[PIF Unique ID] **224b1307-4696-497f-b4b0-7fd15a552628**

Product Information Form

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IMPORTANT: The AFGC intends the PIF template as a guide only – it should not be relied upon as, or used as a substitute for, legal advice. Suppliers and customers are responsible for ensuring their own compliance with applicable obligations in the Food Standards Code, food legislation, other applicable laws (including the Australian Consumer Law) and the terms of their contractual arrangements.

www.afgc.org.au

PIF VERSION 6.0

Issue Date **2017-07-07**

Note: this date refers to the date of issue of this version of the PIF by the AFGC and NOT the date of issue of the completed form by the user.

Date Completed **28/06/2024**

PIF Document Status
Final

Issue Date	Issue Number
28/06/2024	**2**
Name Completed by	Title Completed by
SRA Technologist	**SRA Technologist**
Name Approved by	Title Approved by
SRA Technologist	**SRA Technologist**

Sample, Flavour, Ingredient, Retail Ready **Retail Ready**

Product Name **MasterFoods™ Professional Burger Sauce 2.2kg**

Comments **Up-version to PIF 6.0**

1.1 Company Information

Company Logo

Company Name **Mars Australia Pty Ltd**

Trading Name **Mars Food Australia**

Business Address

Street Number	Street Name	Suburb/City
4	**Corella Close**	**Berkeley Vale**
State/Territory	Country	Postcode
NSW	**Australia**	**2261**

Postal Address

Post Address	Suburb/City	
4 Corella Close	**Berkeley Vale**	
State/Territory	Country	Postcode
NSW	**Australia**	**2261**

Key Contact for inquiries

Name	Position Title
Consumer Services	**Consumer Services**
Email Address	Phone
contact@auf.mars.com	**1800 816 016**

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Manufacturer Information

Company Name	Street Number	Street Name	Suburb	State/Territory	Country	Postcode
Mars Australia Pty Ltd	4	Corella Close	Berkeley Vale	NSW	Australia	2261



2. Product Information

Product Name	**MasterFoods™ Professional Burger Sauce 2.2kg**
Product Code	**ZREP: 389206 TDU: 10192100**
Barcode - Product	**9310012052647**
Product Description	**MasterFoods™ Professional Burger Sauce 2.2kg**
Legal Description	**Burger Sauce**
Suggested Labelling Description	**Burger Sauce**
Are you selling this item to a health facility (e.g. hospital, aged care, mental health facility, nursing home)? (Y/N)	**N (No)**

2.1 Ingredient Declaration

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Ingredient Summary

Substance Type	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Ingredient List Name Link	% of total Average (Enter either a number or NS for Not Specified)	Characterising Component (%)	Food Standards Code Additive No or EC (as applicable)	Permitted class name
I	Vegetable Oil	Vegetable Oil	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
I	Tomatoes (from Paste)	Tomatoes (from Paste)	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
I	Glucose Syrup	Glucose Syrup	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
I	Egg Yolk	Egg Yolk	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
I	Sugar	Sugar	NS			
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y** Non GM variety used - **Y**						
I	Gherkins		4	4		
Characterising Component (Y/N) - **Y** Non GM variety used - **Y**						
I	Whole Egg	Whole Egg	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
I	Salt	Salt	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
FA	Acetic Acid	Acetic Acid	NS		260	Acidity Regulator
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y**						
FA	Citric Acid	Citric Acid	NS		Citric Acid	Acidity Regulator
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
I	Vinegar	Vinegar	NS			
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y**						
I	Yellow Mustard Seed	Yellow Mustard Seed	NS			
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y** Non GM variety used - **Y**						
I	Onion	Onion	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
I	Dill	Dill	0.3	0.3		
Characterising Component (Y/N) - **Y** Non GM variety used - **Y**						
I	Garlic	Garlic	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
FA	Xanthan Gum	Xanthan Gum	NS		Xanthan Gum	Thickener
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
I	Turmeric	Turmeric	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
FA	Paprika Oleoresin	Paprika Oleoresin	NS		160c	Colour
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y**						
I	Paprika	Paprika	NS			

