HARVESTIA FOOD EXPORTS PRIVATE LIMITED
sales@harvestiagroup.com | harvestiagroup.com

Document	Product Specification
Version	01
Date of issue	21 November 2026

PRODUCT SPECIFICATION

Chana Dal

Product	Chana Dal	**Spec. No.**	HG/PUL/006
Botanical name	*Cicer arietinum*	**Origin**	India
Treatment	Machine cleaned, graded and sorted, dehusked and split		
HS code	0713.20		

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
Brokens	-	3.0	-	% w/w	Sieve and visual
Live insects	-	-	Nil	-	Visual
Colour	-	-	Yellow	-	-
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: 12 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

Electronic copy, valid without signature