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PRODUCT SPECIFICATION: Organic Black Turtle Beans

Description	Organic Black Tu	Organic Black Turtle Beans					
Origin	Ethiopia, process	Ethiopia, processed in Turkey					
Production Statement		This product is processed using Good Manufacturing Practices (GMP) in certified facilities under licence and supervision by AGT Poortman					
	Colour	Colour Uniform black]			
	Appearance	Small oval / round shaped beans		-			
	Flavour	Characteristic odour and flavour		1			
	Moisture	Moisture Maximum 15 %					
Physical Standards		DEFECTS – Maximum by weight %					
Microbiological Standards	Foul/Undevelo		0.2				
	Dirty Seeds		0.5				
	Broken Seeds		2				
	Damaged Seed	s	0.5				
	Different Colou	ır	0.5				
	Other Varieties	i	0.5				
	Test		Tolerance]			
	Yeast		< 10 ⁵ cfu/g				
	Mould		< 10 ⁵ cfu/g	1			
	Salmonella		Absent in 25g				
	E.Coli		< 20 cfu/g				
Foreign Matter		Maximum					
	Stones		2 per 25kg	1			
	Total Foreign N	/laterial	0.05 by weight %	1			
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	Energy	1417	kj			
	Fat	1.9	g			
Nutritional Information	Saturated Fat	0.2	g			
	Carbohydrates	63.25	g	-		
	Sugars	2.12	g			
	Dietary Fibre	15.5	g			
	Protein	21.25	g			
	Sodium	0.009	g			
Allergens	Sesame seeds and products thereof - Processed in an environment where sesame is present					
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 – Inherently Suitable Organic - Certified					
Packaging	25kg net weighted new polypropylene bags					
Labelling Format	Bag tag with name of product, country of origin, purchase contract number, supplier batch / lot number, production date, best before date					
Shelf Life	2 years from packaging date if kept in optimal storage conditions					
Optimal Storage Conditions	Keep cool (< 5 degrees Celsius) in a cool, dry place away from direct sunlight					
Applicable Quality Certifications	BRC, IFS Food and Global Standard for Food Safety					

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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)

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