



CHAGUAR
International Trade Division

NUESTROS PRODUCTOS
OUR PRODUCTS



LEGUMBRES LEGUMS



TECHNICAL DATA SHEET TO EXPORT PRODUCT

ALUBIA BEAN

Product's commercial name: Alubia Bean - Botanical Name: Phaseolus Vulgaris

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae	Order: Fabales	Sub-tribe: Phaseolinae
Division: Magnoliophyta	Family: Fabaceae	Genus: Phaseolus
Class: Magnoliopsida	Sub-family: Faboideae	Section: Phaseolus
Sub-class: Rosidae	Tribe: Phaseoleae	Species: P. vulgaris

► GENERAL FACTS

Dried beans (legume), podded, sown and harvested in the Department of San Martin, in the northern area of Salta Province, Argentina.

► QUALITY AND/OR CHARACTERISTICS

Phaseolus vulgaris L. beans whose main characteristics are: kidney shaped, matt white skin and medium size. Product processed and packed according to current phytosanitary standards.

► NUTRITIONAL VALUES (per 100 g - for beans in general)

Energy: 333 kcal 1390 kJ

Carbohydrates: 61.5 g	Water: 7.9 g	Calcium: 228 mg (23%)
Fiber: 4.3 g	Retinol: (Vit. A) 1.0 µg (0%)	Magnesium: 140 mg (38%)
Fats: 1.8 g	Thiamine: (Vit. B1) 0.62 mg (48%)	Phosphorous: 407 mg (58%)
Saturated fats: 0.12 g	Riboflavin: (Vit. B2) 0.14 mg (9%)	Potassium: 1406 mg (30%)
Monounsaturated fats: 0.06 g	Niacin: (Vit. B3) 1.7 mg (11%)	Sodium: 24 mg (2%)
Polyunsaturated fats: 0.18 g	Vitamin B6: 0.4 mg (31%)	Zinc: 2.79 mg (28%)
Protein: 19.2 g	Folic acid: (Vit. B9) 394 µg (99%)	

% RDA for adults

► GENERAL REQUIREMENTS

SENASA Resolution No 1075/94 NORM XVI - Appendix A: Maximum humidity 15%; free from live insects and /or arachnids; maximum contrasting beans 1%; other type of white beans: maximum 5%.

► SPECIFIC REQUIREMENTS

Up to 1% foreign matter and/or inedible matter; up to 1% stained beans and up to 3% of slightly stained beans.

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: None.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

GREAT NORTHERN BEAN

Product's commercial name: Great Northern Bean - Botanical Name: Phaseolus Vulgaris

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Division: Magnoliophyta
Class: Magnoliopsida
Sub-class: Rosidae

Order: Fabales
Family: Fabaceae
Sub-family: Faboideae
Tribe: Phaseoleae

Sub-tribe: Phaseolinae
Genus: Phaseolus
Section: Phaseolus
Species: P. vulgaris

► GENERAL FACTS

Dried beans (legume), podded, sown and harvested in the Department of San Martin, in the northern area of Salta Province, Argentina.

► QUALITY AND/OR CHARACTERISTICS

Phaseolus vulgaris L. beans whose main characteristics are: oblong shape, matt white skin, small sized. Product processed and packed according to current phytosanitary standards.

► NUTRITIONAL VALUES (per 100 g - for beans in general)

Energy: 333 kcal 1390 kJ

Carbohydrates: 61.5 g

Fiber: 4.3 g

Fats: 1.8 g

Saturated fats: 0.12 g

Monounsaturated fats: 0.06 g

Polyunsaturated fats: 0.18 g

Protein: 19.2 g

Water: 7.9 g

Retinol: (Vit. A) 1.0 µg (0%)

Thiamine: (Vit. B1) 0.62 mg (48%)

Riboflavin: (Vit. B2) 0.14 mg (9%)

Niacin: (Vit. B3) 1.7 mg (11%)

Vitamin B6: 0.4 mg (31%)

Folic acid: (Vit. B9) 394 µg (99%)

Calcium: 228 mg (23%)

Magnesium: 140 mg (38%)

Phosphorous: 407 mg (58%)

Potassium: 1406 mg (30%)

Sodium: 24 mg (2%)

Zinc: 2.79 mg (28%)

% RDA for adults

► GENERAL REQUIREMENTS

SENASA Resolution No 1075/94 NORM XVI - Appendix A:

Maximum humidity 15%; free from live insects and /or arachnids; maximum contrasting beans 1%; other type of white beans: maximum 5%.

► SPECIFIC REQUIREMENTS

Up to 1% foreign matter and/or inedible matter; up to 1% stained beans and up to 3% of slightly stained beans

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: None.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

BLACK BEAN

Product's commercial name: Black Bean - Botanical Name: Phaseolus Vulgaris.

