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PRODUCT SPECIFICATION: Dark Red Kidney Beans Canadian No. 1

| Description | | Dried Dark Red Kidney Beans of the class Phaseolus vulgaris that have been cleaned and destoned and 100% electronically sorted | | | | | |
|----------------------|--------------------------------|--|--|--|--|--|--|
| Origin | Canada | Canada | | | | | |
| Production Statement | | This product is processed using Good Manufacturing Practices (GMP) in HACCP certified facilities operated by Hensall Co-Op | | | | | |
| Physical Standards | Size 98 % Moisture Maxi | asonably good colour of the season % over 4.8mm (12/64" slot) screen eximum 17 % aracteristic bean flavour, free of any foreign or musty off odours DEFECTS - Maximum % | | | | | |
| | Maximum Contamination per 45kg | | | | | | |
| Foreign Matter | Stones | | <1 | | | | |
| | Mudballs | | 15 | | | | |
| | EVM | | 3 | | | | |
| | Other Beans (conti | rasting) | 15 | | | | |
| | Harmful Matter | | Free from glass and metal | | | | |
| | Infestation | | Free from live / dead, animal / insect infestation | | | | |

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| | | Per 100g | | | | |
|-----------------------------------|--|----------|----------|---|--|--|
| | Energy | 1408 | kj | | | |
| | Fat | 1.06 | g | | | |
| | Carbohydrates | 61.29 | g | | | |
| | Dietary Fibre | 15.2 | g | | | |
| | Sugars | 2.1 | g | | | |
| Nutritional Information | Protein | 22.53 | g | | | |
| | Sodium | 12 | mg | | | |
| Source: USDA FoodData Central | Potassium | 1359 | mg | | | |
| Nutritional Database | Vitamins and Minerals per 100g | | | | | |
| | Calcium | - | | | | |
| | Iron | 6.69 | mg mg | | | |
| | Magnesium | 138 | mg | _ | | |
| | Phosphorus | 406 | mg | _ | | |
| | Zinc | 2.79 | mg | - | | |
| | Vitamin C | 4.5 | mg | - | | |
| | Folate | 394 | mg | - | | |
| | | | <u> </u> | _ | | |
| Allergens | Hensall's edible dry beans do not contain any allergens beyond the adventitious presence of soybeans. Soybean crops are handled at the site, they are not processed or shipped through the same facilities. Hensall's products are practically free of soybean allergens. Please request Hensall's Allergen Statement for further details. Please contact TFB Trading should you have specific soy free requirements. | | | | | |
| GMO Status | GMO Free – Document available upon request | | | | | |
| Chemical & Pesticide Residues | No pesticides residues or toxins above prescribed levels. Meets international standards | | | | | |
| Claims & Certifications | Halal – Certified Kosher – 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 packing date if kept at optimal storage conditions | | | | | |
| Optimal Storage Conditions | Keep cool and dry: 10 – 25 degrees Celsius. < 14% moisture | | | | | |
| Applicable Quality Certifications | Hensall: HACCP TFB Trading: HACCP | | | | | |

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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 (i.e. further cleaning/rinsing/cooking prior to consumption)

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

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