

NORTHERN

— FEED & BEAN —

Product Fact-Sheet

Pinto Beans; No. 1; Triple-cleaned

Product of Description

Name Under which the Product is Sold:	High Plains Pinto Beans
Botanical Term:	Phaseolus Vulgaris
HS Code:	0713.39.4150
Place of Origin:	U.S. West, Mid-West Colorado, Wyoming, Nebraska, North Dakota
Ingredients:	Dry Pinto Beans
Controlled Organic Crop:	No
Genetically Modified:	No
Package Description:	BOPP Bags; 25lbs
Pallet Sizes:	25lbs-80 bags

Nutritional Information

Per 35g (1/4 cup, cooked)	Value	% Daily Value
Calories:	100	
Total Fat:	0g	0%
Total Carbohydrates:	22g	8%
Fiber:	5g	18%
Protein:	8.0g	16%

Organoleptic Properties

Appearance:	Medium Ovals
Color:	Mottled Beige and Brown
Smell:	Typical, aromatic
Taste:	Earthy flavor, powdery texture, related to red kidney beans

Disclaimer:

Beans are a natural agricultural product and must be cooked prior to consumption. Despite use of modern cleaning equipment, it is not always possible to remove all foreign material. Sort and rinse beans before cooking.

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High Plains Pinto Beans



Pinto Beans

Net Wt. 25 Lbs. [11.34 Kgs]
Product of U.S.A.

High Plains Pinto Beans



Frijol Pinto
U.S. No. 1 / Triple Cleaned
Pinto Beans

Nutrition Facts	
Serving size	1/4 Cup (35g)
Amount Per serving	
Calories	100
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 23g	8%
Dietary Fiber 5g	18%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 8g	16%
Vitamin D 0mg	0%
Calcium 40mg	4%
Iron 1.8mg	10%
Potassium 400mg	10%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributed to a daily diet of 2,000 calories a day. It is used for general nutrition advice.	

INGREDIENTS: Pinto Beans

BEANS ARE A NATURAL AGRICULTURAL PRODUCT AND MUST BE COOKED PRIOR TO CONSUMPTION. DESPITE USE OF MODERN CLEANING EQUIPMENT, IT IS NOT ALWAYS POSSIBLE TO REMOVE ALL FOREIGN MATERIAL, SORT AND PULSE BEANS BEFORE COOKING.

Packed By
Northern Feed & Bean Inc.
Lucerne, Colorado 80646

