

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: Mung Beans Jade – Sprouted

Description	Mungbeans shall be sound, dry, fresh and have true varietal colour and characteristics, of good even colour and size											
Origin	Australia											
Production Statement	This product is processed in a Registered Establishment that is accredited by the Department of Agriculture to export standards and also has HACCP Food Safety and ISO 9001:2015 Quality Assurance accreditation. Operated by Bean Growers.											
Physical Standards	<table><tr><td>Moisture</td><td>12 % Maximum</td></tr></table> <table><tr><th colspan="2">Maximum by weight %</th></tr><tr><td>Mechanical Damage / Splits - including splits, broken and stained grain</td><td>2 %</td></tr></table>		Moisture	12 % Maximum	Maximum by weight %		Mechanical Damage / Splits - including splits, broken and stained grain	2 %				
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Microbiological	<table><tr><th colspan="2">Maximum Levels Accepted</th></tr><tr><td>E Coli/g</td><td>< 10 CFU Program</td></tr><tr><td>Salmonella / 25g</td><td>Nil detected in 25gms</td></tr><tr><td>Listeria Monocytes / 25g</td><td>Nil detected in 25gms</td></tr><tr><td>Yeasts and Moulds /g</td><td>10,000 CFU</td></tr></table>		Maximum Levels Accepted		E Coli/g	< 10 CFU Program	Salmonella / 25g	Nil detected in 25gms	Listeria Monocytes / 25g	Nil detected in 25gms	Yeasts and Moulds /g	10,000 CFU
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Nutritional Information Source: Supplier Specification			
	100g		
	Energy	1508	kJ
	Fat	1.4	g
	Saturated Fat	< 1	g
	Carbohydrates	60.8	g
	Sugars	1.8	g
	Protein	24.9	g
	Sodium	< 5	mg
Allergens	This product has been processed in a facility that handles soybeans		
GMO Status	GMO Free – Document available upon request		
Chemical & Pesticide Residues	Nil prohibited chemicals or any excess amounts of permitted chemicals		
Claims & Certifications	Kosher – Inherently Suitable Halal – Inherently Suitable		
Packaging	New food grade bags		
Labelling Format	Printed details on bag with line number, product name, batch number, country of origin and weight		
Shelf Life	Product will retain quality for two years from packaging date if stored in appropriate controlled storage. Natural deterioration occurs whilst in storage. Colour varies over time		
Optimal Storage Conditions	Store in a cool, dry area, away from direct sunlight, at less than 20 degrees celcius, and less than 65% relative humidity		
Applicable Quality Certifications	HACCP, ISO 9001:2015		

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)