

Frozen Red Kidney Beans

TECHNICAL DATA SHEET | COMMERCIAL SPECIFICATION REFERENCE

We supply red kidney beans to importers and food manufacturers as red kidney beans with the finished cooking state explicitly defined. We agree processing status, application fit and defect limits, then align packing, records and frozen delivery with the approved order.

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We agree final acceptance limits, sampling methods, intended use and packing before supply. This product sheet is not a certificate of analysis or a batch test report.

01 Physical and sensory

Parameter	Specification / agreement	Verification
Identity	We specify whether the lot is adequately cooked or requires full cooking; color cannot establish that status.	Approved sample and label
Form and color	We agree bean size, skin integrity, split rate and especially whether the actual ingredient has a validated cooking step.	Frozen and prepared sample

02 Physicochemical and residues

Parameter	Specification / agreement	Verification
Residue scope	Set by destination and buyer agreement	Applicable lot report if ordered
Other chemistry	Agree only relevant parameters	Agreed method and report

03 Microbiological

Parameter	Specification / agreement	Verification
Criteria	Set by destination and intended use	Lot sampling and method if ordered
Process relation	Kidney-bean lectin risk makes documented adequate cooking critical; freezing and red color do not prove a safe ready-to-use state.	Process record and release review

04 Freezing and cold chain

Parameter	Specification / agreement	Verification
Freezing route	Confirm actual SKU process	Production record
Storage	Approved specification; minus 18 C as industry reference	Storage and shipment record

05 Pack and shelf life

Parameter	Specification / agreement	Verification
Net weight and case	Order-specific agreement	Pack check
Shelf life	Approved label and specification only	Date-code and version check

06 Process

Parameter	Specification / agreement	Verification
Preparation	We agree bean size, skin integrity, split rate and especially whether the actual ingredient has a validated cooking step.	Approved process sheet
Heat treatment	Kidney-bean lectin risk makes documented adequate cooking critical; freezing and red color do not prove a safe ready-to-use state.	Lot-specific evidence where relevant

07 Ingredients additives and allergens

Parameter	Specification / agreement	Verification
Ingredients	Confirm actual single or mixed ingredient declaration	Final artwork
Additives and allergens	Confirm actual formulation and destination rules	Supplier declaration and artwork

08 Defects and foreign matter

Parameter	Specification / agreement	Verification
Visual defects	raw or insufficiently cooked beans presented as a cooked ingredient, split skins, dark beans, and clumping	Agreed sample and inspection
Foreign matter	Agree reject criteria and detection plan	Inspection and detector records if used

09 Materials and label

Parameter	Specification / agreement	Verification
Food-contact pack	Agree material and suitability	Packaging specification
Label	Product name, lot, dates and use instruction	Approved artwork proof

10 Detection and traceability

Parameter	Specification / agreement	Verification
Lot boundary	Define production and packing lots	Traceability mapping
Release evidence	Agree tests and inspection scope	Lot file review

Order discussion: <https://www.greenland-food.com/inquiry>

Product form and lot-specific documents are confirmed with the accepted order. Keep this sheet with the corresponding product and quotation reference.