


Product Specification

Yellow Pea Flour

Supplier

Mirfak

Origin

Australia

ID

4060

Description

Yellow Pea Flour is made from Yellow Split Peas and processed through modern stone milling facilities that manufacture a high-quality finished product that retains the goodness of the wholegrain and contains no additives or preservatives

Physical Standards
Colour Dull Yellow

Moisture Maximum 16 %

Flavour Typical of product

Sieve Size 300 micron

Foreign Matter

Free from any foreign material listed below

Insect / Rodent Contamination Nil

Mould / Moisture Damage Nil

Glass / Wood / Stone / Metal / Plastic Nil

Nutrition Information
Average per 100g
Energy 1320 kj

Fat 2 g

Saturated Fat < 1 g

Carbohydrates 45.1 g

Average per 100g
Dietary Fibre 10.1 g

Sugars 2.5 g

Protein 23 g

Sodium 7 g

Microbial Specifications
E.coli < 10 cfu/g

Salmonella Not Detected

** This is a raw and natural product and it has not been through any heat process

Allergens

May contain traces of gluten

Mirfak does not guarantee this product is to be 'free from' any allergens unless specification is stated as such

Claims and Certifications

Halal – Certified

Kosher – Certified

GMO free

Packaging and Labelling

25g multi-walled paper sacks

Printed details: Name of product, name of customer (if required), Net weight, pack date, Best Before, Lot Number, Kosher and Halal logos

Shelf Life and Storage

12=8 months when stored in cool, dry conditions away from direct sunlight.

Store in cool, dry conditions – ideally around 10 degrees. Do not expose to direct sunlight for extended periods or strong odours. Keep free of pests and insects

Quality Certifications

Mirfak: 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)