TFB TRADING AUSTRALIA PTY LTD

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PRODUCT SPECIFICATION: Millet Flour

Description	Millet Flour is produced from Australian grown White French Millet and processed through modern stone milling facilities that manufacture a high-quality finished product that retains the goodness of the wholegrain and contains no additives or preservatives				
Origin	Australia				
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in HACCP certified facilities and complies with the Food Standards Code. No animal products, chemical or additives are used during production. Operated by Mirfak.				
	Colour	Dull yellow			
Physical Standards	Moisture	Maximum 12.5 %			
	Flavour	Typical of pro	oduct]	
			Free from any foreign	1	
Foreign Matter	Infestation		material listed below		
	Insect / Rodent Contamination		NIL	_	
	Mould / Moisture Damage		NIL		
	Glass / Wood / Stone / Metal / Plastic		NIL		
	Average Sample Size		<u> </u>		
Nutritional Information	Energy	1582	kj g	-	
Tractitional information	Fat Saturated Fat	4.22 0.723	g g	-	
Source : Supplier specification taken from USDA averages per 100gm	Carbohydrates	72.85	g g	-	
	Dietary Fibre	8.5	g		
	Sugars	NA	g	1	
	Protein	11.02	g		
	Sodium	5	mg]	
Allergens	May contain traces of gluter	1			

Form: 4020 Page: 1 of 2 Revision Number: 02 Issue Date: 18.06.2019 Revision Date: 29.07.2020

GMO Status	GMO Free	
Chemical & Pesticide Residues	Levels conform within the maximum levels as specified under CODEX and the Australian Food Standards Code	
Claims & Certifications	Halal - Certified Kosher - Certified	
Packaging	25kg multi-walled paper sacks	
Labelling Format	Sticker placed on each individual pack. Details listed: Name of product, name of customer (if required), NET weight, pack date, Best By, Line Number, Kosher and Halal logos	
Shelf Life	12 months when stored in cool, dry conditions away from direct sunlight	
Storage & Handling	Store under cool, dry conditions – ideally around 10 degrees Do not expose to direct sunlight for extended periods or strong odours Keep free of pests and insects	
Applicable Quality Certifications	TFB Trading: HACCP Mirfak: HACCP	

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

Form: 4020 Page: 2 of 2 Revision Number: 02 Issue Date: 18.06.2019 Revision Date: 29.07.2020