

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 15 May 2012



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1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	BDJ Bulk 75g Croissant	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	3607	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	19336047000825	SPECIFY IMPORT TARIFF CODE	NA

1.1 SUPPLIER INFORMATION

COMPANY NAME	Lantmännen Unibake Australia		
BUSINESS NUMBER (ABN)	42 082 982 483		
TRADING NAME	Bakery Du Jour		
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	39 Bond Street Mordialloc	
	STATE / COUNTRY / POST CODE	Victoria Australia 3195	
POSTAL ADDRESS	POST ADDRESS / SUBURB	39 Bond Street Mordialloc	
	CITY / COUNTRY / POST CODE	Melbourne Australia 3195	
KEY CONTACT FOR QUERIES	NAME		
	POSITION TITLE		
	EMAIL ADDRESS	unibakeaus.info@lantmannen.com	
	PHONE	03 9587 5900	FAX
	DATE FORM COMPLETED	02-September-2021	ISSUE DATE 27-January-2023
	DOCUMENT NO:	TECH.PS.065	ISSUE NUMBER 4

1.2 MANUFACTURING INFORMATION

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

COMPANY NAME	Bakery Du Jour		
SITE: #1	NUMBER / STREET / SUBURB	39 Bond Street Mordialloc	
	STATE / COUNTRY / POST CODE	Victoria Australia 3195	
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	Burak Kocmar		
JOB TITLE	Quality Assurance Coordinator		
EMAIL	unibakeau.qa@lantmannen.com		
TELEPHONE - WORK	03 9587 5900	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	Lantmännen Unibake Australia	
NAME (Please print)	Ursula Dewanti	
JOB TITLE (Please print)	HSQE Manager	
AUTHORISED SIGNATURE		
DATE OF AUTHORISATION	27-January-2023	

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

- ☒ Page 2 has been signed and dated (Section 1.4)
- ☒ Current Certificates attached - if applicable (Section 3.2.3 and Section 5.2)
- ☒ Supplier C of C, or C of A for analysis - if applicable (Section 7)
- ☒ Other associated documents attached as requested by the customer
(e.g. MSDS, HACCP certification, product specification, and related documents)

1.8 Status of completion for each section:

PARTIAL	Section 1 - Contact details and declaration
PARTIAL	Section 2 - Product Information & Ingredients
PARTIAL	Section 3 - Compositional information
COMPLETED	Section 4 - Foods requiring pre-market clearance
COMPLETED	Section 5 - Nutrients & consumer information claims
PARTIAL	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)

Frozen baked croissants produced from 100% butter pastry dough, baked, bulk packed and taped. Product is stored and distributed frozen, ready to use.

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

75g Butter Croissant Bulk Packed

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

Food may be used as an ingredient, or may be retail-ready finished product

2.3.2 Specify which best describes the product

Solid, semi-solid or powder substance, ready for consumption

2.4 COUNTRY OF ORIGIN

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

Declaration:

Country:

Made in (with local & imported 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:

New Zealand	France	Ireland
		Australia

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
- ☒ 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?

10

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component %
Wheat Flour	IP	Wheat Flour (Vitamins (Thiamin, Folic Acid))	
Water	IP		
Butter	20%	Cream	20.00%
Sugar	IP		
Yeast	IP		

2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

[illegible]

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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
Ascorbic Acid	300	Increase dough strength

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

01-May-2022

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)

☒

validated cleaning procedures

☒

production scheduling

☒

control of personnel movement in factory

☒

staff training

☒

documented procedures and controls

☒

isolated storage of allergens

☒

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

Yes**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**No**

Reserved for future allergen - left blank intentionally

Yes/No

No**No****Cereals containing gluten & their products**

Has processing rendered this GLUTEN FREE (no detectable gluten)?

Has processing rendered this FREE OF WHEAT PROTEINS ?

