth but on some large seeds may be wrinkled.
- 3.7.13 **Split Peas:** Dry threshed seeds of the garden pea plant (*Pisum sativum* L.) and the winter field pea plant (*Pisum sativum* var. *arvense* (L.) Poir) of which 50.0% or more have been split into halves or smaller pieces and which contain not more than 10.0% of foreign material. Split peas are from garden varieties, which have green-colored cotyledons.

3.8 GRADES AND GRADE REQUIREMENT FOR BEANS

MAXIMUM PERCENT (by weight) LIMITS OF ----						
CLASS OF BEANS	MOISTURE (%) (1)	TOTAL DEFECTS (%)	BADLY DAMAGED (%)	FOREIGN MATERIAL		CONTRASTING CLASSES (%) (2)
				TOTAL (%)	STONES (%)	
Kidney: Light Red Dark Red	18.0	2.0	2.0	0.5	0.2	0.5
Baby Lima (3)	18.0	2.0	1.0	0.5	0.2	0.5
Large Lima (4)	18.0	6.0	0.5	0.5	0.2	0.5
Pink Bean	18.0	2.0	2.0	0.5	0.2	0.5
Black Bean	18.0	2.0	2.0	0.5	0.2	0.5
Pinto Bean	18.0	3.0	3.0	0.5	0.2	0.5
California Red	18.0	2.0	2.0	0.5	0.2	0.5
Small White	18.0	2.0	2.0	0.5	0.2	0.5
Black-eye Beans/peas	18.0	4.0	2.0	0.5	0.2	0.5

(1) Moisture: Beans with more than 18% moisture are graded High moisture or special grade beans.

(2) Beans of other classes that are of a different color, size, or shape from the beans of the class designated.

(3) Baby Lima: Max. limits of Splits: 2.0%
Max. limits of Blistered, Wrinkled, and/or broken: 2.0%

(4) Large Lima:
The Total defects are Blistered, Wrinkled, and defects.
Max. limits of total Damage beans: 2.0%
Max. limits of splits: 3.0%
Max. limits of Broken: 5.0%

3.9 GRADES AND GRADE REQUIREMENTS FOR SPLIT PEAS

Grading Factors	Maximum percent limits of-- US GRADE NO. 1
Split Peas Passing Through:	
10/64" Round-hole Sieve	3.0
8/64" Round-Hole Sieve	0.5
6/64" Round-Hole Sieve	0.1
Defects/Damages:	
Weevil-Damaged Split Peas:	0.5
Heat Damaged Split Peas	0.2
Damaged Split Peas (1)	1.0

Contrasting Split Peas:	
In Green Split Peas Only	0.3
Whole Peas	0.5
White Caps:	
In Green Split Peas Only	1.0
Bleached Peas:	
In Green Split Peas Only	1.5
Foreign Material	0.1
Minimum Requirements for Color	Good
Moisture	15

US Sample grade split Peas are products, which do not meet the requirements for the grade US NO. 1 or contain more than 15.0% moisture.

(1) Damaged split peas do not include weevil damaged or heat damaged split peas.

3.10 GRADES, GRADE REQUIREMENTS, AND GRADE DESIGNATIONS FOR LENTILS

Grading Factors	Maximum Percent limits of US Grade NO. 1
Defective Lentils:	
Total (1)	2.0
Weevil Damaged Lentils	0.3
Heat Damaged Lentils	0.2
Foreign Material	
Total (2)	0.2
Stones	0.1
Skinned Lentils	4.0
Contrasting Lentils (3)	2.0
Inconspicuous Admixture	0.5
Maximum Requirements For Color	Good
Moisture	14.0

Lentils with more than 14.0% moisture will consider US Sample grade which do not meet the requirements for the grades U.S. NO. 1.

(1) Defective lentils total is weevil damaged, heat damaged, damaged, and split lentils combined.

(2) Foreign material total includes stones.

(3) Lentils with more than 4.0% contrasting lentils shall grade no higher than a U.S. No. 3.