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Characterising Component (Y/N) - **N** No approved GM varieties available - **Y**					
I	Mustard Powder	Mustard Powder	NS		
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y** Non GM variety used - **Y**					
FA	Antioxidant (307b)	Antioxidant (307b)	NS	307b	Antioxidant
Characterising Component (Y/N) - **N** Non GM variety used - **Y**					
I	Spice Extract	Spice Extract	NS		
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y**					
I	Garlic Oil	Garlic Oil	NS		
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y**					

Ingredient List **Gherkins 4%, Dill 0.3%, Acetic Acid, Antioxidant (307b), Citric Acid, Egg Yolk, Garlic, Garlic Oil, Glucose Syrup, Mustard Powder, Onion, Paprika, Paprika Oleoresin, Salt, Spice Extract, Sugar, Tomatoes (from Paste), Turmeric, Vegetable Oil, Vinegar, Whole Egg, Xanthan Gum, Yellow Mustard Seed**

Addition Check **4.300**

Code Standards Compliance

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, the product complies with the following Standards where applicable:

Standard 1.4.1 - Contaminants & Natural Toxicants **Y (Yes)**

Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or 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 **Y (Yes)**

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 **NA (Not Applicable)**

2.2 Country of Origin

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Country of Origin Summary

Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percentage of Total (Average)	Country of Origin (1)	Country of Origin (2)	Country of Origin (3)	Average Australian Ingredients (%)	Minimum Australian Ingredients (%)
Vegetable Oil	NS	Australia	India	Singapore	99.8	
Tomatoes (from Paste)	NS	Various Unspecified				0
Glucose Syrup	NS	Australia			100	
Egg Yolk	NS	Australia	New Zealand			95
Sugar	NS	Australia				100
Gherkins	4	India				0
Whole Egg	NS	Australia				100
Salt	NS	Australia				100
Acetic Acid	NS	Australia	Various Unspecified			24.5
Citric Acid	NS	China			0	
Vinegar	NS	Australia				100
Yellow Mustard Seed	NS	Canada				0
Onion	NS	India	China			0
Dill	0.3	Serbia				0
Garlic	NS	China				0
Xanthan Gum	NS	China			0	
Turmeric	NS	India			0	
Paprika Oleoresin	NS	India				0
Paprika	NS	Spain	Peru	China		0
Mustard Powder	NS	Canada			0	
Antioxidant (307b)	NS	China			0	
Spice Extract	NS	Various Unspecified				0
Garlic Oil	NS	Mexico				0

Is the Product to be sold in Australia? **Y (Yes)**

What is the total minimum % of Australian ingredients in this product? **70.000**

Comments **Made in Australia from at least 70% Australian ingredients.**

3.1 Composition Information

Mandatory Advisory Statements

Refer to the list in Schedule S9-2 in the ANZ Food Standards Code click here and Standard 1.2.3

If an advisory statement required, list the food (Column 1 S9-2 and Standard 1.2.3) and advisory statement (Column 2 S9-2 and Standard 1.2.3) below

Bee pollen	Is an advisory statement required about the food or ingredient? **N (No)**
A food containing bee pollen as an ingredient	Is an advisory statement required about the food or ingredient? **N (No)**
A beverage made from cereals, nuts, seeds, or a combination of these ingredients, and that contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? **N (No)**
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? **N (No)**
A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**

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Milk, or an analoque beverage made from soy, that contains no more than 2.5 m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**
Evaporated milk, dried milk or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains aspartame or aspartame-acesulphame salt.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains quinine.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains guarana or extracts of guarana.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains added phytosterols, phytostanols or their esters.	Is an advisory statement required about the food or ingredient? **N (No)**
A cola beverage that contains added caffeine.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains a cola beverage that also contains added caffeine as an ingredient.	Is an advisory statement required about the food or ingredient? **N (No)**
Propolis.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains propolis as an ingredient.	Is an advisory statement required about the food or ingredient? **N (No)**
Unpasteurised egg products.	Is an advisory statement required about the food or ingredient? **N (No)**
Unpasteurised milk.	Is an advisory statement required about the food or ingredient? **N (No)**
Unpasteurised liquid milk products.	Is an advisory statement required about the food or ingredient? **N (No)**
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	Is an advisory statement required about the food or ingredient? **N (No)**

