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PRODUCT SPECIFICATION: Green Split Peas CND No. 1

Description	Green Split Peas are the mechanically processed portion of the sound, healthy, dry and cleaned green peas (Pisum Sativum)							
Origin	Canada							
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in ISO 22000 certified facilities operated by AGT Foods Canada							
Physical Standards	Colour	Good						
	Moisture	Maximum 15 %		1				
Source: Canadian Grain								
Commission and Certificate of Analysis		DEFECTS – Maximum %						
Allalysis	Heat Damaged		0.2	7				
	Insect Damage		0.3					
	Contrasting Split Peas		0.3					
	Whole Peas		0.5					
	Bleached		2.0					
	Total Damage		1.0					
				_				
Foreign Matter		Maximum %		٦				
	Ergot		0.05					
Source: Canadian Grain Commission and Certificate of	Excreta			1				
Analysis	Insect Parts		0.02					
, w.a., 5.5	Glass, Metal, Ha	rd Plastic	NIL					
		solvable dirt per 25kg	2	1				
	EVM per 25kg		5	1				
	Total Foreign M	-4:	0.10	7				

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Nutritional Information									
	Energy	13	81	kj					
Source: Supplier Spec / USDA National Nutrient Database	Fat	1.46		g					
	Carbohydrates	67.3		g					
	Dietary Fibre	15	.4	g					
	Sugars	3.	.1	g					
	Protein	20.4		g					
	Sodium	15	.1	mg					
					_				
Additional Nutrients				erals per 100g	Ι				
Source: Supplier Spec / USDA	Iron	4.5	mg	Zinc	4.4	mg			
National Nutrient Database	Phosphorus	306	mg	Calcium	43	mg			
	Magnesium	144	mg	Potassium	980	mg			
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	Halal - Inherently Suitable Kosher - Inherently Suitable								
Packaging	25kg net weighted new polypropylene bags								
Labelling Format	Printed details on a bag with name of product, net weight, pack date, best before date and line number								
Shelf Life	2 years from packing date if kept in optimal storage conditions								
Optimal Storage Conditions	Recommended to be stored under conditions not exceeding 25 degrees Celsius and with less than 65 % relative humidity								
Applicable Quality Certifications	AGT Canada: FSSC 2 TFB Trading: HACCF								

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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

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