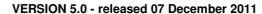
## FOOD INDUSTRY - PRODUCT INFORMATION FORM







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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	MALTESERS® 465g BKT	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	364195	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	ТВС	SPECIFY IMPORT TARIFF CODE	

#### 1.1 SUPPLIER INFORMATION

	of the Electrical Crimination						
	COMPANY NAME	Mars Wrigl	ey Confectionery				
	BUSINESS NUMBER (ABN)	48 008 454	313				
BUSINESS	TRADING NAME	Mars Wrigl	ey Confectionery				
ADDRESS	NUMBER / STREET / SUBURB		Ring Road		Ballarat		
	STATE / COUNTRY / POST CODE	Victoria		Australia		3350	
POSTAL	POST ADDRESS / SUBURB	PO Box 63	3		Ballarat		
ADDRESS	CITY / COUNTRY / POST CODE	Victoria		Australia			3353
KEY CONT	ACT NAME	Kirsty Dool	an				
FOR QUER	POSITION TITLE	Manager Q	&FS MCA				
	EMAIL ADDRESS	Kirsty.Doc	olan@effem.con	<u>n</u>			
	PHONE	61-3-53377	7000	F	AX 61-3-53377769		
	DATE FORM COMPLETED	02-July-20	)21	ISSUE DA	TE 02-July-2021		
	DOCUMENT NO:			ISSUE NUMB	FR		

## 1.2 MANUFACTURING INFORMATION

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

COMPANY NAME	
SITE: #1 NUMBER / STREET / SUBURB	
STATE / COUNTRY / POST CODE	
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:

reads speen, the sentage actains in tarties intermediate to team and or another intermediate in the second			
NAME	Customer Service Team		
JOB TITLE	Customer Service Team		
EMAIL	Contact@auc.mars.com		
TELEPHONE - WORK	61-3-53377000 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	Mars Wrigley Confectio	onery
NAME (Please print)	Kirsty Doolan	
JOB TITLE (Please print)	Manager Q&FS MCA	
AUTHORISED SIGNATURE		
DATE OF AUTHORISATION	02-July-2021	

## 1.5 CUSTOMER DETAILS (WHERE KNOWN)

110 0001 0111211 1110 (1111211 11110 1111)					
COMPANY NAME	Various				
NUMBER / STREET / SUBURB	N/A	N/A		N/A	_
CITY / COUNTRY / POST CODE	N/A				
CUSTOMER CONTACT NAME	N/A				
CUSTOMER'S PRODUCT NAME	N/A				
CUSTOMER'S PRODUCT CODE	N/A				

Cus	tomer 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: <a href="http://www.foodstandards.gov.au/

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: <a href="http://www.afgc.org.au/">http://www.afgc.org.au/</a>

Additional related documents on allergen management and VITAL (Voluntary Incidental Trace Allergen Labelling) documents can be viewed at: <a href="http://www.allergenbureau.net/vital/">http://www.allergenbureau.net/vital/</a>

#### 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
COMPLETED	Section 6 - Product shelf life, storage & packaging
COMPLETED	Section 7 - Chemical, microbial, organoleptic & physical specifications
COMPLETED	Section 8 - Additional comments

ct infor	mation Form	Page 4	Print date:2/07/2
2	PRODUCT INFORMATIO	N & INGREDIENTS	
2.1 F	PRODUCT DESCRIPTION (Phy	rsical and technological description)	
		k chocolate and finished with a polish. In between 16 - 20 mm and an average we	
		STED LABELLING DESCRIPTION	
Crisp	malt centres covered with smoo	th milk chocolate.	
2.3 F	PRODUCT APPLICATION AND	INTENDED USE	
	Specify the intended use of the		
		redient, or may be retail-ready finished	product
	Specify which best describes the	ne product substance, ready for consumption	
	Solia, Serili-Solia or powder	substance, ready for consumption	
2.4 C	OUNTRY OF ORIGIN		
2.4.1	Specify the most appropriate or <b>Declaration:</b>	verarching country of origin declaration w <b>Country:</b>	hich applies to this product :
	Made in (with local & imported	ngredients) Australia	or
2.4.2	Indicate if the local conte	nt of ingredients/components originating f	rom Australia e exceeds 50% <b>Yes</b> Yes/No
243	Are the primary components for	on average om which this product is made or derived	
20	from more than one country?	s the primary components used to make t	Yes Yes/No
	Australia	New Zealand	Malaysia
	Ivory Coast (Côte d'Ivoire)	United States of America	
2.4.4	The IMPORTED CON Th 50% or mor Essential characteristic	n determining country of origin declaration MPONENTS have undergone substantial be PRODUCT has undergone substantial so of total product costs are incurred in the of the product is the result of local process.	transformation Yes Yes/No Yes/No Yes/No Yes/No Yes/No
2.5 Sn	COMPONENT TYPE	s present in product (Tick ONLY ONE ch	eck hav helaw)
	product is a single componer product contains ingredients, v		s