Mandatory warning statement - royal jelly

Is the food or does the food contain royal jelly (Y/N) **N (No)**

3.2.1 Allergens

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Allergens Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Labelling exemption text	Source Name	Derivative name
Glucose Syrup	Glucose Syrup	Wheat (including its hybridised strain) irrespective of whether it contains gluten	Wheat (including its hybridised strain) irrespective of whether it contains gluten (b) glucose syrups made from wheat starch and that: (i) have been subject to a refining process that has removed gluten protein content to the lowest level that is reasonably achievable; and (ii) have a gluten protein content that does not exceed 20 mg/kg;	Glucose Syrup	Wheat

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - **Y**

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Labelling exemption text	Source Name	Derivative name	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Egg Yolk	Egg Yolk	Egg	No Labelling Exemption	Egg	Yolk	Approximately 88	Approximately 13.6

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - **N**

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Source Name	Derivative name	Added sulphites (mg/kg)
Gherkins	Added Sulphites (in concentrations of 10mg/kg or more)	No Labelling Exemption	Sodium Metabisulphite (223)	Sulphites	Approximately 200

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Labelling exemption text	Source Name	Derivative name	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Whole Egg	Whole Egg	Egg	No Labelling Exemption	Egg	Whole Egg Liquid	Approximately 100	Approximately 12.6

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - **N**

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Labelling exemption text	Source Name	Derivative name	Naturally occurring sulphites (mg/kg)
Onion	Onion	Naturally occurring sulphites	No Labelling Exemption	Onion	Naturally occurring sulphites	Less than or < 10

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Labelling exemption text	Source Name	Derivative name	Naturally occurring sulphites (mg/kg)
Garlic	Garlic	Naturally occurring sulphites	No Labelling Exemption	Garlic	Naturally occurring sulphites	Less than or < 10

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Labelling exemption text	Source Name	Derivative name
Xanthan Gum	Xanthan Gum	Soybean	No Labelling Exemption	Soy	Soy

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - **N**

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Labelling exemption text	Source Name	Derivative name	Naturally occurring sulphites (mg/kg)
Mustard Powder	Mustard Powder	Naturally occurring sulphites	No Labelling Exemption	Mustard Powder	Naturally occurring sulphites	Less than or < 10

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Labelling exemption text	Source Name	Derivative name
Antioxidant (307b)	Antioxidant (307b)	Soybean	Soybeans (b) soybean derivatives that are tocopherol or phytosterol.	Soybean	Soybean oil

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - **Y**

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Allergens to be declared:

Type	Values
Allergen ANZ	Xanthan Gum Soybean, Glucose Syrup Wheat (including its hybridised strain) irrespective of whether it contains gluten, Mustard Powder Naturally occurring sulphites, Antioxidant (307b) Soybean, Onion Naturally occurring sulphites, Egg Yolk Egg, Garlic Naturally occurring sulphites, Whole Egg Egg, Gherkins Added Sulphites (in concentrations of 10mg/kg or more)

Comments **Contains: Egg, Soy, Sulphites.**
<20ppm total gluten content for finished product.

3.2.2 Cross Contact Allergens

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Cross Contact Allergens Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Labelling exemption text	Form	Cross contact from other sources - growing, harvesting, transport, storage etc	What are the procedures in place to prevent cross contact where allergens are used in the same facility or present on the same line?	Source Food	Derivative Name	Total Protein (ppm)
Yellow Mustard Seed	Yellow Mustard Seed	Wheat (including its hybridised strain) irrespective of whether it contains gluten	No Labelling Exemption	Readily dispersible	agricultural cross contact	Training, procedures, cleaning, separation of raw materials in storage	mustard seed	wheat	

Present in same facility - **Y**
Present on same line - **Y**

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Allergen Sub-type	Labelling exemption text	Form	Cross contact from other sources - growing, harvesting, transport, storage etc	What are the procedures in place to prevent cross contact where allergens are used in the same facility or present on the same line?	Source Food	Derivative Name	Total Protein (ppm)
Mustard Powder	Mustard Powder	Cereals (including hybridised strains thereof) if they contain gluten	Wheat (and its hybridised strains) (deprecated)	No Labelling Exemption	Readily dispersible	agricultural cross contact	Training, procedures, cleaning, separation of raw materials in storage	mustard flour	wheat	Less than or < 20

