

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0- released 01 February 2012



Copyright 2012 Australian Food and Grocery Council. You may download, display, print and reproduce this content for your personal or non-commercial use but only in an unaltered form and with the copyright acknowledged.

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 BBQ Sauce Squeeze On 100 x 14g	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	156726 (1229727)	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/ SUBURB	PO BOX 397 WYONG NSW 2259		
POSTAL ADDRESS	CITY/ COUNTRY/POST CODE	NSW	Australia	2259
	NAME	Consumer Services		
KEY CONTACT FOR QUERIES	POSITION TITLE	Consumer Services		
	EMAIL ADDRESS	contact@food.mars.com.au		
	PHONE	1800 816 016	FAX	02 4389 6799
	DATE FORM COMPLETED	11/06/2015	ISSUE DATE	11/06/2015
	DOCUMENT NO:		ISSUE NUMBER	

1.2 MANUFACTURER/S 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			
	COMPANY NAME			

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

1.3 CONTACT DETAILS FOR TECHNICAL & ALLERGEN INFORMATION

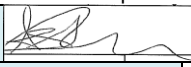
Please specify the contact details if further information related to technical or allergen information is needed:

NAME			
JOB TITLE			
EMAIL	contact@food.mars.com.au		
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 & Material in Contact with Food
 - (f) Standard 1.4.4 - Prohibited & Resructred Plants & Fungi
 where applicable, and that where such certification relies on third party audit, analysis, industry codes, or equivalence of international standard 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 Infromation 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 Production 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.
 - (d) to its own customers, under this same restriction as to disclosure;
 but will otherwise NOT disclose the Production Information.
- 8) acknowledges that, subject to the prior written agreement of the supplier and any restruictions 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	Mars Food Australia
Signed for and on behalf of	Adam Cheney
NAME (Please print)	Product Development Technologist
JOB TITLE (Please print)	
AUTHORISED SIGNATURE	
DATE OF AUTHORISATION	11/06/2015

1.5 CUSTOMER DETAILS (WHERE KNOWN)

COMPANY NAME	
NUMBER/ STREET/ SUBURB	
CITY/ COUNTRY/ POST CODE	
CUSTOMER CONTACT NAME	
CUSTOMERS PRODUCT NAME	
CUSTOMER 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 including the AFGC Allergen Management Guide 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
(eg MSDS, HACCP certification, product specification, and related documents)

2 PRODUCT INFORMATION & INGREDIENTS

2.1 PRODUCT DESCRIPTION (Physical and technological description)

MasterFoods Squeeze On BBQ Sauce 14g

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

2.3.2 Specify which best describes the product

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 and imported ingredients)

Australia

or

2.4.2 Indicate if the local content of ingredients/ components originating from country where origin claimed

on average exceeds 95%

on average exceeds 50%

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

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

USA

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

The PRODUCT has undergone substantial transformation

50% or more of total product costs are incurred in the country stated

Essential characteristic of the product is the result of local processing conditions

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?

6

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component %
Tomatoes (from Paste)			
Sugar			
Water			
Cornflour (from Wheat)			
Food Acids		Acetic, Citric	
Salt			
Glucose Syrup (from Wheat)			
Colour		Caramel 150C	
Vegetable Gum		Pectin	
Tamarind Paste			
Yeast Extract			
Spices		Clove, Nutmeg, Pepper	
Onion			

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
If "yes" specify type/s and levels	No
Type of polyol, isomalt, polydextrose	Level (g/100g)

3.2 ALLERGEN MANAGEMENT & CONTROL

3.2.1 Does the facility have a Food Safety Program?	Yes/No
3.2.2 Does the facility have a documented allergen management plan?	Yes
IF YES, does this include the management of cross contact allergens?	Yes
3.2.3 Has the Food Safety Program been independently audited and certified?	Yes

If Yes provide name of Certifying Body LRQA
 Date of most recent audit/ inspection 1-Apr-12 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 type="checkbox"/> control of personnel movement in factory | <input checked="" type="checkbox"/> staff training |
| <input checked="" type="checkbox"/> documented procedures and controls | <input type="checkbox"/> isolated storage of allergens |
| <input checked="" type="checkbox"/> raw material sourcing & tracing | <input type="checkbox"/> dedicated equipment |
| <input 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

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

IF YES for cereals containing gluten and their products:

Has processing rendered this **GLUTEN FREE** (no detectable gluten)?

No

Has processing rendered this **FREE OF WHEAT PROTEINS**?

