


Product Specification
Yellow Split Peas Australian

Supplier	Origin	ID
AGT Foods	Australia	1130

Description

The yellow splits should be milled from whole, raw, dry, threshed, sound field peas that appear green to brown coloured in appearance, round in shape and similar in size

Physical Standards

Colour Yellow having a clean, bright appearance

Moisture Maximum 14 %

Defects – Maximum by weight %

Poor Colour – Dark Green	1 %
Poor Colour – Tinged Green	3 %
Mould	1 %
Caps, Seed Coat Intact, Discoloured	3 %
Whole, Missing Seed Coat	2 %
Broken and Kibbled	4 %
Detached Seed Coats	0.1 %
Total Defective	3 %

Foreign Matter
Maximum by weight %

Foreign Material - includes Unmillable Material	0.5 %
Unmillable Material – Soil, Stones, Sclerotes, Non-Vegetable Matter	0.1 %
Stones – 1 maximum per kilo	1 %
Snails	Nil tolerance
Field Insects – Includes grasshoppers and / or locusts	Nil tolerance
Objectionable Material – Includes objectionable odour, animal excreta, wood, glass, metal**, infestation	Nil tolerance
Ryegrass Ergot	Nil tolerance

** Magnets screen for metals, however not for non-ferrous and stainless steel as these metals do not exist in the supply chain (farming equipment/production plant)
For full control, own risk assessment is advised

Nutrition Information**Serving Size 100g**

Energy	1470 kj
Fat	1.4 g
Saturated Fat	< 1 g
Trans fat	< 0.1 g
Carbohydrates	54.8 g

Serving Size 100g

Dietary Fibre	9.4 g
Sugars	2.9 g
Protein	24.3 g
Sodium	9.4 mg

Allergens

AGT does not process any allergens at their facilities. However, AGT are unable to warrant that there is no risk of gluten (from a few wheat seeds not visible during intake and in-process inspections) being present in product as a result of crop rotations and adjacent fields. A full Allergen Statement is available upon request

Claims and Certifications

Halal – Certified
Kosher – Certified
GMO - Free

Packaging and Labelling

25kg net weighted new polypropylene bags
Bag tag with name of product, net weight, pack date, best before date and Lot number

Shelf Life and Storage

2 years if kept in optimal storage conditions.
Keep in cool and dry storage

Quality Certifications

AGT Foods Australia - Horsham: HACCP
TFB Trading: HACCP

Guidance on use of information:

This documentation does not supersede the GTA standard CSP 10.4

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)