4.0 INSPECTION

Under the terms of the State Specification 8900-08QS-001, dated February 8, 2008 "Inspection, Testing & Certification of Processed Foods", the products shall be officially inspected in accordance with the applicable USDA standards (United States Standards for Beans, Effective date, April 2005 and United States Standards for Whole Dry Peas, Split Peas, and Lentils, printed May 1999) and inspection handbooks (Bean Inspection Handbook, April 1999 and Pea and Lentil Handbook, August 1998).



DARK RED KIDNEY BEANS

Typical Quality Information

Moisture:	Max 14 %
Smell:	Typical flavor with no off flavor.
Taste:	Typical taste with no sour, musty, rancid or chemical taste
Broken grains	<5 %.
Other damage:	Max 1 %
Varietal pure:	99 %
Sizing:	Standard
Purity:	99.9 %
FM:	Max 0.1 % (harmful or toxic fm: glass, metal, etc: 0 %).
Mold:	0 % visual allowed; none.
Storage & Shelf Life:	When stored in a cool (preferably less than 75F) and dry location (less than 65% humidity), shelf life is approximately two years
Packaging:	Multi-wall paper; 25 lb., 50 lb., 1 ton Totes.

Has been approved by USDA



G R A I N & F O O D S

DARK RED KIDNEY BEANS

Nutritional Information

Nutrition Facts		Serve. Size ¼ cup (46g)		
Amount Per Serving		**Percent Daily Values (DV) are based on 2,000 cal. diet. Your daily values may be higher or lower depending on your calorie needs:		
Calories	160			
Cal. From Fat	5			
	% Daily Values**	Calories	2,000	2,500
Total Fat 0g	1%	Total Fat	Less than 65g	80g
Saturated Fat 0g	0%	Sat Fat	Less than 20g	25g
Trans Fat 0g		Cholesterol	Less than 300mg	300mg
Cholesterol 0mg	0%	Sodium	Less than 2,400mg	2,400mg
Sodium 15mg	0%	Total Carbohyd	Less than 300g	375g
Potassium 360mg		Dietary Fiber	25g	30g
Total Carbohyd 27g	10%	Basis of Vitamins and Minerals		
Dietary Fiber 7g	28%	Vitamin A 5000 IU Iron 8mg Potassium 3500mg		
Sugars 2g		Vitamin C 60mg Calcium 1000 IU		
Protein 11g		Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		
Vitamin A	0%	Ingredients: Dark Red Kidney Beans		
Vitamin C	0%	Preparation: (1 cup dry beans) Rinse beans, Soak overnight to reduce cooking time. Drain. Add beans to 3 cups boiling water, and simmer covered for 60-120 min. (soaked), 120-150 min (unsoaked). Yields 2 ¼ cups cooked beans.		
Calcium	6%			
Iron	15%			
Thiamine				
Riboflavin				
Niacin				



BABY LIMA BEANS

Typical Quality Information

Moisture:	Max 14 %
Smell:	Typical flavor with no off flavor.
Taste:	Typical taste with no sour, musty, rancid or chemical taste
Broken grains	<2 %.
Other damage:	Max 1%
Varietal pure:	99 %
Sizing:	Standard
Purity:	99.9 %
FM:	Max 0.1 % (harmful or toxic fm: glass, metal, etc: 0 %).
Mold:	0 % visual allowed; none.
Storage & Shelf Life:	When stored in a cool (preferably less than 75F) and dry location (less than 65% humidity), shelf life is approximately two years
Packaging:	Multi-wall paper; 25 lb., 50 lb., 1 ton Totes.

Has been approved by USDA



G R A I N & F O O D S

BABY LIMA BEANS

Nutritional Information

Nutrition Facts		Serve. Size ¼ cup (43g)		
Amount Per Serving		**Percent Daily Values (DV) are based on 2,000 cal. diet. Your daily values may be higher or lower depending on your calorie needs:		
Calories	150			
Cal. From Fat	5			
% Daily Values**		Calories	2,000	2,500
Total Fat 0g	1%	Total Fat	Less than 65g	80g
Saturated Fat 0g	0%	Sat Fat	Less than 20g	25g
Trans Fat 0g		Cholesterol	Less than 300mg	300mg
Cholesterol 0mg	0%	Sodium	Less than 2,400mg	2,400mg
Sodium 15mg	0%	Total Carbohyd	Less than 300g	375g
Potassium 360mg		Dietary Fiber	25g	30g
Total Carbohyd 27g	9%	Basis of Vitamins and Minerals		
Dietary Fiber 7g	37%	Vitamin A 5000 IU Iron 8mg Potassium 3500mg		
Sugars 2g		Vitamin C 60mg Calcium 1000 IU		
Protein 11g		Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		
Vitamin A	0%	Ingredients: Baby Lima Beans		
Vitamin C	0%	Preparation: (1 cup dry beans) Rinse beans, Soak overnight to reduce cooking time. Drain. Add beans to 3 cups boiling water, and simmer covered for 60-90 min. (soaked), 150 min (unsoaked).		
Calcium	6%			
Iron	15%			
Thiamine				
Riboflavin				
Niacin				



