FOOD INDUSTRY - PRODUCT INFORMATION FORM

Version 2.3 of the Product Information Form, issued on 04 September 2009.

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MARS food australia

1 PRODUCT & CONTACT DETAILS

CUSTOMER'S PRODUCT NAME		CUSTOMER'S PRODUCT CODE	
SUPPLIER'S PRODUCT NAME	MasterFoods Homestyle Mayonnaise 2.6kg	SUPPLIER'S PRODUCT CODE	157423 (1013846)

1.1 SUPPLIER INFORMATION

COMPANY NAME	Mars Australia Pty Ltd				
ABN	48 008 454 313				
TRADING NAME	Mars Food Australia				
BUSINESS ADDRESS	4 CORELLA CLOSE WYONG NSW 2259				
POSTAL ADDRESS	PO BOX 397 WYONG NSW 2259				
TECHNICAL CONTACT PERSON	Adam Cheney				
POSITION TITLE	Product Development Technologist				
PHONE	1800 816 016 (Aust) 0800 442 216 (NZ)				
FAX	02 4389 6799				
EMAIL	contact@food.mars.com.au				
DATE FORM COMPLETED	23/5/2011				
DOCUMENT NO:		ISSUE NO:	1	ISSUE DATE:	

1.2 MANUFACTURER/S INFORMATION *(complete only when manufacturer is different to supplier)*

COMPANY NAME	SITE OF MANUFACTURE (City & Country)

1.3 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/

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/allergen-guide/

1.4 CHECKLIST

- ☐ All sections of questionnaire complete
- ☐ **Page 2 has been signed and dated (Section 1.5**
- ☐ Supplier Test Methods attached - if applicable (Section 7)
- ☐ Current Halal / Kosher / Organic Certificate attached - if applicable (Section 4.2)
- ☐ Other associated documents attached as requested by the customer (e.g. MSDS, HACCP certification, product specification, and related documents)

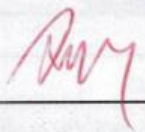
1.5 SUPPLIER DECLARATION AND WARRANTY

The Supplier -

- certifies that this product complies with the Australia New Zealand Food Standards Code;
- 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, and that errors or omissions in the above information may cause significant loss and damage;
- certifies that the Product Information contained herein is true and accurate to the following degree –
  - § that the Product Information in relation to ingredients that it buys in from a third party relies in good faith on Product Information provided by that third party;
  - § that the information is unconditionally true and accurate in relation to all other substances and processes;
- 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;
- will immediately inform the Customer (and confirm in writing as soon as possible) if it becomes aware of any error or omission in the Product Information;
- will inform the Customer in writing and in advance of any change to the Product Information provided herein (including any changes that result from new or modified processes); and
- 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;
  - (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; and
  - (d) to its own customers, under this same restriction as to disclosure;

  but will otherwise make reasonable efforts to not disclose the Product Information.

Click into the "COMPANY NAME" field to continue inserting information

COMPANY NAME Signed for and on behalf of	Mars Food Australia
NAME (Please print)	Adam Cheney
JOB TITLE (Please print)	Product Development Technologist
AUTHORISED SIGNATURE	
DATE OF AUTHORISATION	23/05/2011

Click on the field name "2.1 PRODUCT DESCRIPTION" to continue to tab through the document.

Customer Internal Use Only			
Internal Product Code/Description			
Version No.			
Approved [Yes / No]			
Reason for Update			
Received and Reviewed By			
Date:	4/09/2009		
Signature:			

2 PRODUCT INFORMATION & INGREDIENTS

2.1 PRODUCT DESCRIPTION *(Physical and technological description)*

MasterFoods Homestyle Mayonnaise 2.6kg

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

2.3 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING

(Full list of ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients, and full break down of compound ingredients. Ensure all relevant information such as additive code numbers are included)

INGREDIENT NAME	INGREDIENT LIST (Include a full breakdown of any compound ingredients including additive code numbers)	INGREDIENT PERCENTAGE (%)	CHARACTERISING COMPONENTS (As a percentage of the ingredient) %
Water			
Sugar			
Vegetable Oil			
Thickener	Modified Cornstarch		
Glucose Syrup	from Wheat		
Salt			
Food Acids	Acetic, Citric		
Mustard Powder			
Vegetable Gum	Xanthan (contains Soy)		
Preservative	Potassium Sorbate		
Natural Colour	Annatto		

