FOOD INDUSTRY PRODUCT INFORMATION FORM

VERSION 5.0

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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	INJECTAMIX GF 18KG	SPECIFY COUNTRY IMPORTED INTO	N/A
SUPPLIER'S PRODUCT CODE	Kerry Development Code: 20394910-001 Legacy Sales Code: 002.0241 Kerry Sales Code: 20403767	SPECIFY COUNTRY EXPORTED FROM	N/A
BARCODE - UNIT GTIN	N/A	SPECIFY IMPORT TARIFF CODE	N/A

1.1 SUPPLIER INFORMATION

	COMPANY NAME	Kerry Ingredients & Flavours Asia Pacific			
	ABN	47 072 996 895			
	TRADING NAME	Kerry Ingredients & Flavours Asia Pacific			
BUSINESS ADDRESS	NUMBER/STREET/SUBURB	26th Floor, Menara Zurich, No 15 Jalan Abdullah Tahir			
	CITY/COUNTRY/POSTCODE	80300 Johor Bahru, Malaysia			
POSTAL ADDRESS	POST ADDRESS/SUBURB	As above			
	CITY/COUNTRY/POSTCODE	As above			
KEY CONTACT FOR QUERIES	NAME	FATIN RAZAK			
	POSITION TITLE	Regulatory Affairs			
	EMAIL ADDRESS	Fadzilla.ARazak@kerry.com			
	PHONE	+607 267 9400	FAX		
	DATE FORM COMPLETED	24-Jan-2020	ISSUE DATE	24-Jan-2020	
	DOCUMENT NO	20394910-001/009	ISSUE NUMBER	3	

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1.2 MANUFACTURER/S INFORMATION

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

SITE: #1	COMPANY NAME	Kerry Ingredients & Flavours
	NUMBER / STREET / SUBURB	Kerry Ingredients & Flavours ASPAC, 917 Lytton Road, Murarrie QLD 4172, PO Box 108, Morningside, Queensland 4170 Australia.
	STATE / COUNTRY / POST CODE	
SITE: #2	COMPANY NAME	
	NUMBER / STREET / SUBURB	
	STATE / COUNTRY / POST CODE	
SITE: #3	COMPANY NAME	
	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	FATIN RAZAK		
JOB TITLE	Regulatory Affairs		
EMAIL	Fadzilla.ARazak@kerry.com		
TELEPHONE - WORK	+607 267 9400	TELEPHONE - MOBILE	N/A

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1.4 SUPPLIER DECLARATION AND WARRANTY

The Supplier -

1) Certifies that the product complies with the Australia and 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 suppliers 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 or 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 herin (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	Kerry Ingredients & Flavours Asia Pacific
NAME (Please print)	FATIN RAZAK
JOB TITLE (Please print)	Regulatory Affairs
AUTHORISED SIGNATURE	FATIN RAZAK
DATE OF AUTHORISATION	24-Jan-2020

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1.5 CUSTOMER DETAILS (WHERE KNOWN)

COMPANY NAME	Section left intentionally blank
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			
Reason for Update			
Version No.			
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 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 Additional related documents on allergen management and VITAL (Voluntary Incidental Trace Allergen Labelling) can be viewed at http://www.allergenbureau.net/allergen-guide/

1.7 CHECKLIST AND ATTACHMENTS

- X **Page 2 has been signed and dated (Section 1.4)**
- X Current Certificates attached - if applicable (Section 3.2.3 and Section 4.2)

  Supplier C of C, or C of A for analysis - if applicable (Section 7)
- X Other associated documents as requested by the customer (e.g Section 6.2 MSDS or product or packaging specification and related documents)

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2 PRODUCT INFORMATION & INGREDIENTS

2.1 PRODUCT DESCRIPTION (Physical and technological description)

A flavoured injection mix designed to impart colour, flavour and yield to meat and poultry products.

Flavour: DO NOT TASTE - CONTAINS NITRITE
Appearance: Fine granular, pale brown powder

Warning : This product contains Sodium Nitrite. DO NOT TASTE or ingest. Do not allow it to contaminate fresh meat or machinery or ingredients used in fresh meat processing.

