	Finished Product Name Navy Beans (20lb)	Issued Date 04/11/16	Page 1 of 5
	Specification No. NAV- NAVY BEANS 20LB	Supersedes Date 05/01/2015	Version No. 02
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

FINISHED PRODUCT SPECIFICATIONS

Product Description: Dry raw navy beans

Category: Single Ingredient Item.

Binomial Nomenclature: *Phaseolus vulgaris*

Net Weight: 20 lb., 320 oz., 9080 g, 9.08 kg

Appearance: Small, oval, plump, ends abruptly rounded.

Color: White.

Texture: Smooth.

Flavor: Savory flavor, and flavor typical of navy beans.

Standards and Specifications:

- (1) The product, including raw material, shall be stored, prepared, and packaged in accordance with the Good Manufacturing Practices (21 CFR Part 110).
- (2) The finished product and packaging shall conform to all applicable regulations issued under requirements of the US Food, Drug and Cosmetic Act as amended.


Grade: Minimum of USDA No. 1 grade requirements for the class of beans.

CLASSIFICATION	SPECIFICATION
Moisture	18.0% Maximum
Total Defects	2.0% Maximum
Badly Damaged	2.0% Maximum
Total Foreign Material (including stones)	0.4% Maximum
Stones	0.2% Maximum
Contrasting Classes	0.5% Maximum
Classes that Blend	4.0% Maximum,

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	Finished Product Name Navy Beans (20lb)	Issued Date 04/11/16	Page 2 of 5
	Specification No. NAV- NAVY BEANS 20LB	Supersedes Date 05/01/2015	Version No. 02
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Nutrition Information¹:

Nutrition Facts	
Serving Size 1/4 cup dry (49g)	
Servings Per Container about 200	
Amount Per Serving	
Calories 170	Calories from Fat 5
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 30g	10%
Dietary Fiber 12g	48%
Sugars 2g	
Protein 11g	
Vitamin A 0%	Vitamin C 0%
Calcium 8%	Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Ingredient Statement:

NAVY BEANS.

Allergen Statement:

Contains: **No Allergens**


Nutritional Claims²:

- (1) Low Fat
- (2) Saturated Fat Free
- (3) Cholesterol Free
- (4) Sodium Free
- (5) High Protein
- (6) High Dietary Fiber
- (7) Good Source of Potassium
- (8) High Vitamin B1 (Thiamin)
- (9) High Folate
- (10) Good Source of Phosphorous
- (11) Good Source of Copper
- (12) Good Source of Iron
- (13) Good Source of Magnesium

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	Finished Product Name Navy Beans (20lb)	Issued Date 04/11/16	Page 3 of 5
	Specification No. NAV- NAVY BEANS 20LB	Supersedes Date 05/01/2015	Version No. 02
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(14) Good Source of zinc

Certified Claims³:

- (1) Kosher: Orthodox Union 
- (2) Non-GMO* 
- (3) All Naturals
- (4) Gluten-Free
- (5) No Artificial Ingredients

*Non-GMO Project Certification can be obtained by request. This request requires the submittal of artwork in PDF Format for product verification. This process can take up to 6 weeks. Further information associated with the above requirement can be found at <http://www.nongmoproject.org/>.

Non-Certified Claims:

- (1) GMO- FREE

Preparation/Cooking Instructions:

(Recommended for Food Safety and Quality)

FOLLOW THESE COOKING INSTRUCTIONS.

Product needs to be thoroughly cooked.

Quick Soak

- (1) Rinse and sort beans.
- (2) To 1 lb. of beans add 6-8 cups of water.
- (3) Bring water to a rapid boil, boil for 2 minutes.
- (4) Remove from heat. Cover and let stand 1 hour.
- (5) Drain soak water and rinse beans.

Overnight Soak

- (1) Rinse and sort beans.
- (2) To 1 lb. of beans add 6-8 cups cold water.
- (3) Let stand overnight or at least 8 hours.
- (4) Drain soak water and rinse beans.

Cooking Instructions

6-8 cups water
1lb of beans


- (1) Bring 6-8 cups of water to a boil.
- (2) Add drained and rinsed beans, bring it back to boil, and then reduce heat to simmer.
- (3) Simmer gently with a lid until desired tenderness is reached, about 1½-2 hours.

Add salt and pepper to taste. Salt pork, ham, or bacon may be added during cooking for extra flavor.

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	Finished Product Name Navy Beans (20lb)	Issued Date 04/11/16	Page 4 of 5
	Specification No. NAV- NAVY BEANS 20LB	Supersedes Date 05/01/2015	Version No. 02
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Add acidic ingredients such as tomatoes, vinegar, wine, or citrus juice only at end of cooking, once beans are tender.

DIFFERENCE IN ALTITUDE, HARDNESS OF WATER AND PRODUCT MOISTURE MAY CHANGE THE SUGGESTED COOK TIME.

Warning Statement:

“Beans are a natural agriculture product. Despite the use of modern cleaning equipment, it is not always possible to remove foreign materials. Sort, remove foreign materials, and rinse beans before cooking.”

Store in a cool dry place.

EXAMPLE/TRANSLATION OF CODE DATE

Retail bag code date **Example: Best ByJul01112DI**

Translation	Best By:	Jul.	01	11	2	D	I
		Month	Day of Month	Year plus one	Production Line	Day shift	Facility

Food Service bag/box code date **Example: Best ByJul0111198565DI**

Translation	Best By:	Jul.	01	11	19856	5	D	I
		Month	Day of Month	Year plus one	Bulk Po number	Production Line	Day Shift	Facility

Shipping case markings:

Label 2 letter Abbr. Quantity/Pack Size Product Description Best By: Month, Day, Year Plus One / Product Code Number Customer/Label Name


Example/Translation

These case markings will be applied using black ink on two sides of the case (inkjet). UPC will be applied on two adjacent sides of the case per customer requirements.

Coding:

All individual packages shall be legibly coded as per C&F Foods, Inc. Coding Procedures to provide the following information: month, date (alpha or numeric), year, production line, shift and facility. (Year will reflect shelf life of one year from production date). Case markings will identify product

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	Finished Product Name Navy Beans (20lb)	Issued Date 04/11/16	Page 5 of 5
	Specification No. NAV- NAVY BEANS 20LB	Supersedes Date 05/01/2015	Version No. 02
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name, pack size, brand/label, stock number, and date (date will be the same as date on package).

Packaging:

All packaging shall be approved as safe and suitable for food contact and its intended use, and must meet the specific packaging material specifications negotiated between Customer(s), C&F Foods, Inc., and Packaging Vendor(s). In addition, all shall be well-formed and securely sealed.

Storage/Stability:

Product may be stored for long periods of time under proper conditions without substantial deterioration. It should be stored in a clean, cool, dry place away from strong odors, flour and flour based products.

Products have a shelf life of 365 days from date of pack. Usage within 6 months is preferred. If stored as recommended, the product will remain in good condition for longer periods.

We purchase quality commodities that meet or exceed USDA standards. Although the most modern equipment is utilized in the cleaning of these products, as with any natural product, there is the possibility of some foreign material being present.

Revision Record

Rev. Date	Rev. by	Description of Change	Version No.
05/01/2015	RDFT	NEW FORMAT	01
04/11/2016	RDFT	UPDATED FORMAT	02

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