2.4 PROCESSING AIDS

(Full list of processing aids used in the manufacture of this product and not declared in the ingredient listing)

2.5 COUNTRY OF ORIGIN

	STATEMENT	INSERT COUNTRY BELOW		SPECIFY % IMPORTED INGREDIENTS	SPECIFY COUNTRY(s) OF IMPORTED INGREDIENTS
	Product of				
	Made in				
X	Made in	Australia	from local and imported ingredients		
	Made in		from imported and local ingredients		
	Other - Specify				

3 ALLERGEN & 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	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) *If "yes" specify type/s and levels*	No

Type	Level (g/100g)

3.2 MANDATORY DECLARATION OF CERTAIN SUBSTANCES (Refer Standard 1.3.2 of the Code)

Please insert **YES** or **NO** to indicate if the product contains any ingredient, additive or processing aid which has been derived from the food source. Highly processed derivatives must always be declared. Carefully assess compound ingredients for hidden allergens.

All columns must be completed when a "YES" response is provided

FOOD (present as an ingredient, additive or processing aid)	PRESENT IN PRODUCT (Yes*/No)	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED		
Cereals containing gluten & their products, namely, wheat, rye, barley, oats, spelt & their hybridized strains	Yes	Specify name of cereal and type of derivative/s:	Specify % of derivative in product	Specify % gluten in allergen derivative
		Wheat		
		Has the product been rendered gluten free by processing (no detectable gluten)? (Yes / No)		No
		Has the product been rendered free of all wheat proteins by processing? (Yes / No)		No
Crustacea & crustacea products	No	Specify name of crustacea and type of derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative
Egg & egg products	No	Specify type of egg derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative
Fish & fish products (Including mollusc and fish oils)	No	Specify name of fish and type of derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative
Milk & milk products	No	Specify type of milk derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative
Tree nuts & tree nut products	No	Specify type of tree nut derivative/s	Specify % of derivative in product	Specify % total protein in allergen derivative

3.2 MANDATORY DECLARATION OF CERTAIN SUBSTANCES (*continued*)

Sesame Seed & sesame seed products	**No**	Specify type of sesame seed derivative/s	Specify % of derivative in product	Specify % total protein in allergen derivative
Peanuts & peanut products (including peanut oil)	**No**	Specify type of peanut derivative/s	Specify % of derivative in product	Specify % total protein in allergen derivative
Soybean & soybean products (including soybean oils)	**Yes**	Specify type of soybean derivative/s	Specify % of derivative in product	Specify % total protein in allergen derivative
		Xanthan Gum from Soy		
Sulphites	**Yes**	Total level of sulphites in product (mg/kg):	0.58	
		Total level of added sulphites in product (mg/kg):	Not added	
		Specify type of added sulphite/s and additive number/s	Not added	

3.3 ALLERGEN CROSS CONTACT

Please complete ALL columns with respect to the potential cross contact allergens based on the information you have received through your supply chain AND your manufacturing processes. Refer to VITAL procedure and decision tree.

http://www.allergenbureau.net/allergen-guide/ **All columns must be completed.**

FOOD	PRESENT ON SAME LINE (Yes/No)	PRESENT IN SAME FACILITY (Yes/No)	SPECIFY NAME AND TYPE OF DERIVATIVE	Estimate total protein from the allergenic derivative in mg/kg (ppm) (Using VITAL Procedure)
Cereals containing gluten & their products	**Yes**	**Yes**	Specify name of cereal and type of derivative in carry over material:	
Crustacea & crustacea products	**Yes**	**Yes**	Specify name of crustacean and type of derivative in carry over material:	
Egg & egg products	**Yes**	**Yes**	Specify name of egg and type of derivative in carry over material:	
Fish & fish products (Including mollusc & fish oils)	**Yes**	**Yes**	Specify name of fish and type of derivative in carry over material:	