GRAIN & FOODS

LARGE LIMA BEANS

Typical Quality Information

Moisture:	Max 15 %
Smell:	Typical flavor with no off flavor.
Taste:	Typical taste with no sour, musty, rancid or chemical taste
Broken grains	<2 %.
Other damage:	Max 1%
Varietal pure:	99 %
Sizing:	Standard
Purity:	99.9 %
FM:	Max 0.1 % (harmful or toxic fm: glass, metal, etc: 0 %).
Mold:	0 % visual allowed; none.
Storage & Shelf Life:	When stored in a cool (preferably less than 75F) and dry location (less than 65% humidity), shelf life is approximately two years
Packaging:	Multi-wall paper; 25 lb., 50 lb., 1 ton Totes.

Has been approved by USDA



GRAIN & FOODS

LARGE LIMA BEANS

Nutritional Information

Nutrition Facts		Serve. Size ¼ cup (43g)		
Amount Per Serving		**Percent Daily Values (DV) are based on 2,000 cal. diet. Your daily values may be higher or lower depending on your calorie needs:		
Calories	150			
Cal. From Fat	5			
	% Daily Values**	Calories	2,000	2,500
Total Fat 0g	1%	Total Fat	Less than 65g	80g
Saturated Fat 0g	0%	Sat Fat	Less than 20g	25g
Trans Fat 0g		Cholesterol	Less than 300mg	300mg
Cholesterol 0mg	0%	Sodium	Less than 2,400mg	2,400mg
Sodium 15mg	0%	Total Carbohyd	Less than 300g	375g
Potassium 360mg		Dietary Fiber	25g	30g
Total Carbohyd 27g	9%	Basis of Vitamins and Minerals		
Dietary Fiber 7g	37%	Vitamin A 5000 IU Iron 8mg Potassium 3500mg		
Sugars 2g		Vitamin C 60mg Calcium 1000 IU		
Protein 11g		Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		
Vitamin A	0%	Ingredients: Large Lima Beans		
Vitamin C	0%	Preparation: (1 cup dry beans) Rinse beans, Soak overnight to reduce cooking time. Drain. Add beans to 3 cups boiling water, and simmer covered for 60-90 min. (soaked), 150 min (unsoaked).		
Calcium	6%			
Iron	15%			
Thiamine				
Riboflavin				
Niacin				



PINK BEANS

Typical Quality Information

GENERAL

The product shall meet all standards for U.S.D.A. #1 Canner Quality food grade including compliance with provisions of Federal Food, Drug and Cosmetic Act General Regulations for its enforcement. The product must comply with the following specifications;

PHYSICAL

Total Defect	2.0% Maximum
Badly Damaged Beans	0.3% Maximum
Foreign Materials, Total - Stones	0.5% Maximum .01% non water soluble (stones, insect Fragments, etc.)
Contrasting Classes	0.5% Maximum
Classes that Blend	5.0% Maximum

MICROBIOLOGICAL

APC	10,000/g Maximum
Coliform	100/g Maximum
E.Coli	Negative
CPS	Negative
Salmonella	Negative
Yeasts/Molds	200/g Maximum