x 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)]

13

How many components are in this product?

COMPONENT NAME	PERCENT OF TOTAL
	%
Sugar	
Milk Solids	
Cocoa Butter	
Glucose Syrup (Sources Include Wheat)	
Cocoa Mass	

## 2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

2.6 INGREDIENT DECLARATION INCLUDIN		
COMPONENT NAME	PERCENT OF TOTAL	
Deday Mall Edward	%	
Barley Malt Extract		
Vegetable Fat Emulsifiers (Soy Lecithin,		
492)		
Wheat Gluten		
Raising Agents (501, 500)		
Salt		
Pectin		
Natural Flavour (Vanilla Extract)		

## 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 A	LLERGEN MANAGEMENT & CONTROL Yes/No
3.2.1	Does the facility have a Food Safety Program?
	Does the facility have a documented allergen management plan?
	IF YES, does this include the management of cross contact allergens?
3.2.3	Has the Food Safety Program been independently audited and certified?
	If Yes provide name of Certifying Body Lloyds Register Quality Assurance Ltd
	Date of most recent audit / inspection 30-October-2020 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)
	X validated cleaning procedures X production scheduling
	X control of personnel movement in factory X staff training
	X documented procedures and controls isolated storage of allergens
	x raw material sourcing & tracing X dedicated equipment
	other
3.3 I	NGREDIENTS TO BE DECLARED AS ALLERGENS OR SULPHITE
	insert <b>YES</b> or <b>NO</b> to indicate if the product contains, or was manufactured using, any ingredient, additive or processing aid which has been
	from the following food sources. Highly processed derivatives must always be declared. Carefully assess compound ingredients for hidden
	s. [** Lupin included as a possible future addition to the Food Standards Code.] s/No
	es Cereals containing gluten & their products [wheat, rye, barley, oats, spelt]
	Crustacea & crustacea products
	lo Egg & egg products
	Fish & fish products (including mollusc with or without shells and fish oils)
	Lupin & lupin products [** not a mandatory labelling allergen at this time]
Y	es Milk & milk products
1	Peanut & peanut products
1	Sesame seed & sesame seed products
Y	Soybean & soybean products
1	Tree nuts & tree nut products
	Reserved for future allergen - left blank intentionally  Yes/No
Cereals	s containing gluten & Has processing rendered this GLUTEN FREE (no detectable gluten)?
	Has processing rendered this FREE OF WHEAT PROTEINS?
Υ	Sulphites, present in ingredients, additives or processing aids
-	Specify the amount of sulphite: naturally occurring in ingredients 0.0 mg/kg
	residual from processing aid, or carry-over in ingredient <5 mg/kg
	added as an ingredient 0.0 mg/kg
	Total Sulphite less than 5 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.

3.3.1 Complete all color	SOURCE NAME	DERIVATIVE NAME		RTION (%)	PROCESS
ALLERGENIC	The allergenic food from	Ingredient, additive or			Allergenic
SUBSTANCE	which ingredient is derived (e.g. wheat)	processing aid (e.g. maltodextrin)	Derivative in product	Protein in derivative	protein is removed?
Cereals containing gluten	Wheat	Glucose	TBC	TBC	Yes
and their products	Wheat	Gluten	TBC	TBC	No
[wheat, rye, barley, oats,	Barley	Malt Extract	TBC	TBC	No
spelt & derived product					
e.g. wheat maltodextrin]					
Crustacea					
& crustacea products					
_					
Egg					
& egg products					
Fish					
& fish products (including mollusc extract					
and fish oils)					
Lupin					
& lupin products					
a lapin products					
	N.C.II.	MUL O de la la			N-
	Milk	Milk Solids	TBC	TBC	No
Milk					
& milk products					
Peanut					
& peanut products (including peanut oil)					
Sesame Seed					
& sesame seed products					
(including sesame oils)					
Soybean	Soybean	Lecithin	TBC	TBC	No
& 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:

## 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. <a href="http://v

http://www.allergenbureau.net/vital/

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				
Egg & egg products	Yes	No	Egg	Egg powder	
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Peanuts & peanut products (inc peanut oil)	Yes	No	Peanut		
Sesame Seed & sesame products	No				
Tree nuts & tree nut products	No				
Reserved for future allergen					

3.4.5	Have cross contact allergen levels been assessed using the VITAL procedure?	Yes	Yes/No
	YES, were VITAL ACTION levels used to determine precautionary statement? Where ACTION LEVEL 2 is indicated, please provide appropriate precautionary statement:		Yes/No
	N/A		

## 3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS

	COMPONENT	PRESENT	NAME OF FOOD	DERIVATIVE NAME
1000	COMI ONLINI	(Yes/No)	(e.g. apple)	(e.g. cider vinegar)
Gelatine	beef - collagen	No		
Gelatine	other source	No		
Seafood	Algae/carrageenan	No		
products	Shellfish (Mollusc)	No		
-	Matsutake mushroom	No		
Fungi	Other mushroom	No		
	Avocado	No		
	Banana	No		
	Pome fruit - apples, pears	No		
Fruits	Stone fruit - cherry, peach, plum, apricot.	No		
	Berry Fruits - blueberry, kiwifruit, strawberry	No		
	Citrus Fruits - grapefruit, lemon, lime, orange	No		
Grains,	Buckwheat	No		
Seeds, Nuts &	Coconut, poppy, sunflower, etc	Yes	Sunflower Seed	Sunflower Oil
Spices	Mustard	No		
	Tomato	No		
	Yam	No		
	Allium genus - chive, leek, onion, garlic, spring onion	No		
	Legumes -			
/egetables	other than peanut soybeans & lupins	No		
	Umbelliferae - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No		
(includin	Yeast Products og yeast extracts) ordrolysed or autolysed	No		
Tick box if	Herbs herb / herb extract	No		
•	Spice ding mustard)	No		
•	spice / spice extract			

## 3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS

FOOD /	COMPONENT	PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED							
	Butylated hydroxyanisole (BHA)	No	amount adde				<u> </u>			
Antiovidanta	Butylated hydroxytoluene	No	amount adde							
Antioxidants			Specify type:	- (	<u> </u>	- 3	<u>′ </u>			
	Other antioxidants	No	amount adde	d (m	nilligram/kilo	ogram	1)			
Added Caffei (exclude natur		No	amount adde	amount added (milligram/kilogram						
Alcohol (Resi		No			level	% v/\	/:			
Alcohol (nesi	luuai)	NO	specific gravit	y if	product is a	lcoho	l:			
			Specify types of fats and oils:							
	Animal	No	Has fatty acid com	ipos	sition been a	altere	d?			Yes/No
			Specify the proces	ss u	sed to alter	comp	osition:			
				0 -		Diam	-11		<b>(</b> - 1	
Added Fats			Specify types of		coa butter. m palm, she					
& Oils			fats and oils:		ngo kernel				., oarme	,,,,
	Vegetable	Yes								
	vegetable	163	If Palm oil is prese						Yes	Yes/No
			Has fatty acid com						Yes	Yes/No
			Specify the proces	ss u	sed to alter	comp	osition:			
				aet:	ahla nrotain					
	Acid	No	Specify type of vegetable protein:							
Hydrolysed	Hydrolysed		100% hydrolysis							
Vegetable - Proteins	Enzyme		Specify type of ve	geta	able protein	:				
Proteins		No	1 7 71		<u> </u>					
	Hydrolysed		100% hydrolysis							
			Name of sweetene	er		N	lumber	Amo	unt (mo	g/kg)
Intense swee	tener	No								
		110								
			Name of preserva	tivo		N.	lumber	Λ	at /sa.	n /l. a.)
			Name of preserva	live		IN	umber	Amo	ount (mo	g/kg)
Preservatives	S	No								
			Name of flavour e	nha	ncer	Α	dditive n	umbe	r	
Flavour enha	incers	No								
r lavour orina		110								
Added Colours										
Added Colou	15	No								
			Specify overall							
			status	X	Natural Fla		•			
Added Flavours					Flavouring	g prec	ursors			
		Yes		V	Noticed fi-		na cultati	20000		
			0.000.000.000	X	Natural fla Natural fla		•			ations
			Composition		Thermal p				hi chai	2110113
					Smoke fla			93		
					Other flav		-			
			Specify if co	oto:			-	do l	Voc/No	

