



Product Specification

Brown Teff Flour

Supplier

Origin

AGT Foods Africa

South Africa

4187

ID

Description

Teff Flour is a gluten free product processed from milling 100% wholegrain brown Teff. Very finely ground with a mixture of dark brown, reddish brown and white particles. It has a light grain flavour and has a distinctive nutty taste

Physical Standards

Colour	Brown
Pest Infestation	Free from
Visual Mould	Free from
Particle size through 212 micron	95 % Min
Particle size on 212 micron	5% Max

Physical Characteristics

Analysis	Specification
Moisture	12% Max
Protein	10.4 g
Ash	2.2 g
Starch	66 g
Fat	2.6 g

Microbiological Characteristics

Analysis	Specification
Total Plate Count	≤ 10 ⁶
Mould & Yeast	≤ 70,000
Total Coliform	≤ 2,000
E.Coli	Negative
Salmonella	Negative
Staphylococcus aureus	Negative
B. Cereus	10³ g
C. Perfringes	Absent / 20g

Nutrition Information

Analysis	Avg per 100g
Energy	1479 kj
Total Fat	2.6 g
Saturated Fat	0.7 g
Monounsaturated Fat	0.7 g
Polyunsaturated Fat	1.3 g
Trans Fat	0 g

Analysis	Avg per 100g
Carbohydrates	68 g
Dietary Fibre	6.6 g
Total Sugars	1.9 g
Protein	10.4 g
Sodium	5.8 g

Vitamins and Minerals

Vitamins	Avg per 100g
Vitamin A	< 1.2 μg
Thiamine (B1)	< 0.01 mg
Riboflavin (B2)	0.5 mg
Niacin (B3)	721.2 mg
Pantothenic Acid B5	6.1 mg
Pyridoxine (B6)	2.1 mg
Biotin (B7)	< 20 µg/kg
Folic Acid (B9)	<10 µg/kg
Vitamin C	2.7 mg
Vitamin E	< 0.3 mg

Minerals	Avg per 100g
Potassium	370 mg
Calcium	153 mg
Magnesium	170 mg
Iron	5.1 mg
Zinc	3.1 mg
Nitrogen	1.7 g
Selenium	< 8 ppm

Amino Acid Profile

Analysis - 100g	Avg per 100g
Aspartic Acid	0.61 g
Threonine	0.39 g
Serine	0.52 g
Glutamine	2.14 g
Proline	0.70 g
Glycine	0.40 g
Alanine	0.59 g
Cystine	0.21 g
Valine	0.40 g

Analysis – 100g	Avg per 100g
Methionine	0.35 g
Isoleucine	0.32 g
Leucine	0.69 g
Tyrosine	0.24 g
Phenylalanine	0.50 g
Lysine	0.26 g
Histidine	0.20 g
Arginine	0.42 g
Tryptophan	0.12 g

Allergen Declaration

Allergen free

Claims and Certifications

Halal - Certified Kosher – Certified Non-GMO

Packaging and Labelling	25kg net weighted multi-layer paper bag Label is printed on bags
Shelf Life and Storage	24 months from date of production. Store in ambient conditions away from direct sunlight.
Quality Certifications	AGT Foods Africa: FSSC 22000 TFB Trading: HACCP

Guidance on use of information:

The information detailed in this specification is provided by our supplier which includes maximum tolerance levels at the time of testing. These results may vary dependant on test methods.

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 manufacturers 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.

Please note:

This specification is awaiting final approval by our supplier.