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Division: Magnoliophyta
Class: Magnoliopsida
Sub-class: Rosidae

Order: Fabales
Family: Fabaceae
Sub-family: Faboideae
Tribe: Phaseoleae

Sub-tribe: Phaseolinae
Genus: Phaseolus
Section: Phaseolus
Species: P. vulgaris

► GENERAL FACTS

Dried beans (legume), podded, sown and harvested in the Department of San Martin, in the northern area of Salta Province, Argentina.

► QUALITY AND/OR CHARACTERISTICS

Phaseolus vulgaris L. beans whose main characteristics are: small oblong seed, color: matt black. Product processed and packed according to current phytosanitary standards.

► NUTRITIONAL VALUES (per 100 g - for beans in general)

Energy: 333 kcal 1390 kJ

Carbohydrates: 61.5 g
Fiber: 4.3 g
Fats: 1.8 g
Saturated fats: 0.12 g
Monounsaturated fats: 0.06 g
Polyunsaturated fats: 0.18 g
Protein: 19.2 g

Water: 7.9 g
Retinol: (Vit. A) 1.0 µg (0%)
Thiamine: (Vit. B1) 0.62 mg (48%)
Riboflavin: (Vit. B2) 0.14 mg (9%)
Niacin: (Vit. B3) 1.7 mg (11%)
Vitamin B6: 0.4 mg (31%)
Folic acid: (Vit. B9) 394 µg (99%)

Calcium: 228 mg (23%)
Magnesium: 140 mg (38%)
Phosphorous: 407 mg (58%)
Potassium: 1406 mg (30%)
Sodium: 24 mg (2%)
Zinc: 2.79 mg (28%)

% RDA for adults

► GENERAL REQUIREMENTS

SENASA Resolution No 1075/94 NORM XVI - Appendix C:

Maximum humidity 15%, free from live insects and /or arachnids; maximum contrasting beans 2%; other type of beans: maximum 5%.

► SPECIFIC REQUIREMENTS

Up to 1% foreign matter and/or inedible matter; up to 1% stained beans and up to 3% of slightly stained beans.

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: Black turtle bean.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

CRANBERRY BEAN

Product's commercial name: Cranberry Bean - Botanical Name: Phaseolus Vulgaris

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Division: Magnoliophyta
Class: Magnoliopsida
Sub-class: Rosidae

Order: Fabales
Family: Fabaceae
Sub-family: Faboideae
Tribe: Phaseoleae

Sub-tribe: Phaseolinae
Genus: Phaseolus
Section: Phaseolus
Species: P. vulgaris

► GENERAL FACTS

Dried beans (legume), podded, sown and harvested in the Department of San Martin, in the northern area of Salta Province, Argentina.

► QUALITY AND/OR CHARACTERISTICS

Phaseolus vulgaris L. beans whose main characteristics are: small, oblong shaped seed, light brown to cream in color with dark brown to matt red streaks. Product processed and packed according to current phytosanitary standards.

► NUTRITIONAL VALUES (per 100 g - for beans in general)

Energy: 333 kcal 1390 kJ

Carbohydrates: 61.5 g

Fiber: 4.3 g

Fats: 1.8 g

Saturated fats: 0.12 g

Monounsaturated fats: 0.06 g

Polyunsaturated fats: 0.18 g

Protein: 19.2 g

Water: 7.9 g

Retinol: (Vit. A) 1.0 µg (0%)

Thiamine: (Vit. B1) 0.62 mg (48%)

Riboflavin: (Vit. B2) 0.14 mg (9%)

Niacin: (Vit. B3) 1.7 mg (11%)

Vitamin B6: 0.4 mg (31%)

Folic acid: (Vit. B9) 394 µg (99%)

Calcium: 228 mg (23%)

Magnesium: 140 mg (38%)

Phosphorous: 407 mg (58%)

Potassium: 1406 mg (30%)

Sodium: 24 mg (2%)

Zinc: 2.79 mg (28%)

% RDA for adults

► GENERAL REQUIREMENTS

SENASA Resolution No 1075/94 NORM XVI - Appendix C:

Maximum humidity 15%; free from live insects and /or arachnids; maximum contrasting beans 2%; other type of beans: maximum 5%.

► SPECIFIC REQUIREMENTS

Up to 1% foreign matter and/or inedible matter; up to 1% stained beans and up to 3% of slightly stained beans.

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: Borlotti bean, Roman bean, romano bean, saluggia bean or rosecoco bean.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

LIGHT RED KIDNEY BEAN

Product's commercial name: Light Red Kidney Bean - Botanical Name: Phaseolus Vulgaris

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Division: Magnoliophyta
Class: Magnoliopsida
Sub-class: Rosidae

Order: Fabales
Family: Fabaceae
Sub-family: Faboideae
Tribe: Phaseoleae

Sub-tribe: Phaseolinae
Genus: Phaseolus
Section: Phaseolus
Species: P. vulgaris

► GENERAL FACTS

Dried beans (legume), podded, sown and harvested in the Department of San Martin, in the northern area of Salta Province, in Argentina.

