[PIF Unique ID] **ab7b659d-709b-4c22-80eb-4ee1304a6da0**

Product Information Form

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IMPORTANT: The AFGC intends the PIF template as a guide only – it should not be relied upon as, or used as a substitute for, legal advice. Suppliers and customers are responsible for ensuring their own compliance with applicable obligations in the Food Standards Code, food legislation, other applicable laws (including the Australian Consumer Law) and the terms of their contractual arrangements.

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PIF VERSION 6.0

Issue Date **2017-07-07**

Note: this date refers to the date of issue of this version of the PIF by the AFGC and NOT the date of issue of the completed form by the user.

Date Completed **20/09/2024**

PIF Document Status **Final**	Company Document Number **TOMCRP1/10**
Issue Date **17/09/2024**	Issue Number **V4**
Name Completed by **FTA FSQ Team**	Title Completed by **FTA FSQ Team**
Name Approved by **Anjali Rathwatte**	Title Approved by **FSQ Technical Product Specialist**

Sample, Flavour, Ingredient, Retail Ready **Ingredient**

Product Name **TOMATO CRUSHED ITALIAN BIB SELESTA 10KG**

1.1 Company Information

Company Name **FTA Food Solutions Pty Ltd**

Company ABN or equivalent **82059480054**

Trading Name **FTA Food Solutions Pty Ltd**

Business Address

Street Number **41-45**	Street Name **Slough Road**	Suburb/City **Altona**
State/Territory **VIC**	Country **Australia**	Postcode **3018**

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Postal Address

Post Address	Suburb/City	
PO Box 85	**Altona**	
State/Territory	**Country**	**Postcode**
VIC	**Australia**	**3018**

Key Contact for inquiries

Name	Position Title
FTA FSQ Team	**FTA FSQ Team**
Email Address	**Phone**
fsq@hskwardgroup.com.au	**03 8398 0500**

Manufacturer Information

Company Name	Country
V-000431	Italy
V-000905	Italy



2. Product Information

Product Name	**TOMATO CRUSHED ITALIAN BIB SELESTA 10KG**
Product Code	**TOMCRP1/10**
Barcode - Product	**Outer: 9 321246 020159**
GTIN	**Outer: 9 32124**
Product Description	**A fine tomato pulp obtained from whole tomatoes that are selected, peeled, extruded and mixed with tomato juice.**
Legal Description	**Crushed tomatoes**
Suggested Labelling Description	**Crushed tomatoes**
Process Description	**After the raw material quality check, the tomatoes are washed in water, and then electronically sorted. The tomatoes are then steamed (around 100 °C) and crushed. The fine tomato pulp obtained is then partially drained and mixed with evaporated tomato juice in order to increase its °Bx, its density, and smoothness.**
Are you selling this item to a health facility (e.g. hospital, aged care, mental health facility, nursing home)? (Y/N)	**N (No)**

2.1 Ingredient Declaration

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Ingredient Summary

Substance Type	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	% of total Average (Enter either a number or NS for Not Specified)	% of total range Maximum	Characterising Component (%)	Food Standards Code Additive No or EC (as applicable)	Permitted class name
I	Tomato	70		70		
Characterising Component (Y/N) - **Y** No approved GM varieties available - **Y**						
I	Tomato juice	29.8				
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y**						
FA	Citric acid	0.2	0.2		E330	Acidity regulator
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y**						

Ingredient List **Tomato 70%, Tomato juice, Citric acid (330)**

Addition Check **100.000**

Code Standards Compliance

This product complies with the Australia New Zealand food Standards Code; and in addition to the information provided specifically in this form, and without limitation to compliance with any other part of the Code, the product complies with the following Standards where applicable:

Standard 1.4.1 - Contaminants & Natural Toxicants **Y (Yes)**

Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or Maximum Residue Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981 in New Zealand **Y (Yes)**

Standard 1.4.4 - Prohibited & Restricted Plants & Fungi where applicable, and that where such certification relies on third party audits, analysis, industry codes, or equivalence of international standards to demonstrate compliance, that certificates are current and available **NA (Not Applicable)**

2.2 Country of Origin

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Country of Origin Summary

Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percentage of Total (Average)	Country of Origin (1)	Country of Origin (2)
Tomato	70	Italy	
Tomato juice	29.8	Italy	
Citric acid	0.2	Belgium	Austria

