

## TOOR DAL SPECIFICATION

### Product Details



- **Product Name:** Toor Dal (Pigeon Pea Lentils)
- **Botanical Name:** *Cajanus cajan*
- **Family:** Fabaceae
- **Type:** Split, polished yellow lentils
- **Origin:** India
- **Description:** Toor Dal is a staple pulse in Indian cuisine, known for its mild flavor, soft texture, and versatility. It is widely used to prepare dal curries, soups, and stews.

### Physical Specification

Parameter	Specification/Ran
Appearance	Flat, split lentils with smooth surface
Color	Bright yellow, polished
Size	3–5 mm diameter
Moisture Content	≤ 14%
Purity	≥ 99%
Foreign Matter	≤ 0.5%
Broken Grains	≤ 2%
Damaged/Discolored Grains	≤ 1%

### Chemical Specification

Parameter	Specification
Protein Content	≥ 22%
Ash Content	≤ 2.5%
Acid Insoluble Ash	≤ 0.5%
Pesticide Residue	Compliant with international standards
Aflatoxin Levels	≤ 10 ppb (As per EU/US norms)
Microbial Load	Compliant with food safety standards

### Packaging & Shipping details

#### Packing:

- Food-grade polybags, jute bags, or PP woven sacks.
- Common sizes: 25kg, 50kg, or tailored as per buyer requirements.

**Storage:** Store in a cool, dry place, away from direct sunlight and moisture.

**Shelf Life:** 12–18 months under proper storage conditions.

#### Container Loading Capacity:

- 20ft Container: Up to 20 MT (Metric Tons)
- 40ft Container: Up to 27 MT (Metric Tons)

### Nutritional information per 100gm

Nutrient	Content
Energy	343 kcal
Carbohydrates	62g
Dietary Fiber	15g
Protein	22g
Fat	1.5g
Calcium	76mg
Iron	3.7mg
Potassium	736mg