Added	d Salt	Yes	amount added (milligram/100g) Approx 40			
Added Sugar Yes amount added (gram/100g		Approx 50 (added mono & disaccharides)				
~ <b>-</b>	List specific component:		Provide relevant details necessary for consumer advice:			
THE NEW						
ANY OTHER COMPONENT						
₹ 8						

## 3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

3.7 QUARANTINE & IMPORT/E	PRESENT	ADDITIONAL INFORMATION					
	(Yes/No)	TO BE PROVIDED WHERE PROMPTED					
		Specify type of animals	Bovine				
Animal & Animal products (e.g. animal flesh, organs, stock,		Specify type of animal derivatives	milk powder, lactose				
gelatine, animal fat, tallow, milk, collagen from skin and / or hides	Yes	Specify country/ies of origin	Australia, New Zealand, USA, Ireland				
etc)		Describe any heat processing used in the manufacture of this product (temperature/time):	Pasteurisation				
		Specify type of animals (tick appropriate box)					
		Specify type of meat derivatives					
Meat & Meat products (e.g. animal flesh, animal organs,		Specify source of meat products (i.e. Country and city):					
meat extracts)	No	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)?					
		Specify type of birds (tick appropriate box)					
Bird & Bird products	No	Specify type of bird derivatives					
(e.g. meat, fat, eggs, extracts, feathers, feet, etc.)		Specify source of bird products (i.e. Country and city):					
		Describe any heat processing used in the manufacture of this product (temperature/time):					
		Specify type of fish:					
Fish & Fish products		Specify type of fish derivatives					
(e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	No	Specify source of fish products (i.e. Country and city):					
		Describe any heat processing used in the manufacture of this product (temperature/time):					
		Specify type of honey or honey derivatives					
Honey & Honey products	No	Specify source of honey products (i.e. Country and State):					

	Describe any heat processing used	
	in the manufacture of this product	
	(temperature/time):	

luct Info	rmation Form	Page 16		Print date:2/07/2
<b>4.1</b> <b>4.1</b> .1	NOVEL FOODS (Refer Standards this product (or any of its con	ard 1.5.1 of the Code)		No Yes/No
4.2	QUARANTINE TREATMENTS Specify if this product (or any o	f its components) has to the component of the component o	peen treated with the following:  SPECIFY TREATED INGR	EDIENT
	Steam sterilisation	No		
	Ionising (gamma) irradiation	No		
	Ethylene oxide	No		
<b>4.3</b> 4.3.1	, ,	ding food additives, pro ally modified (GM) plan ms, but with the exemp bllowing are applicabled in ingredient availabled in in place	ocessing aids and enzymes) in this nts or animals, or are the result of tion of use of GM feedstock?	No Yes/No absence