► QUALITY AND/OR CHARACTERISTICS

Phaseolus vulgaris L. beans whose main characteristics are: big, pink glossy seed, shape resembling that of a kidney. Product processed and packed according to current phytosanitary standards.

► NUTRITIONAL VALUES (per 100 g - for beans in general)

Energy: 333 kcal 1390 kJ

Carbohydrates: 61.5 g

Fiber: 4.3 g

Fats: 1.8 g

Saturated fats: 0.12 g

Monounsaturated fats: 0.06 g

Polyunsaturated fats: 0.18 g

Protein: 19.2 g

Water: 7.9 g

Retinol: (Vit. A) 1.0 µg (0%)

Thiamine: (Vit. B1) 0.62 mg (48%)

Riboflavin: (Vit. B2) 0.14 mg (9%)

Niacin: (Vit. B3) 1.7 mg (11%)

Vitamin B6: 0.4 mg (31%)

Folic acid: (Vit. B9) 394 µg (99%)

Calcium: 228 mg (23%)

Magnesium: 140 mg (38%)

Phosphorous: 407 mg (58%)

Potassium: 1406 mg (30%)

Sodium: 24 mg (2%)

Zinc: 2.79 mg (28%)

% RDA for adults

► GENERAL REQUIREMENTS

SENASA Resolution No 1075/94 NORM XVI - Appendix C:

Maximum humidity 15%; free from live insects and /or arachnids; maximum contrasting beans 2%; other type of beans: maximum 5%.

► SPECIFIC REQUIREMENTS

Up to 1% foreign matter and/or inedible matter; up to 1% stained beans and up to 3% of slightly stained beans.

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: None.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

DARK RED KIDNEY BEAN

Product's commercial name: Dark Red Kidney Bean - Botanical Name: Phaseolus Vulgaris

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Division: Magnoliophyta
Class: Magnoliopsida
Sub-class: Rosidae

Order: Fabales
Family: Fabaceae
Sub-family: Faboideae
Tribe: Phaseoleae

Sub-tribe: Phaseolinae
Genus: Phaseolus
Section: Phaseolus
Species: P. vulgaris

► GENERAL FACTS

Dried beans (legume), podded, sown and harvested in the Department of San Martin, in the northern area of Salta Province, Argentina.

► QUALITY AND/OR CHARACTERISTICS

Phaseolus vulgaris L. beans whose main characteristics are: big, dark red seed, shape resembling that of a kidney. Product processed and packed according to current phytosanitary standards.

► NUTRITIONAL VALUES (per 100 g - for beans in general)

Energy: 333 kcal 1390 kJ

Carbohydrates: 61.5 g
Fiber: 4.3 g
Fats: 1.8 g
Saturated fats: 0.12 g
Monounsaturated fats: 0.06 g
Polyunsaturated fats: 0.18 g
Protein: 19.2 g

Water: 7.9 g
Retinol: (Vit. A) 1.0 µg (0%)
Thiamine: (Vit. B1) 0.62 mg (48%)
Riboflavin: (Vit. B2) 0.14 mg (9%)
Niacin: (Vit. B3) 1.7 mg (11%)
Vitamin B6: 0.4 mg (31%)
Folic acid: (Vit. B9) 394 µg (99%)

Calcium: 228 mg (23%)
Magnesium: 140 mg (38%)
Phosphorous: 407 mg (58%)
Potassium: 1406 mg (30%)
Sodium: 24 mg (2%)
Zinc: 2.79 mg (28%)

% RDA for adults

► GENERAL REQUIREMENTS

SENASA Resolution No 1075/94 NORM XVI - Appendix C:
Maximum humidity 15%; free from live insects and /or arachnids; maximum contrasting beans 2%; other type of beans: maximum 5%.

► SPECIFIC REQUIREMENTS

Up to 1% foreign matter and/or inedible matter; up to 1% stained beans and up to 3% of slightly stained beans.

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: common kidney bean.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

CHICKPEA

Product's commercial name: Chickpea - Botanical Name: Cicer Arietinum L.

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae	Order: Fabales	Sub-tribe: Faboideae
Division: Magnoliophyta	Family: Fabaceae	Tribe: Cicereae
Class: Magnoliopsida	Sub-family: Faboideae	Genus: Cicer
Sub-class: Rosidae	Tribe: Phaseoleae	Species: Cicer arietinum

► GENERAL FACTS

Dried grains (legume), podded, sown and harvested in the Metan, Rosario and Anta Departments, in the southern and eastern areas of Salta Province, Argentina.

► QUALITY AND/OR CHARACTERISTICS

Cicer Arietinum grains whose main characteristics are: round shape, slightly flattened on the sides with a protrusion due to the embryonic root. Product processed and packed according to current phytosanitary standards.