3.3 ALLERGEN CROSS CONTACT *(continued)*

Milk & milk products	**Yes**	**Yes**	Specify name of milk product and type of derivative in carry over material:	
Tree nuts & tree nut products	**No**	**No**	Specify name of tree nut and type of derivative in carry over material:	
Sesame Seed & sesame seed products	**Yes**	**Yes**	Specify name and type of sesame derivative in carry over material:	
Peanuts & peanut products (including peanut oil)	**Yes**	**Yes**	Specify name and type of peanut derivative in carry over material:	
Soybeans & soybean products (including soybean oils)	**Yes**	**Yes**	Specify name and type of soy derivative in carry over material:	
Sulphites	**Yes**	**Yes**	Specify name and type of sulphite derivative in carry over material:	

3.3.1 Does your company handle, process or have onsite any allergen causing components? (Yes/No) **Yes**

3.3.2 Has your company addressed cross contact from allergen containing components? (Yes/No) **Yes**

If no, what date is planned to address allergen cross contact within manufacturing premises?

3.3.3 How is allergen cross contact avoided within your manufacturing premises? (Select appropriate boxes)

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

3.3.4 Has your company used the VITAL Procedure and Decision Tree to determine cross contact? (Yes/No) **No**

http://www.allergenbureau.net/allergen-guide/

Comments

Contact name for requesting clarification on information provided in Sections 3.2 and 3.3

NAME (Please Print)	
JOB TITLE (Please Print)	Consumer Services
TELEPHONE - Work	1800 816 016 (Aust) 0800 442 216 (NZ)
TELEPHONE - Mobile	
Email	contact@food.mars.com.au

3.4 ADDITIONAL ALLERGEN, LABELLING & CONSUMER INFORMATION REQUIREMENTS

	FOOD / COMPONENT		PRESENT IN PRODUCT (Yes* /No)	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
INTERNATIONAL REQUIREMENTS	Beef		No	
	Chicken		No	
	Pork		No	
	Gelatin		No	Specify type of gelatin:
	Mollusc		No	
	Buckwheat		No	
	Apple		No	
	Kiwifruit		No	
	Orange		No	
	Peach		No	
	Tomato		No	
	Matsutake Mushroom		No	
	Yam		No	
	Mustard		Yes	Mustard Powder
	Lupin		No	
	Legumes (other than peanuts, soybeans and lupins,. E.g. Peas)		No	Specify name and type of derivative/s:
	Umbelliferae family (e.g. celery, celeriac, carrot, parsnip, coriander, aniseed, cumin, parsley, fennel, dill, chervil etc.)		No	Specify name and type of derivative/s:
	Antioxidants	Added BHA	Yes	BHA is added to Canola Oil at point of production
		Added BHT	No	
		Other Antioxidants	No	Specify type of antioxidant/s
LABELLING REQUIREMENTS	Added Caffeine (does not include naturally occurring caffeine)		No	
	Added Flavour Enhancers		No	Specify type of flavour enhancer/s and additive number/s:
	Alcohol (Residual)		No	Specify level % v/v: 0%
				Specify specific gravity of product:
	Added Fats & Oils	Animal	No	Specify type of fats & oils:
				If applicable specify the name of any process used to alter the fatty acid composition:
		Vegetable	Yes	Specify types of fats and oils: Vegetable Oil
				If applicable specify the name of any process used to alter the fatty acid composition:

3.4 ADDITIONAL ALLERGEN, LABELLING & CONSUMER INFORMATION REQUIREMENTS (continued)

	FOOD / COMPONENT		PRESENT IN PRODUCT (Yes* /No)	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
CONSUMER INFORMATION REQUIREMENTS	Allium Genus (Onion, garlic, spring onion, leek, chives etc)		No	Specify name and type of derivative/s:
	Intense Sweeteners		No	Specify types of intense sweetener/s and additive number/s:
	Preservatives		Yes	Specify type/s of preservative/s, additive numbers & level/s in mg/kg: Potassium Sorbate (202)
	Seeds (sunflower, poppy, cottonseed, etc)		No	Specify name and type of derivative/s:
	Yeast & Yeast Products (including yeast extracts)		No	Specify type of yeast product/s:
				If applicable specify if hydrolysed or autolysed:
	Herbs		No	Specify name of herbs/s:
				_ Herb _ Herb extract
	Spice		No	Specify name of spice/s:
				_ Spice _ Spice extract
	Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type/s of protein/s:
				100% hydrolysis
		Enzyme Hydrolysed	No	Specify type/s of protein/s:
				100% hydrolysis
	Added Flavours (If the product is a flavour, answer YES)		No	Specify name of herbs/s: _ Natural _ Nature Identical _ Artificial
	Added Colours (If the product is a colour, answer YES)		Yes	Specify Type/s / Specify Additive Number/s
				X Natural — Annatto (160b)
				_ Artificial
				_ Not Defined
	Added Salt (If the product is salt, answer YES)		Yes	
	Added Sugar (If the product is a sugar, answer YES)		Yes	
INSERT ANY OTHER COMPONENT				

