  C&F MFG # BLM1025100	<b>Finished Product Name</b> Baby Lima Beans	<b>Issued Date</b> 07/23/2015	<b>Page</b> 1 of 5
	<b>Specification No.</b> CNF-BLMX	<b>Supersedes Date</b> New	<b>Version No.</b> 01
	<b>Label:</b> C&F Foods	<b>Weight:</b> 25 lb	
	<b>Written by:</b> Food Technologist	<b>Approved by:</b> Director, Corporate Quality Assurance	

**FINISHED PRODUCT SPECIFICATIONS**

**Product Description:** Raw dry baby lima beans.

**Category:** Single ingredient item.

**Sub-Category:** Conventional

**Country of Origin:** U.S.A.

**Net Weight:** 25 lb, 400 oz, 11.34 kg

**Appearance:** Small kidney shaped flat beans.

**Color:** White.

**Texture:** Smooth.

**Flavor:** Light buttery flavor, and flavor typical of baby lima beans.

**Standards and Specifications:**

- (1) The product, including raw material, shall be stored, prepared, and packaged in accordance with the Good Manufacturing Practices (21 CFR Part 110)
- (2) The finished product and packaging shall conform to all applicable regulations issued under requirements of the US Food, Drug and Cosmetic Act as amended.

**Grade:** Minimum of USDA No. 1 grade requirements for the class of beans.

CLASSIFICATION	SPECIFICATION
Blistered, Wrinkled, and/or Broken	2.0% Maximum
Splits	2.0% Maximum
Total Defects	2.0% Maximum
Badly Damaged	1.0% Maximum
Stones	0.2% Maximum
Total Foreign Material (including stones)	0.5% Maximum
Contrasting Classes	0.5% Maximum
Classes that Blend	5.0% Maximum
Moisture	18.0% Maximum

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<sup>2</sup>Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER 1 - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).


<sup>3</sup>Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

**Confidentiality**

**Finished Product Specifications CNF-BLMX.01 07/23/15**

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- (8) Good Source of Vitamin B1
- (9) High Folate
- (10) Good Source of Phosphorous
- (11) Good Source of Copper
- (12) Good Source of Iron
- (13) High Magnesium

**Cooking/Preparation Instructions**  
 (Recommended for Food Safety and Quality)

FOLLOW THESE COOKING INSTRUCTIONS.  
 Product needs to be thoroughly cooked.

**Quick Soak**

- (1) Sort and rinse beans.
- (2) To 1lb. of beans add 6-8 cups water.
- (3) Bring water to a rapid boil, boil for 2 minutes.
- (4) Remove from heat. Cover and let stand 1 hour.
- (5) Drain soak water and rinse beans.

**Overnight Soak**

- (1) Sort and rinse beans.
- (2) To 1 lb. of beans add 6-8 cups water.
- (3) Let stand overnight or at least 8 hours.
- (4) Drain soak water and rinse beans.

**Cooking Directions**

- (1) Add 6 cups water to drained and rinsed beans.
- (2) Simmer gently with a lid until desired tenderness is reached, about 1-2 hours.

*Add salt and pepper to taste. Salt pork, ham, or bacon may be added during cooking for extra flavor.  
 Add acidic ingredients such as tomatoes, vinegar, wine, or citrus juice only at end of cooking, once beans are tender.*

**Warning Statement:**

“Beans are a natural agriculture product. Despite the use of modern cleaning equipment, it is not always possible to remove foreign material. Sort, remove foreign materials and rinse beans before cooking.”

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**COMPONENTS**

**Raw Material(s):**  
 Baby Lima Beans (BLM)

**Weight:** 25.0 lbs (400 oz) (11.34 kg)

**Packaging Material:**  
 TBD

**Primary Unit Information:**

1. Dimensions:
  - a. TBD.

**Secondary Packaging Information:**

2. TBD

**EXAMPLE/TRANSLATION OF CODE DATE**

Retail bag code date Example: **Best ByJul01112DI**

Translation **Best By:**

Jul.	01	11	2	D	I
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 Month    Day of Month    Year plus one    Production Line    Day shift    Facility

Food Service bag/box code date Example: **Best ByJul0111198565DI**

Translation **Best By:**

Jul.	01	11	440388	5	D	I
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 Month    Day of Month    Year plus one    Bulk Po number    Production Line    Day Shift    Facility

**Shipping case markings:**

Label 2 letter Abbr.    Quantity/Pack Size    Product Description  
 Best By: Month, Day, Year Plus One / Product Code Number  
 Customer/Label Name

Example/Translation

**These case markings will be applied using black ink on two sides of the case (inkjet). UPC will be applied on two adjacent sides of the case per customer requirements.**

**Coding:**

All individual packages shall be legibly coded as per C&F Foods, Inc. Coding Procedures to provide the following information: month, date (alpha or numeric), year, production line, shift and facility. (Year will reflect shelf life of one year)

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from production date). Case markings will identify product name, pack size, brand/label, stock number, and date (date will be the same as date on package).

**Packaging:**

All packaging shall be approved as safe and suitable for food contact and its intended use, and must meet the specific packaging material specifications negotiated between Customer(s), C&F Foods, Inc., and Packaging Vendor(s). In addition, all shall be well-formed and securely sealed.

**Storage/Stability:**

Product may be stored for long periods of time under proper conditions without substantial deterioration. It should be stored in a clean, cool, dry place away from strong odors, flour and flour based products. However, like most grain products, it is subject to infestation by insects and other pests if not properly protected.

Products have a shelf life of 12 months. Usage within 6 months is preferred. If stored as recommended, the product will remain in good condition for longer periods.

We purchase quality commodities that meet or exceed USDA standards. Although the most modern equipment is utilized in the cleaning of these products, as with any natural product, there is the possibility of some foreign material being present.

Customers need to thoroughly sort and remove any foreign material that may be present. All products should be thoroughly inspected and washed prior to cooking and consumption.

**Revision Record**

Rev. Date	Rev. by	Description of Change	Version No.
07/23/2015	QAFT	New Document	1

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