Product Information Form



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

www.afgc.org.au				
PIF VERSION 6.0				
Issue Date	2017-07-07			
Note: this date refers to the date of issue of thi	s version of the PIF by the AFGC	c and NOT the date of issue of the o	completed form by the user.	
Date Completed	8/20/2019			
	PIF Document Status Final			
	Issue Date 8/7/2019			
	Name Completed by Nita Rani	Title Completed by Ingredient Specialist		
	Name Approved by Felicity Jensen	Title Approved by Product Technical Manager		
Sample, Flavour, Ingredient, Retail Ready	Retail Ready			
Product Name	7256 UHT Whip cream			
1.1 Company Information				
Company Logo	Westland Milk Pr	oducts		
Company Name	Westland Da	airy Company		
Trading Name	Westland Milk Products			
Business Address				
	Street Number 56	Street Name Livingstone St	Suburb/City Hokitika	
		Country New Zealand	Postcode 7810	
Postal Address				
	Post Address PO Box 96	Suburb/City Hokitika		
		Country New Zealand	Postcode 7810	
Key Contact for inquiries				
	Name Technical Enquiries Team	Position Title Technical Enquiries		
	Email Address TechnicalEnquiries@westlar	Phone nd.co.nz +64 3371 1800		Powered I
ניין 1.2 Manufacturer Information Company Name		Suburb	Hokitika	

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Ifactu

2019		7256 (Retail Ready)	7256 UHT Whip cream	
Manı	Street Number Street Name	56 Livingstone St	Postcode	7810
2. P	roduct Information			
	Product Name	7256 UHT Whip cream		
	Product Code	7256		
	Product Description	UHT Whipping Cream is made from free	sh cream that has been ultra heat treate	ed for a long shelf life.
	u selling this item to a health facility (e.g. ospital, aged care, mental health facility, nursing home)? (Y/N)	N (No)		
2.1	Ingredient Declaration			
9	2.1 Ingredient Declaration Details		GM Food (Y/N/NS)	N (No)
	Substance Type	I (Ingredient)	Potential for GM cross contact (Y/N/NS)	. ,
	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Cream	Verifiable documentation of status	
	% of total Average (Enter either a number or NS for Not Specified)	NS	Quarantine Treatment applied (Y/N/NS)	N (No)
4	When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%	When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%	Product of Nanotechnology (Y/N/NS)	N (No)
1	Characterising Component (Y/N)	N (No)	2.2 Country of Origin Details	
	Allergen(s) ANZ (Y/N/NS) Allergen(s) International (Y/N/NS)	Y N	Percentage of Total (Average) Country of Origin (1)	NS NZ (New Zealand)
	Potential for Cross Contact Allergen(s) to be present (Y/N/NS)	Ν	Average Australian Ingredients (%)	0.000
	Novel Food as per Standard 1.5.1 (Y/N/NS)	N (No)	Minimum Australian Ingredients (%)	0.000
	Nutritive Substance (Y/N/NS)	N (No)		
	2.1 Ingredient Declaration Details		Nutritive Substance (Y/N/NS)	N (No)
	Substance Type	I (Ingredient)	GM Food (Y/N/NS)	N (No)
	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Raw milk	Potential for GM cross contact (Y/N/NS)	NS (Not Specified)
	% of total Average (Enter either a number or NS for Not Specified)	NS	Verifiable documentation of status	
2	When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%	When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%	Quarantine Treatment applied (Y/N/NS)	N (No)
2	Characterising Component (Y/N)	N (No)	Product of Nanotechnology (Y/N/NS)	N (No)
	Allergen(s) ANZ (Y/N/NS) Allergen(s) International (Y/N/NS)	Y N	2.2 Country of Origin Details Percentage of Total (Average)	NS
	Potential for Cross Contact Allergen(s) to be present (Y/N/NS)	Ν	Average Australian Ingredients (%)	0.000
	Novel Food as per Standard 1.5.1 (Y/N/NS)	N (No)	Minimum Australian Ingredients (%)	0.000
	2.1 Ingredient Declaration Details		Nutritive Substance (Y/N/NS)	N (No)
	Substance Type Name of Ingredient, Food Additive,	I (Ingredient)	GM Food (Y/N/NS)	N (No)
	Vitamin or Mineral, Processing Aid	Stabiliser-Whip cream	Potential for GM cross contact (Y/N/NS)	. ,
	% of total Average (Enter either a number or NS for Not Specified)	NS	Verifiable documentation of status	
	When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%	When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%	Quarantine Treatment applied (Y/N/NS)	N (No)
~	Characterising Component (Y/N)	N (No)	Product of Nanotechnology (Y/N/NS)	N (No)

