

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 01 February 2012



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WARRANTY: This document is intended as a guide only: legal requirements are contained in the Food Standards Code and relevant food legislation and other applicable laws. The information in this document should not be relied upon as legal advice or used as a substitute for legal advice. You should exercise your own skill, care and judgement before relying on this information in any important matter.

1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	MasterFoods Ranch Style Dressing 2.4kg	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	10021331 (1013878)	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN		SPECIFY IMPORT TARIFF CODE	

1.1 SUPPLIER INFORMATION

COMPANY NAME	Mars Australia Pty Ltd		
BUSINESS NUMBER (ABN)	48 008 454 313		
TRADING NAME	Mars Food Australia		
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	4 Corella Close Wyong	
	STATE / COUNTRY / POST CODE	NSW Australia	2259
POSTAL ADDRESS	POST ADDRESS / SUBURB	PO Box 397 Wyong	
	CITY / COUNTRY / POST CODE	NSW Australia	2259
KEY CONTACT FOR QUERIES	NAME	Consumer Services	
	POSITION TITLE	Consumer Services	
	EMAIL ADDRESS	contact@auf.mars.com	
	PHONE	1800 816 016	FAX 02 4389 6799
	DATE FORM COMPLETED	13-May-2021	ISSUE DATE 13-May-2021
	DOCUMENT NO:		ISSUE NUMBER

1.2 MANUFACTURING INFORMATION

Provide details where the manufacturer or site location differ to above:

COMPANY NAME			
SITE: #1	NUMBER / STREET / SUBURB		
	STATE / COUNTRY / POST CODE		
COMPANY NAME			
SITE: #2	NUMBER / STREET / SUBURB		
	STATE / COUNTRY / POST CODE		
COMPANY NAME			
SITE: #3	NUMBER / STREET / SUBURB		
	STATE / COUNTRY / POST CODE		

If more than three manufacturing sites, provide additional site information in Section 8.2

1.3 CONTACT DETAILS FOR TECHNICAL & ALLERGEN INFORMATION

Please specify the contact details if further information related to technical or allergen information is needed:

NAME	Consumer Services		
JOB TITLE	Consumer Services		
EMAIL	contact@auf.mars.com		
TELEPHONE - WORK	1800 816 016	TELEPHONE - MOBILE	

1.4 SUPPLIER DECLARATION AND WARRANTY

The Supplier -

- 1) certifies that this product complies with the Australia New Zealand Food Standards Code; and, in addition to the information provided specifically in this form, and without limitation to compliance with any other part of the Code, that the product complies with:
 - (a) Standard 1.3.4 - Identity and Purity
 - (b) Standard 1.4.1 - Contaminants & Natural Toxicants
 - (c) Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or
 - (d) Maximum Residue Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981 in New Zealand
 - (e) Standard 1.4.3 - Articles & Materials in Contact with Food
 - (f) Standard 1.4.4 - Prohibited & Restricted Plants & Fungi
 where applicable, and that where such certification relies on third party audits, analysis, industry codes, or equivalence of international standards to demonstrate compliance, that certificates are current and available;
- 2) acknowledges that the Customer, and Supply Chain Customers of the Customer, will rely on the accuracy of the Product Information for food quality, safety and labelling purposes;
- 3) certifies that the accuracy of the Product Information is limited to the following degree: –
 - (a) that the Product Information in relation to ingredients obtained from a third party relies in good faith on Product Information provided by that third party;
 - (b) that the information is, to the best of the supplier's knowledge (having undertaken all reasonable verification procedures), true and accurate in relation to all other substances and processes;
- 4) agrees that all Product it supplies to the Customer will conform with the Product Information unless otherwise agreed to in writing and in advance by the Customer;
- 5) will immediately inform the Customer (and confirm in writing as soon as possible) if the supplier becomes aware of any error or omission in the Product Information;
- 6) will inform the Customer in writing and in advance of any change to the Product Information provided herein (including any changes that result from new or modified processes) if and when the supplier becomes aware of such changes; and
- 7) acknowledges that the Customer may provide the Product Information to –
 - (a) regulatory agencies in relation to any matter raised by such agencies;
 - (b) courts and other legal tribunals for the purposes of any proceedings; and
 - (c) to its related businesses and partners who are involved in the acquisition, use, sale or compliance of the Product, under this same restriction as to disclosure.
 but will otherwise NOT disclose the Product Information.
- 8) acknowledges that, subject to the prior written agreement of the supplier and any restrictions nominated by the supplier in regard to disclosure of confidential information, the Customer may provide the Product Information to its own customers subject to those customers ensuring the information is not further disclosed.