Present in same facility - **Y**
Present on same line - **Y**

Facility	Allergen Type	Allergen Sub-type	Labelling exemption	Labelling exemption text	Form	Present in same facility	Present on same line	Cross contact from other sources - growing, harvesting, transport, storage etc	What are the procedures in place to prevent cross contact where allergens are used in the same facility or present on the same line?	Source Food	Derivative Name	Total Protein (ppm)
Mars Australia Pty Ltd	Egg		999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Egg not present on H&S processing line	Egg	Egg	Unavailable
Mars Australia Pty Ltd	Cereals (including hybridised strains thereof) if they contain gluten	Wheat (and its hybridised strains) (deprecated)	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, Production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training.	Wheat and Gluten	Many Derivatives	Unavailable

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Mars Australia Pty Ltd	Crustacea	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Crustacea not present on H&S processing line	Crustacea	Belachan Powder	Unavailable
Mars Australia Pty Ltd	Fish	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Fish not present on H&S processing line	Fish products	Fish Sauce	Unavailable
Mars Australia Pty Ltd	Milk	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Milk not present on H&S processing line	Milk products	Many Derivatives	Unavailable
Mars Australia Pty Ltd	Soybean	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training.	Soy Products	Many Derivatives	
Mars Australia Pty Ltd	Sesame Seed	999	No Labelling Exemption	Particulate	Y	Y	H&S Line cross contact only	Validated cleaning procedures, Production scheduling, documented procedures and controls,	Sesame Products	Sesame Oil Sesame Seeds on H&S line only	Unavailable

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								raw material sourcing and tracing, staff training. Validated cleaning procedures, production scheduling, documented procedures and controls,				
Mars Australia Pty Ltd	Peanut	999	No Labelling Exemption	Particulate	Y	Y	NA	raw material sourcing and tracing, staff training. Peanut not present on H&S processing line	Peanut Products	Peanut Paste	Unavailable	



If you wish to conduct a VITAL® risk assessment for cross contact allergens please click on the following link which will take you to the Allergen Bureau website: click here

Have you conducted a VITAL® risk assessment for cross contact allergens (Y/N)?	**N (No)**
If No, is a precautionary allergen statement appropriate for this product? (Y/N)	**Y (Yes)**
If Yes, Provide the precautionary allergen statement	**May Contain: Peanut**
Comments	**Wheat agricultural cross contact does not require labelling. <20ppm total gluten content for finished product.**

3.3 Additional Information Requirements

Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?
N (No)

Food/Component

Sub-Food/ Component

Gelatine

Beef - collagen

Present?
N (No)

Other source

Present?
N (No)

Antioxidants

Butylated hydroxyanisole

Present?	-
Y (Yes)	**Unavailable**

Butylated hydroxytoluene

Present?
N (No)

Other Antioxidants

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Present?
Y (Yes)

Specify Type
307b

-
Unavailable

Alcohol (Residual) and ethanol

Present?
N (No)

Added fats and oils

Animal

Present?
N (No)

Vegetable

Present?
Y (Yes)

Specify types of fats and oils

Canola Oil/Rapeseed Oil ☑

Has fatty acid composition been altered?
N (No)

Hydrolysed vegetable proteins

Acid hydrolysed

Present?
N (No)

Enzyme hydrolysed

Present?
N (No)

Added colours

Present?
Y (Yes)

Natural
Y (Yes)

Specify Additive Number/s
Paprika Oleoresin

Artificial
N (No)

Not defined
N (No)

Added flavours

Present?
N (No)

Added salt

If product is salt, then respond "yes" to added salt.

Present? (1)
Y (Yes)

Amount added (milligram/100g)
1935

Added sugar

If product is sugar then respond "yes" to added sugar.

Present? (1)
Y (Yes)

Amount added (g/100g)
5.195

Type
Sugar

Any Other Component

4.1 Novel Foods (no responses in section)

4.2 Food Produced using Gene Technology (no responses in section)

4.3 Quarantine Information

Link to the Bicon website: click here

Link to the NZ Ministry of Primary Industries website: click here

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Quarantine treatments Summary

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Steam sterilisation
Tomatoes (from Paste)	Tomatoes (from Paste)	Y

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Steam sterilisation
Dill	Dill	Y

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Steam sterilisation	Other	If Other, treatment description
Turmeric	Turmeric	Y	Y	With methyl bromide, as per DAFF requirement

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Steam sterilisation	Other	If Other, treatment description
Paprika	Paprika	Y	Y	Magnesium Phosphide

5. Nutrition Information

Nutrient List

Serving Size: **20.000**

Amount: **1 serve**

Unit of Measure: **g**

Number of servings per package: **110.000**

Nutrition Details

Moisture content in finished product (required in grams/100g) **25.400**

Note: Complete Energy and Nutrient tables below. For Ingredients and flavours, only the average quantity per 100g/100mL is required to be completed.

