


Product Specification
Faba Beans Splits

Supplier	Origin	ID
AGT Foods	Australia	1410

Description

The Faba Beans (Vicia Faba) shall be milled from hard and well filled whole Faba Beans. Raw, dry, threshed, sound beans

Physical Standards

Colour Good colour Faba Beans having a clean, bright appearance

Moisture Maximum 14 %

Defects – Maximum by weight %

Poor Colour	2 %
Severely Damaged – mould, heat	1 %
Caps and Whole with 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 %
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 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	1383 kj
Fat	1.8 g
Saturated Fat	< 1 g
Polyunsaturated Fat	1 g
Monounsaturated Fat	< 1 g
Trans fat	< 0.1 g

Serving Size 100g

Carbohydrates	39.3 g
Dietary Fibre	18.3 g
Sugars	2.3 g
Protein	29.5 g
Sodium	8.7 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 standard CSP 5.5

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)