No

Yes

Sulphites, present in ingredients, additives or processing aids

IF YES, specify the amount of sulphite:

naturally occurring in ingredients		mg/kg
residual from process aid, or carry-over in ingredient		mg/kg
added as an ingredient		mg/kg
Total Sulphite	<10ppm	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	DERIVATIVE NAME	PROPORTION (%)		PROCESS Allergenic protein is removed?
	The allergenic food from which ingredient is derived (e.g. wheat)	Ingredient, additive or processing aid (e.g. maltodextrin)	Derivative in product	Protein in derivative	
Cereals containing gluten and their products [<i>wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin</i>]	Cornflour				
	Glucose Syrup				
Crustacea & crustacea products					
Egg & egg products					
Fish & fish products (including mollusc extract and fish oils)					
Lupin & lupin products					
Milk & milk products					

Peanut & peanut products (including peanut oil)					
Sesame Seed & sesame seed products including sesame oils)					
Soybean & soybean products (including soybean oils)					
Tree nuts & tree nut products					
Reserved for future allergen					

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

** 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	PRESENT ON SAME LINE	SOURCE FOOD	DERIVATIVE NAME	TOTAL PROTEIN**
	Yes/No	Yes/No	The allergenic food from which ingredient is derived (e.g. wheat)	Ingredient, additive or processing aid (e.g. maltodextrin)	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	
Egg & egg products	Yes	Yes	Egg products	Egg powder Salted Egg yolk	
Fish & fish products (inc mollusc & oils)	Yes	Yes	Fish products	Fish sauce	
Lupin & lupin products	No				
Milk & milk products	Yes	Yes	Milk & milk products	Many Derivatives	
Peanuts & peanut products (inc peanut oil)	Yes	Yes	Peanut products	Peanut paste	
Sesame seed & sesame products	Yes	Yes	Sesame products	Sesame oil & seeds	
Soybeans & soybean products (inc soybean oil)	Yes	Yes	Soy products	Many Derivatives	
Tree nuts & tree nut products	No				
Reserved for future allergen					

- 3.4.3 Is cross contract allergen present in particulate form in the facility or on same lines? Yes No Yes/No
- 3.4.4 Does the possibility remain that after undertaking control action 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	No						
Vegetables	Tomato	Yes	Tomato					
	Yam	No						
	Allium genus- chive, leek, onion, garlic, spring onion	Yes	Onion					
	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>		Yes	Yeast Extract	Hydrolysed	<input type="checkbox"/>	Autolysed	<input checked="" type="checkbox"/>	
				Hydrolysed	<input type="checkbox"/>	Autolysed	<input type="checkbox"/>	
				Hydrolysed	<input type="checkbox"/>	Autolysed	<input type="checkbox"/>	
				Hydrolysed	<input type="checkbox"/>	Autolysed	<input type="checkbox"/>	
Herbs <i>Tick box if herb/ herb extract</i>		No		Herb	<input type="checkbox"/>	Herb Extract	<input type="checkbox"/>	
				Herb	<input type="checkbox"/>	Herb Extract	<input type="checkbox"/>	
				Herb	<input type="checkbox"/>	Herb Extract	<input type="checkbox"/>	
Spice <i>(excluding mustard)</i> <i>Tick box if spice/ spice extract</i>		Yes	Clove	Spice	<input checked="" type="checkbox"/>	Spice Extract	<input type="checkbox"/>	
				Nutmeg	Spice	<input checked="" type="checkbox"/>	Spice Extract	<input type="checkbox"/>
				Pepper	Spice	<input checked="" type="checkbox"/>	Spice Extract	<input type="checkbox"/>
				Tamarind	Spice	<input type="checkbox"/>	Spice Extract	<input checked="" type="checkbox"/>

3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS

FOOD/ COMPONENT		PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED		
Antioxidants	Butylated hydroxyanisole (BHA)	No	amount added (milligram/kilogram)		BHA is added to Canola Oil at point of production
	Butylated hydroxytoluene (BHT)	No	amount added (milligram/kilogram)		
	Other antioxidants		Specify type:		
Added Caffeine (exclude naturally occurring)		No	amount added (milligram/kilogram)		
Alcohol (Residual)		No	level % v/v:	0.24	
			specific gravity if product is alcohol: n/a		
Added Fats & Oils	Animal	No	Specify types of fats and oils:		
			Has fatty acid composition been altered?		
			Specify the process used to alter composition:		
	Vegetable	No	Specify types of fats and oils:		
			If Palm oil is present, is this RSPO certified?		
			Has fatty acid composition been altered?		
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		Yes	Specify type/s	Specify additive number/s	
			Natural		
			Artificial		
			Not Defined	X	Caramel 150C
Added Flavours		No	Specify overall status	Flavouring	
			Composition	Natural Flavouring	
				Flavouring precursors	
				Synthetic flavouring substances	
				Natural flavouring substances	
				Natural flavouring complexes/ preparations	
				Thermal process flavourings	
			Smoke flavourings		
			Other flavouring		
Added Salt		Yes	amount added (milligram/100g)		
Added Sugar		Yes	amount added (gram/ 100g)		
ANY OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:		

