ManDa Food

Tianjin Manda Food Science and Technology Co., Ltd

A crop that can be dried and fried to be eaten. Native to India, Indonesia and other tropical regions. Autumn, winter two harvest mature fruit, dry, take out the seeds, and then dry. A flat oval, the surface of light white or light yellow, smooth, micro gas, light taste.

Specification

- Product Type：Kidney Beans
- Type：White hyacinth bean
- Drying Process: Natural wild

Consumption of scene

Steamed with rice

Congee

Pastry ingredients

Soup with meat

Function value



- Function 1：can strengthen the spleen and stomach, from the perspective of traditional Chinese medicine food therapy, for the spleen and stomach.
- Function 2：can dehumidify phlegm, for the heat caused by thirst, vomiting and diarrhea, if the appropriate consumption of white lentils has a good effect of dehumidifying phlegm.
- Function 3: can relieve the summer heat, for the heat caused by thirst, dry mouth, if the appropriate consumption of white lentils has a good effect on the summer heat.
- Function 4: Appetite. Lentils are rich in protein and a variety of amino acids. Regular consumption can strengthen the spleen and stomach, increase and decrease appetite, and relieve the heat and clear the mouth.

Typical Physical Properties

Colour	White
Cultivation Type	Common
Packaging :	25kg per bag or as buyer required

Typical Nutritional Analysis

The amount of trace elements per 100 grams of white hyacinth

	Per 100g
Zn	1.93mg/g
Cu	0.52mg/g
P	340mg/g
Ka	1070mg/g
Mg	163mg/g
Fe	4mg/g
Ca	68mg/g
Na	1mg/g

Wonderful anthocyanins

Eat more carefree



A natural amylase found in white kidney beans has been clinically proven to block carbohydrates and is now widely used to treat obesity.

White kidney beans are rich in alpha-amylase, a natural starch-blocking food. They also contain dietary fiber, which increases satiety, promotes intestinal moistalsis, and effectively promotes the excretion of metabolic waste from the body, which is why white kidney beans are used as a weight-loss food.

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Natural maturity cracking



Good quality · Visible

Clean and free of impurities
Contain a variety of nutrients

Choose lustrous, full form (dark and dull color, dry may be placed for a long time), moth-free is good.

Falling in love with grain is all organic !

Pollution-free farm supply,natural organic nutrition.

The sunshine long

Adequate illumination, when the value reaches the highest value.

Precipitation

Water is abundant and rainfall is sufficient to meet growth needs.

Good soil

Prefer fertile, well-drained sandy soil for planting.

Temperature

White lentils like warm and humid climate, afraid of frost, after frost damage.

Wild quality

Fearless details

What you see is what you get

There is no bleaching

There is no preservatives

Refused to add

Reject faulty goods

Natural health

The unique geographical advantages give high quality: suitable temperature conditions and a long growing period for the growth of crops and the variety of grain, with sufficient riv-er water irrigation, no industrial pollution,

At the same time, the traditional farming technology is used to plant, fully retaining its nutritional composition and edible value.No chemical fertilizer, no pesticide spraying. From the field to your kitchen table, hand-picked and carefully selected.



Warm prompt

Not too close to the heat source to prevent mass changes;
Not against the wall on the ground to prevent mildew or insects;
Should not be stored at the same time with fish, meat and other high moisture food, otherwise it will lead to water absorption.

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