



Product Specification

Chickpea Flour AGT Foods / Melbourne Milling

Supplier Origin

e Milling Australia

4055

ID

Description

Chickpea Flour milled from raw, dry, threshed, sound Kabuli type chickpeas (*Cicer Arietinum*). Milling of chickpea flour is conducted in Australia in a FSSC 22000 and HACCP certified facility.

Physical Standards

Colour	Cream to light brown colour	
Moisture	Maximum 14 %	
Sieve Size	300 um screen	

Nutrition Information

Analysis	Values
Energy	1473 kj
Fat	5.4 g
Saturated Fat	< 1 g
Transfat	< 0.1 g
Polyunsaturated Fat	2.9 g
Monounsaturated Fat	1.7 g

Analysis	Values
Carbohydrates	47.6 g
Dietary Fibre	12.5 g
Sugars	3.5 g
Protein	21.5 g
Sodium	20 mg

Allergen Statement

Supplier: AGT Foods Australia 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.

Milling facility: process only Gluten Free and Allergen Free products

Claims and Certifications

Supplier: Halal – Certified, Kosher – Inherently Suitable, GMO Free

Milling Facility: Halal - Certified, Kosher - Certified

Packaging and Labelling

20kg multiwall paper sacks sewn closed with coloured thread

Self-adhesive white label with black print

Optimal Storage Conditions

2 years if kept in optimal storage conditions Keep cool and dry away from direct sunlight

Quality Certifications

AGT Foods Australia: HACCP

Melbourne Milling: FSSC 22000 and HACCP

TFB Trading: HACCP

Form: 4055 Issue Date: 22.04.2021 Revision Number: 02 Revision Date:13.09.2021 This document does not supersede the GTA standard CSP 4.3.5

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)

Please Note:

This specification is awaiting approval by our supplier