COMPANY NAME Signed for and on behalf of	Mars Australia Pty Ltd
NAME (Please print)	Product Development Technologist
JOB TITLE (Please print)	Product Development Technologist
AUTHORISED SIGNATURE	Product Development Technologist
DATE OF AUTHORISATION	13-May-2021

1.5 CUSTOMER DETAILS (WHERE KNOWN)

COMPANY NAME			
NUMBER / STREET / SUBURB			
CITY / COUNTRY / POST CODE			
CUSTOMER CONTACT NAME			
CUSTOMER'S PRODUCT NAME			
CUSTOMER'S PRODUCT CODE			

Customer Internal Use Only			
Internal Product Code/Description			
Version No.			
Reason for Update			
Received and Reviewed By			
Approved [Yes / No]		Date:	
Signature:			

1.6 DEFINITIONS / REFERENCES

References to the "Code" or specific "Standards" throughout this document refer to the standards outlined in the Australia New Zealand Food Standards Code. The Australia New Zealand Food Standards Code can be viewed at: <http://www.foodstandards.gov.au/foodstandardscode/>

The AFGC provides some industry guides, specifically on how to apply date marking, and the AFGC Allergen Management and Labelling Guide which are available from the AFGC website: <http://www.afgc.org.au/>

Additional related documents on allergen management and VITAL (Voluntary Incidental Trace Allergen Labelling) documents can be viewed at: <http://www.allergenbureau.net/vital/>

1.7 CHECKLIST AND ATTACHMENTS

- Page 2 has been **signed and dated** (Section 1.4)
- Current Certificates attached - if applicable (Section 3.2.3 and Section 5.2)
- Supplier C of C, or C of A for analysis - if applicable (Section 7)
- Other associated documents attached as requested by the customer (e.g. MSDS, HACCP certification, product specification, and related documents)

1.8 Status of completion for each section:

- PARTIAL** Section 1 - Contact details and declaration
- COMPLETED** Section 2 - Product Information & Ingredients
- PARTIAL** Section 3 - Compositional information
- COMPLETED** Section 4 - Foods requiring pre-market clearance
- PARTIAL** Section 5 - Nutrients & consumer information claims
- PARTIAL** Section 6 - Product shelf life, storage & packaging
- COMPLETED** Section 7 - Chemical, microbial, organoleptic & physical specifications
- COMPLETED** Section 8 - Additional comments

Check Box if help is needed identify mandatory sections of form which have NOT been completed:



2 PRODUCT INFORMATION & INGREDIENTS

2.1 PRODUCT DESCRIPTION (Physical and technological description)

MasterFoods Ranch Style Dressing 2.4 kg

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Ranch Style Dressing

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

Food may be used as an ingredient, or may be retail-ready finished product

2.3.2 Specify which best describes the product

Solid, semi-solid or powder substance, ready for consumption

2.4 COUNTRY OF ORIGIN

2.4.1 Specify the most appropriate overarching country of origin declaration which applies to this product :

Declaration: Country: Made in (with local & imported ingredients) Australia or

2.4.2 Indicate if the local content of ingredients/components originating from Australia

on average exceeds 50% Yes Yes/No

2.4.3 Are the primary components, from which this product is made or derived, sourced from more than one country?

Yes Yes/No

IF YES, nominate the countries the primary components used to make the product come from:

<input checked="" type="checkbox"/> Australia	<input checked="" type="checkbox"/> Netherlands, The	<input checked="" type="checkbox"/> Singapore
<input type="checkbox"/> China	<input type="checkbox"/> Canada	<input type="checkbox"/>

2.4.4 Indicate if the following apply in determining country of origin declaration in 2.4.1:

The IMPORTED COMPONENTS have undergone substantial transformation Yes Yes/No

The PRODUCT has undergone substantial transformation Yes Yes/No

50% or more of total product costs are incurred in the country stated Yes Yes/No

Essential characteristic of the product is the result of local processing conditions No Yes/No

2.5 COMPONENT TYPE

Specify the type of the components present in product (Tick ONLY ONE check box below)

- product is a **single component** substance
- product contains ingredients, which may include **compound** substances
- product consists of various ingredients which are **NOT compound** substances

2.6 INGREDIENT DECLARATION

Specify all ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients. Compound substances must specify all ingredients and additives present and the characterising ingredient or component. Food additives must specify a functional class name and the food additive name or code number [e.g. antioxidants (304, 306), or food acid (citric)]

How many components are in this product?