N (No)

0.35

0.000

0.000

GB (United Kingdom)

Product of Nanotechnology (Y/N/NS)

Average Australian Ingredients (%)

2.2 Country of Origin Details

Percentage of Total (Average)

Country of Origin (1)

Microcrystalline cellulose, Celluslose gum & Carrageenan Minimum Australian Ingredients (%)

Ingredient 3 Characterising Component (Y/N)

Allergen(s) International (Y/N/NS)

Potential for Cross Contact Allergen(s) to be present (Y/N/NS)

Food Standards Code Additive No or

Novel Food as per Standard 1.5.1 (Y/N/NS)

Allergen(s) ANZ (Y/N/NS)

EC (as applicable)

Permitted class name

N (No)

N (No)

460, 466 & 407

Ν

Ν

Ν

7256 (Retail Ready) 7256 UHT Whip cream

		(),	•	
	2.1 Ingredient Declaration Details		GM Food (Y/N/NS)	N (No)
	Substance Type	FA (Food Additive)	Potential for GM cross contact (Y/N/NS)	N (No)
	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Emulsifier-Monoglyceride	Verifiable documentation of status	
	% of total Average (Enter either a number or NS for Not Specified)	NS	Quarantine Treatment applied (Y/N/NS)	N (No)
	When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%	When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%	Product of Nanotechnology (Y/N/NS)	N (No)
ant a	Characterising Component (Y/N)	N (No)	2.2 Country of Origin Details	
4	Allergen(s) ANZ (Y/N/NS)	Ν	Percentage of Total (Average)	0.1
lugredient	Allergen(s) International (Y/N/NS)	Ν	Country of Origin (1)	DK (Denmark)
_	Potential for Cross Contact Allergen(s) to be present (Y/N/NS)	Ν	Country of Origin (2)	RU (Russian Federation)
	Food Standards Code Additive No or EC (as applicable)	471	Country of Origin (3)	UA (Ukraine)
	Permitted class name	Mono and diglycerides of fatty acids	Average Australian Ingredients (%)	0.000
	Novel Food as per Standard 1.5.1 (Y/N/NS)	N (No)	Minimum Australian Ingredients (%)	0.000
	Nutritive Substance (Y/N/NS)	N (No)		
	• • • • • • • • • • • •			
	2.1 Ingredient Declaration Details		GM Food (Y/N/NS)	N (No)
	Substance Type	FA (Food Additive)	Potential for GM cross contact (Y/N/NS)	N (No)
	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Emulsifier-Polysorbate 80	Verifiable documentation of status	
	% of total Average (Enter either a number or NS for Not Specified)	NS	Quarantine Treatment applied (Y/N/NS)	N (No)
	When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%	When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%	Product of Nanotechnology (Y/N/NS)	N (No)
n at	Characterising Component (Y/N)	N (No)	2.2 Country of Origin Details	
1 D	Allergen(s) ANZ (Y/N/NS)	Ν	Percentage of Total (Average)	0.04
ugr	Allergen(s) International (Y/N/NS)	Ν	Country of Origin (1)	SG (Singapore)
_	Potential for Cross Contact Allergen(s) to be present (Y/N/NS)	Ν	Country of Origin (2)	MY (Malaysia)
	Food Standards Code Additive No or EC (as applicable)	433	Country of Origin (3)	ID (Indonesia)
	Permitted class name	Polysorbate 80	Country of Origin (4)	FR (France)
	Novel Food as per Standard 1.5.1 (Y/N/NS)	N (No)	Average Australian Ingredients (%)	0.000
	Nutritive Substance (Y/N/NS)	N (No)	Minimum Australian Ingredients (%)	0.000

