

TFB TRADING AUSTRALIA PTY LTD

303 / 75 TULIP STREET
CHELTENHAM VIC 3192
ABN: 59 007 456 064

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PRODUCT SPECIFICATION: PURPLE SWEET POTATO TOASTED PEARL COUSCOUS

Description	Purple Sweet Potato toasted pearl couscous is prepared from wheat flour and purple sweet potato powder. Also known as Israeli couscous. Pearl couscous is a shelf-stable new and improved couscous food product satisfying traditional couscous granular mouthfeel. Pearl couscous is characterized by substantially smooth surfaces and angularly projecting edges.																																
Origin	United States																																
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in HACCP certified facilities operated by US Durum																																
Physical Standards	<table><tr><td>Colour</td><td colspan="2">Purple</td></tr><tr><td>Moisture</td><td colspan="2"><12.5%</td></tr><tr><td>Flavour</td><td colspan="2">No off flavours</td></tr><tr><td>Protein</td><td colspan="2">8 – 10%</td></tr></table> <table><tr><td colspan="3">Microbiological and effect limits</td></tr><tr><td>E. Coli</td><td colspan="2"><10 CFU/g</td></tr><tr><td>Salmonella</td><td colspan="2"><Negative / 25g</td></tr><tr><td>Coliforms</td><td colspan="2"><100 CFU/g</td></tr><tr><td>Burnt product</td><td colspan="2"><5 PPM</td></tr><tr><td>Dough lumps</td><td colspan="2"><20 PPM</td></tr></table>			Colour	Purple		Moisture	<12.5%		Flavour	No off flavours		Protein	8 – 10%		Microbiological and effect limits			E. Coli	<10 CFU/g		Salmonella	<Negative / 25g		Coliforms	<100 CFU/g		Burnt product	<5 PPM		Dough lumps	<20 PPM	
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Foreign Matter	NIL foreign matter																																
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Allergens	Product shipped is 100% of said variety and contains no additives or preservatives
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	Orthodox Union Certified (OU), Parve
Packaging	10kg net double walled paper bags
Labelling Format	Printed details on bag with name of product, net weight, pack date, best before date and line number
Shelf Life	18 months from packing date if kept in optimal storage
Optimal Storage Conditions	Cool, dry & dark conditions: 10 – 25 degrees
Applicable Quality Certifications	HACCP

Guidance on use of information:

The information in this specification should be taken as a guide only. Values can vary with variety, conditions of growth and age of the product when used. We have taken a reasonable effort to ensure that the information is true and accurate at time of writing

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: This spec is awaiting approval by the supplier