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component %
Vegetable Oil		(contains Antioxidant (Butylated Hydroxyanisole))	
Water			
Glucose Syrup			
Buttermilk			
Sugar			

2.7 PROCESSING AIDS

Specify all processing aids used in the manufacture of this product not otherwise declared in the ingredient list.

NAME OF PROCESSING AID	FSC ADDITIVE NUMBER OR EC (as applicable)	PERMITTED USE AND CLASS NAME

3 COMPOSITIONAL INFORMATION**3.1 MANDATORY ADVISORY OR WARNING STATEMENTS & DECLARATIONS**

("Yes" response triggers a mandatory advisory or warning statement. Refer Standard 1.2.3 of the Code)

FOOD / COMPONENT	PRESENT YES / NO
Bee pollen presented as a food or ingredient	No
Propolis presented as a food or ingredient	No
Unpasteurised milk and unpasteurised liquid milk products	No
Aspartame or aspartame-acesulphame salt (or phenylalanine)	No
Unpasteurised egg products	No
Quinine	No
Kola beverages containing added caffeine	No
Guarana or extracts of guarana	No
Phytosterol esters	No
Tall oil phytosterols.	No
Cereal-based beverages, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only.	No
Evaporated and dried products made from cereals, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only, as reconstituted according to directions for direct consumption.	No
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.	No
Evaporated milks, dried milks and equivalent products made from soy or cereals, where these foods contain no more than 2.5% m/m fat as reconstituted according to directions for direct consumption.	No
Royal jelly presented as a food or ingredient	No
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	No

3.2 ALLERGEN MANAGEMENT & CONTROL

- | | |
|---|---|
| | Yes/No |
| 3.2.1 Does the facility have a Food Safety Program? | <input checked="" type="checkbox"/> Yes |
| 3.2.2 Does the facility have a documented allergen management plan? | <input checked="" type="checkbox"/> Yes |
| IF YES, does this include the management of cross contact allergens? | <input checked="" type="checkbox"/> Yes |
| 3.2.3 Has the Food Safety Program been independently audited and certified? | <input checked="" type="checkbox"/> Yes |

If Yes provide name of Certifying Body
 Date of most recent audit / inspection Provide copy of certificate

3.2.4 Indicate if any of the following is applied in order to manage allergens and minimise allergen cross contact within the manufacturing facility: (Select all appropriate checkboxes)

- | | |
|--|---|
| <input checked="" type="checkbox"/> validated cleaning procedures | <input checked="" type="checkbox"/> production scheduling |
| <input checked="" type="checkbox"/> control of personnel movement in factory | <input checked="" type="checkbox"/> staff training |
| <input checked="" type="checkbox"/> documented procedures and controls | <input checked="" type="checkbox"/> isolated storage of allergens |
| <input checked="" type="checkbox"/> raw material sourcing & tracing | <input checked="" type="checkbox"/> dedicated equipment |
| <input checked="" type="checkbox"/> other <input type="text"/> | |

3.3 INGREDIENTS TO BE DECLARED AS ALLERGENS OR SULPHITE

Please insert YES or NO to indicate if the product contains, or was manufactured using, any ingredient, additive or processing aid which has been derived from the following food sources. Highly processed derivatives must always be declared. Carefully assess compound ingredients for hidden allergens. [** Lupin included as a possible future addition to the Food Standards Code.]

