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PRODUCT SPECIFICATION: Broad Beans Australian

Description	Produced from whole, sound dry threshed Broad Bean of Vicia Faba variety. The Broad Beans shall be milled from hard and well filled whole Broad Beans. Raw, dry, threshed, sound beans.	
Origin	Australia	
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in HACCP certified facilities, operated by AGT Foods Australia	
Physical Standards	Colour	Good colour Broad Beans having a clean bright appearance
	Moisture	Maximum 14 %
	DEFECTS - Maximum by weight %	
	Poor Colour	3 %
	Mechanical Damage – Includes seed coat and kernel damage	6 %
	Mould	1 %
	Insect Damage	1.5 %
	Fungal Affected e.g: Ascochyta	3 %
	Total Defective	7 %
Foreign Matter	Maximum by weight %	
	Foreign Material – includes unmillable material	0.5 %
	Unmillable Material – stones, soil, sclerotes, non-vegetable matter	0.1 %
	Snails	Nil tolerance
	Field Insects – Dead per 400g sample. Includes Grasshoppers and/or Locusts	2 Max
	Objectional Material – includes Objectional Odour, animal excreta, wood, glass, metal, infestation	Nil tolerance
	Ryegrass Ergot – Pieces laid end to end per 400g sample	Four (4) cms Max

Nutritional Information Source: Symbio Laboratories	Serving Size 100g		
	Energy	1305	kJ
	Fat	1.7	g
	Saturated Fat	< 1	g
	Transfat	< 0.1	g
	Polyunsaturated	< 1	g
	Monounsaturated	< 1	g
	Carbohydrates	37.9	g
	Dietary Fibre	21.3	g
	Sugars	2.8	g
	Protein	25	g
	Sodium	8.1	mg
	Allergens	Does not contain egg or egg products, nut or nut products. No added preservatives, flavours or colouring	
GMO Status	GMO Free – Document available upon request		
Chemical & Pesticide Residues	Levels conform within the maximum levels as specified under CODEX and the Australian Food Standards Code		
Claims & Certifications	Kosher – Certified Halal – Inherently Suitable		
Packaging	25kg net weighted new 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 pack date if kept in optimal storage conditions		
Optimal Storage Conditions	Keep cool and dry: 10 – 25 degrees Celsius. < 14% Moisture		
Applicable Quality Certifications	TFB Trading: HACCP AGT Foods Australia: HACCP		

Guidance on use of information: This documentation does not supersede the GTA standard CSP 2.1.3

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: Awaiting specification approval from supplier