[PIF Unique ID] **0ddfe245-e053-4ee9-a9ad-76893e678f63**

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 **4/04/2024**

PIF Document Status
Final

Issue Date	Issue Number
4/04/2024	**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 Gluten Free French Dressing 3L**

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	Fax
contact@auf.mars.com	**1800 816 016**	**02 4389 6799**

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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 Gluten Free French Dressing 3L**
Product Code	**ZREP: 157942 TDU: 10021264**
Barcode - Product	**9310012463030**
Product Description	**MasterFoods™ Professional Gluten Free French Dressing 3L**
Legal Description	**French Dressing**
Suggested Labelling Description	**French Dressing**
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

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	Water	Water	NS			
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y**						
I	Sugar	Sugar	NS			
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y** Non GM variety used - **Y**						
I	Vinegar	Vinegar	NS			
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y**						
I	Vegetable Oil	Vegetable Oil	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
I	Lemon Juice (from Concentrate)	Lemon Juice (from Concentrate)	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**						
I	Garlic	Garlic	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
I	Onion	Onion	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	Xanthan Gum	Xanthan Gum	NS		Xanthan Gum	Thickener
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
I	Parsley	Parsley	0.2	0.2		
Characterising Component (Y/N) - **Y** Non GM variety used - **Y**						
FA	Antioxidant (307b)	Antioxidant (307b)	NS		307b	Antioxidant
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						

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Ingredient List	**Parsley 0.2%, Acetic Acid, Antioxidant (307b), Garlic, Lemon Juice (from Concentrate), Onion, Salt, Sugar, Vegetable Oil, Vinegar, Water, Xanthan Gum**
Addition Check	**0.200**

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

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 (%)
Water	NS	Australia				100
Sugar	NS	Australia				100
Vinegar	NS	Australia				100
Vegetable Oil	NS	Australia	India	Singapore	99.8	
Lemon Juice (from Concentrate)	NS	Australia				100
Salt	NS	Australia				100
Garlic	NS	China				0
Onion	NS	India	China			0
Acetic Acid	NS	Australia	Various Unspecified			24.5
Xanthan Gum	NS	China			0	
Parsley	0.2	New Zealand	India			0
Antioxidant (307b)	NS	China			0	

Is the Product to be sold in Australia?	**Y (Yes)**
What is the total minimum % of Australian ingredients in this product?	**90.000**
Comments	**Made in Australia from at least 90% 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)**

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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)**
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	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	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
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
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**

Allergens to be declared:

Type	Values
Allergen ANZ	Xanthan Gum Soybean, Antioxidant (307b) Soybean, Onion Naturally occurring sulphites, Garlic Naturally occurring sulphites

Comments **Contains: Soy.**
Sulphites <10ppm in the finished product. Labelling is exempted under Schedule 9 of the FSC.

3.2.2 Cross Contact Allergens

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Cross Contact Allergens Summary

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
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	Fish products	Fish Sauce	Unavailable

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

VITAL® an initiative of the Allergen Bureau

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

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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 **Contains: Soy.**
May contain: Peanut.

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

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

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Present?
N (No)

Added colours

Present?
N (No)

Added flavours

Present?
N (No)

Added salt

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

Present? (1)	Amount added (milligram/100g)
Y (Yes)	**4416**

Added sugar

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

Present? (1)	Amount added (g/100g)	Type
Y (Yes)	**11.84**	**White 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 (no responses in section)

5. Nutrition Information

Nutrient List

Serving Size:	Amount	Unit of Measure
20.000	**1 serve**	**mL**

Number of servings per package:
150.000

Nutrition Details

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	148 kJ		740 kJ		2	

Nutrients

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

Protein, total (g)		Average Quantity Per Serve	Average Quantity per 100 g/mL	% Daily Intake per serve
	Approximately	0.04	0.2	0
- Gluten	Not Detected			
Fat, total (g)	Approximately	1.34	6.7	2
-saturated (g)	Approximately	0.1	0.5	0.4
-trans (g)				
-polyunsaturated (g)				
-monounsaturated (g)				
Cholesterol (mg)				
Carbohydrate (g)	Approximately	5.7	28.5	2
-sugars (g)	Approximately	5.48	27.4	6
Dietary fibre, total (g)				
Sodium (mg)	Approximately	352	1758	15
Potassium (mg)	Unavailable			
Phosphorus (mg)	Unavailable			

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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

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)	If yes, how has this been validated/substantiated?
Y (Yes)	**Cleaning and testing procedures are in place to support this claim.**

A Gluten Free logo will be used (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)
N (No)	**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

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

Vegan

Specify if suitable for Vegan (Y/N)	Claim can be made? (Y/N)	Specify Particular Claim	How has this been validated/substantiated?
Y (Yes)	**Y (Yes)**	**Vegan friendly**	**Cleaning and testing procedures are in place and there is an absence of animal products from recipe formulation to support this claim.**

