

# TFB TRADING AUSTRALIA PTY LTD

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## PRODUCT SPECIFICATION: Buff Caloona Cowpeas

Description	Buff Caloona Cowpeas shall be sound, dry, fresh and have true varietal colour and characteristics for the specified type											
Origin	Australia											
Product Specification	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>14 % Maximum</td></tr><tr><td colspan="2">Maximum by weight %</td></tr><tr><td>Mechanical Damage / Splits - including splits, broken, stained grain</td><td>2 %</td></tr></table>		Moisture	14 % Maximum	Maximum by weight %		Mechanical Damage / Splits - including splits, broken, stained grain	2 %				
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Microbiological	<table><tr><td colspan="2">Maximum Levels Accepted</td></tr><tr><td>E Coli/g</td><td>&lt; 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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<div>Nutritional Information</div> <div>Source: Supplier Spec</div>	<div>100g</div> <table><tr><td>Energy</td><td>446</td><td>kJ</td></tr><tr><td>Fat</td><td>0.5</td><td>g</td></tr><tr><td>Saturated Fat</td><td>0.1</td><td>g</td></tr><tr><td>Carbohydrates</td><td>14.3</td><td>g</td></tr><tr><td>Sugars</td><td>0.8</td><td>g</td></tr><tr><td>Protein</td><td>7.7</td><td>g</td></tr><tr><td>Sodium</td><td>4</td><td>mg</td></tr></table>			Energy	446	kJ	Fat	0.5	g	Saturated Fat	0.1	g	Carbohydrates	14.3	g	Sugars	0.8	g	Protein	7.7	g	Sodium	4	mg
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This product has been processed in a facility that handles soybeans																								
GMO Status																								
GMO Free – Documentation 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 Celsius, 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)

