TFB TRADING AUSTRALIA PTY LTD

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PRODUCT SPECIFICATION: Broad Bean Splits

Description		The Broad Beans shall have a clean and bright appearance and shall be milled from hard and well filled Broad Beans				
Origin	Australia	Australia				
Production Statement		This product is processed using Good Manufacturing Practices (GMP) in HACCP certified facilities, operated by AGT Foods Australia				
	Colour	Good colour Broad Beans having a clean and bright appearance				
	Moisture	Maximum 14 %				
Physical Standards		DEFECTS – Maximum by weight %				
	Poor Colour		3 %			
	Mould		1 %			
	Caps		1 %			
	Broken and	Kibbled	4 %			
	Detached Se	eed Coat	0.1 %			
	Total Defect	tive	7 %			
		Maximum by weight %				
	Foreign Mat material	terial – includes unmillable	1 %			
Foreign Matter		Material - soil, stones, sclerotes, ble matter	0.1 %			
	Snails		Nil tolerance			
	Field Insects Locusts	s - Includes Grasshoppers and/or	Nil tolerance			
		ole Material – includes ole Odour, animal excreta, wood, , infestation	Nil tolerance			
	Ryegrass Erg		Nil tolerance			

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	Serving Size 100g					
	Energy	1494	kj			
	Fat	1.8	g			
	Saturated Fat	< 1	g			
Nutritional Information	Transfat	< 0.1	g			
Course Cumbio Labaratarias	Polyunsaturated	1	g			
Source: Symbio Laboratories	Monounsaturated	< 1	g			
	Carbohydrates	52.2	g			
	Dietary Fibre	6.9	g			
	Sugars	2.9	g			
	Protein	28.5	g			
	Sodium	13	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 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 2.2

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

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