# FOOD INDUSTRY - PRODUCT INFORMATION FORM

**VERSION 5.0 - released 15 May 2012**

**Copyright © 2012 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 | Super Glossy | SPECIFY COUNTRY IMPORTED INTO | |
| SUPPLIER'S PRODUCT CODE | 345504 | SPECIFY COUNTRY EXPORTED FROM | |
| BARCODE - UNIT GTIN | 9313689027963 | SPECIFY IMPORT TARIFF CODE | |

### 1.1 SUPPLIER INFORMATION

| | | | | | |
|---|---|---|---|---|---|
| | COMPANY NAME | AUSTRALIAN BAKELS (PTY) LTD | | | |
| | BUSINESS NUMBER (ABN) | 35 000 112 836 | | | |
| | TRADING NAME | AUSTRALIAN BAKELS (PTY) LTD | | | |
| **BUSINESS ADDRESS** | NUMBER / STREET / SUBURB | 33-47 | Derby Street | Silverwater | |
| | STATE / COUNTRY / POST CODE | NSW | Australia | 2128 | |
| **POSTAL ADDRESS** | POST ADDRESS / SUBURB | P.O. Box 6100 | Silverwater | | |
| | CITY / COUNTRY / POST CODE | NSW | Australia | 1811 | |
| **KEY CONTACT FOR QUERIES** | NAME | HIEU DO | | | |
| | POSITION TITLE | QA CHEMIST | | | |
| | EMAIL ADDRESS | Hdo@bakels.com.au | | | |
| | PHONE | 02 9739 9399 | FAX | 02 9739 9459 | |
| | DATE FORM COMPLETED | 09-August-2024 | ISSUE DATE | 09-August-2024 | |
| | DOCUMENT NO: | 345500-PS-10 | ISSUE NUMBER | 11 | |

### 1.2 MANUFACTURING INFORMATION

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

| | | | | |
|---|---|---|---|---|
| | COMPANY NAME | As above | | |
| SITE: #1 | NUMBER / STREET / SUBURB | | | |
| | STATE / COUNTRY / POST CODE | | | |
| | 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 | HIEU DO | | |
| JOB TITLE | QA CHEMIST | | |
| EMAIL | Hdo@bakels.com.au | | |
| TELEPHONE - WORK | 02 9739 9399 | TELEPHONE - MOBILE | |

### 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;

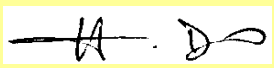
**6 )** will inform the Customer in writing and in advance of any change to the Product Information provided herein (including any changes that result from new or modified processes) if and when the supplier becomes aware of such changes; and

**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 | AUSTRALIAN BAKELS (PTY) LTD |
| **NAME** (Please print) | HIEU DO |
| **JOB TITLE** (Please print) | QUALITY ASSURANCE CHEMIST |
| **AUTHORISED SIGNATURE** |  |
| **DATE OF AUTHORISATION** | 09-August-2024 |

### 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:** | **Insert signature here** | | |

### 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

- [X] **Page 2 has been signed and dated (Section 1.4)**
- [X] 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 |
| COMPLETED | Section 2 - Product Information & Ingredients |
| COMPLETED | Section 3 - Compositional information |
| COMPLETED | Section 4 - Foods requiring pre-market clearance |
| COMPLETED | Section 5 - Nutrients & consumer information claims |
| COMPLETED | Section 6 - Product shelf life, storage & packaging |
| COMPLETED | Section 7 - Chemical, microbial, organoleptic & physical specifications |
| COMPLETED | 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)

Light yellow coloured powder. It is used as pastry glaze.

### 2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Pastry glaze for pies and all pastry lines.

### 2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

**Food supplied as an ingredient for use in further manufacturing or processing**

2.3.2 Specify which best describes the product

**Solid, semi-solid or powder substance, intended for use in further preparation**

### 2.4 COUNTRY OF ORIGIN

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

| Declaration: | Country: | | |
|---|---|---|---|
| **Made in (with imported & local ingredients)** | **Australia** | or | |

2.4.2 Indicate if the local content of ingredients/components originating from Australia on average exceeds 95% **No** 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:

| | | |
|---|---|---|
| **Australia** | **New Zealand** | **Ireland** |
| **China** | **India** | |

