

BEN FURNEY FLOUR MILLS PTY LTD

PRODUCT SPECIFICATION



Product Code / Name:

TV-CAME15 Caramel Medium TVP 15kg

TV-CAME15PA Caramel Medium TVP 15kg - Plastic Pallets

Ben Furney flour mills

General Description:

Caramel Medium TVP Natural is a red brown coloured, medium sized granulated TVP product. It is made from defatted soy meal with natural caramel colour. Absorbing over double its weight in liquid, this product is popular as a meat analogue or nutritious meat extender.

Ingredient:

Defatted **Soy** Meal, Colour (150a)

Contains: Soy (ingredient), **Wheat, Gluten** (Facility)

Wheat based (gluten) crumb products and Soy based TVP products are produced on the same production line. VITAL is not accurate due to the particulate and random nature of affected products.

Typical Properties (actual analysis may vary due to seasonal raw material or process variation):

Moisture: 6% (max 7%) Protein: 47% Bulk Density: 420g/L
Fat: 1% Crude Fibre: 3.5%

Screen Size	1/4"	#6	#25	Catch
% on Screen	6 - 12	62 - 70	20 - 28	Max 3

Genetic Modification: To the best of our knowledge, this product is not produced from genetically modified grain or other materials. No GM labelling is required.

Country of Origin:



Made in Australia from Imported Ingredients (0%).

Packaging:

Pack size 15kg
Bag style Multiwall paper bag, sewn top
Pallet 48 bags – 720kg
Pallet type Chep Wood or Chep Plastic

Nutritional Information (Typical only)

Compiled from raw material specifications and panel calculators. As this product is a natural raw material, actual results may differ from that listed due to grain variety and seasonal influence. Levels not specified.

Serve size dependent on usage or application	Approximate per 100g
Energy	1540 kJ
Protein	49.3 g
Fat, total	1.2 g
- saturated	0.1 g
Carbohydrate, total	39.6 g
- sugars	8.2 g
Sodium	33 mg

Batch Identification / Traceability:

Batch equals Best Before date in reverse format YYYYMMDD printed on front or side of each bag as below.

20250416 Read as Batch 20250416; Best Before date 16/04/2025 (Manufacture date 16/04/2024)

Transport Conditions:

To be transported in food grade vehicles at ambient temperatures away from moisture and strong odours. Avoid exposure to direct sunlight as this may create temperature fluctuation and product sweating.

Big enough to matter, small enough to care...



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ABN 23 605 455 445

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Shelf Life:

To preserve product quality, cool dry storage at ambient temperature avoiding temperature fluctuations where possible with regular inspection and stock rotation is recommended. As flour and grain related products are attractive to a range of insects and rodents, effective pest control and GMP are required as post delivery storage is outside the control of Ben Furney Flour Mills. Our recommended shelf life for this product is 12 months under these recommended conditions; however no responsibility will be accepted for infestation or mould once product has been accepted into customer storage if not reported at or within 7 days of receipt.

Microbiology Guidelines:

This product is a is not a "Ready-to-Eat" food. It is therefore not intended to be eaten raw and as such complies with general food microbiology standards only. No specific standard applies to this product. Microbiology is monitored on a HACCP random validation basis only not by batch.

Typical microbiological analysis

Coliforms	max 100 -cfu/g	E.coli	<3 MPN/g
Salmonella	Not detected in 25g	Listeria	Not detected in 25g

Metal detection:

Metal Detector In-line Pre pack – sensitivity Fe 1.0mm, Brass/Aluminium 1.5mm, Stainless Steel 2.0mm

Metal Detector Post Pack – sensitivity Fe 3.5mm, Non-Fe 4.0mm, Stainless Steel 4.0mm

Valid Certification or Product Claim

	<i>Suitable</i>	<i>Certificate available</i>
HACCP	Yes	Yes
Kosher	Yes	Yes - Pareve (No Kosher symbol required)
Halal	Yes	Yes
Vegan	Yes	No
Organic	No	No

Disclaimer

Whilst every endeavor has been made to provide accurate information Ben Furney Flour Mills makes no warranty and accepts no liability either written or inferred that the results will be free from error, or if used, will ensure compliance with the relevant requirements of the Food Standards Code or other legislation. You should carefully evaluate the accuracy, completeness and relevance to your own purposes.

In addition, as this product is manufactured from a naturally variable raw material, and may be used in varying applications or for purposes different from what may be considered typical, [the](#) Customer must satisfy itself that the product is fit for the Customers purpose. Ben Furney Flour Mills gives no warranty as to the fitness of the product for any particular purpose other than its compliance to this product specification.

Issue Date: 08/03/2024

Current issue supersedes all previous specifications

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