

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.01 - 2011



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WARRANTY: This document is intended as a guide only: legal requirements are contained in the Food Standards Code and relevant food legislation and other applicable laws. The information in this document could not be relied upon as legal advice or used as a substitute for legal advice. You should exercise your own skill, care and judgement before relying on this information in any important matter.

1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	PAMPAS 102MM UNBAKED SHELLS FZN 144X52G	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	31243	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	9310267001100	SPECIFY IMPORT TARIFF CODE	

1.1 SUPPLIER INFORMATION

COMPANY NAME		Goodman Fielder		
BUSINESS NUMBER (ABN)		35000024546		
TRADING NAME		Goodman Fielder Consumer Foods Pty Ltd		
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	39	Delhi Road	North Ryde
	STATE / COUNTRY / POST CODE	NSW	Australia	2113
POSTAL ADDRESS	POST ADDRESS / SUBURB	Locked Bag 2222		North Ryde
	CITY / COUNTRY / POST CODE	North Ryde	Australia	2113
KEY CONTACT FOR QUERIES	NAME	Consumer Advisory Centre		
	POSITION TITLE			
	EMAIL ADDRESS	cac@goodmanfielder.com.au		
	PHONE	1800 025 066 (Aust)	FAX	
DATE FORM COMPLETED	2/09/2016	ISSUE DATE	2/09/2016	
DOCUMENT NO:	31243	ISSUE NUMBER	1	

1.2 MANUFACTURING INFORMATION

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

COMPANY NAME		Goodman Fielder Home Ingredients		
SITE: #1	NUMBER / STREET / SUBURB	11-13	Sunshine Road	West Footscray
STATE / COUNTRY / POST CODE		Victoria	Australia	3012
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	Goodman Fielder Consumer Foods Pty Ltd		
JOB TITLE	Product Development Manager - In Home Baking & Food Service		
EMAIL	cac@goodmanfielder.com.au		
TELEPHONE - WORK	1800 025 066 (Aust)	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	Goodman Fielder	
NAME (Please print)	Fiona Johnson	
JOB TITLE (Please print)	Product Development Manager	
AUTHORISED SIGNATURE		Insert signature here
DATE OF AUTHORISATION	2/09/2016	

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:

COMPLETED	Section 1 - Contact details and declaration
PARTIAL	Section 2 - Product Information & Ingredients
PARTIAL	Section 3 - Compositional information
PARTIAL	Section 4 - Foods requiring pre-market clearance
PARTIAL	Section 5 - Nutrients & consumer information claims
PARTIAL	Section 6 - Product shelf life, storage & packaging
PARTIAL	Section 7 - Chemical, microbial, organoleptic & physical specifications
NOT DONE	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 Unbaked Sweet Shortcrust Pastry Shells with crimped edge design (102 mm in diameter 17 mm deep).

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Wheat flour, margarine [vegetable oil, water, salt, milk solids, emulsifiers (soy lecithin, 471), flavour, antioxidant (320), colour (160a)], sugar, water, preservative (202).

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

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

2.3.2 Specify which best describes the product

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

2.4 COUNTRY OF ORIGIN

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

Declaration:

Country:

Other statement

Please specify: Made in Australia from at least 75% Australian ingredients

2.4.2 Indicate if the local content of ingredients/components originating from country where origin claimed

on average exceeds 95% No Yes/No

on average exceeds 50% Yes Yes/No

2.4.3 Are the primary components, from which this product is made or derived, sourced from more than one country?

Yes Yes/No

IF YES, nominate the countries the primary components used to make the product come from:

Australia		
Malaysia		

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?

5

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component %
Wheat Flour	Proprietary		
Margarine	Proprietary	Vegetable oils, water, salt, milk solids, emulsifiers (soy lecithin, 471), flavour, antioxidant (320), colour (160a).	Proprietary Informat
Sugar	Proprietary		
Water	Proprietary		
Preservative (202)	Proprietary		

2.7 PROCESSING AIDS

Specify all processing aids used in the manufacture of this product not otherwise declared in the ingredient list.

