

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.01 - 2011



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WARRANTY: This document is intended as a guide only: legal requirements are contained in the Food Standards Code and relevant food legislation and other applicable laws. The information in this document should not be relied upon as legal advice or used as a substitute for legal advice. You should exercise your own skill, care and judgement before relying on this information in any important matter.

1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	Western Star™ Unsalted Butter Pats, 8 x1.5 kg	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	105055	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	9310052121563	SPECIFY IMPORT TARIFF CODE	

1.1 SUPPLIER INFORMATION

COMPANY NAME	Fonterra Brands Australia Pty Ltd		
BUSINESS NUMBER (ABN)	80 095 181669		
TRADING NAME	Fonterra Brands Australia Pty Ltd		
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	Level 2, 40 River Boulevard	Richmond
STATE / COUNTRY / POST CODE	Victoria	Australia	3121
POSTAL ADDRESS	POST ADDRESS / SUBURB	Level 2, 40 River Boulevard	Richmond
CITY / COUNTRY / POST CODE	Victoria	Australia	3121
KEY CONTACT FOR QUERIES	NAME	Product Info Australia	
	POSITION TITLE	Product Info Australia	
	EMAIL ADDRESS	productinfo@fonterra.com	
	PHONE	(03) 8541 1588	FAX (03) 8541 1723
	DATE FORM COMPLETED	11-Jul-2023	ISSUE DATE 11-Jul-2023
	DOCUMENT NO:		ISSUE NUMBER 5

1.2 MANUFACTURING INFORMATION

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

COMPANY NAME	Fonterra Australia Pty Ltd		
SITE: #1	NUMBER / STREET / SUBURB	129 Curdie St	Cobden
STATE / COUNTRY / POST CODE	VIC	Australia	3266
COMPANY NAME			
SITE: #2	NUMBER / STREET / SUBURB		
STATE / COUNTRY / POST CODE			
COMPANY NAME			
SITE: #3	NUMBER / STREET / SUBURB		
STATE / COUNTRY / POST CODE			

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

1.3 CONTACT DETAILS FOR TECHNICAL & ALLERGEN INFORMATION

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

NAME	Keith Cullen		
JOB TITLE	National Quality and Laboratory Services Manager		
EMAIL	quality@fonterra.com		
TELEPHONE - WORK	(03) 8541 1440	TELEPHONE - MOBILE	(03) 8541 1440

1.4 SUPPLIER DECLARATION AND WARRANTY

The Supplier -

- 1) certifies that this product complies with the Australia New Zealand Food Standards Code; and, in addition to the information provided specifically in this form, and without limitation to compliance with any other part of the Code, that the product complies with:
 - (a) Standard 1.3.4 - Identity and Purity
 - (b) Standard 1.4.1 - Contaminants & Natural Toxicants
 - (c) Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or
 - (d) Maximum Residue Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981 in New Zealand
 - (e) Standard 1.4.3 - Articles & Materials in Contact with Food
 - (f) Standard 1.4.4 - Prohibited & Restricted Plants & Fungi
 where applicable, and that where such certification relies on third party audits, analysis, industry codes, or equivalence of international standards to demonstrate compliance, that certificates are current and available;
- 2) acknowledges that the Customer, and Supply Chain Customers of the Customer, will rely on the accuracy of the Product Information for food quality, safety and labelling purposes;
- 3) certifies that the accuracy of the Product Information is limited to the following degree: –
 - (a) that the Product Information in relation to ingredients obtained from a third party relies in good faith on Product Information provided by that third party;
 - (b) that the information is, to the best of the supplier's knowledge (having undertaken all reasonable verification procedures), true and accurate in relation to all other substances and processes;
- 4) agrees that all Product it supplies to the Customer will conform with the Product Information unless otherwise agreed to in writing and in advance by the Customer;
- 5) will immediately inform the Customer (and confirm in writing as soon as possible) if the supplier becomes aware of any error or omission in the Product Information;
- 6) will inform the Customer in writing and in advance of any change to the Product Information provided herein (including any changes that result from new or modified processes) if and when the supplier becomes aware of such changes; and
- 7) acknowledges that the Customer may provide the Product Information to –
 - (a) regulatory agencies in relation to any matter raised by such agencies;
 - (b) courts and other legal tribunals for the purposes of any proceedings; and
 - (c) to its related businesses and partners who are involved in the acquisition, use, sale or compliance of the Product, under this same restriction as to disclosure.
 but will otherwise NOT disclose the Product Information.
- 8) acknowledges that, subject to the prior written agreement of the supplier and any restrictions nominated by the supplier in regard to disclosure of confidential information, the Customer may provide the Product Information to its own customers subject to those customers ensuring the information is not further disclosed.

