



ZENITH ECLIPSE JOURNAL

GREEN LENTILS

Colour. Size. Purpose.

A considered purchase begins with the lentil itself. Explore whole and processed forms, measurable quality and delivery that fits your business.

THE COVER STORY

Select size with a measurable basis

Protect appearance and cooking quality

Turn your requirement into a clear buying brief

03

SELECT YOUR PULSES

Choose by end use and product form.

04

READ THE QUALITY

Match the tests to your requirements.

06

CONNECT THE ROUTE

Align the cargo contract with delivery.

THE ZENITH ECLIPSE APPROACH

Begin with the finished dish.

A retail pack, a prepared salad and an ingredient line need different answers from the same pulse.



Zenith Eclipse reviews green lentil enquiries for packing, food service, ready meals and further processing. Describe the use and the product form first; then connect the appearance and quality requirements with your receiving operation.

A green seed coat is an outward characteristic. The colour of the cotyledons inside is a separate feature; Canadian lentil classes are determined by cotyledon colour. Write the commercial type, seed-coat appearance and required form into the brief.

For a useful comparison, hold the quantity, packing, delivery point and inspection basis constant. Confirm the offered origin, crop year and available lot in writing before proceeding.

IN THIS EDITION

- 03** Select size and form
- 04** Read the lot
- 05** Plan the pack
- 06** Connect the delivery
- 07** Build your enquiry
- 08** Talk to our team

PRODUCT PORTFOLIO

One pulse. More precise choices.

Size describes the seed distribution. Whole, shelled and split describe physical form. Specify both where they matter.



01 Large whole lentils

For buyers seeking larger whole seeds for packing or preparation. Define the sieve aperture and retained percentage; approve appearance separately. A large-size name does not establish grade or cooking performance.

02 Small whole lentils

For smaller whole-seed requirements in packs, salads or mixes. Confirm size distribution and skin integrity. Use a preparation trial when intact cooked lentils are central to the finished dish.

03 Buyer-defined size

Use an agreed sieve distribution when your process needs more precision than a trade name. Include permitted oversize and undersize, the sampling basis and the measurement method.

04 Shelled whole lentils

The seed coat is removed while the two cotyledons remain joined. Specify joined-seed content, residual hulls, colour and fines. The exposed colour depends on the cotyledons, not the removed coat.

05 Split lentils

Dehulled, separated cotyledons. Agree intact-half content, broken pieces, fines and colour; select against the intended preparation or processing requirement.

THE BUYER'S QUALITY GUIDE

Read colour. Measure quality.

A reference sample helps with appearance. Representative sampling and agreed methods make the results comparable.



PARAMETER	WHAT THE BUYER SHOULD CHECK
Identity & colour	Confirm commercial type and cotyledon colour separately from seed-coat appearance. Agree how contrasting lentils, bleaching and staining will be assessed.
Size distribution	Specify sieve shape and aperture, reporting basis and passing or retained percentages. Use the same sizing method when comparing samples and shipment results.
Moisture	Agree the method, reporting basis and contract maximum. Read the result alongside storage history, package condition and the expected journey.
Integrity & damage	Set separate limits appropriate to the form for peeled, split, broken and damaged material. Intended split halves need a different acceptance description from defects in whole seeds.
Purity & safety	Set limits for foreign material and stones. Agree residue, contaminant or microbiological testing for the destination and use; visual grading alone cannot establish safety compliance.
Processing response	When important, agree a hydration or cooking trial with fixed conditions and an acceptance endpoint. For milling, define the required ingredient and evaluate the lot in that process.

The right appearance needs the right evidence.

SOURCE READING

CGC / Lentil grading factors
Pulse Canada / Processing and flour
CGC / Lentil classes and types

PACKING & RECEIVING

Plan the pack around the lentil.

Protect the form you bought while making unloading and storage practical for the receiver.

01

SACKS / WAREHOUSE

Sacks for handling

State net weight, material, liner, closure and label language. Agree lot marks and floor-loaded or palletized handling before the packing instruction is released.

02

BIG BAGS / RECEIVING

Big bags for intake

Match capacity and lifting arrangements to the receiving equipment. Discuss a suitable liner and discharge design; confirm the feasible format in the quotation.

03

BULK / CARGO PLAN

Suitable bulk formats

Review lined-container or other bulk options against origin infrastructure, product form and unloading capacity. Agree cleanliness, payload and cargo-protection measures for the route.

Good packing begins at the receiving point.

Keep whole, shelled and split lots clearly identified. Tell the team which receiving checks and handling steps matter most to your operation. For recurring orders, share intake dates and storage limits. A clear packing instruction makes the purchase easier to repeat and compare.

Keep the lot and the route connected.

Link the agreed lentil description with the packing, inspection evidence and shipment milestones.

OCEAN

ROAD

RAIL

MULTIMODAL

Share quantity, loading format, destination and shipment window with the freight enquiry. Agree route and handling assumptions with the sales contract so the product requirement remains clear through every handoff.

01 Name the delivery point

State the Incoterms® 2020 rule and exact named port or place. Match the rule to the actual cargo handover and agree carriage, insurance and destination-service responsibilities.

02 Agree the document set

Confirm the invoice, packing and transport records, origin evidence and contracted quality or inspection reports. Check import conditions early, including phytosanitary certification and declarations where required.

03 Align release and arrival

Schedule sample approval, cargo release, inspection, loading and document deadlines. Keep the same lot reference across packs and records, and arrange the receiver's intake checks before dispatch.

SOURCE READING

[ICC / Incoterms 2020](#)

[IPPC / ISPM 12 phytosanitary certificates](#)

PROCUREMENT WORKSHEET

Build a clearer green lentil RFQ.

Share one brief with the buying, quality and logistics teams. These eight details help make offers comparable.

YOUR GREEN LENTILS ENQUIRY / EIGHT DETAILS

- ☐ Intended food use, receiving process and destination market
- ☐ Whole, shelled whole or split presentation; commercial type
- ☐ Seed-coat appearance, cotyledon colour and reference sample
- ☐ Sieve distribution, size method and permitted tolerances
- ☐ Grade or buyer specification, quality limits and test methods
- ☐ Quantity, packing, labels and recurring-order requirements
- ☐ Named delivery point, Incoterms® rule and shipment window
- ☐ Sample approval, inspection, documents and acceptance procedure

Still defining the specification?

If the specification is developing, send the intended use, quantity and destination first. Identify essential limits and share a reference sample when appearance matters. A cooking or processing trial is most useful when the preparation method and acceptance endpoint are agreed in advance.

[SEND YOUR GREEN LENTILS REQUIREMENTS](#)



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YOUR NEXT GREEN-LENTILS PURCHASE

Your pulses. Your requirements.

Let's connect the details.

Tell us the type, form, size, quantity, packing, destination and shipment window. Our team will review the enquiry and confirm the applicable product and delivery scope.

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