

Product Specification



ID

Origin

Supplier

Soy Beans		Bean	Growers Australia	Australia	1450
Description	Soybeans of light and dark variet	ies			
Physical Standards	Moisture Maximum 12%				
	Defects - Maximum %				
	Mechanical Damage / Splits – inc. splits, broken, stained grain				5 %
Foreign Matter	Maximum by weight %				
	Objectional Material (including metal), Mould and Off Odours				Nil
	Infestation				Nil
	Foreign Material / Seeds – Inclusive of cross contamination, plant matter			r	0.5 %
Microbiological Standards	Maximum Levels Accepted				
	E.coli < 10 CFU Program				rogram
	Salmonella / 25g			Nil detected in 25 gms	
	Listeria Monocytes / 25g		١	Nil detected in 2	25 gms
	Yeasts and Moulds / g			10,0	00 CFU
Nutrition Information	Per 100g	Values	Per 100g		Values
	Energy	1866 kj	Sugars		7 g
	Fat	19.94 g	Protein		36 g
	Saturated Fat	0.6 g	Sodium		2 mg
	Carbohydrates	30 g			
Allergens	This product has been processed All products processed are Glute		t handles soybeans		
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)