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]	Wheat	Flour, gluten			No
					No
Crustacea & crustacea products					
Egg & egg products					
Fish & fish products (including mollusc extract and fish oils)					
Lupin & lupin products					
Milk & milk products	Milk	Butter			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: **Gluten (Wheat) and 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		Intentionally added
Crustacea & crustacea products	No				
Egg & egg products	Yes	Yes	Egg	Whole Egg	
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Peanuts & peanut products (inc peanut oil)	No				
Sesame Seed & sesame products	No				
Soybeans & soybean products (inc soybean oil)	Yes	No	Dark Chocolate		
			CL Improver	Emulsifier	
Tree nuts & tree nut products	Yes	No	Almond	Ingredient	Particulate
			Hazelnut	Ingredient	Particulate
			Pecan	Ingredient	Particulate
Reserved for future allergen					

3.4.3 Is cross contact allergen present in particulate form in the facility or on same lines?

Yes

Yes/No

3.4.4 Does the possibility remain that after undertaking control actions specified in 3.2.4 above that particulate cross contact allergenic material will still be present in product ?

Yes

Yes/No

IF YES, what precautionary statement is appropriate?

May contain: Soy, Egg, Hazelnut, Almond, Pecan, Peanut and Sesame

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) <i>Tick box if hydrolysed or autolysed</i>	Yes	Yeast	Hydrolysed	<input type="checkbox"/>	Autolysed	<input type="checkbox"/>
			Hydrolysed	<input type="checkbox"/>	Autolysed	<input type="checkbox"/>
			Hydrolysed	<input type="checkbox"/>	Autolysed	<input type="checkbox"/>
			Hydrolysed	<input type="checkbox"/>	Autolysed	<input type="checkbox"/>
Herbs <i>Tick box if herb / herb extract</i>						
Spice (excluding mustard) <i>Tick box if spice / spice extract</i>	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:		
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	Yes	Specify types of fats and oils:		
			Has fatty acid composition been altered?		Yes/No
			Specify the process used to alter composition:		
	Vegetable	Yes	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		No			
Added Flavours		No			
Added Salt		Yes	amount added (milligram/100g)		1.08

Added Sugar		Yes	amount added (gram/100g)	9.50
ANY OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:	

3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

FOOD / COMPONENT	PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED	
Animal & Animal products (e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk, collagen from skin and / or hides etc)	Yes	Specify type of animals	Bovine cow
		Specify type of animal derivatives	Milk and Butter
		Specify country/ies of origin	Australia
		Describe any heat processing used in the manufacture of this product (temperature/time):	Pasteurisation at 72oC +/- 0.5oC for 15 seconds minimum
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	<input type="checkbox"/> No	
Ionising (gamma) irradiation	<input type="checkbox"/> No	
Ethylene oxide	<input type="checkbox"/> No	
Other fumigants or sterilants	<input type="checkbox"/> 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
- ☒ 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:

 Material sources as non GM

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?

No

Specify details:

5 NUTRIENTS & CONSUMER INFORMATION CLAIMS**5.1 NUTRITION INFORMATION**

5.1.1 Please specify the serve size for this as a finished product:

75 gram

5.1.2 For nutrition information below, please specify the **UNITS of measure**:

X grams

Complete nutrient table below. Mandatory nutrients highlighted in blue and bolded, others optional.

NUTRIENT	AVG QUANTITY PER SERVE	% DI per serve	AVG QUANTITY per 100 g
Energy	1230 kJ	14%	1641 kJ
Protein, total	6.68 g	13%	8.9 g
- Gluten			
Fat, total	13.3 g	19%	17.7 g
- saturated	8.55 g	36%	11.4 g
- transfat			
- polyunsaturated			
- monounsaturated			
Cholesterol			
Carbohydrate	36.2 g	12%	48.2 g
- sugars	7.13 g	8%	9.5 g
Dietary fibre, total			
Sodium	323 mg	14%	430 mg
Potassium			

Nutrient information
is relevant to product
AS SUPPLIED

DO NOT leave bolded NIP
fields blank. Use
numbers, or text "less
than" with value; or
"unavailable" or "not
detected" for gluten.