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)	No	Specify type of animals	
		Specify type of animal derivatives	
		Specify country/ies of origin	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
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):	
Bird & Bird products (e.g. meat, fat, eggs, extracts, feather, feet, etc.)	No	Specify type of birds <i>(tick appropriate box)</i>	
		Specify type of bird derivatives	
		Specify source of bird products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/ time):	
Fish & Fish products (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	No	Specify type of fish:	
		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):	
Honey & Honey products	No	Specify type of honey or honey derivatives	
		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

4.2 QUARANTINE TREATMENTS

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

TREATMENT METHOD	USED ON ANY COMPONENT	SPECIFY TREATED INGREDIENT
Steam sterilisation	Yes	Onion, Clove, Nutmeg, Pepper
Ionising (gamma) irradiation	No	
Ethylene oxide	No	
Other fumigants or sterilants	No	

4.2 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

IF NO, specify which of the following are applicable:

- No GM varieties of this food/ ingredient available
- Non GM variety is used
- Identity preservation program in place

- Analytical testing confirms absence
- Verifiable documentation of status
- Other - specify

GM Policy, Vendor Assurance Program

Go to Question 4.3.7 and continue

GM CROSS CONTAMINATION IN FOODS AND INGREDIENTS

Yes/No

- 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?
- 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?
- 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?
- Specify details:
- 4.3.10 Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out?
- 4.3.11 Is an GM food or GM ingredient unintentionally present at MORE THAN 10g/kg
- 4.3.12 (OPTIONAL) Are any ingredients derived from an animal which has been fed with feedstock containing GM ingredients derived from GM micro-organisms?
- Specify details:

5 NUTRIENTS & CONSUMER INFORMATION CLAIMS

5.1 NUTRITION INFORMATION

Please refer to the appropriate classification for the product below:

IF Liquid, single strength or concentrate

Provide the specific gravity: temperature: C

IF Liquid, concentrate

Specify reconstitution rate:
To 100mL concentrate add mL of water to give mL of product

IF Solid, dehydrated substance

Provide the rehydration rate based on:
To 100g of product add mL of water to give g of rehydrated product

IF Solid substance, suspended in liquid

Specify if the product drained before use?

IF Raw material chemical, OR food additive OR processing aid used in food manufacturing

* Go to table below and complete column 2 "Avg quantity per 100 unit" only.

5.1.1 Is the product a finished good, or a retail ready good?

IF YES, please specify the **serve size**:

grams millilitre
 grams millilitre

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

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
Energy	122kJ		868kJ
Protein, total	<0.1g		0.5g
- Gluten			
Fat, total	<0.1g		<0.1g
- saturated	<0.1g		<0.1g
- polyunsaturated			
- monounsaturated			
Cholesterol			
Carbohydrate	7.0g		50.1g
- sugars	6.0g		42.9g
Dietary fibre, total			
Sodium	121mg		866mg
Potassium			

Nutrient information is relevant to product AS SUPPLIED

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

5.1.3 Additional nutrients- vitamins, minerals and other nutritive substance

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

Adults Young Children Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100	MINERALS specify which minerals	AVG QUANTITY per 100

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	% RDI / serve

5.1.4 Please provide the following analytical data:

% Ash	
% Moisture	

Estimation content accounted for per 100	0.00
--	------

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)

Hamilton Grant

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	No
Kosher	Yes	No
Organic	No	No
Biodynamic		
Ovo-lacto-vegetarian	Yes	No
Lacto-vegetarian	Yes	No
Vegan	Yes	No

PRODUCT SUITABILITY FOR..... Yes/ No	SPECIFY PARTICULAR CLAIMS	HOW IS CLAIM VALIDATED?
"Free" claims		
Sustainability claims		
Humane treatment		
Any other claims		