Yes/No

- | | |
|---|--|
| <input type="checkbox"/> No | Cereals containing gluten & their products [<i>wheat, rye, barley, oats, spelt</i>] |
| <input type="checkbox"/> No | Crustacea & crustacea products |
| <input checked="" type="checkbox"/> Yes | Egg & egg products |
| <input type="checkbox"/> No | Fish & fish products (including mollusc with or without shells and fish oils) |
| <input type="checkbox"/> No | Lupin & lupin products [** not a mandatory labelling allergen at this time] |
| <input checked="" type="checkbox"/> Yes | Milk & milk products |
| <input type="checkbox"/> No | Peanut & peanut products |
| <input type="checkbox"/> No | Sesame seed & sesame seed products |
| <input checked="" type="checkbox"/> Yes | Soybean & soybean products |
| <input type="checkbox"/> No | Tree nuts & tree nut products |
| <input type="checkbox"/> | Reserved for future allergen - left blank intentionally |

Sulphites, present in ingredients, additives or processing aids

Specify the amount of sulphite:	naturally occurring in ingredients	1.8	mg/kg
	residual from processing aid, or carry-over in ingredient	0.0	mg/kg
	added as an ingredient	0.0	mg/kg
	Total Sulphite	1.760575	mg/kg

Specify type of added sulphite/s and additive number/s

3.3.1 Complete all coloured rows corresponding with "YES" declaration provided above.

ALLERGENIC SUBSTANCE	SOURCE NAME The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	PROPORTION (%)		PROCESS Allergenic protein is removed?
			Derivative in product	Protein in derivative	
Cereals containing gluten and their products [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]					
Crustacea & crustacea products					
Egg & egg products	Egg	Egg Yolk			No
Fish & fish products (including mollusc extract and fish oils)					
Lupin & lupin products					
Milk & milk products	Milk	Buttermilk			No
	Milk	Whey Protein			No
Peanut & peanut products (including peanut oil)					
Sesame Seed & sesame seed products (including sesame oils)					
Soybean & soybean products (including soybean oils)	Soy (from Xanthan Gum)	Soy (from Xanthan Gum)			No
Tree nuts & tree nut products					
Reserved for future allergen					

3.3.3 Based on Section 3.3, SPECIFY allergenic ingredients to be declared:

Contains: Egg, Milk, Soy.

3.4 ALLERGEN CROSS CONTACT

Yes/No

3.4.1 Except for any allergens listed in Section 3.3, does your company have on site and handle ANY OTHER allergenic substances listed below?

Yes

IF YES, complete ALL columns with respect to the potential cross contact allergens based on information received through YOUR supply chain AND YOUR manufacturing processes.

**Refer to VITAL procedure and decision tree.

<http://www.allergenbureau.net/vital/>

3.4.2 All columns must be completed WHERE HIGHLIGHTED

ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY Yes/No	PRESENT ON SAME LINE Yes/No	SOURCE FOOD The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	TOTAL PROTEIN** protein level by VITAL , or specify "particulate" mg/kg
Cereals containing gluten & their products	Yes	Yes	Wheat and Gluten	Many Derivatives	
Crustacea & crustacea products	Yes	Yes	Crustacea Products	Belachan Powder	
Fish & fish products (inc mollusc & oils)	Yes	Yes	Fish Products	Fish Sauce	
Lupin & lupin products					
Peanuts & peanut products (inc peanut oil)	Yes	Yes	Peanut Products	Peanut Paste	
Sesame Seed & sesame products	Yes	Yes	Sesame Products	Sesame Oil and Seeds	
Tree nuts & tree nut products	No				
Reserved for future allergen					

3.4.3 Is cross contact allergen present in particulate form in the facility or on same lines?

Yes Yes/No

3.4.4 Does the possibility remain that after undertaking control actions specified in 3.2.4 above that particulate cross contact allergenic material will still be present in product ?

No Yes/No

3.4.5 Have cross contact allergen levels been assessed using the VITAL procedure?

No Yes/No

IF NO, Provide appropriate precautionary statement for this product in box below:

Manufactured on equipment that processes peanuts.

