

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: Yellow Split Peas Australian

Description	The yellow splits should be milled from whole raw, dry, threshed, sound field peas that appear green to brown coloured in appearance, round-in-shape and similar in size	
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	Yellow having a clean and bright appearance
	Moisture	Maximum 14 %
	DEFECTS – Maximum by weight %	
	Poor Colour - Dark Green	1 %
	Poor Colour - Tinged Green	3 %
	Mould	1 %
	Caps, Seed Coat Intact, Discoloured	3 %
	Whole, Missing Seed Coat	2 %
	Detached Seed Coats	0.1 %
	Total Defective	3 %
Foreign Matter	Maximum by weight %	
	Foreign Material includes Unmillable Material	0.5 %
	Unmillable Material – Soil, stones, sclerotes, non-vegetable matter	0.1 %
	Stones – 1 maximum per kilo	1
	Snails	Nil tolerance
	Field Insects – Includes Grasshoppers and/or Locusts	Nil tolerance
	Objectionable Material – Includes animal excreta, wood, glass, metal, infestation, ryegrass ergot	Nil tolerance

Nutritional Information Source: Symbio Laboratories	Serving Size 100g		
	Energy	1470	kJ
	Fat	1.4	g
	Saturated Fat	< 1	g
	Transfat	< 0.1	g
	Polyunsaturated	< 1	g
	Monounsaturated	< 1	g
	Carbohydrates	54.8	g
	Dietary Fibre	9.4	g
	Sugars	2.9	g
	Protein	24.3	g
	Sodium	9.4	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 – Certified		
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 packaging 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 10.4

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