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?** 4

| COMPONENT NAME | PERCENT OF TOTAL % | COMPOUND SUBSTANCE INGREDIENTS | |
|---|---|---|---|
| | | Full breakdown list of components in compound ingredient including additive code numbers | Characterising component % |
| **Milk** solids | | | |
| Sugar | | | |
| Mineral salt | | 450 | |
| Colour | | 102, 124 | |
| | | | |

**2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)**

| COMPONENT NAME | PERCENT OF TOTAL % | COMPOUND SUBSTANCE INGREDIENTS<br>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 |
|---|---|---|
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

## 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

Date of most recent audit / inspection: Please refer to Section 8 — **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 |
| | control of personnel movement in factory | X | staff training |
| X | documented procedures and controls | | isolated storage of allergens |
| X | raw material sourcing & tracing | | dedicated equipment |
| | other | | |

### 3.3 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 | milk | milk solids | 70.00% | 50.00% | **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** protein level by VITAL , or specify "particulate" mg/kg |
|---|---|---|---|---|---|
| Cereals containing gluten & their products | Yes | Yes | wheat | wheat flour | 15 |
| | | | | | |
| | | | | | |
| Crustacea & crustacea products | No | | | | |
| | | | | | |
| | | | | | |
| Egg & egg products | Yes | Yes | egg | egg powder | 17 |
| | | | | | |
| | | | | | |
| 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 | Yes | soy | soy flour | 21 |
| | | | | | |
| | | | | | |
| Tree nuts & tree nut products | Yes | No | tree nuts | almond meal* | 0 |
| | | | | | |
| | | | | | |
| 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? **Yes** Yes/No

**IF YES,** were VITAL ACTION levels used to determine precautionary statement? **Yes** Yes/No

Where ACTION LEVEL 2 is indicated, please provide appropriate precautionary statement:

May be present due to shared equipment: gluten, egg, soy , sulphites.

### 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 | | **No** | Name of preservative / Number / Amount (mg/kg) |
| Flavour enhancers | | **No** | Name of flavour enhancer / Additive number |
| Added Colours | | **Yes** | Specify type/s / Specify Additive Number/s: Natural; Artificial **X** 102, 124; Not Defined |
| Added Flavours | | **No** | |
| Added Salt | | **No** | amount added (milligram/100g) |
| Added Sugar | | **Yes** | amount added (gram/100g) <30% |
| NUT | List specific component: | | Provide relevant details necessary for consumer advice: |

| | | | |
|---|---|---|---|
| ANY OTHER COMPONENTS | | | |
| | | | |
| | | | |

### 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 Solids |
| | | Specify country/ies of origin | Australia / New Zealand / Ireland |
| | | Describe any heat processing used in the manufacture of this product (temperature/time): | Pasteurisation |
| **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? **No** Yes/No

**IF NO, specify which of the following are applicable:**

- [ ] No GM varieties of this food / ingredient available
- [x] Non GM variety is used
- [ ] Identity preservation program in place
- [ ] Analytical testing confirms absence
- [ ] Verifiable documentation of status
- [ ] Other – Specify

**Go to Question 4.3.7 and continue**

**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? **No**

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? **No**

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? **No**

Specify details:

4.3.10. Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out? **No**

4.3.11. Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg **No**

**EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED**

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 Serve size is not relevant for this product.

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 100 g | |
|---|---|---|
| **Energy** | 1490 kJ | **Nutrient information is relevant to product AS SUPPLIED** |
| **Protein, total** | 50.2 g | |
| - Gluten | | |
| **Fat, total** | 0.3 g | |
| **- saturated** | 0.2 g | |
| - transfat | | DO NOT leave bolded NIP fields blank. Use numbers, or text "less than" with value; or "unavailable" or "not detected" for gluten. |
| - polyunsaturated | | |
| - monounsaturated | | |
| Cholesterol | | |
| **Carbohydrate** | 36.7 g | |
| **- sugars** | 36.6 g | |
| Dietary fibre, total | 0 g | |
| **Sodium** | 349 mg | |
| Potassium | | |

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 |
|---|---|
| | ### |
| | ### |
| | ### |
| | ### |
| | ### |
| | ### |

| MINERALS specify which minerals | AVG QUANTITY per 100 g |
|---|---|
| | ### |
| | ### |
| | ### |
| | ### |
| | ### |
| | ### |