3.4 ADDITIONAL ALLERGEN, LABELLING & CONSUMER INFORMATION REQUIREMENTS

	FOOD / COMPONENT	PRESENT IN PRODUCT (Yes* /No)	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED	
IMPORT / EXPORT REQUIREMENTS	**Animal & Animal products** (e.g. animal flesh, organs, stock, gelatin, animal fat, tallow, milk, eggs, 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	
			Specify type of meat derivatives	
			Specify country/ies of origin	
			Describe any heat processing used in the manufacture of this product (temperature/time):	
			Bovine meat /meat products are derived from animals free of bovine spongiform encephalopathy (BSE)?	
	Bird & Bird products (e.g. chicken meat, fat, stock, eggs, duck extracts, quail etc.)	**No**	Specify type of birds	
			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 country/ies of origin	
			Describe any heat processing used in the manufacture of this product (temperature/time):	
	Honey & Honey products	**No**	Specify type/s of honey or honey derivatives:	
			Specify country/ies or State of origin	
			Describe any heat processing used in the manufacture of this product (temperature/time):	

4 NUTRITION INFORMATION & DIETARY SUITABILITY

4.1 NUTRITION INFORMATION – NUTRIENTS HIGHLIGHTED IN BOLD MUST BE COMPLETED.

If the information on a mandatory nutrient (In BOLD) is not known insert "Not Available". Do not leave blank or insert a

NUTRIENT	AVERAGE QUANTITY PER 100	SG =	mL	X	g
Moisture			66.5		g
Ash			0.08		g
Energy			682		kJ
Protein			0.1		g
Fat, total			8.1		g
- saturated			0.61		g
- trans			N/A		g
- polyunsaturated			N/A		g
- monounsaturated			N/A		g
Cholesterol			N/A		mg
Carbohydrate			22.5		g
- sugars			14.5		g
Dietary fibre, total			N/A		g
Sodium			1044		mg
Potassium			N/A		mg
Vitamins – specify additional vitamins					
					mg/ul
					mg/ul
					mg/ul
					mg/ul
					mg/ul
					mg/ul
Minerals – specify additional minerals					
					mg/ul
					mg/ul
					mg/ul
					mg/ul
					mg/ul
Insert any other nutrient or biologically active substance					
					mg/ul
					mg/ul
					mg/ul

NUTRITION INFORMATION BASED ON - *mark all appropriate boxes*

- [ ] 100g Drained Product
- [ ] 100g Undrained Product
- [X] Not Applicable
- [X] 100g Uncooked product as packed
- [ ] 100g Product Cooked / reconstituted in accordance with directions
- [ ] Not Applicable

REHYDRATION RATE: (For example 10g of product + 100mL water = reconstituted product)

CARBOHYDRATE HAS BEEN DETERMINED BY :

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

DATA SOURCE

- [ ] Analytical – e.g. Laboratory Tested — Date Tested
- [X] Theoretical – e.g. By Calculation.

