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PRODUCT SPECIFICATION: Faba Bean Splits

Description		The Faba Beans (Vicia Faba) shall be milled from hard and well filled whole Faba Beans. Raw, dry, threshed, sound beans				
Origin	Australia	Australia				
Production Statement		This product is processed using Good Manufacturing Practices (GMP) in HACCP certified facilities, operated by AGT Foods Australia				
Physical Standards	Colour	Colour Good colour Faba Beans having a clean bright appearance				
	Moisture	Maximum 14 %				
		DEFECTS – Maximum by weight %				
	Mould		1 %			
	Poor Colour		2 %			
	Caps & Whole	e with Seed Coat	2 %			
	Detached See	ed Coats	0.1 %			
	Total Defective	ve	3 %			
Foreign Matter	Maximum by weight %					
	Foreign Mate	erial – includes unmillable	0.5 %			
		laterial - soil, stones, n-vegetable matter	0.1 %			
	Snails		Nil tolerance			
	Field Insects - and/or Locus	– includes Grasshoppers ts	Nil tolerance			
	Objectional C	e Material – includes Odour, animal excreta, metal, infestation	Nil Tolerance			

Form: 1410 Page: 1 of 2 Revision Number: 04
Issue Date: 11.06.2019 Revision Date: 27.10.2020

	Serving Size 100g			1		
Nutritional Information Source: Symbio Laboratories	Energy	1383	kj			
	Fat	1.8	g			
	Saturated Fat	< 1	g			
	Transfat	< 0.1	g			
	Polyunsaturated	1	g			
Source: Symbio Laboratories	Monounsaturated	< 1	g			
	Carbohydrates	39.3	g			
	Dietary Fibre	18.3	g			
	Sugars	2.3	g			
	Protein	29.5	g			
	Sodium	8.7	mg			
Allergens	Does not contain egg or egg products, nut or nut products. No added preservatives, flavours or colouring					
GMO Status	GMO Free – Document available upon request					
Chemical & Pesticide Residues	Levels conform within the maximum levels as specified under CODEX and the Australian Food Standards Code					
Claims & Certifications	Kosher – Certified Halal – Certified					
Packaging	25kg net weighted new polypropylene bags					
Labelling Format	Bag tag with name of product, net weight, pack date, best before date and line number					
Shelf Life	2 years from pack date if kept in optimal storage conditions					
Optimal Storage Conditions	Keep cool and dry: 10 – 25 degrees Celsius. <14% Moisture					
Applicable Quality Certifications	TFB Trading: HACCP AGT Foods Australia: HACCP					

Guidance on use of information: This documentation does not supersede the GTA standard CSP 5.5

Intended Use: This product is an agricultural commodity processed in order to meet or exceed this specification as detailed above and is intended for sale to manufacturers and wholesalers. It is the responsibility of the purchaser to ensure the product is suitable for sale to their business and retail customers. This includes provision of the appropriate consumer labelling content that incorporates a 'direction for use statement' and/or 'warning statements' to mitigate any risks arising from the nature of the product (i.e. further cleaning/rinsing/cooking prior to consumption)

Please note: Awaiting specification approval from supplier

Form: 1410 Page: 2 of 2 Revision Number: 04 Issue Date: 11.06.2019 Revision Date: 27.10.2020