


Product Specification
Broad Beans - Large

| Supplier | Origin | ID |
|-----------|-----------|------|
| AGT Foods | Australia | 1400 |

Description

Produced from whole, sound dry threshed Broad Beans of Vicia faba variety.
The Broad Beans shall be sound, dry, fresh and colour typical for the variety of the season.

Physical Standards

| | |
|-----------------|--------------------------------------------------------------|
| Colour | Good colour Broad Beans having a clean and bright appearance |
| Moisture | Maximum 14 % |
| Size | 65 - 70 count above 14mm screen |
| Purity | 99.5% minimum by weight |

Defects – Maximum by weight %

| | |
|-----------------------------------------------------------------|-----|
| Poor Colour | 3 % |
| Fungal Affected – visible lesion on seed coat | 3 % |
| Severely Damaged – mould, heat | 1 % |
| Mechanical Damage – Includes seed coat and kernel damage | 6 % |
| Total Defective | 7 % |

Foreign Matter
Maximum by weight %

| | |
|------------------------------------------------------------------------------------------------------------------|---------------|
| Foreign Material - includes Unmillable Material | 0.5 % |
| Unmillable Material – Soil, Stones, Sclerotes, Non-Vegetable Matter | 0.1 % |
| Snails | Nil tolerance |
| Field Insects –Dead per 600g. Includes Grasshoppers and/or Locusts | Three (3) Max |
| Objectionable Material – Includes Objectional Odour, animal excreta, wood, glass, metal** and infestation | Nil tolerance |
| Ryegrass Ergot – Pieces laid end to end per 400g sample | 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 | | Serving Size 100g | |
|----------------------------|---------|----------------------|--------|
| Energy | 1305 kj | Carbohydrates | 37.9 g |
| Fat | 1.7 g | Dietary Fibre | 21.3 g |
| Saturated Fat | < 1 g | Sugars | 2.8 g |
| Polyunsaturated Fat | < 1 g | Protein | 25 g |
| Monounsaturated Fat | < 1 g | Sodium | 8.1 mg |
| Trans fat | < 0.1 g | | |

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 – Inherently suitable – statement available
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: HACCP
TFB Trading: HACCP

Guidance on use of information:

This documentation does not supersede the GTA standard CSP 2.1.3

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 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)