Is the Product to be sold in Australia? **Y (Yes)**

What is the total minimum % of Australian ingredients in this product? **0.000**

3.1 Composition Information

Mandatory Advisory Statements

Refer to the list in Schedule S9-2 in the ANZ Food Standards Code click here and Standard 1.2.3

If an advisory statement required, list the food (Column 1 S9-2 and Standard 1.2.3) and advisory statement (Column 2 S9-2 and Standard 1.2.3) below

Bee pollen	Is an advisory statement required about the food or ingredient? **N (No)**
A food containing bee pollen as an ingredient	Is an advisory statement required about the food or ingredient? **N (No)**
A beverage made from cereals, nuts, seeds, or a combination of these ingredients, and that contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? **N (No)**
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? **N (No)**
A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**
Milk, or an analoque beverage made from soy, that contains no more than 2.5 m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**

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Evaporated milk, dried milk or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains aspartame or aspartame-acesulphame salt.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains quinine.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains guarana or extracts of guarana.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains added phytosterols, phytostanols or their esters.	Is an advisory statement required about the food or ingredient? **N (No)**
A cola beverage that contains added caffeine.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains a cola beverage that also contains added caffeine as an ingredient.	Is an advisory statement required about the food or ingredient? **N (No)**
Propolis.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains propolis as an ingredient.	Is an advisory statement required about the food or ingredient? **N (No)**
Unpasteurised egg products.	Is an advisory statement required about the food or ingredient? **N (No)**
Unpasteurised milk.	Is an advisory statement required about the food or ingredient? **N (No)**
Unpasteurised liquid milk products.	Is an advisory statement required about the food or ingredient? **N (No)**
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	Is an advisory statement required about the food or ingredient? **N (No)**

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Mandatory warning statement - royal jelly

Is the food or does the food contain royal jelly (Y/N) **N (No)**

3.2.1 Allergens

Allergens to be declared:

Comments **NIL**

3.2.2 Cross Contact Allergens

If you wish to conduct a VITAL® risk assessment for cross contact allergens please click on the following link which will take you to the Allergen Bureau website: click here

Have you conducted a VITAL® risk assessment for cross contact allergens (Y/N)? **N (No)**

If No, is a precautionary allergen statement appropriate for this product? (Y/N) **N (No)**

3.3 Additional Information Requirements

Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?
N (No)

Food/Component

Sub-Food/ Component

Gelatine

Beef - collagen

Present?
N (No)

Other source

Present?
N (No)

Antioxidants

Butylated hydroxyanisole

Present?
N (No)

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Butylated hydroxytoluene

Present?
N (No)

Other Antioxidants

Present?
N (No)

Alcohol (Residual) and ethanol

Present?
N (No)

Added fats and oils

Animal

Present?
N (No)

Vegetable

Present?
N (No)

Hydrolysed vegetable proteins

Acid hydrolysed

Present?
N (No)

Enzyme hydrolysed

Present?
N (No)

Added colours

Present?
N (No)

Added flavours

Present?
N (No)

Added salt

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

Present? (1)
N (No)

Added sugar

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

Present? (1)
N (No)

Any Other Component

4.1 Novel Foods

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If assessed:

Comments **Not applicable**

4.2 Food Produced using Gene Technology

Comments **Not applicable**

4.3 Quarantine Information

Link to the Bicon website: click here

Link to the NZ Ministry of Primary Industries website: click here

Comments **Not applicable**

5. Nutrition Information

Nutrient List

Nutrition Details

Note: Complete Energy and Nutrient tables below. For Ingredients and flavours, only the average quantity per 100g/100mL is required to be completed.

