

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 15 May 2012



ALLIED PINNACLE

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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 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 | Pinnacle Meat Pie Premix, 15kg | SPECIFY COUNTRY IMPORTED INTO | |
| SUPPLIER'S PRODUCT CODE | 105361 (Legacy code:11271) | SPECIFY COUNTRY EXPORTED FROM | |
| BARCODE - UNIT GTIN | 9317857112710 | SPECIFY IMPORT TARIFF CODE | |

1.1 SUPPLIER INFORMATION

| | | | |
|--------------------------------|-----------------------------|--|--------------------------|
| COMPANY NAME | Allied Pinnacle Pty Ltd | | |
| BUSINESS NUMBER (ABN) | 85161203005 | | |
| TRADING NAME | Allied Pinnacle | | |
| BUSINESS ADDRESS | NUMBER / STREET / SUBURB | Level 4 Building G, 1 Homebush Bay Drive | Homebush |
| | STATE / COUNTRY / POST CODE | NSW Australia | 2138 |
| POSTAL ADDRESS | POST ADDRESS / SUBURB | Locked Bag 3108 | Rhodes |
| | CITY / COUNTRY / POST CODE | NSW Australia | 2138 |
| KEY CONTACT FOR QUERIES | NAME | Account Manager | |
| | POSITION TITLE | Account Manager | |
| | EMAIL ADDRESS | account.manager@alliedpinnacle.com | |
| | PHONE | | FAX |
| | DATE FORM COMPLETED | 16-March-2018 | ISSUE DATE 16-March-2018 |
| | DOCUMENT NO: | 1 | ISSUE NUMBER 1 |

1.2 MANUFACTURING INFORMATION

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

| | | | |
|-----------------------------------|------------------------------------|----------------------------------|----------|
| COMPANY NAME | Packed for Allied Pinnacle Pty Ltd | | |
| SITE: #1 NUMBER / STREET / SUBURB | Level 4 | Building G, 1 Homebush Bay Drive | Homebush |
| STATE / COUNTRY / POST CODE | NSW | Australia | 2138 |
| 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 | Gloria McLachlan | | |
| JOB TITLE | Regulatory Affairs Technologist | | |
| EMAIL | gloria.mclachlan@alliedpinnacle.com | | |
| TELEPHONE - WORK | 293524989 | 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 | Allied Pinnacle |
| NAME (Please print) | Gloria McLachlan |
| JOB TITLE (Please print) | Regulatory Affairs |
| AUTHORISED SIGNATURE | GMcL |
| DATE OF AUTHORISATION | 16-March-2018 |

1.5 CUSTOMER DETAILS (WHERE KNOWN)

| | | | |
|----------------------------|--|-----------|--|
| COMPANY NAME | | | |
| NUMBER / STREET / SUBURB | | | |
| CITY / COUNTRY / POST CODE | | Australia | |
| 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 |
| COMPLETED | Section 2 - Product Information & Ingredients |
| COMPLETED | 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)

A blend of selected ingredients which simply require the addition of meat and water to produce a full bodied, flavoursome, freeze-thaw stable filling for meat pies.

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

As per section 2.1

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 (with imported & local ingredients) Australia

or

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

on average exceeds 50% 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:

Australia

China

India

Vietnam

United Kingdom

United States of America

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/No

The PRODUCT has undergone substantial transformation Yes/No

50% or more of total product costs are incurred in the country stated Yes/No

Essential characteristic of the product is the result of local processing conditions 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?

12

| COMPONENT NAME | PERCENT OF TOTAL % | COMPOUND SUBSTANCE INGREDIENTS | |
|------------------|--------------------|--|----------------------------|
| | | Full breakdown list of components in compound ingredient including additive code numbers | Characterising component % |
| Wheat Flour | | | |
| Thickener | | [1422] | |
| Salt | | | |
| Flavouring | | [Hydrolysed Vegetable Protein, Yeast Extract, Salt] | |
| Flavour Enhancer | | [621] | |

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 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 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"/> No | 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"/> No | 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 |
| | Has processing rendered this FREE OF WHEAT PROTEINS ? | <input type="checkbox"/> No |

