

**FOOD INDUSTRY - PRODUCT INFORMATION FORM**

VERSION 5.01 - 2011



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**WARRANTY:** This document is intended as a guide only: legal requirements are contained in the Food Standards Code and relevant food legislation and other applicable laws. The information in this document 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	SOLERO SHORTENING VEGETABLE 15KG	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	44859	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	19316222113014	SPECIFY IMPORT TARIFF CODE	

**1.1 SUPPLIER INFORMATION**

COMPANY NAME	Goodman Fielder		
BUSINESS NUMBER (ABN)	35000024546		
TRADING NAME	Goodman Fielder Consumer Foods Pty Ltd		
<b>BUSINESS ADDRESS</b>	NUMBER / STREET / SUBURB	Level 5 40 Mount Street	North Sydney
STATE / COUNTRY / POST CODE	NSW	Australia	2060
<b>POSTAL ADDRESS</b>	POST ADDRESS / SUBURB	Locked Bag 2222	North Ryde
CITY / COUNTRY / POST CODE		Australia	2113
<b>KEY CONTACT FOR QUERIES</b>	NAME	Consumer Advisory Centre	
POSITION TITLE			
EMAIL ADDRESS	cac@goodmanfielder.co.nz		
PHONE	1800 025 066 (Aust) 0800 8	FAX	
DATE FORM COMPLETED	7/04/2017	ISSUE DATE	7/04/2017
DOCUMENT NO:		ISSUE NUMBER	9

**1.2 MANUFACTURING INFORMATION**

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

COMPANY NAME	Proprietary information.		
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:

NAME	Consumer Advisory Centre		
JOB TITLE			
EMAIL	cac@goodmanfielder.co.nz		
TELEPHONE - WORK	1800 025 066 (Aust) 0800	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.

<b>COMPANY NAME</b> Signed for and on behalf of	Goodman Fielder Consumer Foods Pty Ltd	
<b>NAME</b> (Please print)	Theo Tsiros	
<b>JOB TITLE</b> (Please print)	Principal Development Technologist	
<b>AUTHORISED SIGNATURE</b>		<b>Insert signature here</b>
<b>DATE OF AUTHORISATION</b>	10/10/2017	

**1.5 CUSTOMER DETAILS (WHERE KNOWN)**

COMPANY NAME			
NUMBER / STREET / SUBURB			
CITY / COUNTRY / POST CODE			
CUSTOMER CONTACT NAME			
CUSTOMER'S PRODUCT NAME			
CUSTOMER'S PRODUCT CODE			

**Customer Internal Use Only**

<b>Internal Product Code/Description</b>			
<b>Version No.</b>			
<b>Reason for Update</b>			
<b>Received and Reviewed By</b>			
<b>Approved [Yes / No]</b>		<b>Date:</b>	
<b>Signature:</b>		<b>Insert signature here</b>	

**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:**

<b>PARTIAL</b>	Section 1 - Contact details and declaration
<b>PARTIAL</b>	Section 2 - Product Information & Ingredients
<b>PARTIAL</b>	Section 3 - Compositional information
<b>COMPLETED</b>	Section 4 - Foods requiring pre-market clearance
<b>PARTIAL</b>	Section 5 - Nutrients & consumer information claims
<b>PARTIAL</b>	Section 6 - Product shelf life, storage & packaging
<b>PARTIAL</b>	Section 7 - Chemical, microbial, organoleptic & physical specifications
<b>COMPLETED</b>	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 product prepared from blended vegetable oil.

### 2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Vegetable oil, antioxidant (320).

### 2.3 PRODUCT APPLICATION AND INTENDED USE

#### 2.3.1 Specify the intended use of the product

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

#### 2.3.2 Specify which best describes the product

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

### 2.4 COUNTRY OF ORIGIN

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

**Declaration:**

**Country:**

Other statement

Please specify: Made in Australia from imported ingredients

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

on average exceeds 95%  No Yes/No

on average exceeds 50%  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:

Malaysia

Australia

Japan

#### 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  No Yes/No

The PRODUCT has undergone substantial transformation  No Yes/No

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

Essential characteristic of the product is the result of local processing conditions  Yes Yes/No

### 2.5 COMPONENT TYPE

Specify the type of the components present in product (Tick ONLY ONE check box below)

product is a **single component** substance

product contains ingredients, which may include **compound** substances

product consists of various ingredients which are **NOT compound** substances

### 2.6 INGREDIENT DECLARATION

Specify all ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients. Compound substances must specify all ingredients and additives present and the characterising ingredient or component. Food additives must specify a functional class name and the food additive name or code number [e.g. antioxidants (304, 306), or food acid (citric)]

How many components are in this product?

2

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component %
Vegetable oil	99-100%		
Antioxidant (320)	Proprietary information	Sunflower Oil (80%), [BHA(320); 20%]	



**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
Citric acid	330	

**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**

3.2.1 Does the facility have a Food Safety Program?

Yes/No

 Yes

3.2.2 Does the facility have a documented allergen management plan?

 Yes

IF YES, does this include the management of cross contact allergens?

