


Product Specification
Supplier
Origin
ID
Mung Beans Jade Sprouting

Bean Growers Australia

Australia

1445

Description

Mungbeans shall be sound, dry, fresh and have true varietal colour and characteristics of good, even colour and size

Physical Standards

Moisture Maximum 12%

Defects – Maximum %

Mechanical Damage / Splits – inc. splits, broken, stained grain	2 %
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Minimum Germination	95 %
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Foreign Matter
Maximum by weight %

Objectional Material (including metal), Mould and Off Odours	Nil
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Infestation	Nil
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Presence of charcoal rot	Nil
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Foreign Material / Seeds – Inclusive of cross contamination, plant matter	0.5 %
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Microbiological Standards
Maximum Levels Accepted - All sprouting lines are tested for compliance with FSANZ 1.4.2

E. coli	< 10 CFU Program
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Salmonella / 25g	Nil detected in 25 g
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Listeria Monocytus / 25g	Nil detected in 25 g
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Nutrition Information

Per 100g	Values	Per 100g	Values
Energy	1450 kj	Sugars	1.2 g
Fat	1.8 g	Protein	23.8 g
Saturated Fat	0.6 g	Sodium	< 0.5 mg
Carbohydrates	57.7 g		

Allergens

This product has been processed in a facility that handles soybeans
All products processed are gluten free

Claims and Certifications

Halal – Inherently Suitable
Kosher – Inherently Suitable
GMO free

Packaging and Labelling

25kg new food grade bags

Printed details on bag with Lot No, product name, batch number, country of origin and weight

Shelf Life and Storage

Store in a cool, dry area, away from direct sunlight, at less than 20 degrees Celsius and less than 65% relative humidity

Product will retain quality for two years from packaging date if stored in appropriate controlled storage. Natural deterioration occurs whilst in storage, colour varies over time.

Quality Certifications

Bean Growers Australia: BRC, ISO 9001:2015, HACCP

TFB Trading: HACCP

Guidance on use of information:

The information in this specification should be taken as a guide only. Values can vary with variety, conditions of growth and age of the product when used. We have taken a reasonable effort to ensure that the information is true and accurate at time of writing.

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)