

## Specification: bmtc25-1027 to cook

Parameter	Specification	Remarks
01.commodity	Mung Beans	0713.31-9000 Vigna Radiatus
02.color	Green	Green mung bean
03.P.O.Loading	Callao, Paita	PERU
04.P.O.Discharge	Busan	KOREA-south
05.C/O	Peru 100%	must be sown, cultivated and reaped in PERU.
06.product age	-12 months	latest harvested. *shelf life
07.air-wash		needed
08.bean defects	-7.0%	broken, scarred, holed, dusts, motes, etc. dis-colored(aged), burnt, wrinkled, etc.
09.grade to cook	+95%	*.fresh green color is expected.
Fresh green		*.the wrinkled beans must be discarded out.
10.caliber/mm	measures	the thin part of the bean with eye shown up
	+3.6mm	fresh green color is rather important than
		caliber size.
11.moisture	-13%	less/lower than 13%
12.sorted/processed		+99% sorted out the defects by air-washing, shaking, optical selecting(by machine and human)
13.pesticide residue	specification	Korean government standards. If fails, KOREAN government orders to ship back, which seller absorbs the ship-back costs as seller caused.
14.design bag/tag/weight	25kg/bag	buyer's design of bag and tag.
15.pay-load	container	22mt/20GP, 24mt/40GP

<sup>\*. &</sup>quot;+" means more, higher or bigger than.
\*. "-" means less, lower or smaller than.