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Product Information Form

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

www.afgc.org.au

PIF VERSION 6.0

Issue Date **2017-07-07**

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

Date Completed **29/01/2024**

PIF Document Status **Final**	Company Document Number **FJB002**
Issue Date **29/01/2024**	Issue Number **12**
Name Completed by **FTA FSQ Team**	Title Completed by **FTA FSQ Team**
Name Approved by **Anthony Broomhead**	Title Approved by **FSQ Vendor Lead**

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

Product Name **TOMATO PUREE JB POUCH AUSTRALIAN 5x3KG**

1.1 Company Information

Company Name **FTA Food Solutions Pty Ltd**

Company ABN or equivalent **82 059 480 054**

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-000343	Australia



2. Product Information

Product Name	**TOMATO PUREE JB POUCH AUSTRALIAN 5x3KG**
Product Code	**FJB002**
Barcode - Product	**Carton: 19321246020217Unit:**
GTIN	**Carton: 193212**
Product Description	**Smooth tomato puree with Brix 8 minimum, thermally processed and hot filled into pouches, then cooled and packed.**
Legal Description	**Tomato puree (Reconstituted tomato paste)**
Suggested Labelling Description	**Tomato puree (Reconstituted tomato paste)**
Process Description	**Thermally processed and hot filled into pouches, then cooled and packed in carton.**
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	Compound Ingredient Name	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	% of total Average (Enter either a number or NS for Not Specified)	Characterising Component (%)	Food Standards Code Additive No or EC (as applicable)	Permitted class name
I	Tomato puree	Tomato paste, water	99.80	99.8		
Characterising Component (Y/N) - **Y** Non GM variety used - **Y**						
FA		Citric acid	0.20		E330	Acidity regulator
Characterising Component (Y/N) - **N** No approved GM varieties available - **Y**						

Ingredient List **Tomato puree (tomato paste, water) 99.8%, citric acid**

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)
Tomato paste, water	99.80	Australia
Citric acid	0.20	China

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

What is the total minimum % of Australian ingredients in this product? **99.800**

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)**

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Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)

Is an advisory statement required about the food or ingredient?
N (No)

Mandatory warning statement - royal jelly

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

3.2.1 Allergens (no responses in section)

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** **161** **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)		1.7
- Gluten		
Fat, total (g)	Less than or <	1
-saturated (g)	Less than or <	1
-trans (g)		
-polyunsaturated (g)		
-monounsaturated (g)		
Cholesterol (mg)		
Carbohydrate (g)		5.9
-sugars (g)		5.9
Dietary fibre, total (g)		2.2
Sodium (mg)		20
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

Laboratory analysis of the food

If laboratory tested; Specify Date of testing
17/11/2021

% Ash:
0.860

% Moisture:
89.000

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

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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

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?
No	**No**

6.3.5 Sustainability claim

Organic

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Specify if suitable for Organic
No

Claim can be made?
No

Biodynamic

Specify if suitable for Biodynamic
No

Claim can be made?
No

RSPO

Specify if suitable for RSPO
No

Claim can be made?
No

Rainforest Alliance

Specify if suitable for Rainforest Alliance
No

Claim can be made?
No

6.3.6 Animal welfare

Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme
No

Claim can be made?
No

Marine Stewardship

Specify if suitable for Marine Stewardship
No

Claim can be made?
No

Dolphin Friendly

Specify if suitable for Dolphin Friendly
No

Claim can be made?
No

Sow stall free

Specify if suitable for Sow stall free
No

Claim can be made?
No

Free range

Specify if suitable for Free Range
No

Claim can be made?
No

6.3.7 Other

Derived from naturally occurring ingredients

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Specify if suitable for Derived from naturally occurring ingredients	Claim can be made?
No	**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?
No	**No**

Additional Claim

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

Packed On ☑

Specify Shelf Life	Period
18	**Months**

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
5	**Days**

Temperature control required during storage?
Y (Yes)

If yes, select from dropdown	Temperature
1 (Never Warmer than)	**4**

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 out of direct sunlight.**
Once opened, keep content refrigerated in an air-tight container and consume within 5 days.

8. Traceability

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

Unit

Type of primary coding

Date Code ☑

Lot Number ☑

Method of Coding	Location of Code
Inkjet	**On pouch**

Number of characters in code	Example of code format	Code translation
16	**Best Before: DD/MM/YYYY** **Packed on: DD/MM/YYYY HH:MM:SS**	**D:Date; M:Month; Y:Year** **H:Hour; M:Minute; S:Second**

SHIPPER (if applicable)

Type of primary coding

Date Code ☑

Product Code ☑

Lot Number ☑

Method of Coding	Location of Code
Label	**On carton (present on 2 sides)**

Number of characters in code	Example of code format	Code translation
16	**Best Before: DD MMM YYYY** **Packed on: DD MMM YYYY**	**D:Date; M:Month; Y:Year**

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

Comments **Manufacturer date codes on carton & pouch for traceability**

9. Measurement Marking

Package size	Unit of Measure
15.000	**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 pouches**

Colour

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

Pack Size

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

Dimensions (external)

Primary Pack

Height	Unit of Measure
240.000	**mm**

Width	Unit of Measure
390.000	**mm**

Pack Name
LDPE pouch

Secondary Pack

Height	Unit of Measure
250.000	**mm**

Width	Unit of Measure
220.000	**mm**

Depth	Unit of Measure
337.000	**mm**

Pack Name
Cardboard carton

11. 1 Packaging Materials

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Materials List

Materials List	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
LDPE pouch	Y		Y	N		Y
Cardboard carton		Y	N	N	Y	

Comments **5X3 KG LDPE plastic pouch in a carton**

11.2 Pallet Configuration

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

Gross weight of loaded pallet (kg) **1040.000**

Stack height of loaded pallet (cm) **115.000**

Specify the type of pallet (material)

Wood ☑

What is the pallet pattern?

Column ☑

Number of units per shipper **5**

Number of shippers per pallet **64**

Number of layers per pallet **4**

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	Smooth tomato puree	Visual inspection	N
Odour & flavour	Tomato aroma and taste without perceptible overcooked or off notes	Organoleptic inspection	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Metal detection	Fe - 1.5 mm; Non-Fe - 1.5 mm; S.S. - 2.5 mm	X-Ray	N
Foreign matter control - magnets	7000 to 10,500 gauss	Magnetic separators	N

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12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Yeast & mould	<10 cfu/g	AOAC 997.02	Y
Total Plate Count	<10 cfu/g	AS 5013.1-2004	Y

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
pH	<4.30	AOAC 981.12	Y
Brix	8 min.	AOAC 932.12	Y
Viscosity at 20-25 °C	6.5-8.5 cm/30 seconds	Bostwick Consistometer (undiluted)	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 puree (tomato paste, water) 99.8%, citric acid
% Australian content	99.800
Characterising Component	Tomato paste, water
Characterising Component Percentage	99.800
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

Reference Imported v5

Reference Imported v5 **000000774:INGREDIENTS/FJB002 PIF;V2;07-07-19.xlsx**

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