TFB TRADING AUSTRALIA PTY LTD

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PRODUCT SPECIFICATION: Chickpeas 7mm Australian (Whole Kabuli Chickpeas)

Description	Raw, dry, threshed, sound Kabuli type chickpeas (Cicer Arietinum) Cream to light brown coloured in appearance, slightly round-in-shape with a beak like protrusion					
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	Cream to light brown coloured in appearance				
	Flavour	Chickpeas contain a nutty like flavour				
	Moisture	14 % Maximum				
	DEFECTS – Maximum by weight %					
	Poor Colour		2 %			
	Mould		1 %			
	Fungal Affected e.g: Ascochyta		1 %			
	Total Defective		2 %			
	Maximum by weight % Foreign Material includes unmillable material 0.5 %					
Foreign Matter	Unmillable Material - Soil, stones, sclerotes, non-vegetable matter		0.1 %			
	Snails		Nil tolerance			
	Field Insects – Dead per 200g. Includes Grasshoppers and/or Locusts		1 Max			
	_	le Material – Includes le Odour, animal excreta, wood, infestation	Nil tolerance			
		Nil tolerance				

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	Serving Size 100g			1		
Nutritional Information Source: Symbio Laboratories	Energy	1473	kj			
	Fat	5.4	g	1		
	Saturated Fat	< 1	g			
	Transfat	< 0.1	g	=		
	Polyunsaturated	2.9	g	=		
	Monounsaturated	1.7	g			
	Carbohydrates	47.6	g			
	Dietary Fibre	12.5	g			
	Sugars	3.5	g			
	Protein	21.5	g	_		
	Sodium	20	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 – 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 4.3.5

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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