


Product Specification
Broad Beans Splits

Supplier	Origin	ID
AGT Foods	Australia	1402

Description

The Broad Beans shall be milled from hard and well filled whole Broad Beans

Physical Standards

Colour	Good colour Broad Beans having a clean and bright appearance
Moisture	Maximum 14 %

Defects – Maximum by weight %

Poor Colour	3 %
Mould	1 %
Caps (seed coat adhering to split or broken seed)	1 %
Detached Seed Coats	0.1 %
Broken and Kibbled	4 %
Total Defective	7 %

Foreign Matter
Maximum by weight %

Foreign Material - includes Unmillable Material	1 %
Unmillable Material – Soil, Stones, Sclerotes, Non-Vegetable Matter	0.1 %
Snails	Nil tolerance
Field Insects – Dead per 400g. Includes Grasshoppers and/or Locusts	Nil tolerance
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
Transfat	< 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 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 standard CSP 2.2

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)