

BIG RED
LIGHT RED
SMALL RED
CRANBERRY
BLACK EYE
SMALL BLACK
SMALL PINK

BEANS



LIGHT RED KIDNEY BEANS

PHASEOLUS VULGARIS

King of Nutrition

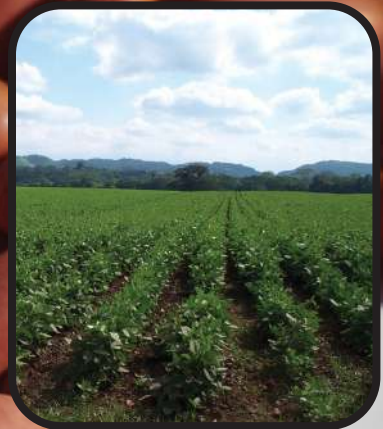


Belize's Large Red kidney beans are one of a variety of beans exported around the world by IMEX BZ LLC who are known as the pioneers and largest beans exporters in Belize. This is a legume produced largely in Belize native in Central America. Production is among one of the most exported around the world because of its highest of

quality in the market today. Belize beans produced by highly experienced farmers with strict regulations followed to produce the rich products exported by IMEX BZ LLC, is becoming well known for its high quality state which reaches its perfection because of the beautiful Belizean weather. The Belize tropical weather allows the crops to grow perfectly well, ideally the soils provide better germination of the seeds. IMEX BZ LLC as the first and largest exporters of Beans in Belize since 1988 has not only been producing just the highest quality beans to supply around the world but the most competitive in price for both its quality and services.

Grown and produced in Belize our Beans have met with favour from buyers all over the world because of its high quality, competitive prices and timely deliveries.

Not only do we have the best services, but hold the top rank as suppliers of Beans from Belize and the best in the world.





**BLACK EYE
BEANS**



**CRANBERRY
BEANS**



BLACK BEANS



SMALL RED BEANS

Beans, timeless culinary treasures with a history dating back to the second millennium of the Common Era, showcase the marvels of nature's kitchen. Bursting with beneficial phytonutrients, fiber, protein, vitamins, and minerals, beans stand as wholesome entities in the realm of nutrition. Notably, they are cholesterol-free and devoid of saturated fats, making them a health-conscious choice.

In Belize, beans take center stage in the classic dish "Rice and Beans Chicken and Salad," a staple in Creole cooking. Their versatility shines as they find a place in soups, chilies, and various culinary delights. To enhance their culinary prowess, a pre-cooking soak of six to eight hours is recommended, or a quick boil, followed by an hour of soaking. The soaking water is then drained before cooking, ensuring optimal taste and texture.

Across Asia, a tradition involves introducing a strip of Kombu seaweed at the outset of cooking to soften the beans. Simmering, covered, for approximately an hour and a half precedes seasoning to taste. A culinary tip recommends adding salt towards the end of the cooking process to maximize flavor.

Proper storage is paramount for preserving the quality of beans. Shielded from oxygen and light, stored in a cool, dark pantry within airtight resealable bags or containers, beans maintain their integrity for a year or more. Refrigeration or freezing, however, is not advisable for dried beans, as it may compromise their texture and taste.

In essence, beans transcend time and culinary borders, offering a palette of flavors and textures that cater to diverse global palates. Their nutritional richness, combined with their adaptability in various cuisines, makes beans not just a culinary ingredient but a timeless, wholesome source of nourishment.



BETTER WITH THE BEANS



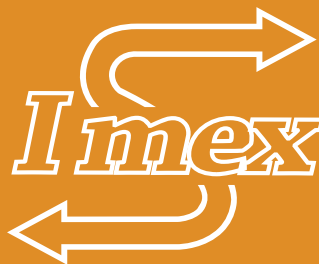
FARMING TO FEED A BIG WORLD



**TO THOSE
THAT WORK
IN ACRES, NOT
IN HOURS**

WE THANK YOU





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