Ingredient List

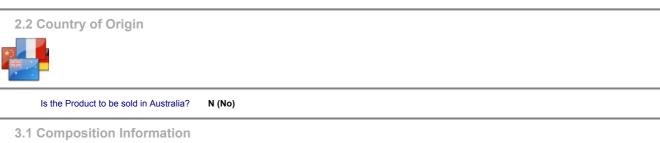
t Cream, Raw milk, Stabiliser-Whip cream, Emulsifier-Monoglyceride & Emulsifier-Polysorbate 80

Addition Check 0.000

Code Standards Compliance

This product complies with the Australia New Zealand food Standards Code; and in addition to the information provided specifically in this form, and without limitation to compliance with any other part of the Code, the product complies with the following Standards where applicable:

Standard 1.4.1 - Contaminants & Natural Toxicants	Y (Yes)
Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or Maximum Residue Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981 in New Zealand	Y (Yes)
Standard 1.4.4 - Prohibited & Restricted Plants & Fungi where applicable, and that where such certification relies on third party audits, analysis, industry codes, or equivalence of international standards to demonstrate compliance, that certificates are current and available	Y (Yes)



Mandatory Advisory Statements

Refer to the list in Schedule S9-2 in the ANZ Food Standards Code click here

If an advisory statement required, list the food and advisory statement below

Bee pollen	Is an advisory statement required about the food or ingredient? N (No)
A food containing bee pollen as an ingredient	Is an advisory statement required about the food or ingredient? N (No)
A beverage made from cereals, nuts, seeds, or a combination of these ingredients, and that contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? N (No)
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? N (No)
A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? N (No)
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? N (No)
Milk, or an analoque beverage made from soy, that contains no more than 2.5 m/m fat.	Is an advisory statement required about the food or ingredient? N (No)
Evaporated milk, dried milk or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains aspartame or aspartame-acesulphame salt.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains quinine.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains guarana or extracts of guarana.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains added phytosterols, phytostanols or their esters.	Is an advisory statement required about the food or ingredient? N (No)
A cola beverage that contains added caffeine.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains a cola beverage that also contains added caffeine as an ingredient.	Is an advisory statement required about the food or ingredient? N (No)
Propolis.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains propolis as an ingredient.	Is an advisory statement required about the food or ingredient? N (No)
Unpasteurised egg products.	Is an advisory statement required about the foqebovered by I ingredient? N (No)

		Unpasteurised milk.		Is an advisory stater ingredient? N (No)	nent required about the food or
		Unpasteurised liquid milk products.		ls an advisory stater ingredient? N (No)	nent required about the food or
I	Manda	tory warning statement - royal jelly			
	Is the	food or does the food contain royal jelly (Y/N)	N (No)		
Γ	3.2.	1 Allergens			
	1				
		Allergens to be declared:	Type Values Allergen ANZ Milk and milk products		
		3.2.1 Allergen(s)		Process: Is allergenic protein removed? (Y/N)	N (No)
		Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Cream	Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N)	N (No)
_	_	Allergen Type	8 (Milk and milk products)	3.2.2 Cross Contact Allergens Details	
Allergen	1	Labelling exemption	4 (Milk)	Allergenic Ingredient, Food Additive, Vitamin, Mineral, Processing Aid or Nutritive substance	Cream
		3.2.1 Allergens Details		Allergen Type	8 (Milk and milk products)
		Source Name	Bovine milk	Labelling exemption applies?	4 (Milk alcohol distilled from whey;)
		Derivative name	Bovine milk		witcy,
		3.2.1 Allergen(s)		Process: Is allergenic protein removed? (Y/N)	N (No)
		Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Raw milk	Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N)	N (No)
_	_	Allergen Type	8 (Milk and milk products)	3.2.2 Cross Contact Allergens Details	
Allergen	2	Labelling exemption	4 (Milk)	Allergenic Ingredient, Food Additive, Vitamin, Mineral, Processing Aid or Nutritive substance	Raw milk
		3.2.1 Allergens Details		Allergen Type	8 (Milk and milk products)
		Source Name	Bovine milk	Labelling exemption applies?	4 (Milk alcohol distilled from whey;)
		Derivative name	Bovine milk		

3.2.2 Cross Contact Allergens



Have you conducted or do you wish to conduct a VITAL® risk assessment for cross contact allergens (Y/N)? Y (Yes)

an initiative of the Allergen Bureau

If you wish to conduct a VITAL® risk assessment for cross contact allergens please click on the following link which will take you to the Allergen Bureau website: click here

If Yes, Provide VITAL risk assessment outcome:

2 ("May be present" statement is required)

Provide the precautionary allergen statement Contains milk.

