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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 19/08/2025

PIF Document Status	Company Document Number
Final	BAKPOWD/25

Issue Date	Issue Number
18/08/2025	V3

Name Completed by	Title Completed by
HSK FSQ Team	HSK FSQ Team

Name Approved by	Title Approved by
Anjali Rathwatte	FSQ Technical Product Specialist

Sample, Flavour, Ingredient, Retail Ready	Ingredient
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Product Name	BAKING POWDER 25KG - GLUTEN FREE
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1.1 Company InformationCompany Name **FTA Food Solutions Pty Ltd**

Company ABN or equivalent 82059480054

Trading Name **FTA Food Solutions Pty Ltd**

Business Address

Street Number 41-51	Street Name Slough Road	Suburb/City Altona
State/Territory VIC	Country Australia	Postcode 3018

Postal Address

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

Key Contact for inquiries

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

Manufacturer Information

Company Name	Country
V-000110	Australia



2. Product Information

Product Name	BAKING POWDER 25KG - GLUTEN FREE
Product Code	BAKPOWD/25
Product Description	A powder blend of sodium bicarbonate, a leavening agent (sodium acid pyrophosphate), and an inert starch (rice flour).
Legal Description	Baking powder
Suggested Labelling Description	Baking powder

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

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)	Food Standards Code Additive No or EC (as applicable)	Permitted class name
I	Rice flour	NS		
	Characterising Component (Y/N) - N			
	No approved GM varieties available - Y			
	Non GM variety used - Y			
FA	Sodium acid pyrophosphate	NS	E450	Leavening agent
	Characterising Component (Y/N) - N			
	No approved GM varieties available - Y			
FA	Sodium bicarbonate	NS	E500	Leavening agent
	Characterising Component (Y/N) - N			
	No approved GM varieties available - Y			

Ingredient List Rice flour, Sodium acid pyrophosphate (450), Sodium bicarbonate (500)

Addition Check 0.000

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

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)
Rice flour	NS	Pakistan	
Sodium acid pyrophosphate	NS	China	
Sodium bicarbonate	NS	Singapore	France

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

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

Comments 

Packed in Australia from imported ingredients

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 analogue 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)
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)

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

Cross Contact Allergens Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Form	Cross contact from other sources - growing, harvesting, transport, storage etc	What are the procedures in place to prevent cross contact where allergens are used in the same facility or present on the same line?	Source Food	Derivative Name	Total Protein (ppm)
Rice flour	Added Sulphites (in concentrations of 10mg/kg or more)	No Labelling Exemption	Particulate Exemption	Storage	Validated cleaning procedures; Control of personnel movement in factory; Documented procedures and controls; Raw material sourcing & tracing; Production scheduling; Staff training; Isolated storage of allergens; Dedicated equipment	Sulphites	Sulphites	Not Tested
Rice flour	Milk	No Labelling Exemption	Particulate Exemption	Storage	Validated cleaning procedures; Control of personnel movement in factory; Documented procedures and controls; Raw material sourcing & tracing; Production scheduling; Staff training; Isolated storage of allergens; Dedicated equipment	Milk	Pineapple flavouring	Not Tested

Present in same facility - **Y**
 Present on same line - **Y**



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)**

Comments 

Products with allergens of sulphites and milk are blended in the same processor as for baking powder. Wet wash follows QA check & gluten swabs at changeover between these products and baking powder. Allergen cross-contact is managed by listed procedures, allergen matrix changeover cleaning schedule and line validations. Gluten testing is done on the baking powder prior to packing.