NAME OF PROCESSING AID	FSC ADDITIVE NUMBER OR EC (as applicable)	PERMITTED USE AND CLASS NAME

3 COMPOSITIONAL INFORMATION**3.1 MANDATORY ADVISORY OR WARNING STATEMENTS & DECLARATIONS**

("Yes" response triggers a mandatory advisory or warning statement. Refer Standard 1.2.3 of the Code)

FOOD / COMPONENT	PRESENT YES / NO
Bee pollen presented as a food or ingredient	No
Propolis presented as a food or ingredient	No
Unpasteurised milk and unpasteurised liquid milk products	No
Aspartame or aspartame-acesulphame salt (or phenylalanine)	No
Unpasteurised egg products	No
Quinine	No
Kola beverages containing added caffeine	No
Guarana or extracts of guarana	No
Phytosterol esters	No
Tall oil phytosterols.	No
Cereal-based beverages, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only.	No
Evaporated and dried products made from cereals, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only, as reconstituted according to directions for direct consumption.	No
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.	No
Evaporated milks, dried milks and equivalent products made from soy or cereals, where these foods contain no more than 2.5% m/m fat as reconstituted according to directions for direct consumption.	No
Royal jelly presented as a food or ingredient	No
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	No

3.2 ALLERGEN MANAGEMENT & CONTROL

- | | |
|---|------------------------------|
| | Yes/No |
| 3.2.1 Does the facility have a Food Safety Program? | <input type="checkbox"/> Yes |
| 3.2.2 Does the facility have a documented allergen management plan? | <input type="checkbox"/> Yes |
| IF YES, does this include the management of cross contact allergens? | <input type="checkbox"/> Yes |
| 3.2.3 Has the Food Safety Program been independently audited and certified? | <input type="checkbox"/> Yes |

If Yes provide name of Certifying Body
 Date of most recent audit / inspection 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)*

- | | |
|--|---|
| <input checked="" type="checkbox"/> validated cleaning procedures
<input type="checkbox"/> control of personnel movement in factory
<input checked="" type="checkbox"/> documented procedures and controls
<input checked="" type="checkbox"/> raw material sourcing & tracing
<input type="checkbox"/> other <input style="width: 250px;" type="text"/> | <input checked="" type="checkbox"/> production scheduling
<input checked="" type="checkbox"/> staff training
<input checked="" type="checkbox"/> isolated storage of allergens
<input checked="" type="checkbox"/> dedicated equipment |
|--|---|

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 | | |
| <input type="checkbox"/> Yes | Cereals containing gluten & their products [<i>wheat, rye, barley, oats, spelt</i>] | |
| <input type="checkbox"/> No | Crustacea & crustacea products | |
| <input type="checkbox"/> No | Egg & egg products | |
| <input type="checkbox"/> No | Fish & fish products (including mollusc with or without shells and fish oils) | |
| <input type="checkbox"/> No | Lupin & lupin products [** not a mandatory labelling allergen at this time] | |
| <input type="checkbox"/> Yes | Milk & milk products | |
| <input type="checkbox"/> No | Peanut & peanut products | |
| <input type="checkbox"/> No | Sesame seed & sesame seed products | |
| <input type="checkbox"/> Yes | Soybean & soybean products | |
| <input type="checkbox"/> No | Tree nuts & tree nut products | |
| <input type="checkbox"/> | Reserved for future allergen - left blank intentionally | Yes/No |
| <input type="checkbox"/> | Cereals containing gluten & their products Has processing rendered this GLUTEN FREE (no detectable gluten)? | <input type="checkbox"/> No |
| <input type="checkbox"/> | Has processing rendered this FREE OF WHEAT PROTEINS ? | <input type="checkbox"/> No |
| <input type="checkbox"/> 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 <small>The allergenic food from which ingredient is derived (e.g. wheat)</small>	DERIVATIVE NAME <small>Ingredient, additive or processing aid (e.g. maltodextrin)</small>	PROPORTION (%)		PROCESS <small>Allergenic protein is removed?</small>
			Derivative in product	Protein / (Gluten) in derivative	
Cereals containing gluten and their products <small>[wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]</small>	Wheat	Flour	10.00%	Information	No
Crustacea & crustacea products					
Egg & egg products					
Fish & fish products <small>(Including mollusc extract and fish oils)</small>					
Lupin & lupin products					
Milk & milk products	Whey Powder	Margarine	0.20%		No
Peanut & peanut products <small>(including peanut oil)</small>					
Sesame Seed & sesame seed products <small>(including sesame oils)</small>					
Soybean & soybean products <small>(including soybean oils)</small>	Soybean Lecithin	Margarine	70.00%		No
Tree nuts & tree nut products					
Reserved for future allergen					

3.3.3 Based on Section 3.3, SPECIFY allergenic ingredients to be declared:

Contains: wheat, milk and soy

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 estimated using the VITAL procedure mg/kg (ppm)
Crustacea & crustacea products	No				
Egg & egg products	Yes	Yes	Egg	Egg White Powder	Not available
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Peanuts & peanut products (inc peanut oil)	No				
Sesame Seed & sesame products	No				
Tree nuts & tree nut products	No				
Reserved for future allergen					