Energy

Energy -		**Average Quantity per 100 g/mL** **121** **kJ**	**Average Quantity per 100 g/mL (optional)**

Nutrients

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

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		Average Quantity per 100 g/mL
Protein, total (g)		1.49
- Gluten		
Fat, total (g)		0.14
-saturated (g)		0.02
-trans (g)		
-polyunsaturated (g)		
-monounsaturated (g)		
Cholesterol (mg)		
Carbohydrate (g)		5.87
-sugars (g)		5.07
Dietary fibre, total (g)		0.8
Sodium (mg)		48
Potassium (mg)		
Phosphorus (mg)		

Target Population

Food for target population **999 (Any other food)**

Information about the food or product

If Solid, select Solid Type
3 (Solid, semi-solid or powder substance, intended for use in further preparation)

Information about the nutrition information

Please nominate the source or method used to develop the nutrition information

Food composition tables or databases ☑

Comments **Manufacturer data**

6.1 Nutrition, Health and Related Claims

Are you making a Nutrition content and/or Health claim in relation to this product? (Y/N) **N (No)**

6.1.2 Nutrient Profile Score (NPS) or Health Star Rating (HSR) calculation information (no responses in section)

6.2 Front of Pack Labelling (no responses in section)

6.3 Certification, Endorsement and Other Claims

This table is to be completed to provide information to assist your customer to determine the suitability of the product for use in certain products or to make certain claims.

Claim Type

6.3.1 Nutrition and Health Logos and Symbols

Gluten Free

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Claim can be made? (Y/N)
N (No)

The Glycaemic Index (GI)

GI logo will be or can be used (Y/N)
N (No)

Treatwise

Will the "Be Treatwise" logo be used? (Y/N)
N (No)

Other logo or symbol? (Y/N)
N (No)

6.3.2 Religious

Halal

Specify if suitable for Halal (Y/N)	Claim can be made? (Y/N)	Specify Particular Claim	How has this been validated/substantiated?
Y (Yes)	**Y (Yes)**	**Halal certified**	**Islamic Council**

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

Kosher

Specify if suitable for Kosher? (Y/N)	Claim can be made? (Y/N)	Specify Particular Claim	How has this been validated/substantiated?
Y (Yes)	**Y (Yes)**	**Kosher certified**	**Jewish Council**

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

6.3.3 Dietary Choice

Ovo-lacto-vegetarian

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

Lacto-vegetarian

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

Vegan

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

6.3.4 Free

Hormone free

Specify if suitable for "Hormone Free"	Claim can be made?
Not Relevant	**No**

6.3.5 Sustainability claim

Organic

Specify if suitable for Organic	Claim can be made?
No	**No**

Biodynamic

Specify if suitable for Biodynamic	Claim can be made?
No	**No**

RSPO

Specify if suitable for RSPO	Claim can be made?
Not Relevant	**No**

Rainforest Alliance

Specify if suitable for Rainforest Alliance	Claim can be made?
Not Relevant	**No**

6.3.6 Animal welfare

Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme	Claim can be made?
Not Relevant	**No**

Marine Stewardship

Specify if suitable for Marine Stewardship	Claim can be made?
Not Relevant	**No**

Dolphin Friendly

Specify if suitable for Dolphin Friendly	Claim can be made?
Not Relevant	**No**

Sow stall free

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Specify if suitable for Sow stall free	Claim can be made?
Not Relevant	**No**

Free range

Specify if suitable for Free Range	Claim can be made?
Not Relevant	**No**

6.3.7 Other

Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients	Claim can be made?
Not assessed	**No**

Derived from a natural process without chemical modification

Specify if suitable for Derived from a natural process without chemical modification	Claim can be made?
Not assessed	**No**

Additional Claim

Specify if suitable for Additional Claim	Claim can be made?
Not assessed	**No**

7. Shelf Life

Link to the AFGC Date Marking Guide:click here

Product as supplied - Unopened pack or bulk container

Type of date mark applied

Best Before ☑

Specify Shelf Life	Period
3	**Years**

Temperature control required during storage?
N (No)

Temperature control required during transport?
N (No)

Product once in use - Resealable pack or bulk container

Specify Shelf Life	Period
2	**Days**

Temperature control required during storage?
Y (Yes)

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If yes, select from dropdown
1 (Never Warmer than)

Temperature
5

AFGC Cold Chain Guideline rules:“NEVER WARMER THAN” temperature in degrees Celsius“MAX OUT OF REFRIGERATION TIME” time in minutes"KEEP ABOVE" optional, temperature in degrees Celsius

Comments **Store in a cool, dry place.**
Once opened, transfer contents into resealable non-metallic container and store under refrigeration (<5°C). Consume contents within 2 days.

