## **TFB TRADING AUSTRALIA PTY LTD**

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PRODUCT SPECIFICATION: Red Split Lentils Australian

Description	The lentils shall be milled from hard well-filled whole red lentil seed				
Origin	Australia				
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in HACC certified facilities, operated by AGT Foods Australia				
	Colour Good colour split red lentils orange appearance  Moisture Maximum 14 %				
Physical Standards	DEFECTS – Maximum by weight %				
	Mould	1 %			
	Poor Colour	0.25 %			
	Chalky White Disease	0.25 %			
	Caps	0.25 %			
	Whole with a missing seed coat	5 %			
	Maximum by weight %				
Foreign Matter	Unmillable Material - soil, stones,				
	sclerotes, non-vegetable matter	0.25 %			
	Snails	Nil tolerance			
	Field Insects – Includes Grasshoppers and/or Locusts	Nil tolerance			
	Foreign Seeds – cereal seeds exception only (Wheat, Barley, Oats and other cereal type seeds)	2 cereal seeds Max			
	Objectional Material - includes objectionable odour, animal excreta, wood, glass, metal, infestation	Nil tolerance			
		Nil tolerance			

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	Serving Size 100g			]	
Nutritional Information  Source: Symbio Laboratories	Energy	1373	kj		
	Fat	2.1	g		
	Saturated Fat	< 1	g		
	Transfat	< 0.1	g		
	Polyunsaturated	1.1	g	]	
	Monounsaturated	< 1	g		
	Carbohydrates	36.5	g		
	Dietary Fibre	23.2	g		
	Sugars	1.9	g		
	Protein	28.7	g		
	Sodium	< 5	mg		
Allergens	Does not contain egg or egg products, nut or nut products. No added preservatives, flavours or colouring.  May contain traces of gluten due to cereal seed tolerance for Red Lentils				
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 7.4.1

**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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