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

4.2 DIETARY SUITABILITY

FOOD / COMPONENT	Yes* /No	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
Vegan Suitable	Yes	
Lacto Vegetarian Suitable	Yes	
Ovo Lacto Vegetarian Suitable	Yes	
Halal Suitable	Yes	Is this product Halal certified?
		Yes — YES - Attach copy of valid certification
Kosher Suitable	Yes	Is this product Kosher certified?
		No — YES - Attach copy of valid certification
Organic	No	Is this product Organic certified?
		YES - Attach copy of valid certification

5 FOODS REQUIRING PRE MARKET CLEARANCE

5.1 NOVEL FOODS

FOOD / COMPONENT	Yes* /No	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
Does this product or any of its components contain any novel foods (Refer Standard 1.5.1 of the Code)	No	Specify novel food components:
		Specify conditions for use:

5.2 FOOD IRRADIATION / STERILISATION

Has this product or any of its components been treated with:	Yes* /No	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
Steam Sterilisation	No	Specify treated ingredient/s:
Ionising Radiation	No	Specify treated ingredient/s:
Ethylene Oxide	No	Specify treated ingredient/s:
Other fumigants or sterilants	No	Specify fumigant/s or sterilant/s:
		Specify treated ingredients:

5.3 CONTAMINANTS & RESIDUES

This product complies with:	Yes* /No
Standard 1.4.1 of the Code Contaminants & Natural Toxicants	Yes
In Australia Standard 1.4.2 of the Code Maximum Residue Limits in Food. In New Zealand (Maximum Residue Limits of Agricultural Compounds) Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981	Yes
Standard 1.4.3 of the Code Articles & Materials in Contact with Food	Yes
Standard 1.4.4 of the Code Prohibited & Restricted Plants & Fungi	Yes
What measures are in place to determine compliance with these requirements?	
Vendor Assurance (VA) Program	

5.4 FOOD PRODUCED USING GENE TECHNOLOGY

5.4.1. Are there any ingredients (including food additives, processing aids and enzymes) in this product which contain or have been derived from genetically modified (GM) material, or have been produced either directly or indirectly using genetically modified substrates or genetically modified organisms? Yes / No **No**

If "yes", then go to 5.4.2.

If "no" specify how this has been verified?

- [ ] No GM varieties of this food / ingredient available
- [ ] Non GM variety used
- [ ] Identity preservation program in place
- [ ] Analytical testing confirming absence
- [ ] Verifiable documentation
- [X] Other – Specify GMO Policy, VA

Go to Question 5.4.6 and continue

5.4.2. Does this product contain genetically modified novel DNA or novel protein? Yes/No **No**

5.4.3. The genetically modified components of this product are classified as: (*Select appropriate boxes)*

- [ ] GM food – containing novel DNA & /or novel protein - Complete table in 5.4.4
- [ ] GM food – containing DNA & or protein which is not novel – Complete table in 5.4.4
- [ ] GM food - highly refined to remove novel DNA & or novel protein – Complete table in 5.4.4
- [ ] GM food additives where novel DNA & or novel protein is present
- [ ] GM food additives where novel DNA & or novel protein is not present
- [ ] GM processing aids where novel DNA & or novel protein is present
- [ ] GM processing aids where novel DNA & or novel protein is not present
- [ ] Flavours used at no more than 1g/kg where GM novel DNA & or novel protein present
- [ ] Flavours used at greater than 1g/kg where GM novel DNA & or novel protein is present
- [ ] Enzymes originating from GM organisms where no novel DNA & or novel protein is present
- [ ] GM food unintentionally present at less than 10g/kg
- [ ] Other – specify

5.4.4. Are the GM components in this product approved for sale? Yes/No

If "yes" List the GM food/s by their description in the Table to Clause 2 of Standard 1.5.2 of the Code

5.4.5. Do any of the GM components / derivatives of this product have altered characteristics?

If "yes" list the GM components and altered characteristics.

GM COMPONENT	ALTERED CHARACTERISTICS

5.4.6. Does this product require labelling in accordance with Standard 1.5.2 Food Produced Using Gene Technology ? Yes/No — **No**

If "no" explain why GM component is exempt from labelling.

