

# TFB TRADING AUSTRALIA PTY LTD

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

T: +61 3 9816 3444  
W: [www.tfbtrading.com.au](http://www.tfbtrading.com.au)  
E: [contact@tfbtrading.com.au](mailto:contact@tfbtrading.com.au)



## PRODUCT SPECIFICATION: Organic Red Split Lentils

Description	Organic Red Split Lentils milled from hard filled organic whole red lentils		
Origin	Turkey		
Production Statement	This product is processed using Good Manufacturing Practices (GMP) certified facilities under licence and supervision operated by AGT Poortman		
Physical Standards	Colour	Orange colour with natural colour variance	
	Appearance	Small size, flat, round shaped lentils	
	Flavour	Characteristic of raw lentils	
	DEFECTS – Maximum by weight %		
	Broken	3	
	Whole / Unsplit	10	
	Unhusked	0.2	
	Test		Tolerance
	Moisture	Maximum 12 %	
	Yeast	< 10 <sup>5</sup> cfu/g	
Microbiological Standards	Mould	< 10 <sup>5</sup> cfu/g	
	Salmonella	Absent in 25g	
	E.Coli	< 20 cfu/g	
	Maximum		
	Stones	1 per 25kg	
	Mudballs	1 per 25kg	
Foreign Matter	Admixture	0.04 by weight %	
	Cereal Grains (< 20ppm gluten)	0.02 by weight %	
	Total Foreign Matter	0.01 by weight %	

<b>Nutritional Information</b>	<b>Per 100g</b>		
	<b>Energy</b>	1353	kJ
	<b>Fat</b>	1.3	g
	<b>Saturated Fat</b>	0.2	g
	<b>Carbohydrates</b>	56.3	g
	<b>Dietary Fibre</b>	4.9	g
	<b>Sugars</b>	2.4	g
	<b>Protein</b>	23.8	g
	<b>Sodium</b>	36	mg
<b>Allergens</b>	None - Document available upon request		
<b>GMO Status</b>	GMO Free – Document available upon request		
<b>Chemical &amp; Pesticide Residues</b>	Levels conform within the maximum levels as specified under CODEX and the Australian Food Standards Code		
<b>Claims &amp; Certifications</b>	Kosher – Certified Halal – Inherently Suitable Organic - Certified		
<b>Packaging</b>	25kg net weighted new polypropylene bags		
<b>Labelling Format</b>	Bag tag with name of product, country of origin, purchase contract number, supplier batch / lot number, production date, best before date		
<b>Shelf Life</b>	2 years from packaging date if kept in optimal storage conditions		
<b>Optimal Storage Conditions</b>	Keep cool (< 5 degrees Celsius) in a cool, dry place away from direct sunlight		
<b>Applicable Quality Certifications</b>	BRC, IFS Food and Global Standard for Food Safety		

**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)