3.3 Additional Information Requirements



Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil? Y (Yes)

If yes, what is the classification of the type of palm oil and palm oil products?

Other palm-based derivatives and fractions

Is it RSPO certified? N (No)

Has fatty acid composition been altered? Y (Yes)

If yes, specify the process used to alter the composition **Hydrogenation**

Food/Component

Sub-Food/ Component

Gelatine

Beef - collagen

Present? N (No)

Other source

Present? N (No)

Antioxidants

Butylated hydroxyanisole

Present? N (No)

Butylated hydroxytoluene

Present? N (No)

Other Antioxidants

Present? N (No)

Alcohol (Residual) and ethanol

Present? N (No)

Added fats and oils

Animal

Present? Y (Yes)

Specify types of Animal fats and oils

Cow - dairy	Has fatty acid composition been altered? N (No)	Specify the process used to alter the composition n/a
Vegetable		
Present? Y (Yes)		
Specify types of fats and oils		
Canola Oil/Rapeseed Oil	Has fatty acid composition been altered?	Specify the process used to alter the composition Hydrogenation

Y (Yes)

Hydrolysed vegetable proteins

Acid hydrolysed

Present? N (No)

Enzyme hydrolysed

Present? N (No)

Added colours

Present? N (No)

Added flavours

Present? N (No)

If product is salt, then respond "yes" to added salt.

Present? (1) N (No)

Present? (2) N (No)

Present? (3) N (No)

Added sugar

If product is sugar then respond "yes" to added sugar.

Present? (1) N (No)

Present? (2) N (No)

Present? (3) N (No)

https://www.pifmanager.com/AppGen/BizPifPrint.aspx

Any Other Component

List Specific Component Rapeseed oil

List Specific Component **Palm oil**

Provide relevant details for consumer advice: It is used in the ingredient monoglyceride.

Provide relevant details for consumer advice: It is used in the ingredient Polysorbate 80.



If assessed:



Link to the Bicon website: click here

Link to the NZ Ministry of Primary Industries website: click here



Nutrient List

Note: For Ingredients and flavours, only the average quantity per 100g/100mL is required to be completed.

Nutrition Details

Gluten is a Required Field if a gluten free or low gluten claim is made

Energy

Energy	Average Quantity per 100 g/mL 1404		
-	Unit of Measure kJ		

Nutrients

Protein, total (g)		Average Quantity per 100 g/mL 2.2			
- Gluten	I	l l		[-	1
Fat, total (g)		Average Quantity per 100 g/mL 35.5			
-saturated (g)	I	l l	1	[-	I.
-trans (g)	I	l l		[-	I.
-polyunsaturated (g)	I	l l	1	[-	1
-monounsaturated (g)	I	l l	1	[-	1
Cholesterol (g)	I	l l	I	-	I
Carbohydrate (g)		Average Quantity per 100 g/mL 3.1			Powered

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-sugars (g)	I			l I	1
Dietary fibre, total (g)				l I	I
Sodium (mg)		Average Quantity per 100 g/mL 30			
Potassium (mg)	1			-	
Phosphate (mg)			-	-	

Target Population

Food for target population 999 (Any other food)

Vitamins

Minerals

Other Nutrient or biologically active substance

Information about the food or product

Information about the nutrition information

Please nominate the source or method used to develop the nutrition information

Other commercial software

6.1 Nutrition, Health and Related Claims

Are you making a Nutrition content and/or Health claim in relation to this product? (Y/N) N (No)

6.2 Front of Pack Labelling

6.2.1 Health Star Rating

If you wish to calculate a Health Star Rating for this product, follow this link: click here

Have you calculated a Health Star Rating for this Product? (Y/N) N (No)

6.2.2 Daily Intake Guide

If you wish to determine the Daily Intake Guide (DIG) amounts for this product, follow this link: click here

Have you calculated the Daily Intake Guide (DIG) for this Product? (Y/N) **N (No)**

6.3 Certification, Endorsement and Other Claims

This table is to be completed to provide information to assist your customer to determine the suitability of the product for use in certain products or to make certain claims.