5.4.7. Does this product contain any ingredient derived from an animal or other organism, which has been fed GM feedstock? Yes/No — **No**

5.4.8. Is this product manufactured or stored in a production site where genetically modified proteins or DNA are used for the manufacture of other products? Yes/No — **No**

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

Specify details:

6 PREPARATION, STORAGE PACKAGING & CODING INFORMATION

6.1 STORAGE & TRANSPORTATION

Recommended Storage Conditions	Unopened	Ambient
	Opened	Ambient
Shelf Life	Unopened	9 months from date of manufacture
	Opened	9 months from date of manufacture
Recommended Transportation Requirements		N/A
List potential handling or storage hazards. (Where hazards exist a MSDS must be attached)		NIL

6.2 PACKAGING

Pack Size – Net Weight or Net Volume	2.6kg
Target Fill Weight (If applicable)	N/A
Drained Weight (if applicable)	N/A

PACKAGING	UNIT	SHIPPER (if applicable)
Pack Type	Polypropylene bottle	Standard Corrugated Cardboard carton
Sealing Method	Plastic Screw Cap	Tape and Glue
Tamper Evidence	Tamper evident screw cap	N/A
Dimensions (H x W x D)	250x122x122	263x254x376
General Packaging Requirements	2.5kg Polypropylene bottle with plastic tamper evident screw cap	6 per carton

PALLET CONFIGURATION				
Gross weight per pallet (kg)				
Units per shipper	6			
Shippers per pallet	52			
Pallet configuration	13	PER LAYER	4	LAYERS

6.3 CODING

General Coding information

CODING	UNIT	SHIPPER (if applicable)
Barcode	GTIN: EAN	SSCC: N/A
Type of Code (Best before date, use by date, date packed, Julian code, baked on code etc)	Best before date, Julian code.	Best before date, Julian code.
Method of Coding (sticker, embossed, inkjet, stamped, etc)	INKJET	EAN Sticker
Location of Code	Label	Side of box
Size of Code (mm)	Standard 3mm	Standard 20mm
Coding Format (Insert an example of the coding format applied to the product)	LINE 1 : BEST BEFORE DD/MM/YYYY LINE 2 : TTTT DDD PD DD/MM/YYYY	SIDE 1 HOMESTYLE MAYO 10022312 6X2.6KG SIDE 2 BEST BEFORE DD/MM/YYYY CARTON END CODING: HOMESTYLE MAYO 6X 2.6KG
Coding Translation	TTTT = Time (24hr time) YYYY = Year DDD = Day number (for year) DD = Day of Month MM = Month (Numeric) PD = Packed on MC = MACHINE ID = IDENTIFICATION	TTTT = Time (24hr time) YYYY = Year DDD = Day number (for year) DD = Day of Month MM = Month (Numeric) PD = Packed on MC = MACHINE ID = IDENTIFICATION

7 SPECIFICATIONS

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.

7.1 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	READILY AVAILABLE FOR INCLUSION on C of A
1	Consistency	3.0 - 6.5cm	Bostwick (25°C, 30 sec)	No
2				
3				
4				
5				
6				
7				

7.2 CHEMICAL SPECIFICATIONS

(Examples may include salt, acid, pH, moisture, brix, Aw, pesticide compliance etc)

	TEST / PARAMETER	SPECIFICATION	TEST METHOD	READILY AVAILABLE FOR INCLUSION on C of A
1	Acetic Acid	1.0 - 1.2%	Titration	No
2	Salt	2.5 - 2.8%	Titration	No
3	pH	3.05 - 3.35	pH Meter	No
4	Soluble Solids	27 - 29 Brix	Refractometer	No
5				
6				
7				
8				
9				
10				

7.3 ORGANOLEPTIC SPECIFICATIONS

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

	TEST / PARAMETER	SPECIFICATION	TEST METHOD	READILY AVAILABLE FOR INCLUSION on C of A
1	Flavour	Acidic flavour with savoury / salty notes	Organoleptic	No
2	Colour	Opaque	Organoleptic	No
3	Appearance	Glossy, thick mayonnaise	Organoleptic	No
4				
5				
6				
7				
8				
9				
10				

7.3 MICROBIOLOGICAL SPECIFICATIONS

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

	TEST / PARAMETER	SPECIFICATION	TEST METHOD	READILY AVAILABLE FOR INCLUSION on C of A
1	SPC	<1000/g		No
2	Y&M	<100/g		No
3	E.Coli	Not Detected in 10g		No
4	Salmonella	Not Detected in 25g		No
5				
6				
7				
8				
9				
10				

8 COMMENTS / ADDITIONAL INFORMATION

Insert any additional comments:

Return to Section 1.4. to complete the checklist and sign Section 1.5 "Supplier Declaration and Warranty"

The End