COMPANY NAME Signed for and on behalf of	Fonterra Australia Pty Ltd	
NAME (Please print)	Rose Jia	
JOB TITLE (Please print)	Development Technologist	
AUTHORISED SIGNATURE		
DATE OF AUTHORISATION	11-Jul-2023	

1.5 CUSTOMER DETAILS (WHERE KNOWN)

COMPANY NAME			
NUMBER / STREET / SUBURB			
CITY / COUNTRY / POST CODE			
CUSTOMER CONTACT NAME			
CUSTOMER'S PRODUCT NAME			
CUSTOMER'S PRODUCT CODE			

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

1.6 DEFINITIONS / REFERENCES

References to the "Code" or specific "Standards" throughout this document refer to the standards outlined in the Australia New Zealand Food Standards Code. The Australia New Zealand Food Standards Code can be viewed at: <http://www.foodstandards.gov.au/foodstandardscode/>

The AFGC provides some industry guides, specifically on how to apply date marking, and the AFGC Allergen Management and Labelling Guide which are available from the AFGC website: <http://www.afgc.org.au/>

Additional related documents on allergen management and VITAL (Voluntary Incidental Trace Allergen Labelling) documents can be viewed at: <http://www.allergenbureau.net/vital/>

1.7 CHECKLIST AND ATTACHMENTS

- ☒ Page 2 has been signed and dated (Section 1.4)
- ☐ Current Certificates attached - if applicable (Section 3.2.3 and Section 5.2)
- ☐ Supplier C of C, or C of A for analysis - if applicable (Section 7)
- ☐ Other associated documents attached as requested by the customer
(e.g. MSDS, HACCP certification, product specification, and related documents)

1.8 Status of completion for each section:

COMPLETED	Section 1 - Contact details and declaration
PARTIAL	Section 2 - Product Information & Ingredients
PARTIAL	Section 3 - Compositional information
PARTIAL	Section 4 - Foods requiring pre-market clearance
PARTIAL	Section 5 - Nutrients & consumer information claims
PARTIAL	Section 6 - Product shelf life, storage & packaging
COMPLETED	Section 7 - Chemical, microbial, organoleptic & physical specifications
NOT DONE	Section 8 - Additional comments

Check Box if help is needed identify mandatory sections of form which have NOT been completed:

☐

2 PRODUCT INFORMATION & INGREDIENTS**2.1 PRODUCT DESCRIPTION** (Physical and technological description)

Western Star™ butter is a classic, pure creamery butter, with a 5 star taste.

Western Star™ Unsalted Butter is packed in a 1.5 kg rectangular log and wrapped in foil for freshness.

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Unsalted Butter

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

Food which is a retail-ready finished product

2.3.2 Specify which best describes the product

Solid, semi-solid or powder substance, ready for consumption

2.4 COUNTRY OF ORIGIN

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

Declaration:

Country:

Other statement

Please specify: Made in Australia from 100% Australian ingredients

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

on average exceeds 95% ☒ Yes Yes/No

on average exceeds 50% ☐ Yes/No

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

☒ No Yes/No

2.4.4 Indicate if the following apply in determining country of origin declaration in 2.4.1:

The IMPORTED COMPONENTS have undergone substantial transformation ☐ Yes/No

The PRODUCT has undergone substantial transformation ☒ Yes Yes/No

50% or more of total product costs are incurred in the country stated ☒ Yes Yes/No

Essential characteristic of the product is the result of local processing conditions ☒ Yes Yes/No

2.5 COMPONENT TYPE

Specify the type of the components present in product (Tick ONLY ONE check box below)

☐ product is a **single component** substance

☐ product contains ingredients, which may include **compound** substances

☒ product consists of various ingredients which are **NOT compound** substances

[illegible]

3 COMPOSITIONAL INFORMATION

3.1 MANDATORY ADVISORY OR WARNING STATEMENTS & DECLARATIONS

("Yes" response triggers a mandatory advisory or warning statement. Refer Standard 1.2.3 of the Code)