Claim Type

6.3.1 Nutrition and Health Logos and Symbols

Gluten Free

Claim can be made? (Y/N) N (No)

The Glycaemic Index (GI)

GI logo will be or can be used (Y/N) N (No)

Treatwise

Will the "Be Treatwise" logo be used? (Y/N) N (No)

Other logo or symbol? (Y/N) N (No)

6.3.2 Religious

Halal

```
Specify if suitable for Halal
                                  Claim can be
                                                   Specify Particular Claim
                                                                                                            How has this been validated/substantiated?
 (Y/N)
                                  made? (Y/N)
                                                   Halal certified
                                                                                                            Proof of document
 Y (Yes)
                                   Y (Yes)
      Certificate Available? (Y/N)
      Y (Yes)
Certifying Body
                                                                                                     Certificate Expiry date
   New Zealand Islamic
                                    Certificate Number
   Development Trust (NZIDT)
                                    HL D3904/2019
                                                                                                     3/31/2022
    -
Kosher
 Specify if suitable for Kosher? (Y/N)
                                  Claim can be made? (Y/N)
                                                   Specify Particular Claim
                                                                                                            How has this been validated/substantiated?
                                                   Kosher certified
                                                                                                            Proof of document
 Y (Yes)
                                  Y (Yes)
      Certificate Available? (Y/N)
      Y (Yes)
Certifying Body
```

Certificate Expiry date 5/31/2020

6.3.3 Dietary Choice

Kashrut Authority

Certificate Number

KC#19102-1

Ovo-lacto-vegetarian

Specify if suitable for Ovo-lacto vegetarian (Y/N) Y (Yes)	Claim can be made? (Y/N) Y (Yes)	Specify Particular Claim All products produced by Westland Milk Products contain dairy products and are suitable for lactovegetarians and lacto-ovo-vegetarians, but are not suitable for vegans.	How has this been validated/substantiated? Statement provided.
--	--	---	---

Lacto-vegetarian

Specify if suitable for Lacto- vegetarian (Y/N) Y (Yes)	Claim can be made? (Y/N) Y (Yes)	Specify Particular Claim All products produced by Westland Milk Products contain dairy products and are suitable for lactovegetarians and lacto-ovo-vegetarians, but are not suitable for vegans.	How has this been validated/substantiated? Statement provided.
---	--	---	---

Vegan

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

6.3.4 Free

Hormone free

Specify if suitable for "Hormone	Claim can be
Free" (Y/N)	made? (Y/N)
N (No)	N (No)

6.3.5 Sustainability claim

Organic

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

Biodynamic

Specify if suitable for	
Biodynamic (Y/N)	
N (No)	

Claim can be made? (Y/N) N (No)

RSPO

Specify if suitable for RSPO N (No)

Claim can be made? (Y/N) N (No)

Rainforest Alliance

 Specify if suitable for Rainforest
 Claim can be made? (Y/N)

 N (No)
 N (No)

6.3.6 Animal welfare

Animal Welfare Approved Scheme

Specify if suitable for Animal	Claim can be
Welfare Approved Scheme	made? (Y/N)
(Y/N)	N (No)
N (No)	(<i>'</i>

Marine Stewardship

Specify if suitable for Marine Stewardship (Y/N)	Claim can be made? (Y/N)
N (No)	N (No)

Dolphin Friendly

Specify if suitable for Dolphin	Claim can be
Friendly (Y/N)	made? (Y/N)
N (No)	N (No)

Sow stall free

Specify if suitable for Sow stall	Claim can be
free (Y/N)	made? (Y/N)
N (No)	N (No)

Free range

Specify if suitable for Free	Claim can be
Range (Y/N)	made? (Y/N)
N (No)	N (No)

6.3.7 Other

Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring	Claim can be made? (Y/N)
ingredients (Y/N)	N (No)
N (No)	、 ,