PACKAGING

25 lb, 50 lb., 100 lb., multi-wall paper bags and 2,200 lbs Sulk Totes

STORAGE

Store the product in a cool, dry place

Beans, Pink, Mature Seeds, Raw



G R A I N & F O O D S

PINK BEANS

Nutritional Information

Nutrition Facts	
Serving Size 1 cup	
Amount Per Serving	
Calories 720	Calories from Fat 20
0/0 Daily Value ^{***}	
Total Fat 2.37 g	3.7%
Saturated Fat 0.61 g	3.1 %
Trans Fat 0g	
Cholesterol 0.00 mg	0.0 %
Sodium 16.80 mg	0.7%
Total Carbohydrate 134.80 g	44.9 %
Dietary Fiber 26.67 g	106.7 %
Sugars 0	
*Protein 44.02 g	88.0 %
Vitamin A 0.0 %	Vitamin C 0.0 %
Calcium 27.3 %	Iron 79.0 %
Niacin 19.9 %	Vitamin E 0.7 %
* Percent Daily Values are based on a diet of 2,000 calories.	
* RDA Protein amounts vary based on age & gender	



PINTO BEANS

Typical Quality Information

Moisture:	Max 15 %
Smell:	Typical flavor with no off flavor.
Taste:	Typical taste with no sour, musty, rancid or chemical taste
Splits	Max 2%
Other damage:	Max 1%
Varietal pure:	99 %
Sizing:	Standard
Purity:	99.9 %
FM:	Max 0.1 % (harmful or toxic fm: glass, metal, etc: 0 %).
Mold:	0 % visual allowed; none.
Storage & Shelf Life:	When stored in a cool (preferably less than 75F) and dry location (less than 65% humidity), shelf life is approximately two years
Packaging:	Multi-wall paper; 25 lb., 50 lb., 1 ton Totes.

Has been approved by USDA



G R A I N & F O O D S

PINTO BEANS

Nutritional Information

Nutrition Facts		Serve. Size ¼ cup (45g)		
Amount Per Serving		**Percent Daily Values (DV) are based on 2,000 cal. diet. Your daily values may be higher or lower depending on your calorie needs:		
Calories	150			
Cal. From Fat	5			
	% Daily Values**	Calories	2,000	2,500
Total Fat .5g	1%	Total Fat	Less than 65g	80g
Saturated Fat 0g	0%	Sat Fat	Less than 20g	25g
Trans Fat 0g		Cholesterol	Less than 300mg	300mg
Cholesterol 0mg	0%	Sodium	Less than 2,400mg	2,400mg
Sodium 10mg	0%	Total Carbohyd	Less than 300g	375g
Potassium 470mg		Dietary Fiber	25g	30g
Total Carbohyd 28g	9%	Basis of Vitamins and Minerals		
Dietary Fiber 9g	36%	Vitamin A 5000 IU Iron 8mg Potassium 3500mg		
Sugars 0g		Vitamin C 60mg Calcium 1000 IU		
Protein 10g		Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		
Vitamin A	0%	Ingredients: Pinto Beans		
Vitamin C	0%	Preparation: (1 cup dry peas) Rinse beans. Soak overnight to reduce cooking time. Drain. Add beans to 3 cups boiling water, and simmer covered for 60-90 min. (soaked), 150 min. (unsoaked).		
Calcium	6%			
Iron	20%			
Thiamine				
Riboflavin				
Niacin				



GRAIN & FOODS

SMALL RED BEANS

Typical Quality Analysis

Moisture:	Max: 15%.
Smell:	Typical flavor with no off flavor.
Taste:	Typical taste with no sour, musty, rancid or chemical taste.
Splits:	Max 2%.
Other damage:	Max 1%.
Varietal Pure:	99%.
Sizing:	Standard.
Purity:	99.9%.
FM:	Maximum 0.1% (Harmful or toxic FM: glass, metal, etc.: 0%)
Mold:	0% visual allowed; none
Storage & Shelf Life:	When stored in a cool (preferably less than 75F) and dry location (less than 65% humidity), shelf life is approximately two years.
Packaging:	Multi-wall paper; 25 lb., 50 lb., Tote. 2,000 lb.

