


Product Specification
Red Lentils Whole (Skin On)

Supplier	Origin	ID
AGT Foods	Australia	1380

Description

The red lentils (Lens Culinaris) shall be milled from hard and well-filled raw, dry, threshed, sound lentils

Physical Standards

Colour Whole red lentils should have a clean, bright appearance, light to mid brown colour

Moisture Maximum 14 %

Defects – Maximum by weight %

Severely Damaged - mould, heat	1 %
Poor Seed Coat Colour	1 %
Poor Kernel Colour	1 %
Contrasting Colour	1 %
Total Defective	3 %

Foreign Matter
Maximum by weight %

Foreign Material - Includes Unmillable Material	1%
Unmillable Material - Soil, Stones, Sclerotes, Non-Vegetable Matter	0.1 %
Foreign Seeds – Cereal seeds exception only: wheat, barley, oats and other cereal type seeds	2 cereal seeds Max
Snails	Nil tolerance
Field Insects –Dead per 200g, includes Grasshoppers and/or Locusts	1 Max
Objectionable Material – Includes Objectional Odour, animal excreta, wood, glass, metal** and infestation	Nil tolerance
Ryegrass Ergot	Two 2cm's Max

** 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	1414 kj
Fat	2.1 g
Saturated Fat	< 1 g
Polyunsaturated Fat	1.2 g
Monounsaturated Fat	< 1 g
Transfat	< 0.1 g

Serving Size 100g

Carbohydrates	43.9 g
Dietary Fibre	17.4 g
Sugars	2.6 g
Protein	26.5 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 – Horsham facility - Certified
Kosher – Horsham facility - 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: HACCP
TFB Trading: HACCP

Guidance on use of information:

This documentation does not supersede the GTA specification CSP 7.2.3

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 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)