

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: Hempseed DeHulled Organic

Description	Dehulled hempseed. Nutritious edible ingredient for baking, blends for mixes, butters or non-dairy beverages, snacks or as a topping																																						
Origin	Canada																																						
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in ISO 22002:2009 certified facilities operated by HCI Production Services																																						
Physical Standards	<table><tr><td>Colour</td><td>Small creamy nuts with little green specks</td></tr><tr><td>Flavour</td><td>Light nutty flavour</td></tr><tr><td>Moisture</td><td>4 – 9 %</td></tr></table>	Colour	Small creamy nuts with little green specks	Flavour	Light nutty flavour	Moisture	4 – 9 %																																
	Colour	Small creamy nuts with little green specks																																					
	Flavour	Light nutty flavour																																					
	Moisture	4 – 9 %																																					
	<table><tr><th colspan="2">Certificate of Analysis Criteria per 100g</th></tr><tr><td>Yeast & Mould</td><td>< 1000 CFU/g</td></tr><tr><td>Gluten</td><td>< 20 ppm</td></tr><tr><td>Protein</td><td>27 – 38 %</td></tr><tr><td>Fat</td><td>38 – 54 %</td></tr><tr><td>THC Content</td><td>< 10 ppm</td></tr><tr><td>Ash</td><td>5 – 8 %</td></tr><tr><td>Beta-carotene</td><td>< 20 IU / 100g</td></tr><tr><td>Calories</td><td>578 – 630 cal</td></tr><tr><td>Cholesterol</td><td>0mg</td></tr><tr><td>Free Fatty Acids</td><td>0 – 2.0 % exp. in Oleic Acid</td></tr><tr><td>Peroxide Value</td><td>0-4 meq / kg</td></tr><tr><td>pH Value</td><td>6.85</td></tr><tr><td>Aerobic Plate Count</td><td>< 300,000 CFU/g</td></tr><tr><td>Total Coliform</td><td>< 1000 CFU/g</td></tr><tr><td>E-Coli</td><td>None detected at < 10 CFU/g</td></tr><tr><td>Salmonella</td><td>Negative in 25g</td></tr><tr><td>Staphylococcus aureus</td><td>None detected at < 25 CFU/g</td></tr></table>		Certificate of Analysis Criteria per 100g		Yeast & Mould	< 1000 CFU/g	Gluten	< 20 ppm	Protein	27 – 38 %	Fat	38 – 54 %	THC Content	< 10 ppm	Ash	5 – 8 %	Beta-carotene	< 20 IU / 100g	Calories	578 – 630 cal	Cholesterol	0mg	Free Fatty Acids	0 – 2.0 % exp. in Oleic Acid	Peroxide Value	0-4 meq / kg	pH Value	6.85	Aerobic Plate Count	< 300,000 CFU/g	Total Coliform	< 1000 CFU/g	E-Coli	None detected at < 10 CFU/g	Salmonella	Negative in 25g	Staphylococcus aureus	None detected at < 25 CFU/g	
	Certificate of Analysis Criteria per 100g																																						
	Yeast & Mould	< 1000 CFU/g																																					
	Gluten	< 20 ppm																																					
	Protein	27 – 38 %																																					
	Fat	38 – 54 %																																					
	THC Content	< 10 ppm																																					
	Ash	5 – 8 %																																					
	Beta-carotene	< 20 IU / 100g																																					
	Calories	578 – 630 cal																																					
	Cholesterol	0mg																																					
	Free Fatty Acids	0 – 2.0 % exp. in Oleic Acid																																					
	Peroxide Value	0-4 meq / kg																																					
	pH Value	6.85																																					
	Aerobic Plate Count	< 300,000 CFU/g																																					
	Total Coliform	< 1000 CFU/g																																					
E-Coli	None detected at < 10 CFU/g																																						
Salmonella	Negative in 25g																																						
Staphylococcus aureus	None detected at < 25 CFU/g																																						

Optimal Storage Conditions	Maintain in a cool dry environment away from oxidation, heat or sunlight. Humidity 30 – 50 % at < 20 degrees Celsius / < 68 degrees Fahrenheit
Applicable Quality Certifications	ISO 22000:2005, ISO 22002-1:2009 and additional FSSC 22000 Requirements

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 seed when used. We have taken a reasonable effort to ensure that the information is true and accurate at time of writing

Please note: This specification is awaiting final approval by the supplier