Has been approved by USDA



GRAIN & FOODS

SMALL RED BEANS Nutritional Information

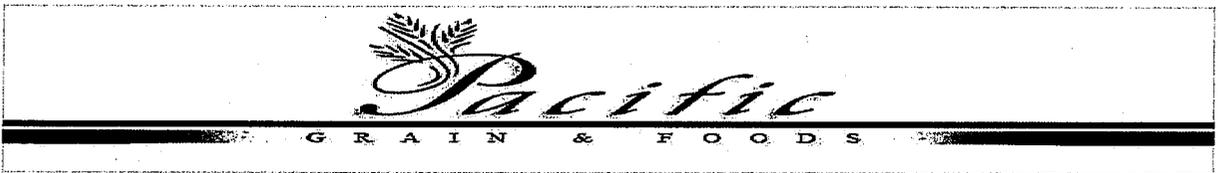
Nutrition Facts

Serving Size: 100 g

Amount per Serving

Calories 330 kcal

		% Daily Value
Total Fat	1.06 g	2%
Saturated Fat	0.154 g	1%
Polyunsaturated Fat	0.082 g	
Monounsaturated Fat	0.586 g	
Trans-Fat	0 g	
Cholesterol	0 mg	0%
Sodium	12 mg	1%
Total Carbohydrates	59.8 g	20%
Dietary Fiber	24.9 g	100%
Sugars		
Protein	24.4 g	49%
Vitamins and Minerals		
Vitamin A	80 IU	0%
Vitamin C	4.5 mg	7%
Calcium	195 mg	19%
Iron	9.4 mg	52%



SMALL WHITE BEANS

Typical Quality Information

Moisture:	Max 14 %
Smell:	Typical flavor with no off flavor.
Taste:	Typical taste with no sour, musty, rancid or chemical taste
Broken grains	<5 %.
Other damage:	Max 1%
Varietal pure:	99 %
Sizing:	Standard
Purity:	99.9 %
FM:	Max 0.1 % (harmful or toxic fm: glass, metal, etc: 0 %).
Mold:	0 % visual allowed; none.
Storage & Shelf Life:	When stored in a cool (preferably less than 75F) and dry location (less than 65% humidity), shelf life is approximately two years
Packaging:	Multi-wall paper; 25 lb., 50 lb., 1 ton Totes.

Has been approved by the USDA



GRAIN & FOODS

SMALL WHITE BEANS

Nutritional Information

Nutrition Facts		Serve. Size ¼ cup (42g)		
Amount Per Serving		**Percent Daily Values (DV) are based on 2,000 cal. diet. Your daily values may be higher or lower depending on your calorie needs:		
Calories	120			
Cal. From Fat	0			
	% Daily Values**	Calories	2,000	2,500
Total Fat 0g	0%	Total Fat	Less than 65g	80g
Saturated Fat 0g	0%	Sat Fat	Less than 20g	25g
Trans Fat 0g		Cholesterol	Less than 300mg	300mg
Cholesterol 0mg	0%	Sodium	Less than 2,400mg	2,400mg
Sodium 12mg	1%	Total Carbohyd	Less than 300g	375g
Total Carbohyd 25g	8%	Dietary Fiber	25g	30g
Dietary Fiber 15g	58%	Basis of Vitamins and Minerals		
Sugars 1g		Vitamin A 5000 IU Iron 8mg Potassium 3500mg		
Protein 10g		Vitamin C 60mg Calcium 1000 IU		
Vitamin A	0%	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		
Vitamin C	0%	Ingredients: Small White Beans		
Calcium	6%	Preparation: (1 cup dry peas) Rinse beans. Soak overnight to reduce cooking time. Drain. Add beans to 3-4 cups boiling water, and simmer covered for 60-90 min. (soaked), 120 min. (unsoaked).		
Iron	20%			



GREAT NORTHERN (LARGE WHITE) BEANS

Typical Quality Information

Moisture:	Max 14 %
Smell:	Typical flavor with no off flavor.
Taste:	Typical taste with no sour, musty, rancid or chemical taste
Broken grains	<5 %.
Other damage:	Max 1%
Varietal pure:	99 %
Sizing:	Standard
Purity:	99.9 %
FM:	Max 0.1 % (harmful or toxic fm: glass, metal, etc: 0 %).
Mold:	0 % visual allowed; none.
Storage & Shelf Life:	When stored in a cool (preferably less than 75F) and dry location (less than 65% humidity), shelf life is approximately two years
Packaging:	Multi-wall paper; 25 lb., 50 lb., 1 ton Totes.