Derived from a natural process without chemical modification

Specify if suitable for Derived	Claim can be
from a natural process without	made? (Y/N)
chemical modification (Y/N)	N (No)
N (No)	()

Additional Claim

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

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7. Shelf Life		
Link to the AFGC Date Marking	Guide: <u>click here</u>	
Product as supplied - Unopened p	ack or bulk container	
Type of date mark applied		
		Best Before
Specify Shelf Life 9	Period Months	
Temperature control required du Y (Yes)	ring storage?	
If yes, select from dropdown 1 (Never Warmer than)	Temperature 4 degree celsius	
Temperature control required du Y (Yes)	ring transport?	
If yes, select from dropdown 1 (Never Warmer than)	Temperature 4 degree celsius	

Product once in use - Resealable pack or bulk container

	1
Specify Shelf Life 3	Period Days
Temperature control required d Y (Yes)	luring storage?
If yes, select from dropdown 1 (Never Warmer than)	Temperature 4 degree celsius
Temperature control required d Y (Yes)	luring transport?
If yes, select from dropdown 1 (Never Warmer than)	Temperature 4 degree celsius

AFGC Cold Chain Guideline rules:"NEVER WARMER THAN" temperature in degrees Celsius"MAX OUT OF REFRIGERATION TIME" time in minutes"KEEP ABOVE" optional, temperature in degrees Celsius

8. Traceability		
ULLIT SOL		
		,

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

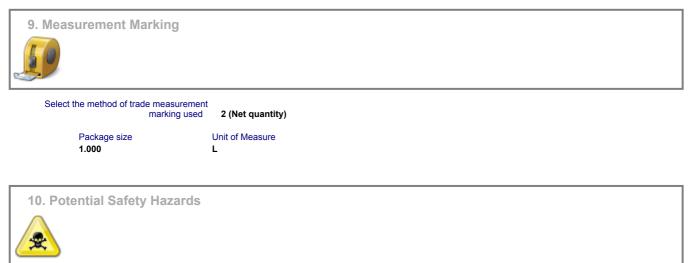


Batch Number

Method of Coding Jet coding Location of Code Carton

Example of code format BU####### # YYYY/MM/DD YYYY/MM/DD HH:MM Registration No. 151 Code translation Batch number, Jaw number Production date Best Before Date Other: Time, Factory code

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



Are there any potential hazards associated with the product? (Y/N)? N (No)

11.0 Product Packaging & 11.1 Packaging Materials

Is the prod	uct packaged? Y (Yes)	
Packaging stewardship			
Is your business a signatory to Covenant or other packaging s	the Australian Packag stewardship program?	ging	
Link to Packaging Covenant <u>c</u>	lick here		
Sealing			
What is the method of sealing	the primary packaging	? Heat	Other
What is the method of sealing	the Secondary packag	jing?	Other
Tamper evident			
Is the packaging ta	mper evident? Y (Yes)	
If yes, describe the nature	re of the tamper evident feature Bri l	k has a sealed twist cap.	
Colour			
Pack Size			
Pack size: 1.000	Unit of Measure L		
Dimensions (external)			
Primary Pack			
Height 195.000	Unit of Measure mm		
Width 90.000	Unit of Measure mm		

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Depth 58.500		Unit of Measure mm				
Weight		Unit of Measure				
4.000 Pack N	200	g				
	e TBA1000S Helicap2	3				
Seconda	ry Pack					
Height 188.000		Unit of Measure mm				
Width 357.000		Unit of Measure mm				
Depth 222.000		Unit of Measure mm				
Weight 450.000		Unit of Measure g				
Pack N 1L cart						
	1. 1 Packaging Materi Naterials List		Corrugated board	Are engineered nanoparticles prese Description of PackagingType - Pa		
▲ 1 Back	Naterials List			Box		
C	Corrugated Board			Further details information	The export carton x 1L Tetra Brik car	
Ð	Is the product delivere	d on a pallet?	Y (Yes)			
	Gross weight of load	ded pallet (kg)	1300.000			
Specify th	ne type of pallet (mater	ial)				
Wood						
What is th	ne pallet pattern?					
				Other		
Number o	f units per shipper	Number of shippe	ers per pallet	Number of layers per pallet 6		
12. S	pecifications for	or Complian	ce			
\checkmark						
Test Meth	nods are mandatory and	d must quote AOA	C methods or recognised indep	endent Australian or International standards.	Where a suppliers internal t	iest
	anoleptic Specifications		te if Certificate of Analysis (C of	A) or Certificate of Conformance (C of C) can	be provided.	
	12.1 Organoleptic	Specifications		C of A Available?	N (No)	
ptic	Test/Parameter		Colour			
Organoleptic	Specification		Creamy white			
Org	Test Method		WMP In house method			
12.2 Phy:	sical Specifications					Powere
-	12.2 Physical Specific	ations		C of A Available?	N (No)	
_	Test/Parameter		Foreign matter			
-						