FOOD / COMPONENT	PRESENT YES / NO
Bee pollen presented as a food or ingredient	No
Propolis presented as a food or ingredient	No
Unpasteurised milk and unpasteurised liquid milk products	No
Aspartame or aspartame-acesulphame salt (or phenylalanine)	No
Unpasteurised egg products	No
Quinine	No
Kola beverages containing added caffeine	No
Guarana or extracts of guarana	No
Phytosterol esters	No
Tall oil phytosterols.	No
Cereal-based beverages, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only.	No
Evaporated and dried products made from cereals, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only, as reconstituted according to directions for direct consumption.	No
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.	No
Evaporated milks, dried milks and equivalent products made from soy or cereals, where these foods contain no more than 2.5% m/m fat as reconstituted according to directions for direct consumption.	No
Royal jelly presented as a food or ingredient	No
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	No

3.2 ALLERGEN MANAGEMENT & CONTROL

Yes/No

3.2.1 Does the facility have a Food Safety Program?

Yes

3.2.2 Does the facility have a documented allergen management plan?

Yes

IF YES, does this include the management of cross contact allergens?

Yes

3.2.3 Has the Food Safety Program been independently audited and certified?

Yes

If Yes provide name of Certifying Body SAI Global Assurance Services

Date of most recent audit / inspection

Provide copy of certificate

3.2.4 Indicate if any of the following is applied in order to manage allergens and minimise allergen cross contact within the manufacturing facility: (Select all appropriate checkboxes)

☒ validated cleaning procedures☒ production scheduling☒ control of personnel movement in factory☒ staff training☒ documented procedures and controls☒ isolated storage of allergens☒ raw material sourcing & tracing☐ dedicated equipment☐ other**3.3 INGREDIENTS TO BE DECLARED AS ALLERGENS OR SULPHITE**

Please insert **YES** or **NO** to indicate if the product contains, or was manufactured using, any ingredient, additive or processing aid which has been derived from the following food sources. Highly processed derivatives must always be declared. Carefully assess compound ingredients for hidden allergens. [** Lupin included as a possible future addition to the Food Standards Code.]

Yes/No

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

Reserved for future allergen - left blank intentionally

No**Sulphites**, present in ingredients, additives or processing aids

3.3.1 Complete all coloured rows corresponding with "YES" declaration provided above.

ALLERGENIC SUBSTANCE	SOURCE NAME The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	PROPORTION (%)		PROCESS Allergenic protein is removed?
			Derivative in product	Protein in derivative	
Cereals containing gluten and their products [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]					
Crustacea & crustacea products					
Egg & egg products					
Fish & fish products (Including mollusc extract and fish oils)					
Lupin & lupin products					
Milk & milk products	Bovine	Cream	Not disclosed (IP)	1.00%	No
Peanut & peanut products (including peanut oil)					
Sesame Seed & sesame seed products (including sesame oils)					
Soybean & soybean products (including soybean oils)					
Tree nuts & tree nut products					
Reserved for future allergen					

3.3.3 Based on Section 3.3, SPECIFY allergenic ingredients to be declared:

Contains: Milk

3.4 ALLERGEN CROSS CONTACT

Yes/No

3.4.1 Except for any allergens listed in Section 3.3, does your company have on site and handle ANY OTHER allergenic substances listed below?

Yes

IF YES, complete ALL columns with respect to the potential cross contact allergens based on information received through YOUR supply chain AND YOUR manufacturing processes.

Refer to VITAL procedure and decision tree.

<http://www.allergenbureau.net/vital/>

3.4.2 All columns must be completed WHERE HIGHLIGHTED

ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY Yes/No	PRESENT ON SAME LINE Yes/No	SOURCE FOOD The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	TOTAL PROTEIN estimated using the VITAL procedure mg/kg (ppm)
Cereals containing gluten & their products	No				
Crustacea & crustacea products	No				
Egg & egg products	No				
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Peanuts & peanut products (inc peanut oil)	No				
Sesame Seed & sesame products	No				
Soybeans & soybean products (inc soybean oil)	Yes	No	Soy	Soy lecithin	VITAL tool not used at manufacturing site
Tree nuts & tree nut products	No				
Reserved for future allergen					

3.4.3 Is cross contact allergen present in **particulate form** in the facility or on same lines?

No

Yes/No

3.4.5 Have cross contact allergen levels been assessed using the VITAL procedure?

No

Yes/No

IF NO, Provide appropriate precautionary statement for this product in box below:

No precautionary statement required

3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	NAME OF FOOD (e.g. apple)	DERIVATIVE NAME (e.g. cider vinegar)
Gelatine	beef - collagen	No		
	other source	No		
Seafood products	Algae/carrageenan	No		
	Shellfish (Mollusc)	No		
Fungi	Matsutake mushroom	No		
	Other mushroom	No		
Fruits	Avocado	No		
	Banana	No		
	Pome fruit - apples, pears	No		
	Stone fruit - cherry, peach, plum, apricot.	No		
	Berry Fruits - blueberry, kiwifruit, strawberry	No		
	Citrus Fruits - grapefruit, lemon, lime, orange	No		
Grains, Seeds, Nuts & Spices	Buckwheat	No		
	Coconut, poppy, sunflower, etc	No		
	Mustard	No		
Vegetables	Tomato	No		
	Yam	No		
	Allium genus - chive, leek, onion, garlic, spring onion	No		
	Legumes - other than peanut soybeans & lupins	No		
	Umbelliferae - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No		
Yeast & Yeast Products (including yeast extracts) <i>Tick box if hydrolysed or autolysed</i>		No		
Herbs <i>Tick box if herb / herb extract</i>		No		
Spice (excluding mustard) <i>Tick box if spice / spice extract</i>		No		

3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED		
Antioxidants	Butylated hydroxyanisole (BHA)	No	amount added (milligram/kilogram)		
	Butylated hydroxytoluene (BHT)	No	amount added (milligram/kilogram)		
	Other antioxidants	No	Specify type:		
			amount added (milligram/kilogram)		
Added Caffeine (exclude naturally occurring)		No	amount added (milligram/kilogram)		
Alcohol (Residual)		No	level % v/v:		
			specific gravity if product is alcohol:		
Added Fats & Oils	Animal	No	Specify types of fats and oils:		
			Has fatty acid composition been altered?		Yes/No
			Specify the process used to alter composition:		
	Vegetable	No	Specify types of fats and oils:		
			If Palm oil is present, is this RSPO certified?		Yes/No
			Has fatty acid composition been altered?		Yes/No
			Specify the process used to alter composition:		
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		
	Enzyme Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		
Intense sweetener		No	Name of sweetener	Number	Amount (mg/kg)
Preservatives		No	Name of preservative	Number	Amount (mg/kg)
Flavour enhancers		No	Name of flavour enhancer	Additive number	
Added Colours		No			
Added Flavours		No			

Added Salt		No	amount added (milligram/100g)
Added Sugar		No	amount added (gram/100g)
ANY OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:

3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

FOOD / COMPONENT	PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED	
Animal & Animal products (e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk, collagen from skin and / or hides etc)	Yes	Specify type of animals	Bovine
		Specify type of animal derivatives	Milk
		Specify country/ies of origin	Australia
		Describe any heat processing used in the manufacture of this product (temperature/time):	All manufacturing processes include a heat treatment stage that is considered to be equivalent to a pasteurisation process of 72°C for at least 15 seconds, in accordance with Codex Standard CAC/RCP 57-2004: Code of Hygienic Practice for Milk and Milk Products.
Meat & Meat products (e.g. animal flesh, animal organs, meat extracts)	No	Specify type of animals (tick appropriate box)	
		Specify type of meat derivatives	
		Specify source of meat products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
		How do you ensure products are derived from animals free of bovine spongiform encephalopathy (BSE)?	
Bird & Bird products (e.g. meat, fat, eggs, extracts, feathers, feet, etc.)	No	Specify type of birds (tick appropriate box)	
		Specify type of bird derivatives	
		Specify source of bird products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
Fish & Fish products (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	No	Specify type of fish:	
		Specify type of fish derivatives	
		Specify source of fish products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	

Honey & Honey products	No	Specify type of honey or honey derivatives	
		Specify source of honey products (i.e. Country and State):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	

4 FOODS REQUIRING PRE-MARKET CLEARANCE

4.1 NOVEL FOODS (Refer Standard 1.5.1 of the Code)

4.1.1 Is this product (or any of its components) listed as a novel food in the standard?

☐ No

Yes/No

4.2 QUARANTINE TREATMENTS

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

TREATMENT METHOD	USED ON ANY COMPONENT	SPECIFY TREATED INGREDIENT
Steam sterilisation	No	
Ionising (gamma) irradiation	No	
Ethylene oxide	No	
Other fumigants or sterilants	No	

4.3 FOOD PRODUCED USING GENE TECHNOLOGY (Standard 1.5.2)

4.3.1 Are there any ingredients (including food additives, processing aids and enzymes) in this product that come from genetically modified (GM) plants or animals, or are the result of synthesis by GM micro-organisms, but with the exemption of use of GM feedstock?