5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances

Specify only one target population for product (selection **ONLY ONE** check box):

X Adults☐ Young Children☐ Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100 g	% RDI / serve	MINERALS specify which minerals	AVG QUANTITY per 100 g	% RDI / serve

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	1.70%
% Moisture	21.60%

Estimation content accounted for per 100 g	98.10
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5.1.5 Please specify how the carbohydrate value has been determined:

☒ Difference as defined in Standard 1.2.8
 ☐ 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. ☐

For laboratory analysis, specify date of analysis: **09-February-2022**

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	Audit	Yes
Kosher	No		
Organic	No		
Biodynamic	No		
Invalid claim: Section 3.2 / 3.3 / 3.4 / 3.5	Ovo-lacto-vegetarian	No	
	Lacto-vegetarian	No	
	Vegan	No	

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	365	Days	5	Days
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	-18 °C	Specify range:	Ambient °C
Temperature control during transport	Is required ?	Yes		
	Specify range:	-18 °C		
Specify any OTHER storage requirements:	None		None	

6.1.2 Specify the type of date mark to be used: **Best before**

Refer to AFGC Date Marking Guide

6.2 POTENTIAL HAZARDS

6.2.1 Are there any potential hazards associated with the product ? **No** Yes/No

6.3 TRANSPORT

How is product transported and packaged?

Bulk/wholesale package, not individually packaged

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

3.38

kg

(specify unit of measure)

6.4.3 Target Fill (if applicable)

NA

(specify unit of measure)

6.4.4 Drained Weight (if applicable)

NA

(specify unit of measure)

6.4.5 IF AQS is used, what is the statistical variance in the fill measurement?

NA

6.5 TRACEABILITY

Please provide any general comments about the traceability coding used on the product:

Ink jet print 'Product Name Best Before DD/MM/YY' is printed on side of carton. No traceability printed on internal plastic liner.

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding (Please TICK as appropriate)	<input type="checkbox"/> Date code	<input type="checkbox"/> Batch number	<input checked="" type="checkbox"/> Date code	<input type="checkbox"/> Batch number
	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number
Method of coding	Ink Jet			
Location of code	On side of carton			
Number of characters in code				
Example of coding format	Product Name Best Before DD MM YY			
Coding translation				

6.6 PRODUCT PACKAGING

6.6.1 Are tamper evident controls included in the packaging design? **No** Yes/No

6.6.2 Has unit packaging been assessed for migration of substances into food? **No** 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:

45 units of 75g butter croissants bulk packed into a blue lined carton, taped and palletised. Pallet shrink wrapped and a pallet label attached.

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 Liner	Cardboard
Specify components / material used in packaging	Ceramic	No	No
	Glass	No	No
	Metal	No	No
	Paper / cardboard	No	Yes
	Packing materials	No	No
	Plastics	Yes	No
	Specify plastic coding symbol number	NA	
	% of total using recycled component	0%	100%
Seal	What is the seal method?	Tape	Tape
Dimensions	Height (mm)		160
	Width (mm)		588
	Depth (mm)		272

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet

 kg

6.7.2 Stack height of loaded pallet

 cm

6.7.3 Specify the type of pallet

☒ Wooden☐ Plastic☐ Other

6.7.4 What is the pallet pattern

☐ Column stack☒ Interlocking

6.7.5 Number of :

units per shipper

shippers per pallet

layers per pallet

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
Baked Quality Evaluation	In-house specification			

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
Unit - Baked Weight	75g	Scales/Routine Line Inspection		
Final product packaged weight Net	3.38kg	Scales/Routine Line Inspection		
Foreign Object	5mm Ferrous, 5.0mm Non-Ferrous & 6mm Stainless Steel	Metal Detector		

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
Bacillus cereus	<100 cfu/g	AS 5013.2-2007	No	
Enterobacteriaceae	<100 cfu/g	AS 5013.8-2004	No	
Mould	<100 cfu/g	AS 5013.29-2009	No	
Yeast	<1000 cfu/g	AS 5013.29-2009	No	
Coagulase Positive Staphylococci	<100 cfu/g	AS 5013.12.1-2004	No	

[illegible]

(Examples may include pesticide residue screen, antibiotic residue screen, heavy metal screen, aflatoxins screen, salt, acid, pH, moisture, brix, Aw, Nutrition Information Test, etc)

No	Yes/No
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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				