

Product Specification Faba Bean Flour

Supplier	Origin	ID
Mirfak	Australia	4110

Description	Faba Bean Flour is made from Faba Beans 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	Beige / Cream			
	Moisture	Maximum 14 %			
	Flavour	Typical of product			
	Sieve Size	250 – 600 micron			
Foreign Matter				Free from any foreign n	naterial listed below
	Insect / Rodent Contamination				Nil
	Mould / Moisture Damage				Nil
	Glass / Wo	od / Stone / Metal / P	astic		Nil
Nutrition Information	Average pe	er 100g		Average per 100g	
	Energy		1680 kj	Dietary Fibre	8 g
	Fat		1.3 g	Sugars	5.7 g
	Saturated I	Fat	0.245 g	Protein	26.12 g
	Carbohydra	ates	57 g	Sodium	13 mg
Microbial Specifications	E. coli				< 10 cfu/g
	Salmonella	1			Not Detected
	** This is a	raw and natural produ	uct and it has n	ot been through any heat pr	rocess
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 – Cer Kosher – C GMO free				

Packaging and Labelling	25kg 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	24 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)