Energy

Energy		Average Quantity per serve	Average Quantity per serve (optional)	Average Quantity per 100 g/mL	Average Quantity per 100 g/mL (optional)	% Daily Intake per serve	% Daily Intake per serve (optional)
-	Approximately	420 kJ		2100 kJ		5	

Nutrients

Note: Gluten is a Required Field if a gluten free or low gluten claim is made

		Average Quantity Per Serve	Average Quantity per 100 g/mL	% Daily Intake per serve
Protein, total (g)	Approximately	0.36	1.8	0.7
- Gluten				
Fat, total (g)	Approximately	9.72	48.6	14
-saturated (g)	Approximately	0.8	4	3
-trans (g)				
-polyunsaturated (g)				
-monounsaturated (g)				
Cholesterol (mg)				
Carbohydrate (g)	Approximately	3.18	15.9	1
-sugars (g)	Approximately	1.56	7.8	2
Dietary fibre, total (g)				
Sodium (mg)	Approximately	154	769	7
Potassium (mg)				
Phosphorus (mg)				

Target Population

Information about the food or product

Information about the nutrition information

Please nominate the source or method used to develop the nutrition information

Other commercial software ☑

6.1 Nutrition, Health and Related Claims

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Are you making a Nutrition content and/or Health claim in relation to this product? (Y/N) **N (No)**

6.1.2 Nutrient Profile Score (NPS) or Health Star Rating (HSR) calculation information (no responses in section)

6.2 Front of Pack Labelling

6.2.1 Health Star Rating

If you wish to calculate a Health Star Rating for this product, follow this link: click here

Have you calculated a Health Star Rating for this Product? (Y/N) **N (No)**

6.2.2 Daily Intake Guide

If you wish to determine the Daily Intake Guide (DIG) amounts for this product, follow this link: click here

Have you calculated the Daily Intake Guide (DIG) for this Product? (Y/N) **N (No)**

6.3 Certification, Endorsement and Other Claims

This table is to be completed to provide information to assist your customer to determine the suitability of the product for use in certain products or to make certain claims.

Claim Type

6.3.1 Nutrition and Health Logos and Symbols

Gluten Free

Claim can be made? (Y/N)
N (No)

The Glycaemic Index (GI)

GI logo will be or can be used (Y/N)
N (No)

Treatwise

Will the "Be Treatwise" logo be used? (Y/N)
N (No)

Other logo or symbol? (Y/N)
N (No)

6.3.2 Religious

Halal

Specify if suitable for Halal (Y/N)	Claim can be made? (Y/N)
N (No)	**N (No)**

Kosher

Specify if suitable for Kosher? (Y/N)	Claim can be made? (Y/N)
Y (Yes)	**N (No)**

6.3.3 Dietary Choice

Ovo-lacto-vegetarian

Specify if suitable for Ovo-lacto-vegetarian (Y/N)	Claim can be made? (Y/N)
Y (Yes)	**N (No)**

Lacto-vegetarian

Specify if suitable for Lacto-vegetarian (Y/N)	Claim can be made? (Y/N)
N (No)	**N (No)**

Vegan

Specify if suitable for Vegan (Y/N)	Claim can be made? (Y/N)
N (No)	**N (No)**

6.3.4 Free

Hormone free

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Specify if suitable for "Hormone Free"	Claim can be made?
No	**No**

6.3.5 Sustainability claim

Organic

Specify if suitable for Organic	Claim can be made?
No	**No**

Biodynamic

Specify if suitable for Biodynamic	Claim can be made?
No	**No**

RSPO

Specify if suitable for RSPO	Claim can be made?
No	**No**

Rainforest Alliance

Specify if suitable for Rainforest Alliance	Claim can be made?
No	**No**

6.3.6 Animal welfare

Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme	Claim can be made?
No	**No**