► NUTRITIONAL VALUES (per 100 g)

Energy: 378 kcal 1582 kJ

Carbohydrates: 62.95 g	Riboflavin: (Vit. B2) 0.212 mg (14%)	Iron: 4.31 mg (34%)
Sugars: 10.70 g	Niacin: (Vit. B3) 1.541 mg (10%)	Magnesium: 79 mg (21%)
Fiber: 12.2 g	Vitamin B6: 0.535 mg (41%)	Phosphorous: 252 mg (36%)
Fats: 6.04 g	Vitamin C: 4.0 mg (7%)	Potassium: 718 mg (15%)
Proteins: 20.47 g	Vitamin E: 0.82 mg (5%)	Sodium: 24 mg (2%)
Water: 7.68 g	Vitamin K: 9.0 µg (9%)	Zinc: 2.76 mg (28%)
Thiamine: (Vit. B1) 0.477 mg (37%)	Calcium: 57 mg (6%)	

% RDA for adults

► GENERAL REQUIREMENTS

Section XI, Article 877 of the Food Code of Argentina (Law 18.284; regulated by Decree 2126/71 and its amendments: Joint Resolution SPReI No 169/2013 and SAGyP No 230/2013).

► SPECIFIC REQUIREMENTS

Article 877 Point 2: Dried or dehydrated legumes shall not contain moisture levels over 13%, measured at 100-105° C.

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: Bengal gram, garbanzo, garbanzo bean, Egyptian pea.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

PEA

Product's commercial name: Pea - Botanical Name: *Pisum Sativum* L.

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Division: Magnoliophyta
Class: Magnoliopsida

Order: Fabales
Family: Fabaceae
Sub-family: Faboideae

Tribe: Fabeae
Genus: *Pisum*
Species: *Pisum sativum* L.

► GENERAL FACTS

Dried grains (legume), podded, sown and harvested in the Provinces of Santa Fe and Buenos Aires, in Argentina's central region.

► QUALITY AND/OR CHARACTERISTICS

Pisum Sativum L. grains whose characteristics are: oblong or cylindrical in shape, 2.5 to 12.5 cm long and 1.5 - 2.5 cm wide. Product processed and packed according to current phytosanitary standards.

► NUTRITIONAL VALUES (per 100 g)

Energy: 81 kcal 339 kJ

Carbohydrates: 14.45 g
Sugars: 5.67 g
Fiber: 5.1 g
Fats: 0.4 g
Proteins: 5.42 g
Retinol: (Vit. A) 35 µg (4%)
β-carotene: 449 µg (4%)
Thiamine: (Vit. B1) 0.266 µg (20%)

Riboflavin: (Vit. B2) 0.132 mg (9%)
Niacin: (Vit. B3) 2.09 mg (14%)
Vitamin B6: 0.169 mg (13%)
Vitamin C: 40 mg (67%)
Vitamin E: 0.13 mg (1%)
Vitamin K: 24.8 µg (24%)
Calcium: 25 mg (3%)
Iron: 1.47 mg (12%)

Magnesium: 33 mg (9%)
Manganese: 0.41 mg (21%)
Phosphorous: 108 mg (15%)
Potassium: 244 mg (5%)
Sodium: 5 mg (0%)
Zinc: 1.24 mg (12%)

% RDA for adults

► GENERAL REQUIREMENTS

Section XI, Article 877 and 878 of the Food Code of Argentina (Law 18.284; regulated by Decree 2126/71 and its amendments: Joint Resolution SPRel No 169/2013 and SAGyP No 230/2013).

► SPECIFIC REQUIREMENTS

Article 877 Point 2: Dried or dehydrated legumes shall not contain moisture levels over 13%, measured at 100-105° C.

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: Green pea, English pea, garden pea, field pea, spring pea, common pea.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

LENTIL

Product's commercial name: Lentil - Botanical Name: *Lens Culinaris Medik*

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae	Family: Fabaceae	Species: <i>L. culinaris Medik.</i>
Division: Magnoliophyta	Sub-family: Faboideae	
Class: Magnoliopsida	Tribe: Fabeae	
Order: Fabales	Genus: <i>Lens</i>	

► GENERAL FACTS

Dried grains (legume), podded, sown and harvested mainly in the southern region of Santa Fe Province. It is also produced, on a smaller scale, in the Salta and Mendoza Provinces.

► QUALITY AND/OR CHARACTERISTICS

Lens Culinaris Medik grains whose main characteristics are: brown, disk shaped, approx. half a centimeter in diameter. Product processed and packed according to current phytosanitary standards.

► NUTRITIONAL VALUES (per 100 g)

Energy: 353 kcal 1477 kJ

Carbohydrates: 60 g	Riboflavin: (Vit. B2) 0.211 mg (14%)	Iron: 7.54mg (60%)
Sugars: 2 g	Niacin: (Vit. B3) 2.605 mg (17%)	Magnesium: 122 mg (33%)
Fiber: 31 g	Pantothenic acid: (Vit. B5) 2.120 mg (42%)	Phosphorous: 451 mg (64%)
Fats: 1 g	Vitamin B6: 0.54 mg (42%)	Potassium: 955 mg (20%)
Proteins: 26 g	Folic acid: (Vit. B9) 479 µg (120%)	Sodium: 6 mg (0%)
Water: 10.4 g	Vitamin C: 4.4 mg (7%)	Zinc: 4.78mg (48%)
Thiamine: (Vit. B1) 0.87 mg (67%)	Calcium: 56 mg (6%)	

% RDA for adults

► GENERAL REQUIREMENTS

Section XI, Article 877 and 883 of the Food Code of Argentina (Law 18.284; regulated by Decree 2126/71 and its amendments: Joint Resolution SPReI No 169/2013 and SAGyP No 230/2013).