Has been approved by USDA.



GRAIN & FOODS

GREAT NORTHERN (LARGE WHITE) BEANS

Nutritional Information

Nutrition Facts		Serve. Size ¼ cup (46g)		
Amount Per Serving		**Percent Daily Values (DV) are based on 2,000 cal. diet. Your daily values may be higher or lower depending on your calorie needs:		
Calories	160			
Cal. From Fat	5			
	% Daily Values**	Calories	2,000	2,500
Total Fat 0.5g	1%	Total Fat	Less than 65g	80g
Saturated Fat 0g	0%	Sat Fat	Less than 20g	25g
Trans Fat 0g		Cholesterol	Less than 300mg	300mg
Cholesterol 0mg	0%	Sodium	Less than 2,400mg	2,400mg
Sodium 0mg	0%	Total Carbohyd	Less than 300g	375g
Potassium 450mg		Dietary Fiber	25g	30g
Total Carbohyd 29g	10%	Basis of Vitamins and Minerals		
Dietary Fiber 10g	38%	Vitamin A 5000 IU Iron 8mg Potassium 3500mg, Vitamin C 60mg Calcium 1000 IU		
Sugars 0g		Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		
Protein 11g		Ingredients: Great Northern (Large White) Beans		
Vitamin A	0%	Preparation: (1 cup dry beans) Rinse Beans. Soak overnight to reduce cooking time. Drain. Add beans to 3 cups boiling water, and simmer covered for 60-120 min. (soaked), 120-150 min (unsoaked). Yields 2 ¼ cups cooked beans.		
Vitamin C	0%			
Calcium	6%			
Iron	15%			
Thiamine				
Riboflavin				
Niacin				



BLACK-EYE PEAS

Typical Quality Information

Moisture:	Max 14 %
Smell:	Typical flavor with no off flavor.
Taste:	Typical taste with no sour, musty, rancid or chemical taste
Broken grains	<5 %.
Other damage:	Max 1%
Varietal pure:	99 %
Sizing:	Standard
Purity:	99.9 %
FM:	Max 0.1 % (harmful or toxic fm: glass, metal, etc: 0 %).
Mold:	0 % visual allowed; none.
Storage & Shelf Life:	When stored in a cool (preferably less than 75F) and dry location (less than 65% humidity), shelf life is approximately two years
Packaging:	Multi-wall paper; 25 lb., 50 lb., 1 ton Totes.

Has been approved by the USDA.



GRAIN & FOODS

BLACK-EYE PEAS

Nutritional Information

Nutrition Facts		Serve. Size ¼ cup (dry)		
Amount Per Serving		**Percent Daily Values (DV) are based on 2,000 cal. diet. Your daily values may be higher or lower depending on your calorie needs:		
Calories	94			
Cal. From Fat	0			
	% Daily Values**		Calories	2,000 2,500
Total Fat 0g	0%	Total Fat	Less than 65g	80g
Saturated Fat 0g	0%	Sat Fat	Less than 20g	25g
Trans Fat 0g		Cholesterol	Less than 300mg	300mg
Cholesterol 0mg	0%	Sodium	Less than 2,400mg	2,400mg
Sodium 15mg	1%	Total Carbohyd.	Less than 300g	375g
Potassium 360mg		Dietary Fiber	25g	30g
Total Carbohyd 27g	8%	Basis of Vitamins and Minerals		
Dietary Fiber 7g	42%	Vitamin A 5000 IU Iron 8mg Potassium 3500mg		
Sugars 2g		Vitamin C 60mg Calcium 1000 IU		
Protein 11g		Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		
Vitamin A	0%	Ingredients: Black-eye Peas.		
Vitamin C	1%	Preparation: (1 cup dry peas) Rinse and drain. Add peas to 3 cups boiling water, and simmer covered for 60 min. (soaked), 120 min (unsoaked). Yields 2 cups cooked peas.		
Calcium	2%			
Iron	18%			
Thiamine				
Riboflavin				
Niacin				



GREEN SPLIT PEAS

Typical Quality Information

Moisture:	Max 14 %
Smell:	Typical flavor with no off flavor.
Taste:	Typical taste with no sour, musty, rancid or chemical taste
Broken grains	<2 %.
Other damage:	Max 1%
Varietal pure:	99 %
Sizing:	Standard
Purity:	99.9 %
FM:	Max 0.1 % (harmful or toxic fm: glass, metal, etc: 0 %).
Mold:	0 % visual allowed; none.
Storage & Shelf Life:	When stored in a cool (preferably less than 75F) and dry location (less than 65% humidity), shelf life is approximately two years
Packaging:	Multi-wall paper; 25 lb., 50 lb., 1 ton Totes.