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

No Yes/No

3.4.5 Have cross contact allergen levels been assessed using the VITAL procedure?

No Yes/No

IF NO, Provide appropriate precautionary statement for this product in box below:

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			
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			
	Citrus Fruits - grapefruit, lemon, lime, orange			
Grains, Seeds, Nuts & Spices	Buckwheat	No		
	Coconut, poppy, sunflower, etc	Yes	Sunflower	Refined Sunflower Oil
	Mustard			
Vegetables	Tomato	No		
	Yam	No		
	Allium genus - chive, leek, onion, garlic, spring onion	No		
	Legumes - other than peanut soybeans & lupins			
	Umbelliferae - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip			
Yeast & Yeast Products (including yeast extracts) <i>Tick box if hydrolysed or autolysed</i>	No			
Herbs <i>Tick box if herb / herb extract</i>	No			
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)	Yes	amount added (milligram/kilogram)	0.00	
	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:	
			No	specific gravity if product is alcohol:	
Added Fats & Oils	Animal	No	Specify types of fats and oils:		
			Has fatty acid composition been altered?		Yes/No
			Specify the process used to alter composition:		
	Vegetable	Yes	Specify types of fats and oils:	Palm, Canola, Sunflower	
			If Palm oil is present, is this RSPO certified?	Yes	Yes/No
Has fatty acid composition been altered?			Yes	Yes/No	
			No	Specify the process used to alter composition:	
			No	Hydrogenation	
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		
	Enzyme Hydrolysed	No	Specify type of vegetable protein:		
			No	100% hydrolysis	
Intense sweetener			No	Name of sweetener	Number
			No	Amount (mg/kg)	
Preservatives			Yes	Name of preservative	Number
			Yes	Potassium Sorbate	202
			Yes	Proprietary Information	
Flavour enhancers			No	Name of flavour enhancer	Additive number
			No		
Added Colours			Yes	Specify type/s	Specify Additive Number/s
			Yes	Natural	60(
			Yes	Artificial	
			Yes	Not Defined	
Added Flavours			Yes	Specify overall status	X Flavouring
			Yes		
			Yes	Composition	Flavouring precursors
			Yes		X Synthetic flavouring substances
			Yes		
			Yes		Thermal process flavourings
			Yes		Smoke flavourings
			Yes		Other flavouring
			Yes	Specify if contains Diacetyl as flavour:	Yes/No
Added Salt			No	amount added (milligram/100g)	
Added Sugar			Yes	amount added (gram/100g)	12.40

ANY OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:
	Emulsifiers (471)		Mono and Di Glycerides of fat forming fatty acids
	Emulsifiers		Soy Lecithin

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 - Dairy Cattle
		Specify type of animal derivatives	MilkPowder
		Specify country/ies of origin	Australia
		Describe any heat processing used in the manufacture of this product (temperature/time):	Pasteurisation and spray drying
Meat & Meat products (e.g. animal flesh, animal organs, meat extracts)	No	Specify type of animals <i>(tick appropriate box)</i>	X X X
		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 <i>(tick appropriate box)</i>	X X X
		Specify type of bird derivatives	
		Specify source of bird products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
Fish & Fish products (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	No	Specify type of fish:	
		Specify type of fish derivatives	
		Specify source of fish products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
Honey & Honey products	No	Specify type of honey or honey derivatives	
		Specify source of honey products (i.e. Country and State):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	

4 FOODS REQUIRING PRE-MARKET CLEARANCE

4.1 NOVEL FOODS (Refer Standard 1.5.1 of the Code)

4.1.1 Is this product (or any of its components) listed as a novel food in the standard? No Yes/No

4.2 QUARANTINE TREATMENTS

Specify if this product (or any of its components) has been treated with the following:

TREATMENT METHOD	USED ON ANY COMPONENT	SPECIFY TREATED INGREDIENT
Steam sterilisation	No	
Ionising (gamma) irradiation	No	
Ethylene oxide	No	
Other fumigants or sterilants		

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:

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 Serve size is not relevant for this product.