Yes **Sulphites**, present in ingredients, additives or processing aids

| | | | |
|--|---|-----------------------------------|-------|
| Specify the amount of sulphite: | naturally occurring in ingredients | <input type="text" value="N/A"/> | mg/kg |
| | residual from processing aid, or carry-over in ingredient | <input type="text" value="28.0"/> | mg/kg |
| | added as an ingredient | <input type="text" value="0.0"/> | mg/kg |
| | Total Sulphite | <input type="text" value="28"/> | mg/kg |

Specify type of added sulphite/s and additive number/s

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? No |
|--|--|---|-----------------------|-----------------------|--|
| | | | Derivative in product | Protein in derivative | |
| Cereals containing gluten and their products [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin] | Wheat, Barley, | Wheat Flour,Wheat Starch | PI | PI | No |
| | Spelt, Triticale,Rye | | | | |
| | | | | | |
| | | | | | |
| Crustacea & crustacea products | | | | | |
| | | | | | |
| | | | | | |
| Egg & egg products | | | | | |
| | | | | | |
| | | | | | |
| Fish & fish products (including mollusc extract and fish oils) | | | | | |
| | | | | | |
| | | | | | |
| Lupin & lupin products | | | | | |
| | | | | | |
| | | | | | |
| Milk & milk products | | | | | |
| | | | | | |
| | | | | | |
| Peanut & peanut products (including peanut oil) | | | | | |
| | | | | | |
| | | | | | |
| Sesame Seed & sesame seed products (including sesame oils) | | | | | |
| | | | | | |
| | | | | | |
| Soybean & soybean products (including soybean oils) | | | | | |
| | | | | | |
| | | | | | |
| Tree nuts & tree nut products | | | | | |
| | | | | | |
| | | | | | |
| Reserved for future allergen | | | | | |
| | | | | | |

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

Contains:

3.4 ALLERGEN CROSS CONTACT

Yes/No
Yes

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?

IF YES, complete ALL columns with respect to the potential cross contact allergens based on information received through YOUR supply chain AND YOUR manufacturing processes.

**Refer to VITAL procedure and decision tree. <http://www.allergenbureau.net/vital/>

3.4.2 All columns must be completed WHERE HIGHLIGHTED

| ALLERGENIC SUBSTANCE | PRESENT IN SAME FACILITY Yes/No | PRESENT ON SAME LINE Yes/No | SOURCE FOOD The allergenic food from which ingredient is derived (e.g. wheat) | DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin) | TOTAL PROTEIN** protein level by VITAL , or specify "particulate" mg/kg |
|---|------------------------------------|--------------------------------|--|---|---|
| Cereals containing gluten & their products | Yes | Yes | Wheat/Rye/Barley | Flours | 0 |
| | | | Oats/Spelt & derived products | | |
| Crustacea & crustacea products | No | | | | |
| Egg & egg products | Yes | Yes | Egg | Eggs | 0 |
| | | | | | |
| Fish & fish products (inc mollusc & oils) | No | | | | |
| Lupin & lupin products | No | | | | |
| Milk & milk products | Yes | Yes | Dairy | Dairy derivative | 0 |
| | | | | | |
| Peanuts & peanut products (inc peanut oil) | Yes | Yes | Peanut | Pieces | 0 |
| | | | | | |
| Sesame Seed & sesame products | Yes | Yes | Sesame | Seed/Flavours | 0 |
| | | | | | |
| Soybeans & soybean products (inc soybean oil) | Yes | Yes | Soy | Flours/Proteins | 0 |
| | | | | Flavours | |
| Tree nuts & tree nut products | Yes | Yes | Tree Nut | Pieces/Flavours | 0 |
| | | | | | |
| 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 ?

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:

No precautionary statement applicable. Allergen monitoring program in place. Verification on cross contact allergen is conducted on a monthly basis. All allergen test results are reported in ppm.