☐

Yes/No

4.3.2. Is this an ingredient or additive or processing aid that has altered characteristics?

☐

Yes/No

4.3.3. Does this product contain genetically modified novel DNA or novel protein?

☐

Yes/No

4.3.4. Indicate if the following description / condition applies to the food or ingredients or not [Yes/No]

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

4.3.5. Does the GM food or ingredient have ADDITIONAL labelling requirements?

☐

Yes/No

GM CROSS CONTAMINATION IN FOODS AND INGREDIENTS

Yes/No

4.3.7. Is this a raw/bulk commodity which is transported by freight/tanker AND where the freight/tanker could have previously been used to transport other GM product?

☐

4.3.8. Is this product manufactured or stored at a production site where genetically modified protein or DNA is used for the manufacture of other products?

☐

4.3.9. Is there an identity preservation system separating non GM and GM components to ensure the absence of genetically modified material in this product?

☐

Specify details:

4.3.10. Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out?

☐

4.3.11. Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg

☐

4.3.12. (OPTIONAL) Are any ingredients derived from an animal which has been fed with feedstock containing GM ingredients or ingredients derived from GM micro-organisms?

☐

Specify details:

5 NUTRIENTS & CONSUMER INFORMATION CLAIMS

5.1 NUTRITION INFORMATION

5.1.1 Please specify the serve size for this as a finished product:

5 gram

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

☒ grams

Complete nutrient table below. Mandatory nutrients highlighted in blue and bolded, others optional.

NUTRIENT	AVG QUANTITY PER SERVE	% DI per serve	AVG QUANTITY per 100 g
Energy	154 kJ	2%	3080 kJ
Protein, total	LESS THAN 1 g	0%	LESS THAN 1 g
- Gluten			
Fat, total	4.1 g	6%	82.7 g
- saturated	2.7 g	11%	54.6 g
- transfat			
- polyunsaturated			
- monounsaturated			
Cholesterol			
Carbohydrate	LESS THAN 1 g	0%	LESS THAN 1 g
- sugars	LESS THAN 1 g	0%	LESS THAN 1 g
Dietary fibre, total			
Sodium	LESS THAN 5 mg	0%	19 mg
Potassium	LESS THAN 5 mg		27 mg

Nutrient information
is relevant to product
AS SUPPLIED

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

5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances

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

☒ Adults

☐ Young Children

☐ Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100 g	% RDI / serve	MINERALS specify which minerals	AVG QUANTITY per 100 g	% RDI / serve

NOTE: there is no permission to FORTIFY foods with this substance indicated with **

Insert any other nutrient or biologically active substance

NAME OF SUBSTANCE	AVG QUANTITY per 100 g	%RDI / serve

5.1.4 Please provide the following analytical data:

% Ash	1.7%
% Moisture	16.5%

Estimation content accounted for per 100 g	100.90
---	--------

5.1.5 Please specify how the carbohydrate value has been determined:

☒ Difference as defined in
Standard 1.2.8

☐ Available Carbohydrate as
defined in Standard 1.2.8

☐ Other - specify:

☐ Unknown

5.1.6 Please nominate the source used to provide nutrition data in the tables above

Analytical – e.g. Laboratory Tested ☒

Theoretical – e.g. By Calculation. ☒

For laboratory analysis, specify date of analysis:

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

5.2 SUITABILITY TO MAKE CERTAIN CLAIMS

Specify if the product is suitable for use in product intended for the following consumer uses.

SPECIFY IF SUITABLE FOR ... Yes / No		HOW HAS THIS BEEN VALIDATED?	CERTIFICATE AVAILABLE (Yes/No)
Halal	Yes	Factory Certified	Yes
Kosher	Yes	Factory Certified	Yes
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	Dairy Product	No
Lacto-vegetarian	Yes	Dairy Product	No
Vegan			

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

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

6 DURABILITY, PACKAGING AND SUPPLY CHAIN

6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT AS SUPPLIED unopened pack or bulk container		PRODUCT - ONCE IN USE resealable pack or bulk container	
Specify shelf life	182	days		
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	1 - 4 °C	Specify range:	1 - 4 °C
Temperature control during transport	Is required ?	Yes		
	Specify range:	1 - 4 °C		
Specify any OTHER storage requirements:	Keep refrigerated at or below 4°C			

6.1.2 Specify the type of date mark to be used: **Best before**

Refer to AFGC Date Marking Guide

6.2 POTENTIAL HAZARDS

6.2.1 Are there any potential hazards associated with the product ?

No Yes/No

6.3 TRANSPORT

How is product transported and packaged?

