## **TFB TRADING AUSTRALIA PTY LTD**

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PRODUCT SPECIFICATION: Large Lima Beans US No. 1

Description	Produced from whole, sound, dry threshed field beans of the Phaseolus Lunatus					
Origin	USA					
Production Statement	This product is processed in facilities which holds BRC - Global Standard for Food Safety.  Operated by Kirsten					
	Colour	Large white flat bear				
	Flavour	Characteristic, no off				
	Moisture	Maximum 18 %				
	DEFECTS – Maximum Limits %					
Physical Standards	Contrasting Classes		0.5 %			
•	Classes that blend		5 %			
	Damaged		2 %			
	Badly Damaged		0.5 %			
	Splits		3 %			
	Broken		5 %			
	Total - blistered, wrinkled, FM, contrasting classes, splits		6 %			
	Maximum Limits by weight %					
Foreign Matter	Stones		0.2 %			
	Total – including stones		0.5 %			
	Despite the use of modern cleaning equipment, beans are a natural agricultural product and may contain foreign material.  Sorting and rinsing beans before cooking is recommended					

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	Average S						
	Energy	1414	kj				
	Fat	0.69	g				
Nutritional Information	- Polyunsaturated	0.309	g				
Source: USDA National Food Database Website	- Monounsaturated	0.062	g				
	Carbohydrates	63.38	g				
	Dietary Fibre	19	g				
	Sugars	8.5	g				
	Protein	21.46	g				
	Sodium	18	mg				
Allergens	Allergen free – Statement available						
GMO Status	GMO Free						
Chemical & Pesticide Residues	Product shipped is 100% of said variety and contains no additives or preservatives  Levels conform within the maximum levels as specified under CODEX and the Australian Food Standards Code						
Claims & Certifications	Halal - Inherently Suitable Kosher - Inherently Suitable						
Packaging	25kg Multi-Walled food grade bags						
Labelling Format	Bag tag with name of product, net weight, pack date, best before date and lot number						
Shelf Life	2 years if kept in optimal storage conditions						
Optimal Storage Conditions	Recommended clean, cool, dry place away from strong odours and the potential of pest infestation						
Applicable Quality Certifications	Kirsten: BRC Global Standard for Food Safety Issue 8 TFB Trading: HACCP						

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## **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 specification is awaiting final approval by the supplier.

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