Marine Stewardship

Specify if suitable for Marine Stewardship	Claim can be made?
No	**No**

Dolphin Friendly

Specify if suitable for Dolphin Friendly	Claim can be made?
No	**No**

Sow stall free

Specify if suitable for Sow stall free	Claim can be made?
No	**No**

Free range

Specify if suitable for Free Range	Claim can be made?
No	**No**

6.3.7 Other

Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients	Claim can be made?
No	**No**

Derived from a natural process without chemical modification

Specify if suitable for Derived from a natural process without chemical modification	Claim can be made?
No	**No**

Additional Claim

Specify if suitable for Additional Claim	Claim can be made?	Specify Particular Claim	How has this been validated/substantiated?
Yes	**Yes**	**No Artificial Colours or Flavours**	**Absence of artificial colours and flavours from recipe formulation.**

Certificate Available? (Y/N)
N (No)

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7. Shelf Life

Link to the AFGC Date Marking Guide:click here

Product as supplied - Unopened pack or bulk container

Type of date mark applied

Best Before ☑

Specify Shelf Life	Period
273	**Days**

Temperature control required during storage?
N (No)

Temperature control required during transport?
N (No)

Product once in use - Resealable pack or bulk container

Temperature control required during storage?
Y (Yes)

If yes, select from dropdown	Temperature
1 (Never Warmer than)	**Refrigeration temperature**

Temperature control required during transport?
N (No)

AFGC Cold Chain Guideline rules:“NEVER WARMER THAN” temperature in degrees Celsius“MAX OUT OF REFRIGERATION TIME” time in minutes"KEEP ABOVE" optional, temperature in degrees Celsius

Comments **Refrigerate after opening.**

8. Traceability

8.1. Please specify the following details for the primary code on the product as applicable:

Unit

Type of primary coding

Date Code ☑

Method of Coding	Location of Code	Example of code format	Code translation
Inkjet	**Bottle**	**BEST BEFORE DD/MM/YYYY HH:MM JJJ PD DD/MM/YYYY**	**DD = Day MM = Month YYYY = Year HH:MM = time (24hr time) JJJ = Day number of the year PD = Production Date**

SHIPPER (if applicable)

Type of primary coding

Date Code ☑

Method of Coding	Location of Code	Example of code format	Code translation
EAN Sticker & Inkjet	**Side of Shipper**	**[Product Name] [TDU] 6x [declared weight] BEST BEFORE DD/MM/YYYY**	**DD = Day MM = Month YYYY = Year**

8.2 Please provide any general comments about the traceability coding applied to the product:

9. Measurement Marking

Select the method of trade measurement marking used **1 (Average Quantity System (AQS))**

If AQS used, what is the statistical variance in the fill measurement? **NS**

Package size	Unit of Measure
2.200	**kg**

10. Potential Safety Hazards

Are there any potential hazards associated with the product? (Y/N)? **N (No)**

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11.0 Product Packaging & 11.1 Packaging Materials

Is the product packaged? **Y (Yes)**

Packaging stewardship

Is your business a signatory to the Australian Packaging Covenant or other packaging stewardship program?

Link to Packaging Covenantclick here

Sealing

What is the method of sealing the primary packaging? Other ☑

What is the method of sealing the Secondary packaging? Other ☑

Tamper evident

Is the packaging tamper evident? **Y (Yes)**

If yes, describe the nature of the tamper evident feature **Tamper evident plastic cap**

Colour

Is packaging clear to assist with monitoring potential product contamination? **Y (Yes)**

Pack Size

Pack size: **2.200** Unit of Measure **kg**

Dimensions (external)

Primary Pack

Height **250.000** Unit of Measure **mm**

Width **122.000** Unit of Measure **mm**

Depth **122.000** Unit of Measure **mm**

Weight **2.418** Unit of Measure **kg**

Pack Name **RSU 2.2kg Jar**

Secondary Pack

Height **263.000** Unit of Measure **mm**

Width **254.000** Unit of Measure **mm**

Depth **376.000** Unit of Measure **mm**

Weight **14.910** Unit of Measure **kg**

Pack Name **TDU Shipper 6x 2.2kg**

11. 1 Packaging Materials

Materials List

Materials List	PE	PET	Is the material(s) used in the packaging for this product approved for direct food contact?	If yes, specify approval agency or source	Are engineered nanoparticles present?	Bottle	Further details information	Recycling: Specify coding number	Recycle content (%)
Clear Plastic container with plastic closure	Y	Y	Y	In compliance with AS 2070-1999, section 4.1.1 (a) , FDA 21 CFR 177.1520 9c) 3.1a	N	Y	Clear PET Plastic bottle	5	0

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11.2 Pallet Configuration

Is the product delivered on a pallet? **Y (Yes)**

Gross weight of loaded pallet (kg) **818.480**

Stack height of loaded pallet (cm) **120.200**

Specify the type of pallet (material)

Wood ☑

What is the pallet pattern?

