

# 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: Israeli Pearl Couscous

Description	Toasted Pearl Couscous, also known as Israeli Couscous or Giant Couscous, is prepared from wheat flour. The toasting process allows the product to absorb all of the cooking liquid, much like rice or risotto																																						
Origin	United States																																						
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in FSSC 22000 certified facilities operated by US Durum																																						
Physical Standards	<table><tr><td>Appearance</td><td colspan="2">Dry, toasted, pearl shaped</td></tr><tr><td>Colour</td><td colspan="2">Off-white to white</td></tr><tr><td>Moisture</td><td colspan="2">Maximum 12.5%</td></tr><tr><td>Flavour</td><td colspan="2">Typical cereal, free from off flavours</td></tr></table>			Appearance	Dry, toasted, pearl shaped		Colour	Off-white to white		Moisture	Maximum 12.5%		Flavour	Typical cereal, free from off flavours																									
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<b>Allergens</b>	Wheat product
<b>GMO Status</b>	GMO Free
<b>Chemical &amp; Pesticide Residues</b>	Levels conform within the maximum levels as specified under CODEX and the Australian Food Standards Code
<b>Claims &amp; Certifications</b>	Kosher – Certified Halal – Inherently Suitable
<b>Packaging</b>	10kg net double walled paper bags
<b>Labelling Format</b>	Printed details on bag with name of product, net weight, pack date, best before date and line number
<b>Shelf Life</b>	18 months from packing date if kept in optimal storage conditions
<b>Optimal Storage Conditions</b>	Store in clean, dry, ambient conditions, away from extremes of heat and humidity and absent from sources of odours, infestation and contamination
<b>Applicable Quality Certifications</b>	US Durum: FSSC 22000 TFB Trading: HACCP

## 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)

**Please note:** This spec is awaiting approval by the supplier