

### 1 - PRODUCT ILLUSTRATION



### 2 - PRODUCT IDENTIFICATION

<b>Commercial name</b>	: Dry bean / White, red or black bean according to variety.
<b>Scientific name</b>	: <i>Phaseolus vulgaris</i>
<b>Family</b>	: Fabaceae
<b>Origin</b>	: Madagascar
<b>Used Part</b>	: Dry, whole seeds.
<b>HS Code (customs)</b>	: 0713.33 (dry beans).

### 3 - ORIGIN AND PRODUCTION OF THE PRODUCT

<b>Main production areas</b>	: Central highlands (Vakinankaratra, Itasy, Analamanga); SAVA region and coastal areas for certain varieties.
<b>Cultivation method</b>	: Planting in open ground, generally in family or cooperative agriculture.
<b>Harvest period</b>	: May – August (according to variety and altitude).
<b>Harvest and Processing method</b>	: a) Manual harvest of mature pods; b) Threshing to extract the seeds; c) Drying in the sun or in a ventilated dryer until moisture content $\leq$ 13%.

### 4 - PHYSICO-CHEMICAL CHARACTERISTICS OF THE PRODUCT

<b>Appearance</b>	: Whole, uniform, shiny seeds, without cracks or mold.
<b>Common Color</b>	: White, red, black, brown or speckled according to variety.
<b>Odor</b>	: Natural, without musty smell.
<b>Taste</b>	: Mild, slightly sweet, typical of dry bean.
<b>Standard Quality Parameters</b>	: Moisture content: $\leq$ 13%. Foreign Matter: $\leq$ 1%. Broken or Damaged Seeds: $\leq$ 5%. Moldy Seeds: $\leq$ 2%. Homogeneous size and density according to batch.

## 5 - PACKAGING AND STORAGE OF THE PRODUCT

<b>Common Packaging</b>	: Polypropylene bags of 25 kg, or kraft bags lined with PE for export. Big bags for large volumes (500 kg – 1 t).
<b>Storage condition</b>	: Dry, cool and ventilated place. Relative Humidity ≤ 65%. Temperature: 15–25 °C. Avoid contact with strong-smelling products and insects.
<b>Shelf life</b>	: 12–18 months under optimal conditions.

## 6 - USES AND TARGET MARKETS

<b>Human Consumption</b>	: Cooked dishes, soups, salads, snacks.
<b>Agro-food Industry</b>	: Bean flour, processed products, canned goods.
<b>Main Markets</b>	: France, Belgium, Netherlands, United States, Japan.
<b>Trend</b>	: Strong demand for organic, dry, superior quality and traceable beans.

## 7 - COMPETITIVE ADVANTAGES OF THE PRODUCT

<b>Competitive advantages</b>	: Traditional and natural cultivation, often without chemical pesticides. Diversity of varieties and colors, suitable for ethnic and gourmet markets. Artisanal production with natural drying → superior quality grains. Simple traceability for approved exporters.
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## 8 - DOCUMENTS REQUIRED FOR PRODUCT EXPORT

<b>General</b>	: 1. Commercial Invoice 2. Packing List 3. Customs Declaration (DDE) 4. Phytosanitary Certificate (Directorate of Plant Protection) 5. Certificate of Origin (CCI or approved body) 6. Quality Analysis Certificate (moisture, purity, absence of contaminants) 7. Exporter Approval or Export Authorization (Ministry of Commerce and Industry)
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