

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: Great Northern Beans CND No. 1

Description	Produced from whole, sound dry threshed field beans of Phaseolus Vulgaris variety		
Origin	Canada		
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in FSSC 22000 certified facilities operated by Viterra		
Physical Standards			
	Colour	White	
	Moisture	Maximum 15 %	
	Flavour	Characteristic bean flavour, free of any foreign or musty off odours	
	Size	300 - 320 beans per 100gm dependent on season	
	DEFECTS - Maximum %		
	Contrasting Classes		1
	Discoloured & Damaged		< 1
	Splits & Broken		< 0.8
Total Defective		< 1.5	
Foreign Matter			
	Maximum by weight %		
	Insect Parts	0	
	Stones	Max 1	
	Mudballs	Max 10	
	Harmful Matter	Free from glass, metal	
Nutritional Information per 100g			
	Average Samples Size		100g
	Energy	1418	kJ
	Fat	1.14	g
	Saturated Fat	.356	g
	Transfat	0	g
	Carbohydrates	63.25	g
	Dietary Fibre	20.2	g
	Sugars (sucrose)	2.26	g
	Protein	21.86	g
	Sodium	14	mg
	Potassium	1387	mg

Allergens	The Viterra Pulse facilities are dedicated to processing only pulses. There is no risk of cross contaminants in production facility. Soy is present in some grower fields and may be used as a rotating crop. Pulses are dry cleaned prior to shipment but trace amounts may still be present. Viterra cannot guarantee that their products are 100% free from traces of wheat or soybeans in their final product
GMO Status	GMO Free
Chemical & Pesticide Residues	Levels conform within the maximum levels as specified under CODEX and the Australian Food Standards Code
Claims & Certifications	Halal – not currently certified Kosher – not currently certified
Packaging	25kg net weighted polypropylene bags
Labelling Format	Bag tag with name of product, net weight, pack date, best before date and line number
Shelf Life	2 years from packing date if kept in optimal storage conditions
Optimal Storage Conditions	Keep cool and dry: 10 – 25 degrees Celsius
Applicable Quality Certifications	FSSC 22000 (Incl. ISO 22000:2005, ISO/TS 22002-1:2009)

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)