

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 15 May 2012



Copyright © 2012 Australian Food and Grocery Council. You may download, display, print and reproduce this content but only in an unaltered form and with the copyright acknowledged

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 should 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	Almond Croissant	SPECIFY COUNTRY IMPORTED INTO	Australia
SUPPLIER'S PRODUCT CODE	6105	SPECIFY COUNTRY EXPORTED FROM	Belgium
BARCODE - UNIT GTIN	5413056039668	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	Alicia Skurrie	
	POSITION TITLE	National Food Service Manager	
	EMAIL ADDRESS	unibakeaus.info@lantmannen.com	
	PHONE	03 9587 5900	FAX
	DATE FORM COMPLETED	26-February-2024	ISSUE DATE 29-February-2024
	DOCUMENT NO:	TECH.PS.016	ISSUE NUMBER 1

1.2 MANUFACTURING INFORMATION

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

COMPANY NAME	Lantmannen Unibake Mouscron NV		
SITE: #1	NUMBER / STREET / SUBURB	Metropoollaan 7	
	STATE / COUNTRY / POST CODE	7700 Mouscron	Belgium
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	Ursula Dewanti		
JOB TITLE	HSQE Manager		
EMAIL	unibakeau.ga@lantmannen.com		
TELEPHONE - WORK	03 9587 5900	TELEPHONE - MOBILE	+61466106005

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	<i>Ursula Dewanti</i>
DATE OF AUTHORISATION	29-February-2024

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
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
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)

Unbaked frozen pre proved product. A rich, buttery croissant with a light, open texture; filled end-to-end with almond paste and topped with flaked almonds

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

An unbaked, frozen, pre proved all-butter croissant, with an almond paste filling, topped with flaked almonds.

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:

Made in

Belgium

or

2.4.2 Indicate if the local content of ingredients/components originating from Belgium

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:

Austria

France

Czech Republic

China

Germany

Netherlands, The

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?

9

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 gluten, Ascorbic acid E300	
Palm Oil, Coconut oil, Butter	IP		
Yeast	IP		
Sugar	IP		
Salt	IP		

--	--	--	--

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
Alpha amylase		
Invertase	E1103	

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? IF YES, does this include the management of cross contact allergens?	<input type="checkbox"/> Yes <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	BRC
Date of most recent audit / inspection	01-May-2023 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 checked="" 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 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"/> Yes	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"/> No	Soybean & soybean products	
<input type="checkbox"/> Yes	Tree nuts & tree nut products	
<input type="checkbox"/>	Reserved for future allergen - left blank intentionally	Yes/No
Cereals containing gluten & their products	Has processing rendered this GLUTEN FREE (no detectable gluten)?	<input type="checkbox"/> No
Cereals containing gluten & their products	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 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
Crustacea & crustacea products					
Egg & egg products	Egg	Egg			No
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	Almonds	Almonds			No
Reserved for future allergen					

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

Contains: Wheat, Gluten, Milk, Egg, Almonds

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	No				
Crustacea & crustacea products	No				
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)	No				
Tree nuts & tree nut products	Yes	No	Hazelnuts		
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: Hazelnuts

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		Saccharomyces Cerevisiae	Hydrolysed	<input checked="" 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>	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)	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:	Butter		
			Has fatty acid composition been altered?	No	Yes/No	
			Specify the process used to alter composition:			
	Vegetable	No	Specify types of fats and oils:	Palm oil		
			If Palm oil is present, is this RSPO certified?	Yes	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)	IP		
Added Sugar		Yes	amount added (gram/100g)	IP		
☐	List specific component:		Provide relevant details necessary for consumer advice:			

ANY OTHER COMPONENT			

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	Austria, Belgium, France, Germany, Ireland, Sweden, Switzerland, UK		
		Describe any heat processing used in the manufacture of this product (temperature/time):	High temperature pasteurisation 72° C/ min.15secs		
Meat & Meat products (e.g. animal flesh, animal organs, meat extracts)	Yes	Specify type of animals <i>(tick appropriate box)</i>			
		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.)	Yes	Specify type of birds <i>(tick appropriate box)</i>	<input checked="" type="checkbox"/> Chicken	<input type="checkbox"/> Quail	<input type="checkbox"/> Other
			<input type="checkbox"/> Duck	<input type="checkbox"/> Turkey	
		Specify type of bird derivatives	Egg		
		Specify source of bird products (i.e. Country and city):	Belgium, the Netherlands		
		Describe any heat processing used in the manufacture of this product (temperature/time):	Pasteurisation		
Fish & Fish products (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	Yes	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	Yes	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:

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	1440 kJ	Nutrient information is relevant to product AS SUPPLIED
Protein, total	6.8 g	
- Gluten		
Fat, total	17 g	DO NOT leave bolded NIP fields blank. Use numbers, or text "less than" with value; or "unavailable" or "not detected" for gluten.
- saturated	7.8 g	
- transfat		
- polyunsaturated		
- monounsaturated		
Cholesterol		
Carbohydrate	39 g	
- sugars	13 g	
Dietary fibre, total		
Sodium	324 mg	
Potassium		

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		Estimation content accounted for per 100 g	N/A
% Moisture			

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)

Supplier Specifications - 18/4/23

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
	Lacto-vegetarian
	Vegan

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	12	Months	1	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:			After baked at cool, ambient tempertaure	

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

4.56

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?

6.5 TRACEABILITY

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

Best before date located on the outer cartons are used to trace the days productions.

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					Printed on the label			
Location of code					Side of the cartons			
Number of characters in code								
Example of coding format					Production Code: 26/04/23 12 15 M00 KEEP FROZEN at -18°C Best before end: 04 / 2024 Net Case Weight: 4.56kg (48x9)			
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:

A cardboard outer case with a blue plastic liner

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format		
Specify components / material used in packaging	Ceramic	No	
	Glass	No	
	Metal	No	
	Paper / cardboard	No	Yes
	Packing materials	No	
	Plastics	Yes	
	Specify plastic coding symbol number		
	% of total using recycled component	0%	65%
Seal	What is the seal method?		Tape
Dimensions	Height (mm)		198
	Width (mm)		298
	Depth (mm)		400

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
Appearance	External: Shiny deep golden brown with lighter shades around the folds, topped with toasted almond flakes. Internal: Flaky laminated creamy coloured inner pastry with a thick pale yellow almond paste filling in the centre.	Baked Sensory evaluation	No	
Colour	Golden brown	Baked Sensory evaluation	No	
Aroma	Baked pastry and sweet almond aroma. No off taints.	Baked Sensory evaluation	No	
Flavour	A sweet, unfried pastry with a sweet nutty almond filling. No off taints.	Baked Sensory evaluation	No	
Texture	Light, crisp flaky pastry layers with a softer inner, with a smooth almond paste. Crunchy flaked almond topping	Baked Sensory evaluation	No	

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
Weight	87 - 102g (target 95g)	Calibrated scale	No	
Length	12cm - 15cm	Vanier caliper	No	
Width	5.2cm - 6.4cm	Vanier caliper	No	
Height	4.2cm - 5.3cm	Vanier caliper	No	

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
Listeria in 25g	Absent	NATA Accredited Lab method	No	
Salmonella in 25g	Absent	NATA Accredited Lab method	No	
Staphylococcus Aureus	< 100 cfu/g	NATA Accredited Lab method	No	

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
NIP testing	± 20%	Theoretical Calculation	No	

8 COMMENTS / ADDITIONAL INFORMATION

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

Question Number	Line Number	Comments
7.3		Micro testing is based on baked product.
5.1	5.1.2	NIP based on baked product

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			