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

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

NUTRIENT	AVG QUANTITY per 100 g
Energy	1820 kJ
Protein, total	6.3 g
- Gluten	
Fat, total	22.6 g
- saturated	10.3 g
- transfat	
- polyunsaturated	
- monounsaturated	
Cholesterol	
Carbohydrate	51 g
- sugars	12.7 g
Dietary fibre, total	
Sodium	350 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*):

Adults Young Children Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100 g

MINERALS specify which minerals	AVG QUANTITY per 100 g

NOTE: there is no permission to FORTIFY foods with this substance indicated with **

Insert any other nutrient or biologically active substance

NAME OF SUBSTANCE	AVG QUANTITY per 100 g	%RDI / serve

5.1.4 Please provide the following analytical data:

% Ash	0.20%
% Moisture	22.20%

Estimation content accounted for per 100 g	102.30
--	--------

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.

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

Calculation based on analysis of ingredients

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	Inspection	No
Kosher	No		
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	Raw Material Specifications	No
Lacto-vegetarian	Yes	Raw Material Specifications	No
Vegan			

Invalid claim:
Section 3.2 /
3.3 / 3.4 / 3.5

PRODUCT SUITABILITY FOR ... Yes / No	SPECIFY PARTICULAR CLAIMS	HOW IS CLAIM VALIDATED?
"Free" claims		
Sustainability claims		
Humane treatment		
Any other claims		

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		Days
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	minus 18 °C	Specify range:	°C
Temperature control during transport	Is required ?	Yes		
	Specify range:	minus 18 °C		
Specify any OTHER storage requirements:	Keep frozen. Store at or below - 18°C.		Once thawed cannot be refrozen	

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?

Packaged for catering/manufacturing supply

6.4 TRADE MEASUREMENT

6.4.1 Specify which method of trade measurement is used:

Net quantity

6.4.2 What is the package size

7.50

kg

(specify unit of measure)

6.4.3 Target Fill (if applicable)

(specify unit of measure)

6.4.4 Drained Weight (if applicable)

(specify unit of measure)

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

6.5 TRACEABILITY

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

Best Before Date can be used to define manufacturing date.

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding (Please TICK as appropriate)	<input checked="" type="checkbox"/>	Date code	<input type="checkbox"/>	Batch number
	<input type="checkbox"/>	Product code	<input type="checkbox"/>	Lot number
Method of coding	Ink Jet Print			
Location of code				
Number of characters in code				
Example of coding format	BEST BEFORE 12.12.2013 12:45			
Coding translation	BEST BEFORE DD.MM.YYYY 24HR TIME			

6.6 PRODUCT PACKAGING

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

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

6.6.3 Are engineered nanoparticles present in unit packaging? **No** Yes/No

6.6.4 Are you a signatory to relevant packaging stewardship in Australian or NZ ? **Yes** Yes/No

IF YES, have sustainable packaging reporting requirements been met? **Yes** Yes/No

6.6.5 Provide a general description of unit packaging:

Tarts in foil and packed into an outer cardboard shipper

6.6.6 Complete the following table for questions related to packaging of unit package and/or shipper

PACKAGING		UNIT	SHIPPER
Type	Packaging format		Box
Specify components / material used in packaging	Ceramic		
	Glass		
	Metal	Yes	
	Paper / cardboard		Yes
	Packing materials		
	Plastics		
	% of total using recycled component		
Seal	What is the seal method?		
Dimensions	Height (mm)	0	231
	Width (mm)	0	438
	Depth (mm)	0	228

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet

545.0 kg

6.7.2 Stack height of loaded pallet

130.0 cm

6.7.3 Specify the type of pallet

- Wooden
- Plastic
- Other
- Column stack
- Interlocking

6.7.4 What is the pallet pattern

6.7.5 Number of :

units per shipper shippers per pallet
 layers per pallet

7.4 CHEMICAL SPECIFICATIONS

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

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C

8 COMMENTS / ADDITIONAL INFORMATION

8.1 Do you have any comments or additional information ? Yes/No

Question Number	Line Number	Comments

8.2 ADDITIONAL MANUFACTURING SITE INFORMATION (if required)

When nominating product is supplied from more than one manufacturing site, the details provided must be applicable to product coming from any of the sites. For example, if particular allergens occur at only one site then the information provided in the form should identify that the allergens are present even though batches of product made at other sites may be allergen free.

COMPANY NAME				
SITE: #4	NUMBER / STREET / SUBURB			
STATE / COUNTRY / POST CODE				
COMPANY NAME				
SITE: #5	NUMBER / STREET / SUBURB			
STATE / COUNTRY / POST CODE				
COMPANY NAME				
SITE: #6	NUMBER / STREET / SUBURB			

STATE / COUNTRY / POST CODE			
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