1

Max-Not detected

Specification Test Method

AQ In house sediment pad

12.3 Microbiological Specifications

	12.3 Microbiological Spec	ifications	C of A Available?	Y (Yes)
gical	Test/Parameter	Commercial sterility		
	Specification	Min-Pass		
Microb	Test Method	WMP In house method		

12.4 Chemical Specifications

Chemical	12.4 Chemical Specifications Test/Parameter Specification Test Method	Fat Min-35g/100g Max-42.6g/100g ISO 2450	C of A Available?	Y (Yes)
Chemical	12.4 Chemical Specifications Test/Parameter Specification Test Method	Protein Min-1.9g/100ml ISO 8968-1	C of A Available?	N (No)
Chemical Chemical	12.4 Chemical Specifications Test/Parameter Specification Test Method	Aflatoxin Max-0.5mcg/kg AQ In House UPLC	C of A Available?	Y (Yes)
Chemical	12.4 Chemical Specifications Test/Parameter Specification Test Method	Lead Max-0.1ppm Wet Oxidation ICP-MS	C of A Available?	Y (Yes)

13. Company Specific
Company Specific Comments Refer FG 04.0
14. Extra Comments and Attachments

Extra Additional Comments

Refer the product technical data sheet for more information.

15. Summary of Statements and Claims

7256 (Retail Ready) 7256 UHT Whip cream

Summary of Statements and Claims

Туре	Values
Ingredients List	Cream, Raw milk, Stabiliser-Whip cream, Emulsifier-Monoglyceride & Emulsifier-Polysorbate 80
Characterising Component	No Characterising Component Declared.
Allergens	Are there allergens formulated into the product? - Yes.
Display field for Allergens	Cream Milk and milk products, Raw milk Milk and milk products
VITAL outcome	"May be present" statement is required
Novel Foods	No Novel Food(s) Declared.
Nutritive Substances	No Nutritive Substance(s) Declared.
GM Cross Contact	No GM Cross Contact Allergens Declared.
Quarantine treatment applied	No Quarantine Treatments Declared.
Palm Oil	Does this material contain Palm Oil or Derivatives of Palm Oil? - Yes.
Classification of the Type of Palm Oil	Other palm derivatives and fractions
Kosher Claim	Kosher certified
Halal Claim	Halal certified
Ovo-lacto- vegetarian	All products produced by Westland Milk Products contain dairy products and are suitable for lactovegetarians and lacto-ovo-vegetarians, but are not suitable for vegans.
Lacto-vegetarian	All products produced by Westland Milk Products contain dairy products and are suitable for lactovegetarians and lacto-ovo-vegetarians, but are not suitable for vegans.



PIF Status	Final
Empty Mandatory Field	[3.3 Additional Information Requirements]
	If yes, What is the percentage of palm oil in the raw material?
	[5. Nutrition Information]
	Serving Size:
	Amount
	Unit of Measure
	Number of servings per package:
	Average Quantity per 100 g/mL [x2]
	[11.2 Pallet Configuration]
	Stack height of loaded pallet (cm)
	[3.2.1 Allergens Details]
	Proportion (%) of Derivative in Product [x2]
	Proportion (%) of Protein in derivative [x2]
	[11. 1 Packaging Materials]
	Is the material(s) used in the packaging for this product approved for direct food contact?
	Recycling: Specify coding number
	Recycle content (%)

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