Other ☑

Number of units per shipper	Number of shippers per pallet	Number of layers per pallet
6	52	4

12. 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.

12.1 Organoleptic Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Flavour	A balance of sweet, tangy taste combining mayonnaise with gherkin tanginess and slight taste of mustard followed with the aftertaste of dill.	Organoleptic assessment	N
Odour	Dill, gherkin, mustard, and egg mayonnaise aroma.	Organoleptic assessment	N
Colour	Light orange colour with very tiny red specks (almost unnoticeable).	Organoleptic assessment	N
Appearance	Glossy with dill and gherkin particulates, thick mayonnaise with no oil separation.	Organoleptic assessment	N
Texture	Smooth thick creamy mouthfeel, consistent with few particulates	Organoleptic assessment	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Consistency	0.0 - 5.25 cm	Bostwick Consistency 30 sec at 25oC	N

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Total Plate Count	< 1000 cfu/g	No testing on finished goods	N
Yeast and Mould	< 100 cfu/g	No testing on finished goods	N
E. coli	< 10 cfu/g	No testing on finished good	N
Salmonella	Not detected in 25g	No testing on finished goods	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Acidity (Acetic)	0.7 - 2.14 %	Titrator	N
Salt	1.8 - 1.97%	Titrator	N
pH	3.1 - 3.4	pH meter	N
Soluble solids	44 - 50 BRIX	Soluble solids meter	N

13. Company Specific

Company Specific Comments **The Food Safety Program been independently audited and certified. Certifying Body: LRQA**

14. Extra Comments and Attachments (no responses in section)

15. Summary of Statements and Claims

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Summary of Statements and Claims

Type	Values
Ingredients List	Gherkins 4%, Dill 0.3%, Acetic Acid, Antioxidant (307b), Citric Acid, Egg Yolk, Garlic, Garlic Oil, Glucose Syrup, Mustard Powder, Onion, Paprika, Paprika Oleoresin, Salt, Spice Extract, Sugar, Tomatoes (from Paste), Turmeric, Vegetable Oil, Vinegar, Whole Egg, Xanthan Gum, Yellow Mustard Seed
% Australian content	70.000
Characterising Component	Gherkins, Dill
Characterising Component Percentage	4.000, 0.300
Allergens	Are there allergens formulated into the product? - Yes.
Display field for Allergens	Xanthan Gum Soybean, Glucose Syrup Wheat (including its hybridised strain) irrespective of whether it contains gluten, Antioxidant (307b) Soybean, Egg Yolk Egg, Garlic Naturally occurring sulphites, Mustard Powder Naturally occurring sulphites, Whole Egg Egg, Onion Naturally occurring sulphites, Gherkins Added Sulphites (in concentrations of 10mg/kg or more)
Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
Cross contact allergens ANZ	Mustard Powder Cereals (including hybridised strains thereof) if they contain gluten Wheat (and its hybridised strains) (deprecated), Yellow Mustard Seed Wheat (including its hybridised strain) irrespective of whether it contains gluten
Cross Contact Allergens - Where no VITAL assessment conducted, you may provide a precautionary statement	May Contain: Peanut
Novel Foods	No Novel Food(s) Declared.
Nutritive Substances	No Nutritive Substance(s) Declared.
GM Cross Contact	No GM Cross Contact Ingredients Declared.
Quarantine treatment applied	Has the product undergone a quarantine treatment? - Yes.
List of ingredients and treatments	Tomatoes (from Paste) Steam sterilisation, Dill Steam sterilisation, Turmeric Steam sterilisation Other, Paprika Steam sterilisation Other
Palm Oil	No Palm Oil or Derivatives Declared.
Additional Claim	No Artificial Colours or Flavours

16. Checklist

PIF Status **Final**

Summary of Attachments

Empty Mandatory Field **[3.2.1 Allergens Details]**
Total sulphites (mg/kg) [x4]

Reference Imported v5

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