

# TFB TRADING AUSTRALIA PTY LTD

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## PRODUCT SPECIFICATION: Whole Blue Pea NZ No.1

Description	Sound mature grain, light blue appearance										
Origin	New Zealand										
Product Specification	This product is processed in a Registered Establishment that is accredited by the Department of Agriculture to export standards. Operated by Luisetti										
Physical Standards	<table><tr><td>Moisture</td><td>15.5 % Maximum</td></tr><tr><td colspan="2">Maximum by weight %</td></tr><tr><td>Mechanical Damage / Splits - including splits, broken, stained grain</td><td>3%</td></tr></table>	Moisture	15.5 % Maximum	Maximum by weight %		Mechanical Damage / Splits - including splits, broken, stained grain	3%				
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Microbiological	<table><tr><td colspan="2">Maximum Levels Accepted</td></tr><tr><td>E Coli / g</td><td>N/A</td></tr><tr><td>Salmonella / 25g</td><td>N/A</td></tr><tr><td>Listeria Monocytes / 25g</td><td>N/A</td></tr><tr><td>Yeasts and Moulds / g</td><td>N/A</td></tr></table>	Maximum Levels Accepted		E Coli / g	N/A	Salmonella / 25g	N/A	Listeria Monocytes / 25g	N/A	Yeasts and Moulds / g	N/A
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<b>Nutritional Information</b>	<b>Per 100g</b>		
	<b>Energy</b>	250	kJ
	<b>Fat</b>	0.4	g
	<b>Saturated Fat</b>	0	g
	<b>Carbohydrates</b>	6.4	g
	<b>Sugars</b>	0.3	g
	<b>Protein</b>	5.5	g
	<b>Sodium</b>	3	mg
<b>Allergens</b>	Natural Dried New Zealand Whole Blue Peas		
<b>GMO Status</b>	GMO Free – Product shall be sourced from conventional origin and not genetically modified and Produce of New Zealand		
<b>Chemical &amp; Pesticide Residues</b>	Nil prohibited chemicals or any excess amounts of permitted chemicals		
<b>Claims &amp; Certifications</b>	Kosher – Inherently Suitable Halal – Inherently Suitable		
<b>Packaging</b>	New Polypropylene 25kg food grade bags		
<b>Labelling Format</b>	Printed details on bag with line number, product name, batch number, country of origin and weight		
<b>Shelf Life</b>	24 months from packaging date if stored in optimal conditions		
<b>Optimal Storage Conditions</b>	Store in a cool, dry area, away from direct sunlight, at less than 15 degrees Celsius, and less than 65% relative humidity		
<b>Applicable Quality Certifications</b>	None		

**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)