

REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**GARBANZO BEANS****B34**

*Includes suffix
codes: A,B,C,D,E,I,S

I. Product Description

Garbanzo Beans are small, knobby, beige legumes that are well known as a key ingredient in hummus, falafel and many curries. They add a delicious nutlike taste, buttery texture and nutritional content.

- A popular ingredient in Indian and Mediterranean dishes
- Can be ground into flour and used for fritters, dumplings and spicy breads
- Also known as chickpeas, ceci beans, channa, Bengal grams and Egyptian peas

II. Packaging, Labeling, Storage

Ingredient Statement Garbanzo Beans.

Packaging Bag In Box, Food Grade Paper Bag Or To Customer Specification.

Receiving Conditions Product Should Be Shipped And Handled In A Sanitary Manner.

Storage Conditions Store In A Dry, Cool Place.

Shelf Life Minimum 12 Months (under Optimum Storage Conditions).

Code	PackageSize	Gross Weight	UPC	Length	Width	Height	Cube	Case(Ti)	Layers(Hi)
B34AJ	1.75 lb jar each	1.9	687080239201	3.75	2.5	8	0.040		
B34B	12 / 12 oz bag case	9.5	00687080193510	12	6	6	0.250	21	7
B34BJ	6 / 1.75 lb jar case	11.8	00687080248937	11.25	5.375	8.125	0.280	21	5
B34C	10 lb bag / box each	10.3	00687080004007	12	6	6	0.250	21	7
B34D	25 lb bag each	25.2	00687080004014	28	15	4	0.970	8	10
B34E	50 lb bag / box each	52.0	00687080065671	18	12	10	1.250	7	5

III. Physical

Appearance Beige To Light Tan.

Size Approximately 3/8" In Diameter, Round, Hard, Knobby.

Approx. Pieces Per LB: N/A

General Preparation Instructions CAREFULLY SORT AND RINSE THOROUGHLY. SOAK OVERNIGHT. RINSE AND PLACE IN A LARGE POT, COVERED WITH FRESH WATER. BRING WATER TO A BOIL FOR 3 MINUTES, REDUCE HEAT AND SIMMER, COVERED, FOR 60 TO 90 MINUTES, UNTIL TENDER. THIS BEAN PRODUCES FOAM WHEN BOILING, SO SKIM THE WATER REGULARLY.

IV. General Specifications This product must be prepared in accordance with Federal Good Manufacturing Practices. The product shall conform to the provisions of the U.S. Foods, Drug and Cosmetic Act including the Food Additives Amendment to this act. The use of, and any remaining residues of, pesticides, fungicides, herbicides, etc. must be in compliance with the prevailing Federal Guidelines as set forth and amended.

V. Certification

Pure Food Guarantee: PURE FOOD GUARANTEE AVAILABLE UPON REQUEST

Kosher Certification: Kosher-Parve

Organic Certification:



*The listed suffix codes are in reference to pack size and do not reflect a change in quality.

Woodland Foods does not perform microbiological analysis on all products. Our published limits are based on generally accepted criteria for product that has been processed under the veil of verified HACCP programs, documented food safety systems and good manufacturing practices. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is