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

information Form			F	age	9 17				Print date:2/
4.3.12. (OPTIONAL) Ar	e any ingre	dients c	derived from	m ai	n animal wh	ich has he	en fed with		
feedstock contair								ns?	
		jicaiciii	or ingrea	i Ci it	5 delived in	OIII GIVI IIII	oro organisi	110.	1
Specify details: Not knowr	1								
NUTRIENT	S & CON	SUME	R INFOR	RM/	ATION CL	AIMS			
.1 NUTRITION INFOR	MATION								
5.1.1 Please specify th	a sarva siz	e for thi	e ae a finic	shed	I product:	25	gram		
5.1.2 For nutrition infor					-		X gra	me	
Complete nutrient tab		•							nal
Joinplete nutrient tab	ie below. N				T T	1		is option	iiai.
NUTRIENT			QUANTITY	Y	% DI per		JANTITY		
·		PE	R SERVE	la I	serve	per	100 g		
inergy			525		6%		2100 kJ	Nutrie	ent informati
Protein, total			1.58	g	3%		6.3 g	is rele	vant to prod
- Gluten			F 70	-	8%		00.0 ~	AS	SUPPLIED
at, total			5.73		15%		22.9 g		
- saturated - transfat			3.53 0.053		15%		14.1 g 0.21 g	DO N	OT leave hold
			0.053	g			0.21 g		OT leave bold elds blank. Us
<ul><li>polyunsaturated</li><li>monounsaturated</li></ul>								numb	ers, or text "le
- monounsaturated Cholesterol			2.75	ma			11 mg		" with value; o
arbohydrate			16.5		5%		66.1 g		vailable" or "no cted" for gluter
- sugars			13.9		15%		55.4 g	4010	o.ou .o. g.u.o.
Dietary fibre, total			0.405	_	1%		1.62 g		
odium				y mg	1%		1.02 g		ent informati
otassium				ilig	1 /0		100 1119	table	INCOMPLE.
<ul><li>1.3 Additional nutrient Specify only one target</li></ul>							c) ·		
pecify offig one target	population	ioi pioc	X Ad			ung Childı	•	Infants	<b>;</b>
								<u> </u>	
VITAMINS	AVG QUA	NTITY	% RDI /		MINER		AVG QUA	NTITY	% RDI /
specify which vitamin	per 100	g	serve	sp	pecify which	minerais	per 100	g	serve
OTE: there is no pern	nission to F	ORTIF	Y foods wit	th th	is substanc	e indicated	with **		
nsert any other nutrie		gically	active su	bsta	ance				
AME OF SUBSTANC	E				AVG QU	ANTITY per	100 g	%RDI /	serve
.1.4 Please provide th	ne following	analyti	cal data:						
	% Ash		0%				ion content	99.5	2
%	Moisture	1.5	0%		acco	ounted for p	oer 100 g		
.1.5 Please specify ho	w the carb	ohydrat	e value ha	s be	en determir	ned:			
Difference as defined i		Availabl	le Carbohyd	lrate	as	Other - s	oecify:	Uı	nknown
Standard 1.2.8		defined	in Standard	1.2	.8				

5.1.6 Please nominate the source used to pro	vide	e nutrition data in the tables above	
Analytical – e.g. Laboratory Tested		Theoretical – e.g. By Calculation.	X

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

Suppliers provide data on raw materials sold to Mars Chocolate and nutrition is calculated from this data. Products are also sent to contract laboratories for verification testing.

## 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	Annual audit	Yes
	Kosher	Yes	Annual audit	Yes
	Organic	No		
	Biodynamic	No		
Invalid claim: Section 3.2 / 3.3 / 3.4 / 3.5	Ovo-lacto-vegetarian	Yes	No animal product other than milk is used in manufacture.	No
3.37 3.47 3.3	Lacto-vegetarian	Yes	No animal product other than milk is used in manufacture.	No
	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		

## **DURABILITY, PACKAGING AND SUPPLY CHAIN**

#### SHELF LIFE 6.1

6.1.1 Please complete the following details:

	PRODUCT A	S SUPPLIED	PRODUCT - ONCE IN USE		
	unopened pack of	or bulk container	resealable pack	or bulk container	
Specify shelf life	365	Days	N/A	Days	
Temperature control	Is required?	Yes	Is required ?	No	
during storage	Specify range:	21-23 ℃	Specify range:		
Temperature control	Is required ?	Yes			
during transport	Specify range:	18 ± 3 ℃			
Specify any OTHER storage requirements:	21-23 °C at 50-60% storage. No other be stored in the sa confectionery if the cross-contamination etc. Chocolate is not of lavour taint and cause contamination solvents, oils, flavour Presence of insect Warehouse and Invarious stored-pes rodents, can result infestation. Adequor effective product be implemented if place. Do not doul and do not exceed layers per pallet the each shipper.	products should me area as ere is a chance of on due to odours very susceptible litems that can on include ours and others. It is such as dian Meal moths, it beetles, and in product late pest control et isolation should not already in ble stack pallets the number of			

Specify the type of date mark to be used: **Best before** 6.1.2 Refer to AFGC Date Marking Guide

#### **POTENTIAL HAZARDS** 6.2

6.2.1 Are there any potential hazards associated with the product?

No Yes/No

#### **TRANSPORT** 6.3

How is product transported and packaged?

