FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.01 - 2011

Copyright © 2011 Australian Food and Grocery Council. You may download, display, print and reproduce this content but only in an unaltered form and with the copyright acknowledged

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	Mainland Egmont Shredded Cheese, 6 x 2 kg	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	3000870	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	9318088867899	SPECIFY IMPORT TARIFF CODE	

1.1 SUPPLIER INFORMATION

	COMPANY NAME	Fonterra Brands Australia Pty Ltd			
	BUSINESS NUMBER (ABN)	520 0648 3665			
	TRADING NAME	Fonterra 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	Nis Ikhwan			
	POSITION TITLE	Specifications Coordinator			
	EMAIL ADDRESS	productinfo@fonterra.com			
	PHONE	'(03) 8541 1588	FAX	'(03) 8541 1723	
	DATE FORM COMPLETED	16-Mar-2022	ISSUE DATE	16-Mar-2022	
	DOCUMENT NO:		ISSUE NUMBER	4	

1.2 MANUFACTURING INFORMATION

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

	COMPANY NAME	Bega Cheese Limited		
SITE: #1	NUMBER / STREET / SUBURB	23-45	Ridge Street	North Bega
	STATE / COUNTRY / POST CODE	New South Wales	Australia	2550
	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)	Victoria Dacumos
JOB TITLE (Please print)	SeniorTechnologist
AUTHORISED SIGNATURE	
DATE OF AUTHORISATION	16-Mar-2022

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)

Mainland™ Egmont cheese is a semi hard, cured, rindless cheese with a mild nutty flavour, and smooth elastic body with excellent melting properties.
Mainland™ Egmont Cheese Shred is grated and packed in a convenient 2 kg plastic barrier bag.

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Shredded Egmont Cheese

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

Food may be used as an ingredient, or may be 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: New Zealand Cheese. Packed in Australia.

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? **Yes** Yes/No

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

New Zealand	India	China

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**	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
- [X] product contains ingredients, which may include **compound** substances
- [ ] product consists of various ingredients which are **NOT compound** substances

2.6 INGREDIENT DECLARATION

Specify all ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients. Compound substances must specify all ingredients and additives present and the characterising ingredient or component. Food additives must specify a functional class name and the food additive name or code number [e.g. antioxidants (304, 306), or food acid (citric)]

How many components are in this product? 3

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component %
Egmont Cheese	> 98%	Milk, Salt, Cultures, Enzyme (Rennet)	> 98%
Anticaking Agent (460)	< 1.9%	460	
Preservative (235)	< 0.1%	235	

2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

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

2.7 PROCESSING AIDS

Specify all processing aids used in the manufacture of this product not otherwise declared in the ingredient list.

NAME OF PROCESSING AID	FSC ADDITIVE NUMBER OR EC *(as applicable)*	PERMITTED USE AND CLASS NAME
Processing aids are declared in accordance with Std 1.3.3 ANZFSC		

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)*

X	validated cleaning procedures	X	production scheduling
X	control of personnel movement in factory	X	staff training
X	documented procedures and controls	X	isolated storage of allergens
	raw material sourcing & tracing	X	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	Milk	Not disclosed (IP)	23.80%	**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**			
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)* *Tick box if hydrolysed or autolysed*		**No**		
Herbs *Tick box if herb / herb extract*		**No**		
Spice *(excluding mustard)* *Tick box if spice / spice extract*		**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		**Yes**	Name of preservative: Natamycin / Number: 235 / Amount (mg/kg): <100
Flavour enhancers		**No**	Name of flavour enhancer / Additive number
Added Colours		**No**	
Added Flavours		**No**	

Added Salt		**Yes**	amount added (milligram/100g)	< 2050
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	New Zealand
		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: **25 gram**