3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	NAME OF FOOD (e.g. apple)	DERIVATIVE NAME (e.g. cider vinegar)	
Gelatine	beef - collagen	No			
	other source	No			
Seafood products	Algae/carrageenan	No			
	Shellfish (Mollusc)	No			
Fungi	Matsutake mushroom	No			
	Other mushroom	No			
Fruits	Avocado	No			
	Banana	No			
	Pome fruit - apples, pears	No			
	Stone fruit - cherry, peach, plum, apricot.	No			
	Berry Fruits - blueberry, kiwifruit, strawberry	No			
	Citrus Fruits - grapefruit, lemon, lime, orange	No			
Grains, Seeds, Nuts & Spices	Buckwheat	No			
	Coconut, poppy, sunflower, etc	No			
	Mustard	Yes	Mustard	Mustard Powder	
Vegetables	Tomato	No			
	Yam	No			
	Allium genus - chive, leek, onion, garlic, spring onion	Yes	Onion	Onion Powder	
			Garlic	Garlic Powder	
	Legumes - other than peanut soybeans & lupins	No			
Umbelliferae - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No				
Yeast & Yeast Products <i>(including yeast extracts)</i> <i>Tick box if hydrolysed or autolysed</i>		No			
Herbs <i>Tick box if herb / herb extract</i>		No			
Spice <i>(excluding mustard)</i> <i>Tick box if spice / spice extract</i>	Yes	Pepper	Spice	<input checked="" type="checkbox"/>	Spice extract
			Spice	<input type="checkbox"/>	Spice extract
			Spice	<input type="checkbox"/>	Spice extract
			Spice	<input type="checkbox"/>	Spice extract

3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED		
Antioxidants	Butylated hydroxyanisole (BHA)	Yes	amount added (milligram/kilogram)		
	Butylated hydroxytoluene (BHT)	No	amount added (milligram/kilogram)		
	Other antioxidants	No	Specify type:		
Added Caffeine (exclude naturally occurring)		No	amount added (milligram/kilogram)		
Alcohol (Residual)		No	level % v/v:		
			specific gravity if product is alcohol:		
Added Fats & Oils	Animal	No	Specify types of fats and oils:		
			Has fatty acid composition been altered?		Yes/No
			Specify the process used to alter composition:		
	Vegetable	Yes	Specify types of fats and oils:	Canola	
			If Palm oil is present, is this RSPO certified?		Yes/No
			Has fatty acid composition been altered?		Yes/No
			Specify the process used to alter composition:		
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		
	Enzyme Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		
Intense sweetener		No	Name of sweetener	Number	Amount (mg/kg)
Preservatives		No	Name of preservative	Number	Amount (mg/kg)
Flavour enhancers		No	Name of flavour enhancer	Additive number	
Added Colours		No			
Added Flavours		No			
Added Salt		Yes	amount added (milligram/100g)		
Added Sugar		Yes	amount added (gram/100g)		
☑	List specific component:		Provide relevant details necessary for consumer advice:		

ANY OTHER COMPONENT		

3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

FOOD / COMPONENT	PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED	
Animal & Animal products (e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk, collagen from skin and / or hides etc)	Yes	Specify type of animals	Bovine
		Specify type of animal derivatives	Milk
		Specify country/ies of origin	Australia
		Describe any heat processing used in the manufacture of this product (temperature/time):	Pasteurisation 72°C for 15 seconds.
Meat & Meat products (e.g. animal flesh, animal organs, meat extracts)	No	Specify type of animals <i>(tick appropriate box)</i>	
		Specify type of meat derivatives	
		Specify source of meat products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
		How do you ensure products are derived from animals free of bovine spongiform encephalopathy (BSE)?	
Bird & Bird products (e.g. meat, fat, eggs, extracts, feathers, feet, etc.)	Yes	Specify type of birds <i>(tick appropriate box)</i>	<input checked="" type="checkbox"/> Chicken <input type="checkbox"/> Quail <input type="checkbox"/> Other <input type="checkbox"/> Duck <input type="checkbox"/> Turkey
		Specify type of bird derivatives	Egg Yolk
		Specify source of bird products (i.e. Country and city):	Australia
		Describe any heat processing used in the manufacture of this product (temperature/time):	Pasteurisation 60 °C @ ≥ 3.5 mins.
		Specify type of fish:	
Fish & Fish products (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	No	Specify type of fish derivatives	
		Specify source of fish products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
		Specify type of honey or honey derivatives	
Honey & Honey products	No	Specify source of honey products (i.e. Country and State):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	

4 FOODS REQUIRING PRE-MARKET CLEARANCE

4.1 NOVEL FOODS (Refer Standard 1.5.1 of the Code)

4.1.1 Is this product (or any of its components) listed as a novel food in the standard? No Yes/No

4.2 QUARANTINE TREATMENTS

Specify if this product (or any of its components) has been treated with the following:

TREATMENT METHOD	USED ON ANY COMPONENT	SPECIFY TREATED INGREDIENT
Steam sterilisation	<input checked="" type="checkbox"/> Yes	Pepper, Garlic
Ionising (gamma) irradiation	<input type="checkbox"/> No	
Ethylene oxide	<input type="checkbox"/> No	
Other fumigants or sterilants	<input type="checkbox"/> No	

4.3 FOOD PRODUCED USING GENE TECHNOLOGY (Standard 1.5.2)

4.3.1 Are there any ingredients (including food additives, processing aids and enzymes) in this product that come from genetically modified (GM) plants or animals, or are the result of synthesis by GM micro-organisms, but with the exemption of use of GM feedstock? No Yes/No

IF NO, specify which of the following are applicable:

<input type="checkbox"/> No GM varieties of this food / ingredient available	<input type="checkbox"/> Analytical testing confirms absence
<input type="checkbox"/> Non GM variety is used	<input type="checkbox"/> Verifiable documentation of status
<input type="checkbox"/> Identity preservation program in place	<input checked="" type="checkbox"/> Other – Specify <input type="text" value="GMO Policy, VA"/>

Go to Question 4.3.7 and continue

GM CROSS CONTAMINATION IN FOODS AND INGREDIENTS

4.3.7. Is this a raw/bulk commodity which is transported by freight/tanker AND where the freight/tanker could have previously been used to transport other GM product? No Yes/No

4.3.8. Is this product manufactured or stored at a production site where genetically modified protein or DNA is used for the manufacture of other products? No Yes/No

4.3.9. Is there an identity preservation system separating non GM and GM components to ensure the absence of genetically modified material in this product? No Yes/No

Specify details:

4.3.10. Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out? No Yes/No

4.3.11. Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg No Yes/No

EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED

4.3.12. (OPTIONAL) Are any ingredients derived from an animal which has been fed with No Yes/No

feedstock containing GM ingredients or ingredients derived from GM micro-organisms?

Specify details:

5 NUTRIENTS & CONSUMER INFORMATION CLAIMS

5.1 NUTRITION INFORMATION

5.1.1 Please specify the serve size for this as a finished product: gram

5.1.2 For nutrition information below, please specify the **UNITS of measure**: grams

Complete nutrient table below. Mandatory nutrients highlighted in blue and bolded, others optional.

NUTRIENT	AVG QUANTITY PER SERVE	% DI per serve	AVG QUANTITY per 100 g
Energy	697 kJ	8%	1742 kJ
Protein, total	1.24 g	2%	3.1 g
- Gluten			
Fat, total	15.2 g	22%	38.0 g
- saturated	1.24 g	5%	3.1 g
- transfat			
- polyunsaturated			
- monounsaturated			
Cholesterol			
Carbohydrate	6.68 g	2%	16.7 g
- sugars	3.12 g	3%	7.8 g
Dietary fibre, total			
Sodium	336 mg	15%	839 mg
Potassium			

Nutrient information is relevant to product AS SUPPLIED

DO NOT leave bolded NIP fields blank. Use numbers, or text "less than" with value; or "unavailable" or "not detected" for gluten.

5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances

Specify only one target population for product (selection ONLY ONE check box):

Adults Young Children Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100 g	% RDI / serve	MINERALS specify which minerals	AVG QUANTITY per 100 g	% RDI / serve

NOTE: there is no permission to FORTIFY foods with this substance indicated with **

Insert any other nutrient or biologically active substance

NAME OF SUBSTANCE	AVG QUANTITY per 100 g	%RDI / serve

5.1.4 Please provide the following analytical data:

% Ash	2.83%
% Moisture	39.22%

Estimation content accounted for per 100 g	N/A
--	-----

5.1.5 Please specify how the carbohydrate value has been determined:

Difference as defined in Standard 1.2.8 Available Carbohydrate as defined in Standard 1.2.8 Other - specify: Unknown

5.1.6 Please nominate the source used to provide nutrition data in the tables above

Analytical – e.g. Laboratory Tested Theoretical – e.g. By Calculation.

Please specify the source of data used for the theoretical calculations (e.g. Nuttab, AusNut, NZ food tables, etc)

--

5.2 SUITABILITY TO MAKE CERTAIN CLAIMS

Specify if the product is suitable for use in product intended for the following consumer uses.