Has been approved by USDA



GRAIN & FOODS

GREEN SPLIT PEAS

Nutritional Information

Nutrition Facts		Serve. Size ½ cup (100g)		
Amount Per Serving		**Percent Daily Values (DV) are based on 2,000 cal. diet. Your daily values may be higher or lower depending on your calorie needs:		
Calories	340			
Cal. From Fat	0			
% Daily Values**		Calories	2,000	2,500
Total Fat 1g	0%	Total Fat	Less than 65g	80g
Saturated Fat 0g	0%	Sat Fat	Less than 20g	25g
Trans Fat 0g		Cholesterol	Less than 300mg	300mg
Cholesterol 0mg	0%	Sodium	Less than 2,400mg	2,400mg
Sodium 40mg	1%	Total Carbohyd	Less than 300g	375g
Potassium 900mg		Dietary Fiber	25g	30g
Total Carbohyd 62g		Basis of Vitamins and Minerals		
Dietary Fiber 14g		Vitamin A 5000 IU Iron 8mg Potassium 3500mg		
Sugars 8g		Vitamin C 60mg Calcium 1000 IU		
Protein 24g		Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		
Vitamin A	0%	Ingredients: Green Split Peas		
Vitamin C	0%	Preparation: (1 cup dry peas) Rinse and drain. Add peas to 2 cups boiling water, and simmer covered for 45-60 min.		
Calcium	2%			
Iron	15%			
Thiamine				
Riboflavin				
Niacin				



GREEN LENTILS

Typical Quality Analysis

Moisture:	Max 15 %
Smell:	Typical flavor with no off flavor.
Taste:	Typical taste with no sour, musty, rancid or chemical taste
Broken grains	Max 2%.
Other damage:	Max 1%.
Varietal pure:	99 %
Sizing:	Standard
Purity:	99.9 %
FM:	Max 0.1 % (harmful or toxic fm: glass, metal, etc: 0 %).
Mold:	0 % visual allowed; none.
Storage & Shelf Life:	When stored in a cool (preferably less than 75F) and dry location (less than 65% humidity), shelf life is approximately two years
Packaging:	Multi-wall paper; 25 lb., 50 lb., 1 ton Tote

Has been approved by USDA



GRAIN & FOODS

GREEN LENTILS

Nutritional Information

Nutrition Facts		Serve. Size ¼ cup (45g)		
Amount Per Serving		**Percent Daily Values (DV) are based on 2,000 cal. diet. Your daily values may be higher or lower depending on your calorie needs:		
Calories	150			
Cal. From Fat	0			
% Daily Values**		Calories	2,000	2,500
Total Fat 0g	0%	Total Fat	Less than 65g	80g
Saturated Fat 0g	0%	Sat Fat	Less than 20g	25g
Trans Fat 0g		Cholesterol	Less than 300mg	300mg
Cholesterol 0mg	0%	Sodium	Less than 2,400mg	2,400mg
Sodium 15mg	1%	Total Carbohyd	Less than 300g	375g
Potassium 360mg		Dietary Fiber	25g	30g
Total Carbohyd 27g	9%	Basis of Vitamins and Minerals		
Dietary Fiber 7g	28%	Vitamin A 5000 IU Iron 8mg Potassium 3500mg		
Sugars 2g		Vitamin C 60mg Calcium 1000 IU		
Protein 11g		Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		
Vitamin A	0%	Ingredients: Green Lentils		
Vitamin C	0%	Preparation: (1 cup dry lentils) Rinse and drain. Add lentils to 3 cups boiling water, and simmer covered for 30-40 min. Yields 2 ¼ cups cooked lentils.		
Calcium	4%			
Iron	15%			
Thiamine				
Riboflavin				
Niacin				