

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 Isolate 85

Description	Pea Protein 85 is the mechanically milled and wet fractionated portion of the dehulled split yellow pea cotyledons of sound, healthy, dry and clean yellow peas (<i>Pisum sativum</i>)																																																
Origin	Manufactured in China from product milled in AGT facilities in the USA																																																
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in ISO 22000 certified facilities under licence and supervision operated by AGT Poortman																																																
Physical Standards	<table><tr><td>Composition</td><td colspan="4">Pea protein isolate</td></tr><tr><td>Colour</td><td colspan="4">Beige</td></tr><tr><td>Odour</td><td colspan="4">Typical of pea protein without any off odour</td></tr><tr><td>Flavour</td><td colspan="4">Typical of pea protein without any off flavour</td></tr></table>					Composition	Pea protein isolate				Colour	Beige				Odour	Typical of pea protein without any off odour				Flavour	Typical of pea protein without any off flavour																											
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Total Energy and Carbohydrate Profile

% Dry Matter			
Parameter	Values	Tolerance	Unit
Calorie	360	± 10	Kcal / 100g
Dietary Fibre	2		g / 100g
Carbohydrates	1		g / 100g
Starch	2	Max	%
Sucrose	Nil Detected	Average	%
Glucose	Nil Detected	Average	%
Fructose	Nil Detected	Average	%
Lactose	Nil Detected	Average	%
Maltose	Nil Detected	Average	%

Fat and Fatty Acid Profile

% Dry Matter			
Parameter	Values	Tolerance	Unit
Fat	5	Max	% d.m
Saturated Fatty Acids	0.24	Average	%
Monounsaturated Fatty Acids	0.33	Average	%
Polyunsaturated Fatty Acids	0.69	Average	%

Minerals

% Dry Matter			
Parameter	Values	Tolerance	Units
Potassium	800	Average	ppm
Phosphorus	12700	Average	ppm
Sodium	16600	Average	ppm
Calcium	1400	Average	ppm
Magnesium	500	Average	ppm
Iron	251	Average	ppm
Manganese	22	Average	ppm
Copper	16	Average	ppm
Zinc	50	Average	ppm

Amino Acid Profile

% Amino acid in product as is basis			
Essential Amino Acids	Unit %	Non-essential Amino Acids	Unit %
Arginine	6.08	Alanine	3.16
Histidine	2.11	Aspartic Acid	8.57
Isoleucine	3.51	Cystine	0.95
Leucine	6.26	Glutamic Acid	12.80
Lysine	5.60	Glycine	3.35
Methionine	1.03	Serine	3.94
Phenylalanine	4.20	Tyrosine	3.15
Threonine	2.82		
Valine	3.64		

Allergen Declaration	Gluten Free Gluten less than 20 ppm as per NFCA (National Foundation for Celiac Awareness)
GMO Status	GMO Free – Document available upon request
Chemical and Pesticide Residues	Levels conform within the maximum levels as specified under CODEX Alimentarius and the Australian Food Standards Code
Claims & Certifications	Kosher – Certified Halal – Certified
Packaging	25kg net weighted multilayer Kraft paper bags
Labelling Format	Bag tag with name of product, net weight, pack 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	AGT Facility in USA: ISO 22000:2005 Plant in China: BRC Global Standard for Food Safety, 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.

Please note: This specification is awaiting final approval by the supplier