

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
E: contact@tfbtrading.com.au



PRODUCT SPECIFICATION: Pea Protein 55 Deflavoured

Description	Pea Protein 55 Deflavoured is the mechanically milled and processed and deflavoured portion of the dehulled split yellow pea cotyledons of sound, healthy, dry and clean yellow peas (<i>Pisum sativum</i>)																																																										
Origin	USA																																																										
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in ISO 22000 certified facilities under licence and supervision operated by AGT Foods USA																																																										
Physical Standards	<table><tr><td>Composition</td><td colspan="3">Pea flour with high protein content, pea protein</td></tr><tr><td>Colour</td><td colspan="3">Light yellow</td></tr><tr><td>Odour</td><td colspan="3">Bland and natural pea protein without any off odour</td></tr><tr><td>Flavour</td><td colspan="3">Bland and natural pea protein without any off flavour</td></tr></table>			Composition	Pea flour with high protein content, pea protein			Colour	Light yellow			Odour	Bland and natural pea protein without any off odour			Flavour	Bland and natural pea protein without any off flavour																																										
Composition	Pea flour with high protein content, pea protein																																																										
Colour	Light yellow																																																										
Odour	Bland and natural pea protein without any off odour																																																										
Flavour	Bland and natural pea protein without any off flavour																																																										
Attributes of Certificate of Analysis	<table><tr><th>Parameter</th><th>Values</th><th>Tolerance</th><th>Unit</th></tr><tr><td>Moisture</td><td>10</td><td>Max</td><td>%</td></tr><tr><td>Protein</td><td>55</td><td>Min</td><td>% d.m</td></tr><tr><td>Starch</td><td>8</td><td>Max</td><td>% d.m</td></tr><tr><td>Fat</td><td>4.0</td><td>Max</td><td>% d.m</td></tr><tr><td>Particle Size Over 60 Mesh (250 µm)</td><td>0</td><td>Max</td><td>%</td></tr><tr><td>Particle Size Through 100 Mesh (149 µm)</td><td>90.0</td><td>Min</td><td>%</td></tr><tr><td>Aerobic Plate Count</td><td>10,000</td><td>Max</td><td>CFU/g</td></tr><tr><td>Mould & Yeast</td><td>200</td><td>Max</td><td>CFU/g</td></tr><tr><td>E.Coli</td><td>Negative</td><td>Max</td><td>CFU/10g</td></tr><tr><td>Salmonella</td><td>Negative</td><td>Max</td><td>CFU/375g</td></tr><tr><td>Soy Flour</td><td>< 2.5</td><td>Max</td><td>ppm</td></tr><tr><td>Mustard</td><td>< 2.5</td><td>Max</td><td>ppm</td></tr><tr><td>Gluten</td><td>< 20</td><td>Max</td><td>ppm</td></tr></table>			Parameter	Values	Tolerance	Unit	Moisture	10	Max	%	Protein	55	Min	% d.m	Starch	8	Max	% d.m	Fat	4.0	Max	% d.m	Particle Size Over 60 Mesh (250 µm)	0	Max	%	Particle Size Through 100 Mesh (149 µm)	90.0	Min	%	Aerobic Plate Count	10,000	Max	CFU/g	Mould & Yeast	200	Max	CFU/g	E.Coli	Negative	Max	CFU/10g	Salmonella	Negative	Max	CFU/375g	Soy Flour	< 2.5	Max	ppm	Mustard	< 2.5	Max	ppm	Gluten	< 20	Max	ppm
Parameter	Values	Tolerance	Unit																																																								
Moisture	10	Max	%																																																								
Protein	55	Min	% d.m																																																								
Starch	8	Max	% d.m																																																								
Fat	4.0	Max	% d.m																																																								
Particle Size Over 60 Mesh (250 µm)	0	Max	%																																																								
Particle Size Through 100 Mesh (149 µm)	90.0	Min	%																																																								
Aerobic Plate Count	10,000	Max	CFU/g																																																								
Mould & Yeast	200	Max	CFU/g																																																								
E.Coli	Negative	Max	CFU/10g																																																								
Salmonella	Negative	Max	CFU/375g																																																								
Soy Flour	< 2.5	Max	ppm																																																								
Mustard	< 2.5	Max	ppm																																																								
Gluten	< 20	Max	ppm																																																								
Heavy Metals	<table><tr><th>Parameter</th><th>Values</th><th>Tolerance</th><th>Unit</th></tr><tr><td>Lead</td><td>< 0.025</td><td>Max</td><td>ppm</td></tr><tr><td>Arsenic</td><td>< 0.05</td><td>Max</td><td>ppm</td></tr><tr><td>Mercury</td><td>< 0.02</td><td>Max</td><td>ppm</td></tr><tr><td>Cadmium</td><td>< 0.01</td><td>Max</td><td>ppm</td></tr></table>			Parameter	Values	Tolerance	Unit	Lead	< 0.025	Max	ppm	Arsenic	< 0.05	Max	ppm	Mercury	< 0.02	Max	ppm	Cadmium	< 0.01	Max	ppm																																				
Parameter	Values	Tolerance	Unit																																																								
Lead	< 0.025	Max	ppm																																																								
Arsenic	< 0.05	Max	ppm																																																								
Mercury	< 0.02	Max	ppm																																																								
Cadmium	< 0.01	Max	ppm																																																								

