

MASTER DATA

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item 700730 Black beans size 6,00 x 500,00 G **ID** BIO certification body ABCERT country of origin: CN customs origin: CN **EAN carton** 4006040176459 **EAN piece** 4006040176466 3,200 KG gross weight tare weight gross 0,000 3,000 KG tare weight net net weight 0,000 carton size in CM unit size in CM L:25.70 W:13.80 H: 17,50 L:5,50 W:8,50 H:13,00 layer/ pallet L:25 P:125

additional product data

product group: secondary placement :

replacement for: available from:

languages on the label: DE country of origin: CN

customs tariff code: 07133900

pallet weight (loading device included) 412,250 KG unit weight of packaging 0,000 pallet height (loading device included) 102,000 CM unit weight of packaging 0,000

INGREDIENTS

black beans*,

= organic cultivation * * = biodynamic cultivation

shelf life (wholesaler): 300 Days

nurtritional regimen information vegan: [X] yes [] no raw food: [X] yes [] no

Production

After the harvest, the beans are cleaned, sorted and packed.

Product Information

Black beans have a peppery, nutty taste and are particularly common in the Mexican kitchen. They hold both shape and firmness when cooked.

Usage

For savory stews, bean purees, salads, corn and millet dishes, as well as for dips and bread spreads.

Particularities

packed by Rapunzel

Packaging

PP foil

Storage

Store in a cool and dry place.

Recipe

Soak black beans during 8 to 12 hours and rinse under running water. Cook 1 cup of beans with 3 cups of water for approx. 1 hour at low heat. Salt and season after cooking.

Legal product designation

Black beans

nurtritional features

nurtritional features (per 100g) naturally varying!

Energy value kJ/kcal: 1281/304 Fat: 1,20 g Of which saturated fatty acids: 0,30 g Carbohydrates: 41,50 g 3,10 g Of which sugars: Fibres: 17,30 g Protein: 23,10 g salt: 0.023 g

NOTES