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

As per section 2.1

2.3 SPECIFY INTENDED USE OF PRODUCT

2.3.1 Specify the application of the product: *(Tick ONLY ONE check box below)*

- Raw material chemical, food additive or processing aid for use in food manufacturing
- **X -->** Food supplied for use as an ingredient in further manufacturing or processing
- Food may be used as an ingredient, or may be retail-ready finished product
- Food which is retail-ready finished product

2.3.2 Specify product characterisation or intended use (Tick ONLY ONE check box below)

- Liquid, single strength ready for use
- Liquid, concentrate
- Solid, dehydrated substance
- Solid substance, suspended in liquid
- **X -->** Solid, semi-solid or powder substance, intended for use in further preparation
- Solid, semi-solid or powder substance, ready for consumption

2.4 COUNTRY OF ORIGIN

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

Tick ONY ONE box below:		Nominate country or countries		
☐	Product Of or		or	
☐	Made in		or	
☐	Made in (with local & imported ingredients)		or	
☐	Made in (with imported & local ingredients)		or	
☐	grown in		or	
☒	Other statement			

Please specify: Manufactured In Australia From Imported and Local Ingredients

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2.4.2 Indicate if local content of ingredients/components originating from country of origin claimed in 2.4.1:

on average exceeds 95%	**N/A - Imported % >50%**
on average exceeds 50%	**N/A - Imported % >50%**

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

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

Asia, ANZ	**North America, Europe**	**South America, Africa**

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 the 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 components present in (Tick ONLY ONE check box below)

product **is a single component** substance

X >>>>> 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 ingredients and additives present and the characterising component. Food additives must specify function and name or code number, [e.g. antioxidants (304, 306), or food acid (citric)]

How many components are in this product? **See declaration below**

2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS Full breakdown list of components in compound ingredient including additive code numbers	Characterising compenent %

Information regarding percent of total, compound ingredients and characterising components is commercially confidential to Kerry Group. The ingredient listing statement is given below:

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Salt, Mineral Salts (451, 452), Maltodextrin, Flavour Enhancer (621), Antioxidant (316), Hydrolysed Vegetable Protein (Maize), Sodium Nitrite (250), Canola Oil.

Contains 1.8% Sodium Nitrite

Customers must ensure that the Sodium Nitrite levels in the final finished products comply to the Food Standards Code Australia & New Zealand under the appropriate applications.

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 reconsitututed 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) *If "yes" specify type/s and levels*	No

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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**

3.2.2 Does production facility have a documented cross contact allergen management plan? **YES**
If YES, does this include the management of cross contact allergen? **YES**

If NO, SPECIFY DATE WHEN cross contact management plan will be implement?

3.2.3 Has the Food Safety Program been independently audited and certified? **YES**
If Yes, please provide name of certifying body
Date of most recent audit / inspection **Please refer to attached**

3.2.4 How is allergen cross contact managed within your manufacturing premises (Select appropiate boxes)

- [X] validated cleaning procedures
- [X] control of personnel movement in factory
- [X] documented procedures and controls
- [X] raw material sourcing and tracing
- [X] production scheduling
- [X] staff training
- [X] isolated storage of allergens
- [ ] dedicated equipment
- [ ] other, specifiy

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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.

Yes/No	
N	Cereals containing gluten & their products [wheat, rye, barley, oats, spelt]
N	Crustacea & crustacea products
N	Egg & egg products
N	Fish & fish products (Including mollusc with or without shells and fish oils)
N	Lupin & lupin products
N	Milk & milk products
N	Peanut & peanut products
N	Sesame seed & sesame seed products
N	Soybean & soybean products
N	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)?

Has processing rendered this FREE OF WHEAT PROTEINS?