► SPECIFIC REQUIREMENTS

Article 883: 1% tolerance for foreign matter, of which, 0.25% can be mineral matter (earth, sand or stones).

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Varieties: Queen, Armuña Blonde, Verdina, Pardina, Beluga, Urad dal, Puy lentil, Crimson and Red Chief amongst others. Other common names: Dal.



VIGNAS
VIGNAS



TECHNICAL DATA SHEET TO EXPORT PRODUCT

MUNG BEAN

Product's commercial name: Mung Bean - Botanical Name: *Vigna Radiata*

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Sub-kingdom: Tracheobionta
Division: Magnoliophyta
Class: Magnoliopsida

Sub-class: Rosidae
Order: Fabales
Family: Fabacea
Sub-family: Faboideae

Tribe: Phaseoleae
Sub-tribe: Phaseolinae
Genus: Vigna
Species: *Vigna Radiata*

► GENERAL FACTS

Dried beans (legume), podded, sown and harvested in the Department of San Martin, in the northern area of Salta Province, Argentina.

► QUALITY AND/OR CHARACTERISTICS

Vigna Radiata L. beans whose characteristics are: small cylindrical seed, color: green or matt red. Product processed and packed according to current phytosanitary standards.

► NUTRITIONAL VALUES (per 100 g)

Energy: 347 kcal 1452 kJ

Carbohydrates: 62.62 g

Sugars: 6.6 g

Fiber: 16.3 g

Fats: 1.15 g

Proteins: 23.86 g

Thiamine: (Vit. B1) 0.621 (48%)

Riboflavin: (Vit. B2) 0.233 mg (16%)

Niacin: (Vit. B3) 2.251 mg (15%)

Pantothenic acid: (Vit. B5) 1.91 mg (38%)

Vitamin B6 : 0.382 mg (29%)

Vitamin C: 4.8 mg (8%)

Vitamin E: 0.51 mg (3%)

Vitamin K: 9 µg (9%)

Calcium: 132 mg (13%)

Iron: 6.74 mg (54%)

Magnesium: 189 mg (51%)

Manganese: 1.035 mg (52%)

Phosphorous: 367 mg (52%)

Potassium: 1246 mg (27%)

Zinc: 2.68 mg (27%)

% RDA for adults

► GENERAL REQUIREMENTS

SENASA Resolution No 1075/94 NORM XVI - Appendix C:

Maximum humidity 15%, free from live insects and /or arachnids; maximum contrasting beans 2%; other type of beans: maximum 5%.

► SPECIFIC REQUIREMENTS

Up to 1% foreign matter and/or inedible matter; up to 1% stained beans and up to 3% of slightly stained beans.

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: Moong bean, green gram.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

AZUKI BEAN

Product's commercial name: Azuki Bean - Botanical Name: *Vigna Angularis*

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Division: Magnoliophyta
Class: Magnoliopsida
Sub-class: Rosidae

Order: Fabales
Family: Fabacea
Sub-family: Faboideae
Tribe: Phaseoleae

Sub-tribe: Phaseolinae
Genus: *Vigna*
Species: *Vigna Angularis*

► GENERAL FACTS

Dried beans (legume), podded, sown and harvested in the Department of San Martin, in the northern area of Salta Province, Argentina.

► QUALITY AND/OR CHARACTERISTICS

Vigna Angularis beans whose characteristics are: small cylindrical seed, color: matt red. Product processed and packed according to current phytosanitary standards.

Cycle: 90 days. Seedtime: January / February – Harvest: May / June

► NUTRITIONAL VALUES (per 100 g)

Energy: 81 kcal 339 kJ

Carbohydrates: 56.97 g

Fiber: 16.8 g

Fats: 0.23 g

Proteins: 17.3 g

Thiamine: (Vit. B1) 0.264 (20%)

Riboflavin: (Vit. B2) 0.147 mg (10%)

Niacin: (Vit. B3) 1.649 mg (11%)

Pantothenic acid: (Vit. B5) 0.989 mg (20%)

Vitamin B6 0.221 mg (17%)

Calcium: 64 mg (6%)

Iron: 4.6 mg (37%)

Magnesium: 120 mg (32%)

Manganese: 1.318 mg (66%)

Phosphorous: 386 mg (55%)

Potassium: 1224 mg (26%)

Sodium: 18 mg (1%)

Zinc: 4.07 mg (41%)

% RDA for adults

► GENERAL REQUIREMENTS

SENASA Resolution No 1075/94 NORM XVI - Appendix C:

Maximum humidity 15%, free from live insects and /or arachnids; maximum contrasting beans 2%; other type of beans: maximum 5%.