Total Energy & Carbohydrate Profile

Per 100g As-Is Basis		
Analysis	Values	Unit
Calorie	1483	kJ
Dietary Fibre (total)	13.2	g
Dietary Fibre (insoluble)	13.2	g
Dietary Fibre (soluble)	0	g
Carbohydrates (total)	35.8	g
Carbohydrates (available)	22.6	g
Starch	6.7	g
Sugars (total)	2.0	g
Sucrose	2.0	g
Glucose	0	g
Fructose	0	g
Lactose	0	g
Maltose	0	g
Cholesterol	0	mg
Ash	5.4	g
Moisture	3.3	g
Protein	53.0	g

Fat & Fatty Acid Profile Distribution

Per 100g As-Is Basis		
Parameter	Values	Units
Fat	2.5	g
Saturated Fatty Acids	0.5	g
Monounsaturated Fatty Acids	0.6	g
Polyunsaturated Fatty Acids	1.4	g
Trans Fatty Acids	0	g

Minerals

As-Is Basis			
Parameter	Values	Tolerance	Units
Potassium	1840	Average	mg/100g
Sodium	3.3	Average	mg/100g
Calcium	88.7	Average	mg/100g
Iron	6.6	Average	mg/100g
Phosphorus	7550	Average	ppm
Magnesium	2500	Average	ppm
Zinc	71.1	Average	ppm
Copper	17.7	Average	ppm
Molybdenum	8.46	Max	ppm
Selenium	1.84	Max	ppm

Vitamins	As-Is Basis			
	Parameter	Values	Tolerance	Units
	Vitamin A	0	Max	IU / 100g
	Thiamine (B1)	2.4	Average	mg / 100g
	Riboflavin (B2)	0	Max	mg / 100g
	Niacin (B3)	3.0	Average	mg / 100g
	Pantothenic Acid (B5)	0.5	Average	mg / 100g
	Pyridoxine (B6)	0.1	Average	mg / 100g
	Biotin (B7)	0	Max	mg / kg
	Folic Acid (B9)	0	Max	µg / 100g
	Vitamin B12	0	Max	mg / kg
	Vitamin C	0	Max	mg / kg
	Vitamin D3	0	Max	IU / 100g
	Vitamin E	1.34	Max	IU / kg
	Choline Chloride	2800	Max	mg / kg
Amino Acid Profile	% Amino Acids in product As-Is basis			
	Essential Amino Acids	Unit %	Non-essential Amino Acids	Unit %
	Histidine	1.58	Alanine	2.44
	Isoleucine	2.57	Asparagine	6.87
	Leucine	4.45	Cysteine	0.75
	Lysine	4.45	Glutamine	10.2
	Methionine	0.53	Glycine	3.14
	Phenylalanine	3.09	Serine	3.02
	Threonine	2.22	Proline	2.67
	Valine	2.82	Tyrosine	2.22
	Tryptophan	0.59	Taurine	Not Detected < 0.01
			Arginine	5.56
Allergen Declaration	The product is certified gluten-free as per Gluten-Free Certification Program (GFCP) Standards and Policies			
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 multilayer Kraft paper bags			

Labelling Format	Label is printed on the bag with name of product, net weight, production date, best before date and lot number
Shelf Life	24 months from the date of production
Optimal Storage Conditions	Product is recommended to be stored under conditions not exceeding 25 degrees Celsius and with less than 65% relative humidity
Applicable Quality Certifications	ISO 22000:2005

Guidance on use of information:

The information detailed in this specification is provided by our supplier which includes maximum tolerance levels at the time of testing.

These results may vary dependant on test methods.