**HARVESTIA FOOD EXPORTS PRIVATE LIMITED**
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| Document | Product Specification |
|---|---|
| Version | 01 |
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PRODUCT SPECIFICATION

# Rajma

| | | | |
|---|---|---|---|
| **Product** | Rajma | **Spec. No.** | HG/PUL/011 |
| **Botanical name** | *Phaseolus vulgaris* | **Origin** | India |
| **Treatment** | Machine cleaned, graded and sorted | | |
| **HS code** | 0713.33 | | |

| PHYSICAL | Min | Max | Target | Unit | Test method |
|---|---|---|---|---|---|
| Foreign matter | - | 0.5 | - | % w/w | Visual separation |
| Other edible grains | - | 1.0 | - | % w/w | Visual separation |
| Damaged and discoloured grains | - | 2.0 | - | % w/w | Visual separation |
| Weevilled grains | - | 1.0 | - | % by count | Visual count |
| Split and broken grains | - | 2.0 | - | % w/w | Visual separation |
| Live insects | - | - | Nil | - | Visual |
| Colour | - | - | Dark red | - | - |
| Odour | - | - | Natural, free from musty or foreign odour | - | - |

| CHEMICAL | Min | Max | Target | Unit | Test method |
|---|---|---|---|---|---|
| Moisture | - | 12.0 | - | % w/w | ISO 665 or oven method |
| Uric acid | - | 100 | - | mg/kg | FSSAI method |

| MICROBIOLOGICAL | Min | Max | Target | Unit | Test method |
|---|---|---|---|---|---|
| TPC | - | 100,000 | - | cfu/g | ISO 4833-1 |
| Yeast & Mold | - | 1,000 | - | cfu/g | ISO 21527 |
| Coliforms | - | 100 | - | cfu/g | ISO 4832 |
| E.coli | - | - | <10 | cfu/g | ISO 16649-2 |
| Salmonella | - | Negative | - | /25g | ISO 6579-1 |

| CONTAMINANTS (PERIODICAL) | Min | Max | Target | Unit | Test method |
|---|---|---|---|---|---|
| Aflatoxin B1 | - | 2.0 | - | µg/kg | HPLC (AOAC or Equivalent) |
| Total Aflatoxin (B1, B2, G1, G2) | - | 4.0 | - | µg/kg | HPLC (AOAC or Equivalent) |
| Ochratoxin A | - | 3.0 | - | µg/kg | HPLC (AOAC or Equivalent) |
| Heavy metals (Pb) | - | 0.2 | - | mg/kg | ICP-MS |
| Pesticide residues | - | - | Comply with GB MRLs | - | LC-MS/MS, GC-MS/MS |

## PACKING

1. 25 kg / 50 kg woven PP bag with food grade PE liner
2. Private label retail packing available on request
3. Container load: 20 ft: 24 MT, 40 ft: 26 MT

## FOOD SAFETY

1. Every lot is supplied with a certificate of analysis against this specification.
2. The product is not treated with ethylene oxide.
3. The product is free from GMO and purposeful irradiation.
4. The product contains none of the 14 allergens listed under UK food information law.

## STORAGE AND SHELF LIFE

1. Store in a cool, dry place at ambient temperature, away from direct sunlight and strong odours.
2. Best before: 18 months from date of production in original unopened packing.

Abbreviations: w/w weight/weight, cfu colony forming units, MRL maximum residue level, ML maximum level

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