6 DURABILITY, PACKAGING AND SUPPLY CHAIN

6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT AS SUPPLIED unopened pack or bulk container		PRODUCT - ONCE IN USE resealable pack or bulk container	
Specify shelf life	9	months		
Temperature control during storage	Is required?	No	Is required?	No
	Specify range:		Specify range:	
Temperature control during transport	Is required?	No		
	Specify range:			
Specify any OTHER storage requirements:				

6.1.2 Specify the type of date mark to be used:

Best Before

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 in retail-ready packs

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

14

g

(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:

Best before and julian code

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding (Please TICK as appropriate)	<input type="checkbox"/> Date code	<input type="checkbox"/> Batch number	<input checked="" type="checkbox"/> Date code	<input type="checkbox"/> Batch number
	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number
Method of coding	N/A		Inkjet	
Location of code	N/A		Side of carton	
Number of characters in code	N/A		9	
Example of coding format	N/A		BEST BEFORE: DD/MMM/YYYY MC ID DDD TTTT	
Coding translation	N/A			

6.6 PRODUCT PACKAGING

- 6.6.1 Are tamper evident controls included in the packaging design? Yes
- 6.6.2 Has unit packaging been assessed for migration of substances into food? Yes
- 6.6.3 Are engineered nanoparticles present in unit packaging? No
- 6.6.4 Are you a signatory to relevant packaging stewardship in Australia or NZ? Yes
- IF YES**, have you met Sustainable Packaging Guidelines reporting requirements? Yes

6.6.5 Provide a general description of unit packaging (including tamper evident seals if present):

Single use plastic portion with pyramid splits

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Multilayer Laminate	Corrugate Carton
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	5	
% of total using recycled component			
Seal	What is the seal method?	Heat Seal	Plastic Tape
Dimensions	Height (mm)	57	293
	Width (mm)	38	197
	Depth (mm)	15	117

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 Stack height of loaded pallet Wooden Plastic Other
- 6.7.4 Stack height of loaded pallet Column stack Interlocking
- 6.7.5 Number of: units per shipper shippers per pallet layers per pallet

7 SPECIFICATIONS FOR COMPLIANCE

Test methods are mandatory and must quote AOAC methods or recognised independent Australian or International standards. Where a suppliers internal test method is quoted a copy must be attached. Also state if Certificate of Analysis (C of A) or Certificate of Conformance (C of C) can be provided.

7.1 ORGANOLEPTIC SPECIFICATIONS

(Examples may include flavour, colour, aroma, texture etc)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Flavour	Sweet, typical BBQ flavour with acidic backnotes.	Organoleptic	No	

7.2 PHYSICAL SPECIFICATIONS

(Examples may include particle size, shape, specific gravity, metal detection, foreign matter tolerances, physical defect tolerances etc as appropriate for the product)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Consistency	7 - 10 cm	Bostwick (25°C, 5 sec)	No	

7.3 MICROBIOLOGICAL SPECIFICATIONS

(Examples may include standard plate count, yeasts & moulds, coliforms, salmonella, listeria etc)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
SPC	<1000/g		No	
Y&M	<100/g		No	
E.COLI	ND in 10g		No	
SALMONELLA	ND in 25g		No	

7.4 CHEMICAL SPECIFICATIONS

(Examples may include pesticide residue screen, antibiotic residue screen, heavy metal screen, aflatoxins screen, salt, acid, pH, moisture, brix, Aw, Nutrition Information Test, etc)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Acetic Acid	1.8 - 2.0%	Titration	No	
Salt	2.0 - 2.6%	Titration	No	
pH	3.1 - 3.4	Ph Meter	No	
Soluble Solids	50 - 56 Brix	Refractometer	No	

8 COMMENTS/ ADDITIONAL INFORMATION

8.1 Do you have any comments or additional information? No Yes/No

Question Number	Line Number	Comments

8.2 ADDITIONAL MANUFACTURING SITE INFORMATION (if required)

When nominating product is supplied from more than one manufacturing site, the details provided must be applicable to product coming from any of the sites. For example, if particular allergens occur at only one site then the information provided in the form should identify that the allergens are present even though batches of product made at other sites may be allergen free.

	COMPANY NAME	
SITE: #4	NUMBER/ STREET/ SUBURB	
	STATE/ COUNTRY/ POST CODE	
	COMPANY NAME	
SITE: #5	NUMBER/ STREET/ SUBURB	
	STATE/ COUNTRY/ POST CODE	
	COMPANY NAME	
SITE: #6	NUMBER/ STREET/ SUBURB	
	STATE/ COUNTRY/ POST CODE	