Sulphites, present in ingredients, additives or processing aids **Y**

IF YES, specifiy the amount of sulphite:

naturally occuring in ingredients	**N/A**	mg/kg
present as carry-over in compound ingredient	Yes	
added as an ingredient	No	
Total Sulphite	1.1	mg/kg

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

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3.3.1 Complete all allergen 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? Yes/No
			Derivative in product	Protein in Derivative	
Cereals containing gluten and their products [wheat, rye, barley,oats, spelt & derived product e.g. wheat maltodextrin]	**NO**	**N/A**	**N/A**	**N/A**	**N/A**
Crustacea & crustacea products	**NO**	**N/A**	**N/A**	**N/A**	**N/A**
Egg & egg products	**NO**	**N/A**	**N/A**	**N/A**	**N/A**
Fish & fish products (Including mollusc and fish oils)	**NO**	**N/A**	**N/A**	**N/A**	**N/A**
Lupin & lupin products	**NO**	**N/A**	**N/A**	**N/A**	**N/A**
Milk & milk products	**NO**	**N/A**	**N/A**	**N/A**	**N/A**
Peanut & peanut products (including peanut oil)	**NO**	**N/A**	**N/A**	**N/A**	**N/A**
Sesame Seed & sesame seed products	**NO**	**N/A**	**N/A**	**N/A**	**N/A**

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Soybean & soybean products (including soybean oils)	**NO**	**N/A**	**N/A**	**N/A**	**N/A**
Tree nuts & Tree nut products	**NO**	**N/A**	**N/A**	**N/A**	**N/A**
Reserved for future allergen					

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3.3.2 Are the above allergens a substrate or feedstock in a metabolic process which results in this product? **No Data**

IF YES, are all the allergenic proteins removed or metabolised during production? **No Data**

IF YES, allergen labelling of substrate/feedstock in association with this product is NOT REQUIRED **No Data**

IF NO, allergen labelling of substrate/feedstock in association with this product IS REQUIRED **No Data**

3.3.3 Based on information above in Section 3.3, allergenic ingredients which should be declared are:

Contains:

3.4 ALLERGEN CROSS CONTACT

3.4.1 Except for any allergens listed in Section 3.3.1, does your company have on site and handle. ANY OTHER allergenic substances listed below?

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.

IF NO, Specifiy "No" to indicate allergens are NOT IN THE SAME FACILITY then go to Section 3.5

Refer to *VITAL* procedure and decision tree. http://www.allergenbureau.net/vital/

3.4.2 All columns must be completed when allergen is present in facility or on same line

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	**TOTAL PROTEIN** (or gluten in cereals) estimated using the VITAL procedure. mg/kg
Cereals containing gluten & their products	YES	YES	Wheat/Rye/Barley/ Oats/Spelt & derived product	Flours	0ppm
Crustacea & crustacea products	NO	NO	Crustacea		N/A
Egg & egg products	YES	YES	Egg	Eggs	0ppm
Fish & fish products (Including mollusc and fish oils)	NO	NO	Fish		N/A

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Lupin & lupin products	NO	NO	N/A		N/A
Milk & milk products	YES	YES	Dairy	Dairy Derivatives	0ppm
Peanuts & peanut products (including peanut oil)	YES	YES	Peanut	Pieces	0ppm
Sesame Seed & sesame seed products	YES	YES	Sesame	Seeds/Flavours	0ppm
Soybeans & their products (including soybean oils)	YES	YES	Soy	Flours/Proteins /Flavours	0ppm
Tree nuts & Tree nut products	YES	YES	Tree Nut	Pieces/Flavours	0ppm
Reserved for future allergen					

3.4.3 Is the cross contact allergen present in **particulate form** in the facility or on the same lines? **YES**
IF NO, skip question 3.4.4, go to 3.4.5

3.4.4 Does the potential for cross contact allergen in particulate form to be present in product **remain** after undertaking all actions in 3.2.4 above? **NO**
IF YES what precautionary statement is appropriate for this product? - Skip 3,4,5, goto 3.5

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3.4.5 Have cross contact allergen levels been assesed using the VITAL procedure? **IF NO**, provide appropriate precautionary statement for this product in the box below	**NO**
IF YES, have VITAL ACTION levels been used to determine precautionary statement, otherwise, if VITAL ACTION levels have NOT been used then specify appropriate statement below:	**N/A**

Allergen monitoring program in place. Verification on cross contact allergen is conducted on a monthly basis.
All allergen test results are reported in PPM.

