TFB TRADING AUSTRALIA PTY LTD

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PRODUCT SPECIFICATION: Mung Beans Jade Sprouted

Description	Mungbeans shall be sound, dry, fresh and have true varietal colour and characteristics, 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	Moisture 12 % Maximum				
	Minimum Germination	85% Minimum			
	Maximum by weight %				
	Mechanical Damage / Splits - including splits, broken and stained grain		2 %		
	Maximum by weight %				
	Objectional material, mo	ould and off odours	Nil		
Foreign Matter	Presence of charcoal rot		Nil		
	Infestation		Nil		
	_	Foreign Material / Seeds - inclusive of cross contamination, plant matter			
	Maximum Levels Accepted				
Microbiological	E Coli/g		< 10 CFU Program		
, and the second	Salmonella / 25g				
	Listeria Monocytes / 25g				
		Yeasts and Moulds /g			

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	100g						
	Energy	1508	kj				
Nutritional Information	Fat	1.4	g				
Source: Supplier Specification	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	Bean Growers: BRC, HACCP, ISO 9001:2015 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)

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