8. Traceability

8.1. Please specify the following details for the primary code on the product as applicable:

Unit

Type of primary coding

SHIPPER (if applicable)

Type of primary coding

Date Code ☑

Lot Number ☑

Method of Coding
Inkjet

Location of Code
On side of carton

Number of characters in code
8

Example of code format
PO-NNNNNN

Code translation
PO - FTA Lot identifier
NNNNNN – Numerical Character

8.2 Please provide any general comments about the traceability coding applied to the product:

Comments **FTA PO lot number for traceability**

9. Measurement Marking

Package size
10.000

Unit of Measure
kg

10. Potential Safety Hazards

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

11.0 Product Packaging & 11.1 Packaging Materials

Is the product packaged? **Y (Yes)**

Packaging stewardship

Is your business a signatory to the Australian Packaging Covenant or other packaging stewardship program?

Not a signatory ☑

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Link to Packaging Covenant[click here]

Sealing

What is the method of sealing the primary packaging? Heat ☑

What is the method of sealing the Secondary packaging? Other ☑

Tamper evident

Is the packaging tamper evident? **Y (Yes)**

If yes, describe the nature of the tamper evident feature **Heat sealed bag**

Colour

Is packaging clear to assist with monitoring potential product contamination? **N (No)**

Pack Size

Pack size:	Unit of Measure
10.000	**kg**

Dimensions (external)

Primary Pack

Height	Unit of Measure
560.000	**mm**

Width	Unit of Measure
390.000	**mm**

Pack Name
PET/Aluminium/OPA/LLDPE bag

Secondary Pack

Height	Unit of Measure
230.000	**mm**

Width	Unit of Measure
200.000	**mm**

Depth	Unit of Measure
300.000	**mm**

Pack Name
Cardboard carton

11. 1 Packaging Materials

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Materials List

Materials List	Aluminium	PET	LDPE	Corrugated Board	Is the material(s) used in the packaging for this product approved for direct food contact?	Are engineered nanoparticles present?	Box	Bag
PET/Aluminium/OPA/LLDPE	Y	Y	Y		Y	N		Y
Cardboard carton				Y	N	N	Y	

Comments **10 KG multi-layered bag (PET/Aluminium/OPA/LLDPE) in a cardboard carton**

11.2 Pallet Configuration

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

Gross weight of loaded pallet (kg) **1080.000**

Stack height of loaded pallet (cm) **130.000**

Specify the type of pallet (material)

Wood ☑

What is the pallet pattern?

Other ☑

Number of units per shipper **1**

Number of shippers per pallet **100**

Number of layers per pallet **5**

12. Specifications for Compliance

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

12.1 Organoleptic Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Appearance	Fine tomato pulp in discernible pieces, with a good consistency. Bright red, the typical colour of sound tomatoes that are picked with the right degree of ripeness.	Visual inspection	N
Flavour & odour	Fresh, typical of tomato, without unusual flavour or odour	Organoleptic inspection	N

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12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Residual skins	6 cm2/100 g max.	Product inspection	Y
Stalks	0.01% max.	Product inspection	Y
Foreign matter	Absent	Product inspection	Y

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Commercial sterility	Pass stability test	Incubation at 30 °C for 14 days	N	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Brix	7.0 min.	Refractometer	Y
pH	4.4 max.	pH meter	Y
Total acidity (% citric acid on wet weight basis/ Dry residual)	9.5% max.	Titration	Y

13. Company Specific (no responses in section)

14. Extra Comments and Attachments (no responses in section)

15. Summary of Statements and Claims

Summary of Statements and Claims

Type	Values
Ingredients List	Tomato 70%, Tomato juice, Citric acid (330)
% Australian content	0.000
Characterising Component	Tomato
Characterising Component Percentage	70.000
Allergens	No allergens to be declared in the ingredients list.
Cross Contact Allergens	No potential Cross Contact Allergens listed.
Novel Foods	No Novel Food(s) Declared.
Nutritive Substances	No Nutritive Substance(s) Declared.
GM Cross Contact	No GM Cross Contact Ingredients Declared.
Quarantine treatment applied	No Quarantine Treatments Declared.
Palm Oil	No Palm Oil or Derivatives Declared.
Kosher Claim	Kosher certified
Halal Claim	Halal certified

16. Checklist

PIF Status **Final**

Summary of Attachments

Empty Mandatory Field

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Reference Imported v5

Reference Imported v5 **000000723:TOMCRP1-10 PIF; V3; APR 22.xlsx**

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