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3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT Yes / No	NAME OF FOOD (e.g. apple)	DERIVATIVE NAME (e.g. cider vinegar)
Gelatin	Beef - collagen	No		
	Other source	No		
Seafood products	Algae/carrageenan	No		
	Mollusc (shelled)	No		
Fungi	Matsutake Mushroom	No		
	Other mushroom	No		
Fruits	Avocado	No		
	Banana	No		
	Pome fruit - apples,pears	No		
	Stone fruit - cherry, plum, apricot.	No		
	Berry fruits - blueberry, kiwi, strawberry	No		
	Citrus fruits - grapefruit, lemon, lime, orange	No		
Grains, seeds, nuts and spices	Buckwheat	No		
	Coconut, poppy, sunflower, etc	No		
	Mustard	No		
Vegetables	Tomato	No		
	Yam	No		
	Allium genus - chive, leek, onion, garlic, spring onion	No		
	Legumes (other than peanuts and soybeans & Lupins)	No		

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	Umbelliferae - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley,	No		
Yeast & Yeast Products (including yeast extracts)		No		**Hydrolysed** ☐ **Autolysed** ☐
Herbs (Tick box if herb / herb extract)		No		**Herb** ☐ **Herb extract** ☐
Spice (other than mustard) Tick box if spice / spice extract		No		**Spice** ☐ **Spice extract** ☐

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3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT YES* / NO	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED		
Antioxidants	BHA	No	amount added (mg/kg)		
	BHT	No	amount added (mg/kg)		
	Other Antioxidant	Yes	Specify type:	316	
			amount added (mg/kg)		
Added Caffeine (exclude naturally occurring)		No	amount added (mg/kg)		
Alcohol (Residual)		No	Specify Level % v/v: Specify specific gravity of product:		
Added fats & Oils	Animal	No	Specify type of fats & oils:		
			Has the fatty acid composition been altered?		
			Specify the process used to alter the fatty acid composition:		
	Vegetable	Yes	Specify type of fats & oils:	Canola, Rice Bran (In RM)	
			If Palm oil is present, is this RSPO certified?	N/A	
			Has the fatty acid composition been altered?	Yes	
			Specify the process used to alter the fatty acid composition: Canola:Refined, Bleached and Deodorised		
Hydrolysed Vegetable Proteins	Acid Hydrolysed	Yes	Specify type/s of vegetable protein:	Maize	
			100% Hydrolysis:		
	Enzyme Hydrolysed	No	Specify type/s of vegetable protein:		
			100% Hydrolysis:		
Intense Sweeteners If an intense sweetener, specify "Yes"		No	Name of sweetener	Number	Amount (mg/kg)
Preservatives If is a preservative, specify "Yes"		Yes	Name of preservative: Sodium Nitrite	Number: 250	Amount (mg/kg): 18000 (1.8%)
Flavour enhancers If a flavour enhancer, specify "Yes"		Yes	Name of flavour enhancer: Monosodium Glutamate	Additive number: 621	
			Specify type/s	Specify Additive Number/s	

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Added Colours If a colour, specify "Yes"	No	☐ Natural ☐ Artificial ☐ Not Defined		
Added Flavours If a flavour, specify "Yes"	No	Specify overall status		Flavouring
				Natural Flavouring
		Composition		Flavouring precursors
				Synthetic flavouring substances
				Natural flavouring substances
				Natural flavouring complexes/preparations
				Thermal process flavourings
				Smoke flavourings
				Other flavouring
		Specify if contains Diacetyl as flavour:		No
Added Salt (If the product is salt, answer YES)	Yes	amount added (mg/100g)		40-60%
Added Sugar (If the product is a sugar, answer YES	No	amount added (g/100g)		
ANY OTHER COMPONENT List specific component:	**N/A**	Provide relevant details necessary for consumer advice:		