Packaged in retail-ready packs

#### TRADE MEASUREMENT 6.4

6.4.1 Specify which method of trade measurement is used:

**Average quantity** (specify unit of measure) gram

(specify unit of measure)

(specify unit of measure)

- 6.4.2 What is the package size
- 6.4.3 Target Fill (if applicable)
- 6.4.4 Drained Weight (if applicable)
- 6.4.5 IF AQS is used, what is the statistical variance in the fill measurement?

gram

## 6.5 TRACEABILITY

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

Please specify the following where applicable:

TRACKING CODE		UNIT				SHIPPER (if applicable)			
Type of Primary Coding	X	Date code		Batch number	X	Date code		Batch number	
(Please TICK as appropriate)	X	Product code		Lot number	X	Product code		Lot number	

465.00

N/A

N/A

Method of coding	Thermal transfer	Inkjet
Location of code	Underside of wrapper	Side
Number of characters in code	5+5	Format can vary depending on intended market, but will always include 4 character production code - see example below.
Example of coding format	148E2 15:11	148E
Coding translation	1 = Year (2011) 48 = Week of year E = Weekday (A Mon, B Tues etc) 2 = packing line 15:11 (24 hr time-stamp)	See at left.

## 6.6 PRODUCT PACKAGING

- 6.6.1 Are tamper evident controls included in the packaging design?
- 6.6.2 Has unit packaging been assessed for migration of substances into food?
- 6.6.3 Are engineered nanoparticles present in unit packaging?

Yes Yes/No
Yes Yes/No
No Yes/No

6.6.4 Are you a signatory to relevant packaging stewardship in Australian or NZ ? **IF YES,** have sustainable packaging reporting requirements been met?

Yes Yes/No
Yes Yes/No

6.6.5 Provide a general description of unit packaging:

A bag packed in an outer and into a corrugated shipper

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

	PACKAGING	UNIT	SHIPPER
Туре	Packaging format	Flexibles on reels	Corrugated cardboard
	Ceramic	No	No
	Glass	No	No
Specify	Metal	No	No
components /	Paper / cardboard	No	Yes
material used	Packing materials	No	No
in packaging	Plastics	Yes	No
	Specify plastic coding symbol number	7	
	% of total using recycled component		70%
Seal	What is the seal method?	Heat Seal	Hot melt glue
	Height (mm)	122	145
Dimensions	Width (mm)	140	299
	Depth (mm)	140	444

#### 6.7 PALLET CONFIGURATION

- 6.7.1 Gross weight of loaded pallet
- 6.7.2 Stack height of loaded pallet
- 6.7.3 Specify the type of pallet
- 6.7.4 What is the pallet pattern
- 6.7.5 Number of :

253.1 kg 116.5 cm		
XWooden	Plastic	Other
Column stack	X Interlocking	
units per shipper 6	shippers per pallet	56
	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)

			AVAILABILITY	
TEST / PARAMETER	SPECIFICATION	TEST METHOD	C of A	C of C
Sensory	In conformance	Organoleptic	No	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)

			AVAILA	BILITY
TEST / PARAMETER	SPECIFICATION	TEST METHOD	C of A	C of C
Metal Detection	1.0mm ferrous, 1.5mm non-ferrous and 1.5mm stainless steel	Metal Detector	No	No

#### 7.3 MICROBIOLOGICAL SPECIFICATIONS

(Examples may include standard plate count, yeasts & moulds, coliforms, salmonella, listeria etc)

	due standard plate count, yeasts & modids, comornis, saimonena, liste		AVAILABILITY	
TEST / PARAMETER	SPECIFICATION	TEST METHOD	C of A	C of C
Enterobacteriaceae	<50 cfu/g	ISO 7402:1993	Yes	Yes
Total Plate Count	<5000 cfu/g	AOAC 966.23C	Yes	Yes
Enterococcus	<10 cfu/g	In house Mars	Yes	Yes
Salmonella	Absent in 375g	ISO 6579	Yes	Yes
Yeast	<250 cfu/g	AS1766.2.2:1997	Yes	Yes
Mould	<250 cfu/g	AS1766.2.2:1997	Yes	Yes

## 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)

			AVAILABILITY		
TEST / PARAMETER	SPECIFICATION	TEST METHOD	C of A	C of C	
N/A			No	No	

8.1 Do you have any comments or additional information?  No Yes/No			
Question Number	Line Number	Comments	

## 8.2 ADDITIONAL MANUFACTURING SITE INFORMATION (if required)

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

	`	1	, ,		
		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