


**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 %**

<b>Poor Colour</b>	2 %
<b>Mould</b>	1 %
<b>Caps and Whole with Seed Coat</b>	2 %
<b>Detached Seed Coats</b>	0.1 %
<b>Total Defective</b>	3 %

**Foreign Matter**
**Maximum by weight %**

<b>Foreign Material</b> - includes Unmillable Material	0.5 %
<b>Unmillable Material</b> – Soil, Stones, Sclerotes, Non-Vegetable Matter	0.1 %
<b>Snails</b>	Nil tolerance
<b>Field Insects</b> – Includes Grasshoppers and/or Locusts	Nil tolerance
<b>Objectionable Material</b> – Includes Objectional Odour, animal excreta, wood, glass, metal** and infestation	Nil tolerance
<b>Ryegrass Ergot</b>	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**

<b>Energy</b>	1383 kj
<b>Fat</b>	1.8 g
<b>Saturated Fat</b>	< 1 g
<b>Polyunsaturated Fat</b>	1 g
<b>Monounsaturated Fat</b>	< 1 g
<b>Transfat</b>	< 0.1 g

**Serving Size 100g**

<b>Carbohydrates</b>	39.3 g
<b>Dietary Fibre</b>	18.3 g
<b>Sugars</b>	2.3 g
<b>Protein</b>	29.5 g
<b>Sodium</b>	8.7 mg

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**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

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**Claims and Certifications**

Halal – Certified  
Kosher – Certified  
GMO - Free

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**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

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**Shelf Life and Storage**

2 years if kept in optimal storage conditions.  
Keep cool and dry: 10 – 25 degrees Celsius < 14% moisture

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**Quality Certifications**

AGT Foods Australia: HACCP  
TFB Trading: HACCP

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**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)