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 | Yes | Sunflower oil in raw materials. | | | | |
| | Mustard | No | | | | | |
| Vegetables | Tomato | No | | | | | |
| | Yam | No | | | | | |
| | Allium genus - chive, leek, onion, garlic, spring onion | Yes | Onion | | | | |
| | Legumes - other than peanut soybeans & lupins | No | | | | | |
| | Umbelliferae - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip | No | | | | | |
| Yeast & Yeast Products (including yeast extracts) <i>Tick box if hydrolysed or autolysed</i> | | Yes | Yeast Extract in raw material | Hydrolysed | <input checked="" type="checkbox"/> | Autolysed | <input checked="" type="checkbox"/> |
| | | | | Hydrolysed | <input checked="" type="checkbox"/> | Autolysed | <input checked="" type="checkbox"/> |
| | | | | Hydrolysed | <input checked="" type="checkbox"/> | Autolysed | <input checked="" type="checkbox"/> |
| | | | | Hydrolysed | <input checked="" type="checkbox"/> | Autolysed | <input checked="" type="checkbox"/> |
| Herbs <i>Tick box if herb / herb extract</i> | No | | | | | | |
| Spice (excluding mustard) <i>Tick box if spice / spice extract</i> | Pepper, Nutmeg | Yes | | Spice | <input checked="" type="checkbox"/> | Spice extract | <input checked="" type="checkbox"/> |
| | Pepper, Onion | | | Spice | <input checked="" type="checkbox"/> | Spice extract | <input checked="" type="checkbox"/> |
| | Caosicum | | | Spice | <input checked="" type="checkbox"/> | Spice extract | <input checked="" type="checkbox"/> |
| | | | | Spice | <input checked="" type="checkbox"/> | Spice extract | <input checked="" type="checkbox"/> |

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) | | Present in raw material | |
| | 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 | 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: | | Sunflower & canola oils in raw materials | |
| | | | If Palm oil is present, is this RSPO certified? | | | Yes/No |
| | | | Has fatty acid composition been altered? | | | Yes/No |
| Specify the process used to alter composition: | | | | | N/A | |
| Hydrolysed Vegetable Proteins | Acid Hydrolysed | Yes | Specify type of vegetable protein: | | Maize in raw material | |
| | | | 100% hydrolysis | Yes | Yes/No | |
| | Enzyme Hydrolysed | No | Specify type of vegetable protein: | | | |
| | | | 100% hydrolysis | | | |
| Intense sweetener | | No | Name of sweetener | | Number | Amount (mg/kg) |
| | | | | | | |
| | | | | | | |
| Preservatives | | Yes | Name of preservative | | Number | Amount (mg/kg) |
| | | | Preservative (320) in raw material | | 320 | PI |
| | | | | | | |
| | | | | | | |
| Flavour enhancers | | Yes | Name of flavour enhancer | | Additive number | |
| | | | Monosodium Glutamate | | 621 | |
| | | | | | | |
| | | | | | | |
| Added Colours | | Yes | Specify type/s | | Specify Additive Number/s | |
| | | | Natural | | | |
| | | | Artificial | X | 141 | |
| | | | Not Defined | X | 150d | |
| Added Flavours | | Yes | Specify overall status | | X Natural Flavouring | |
| | | | | | Flavouring precursors | |
| | | | | | | |
| | | | Composition | | X Natural flavouring substances | |
| | | | | | X Natural flavouring complexes/preparations | |
| | | | | | Thermal process flavourings | |
| | | | | | Smoke flavourings | |
| | | | | | Other flavouring | |
| | | | Specify if contains Diacetyl as flavour: | | No | Yes/No |
| Added Salt | | Yes | amount added (milligram/100g) | | PI | |
| Added Sugar | | No | amount added (gram/100g) | | | |

| | | | |
|---------------------|--------------------------|--|---|
| ANY OTHER COMPONENT | List specific component: | | Provide relevant details necessary for consumer advice: |
| | | | |
| | | | |
| | | | |

3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

| FOOD / COMPONENT | PRESENT (Yes/No) | ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED | |
|--|---------------------|---|--|
| Animal & Animal products (e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk, collagen from skin and / or hides etc) | No | Specify type of animals | |
| | | Specify type of animal derivatives | |
| | | Specify country/ies of origin | |
| | | Describe any heat processing used in the manufacture of this product (temperature/time): | |
| Meat & Meat products (e.g. animal flesh, animal organs, meat extracts) | No | 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.) | No | Specify type of birds <i>(tick appropriate box)</i> | |
| | | Specify type of bird derivatives | |
| | | Specify source of bird products (i.e. Country and city): | |
| | | Describe any heat processing used in the manufacture of this product (temperature/time): | |
| Fish & Fish products (e.g. smoked salmon, pilchards, shark fin, fish roe, etc) | No | Specify type of fish: | |
| | | Specify type of fish derivatives | |
| | | Specify source of fish products (i.e. Country and city): | |
| | | Describe any heat processing used in the manufacture of this product (temperature/time): | |
| Honey & Honey products | No | Specify type of honey or honey derivatives | |
| | | Specify source of honey products (i.e. Country and State): | |
| | | Describe any heat processing used in the manufacture of this product (temperature/time): | |