► SPECIFIC REQUIREMENTS

Up to 1% foreign matter and/or inedible matter; up to 1% stained beans and up to 3% of slightly stained beans.

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: hongdou (In China), red bean.



CEREALES CEREALES



TECHNICAL DATA SHEET TO EXPORT PRODUCT

WHITE MAIZE (CORN)

Product's commercial name: White maize /corn - Botanical Name: Zea Mays

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae Order: Poales	Family: Poaceae Sub-family: Panicoideae	Genus: Zea Species: Zea mays L., Sp Pl
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► GENERAL FACTS

It's a dry-grain annual grass (cereal) de-kernelled, sown and harvested in the central region of Argentina.

► QUALITY AND/OR CHARACTERISTICS

White kernel, hard and horny in nature, mainly vitreous (over half of its endosperm), tooth-shaped, starchy nature (half or more of its endosperm) with a prominent dented crown.

► NUTRITIONAL VALUES (per 100 g)

Energy: 86 kcal 360 kJ

Carbohydrates: 19 g Sugars: 3.2 g Fats: 1.2 g Proteins: 3.2 g	Retinol: (Vit. A) 10 µg (1%) Thiamine: (Vit. B1) 0.2 mg (15%) Niacin: (Vit. B3) 1.7 mg (11%) Folic acid: (Vit. B9) 46 µg (12%)	Vitamin C: 7 mg (12%) Iron: 0.5 mg (4%) Magnesium: 37 mg (10%) Potassium: 270 mg (6%)
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% RDA for adults

► GENERAL REQUIREMENTS

SENASA Resolution No 1075/94 NORM XII - Appendix A: for this type of maize sets forth as GRADE 1 the following standard: hectoliter weight (HW) 75 kg/hl. Maximum of 3% of damaged kernels, broken kernels up to 2% and foreign matter up to 1%.

► SPECIFIC REQUIREMENTS

Maximum humidity: 14.5%, Bored kernels up to 3%, Free from live insects and /or arachnids; Color (different kind or other variety) maximum 5%. Free from odor.

► PRESENTATION AND PACKAGING

25 kg white polypropylene bags. 50 kg white polypropylene bags. Bulk.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: white corn.

Corn is a nutrient rich food, and was considered the staple food amongst aboriginal quechuas, it also played an important role in the aboriginal mythology throughout Meso-America.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

POPCORN

Product's commercial name: Popcorn - Botanical Name: Zea Mays

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Order: Poales

Family: Poaceae
Sub-family: Panicoideae

Genus: Zea
Species: Zea mays L., Sp Pl

► GENERAL FACTS

It's a dry-grain annual grass (cereal), of the "popping" kind, de-kernelled, sown and harvested in the central and northern region of Argentina.

► QUALITY AND/OR CHARACTERISTICS

Round orange kernel, with a mainly vitreous endosperm, (hard or horny texture). The upper part (opposite the germ) or crown does not have a dent.

► NUTRITIONAL VALUES (per 100 g)

Source: USDA (U.S. Department of Agriculture)

Water: 2.8 g
Energy: 500 kcal
Energy: 2092 kJ
Proteins: 9.00 g
Total lipids (Fats): 28.10 g

Ashes: 2.90 g
Carbohydrates (difference) 57.20 g
Fiber, total: 10.00 g
Sugars, total: 0.54 g
Calcium: 10.0 mg Iron: 2.78 mg

Magnesium: 108 mg
Potassium: 225 mg
Sodium: 884 mg
Vitamin C: 0.30 mg

% RDA for adults

► GENERAL REQUIREMENTS

SENASA Resolution No 1075/94 - NORM XXIX - Appendix A: for this type of maize sets forth as GRADE 1 the following standard: hectoliter weight (HW) 75 kg/hl. Maximum of 3% of damaged kernels, broken kernels up to 2% and foreign matter up to 1%.

► SPECIFIC REQUIREMENTS

Maximum humidity: 14.5%, Bored kernels up to 3%, Free from live insects and /or arachnids; Color (different kind or other variety) maximum 5%. Free from odor.

► PRESENTATION AND PACKAGING

20 kg white polypropylene bags or poly-paper bags. 25 kg white polypropylene bags or poly-paper bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: pop corn, pisingallo maize/corn.

Popcorn: some corn varieties (of which popcorn is one of them) produce a rapid expansion of the kernel's content, resulting in the sudden rupture of its hull, forming a white foamy mass, due to the overheating of the kernel's inner moisture.



ESPECIALIDADES SPECIALTIES



TECHNICAL DATA SHEET TO EXPORT PRODUCT

CHIA SEED

Product's commercial name: Chia seed - Botanical Name: Salvia Hispanica L.

