



1370

Product Specification

Red Split Lentils

Supplier Origin ID

Australia

AGT Foods

Description	The lentils shall be milled from hard well-filled whole red lentil seed		
Physical Standards	Colour	Good colour split red lentils consist of a light to bright orange appearance	
	Moisture	Maximum 14 %	
	Defects - Maximum by weight %		
	Mould	1 %	
	Poor Color	ur 0.25 %	
	Caps	0.25 %	
	Chalky Wh	ite Disease 0.25 %	
	Whole witl	n missing seed coat 5 %	

Foreign Matter

Maximum by weight %

Foreign Material - includes Unmillable Material (Soil, Stones, Sclerotes, Non-Vegetable Matter)	0.25 %
Foreign Seeds – Cereal seeds exception only: wheat, barley, oats and other cereal type seeds	2 cereal seeds Max
Snails	Nil tolerance
Field Insects -Includes Grasshoppers and/or Locusts	Nil tolerance
Objectionable Material – Includes Objectional Odour, animal excreta, wood, glass, metal** and infestation,	Nil tolerance
Ryegrass Ergot	Nil tolerance
** Magnets screen for metals, however not for non-ferrous and stainless do not exist in the supply chain (farming equipment/production plant) For full control, own risk assessment is advised	steel as these metals

Nutrition Information

Serving Size 100g

Energy	1373 kj
Fat	2.1 g
Saturated Fat	< 1 g
Polyunsaturated Fat	1.1 g
Monounsaturated Fat	< 1 g
Transfat	< 0.1 g

Serving Size 100g

Carbohydrates	36.5 g
Dietary Fibre	23.2 g
Sugars	1.9 g
Protein	28.7 g
Sodium	< 5 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 cool and dry: 10 – 25 degrees Celsius < 14% moisture
Quality Certifications	AGT Foods Australia: HACCP TFB Trading: HACCP

Guidance on use of information:

This documentation does not supersede the GTA specification CSP 7.4.1

This product is an agricultural commodity processed in order to meet or exceed this specification as detailed above and is intended for sale to manufactures 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)

Form: 1370

Page 2 of 2 **Issue Date:** 06.06.2019 **Revision Date:** 10.06.2021