

NORTHERN
— BEAN —



Premium Beans Start Here



NorthernBean.com

The High Plains Standard

From Pantry Staple to Culinary Standard

High Plains Healthy Living – Premium Dry Beans
Grown and curated for the culinary community

Focus Varieties:

- Pinto Beans
- Mayocoba Beans
- Black Beans
- Small Red Beans
- Great Northern Beans



The Commodity Problem

Dry beans are largely positioned as commodity products.

Typical purchasing criteria:

- Price per pound
- Availability
- Color uniformity
- Packaging

Result:

- Minimal brand differentiation
- Thin margins
- No product storytelling

Opportunity:

Quality differentiation drives premium bean value.



Definition of a Premium Bean

A premium bean delivers superior performance in 5 classes:

1. Terroir (Growing Region)
2. Freshness
3. Flavor
4. Texture
5. Visual Quality

From ingredient to inspiration.

Northern Bean is setting a higher standard.



Terroir: Where the Bean is Grown

Environmental factors shape flavor and texture.

Important terroir factors:

- Elevation
- Soil composition
- Temperature swings
- Climate dryness

High-plains growing regions are known for:

- Bright color
- Dense beans
- Deeper flavor profiles.

Warm days and cool nights create denser beans with complex flavor.



Soil Quality

Premium beans are typically grown in:

- Well-drained loam soils
- Mineral-rich farmland
- Non-saline environments

Dry beans require:

- Excellent drainage
- Fertile soils
- Crop rotation to reduce disease.

Soil impacts:

- Bean density
- Mineral content
- Cooking quality



Freshness

Freshness is one of the largest drivers of bean quality.

Fresh beans:

- Cook faster
- Cook evenly
- Produce richer broth
- Have better texture

Older beans develop:

- Tough seed coats
- Uneven cooking
- Chalky interiors.

Premium suppliers focus on:

- Recent harvest
- Controlled storage
- Rapid distribution.



Visual Quality

Premium beans are visually distinctive.

Indicators:

- Uniform size
- Minimal splits
- Bright color
- Clean seed coats

Example pinto specs:

- Uniform medium size
- $\leq 14\%$ moisture
- Minimal foreign matter.

Uniform beans cook more evenly and present better on retail shelves.



Flavor Profiles

Our premium dry beans are selected for flavor, texture, and consistency, sourced from regions known for exceptional growing conditions and superior culinary performance.

It begins at the farm where ideal soil, thoughtful cultivation, and precise harvest timing come together to deliver consistent flavor and dependable results in every kitchen.

Pinto Beans

Flavor/Attributes:

- Earthy
- Nutty
- Slightly sweet
- Creamy interior
- Rich broth

Mayocoba Beans

Flavor/Attributes:

- Buttery
- Mild
- Delicate Earthiness
- Extremely creamy
- Thin skins

Black Beans

Flavor/Attributes:

- Earthy
- Slightly sweet
- Mineral +

Small Red Beans

Flavor/Attributes:

- Delicate
- Slightly sweet
- Rich flavor

Flavor Profiles

Great Northern Beans

Flavor/Attributes:

- Mild & nutty
- Firm texture

Lentils

Flavor/Attributes:

- Earthy (soft, savory)
- Nutty
- Peppery notes (especially French/green lentils)
- Texture ranges from tender & creamy (red/yellow) to firm & shape-holding (green/brown)

Chick Peas

Flavor/Attributes:

- Mild & slightly sweet
- Nutty & toasted (especially when roasted)
- Texture: creamy interior with a tender bite; holds shape when cooked properly
- Subtle earthiness; absorbs aromatics and spices exceptionally well

Premium beans deliver depth of flavor and a refined, creamy texture when cooked. Naturally nutrient-dense, they provide a rich source of plant-based protein and antioxidants while supporting digestive health.

Texture & Cooking Performance

High-Quality Beans Deliver:

- Creamy interior
- Intact skins
- Consistent cooking time

Premium Beans Should:

- Hold shape
- Produce thick broth
- Avoid mushiness.

Low-Quality Beans Often Become:

- Chalky
- Grainy
- Unevenly cooked



Processing & Handling

Post-harvest quality control determines final quality.

Premium bean processing includes:

- Multi-stage cleaning
- Optical sorting
- Defect removal
- Moisture control

Higher-quality beans demand greater care and investment.



Premium Bean Market Opportunity

Growing demand in:

- Natural foods retailers
- Chef-driven restaurants
- Plant-based food sector
- Specialty grocery stores

Drivers:

- Plant protein demand
- Culinary authenticity
- Ingredient transparency.
- Non-GMO



Key Takeaway

Premium beans are defined by five pillars:

1. Terroir
2. Freshness
3. Flavor
4. Texture
5. Processing Quality

When these align:

When quality, sourcing, and handling align, beans become a true culinary asset.

Partner with Northern Bean to deliver the difference.



Higher Quality Beans



NorthernBean.com