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 | |
| % Moisture | |

Estimation content accounted for per 100 g: **N/A**

5.1.5 Please specify how the carbohydrate value has been determined:

[ ] Difference as defined in Standard 1.2.8 [X] 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. [X]

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

Xyris - Foodwork Software

## 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 | Halal certified | Yes |
| | Kosher | No | | |
| | Organic | No | | |
| | Biodynamic | No | | |
| Invalid claim: Section 3.2 / 3.3 / 3.4 / 3.5 | Ovo-lacto-vegetarian | Yes | suitable | No |
| | Lacto-vegetarian | | | |
| | 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 | 12 | **Months** | Not determined | **Months** |
| Temperature control during storage | Is required ? | **Yes** | Is required ? | **Yes** |
| | Specify range: | **<25 °C** | Specify range: | **<25 °C** |
| Temperature control during transport | Is required ? | **Yes** | | |
| | Specify range: | **<25 °C** | | |
| Specify any OTHER storage requirements: | Below 25°C in clean, dry conditions and protected from direct sunlight. | | Below 25°C in clean, dry conditions and protected from direct sunlight. | |

6.1.2 Specify the type of date mark to be used: **Date packed**

Please provide details as appropriate in Section 6.5 - Tracking

## 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: **Net quantity**

| | | | |
|---|---|---|---|
| 6.4.2 What is the package size | 10.00 | **kg** | (specify unit of measure) |
| 6.4.3 Target Fill (if applicable) | 10.00 | **kg** | (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:

Product Name, Code, Batch number, Best Before Date.

Please specify the following where applicable:

| TRACKING CODE | UNIT | | SHIPPER (if applicable) | |
|---|---|---|---|---|
| Type of Primary Coding (*Please TICK as appropriate*) | X Date code | X Batch number | Date code | Batch number |
| | X Product code | Lot number | Product code | Lot number |
| Method of coding | Label | | | |
| Location of code | Centre of bag | | | |
| Number of characters in code | 10 digits | | | |
| Example of coding format | Batch no: 60585945-01<br>Best Before: 24/07/2025 | | | |
| Coding translation | 60585945 is a unique system generated number. 01 refers to the mix number. Best Before: dd/mm/yyyy | | | |

## 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 ? **No** Yes/No

6.6.5 Provide a general description of unit packaging:

| |
|---|
| Plastic bag, heat seal. Bag in carton. |

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 Bag<br>Carton | |
| **Specify components / material used in packaging** | Ceramic | **No** | |
| | Glass | **No** | |
| | Metal | **No** | |
| | Paper / cardboard | **Yes** | |
| | Packing materials | **No** | |
| | Plastics | **Yes** | |
| | Specify plastic coding symbol number | 4 | |
| | % of total using recycled component | | |
| **Seal** | What is the seal method? | Heat Seal | |
| **Dimensions** | Height (mm) | 80 | |
| | Width (mm) | 480 | |
| | Depth (mm) | 580 | |

## 6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet: 695.0 kg

6.7.2 Stack height of loaded pallet: 110.0 cm

6.7.3 Specify the type of pallet: [x] Wooden [ ] Plastic [ ] Other

6.7.4 What is the pallet pattern: [X] Column stack [ ] Interlocking

6.7.5 Number of : units per shipper: 1; shippers per pallet: 65; layers per pallet: 13

## 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 | Light yellow coloured powder | Sensory | No | 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 |
| Metal detection | 1.5mm Fe, 2.0mm non-Fe, 2.5mm Stainless steel | Metal detector | No | 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 |
| Total Plate Count | <20,000 cfu/g | External laboratory | No | No |
| Yeasts & Moulds | <500 cfu/g | External laboratory | No | No |
| Coliforms | <10 cfu/g | External laboratory | No | 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 |
| NA | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |

## 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 | 284 | Bakels Food Safety Program is independently audited and certified yearly, please contact Australian Bakels for updated certification. |
| 3.4.2 | 411 | Tree nuts present in same facility but not in same line. |
| | | |
| | | This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ Food Standards and Regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.<br>Bakels does not accept responsibility for infestation related complaints once product has been at the customer facility for more than 30 days from the date of receipt.<br>Product has been tested to perform in the finished product based on the recommended recipe and usage rate. Bakels cannot be held responsible for performance of the product if it is used outside of the recommended recipe or usage rate. |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

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 | | | |