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)

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

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](#)

Quarantine treatments Summary

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Fumigation
Rice flour	Y

Comments 

Rice flour is fumigated with methyl bromide as per quarantine requirements when imported

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 784 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

Protein, total (g)		Average Quantity per 100 g/mL 2.6
- Gluten		
Fat, total (g)		0.8
-saturated (g)		0.3
-trans (g)		0.01
-polyunsaturated (g)		0.4
-monounsaturated (g)		0.2
Cholesterol (mg)		
Carbohydrate (g)		41.8
-sugars (g)		0.1
Dietary fibre, total (g)		
Sodium (mg)		
Potassium (mg)		14100
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; % Ash:

Specify Date of 46.000

testing

22/02/2023

% Moisture:

8.800

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

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 (Yes) (Y/N)
N (No)

Kosher

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

6.3.3 Dietary Choice

Ovo-lacto-vegetarian

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

Lacto-vegetarian

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

Vegan

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

6.3.4 Free

Hormone free

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

6.3.5 Sustainability claim

Organic

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

Biodynamic

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

RSPO

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

Rainforest Alliance

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

6.3.6 Animal welfare

Animal Welfare Approved Scheme

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

Marine Stewardship

Specify if suitable for Claim can be made?

Marine Stewardship **No**

Not Relevant

Dolphin Friendly

Specify if suitable for Claim can be made?

Dolphin Friendly **No**

Not Relevant

Sow stall free

Specify if suitable for Claim can be made?

Sow stall free **No**

Not Relevant

Free range

Specify if suitable for Claim can be made?

Free Range **No**

Not Relevant

6.3.7 Other

Derived from naturally occurring ingredients

Specify if suitable for Claim can be made?

Derived from **No**

naturally occurring

ingredients

Not assessed

Derived from a natural process without chemical modification

Specify if suitable for Claim can be made?

Derived from a **No**

natural process

without chemical

modification

Not assessed

Additional Claim

Specify if suitable for Claim can be made?

Additional Claim **No**

Not assessed

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**

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

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.**

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 Location of Code
Label On bag

Number of Example of code format Code translation
characters in code PRO-NNNNNN PRO - FTA Lot identifier
9 NNNNNN – Numerical Character

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



Comments **FTA PRO lot number for traceability**

9. Measurement Marking

Package size Unit of Measure
25.000 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



Link to Packaging Covenant[click here](#)

Sealing

What is the method of sealing the primary
packaging?

Sew



What is the method of sealing the
Secondary packaging?

Tamper evident

Is the packaging tamper evident? **N (No)**

Colour

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

Pack Size

Pack size: **25.000** Unit of Measure **kg**

Dimensions (external)

Primary Pack

Height **130.000** Unit of Measure **mm**

Width **385.000** Unit of Measure **mm**

Depth **580.000** Unit of Measure **mm**

Pack Name

Polypropylene bag

Secondary Pack

11.1 Packaging Materials

Materials List

Materials List	PP.	Is the material(s) used in the packaging for this product approved for direct food contact?	Are engineered nanoparticles present?	Bag
Polypropylene bag	Y	Y	N	Y

Comments  **25 KG polypropylene bag**

11.2 Pallet Configuration

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

Gross weight of loaded pallet (kg) **1050.000**

Stack height of loaded pallet (cm) **120.000**

Specify the type of pallet (material)

Wood

What is the pallet pattern?

Brick

Number of units per shipper **40**

Number of shippers per pallet **8**

1

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	Free flowing fine powder with white colour and some off-white speckles.	Visual inspection	N
Odour	Typical of baking powder	Organoleptic inspection	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Moisture	5% max.	Gravimetric	Y
Effectiveness	Bubbles formed immediately when hot water is added	Hot water test - In house	Y
Gluten	Not detected (<3 ppm)	ELISA	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	Rice flour, Sodium acid pyrophosphate (450), Sodium bicarbonate (500)
	% Australian content	0.000
	Characterising Component	No Characterising Component Declared.
	Allergens	No allergens to be declared in the ingredients list.
	Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
	Cross contact allergens ANZ	Rice flour Added Sulphites (in concentrations of 10mg/kg or more), Rice flour Milk
	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	Has the product undergone a quarantine treatment? - Yes.
	List of ingredients and treatments	Rice flour Fumigation
	Palm Oil	No Palm Oil or Derivatives Declared.

16. Checklist

PIF Status Final

Summary of Attachments

Empty Mandatory Field

Reference Imported v5

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