Packaged for catering/manufacturing supply

6.4 TRADE MEASUREMENT

6.4.1 Specify which method of trade measurement is used:

System

6.4.2 What is the package size

1.50

kg

(specify unit of measure)

6.4.3 Target Fill (if applicable)

(specify unit of measure)

6.4.4 Drained Weight (if applicable)

(specify unit of measure)

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

6.5 TRACEABILITY

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

Each carton is coded with Best Before Date Code, Batch Code, Time Code and Carton Count.
Each unit is coded with Best Before Date Code, Batch Code and Time Code.

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding (Please TICK as appropriate)	☒ Date code	☒ Batch number	☒ Date code	☒ Batch number
	☐ Product code	☐ Lot number	☐ Product code	☐ Lot number
Method of coding	Inkjet		Inkjet	
Location of code	Folded end flaps		Long side below bar code	
Number of characters in code				
Example of coding format	BEST BEFORE 21/06/2023 2235550700 07:07		BEST BEFORE 08/12/2014 1409950900 09:38 0388	
Coding translation	Best Before Code; Batch Code; Time Code		Best Before code; Batch Code; Time Code, Carton Count	

6.6 PRODUCT PACKAGING

6.6.1 Are tamper evident controls included in the packaging design? ☐ No Yes/No

6.6.2 Has unit packaging been assessed for migration of substances into food? ☒ Yes Yes/No

6.6.3 Are engineered nanoparticles present in unit packaging? ☐ No Yes/No

6.6.4 Are you a signatory to relevant packaging stewardship in Australian or NZ ? ☒ Yes Yes/No

IF YES, have sustainable packaging reporting requirements been met? ☒ Yes Yes/No

6.6.5 Provide a general description of unit packaging:

1.5 kg pat of butter wrapped in Foil

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Foil	Carton RSC
Specify components / material used in packaging	Ceramic	No	No
	Glass	No	No
	Metal	Yes	No
	Paper / cardboard	Yes	Yes
	Packing materials	No	No
	Plastics	No	No
	% of total using recycled component		
Seal	What is the seal method?	Fold	Glue
Dimensions	Height (mm)	90	186
	Width (mm)	82	236
	Depth (mm)	218	354

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet

849.0 kg

6.7.2 Stack height of loaded pallet

108.0 cm

6.7.3 Specify the type of pallet

☒ Wooden☐ Plastic☐ Other

6.7.4 What is the pallet pattern

☐ Column stack☐ Interlocking

6.7.5 Number of :

units per shipper

8

shippers per pallet

65

layers per pallet

5

7 SPECIFICATIONS FOR COMPLIANCE

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

7.1 ORGANOLEPTIC SPECIFICATIONS

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

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Colour	Uniform pale yellow to yellow	Fonterra in-house sensory evaluation	No	
Odour	A fresh, clean odour, free from oxidation and off flavours	Fonterra in-house sensory evaluation	No	
Texture	Fine, close	Fonterra in-house sensory evaluation	No	
Flavour	Full, clean, free from foreign taints and rancidity	Fonterra in-house sensory evaluation	No	

7.2 PHYSICAL SPECIFICATIONS

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

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Extraneous Matter	Maximum Class 3	AS 2300.1.7	No	

7.3 MICROBIOLOGICAL SPECIFICATIONS

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

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Standard Plate Count	Maximum 10,000 cfu/g	AS 5013.5	Yes	
Coliforms	Maximum 10 cfu/g	AS 5013.14	Yes	
Yeasts	Maximum 50 cfu/g	ISO 6611 IDF 94	Yes	
Moulds	Maximum 50 cfu/g	ISO 6611 IDF 94	Yes	

7.4 CHEMICAL SPECIFICATIONS

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

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Fat	Minimum 80%	AS 2300.1.3	Yes	
Moisture	Typical 16.3%	AS 2300.1.1	Yes	

8 COMMENTS / ADDITIONAL INFORMATION

8.1 Do you have any comments or additional information ?

☒ Yes ☐ Yes/No

Question Number	Line Number	Comments
3.2.3		Food Safety Program certificate available on Request
4.3		GM Statement available on request
5.1.6		Nutritional information is sourced from a combination of finished product testing and seasonal surveys
5.2		Halal Certificate is available on request
5.2		Kosher Certificate is available on request
		Fonterra has completed this questionnaire to the best of its knowledge, having made reasonable enquiries within the business. Fonterra does not accept legal liability for any reliance on the information provided.

8.2 ADDITIONAL MANUFACTURING SITE INFORMATION (if required)

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

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