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3.7 ALLERGEN, LABELLING & 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, gelatin, animal fat, tallow, milk, collagen from skin and/or hides etc)	No	Specify type/s of animals Specify type/s of derivative: Specify country/ies of origin Describe any heat processing used in the manufacture of this product (temperature/time) N/A
Meat & Meat Products (e.g. animal flesh, animal organs, meat extracts)	No	Specify type/s of animals: ☐ Beef ☐ Pork ☐ Other; ☐ Goat ☐ Sheep Specify type/s of meat derivatives Specify country/ies of origin Describe any heat processing used in the manufacture of this product (temperature/time) N/A How do you ensure products are derived from animals free of bovine spongiform encephalopathy (BSE) N/A
Bird & Bird Products (e.g. meat, fat, eggs,	No	Specify type/s of bird/s. ☐ Chicken ☐ Quail ☐ Other; ☐ Duck ☐ Turkey Specify type/s of bird derivative/s Specify source of bird products (i.e. Country and city) Describe any heat processing in the manufacture of this product (temperature/time) N/A
Fish & Fish Products (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	No	Specify type/s of fish: Specify type/s of fish derivative/s: Specify source of fish products (i.e. Country and city) Describe any heat processing used in the manufacture of this product (temperature/time) N/A
Honey & Honey products	No	Specify type/s of honey or honey derivatives Specify countries and state/s of origin: Describe any heat processing in the manufacture of this product (temperature/time) N/A

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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**
IF YES, complete the following table:

SPECIFY COMPONENT	SPECIFY CONDITIONS OF USE	USED ENGINEERED NANOPARTICLE?
No Data		

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	No	
Ionising Radiation	No	
Ethylene Oxide	No	
Other fumigants or sterilants:	No	

4.3 FOOD PRODUCED USING GENE TECHNOLOGY

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?

☐ Yes ☒ No

IF YES, then go to section 4.3.2

IF NO, specify which of the following are applicable (Tick ALL appropitae boxes):

☐ **No GM varieties of this food/ingredient available**
☒ **Non GM variety used**
☐ **Identity preservation program in place**
☐ **Analytical testing confirming absence**
☐ **Verifiable documentation of status**
☐ **Other-specify**

Go to question 4.3.7 and continue

4.3.2 Is this a GM ingredient or additive or processing aid that has altered characteristics?

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4.3.3. Does this product contain genetically modified novel DNA or novel protein? ☐ Yes ☐ No

4.3.4.**IF NO to 4.3.3 above,** indicate if the following description/condition applies

- ☐ Novel DNA & / or novel protein ABSENT from GM Food/ingredient
- ☐ Highly refined GM Food/ingredient to REMOVE novel DNA & / or novel protein
- ☐ Novel DNA & / or novel protein ABSENT from GM Additive
- ☐ Novel DNA & / or novel protein ABSENT from GM processing aid
- ☐ Novel DNA & / or novel protein in GM Flavouring used at 1mg/kg OR LESS

If NO to 4.3.3 above, Go To 4.3.7

IF YES to 4.3.3 above, indicate if the following description/condition applies

- ☐ Novel DNA & / or novel protein PRESENT in GM Food/ingredient
- ☐ Novel DNA & / or novel protein PRESENT in GM Additive
- ☐ Novel DNA & / or novel protein PRESENT in GM processing aid
- ☐ Novel DNA & / or novel protein in GM Flavouring used at MORE THAN 1mg/kg
- ☐ Other - please specify:

4.3.5 Does the GM food or ingredient have ADDITIONAL labelling requirements? ☐ Yes ☐ No

4.3.6 Are GM components listed in Standard 1.5.2, or processing aids in Standard 1.3.3

☐ Yes ☐ No

IFYES to 4.3.6, specify the approval from clause 2 of Std 1.5.2 or clause 17 of Std 1.3.3

FOOD, FOOD ADDITIVE OR PROCESSING AID PRODUCED USING GENE TECHNOLOGY	SPECIAL CONDITIONS FOR USE AND LABELLING DECLARATIONS REQUIRED

IF NO to 4.3.6, is this an approved food additive listed in Std 1.3.1?

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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
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
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
Specify details	N/A
4.3.10 Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out?	No
4.3.11 Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg	No
4.3.12 (OPTIONAL) Are any ingredient derived from an animal or other organism, which has been fed feedstock containing GM ingredients or ingredients derived from GM micro-organisms?	No Data
Specify details	

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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 of the single strength liquid: **SG = Not Applicable** **temperature:** degree C

IF Liquid concentrate
Specify reconstitution rate:
To 100mL concentrate add mL of water to give mL of product. **N/A**

IF Solid, dehydrated substance
Provide the rehydration rate based on: To 100g of product add mL of water to give g of rehydrated product. **N/A**

IF Solid substance, suspended in liquid
Specify if the product drained before use: **N/A**

IF Raw Material chemicals, OR food additives OR processing aids used in food manufacturing
Go to table below and complete column 2 "Avg quantity" only.

