

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: Hulled Hemp Toasted Organic

Description	Whole toasted hempseed non-viable. Edible ingredient for baking, brewing, blend for mixes, ground butters or non-dairy beverages, snacks or as a topping																																										
Origin	Canada																																										
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in ISO 22002:2009 certified facilities operated by HCI Production Services																																										
Physical Standards	<table><tr><td>Colour</td><td>Kernels are mottled brown in colour</td></tr><tr><td>Flavour</td><td>Crunchy, nutty and toasted flavour</td></tr><tr><td>Moisture</td><td>2 - 5%</td></tr></table> <table><tr><th colspan="2">Certificate of Analysis Criteria per 100g</th></tr><tr><td>Aerobic Plate Count</td><td>< 100,000 CFU/g</td></tr><tr><td>Total Coliform</td><td>< 1000 CFU/g</td></tr><tr><td>E-Coli</td><td>None detected at < 10 CFU/g</td></tr><tr><td>Salmonella</td><td>Negative in 25g</td></tr><tr><td>Staphylococcus aureus</td><td>None detected at < 25 CFU/g</td></tr><tr><td>Yeast & Mould</td><td>< 1000 CFU / g</td></tr><tr><td>Gluten</td><td>< 20 ppm</td></tr><tr><td>Protein</td><td>25 - 30 %</td></tr><tr><td>Fat</td><td>30 - 37 %</td></tr><tr><td>THC Content</td><td>< 10 ppm</td></tr><tr><td>Ash</td><td>4 – 6 %</td></tr><tr><td>Beta-carotene</td><td>< 50.9 IU / 100g</td></tr><tr><td>Calories</td><td>460 - 470 cal</td></tr><tr><td>Cholesterol</td><td>0 mg</td></tr><tr><td>Free Fatty Acids</td><td>0 – 2.0 % expr. in Oleic Acid</td></tr><tr><td>Peroxide Value</td><td>0 - 4 meq / kg</td></tr><tr><td>pH Value</td><td>5.9</td></tr></table>	Colour	Kernels are mottled brown in colour	Flavour	Crunchy, nutty and toasted flavour	Moisture	2 - 5%	Certificate of Analysis Criteria per 100g		Aerobic Plate Count	< 100,000 CFU/g	Total Coliform	< 1000 CFU/g	E-Coli	None detected at < 10 CFU/g	Salmonella	Negative in 25g	Staphylococcus aureus	None detected at < 25 CFU/g	Yeast & Mould	< 1000 CFU / g	Gluten	< 20 ppm	Protein	25 - 30 %	Fat	30 - 37 %	THC Content	< 10 ppm	Ash	4 – 6 %	Beta-carotene	< 50.9 IU / 100g	Calories	460 - 470 cal	Cholesterol	0 mg	Free Fatty Acids	0 – 2.0 % expr. in Oleic Acid	Peroxide Value	0 - 4 meq / kg	pH Value	5.9
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Fatty Acid Analysis		Weight per 100g	% of Total Fat
	Linoleic Acid (LA) (Omega 6)	18.6	55
	Alpha linolenic acid (ALA) (Omega 3)	5.2	545
	Oleic Acid (Omega 9)	4.1	11.85
	Palmitic acid	2.6	7.51
	Stearic acid	1.2	3.47
	Gamma linolenic acid (GLA) (Omega 6)	1.0	2.89
	Arachidic acid	0.4	1.16
	Stearidonic acid (SDA) (Omega 3)	0.3	0.87
	Vaccenic Acid	0.3	0.87
	Nervonic Acid	0.3	0.87
	Behenic acid	0.2	0.58
	C20 cis-11-eicosenoic	0.2	0.58
	Lignoceric acid	0.2	0.58
Amino Acids Analysis per 100g	Glutamic Acid	3.16	
	Aspartic Acid	2.01	
	Arginine	1.93	
	Leucine	1.26	
	Valine	1.03	
	Serine	0.93	
	Alanine	0.90	
	Glycine	0.89	
	Phenylalanine	0.88	
	Proline	0.76	
	Threonine	0.76	
	Isoleucine	0.71	
	Lysine	0.69	
	Cystine	0.59	
	Tyrosine	0.50	
	Histidine	0.49	
	Methionine	0.49	
	Tryptophan	0.22	
Allergens	Nut, dairy and gluten free		
GMO Status	GMO Free – Document available upon request		
Claims & Certifications	OU Kosher Certified organic		
Packaging	22.7 kg bags		
Shelf Life	12 months from the date of manufacturing		

Optimal Storage Conditions	Maintain in a cool dry environment away from oxidation, heat or sunlight. Humidity 30 – 50 % at < 20 degrees Celsius / < 68 degrees Fahrenheit
Applicable Quality Certifications	ISO 22000:2005, ISO 22002-1:2009 and additional FSSC 22000 Requirements

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 specification is awaiting final approval by the supplier