5.1.2 For nutrition information below, please specify the **UNITS of measure**: [X] 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	413 kJ		1650 kJ
Protein, total	6.0 g		23.8 g
- Gluten			
Fat, total	8.3 g		33.3 g
- saturated	5.0 g		20.0 g
- transfat			
- polyunsaturated			
- monounsaturated			
Cholesterol			
Carbohydrate	less than 1 g		LESS THAN 1 g
- sugars	less than 1 g		LESS THAN 1 g
Dietary fibre, total			
Sodium	178 mg		712 mg
Potassium			

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)* :

[X] **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
			calcium	780 mg	24%

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	3.8%
% Moisture	38.2%

Estimation content accounted for per 100 g: **99.10**

5.1.5 Please specify how the carbohydrate value has been determined:

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

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

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

For laboratory analysis, specify date of analysis:

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	No		
	Organic	No		
	Biodynamic	No		
Invalid claim: Section 3.2 / 3.3 / 3.4 / 3.5	Ovo-lacto-vegetarian	Yes	Non-animal rennet	
	Lacto-vegetarian	Yes	Non-animal rennet	
	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	No		
Sustainability claims	No		
Humane treatment	No		
Any other claims	No		

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	274	days		
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	1 - 4 °C	Specify range:	<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:		Average quantity	
6.4.2	What is the package size	2.00	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:

All units are date-coded with Best Before date, time code, processing line code and carton/unit number.

Please specify the following where applicable:

TRACKING CODE	UNIT	SHIPPER (if applicable)
Type of Primary Coding (*Please TICK as appropriate*)	X Date code; Batch number; Product code; Lot number	X Date code; Batch number; Product code; Lot number
Method of coding	Inkjet	Inkjet
Location of code	Designated area on bag back panel	Side of Carton
Number of characters in code		
Example of coding format	17/06/2021 19:24 S1	17/06/2021 19:24 S1 0123
Coding translation	Best Before Code; Time Code; Line Code	Best Before code; Time Code; Line Code; Carton number

6.6 PRODUCT PACKAGING

6.6.1	Are tamper evident controls included in the packaging design?	Yes	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:

Plastic Barrier Film

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Plastic Barrier Film (Nylon)	Corrugated Cardboard
Specify components / material used in packaging	Ceramic	**No**	**No**
	Glass	**No**	**No**
	Metal	**No**	**No**
	Paper / cardboard	**No**	**Yes**
	Packing materials	**No**	**No**
	Plastics	**Yes**	**No**
	Specify plastic coding symbol number		
	% of total using recycled component		
Seal	What is the seal method?	Heat Sealed	Glued
Dimensions	Height (mm)	50	268
	Width (mm)	280	318
	Depth (mm)	438	423

6.7 PALLET CONFIGURATION

6.7.1	Gross weight of loaded pallet	490.1	kg			
6.7.2	Stack height of loaded pallet	122.0	cm			
6.7.3	Specify the type of pallet	X	Wooden		Plastic	Other
6.7.4	What is the pallet pattern		Column stack		Interlocking	
6.7.5	Number of :	units per shipper	6	shippers per pallet	36	
				layers per pallet	4	

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
Odour	Fresh, clean, free from foreign odours	Sensory analysis	No	
Flavour	Mild, nutty flavour, slightly sweet, free from bitter and foreign taints	Sensory analysis	No	
Texture	Smooth, plastic body, suitable for shredding	Sensory analysis	No	
Colour	Cream to pale yellow	Sensory analysis	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
Functionality	Shreds should be free flowing with minimum of fines	Visual inspection	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
Coliforms	< 10 cfu/g	AS 5013.9 - 2009 or verified equivalent	No	
E. coli	< 10 cfu/g	AS 5013.9 - 2009 or verified equivalent	No	
Coagulase Positive Staph	< 50 cfu/g	AS 5013.12.1 - 2004 or verified equivalent	No	
Listeria	Not Detected/125g	AS 5013.24.1 - 2009 or verified equivalent	No	

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
Moisture	34.0 - 40.0%	Gravimetric	No	
Salt	1.50 - 2.05%	Potentiometric	No	

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 Cerificate available on request
4.3		GM Statement is provided on request
5.2		Halal 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		