5.1.1 Is the product a finished good, or a retail ready good? **IF YES, please specifiy the serve size:**

please specifiy the serve size: [ ] gram

5.1.2 For nutrient information below, please specify the **UNITS of measure.**
Complete nutrient table below. Mandatory nutrients have black background, others optional.

Per 100 gram

NUTRIENT	AVERAGE QUANTITY per 100 g		% DI per serve	AVG QUANTITY per serve
Energy	321.66	kj/100g		
Protein	1.97	g/100g		
Fat, Total	0.22	g/100g		
-Saturated	0.03	g/100g		
Carbohydrate	16.48	g/100g		
-Sugars	1.64	g/100g		
Dietary fibre, total	0.00	g/100g		
Sodium	28,621.97	mg/100g		

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5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances
Where information is provided about the vitamin or mineral content specify target population for product:

Adults ☐ **Young Children** ☐ **Infants** ☐

VITAMINS specify	**AVG QUANTITY per 100 units**	**% RDI / serve**	**MINERALS** specify	**AVG QUANTITY per 100 units**	**% RDI / serve**

Insert any other nutrient or biologically active substance

NAME OF SUBSTANCE	**AVG QUANTITY per 100 units**	**% RDI / serve**
N/A		

5.1.4 Please provide the following theoretical data:

% Ash	82.4
% Moisture	1.1

5.1.5 Please specify how the carbohydrate value has been determined (tick appropriate box):

☒ 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 for the above data in nutrition tables

☐ Analytical e.g. lab Tested

☒ Theoretical - e.g. By Calculation.
Please specify the source of data used for the theoretical calculations (e.g. NutTab, AusNut, NZ Food Composition Tables etc.

From Supplier Data

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5.2 SUITABILITY TO MAKE CERTAIN CLAIMS

PRODUCT SUITABILITY FOR...	YES* / NO	SPECIFY PARTICULAR CLAIMS	CERTIFICATE AVAILABLE (Yes/No)
Halal	YES		
Kosher	NO		
Lacto Vegetarian	YES		
Ovo Lacto Vegetarian Suitable	YES		
Vegan	YES		
Organic	NO		
Biodynamic	NO		

A copy of relevant certificates must be provided as attachements to form

PRODUCT SUITABILITY FOR...	YES* / NO	SPECIFY PARTICULAR CLAIMS	HOW IS CLAIM VALIDATED
"Free" claims			
Sustainability claims			
Humane treatment			
Any other claims not covered above			

If FREE claims concern the absence of a nutrient, then include nutrient in Section 7.4 tables.

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	Nine (9) months from the date of manufacture.	**Not determined** **DAYS/WEEKS**
Temperature control during storage	Required **Yes** Specify range: Ambient	Required **Yes** Specify range: Cool, dry & ambient conditions
Temperature control during transport	Clean transportation, in accordance with Recommended Storage Conditions	N/A
Specify any OTHER storage	N/A	N/A

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6.1.2 Specify the type of date mark to be used: *Ref to AFGC date marking guide*	Use by date	
	Best before date	**YES**
	Baked on date	
	Packed on date	

6.2 POTENTIAL HAZARDS

6.2.1 Are there any potential hazards associated with the product?

IF NO, go to Q6.3

6.2.2 Specify if hazards occur during:	a.handling	**If Applicable, MSDS will be attached**
	b.transport	
	c. storage	
	d. disposal	

6.2.3 Is the product classified as either a Dangerous Good or a Hazardous Good? **If Applicable, MSDS will be attached**

IF YES, select the class of dangerous good for transport purposes:

Class 3 Flammable liquids	**If Applicable, MSDS will be attached**	Class 5.1 Oxidizing agent	**If Applicable, MSDS will be attached**
Class 3 Combustible liquids		Class 5.2 Organic peroxide	
Class 4 Flammable solids		Class 8 Corrosive	
Class 4 Combustiblesolids		Other	

IFMaterial Safety Data Sheet (MSDS) on a website, specify the webpage URL:- **N/A**

Otherwise, please provide the MSDS as an attachment with this PIF.