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae	Sub-class: Asteridae	Tribe: Mentheae
Sub-kingdom: Tracheobionta	Order: Lamiales	Genus: Salvia
Division: Magnoliophyta	Family: Lamiaceae	Species: Salvia hispanica L.
Class: Magnoliopsida	Sub-family: Nepetoideae	

► GENERAL FACTS

Dried grains, sown and harvested in the Anta, Oran and San Martin Departments, in the northern area of Salta Province, Argentina.

► QUALITY AND/OR CHARACTERISTICS

Salvia hispanica L. grains whose main characteristics are: seed rich in mucilage, starch and oil; approx. 2mm long and 1.5 mm wide, oblong and glossy appearance, color: brown - gray to reddish.

► NUTRITIONAL VALUES (per 100 g)

Energy: 483 kcal 2017 kJ

Carbohydrates: 42.12 g	Riboflavin: (Vit. B2) 0.170 mg (11%)	Phosphorous: 860 mg (123%)
Fiber: 34.4 g	Niacin: (Vit. B3) 8.830 mg (59%)	Potassium: 407 mg (9%)
Fats: 30.74 g	Vitamin C: 1.6 mg (3%)	Sodium: 16 mg (1%)
Proteins: 16.54 g	Vitamin E: 0.50 mg (3%)	Zinc: 4.58 mg (46%)
Water: 5.80 g	Calcium: 631 mg (63%)	
Retinol: (Vit. A) 54 µg (6%)	Iron: 7.72 mg (62%)	
Thiamine: (Vit. B1) 0.620 mg (20%)	Magnesium: 335 mg (91%)	

% RDA for adults

► GENERAL REQUIREMENTS

Section IV, Article 918 of the Food Code of Argentina (Law 18.284; regulated by Decree 2126/71 and its amendments: Joint Resolution SPReI No. 169/2013 and SAGyP No. 230/2013).

► SPECIFIC REQUIREMENTS

Maximum humidity at 100 - 105 °C: 7%, Fats: minimum 33%, damaged seeds up to 0.5%, Free from live insects, Foreign matter up to 1%.

► PRESENTATION AND PACKAGING

25 kg paper bags. 25 kg polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight, do not stack in wet environments or in the rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Compared to other foods, it contains twice as much protein as any other seed, five times more calcium than milk, twice as much potassium as bananas, three times more antioxidants than blueberries, three times more iron than spinach and seven times more Omega 3 than salmon.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

SESAME SEED

Product's commercial name: Sesame seed - Botanical Name: Sesamum indicum L.

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Division: Magnoliophyta

Class: Magnoliopsida
Order: Lamiales Family: Pedaliaceae

Genus: Sesamum
Species: Sesamum indicum L.

► GENERAL FACTS

Dry seeds (oilseed), hulled, sown and harvested in the Anta, Oran and San Martin Departments in the northern region of Salta Province, Argentina.

► QUALITY AND/OR CHARACTERISTICS

Sesamum indicum L seeds whose main characteristics are: flat oval seeds, color: black, brown or white, with bright skin.

► NUTRITIONAL VALUES (per 100 g)

Energy: 567 kcal 2372 kJ

Carbohydrates: 26.04 g
Sugars: 0.48 g
Fiber: 16.9 g
Fats: 50.00 g
Proteins: 16.96 g
Water: 5.00 g
Retinol: (Vit. A) 3 µg (0%)

Thiamine: (Vit. B1) 1.205 mg (93%)
Riboflavin: (Vit. B2) 0.466mg (31%)
Niacin: (Vit. B3) 5.438 mg (36%)
Vitamin B6: 0.146 mg (11%)
Vitamin C: 0g (0%)
Vitamin E: 0.25 mg (2%)
Vitamin K: 0 µg (0%)

Calcium: 131 mg (13%)
Iron: 7.78 mg (62%)
Magnesium: 346 mg (94%)
Phosphorous: 774 mg (111%)
Potassium: 406 mg (9%)
Sodium: 39 mg (3%)
Zinc: 7.16 mg (72%)

% RDA for adults

► GENERAL REQUIREMENTS

Section IV, Article 922 of the Food Code of Argentina (Law 18.284; regulated by Decree 2126/71 and its amendments: Joint Resolution SPReL No 169/2013 and SAGyP No 230/2013).

► SPECIFIC REQUIREMENTS

Maximum humidity at 100 - 105 °C: 8.7%; Total Protides: minimum 17.0%; Fats: minimum 35.0%; Ashes at 500 -550 °C: maximum 9.5%.

► PRESENTATION AND PACKAGING

50 kg white polypropylene bags. Bulk.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: None.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

SAFFLOWER SEED

Product's commercial name: Safflower seed - Botanical Name: *Carthamus tinctorius* L.

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Division: Magnoliophyta
Class: Magnoliopsida
Sub-class: Asteridae

Order: Asterales
Family: Asteraceae
Sub-family: Carduoideae
Tribe: Cynareae

Sub-tribe: Centaureinae
Genus: *Carthamus*
Species: *Carthamus tinctorius* L.