	SPECIFY IF SUITABLE FOR ... Yes / No	HOW HAS THIS BEEN VALIDATED?	CERTIFICATE AVAILABLE (Yes/No)
	Halal	Yes	
	Kosher	No	
	Organic	No	
	Biodynamic	No	
Invalid claim: Section 3.2 / 3.3 / 3.4 / 3.5	Ovo-lacto-vegetarian	Yes	
	Lacto-vegetarian		
	Vegan		

PRODUCT SUITABILITY FOR ... Yes / No	SPECIFY PARTICULAR CLAIMS	HOW IS CLAIM VALIDATED?
"Free" claims	Yes	No Artificial Colours, Flavours or Preservatives
		Absence of these from recipe formulation.
Sustainability claims	No	
Humane treatment	No	
Any other claims	No	

6 DURABILITY, PACKAGING AND SUPPLY CHAIN

6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT AS SUPPLIED		PRODUCT - ONCE IN USE	
	unopened pack or bulk container		resealable pack or bulk container	
Specify shelf life	273	Days	Until Best Before Date	
Temperature control during storage	Is required ?	No	Is required ?	Yes
			Specify range:	Below 5 °C
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:			Refrigerate after opening.	

6.1.2 Specify the type of date mark to be used: **Best before**
 Refer to AFGC Date Marking Guide

6.2 POTENTIAL HAZARDS

6.2.1 Are there any potential hazards associated with the product ? **No** Yes/No

6.3 TRANSPORT

How is product transported and packaged? **Packaged for catering/manufacturing supply**

6.4 TRADE MEASUREMENT

6.4.1 Specify which method of trade measurement is used: **Net quantity**

6.4.2 What is the package size **2.40** **kg** (specify unit of measure)

6.4.3 Target Fill (if applicable) (specify unit of measure)

6.4.4 Drained Weight (if applicable) (specify unit of measure)

6.4.5 IF AQS is used, what is the statistical variance in the fill measurement?

6.5 TRACEABILITY

Please provide any general comments about the traceability coding used on the product:

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding <i>(Please TICK as appropriate)</i>	<input checked="" type="checkbox"/> Date code	<input type="checkbox"/> Batch number	<input checked="" type="checkbox"/> Date code	<input checked="" type="checkbox"/> Batch number
	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number	<input checked="" type="checkbox"/> Product code	<input type="checkbox"/> Lot number
Method of coding	Inkjet		EAN Sticker & Inkjet	
Location of code	Label		2 sides of shipper	
Number of characters in code				
Example of coding format	BEST BEFORE DD/MM/YYYY HH:MM JJJ PD DD/MM/YYYY		[Product Name] [TDU] 6x [declared weight] BEST BEFORE DD/MM/YYYY	

Coding translation	DD = Day MM = Month YYYY = Year HH:MM = time (24hr time) JJJ = Day number of the year PD = Production Date	DD = Day MM = Month YYYY = Year
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6.6 PRODUCT PACKAGING

6.6.1 Are tamper evident controls included in the packaging design? Yes Yes/No

6.6.2 Has unit packaging been assessed for migration of substances into food? Yes Yes/No

6.6.3 Are engineered nanoparticles present in unit packaging? No Yes/No

6.6.4 Are you a signatory to relevant packaging stewardship in Australian or NZ ? Yes Yes/No

IF YES, have sustainable packaging reporting requirements been met? Yes Yes/No

6.6.5 Provide a general description of unit packaging:

2.5L Polypropylene jar with tamper evident seal and twist cap.

6.6.6 Complete the following table for questions related to packaging of unit package and/or shipper

PACKAGING		UNIT	SHIPPER
Type	Packaging format	2.5L Polypropylene Jar with tamper evident seal and twist cap.	Cardboard tray and hood.
Specify components / material used in packaging	Ceramic	No	No
	Glass	No	No
	Metal	No	No
	Paper / cardboard	No	Yes
	Packing materials	No	No
	Plastics	Yes	No
	Specify plastic coding symbol number	N/A	
% of total using recycled component	N/A	N/A	
Seal	What is the seal method?	Induction seal	N/A
Dimensions	Height (mm)	250	263
	Width (mm)	122	254
	Depth (mm)	122	376

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet kg

6.7.2 Stack height of loaded pallet cm

6.7.3 Specify the type of pallet Wooden Plastic Other

6.7.4 What is the pallet pattern Column stack Interlocking

6.7.5 Number of : units per shipper shippers per pallet

layers per pallet

