

Specification — IQF Edamame beans (**Blanched**)

速冻毛豆仁

Organoleptic Attribute 感官指标		
Color	颜色	The inherent color of Edamame beans 毛豆仁固有的颜色
Taste and Flavor	风味	Unique aroma and taste of Edamame beans. No peculiar smell 具有毛豆仁特有的滋味和香气, 无异味。
Raw material	原料	Fresh, Good frozen, (Decayed/ Rotten Edamame beans: none) 原料新鲜, 冷冻良好, 无腐烂 Variety: Cui lv Bao 翠绿宝
Indexes 指标 Per 500g		
Size:	尺寸	About 700 beans/ 500g
Yellow beans	黄色仁	≤3%
Decayed and insect	腐烂和虫体	≤1%
Half beans and broken	半仁&破损	≤3%
Damaged by worms	虫蛀	≤3%
Foreign body	异物	None (Stone, Hair, Metal, Glass, Plastic, Rubber, Sand, Dirt)
Microorganism 微生物		The Chinese authority standard
Total Bacterial	细菌总数	≤ 50,000ufc/g
Total Coliforms	总大肠杆菌群	≤ 1000ufc/g
Escherichia coli	大肠杆菌	<10/g
Staphylococcus	葡萄球菌	Absent
Salmonella		Negative
Listeria Monocytogenes		Absent
Pesticide 农残: According to EU Standards for agricultural residues.		
Packaging 包装		
Packed Size	包装规格	10 bags/carton or as customers' request.
Packed Material	包装材料	Blue transparent bag packing 蓝色透明袋食品级内衬袋+出口专用纸箱
Storage and Transportation 储存和运输		
Storage condition	储存条件	Under -18°C
Transportation	运输条件	Under 10°C
Shelf life	保质期	24 months under -18°C -18°C以下条件下 24 个月