4 FOODS REQUIRING PRE-MARKET CLEARANCE

4.1 NOVEL FOODS (Refer Standard 1.5.1 of the Code)

4.1.1 Is this product (or any of its components) listed as a novel food in the standard?

No Yes/No

4.2 QUARANTINE TREATMENTS

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

| TREATMENT METHOD | USED ON ANY COMPONENT | SPECIFY TREATED INGREDIENT |
|-------------------------------|---|----------------------------|
| Steam sterilisation | <input checked="" type="checkbox"/> Yes | Spices |
| 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

No

feedstock containing GM ingredients or ingredients derived from GM micro-organisms?

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 | 1307.24 kJ | Nutrient information is relevant to product AS SUPPLIED |
| Protein, total | 7.13 g | |
| - Gluten | | |
| Fat, total | 1.07 g | |
| - saturated | 0.11 g | Please confirm fat subgroup levels are correct |
| - transfat | | |
| - polyunsaturated | 0.25 g | |
| - monounsaturated | 0.06 g | |
| Cholesterol | 0 mg | |
| Carbohydrate | 66.32 g | |
| - sugars | 1.03 g | |
| Dietary fibre, total | 2.38 g | |
| Sodium | 4730.5 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 | AVG QUANTITY per 100 g | MINERALS | AVG QUANTITY per 100 g |
|-----------------------|------------------------|------------------------|------------------------|
| specify which vitamin | | specify which minerals | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |

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 | 12.70% |
| % Moisture | 10.40% |

| | |
|--|--------|
| Estimation content accounted for per 100 g | 100.00 |
|--|--------|

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)

From Supplier's data.

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 | No | | |
| Kosher | No | | |
| Organic | No | | |
| Biodynamic | No | | |
| Ovo-lacto-vegetarian | Yes | Nature of ingredients | No |
| Lacto-vegetarian | Yes | Nature of ingredients | No |
| Vegan | Yes | Nature of ingredients | No |

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

6 DURABILITY, PACKAGING AND SUPPLY CHAIN

6.1 SHELF LIFE

6.1.1 Please complete the following details:

| | PRODUCT AS SUPPLIED unopened pack or bulk container | | PRODUCT - ONCE IN USE resealable pack or bulk container | |
|---|--|------------|---|--|
| Specify shelf life | 365 | Days | | |
| Temperature control during storage | Is required ? | Yes | Is required ? | |
| | Specify range: | Ambient °C | Specify range: | |
| Temperature control during transport | Is required ? | Yes | | |
| | Specify range: | Ambient °C | | |
| Specify any OTHER storage requirements: | Store in cool, dry ambient conditions. | | Clean transportation in accordance with Recommended Storage Conditions. | |

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 **15.00** **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

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 checked="" type="checkbox"/> | Batch number | <input checked="" type="checkbox"/> | Date code | <input checked="" type="checkbox"/> | Batch number |
| | <input checked="" type="checkbox"/> | Product code | <input type="checkbox"/> | Lot number | <input type="checkbox"/> | Product code | <input type="checkbox"/> | Lot number |
| Method of coding | Printed | | | | | | | |
| Location of code | On label on bag | | | | | | | |
| Number of characters in code | 9.00 | | | | | | | |
| Example of coding format | BBD: ddmmmyyyy | | | | | | | |
| Coding translation | BBD: ddmmmyyyy | | | | | | | |

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 ? **No** Yes/No

6.6.5 Provide a general description of unit packaging:

Multiwall paper bag

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

| PACKAGING | | UNIT | SHIPPER |
|--|-------------------------------------|-------------|---------|
| Type | Packaging format | Bag | |
| Specify components / material used in packaging | Ceramic | | |
| | Glass | | |
| | Metal | | |
| | Paper / cardboard | Yes | |
| | Packing materials | | |
| | Plastics | | |
| | % of total using recycled component | | |
| Seal | What is the seal method? | Sewn closed | |
| Dimensions | Height (mm) | 700 | |
| | Width (mm) | 400 | |
| | Depth (mm) | 150 | |

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



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 | | | |