



G.A.C
GREEN HERBS & ESSENTIAL OILS



DRIED LIGUMES





G.A.C
GREEN HERBS & ESSENTIAL OILS

G.A.C DRIED BLACK-EYED PEAS (VIGNA UNGUICULATA)

• HS Codes : 0713.35

• Key Regulations:

EU:

(EC) No 1881/2006 (Heavy metals: Cd \leq 0.1 ppm, Pb \leq 0.2 ppm)

(EC) No 396/2005 (Pesticides: e.g., methomyl \leq 0.02 ppm)

USA: FDA 21 CFR 112 (Produce Safety Rule)

USDA Organic (NOP) for organic certification

GCC:GSO 1013 (Aflatoxin B1 \leq 5 ppb)

China: Must pass GACC inspection Requires phytosanitary certificate

• **Color:** Fresh Seeds: Creamy white with distinctive black hilum (eye)

Dried Seeds: Ivory to light tan with black eye

• **Aroma:** Raw: Mild, slightly earthy

Cooked: Nutty and slightly sweet

• **Flavor & Odor:** Flavor: Nutty, slightly sweet with firm texture

Odor: Neutral when raw; develops bean-like aroma when soaked

• **Texture:** Raw: Hard and smooth

Cooked: Tender yet holds shape well



Chemical Properties:

• **Moisture Content (Dried):** \leq 10%

• **Protein Content:** 23-25%

• **Total Ash Content:** \leq 4.5%

• **Acid-Insoluble Ash:** \leq 0.5%

• **pH Level:** 6.0-7.0

• **Extraneous Matter:** \leq 1%

• **Microbiological Limits:**

Salmonella: Absent in 25g

E. coli: \leq 10² CFU/g





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SHELF LIFE & STORAGE:

- **SHELF LIFE:**

FRESH PODS: 5-7 DAYS AT 4°C

DRIED SEEDS: 2-3 YEARS IN PROPER STORAGE

- **STORAGE CONDITIONS:**

FRESH: 90-95% RH IN PERFORATED CONTAINERS

DRIED: <15°C, <60% RH IN POLY-LINED BAGS

- **PLANTING & HARVESTING**

- **PLANTING TIME (VP):**

TROPICAL CLIMATES: YEAR-ROUND

TEMPERATE ZONES: MAY-JUNE

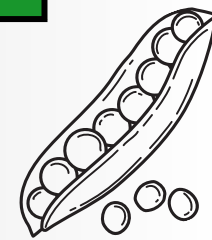
- **HARVEST TIME (H):**

DAYS TO MATURITY: 60-90 DAYS



- AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES

Jan	feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
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G.A.C DRIED CHICKPEAS

- **HS Codes :** **Dried Chickpeas (Shelled):** 0713.20.00 (
- **Color:** **Fresh Chickpeas:** Light green to beige (depending on variety).
Dried Chickpeas: Beige to dark brown (Kabuli type) or darker (Desi type).
- **Aroma:** **Fresh:** Mild, nutty, and slightly earthy.
Dried: More pronounced nutty and roasted notes.
- **Flavor & Odor:** **Flavor:** Nutty, slightly sweet, and buttery when cooked.
Odor: Neutral when raw; aromatic when roasted or cooked.
- **Texture:** **Fresh:** Firm and slightly crunchy.
Dried: Hard when raw; soft and creamy when cooked.



Chemical Properties:

- **Moisture Content (Dried):** $\leq 10\%$ (for shelf stability)
- **Protein Content:** 19–22% (high for legumes)
- **Total Ash Content:** $\leq 5\%$
- **Acid-Insoluble Ash:** $\leq 0.5\%$
- **pH Level:** 6.0–7.5 (neutral to slightly acidic)
- **Extraneous Matter:** $\leq 1\%$ (stones, foreign debris)
- **Microbiological Limits:**
Salmonella: Absent in 25g
E. coli: $\leq 10^2$ CFU/g



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G.A.C DRIED CHICKPEAS

SHELF LIFE & STORAGE:

- **SHELF LIFE:**

FRESH: 7–10 DAYS REFRIGERATED (AT 4°C).

DRIED: 24–36 MONTHS (COOL, DRY, AIRTIGHT CONDITIONS) .

- **STORAGE CONDITIONS:**

FRESH: STORE IN PERFORATED BAGS AT 90–95% HUMIDITY.

DRIED: KEEP IN POLY-LINED BAGS (20–25 KG) AT <20°C AND <60% RH

- **MATURITY:** 90–120 DAYS AFTER PLANTING.

- **INDICATOR:** PODS TURN BROWN AND DRY.

PLANTING & HARVESTING

- **PLANTING TIME (VP):**

- **BEST MONTHS:** OCTOBER–NOVEMBER (TEMPERATE CLIMATES) / MARCH–APRIL

- **HARVEST TIME (H):** AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES

- AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES

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G.A.C DRIED WHITE BEANS

- **HS Codes**

Dried White Beans (Shelled): 0713.33.00 (Global)

- **Color: Dried Seeds:** Uniform white (no discoloration)

- **Aroma: Raw:** Mild, slightly earthy

Cooked: Nutty and aromatic

- **Flavor & Odor:**

Flavor: Mild, slightly sweet with creamy texture when cooked

Odor: Neutral when raw; develops bean-like aroma when soaked

- **Texture:**

Raw: Hard and smooth surface

Cooked: Tender yet firm (holds shape well)



Chemical Properties:

- **Moisture Content (Dried):** $\leq 10\%$
- **Protein Content:** 20-24%
- **Total Ash Content:** $\leq 5\%$
- **Acid-Insoluble Ash:** $\leq 0.5\%$
- **pH Level:** 6.0-7.0
- **Extraneous Matter:** $\leq 1\%$ (foreign material)
- **Microbiological Limits:**
 - Salmonella:** Absent in 25g
 - E. coli:** $\leq 10^2$ CFU/g



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SHELF LIFE & STORAGE:

- **SHELF LIFE:**

FRESH PODS: 5-7 DAYS AT 4°C

DRIED SEEDS: 2-3 YEARS IN PROPER STORAGE

- **STORAGE CONDITIONS:**

FRESH: 90-95% RH IN PERFORATED CONTAINERS

DRIED: <15°C, <60% RH IN POLY-LINED BAGS

PLANTING & HARVESTING

- **PLANTING TIME (VP):**

TEMPERATE CLIMATES: APRIL-MAY

- **HARVEST TIME (H):**

DAYS TO MATURITY: 90-120 DAYS



- AVAILABLE ALL YEAR ROUND AND IN LARGE QUANTITIES

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