

**RED BEANS (Phaseolus Vulgaris)****QUALITY SPECIFICATIONS**

Parameters	Maximum Values
Humidity	13-16%
Broken Grains	0.50%
Impurity	0.08%
Grains Damaged by Fungi and Insects	1%
Contrasts	1.50%
Live Insects	0%
Stones or Lumps	0%
Bad Smells	0%
Cooking Time	90 minutes

Nicaragua is the largest bean producer in Central America. Its production mainly comes from the cultivation of Creole beans with a light red grain color, called silk red. The red bean is grown in three seasons of the year or sowing, known as: First: It is sown in June and harvested in August. Postera: It is sown in September and harvested in November and December. Apante: It is sown in November and December and harvested in February and March.



Product Description: Red Beans (Phaseolus Vulgaris), in dry grain.

Packaging presentation: In polypropylene bag with art or without art, weighing 100 pounds (one quintal) each, machine-cooked.

Quantity: 50-1000 metric tons per month.

Origin: Nicaragua