

Kabuli Chickpeas.

SPECS

Use: For cooking or canning.

Color: Cream/light brown.

Shape: Round, irregular.

Harvest: December.

TECHNICAL SPECSSizes:

- 7 mm.
- 8 mm.
- 9 mm.
- Splits.

Purity: 99.5% min.



Foreign materials: 0,5% max.

Alive insects: Free.

PACKING AND LOGISTICS Packaging:

- 25 kg and 50 kg laminated polypropylene bags.

Logistic: 24 tons per 20'FCL or 28 tons per truckload

Shelf Life: Valid for 24 months at a temperature bellow 20C, 60% relative air humidity, and inside a dark room.

- Valid for 12 months with temperature over 20C, 60% relative air humidity, and inside a dark room.
- Try to not store at temperatures over 30C or 80% relative air humidity.

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