6.3 TRANSPORT

How is the product transported and packaged:

a. Freight or tanker transport of unpackaged product	
b. Bulk/wholesale package, not individually packaged	
c. Packaged for catering/manufacturing supply	**YES**
d. Packaged in retail-ready packs	

IF YES to b, c or d above, go to Section 6.4

IF YES to a above, go to Section 7.1

6.4 TRADE MEASUREMENT

6.4.1 Select from the list which method of trade measurement is used:	Average quantity	
	Net quantity	**YES**

6.4.2 What is the package size

6.4.3 Target Fill (if applicable)

6.4.4 Drained Weight (if applicable)

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

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6.5 TRACEABILITY

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

N/A

Please specify the following details for the primary code where applicable:

TRACKING CODES	UNIT	SHIPPER (If Applicable)
Type of Primary Coding (Please TICK as appropriate)	☐ Lot number ☐ Date Code ☒ Batch number ☐ Product code	☐ Lot number ☐ Date Code ☐ Batch numbe ☐ Product code
Method of coding	**N/A**	**N/A**
Location of Code	**N/A**	**N/A**
Number of characters in code	**N/A**	**N/A**
Example of coding format	**N/A**	**N/A**
Coding Translation	**N/A**	**N/A**

6.6 PRODUCT PACKAGING

6.6.1 Are tamper evident controls included in the packaging design **YES**

6.6.2 Does unit packaging meet specifications for migration of substances into food? **YES**

6.6.3 Are engineered nanoparticles present in unit packaging? **NO**
IF YES, specify type of nanomaterial:

6.6.4 Are you a signatory to relevant packaging stewardship in Australia or NZ? **NO**
IF YES, have you met Sustainable Packaging Guidelines reporting requirements? **NO**

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

Refer to Section 6.6.6

PACKAGING CONFIGURATIONS:

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

Type	PACKAGING Packaging format	UNIT 18 kg	SHIPPER
Specify components / material used in packaging	Ceramic		
	Glass		
	Metal		
	Paper/cardboard		
	Packing materials	Multiwall Bag	
	Plastics		
Recycling	Specify plastic coding symbol number		
	Proportion of total recycle		
Seal	What is the seal method		
Dimensions	Height (mm)		
	Width (mm)		
	Depth (mm)		

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet **N/A**

6.72 Stack height of loaded pallet **N/A**

6.7.3 Specify the type of pallet Wooden **Per Customer Requirement** Plastic **Per Customer Requirement**

6.7.4 What is the pallet pattern Column stack Interlocking **N/A**

6.7.5 Number of: units per shipper shippers per pallet

layers per pallet

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7 SPECIFICATIONS FOR COMPLIANCE

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International Standards. Where a supplier's 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

(Example may include flavour, colour, aroma, texture, etc.)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Flavour	DO NOT TASTE - CONTAINS NITRITE	Organoleptic comparison to standard		
Appearance	Fine granular, pale brown powder	Visual comparison to standard		

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
Not Routinely Tested				

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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
Not Routinely Tested				

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7.4 CHEMICAL SPECIFICATIONS

(Examples may include pesticide residue screen, antibiotic residue screen, heavy metal screen, aflatoxin screen, salt, acid, pH, moisture, brix, Aw, etc)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Nitrate	Positive ppm	Theoretical Calculation		
Nitrite	Positive ppm	Theoretical Calculation		
Sodium Erythorbate	2.5 %	Theoretical Calculation		
Salt (NaCl) all sources	43.5 g/100g	Theoretical Calculation		

8 COMMENTS/ADDITIONAL INFORMATION

8.1 Do you have any comments or additional information? **Please refer below**

7.4 CHEMICAL SPECIFICATIONS
Gluten Not Detected Gluten Assay Kit to ELISA method - Limit of Detection: <5ppm

8.2 ADDITIONAL MANUFACTURING SITE INFORMATION (if required)

COMPANY NAME
SITE #4 NUMBER/STREET/SUBURB
STATE/COUNTRY/POSTCODE
COMPANY NAME
SITE #4 NUMBER/STREET/SUBURB
STATE/COUNTRY/POSTCODE
COMPANY NAME
SITE #4 NUMBER/STREET/SUBURB
STATE/COUNTRY/POSTCODE

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