► GENERAL FACTS

Dried grains (oilseed), sown and harvested in the Anta, Oran and San Martin Departments, in the northern area of Salta Province, Argentina.

► QUALITY AND/OR CHARACTERISTICS

Carthamus tinctorius L. grains whose main characteristics are: achene and indehiscent dry fruit, oilseeds, long and flat in shape, light colored, between 5 and 8 mm long.

► NUTRITIONAL VALUES (per 100 g)

Energy: 518 kcal 2165 kJ

Carbohydrates: 34.29 g

Fats: 38.45 g

Proteins: 16.18 g

Water: 5.62 g

Retinol: (Vit. A) 3 µg (0%)

Thiamine: (Vit. B1) 1.163 mg (20%)

Riboflavin: (Vit. B2) 0.415 mg (28%)

Niacin: (Vit. B3) 2.284 mg (15%)

Vitamin B6: 1.170 mg (90%)

Vitamin C: 0 mg (0%)

Calcium: 78 mg (8%)

Iron: 4.90 mg (39%)

Magnesium: 353 mg (95%)

Phosphorous: 644 mg (92%)

Potassium: 687 mg (15%)

Sodium: 3 mg (0%)

Zinc: 5.05 mg (51%)

% RDA for adults

► GENERAL REQUIREMENTS

SENASA Resolution No 1075/94 - Appendix IV - NORM XIV:

Maximum humidity 10%; Free from live insects and /or arachnids; Minimum fat content 32%, Maximum fat acidity 2%.

► SPECIFIC REQUIREMENTS

SENASA Resolution No 1075/94 -Appendix IV - NORM XIV: Maximum humidity on reception 13%; Free from live insects and /or arachnids; Maximum foreign matter 2%; Datura 2 seeds every 100 grams.

► PRESENTATION AND PACKAGING

50 kg white polypropylene bags. Bulk.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Other common names: Carthamine.



TECHNICAL DATA SHEET TO EXPORT PRODUCT

QUINOA

Product's commercial name: Quinoa - Botanical Name: *Chenopodium Quinoa*.

► SCIENTIFIC CLASSIFICATION

Kingdom: Plantae
Class: Magnoliopsida
Order: Caryophyllales

Family: Amaranthaceae
Sub-family: Chenopodiodeae
Tribe: Chenopodieae

Genus: *Chenopodium*
Species: *Chenopodium quinoa*

► GENERAL FACTS

It is a pseudo-cereal native to South America, domesticated near Lake Titicaca around 7000 years ago. It's a source of complex carbohydrates, minerals and amino acids essentials for humans. Dried grains, sown and harvested in the Department of San Martin, Salta.

► QUALITY AND/OR CHARACTERISTICS

The fruit is dry and it has a diameter of approximately 2 mm (250 to 500 seeds/g), surrounded by the calyx. The industrial quinoa seeds must be undergo a process that ensures the removal of the saponin coating and bioavailability of amino acids.

► NUTRITIONAL VALUES (per 100 g)

Energy: 368 kcal 1539 kJ

Carbohydrates: 64 g
Starch: 52 g
Fiber: 7 g
Fats: 6 g
Poly-unsaturated fats: 3.3 g
Tryptophan: 0.167 g

Water: 13 g
Thiamine: (Vit. B1) 0.36 mg (28%)
Riboflavin: (Vit. B2) 0.32mg (21%)
Vitamin B6: 0.5 mg (38%)
Folic acid: (Vit. B9) 184 µg (46%)
Vitamin E: 2.4 mg (16%)

Iron: 4.90 mg (37%)
Magnesium: 197 mg (53%)
Phosphorous: 457 mg (65%)
Potassium: 563 mg (12%)
Zinc: 3.1 mg (31%)

% RDA for adults

► GENERAL REQUIREMENTS

Section IX, Article 682 of the Food Code of Argentina (Law 18.284; regulated by Decree 2126/71 and its amendments: Joint Resolution SPReI No 261/2014 and SAGyP No 228/2014).

► SPECIFIC REQUIREMENTS

Total protein determination based on dry sample: minimum 10 (Kjeldahl method -Nitrogen x 6.25), Humidity at 100 - 105 °C: maximum 13.5%; ash at 500 - 550 °C based on a dry sample: maximum 3,5%.

► PRESENTATION AND PACKAGING

25 kg paper bags. 25 kg white polypropylene bags.

► CONDITIONS FOR STORAGE

Store in a dry and cool place. Do not expose to direct sunlight over long periods or do not stack in wet environments or in the rain.

► ADDITIONAL INFORMATION / OBSERVATIONS

Quinoa has an exceptional balance of proteins, fats and carbohydrates (mainly starch). The average amount of protein in the grain is 16%, but it may contain up to 23%, which is twice the amount of any other cereal. It is also called quinua and in Quechua language (aboriginal language) kinua, kinuwa, kitaqañiwa.