6.3.4 Free

Hormone free

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

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Specify if suitable for Derived from a natural process without chemical modification
No

Claim can be made?
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, Flavours or Preservatives**	**Absence of artificial colours, flavours and preservatives from recipe formulation.**

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

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
273

Period
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
1 (Never Warmer than)

Temperature
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	**Label on Bottle**	**BEST BEFORE DD/MM/YYYY HH:MM JJJ PD DD/MM/YYYY**	**DD = Day MM = Month YYYY = Year HH:MM = time (24 hours) 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 and Inkjet	**2 sides of shipper**	**"[Product name] 6x[declared weight] BEST BEFORE DD/MM/YYYY"**	**"JJJ = Day number of the year HH:MM = time (24hr time) DD = Day of the month MM = Month YYYY = Year"**

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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
3.000	L

10. Potential Safety Hazards

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

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? Australian Packaging Covenant ☑

If yes, have you met Sustainable Packaging Guidelines (SPG) requirements? **Y (Yes)**

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 Cap**

Colour

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

Pack Size

Pack size:	Unit of Measure
3.000	L

Dimensions (external)

Primary Pack

Height	Unit of Measure
310.000	mm

Width	Unit of Measure
144.000	mm

Depth	Unit of Measure
110.000	mm

Weight	Unit of Measure
3.576	kg

Pack Name: **RSU: MFS Sce 3L Bottle**

Secondary Pack

Height	Unit of Measure
323.000	mm

Width	Unit of Measure
236.000	mm

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Depth
302.000

Unit of Measure
mm

Weight
14.677

Unit of Measure
kg

Pack Name
TDU Shipper 4 x 3L

11. 1 Packaging Materials

Materials List

Materials List	PET	Corrugated Board	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 (%)
Plastic Bottle with Plastic Tamper Evident Cap	Y	Y	Y	In compliance with AS 2070-1999, section 4.1.1 (a) Complies with EC Regulations: EU 10/2011 and FDA Regulations: FDA 21 CFR 177.1630 for Food contact applications.	N	Y	NS	NS	0

11.2 Pallet Configuration

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

Gross weight of loaded pallet (kg) **747.496**

Stack height of loaded pallet (cm) **111.900**

Specify the type of pallet (material)

Wood ☑

What is the pallet pattern?

Other ☑

Number of units per shipper
4

Number of shippers per pallet
48

Number of layers per pallet
3

Comments

NZ Pack Instr for TDU10021264
Shippers per pallet; 45
Pallet Height: 110.90cm
Gross Weight: 685.47kg

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	Strong sweet white vinegar tang with savoury garlic and onion back notes.	Organoleptic assessment	N
Odour	Tangy vinegar with onion aroma.	Organoleptic assessment	N
Colour	Translucent yellow with green herb flecks.	Organoleptic assessment	N
Appearance	Glossy homogenous dressing with visible parsley leaves and flecks of garlic and onion. Some oil separation over time	Organoleptic assessment	N
Texture	Smooth mouthfeel with parsley and garlic and onion particulates.	Organoleptic assessment	N

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12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Total Plate Count	< 1000 cfu/g	Not tested in finished goods	N
Yeast & Mould	< 100 cfu/g	Not tested in finished goods	N
E. coli	Not detected in 10g	Not tested in finished goods	N
Salmonella	Not detected in 25g	Not tested in finished goods	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Acidity	2.4-2.7%	Titrator	N
Salt	3.8-4.2%	Titrator	N
pH	2.4-2.6	pH 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

Summary of Statements and Claims	Type	Values
	Ingredients List	Parsley 0.2%, Acetic Acid, Antioxidant (307b), Garlic, Lemon Juice (from Concentrate), Onion, Salt, Sugar, Vegetable Oil, Vinegar, Water, Xanthan Gum
	% Australian content	90.000
	Characterising Component	Parsley
	Characterising Component Percentage	0.200
	Allergens	Are there allergens formulated into the product? - Yes.
	Display field for Allergens	Xanthan Gum Soybean, Antioxidant (307b) Soybean, Garlic Naturally occurring sulphites, Onion Naturally occurring sulphites
	Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
	Cross Contact Allergens - Where no VITAL assessment conducted, you may provide a precautionary statement	Contains: Soy. 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	No Quarantine Treatments Declared.
	Palm Oil	No Palm Oil or Derivatives Declared.
	Vegan	Vegan friendly
	Additional Claim	No Artificial Colours, Flavours or Preservatives

16. Checklist

PIF Status **Final**

Summary of Attachments

Empty Mandatory Field **[3.2.1 Allergens Details]**
Total sulphites (mg/kg) [x2]

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