 Yes

3.2.3 Has the Food Safety Program been independently audited and certified?

 Yes

If Yes provide name of Certifying Body

SGS System Certification

Date of most recent audit / inspection

27/11/2017

**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)

 validated cleaning procedures production scheduling control of personnel movement in factory staff training documented procedures and controls isolated storage of allergens raw material sourcing & tracing dedicated equipment other**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"/> No	<b>Cereals containing gluten</b> & their products [ <i>wheat, rye, barley, oats, spelt</i> ]
<input type="checkbox"/> No	<b>Crustacea</b> & crustacea products
<input type="checkbox"/> No	<b>Egg</b> & egg products
<input type="checkbox"/> No	<b>Fish</b> & fish products (including mollusc with or without shells and fish oils)
<input type="checkbox"/> No	<b>Lupin</b> & lupin products [** not a mandatory labelling allergen at this time]
<input type="checkbox"/> No	<b>Milk</b> & milk products
<input type="checkbox"/> No	<b>Peanut</b> & peanut products
<input type="checkbox"/> No	<b>Sesame seed</b> & sesame seed products
<input type="checkbox"/> No	<b>Soybean</b> & soybean products
<input type="checkbox"/> No	<b>Tree nuts</b> & tree nut products
<input type="checkbox"/>	Reserved for future allergen - left blank intentionally

<input type="checkbox"/> No	<b>Sulphites</b> , present in ingredients, additives or processing aids
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**3.3.1 Complete all coloured rows corresponding with "YES" declaration provided above.**

ALLERGENIC SUBSTANCE	SOURCE NAME The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	PROPORTION (%)		PROCESS Allergenic protein is removed?
			Derivative in product	Protein in derivative	
<b>Cereals containing gluten and their products</b> [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]					
<b>Crustacea &amp; crustacea products</b>					
<b>Egg &amp; egg products</b>					
<b>Fish &amp; fish products</b> (Including mollusc extract and fish oils)					
<b>Lupin &amp; lupin products</b>					
<b>Milk &amp; milk products</b>					
<b>Peanut &amp; peanut products (including peanut oil)</b>					
<b>Sesame Seed &amp; sesame seed products (including sesame oils)</b>					
<b>Soybean &amp; soybean products (including soybean oils)</b>					
<b>Tree nuts &amp; tree nut products</b>					
Reserved for future allergen					



**3.4 ALLERGEN CROSS CONTACT**

Yes/No

3.4.1 Except for any allergens listed in Section 3.3, does your company have on site and handle ANY OTHER allergenic substances listed below?

**Yes**

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

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

**3.4.2 All columns must be completed WHERE HIGHLIGHTED**

ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY Yes/No	PRESENT ON SAME LINE Yes/No	SOURCE FOOD The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	TOTAL PROTEIN estimated using the VITAL procedure  mg/kg (ppm)
Cereals containing gluten & their products	No				
Crustacea & crustacea products	No				
Egg & egg products	No				
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Milk & milk products	Yes	No	Milk	Milk Powder	NA
			Milk	Anhydrous Milk Fat	NA
Peanuts & peanut products (inc peanut oil)	No				
Sesame Seed & sesame products	No				
Soybeans & soybean products (inc soybean oil)	Yes	Yes	Soybean	Fully Refined Soybean	Not detected
			Soybean	Soybean lecithin	<1ppm
			Soybean	Antioxidant (307b)	0%
Tree nuts & tree nut products	Yes	No	Soybean	Sterol ester (not present)	NA
Reserved for future allergen					

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

**No** Yes/No

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

**Yes** Yes/No

IF YES, were VITAL ACTION levels used to determine precautionary statement?

**Yes** Yes/No

Where ACTION LEVEL 2 is indicated, please provide appropriate precautionary statement:

## 3.5 INTERNATIONAL ALLERGEN, LABELLING &amp; INFORMATION REQUIREMENTS

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

**3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS**

FOOD / COMPONENT		PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED		
Antioxidants	Butylated hydroxyanisole (BHA)	Yes	amount added (milligram/kilogram)		
	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:	Palm	
If Palm oil is present, is this RSPO certified?			Yes	Yes/No	
Has fatty acid composition been altered?			No	Yes/No	
Specify the process used to alter composition:					
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		
	Enzyme Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		
Intense sweetener		No	Name of sweetener	Number	Amount (mg/kg)
Preservatives		No	Name of preservative	Number	Amount (mg/kg)
Flavour enhancers		No	Name of flavour enhancer	Additive number	
Added Colours		No			
Added Flavours		No			
Added Salt		No	amount added (milligram/100g)		
Added Sugar		No	amount added (gram/100g)		
OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:		

ANY C COMPC			

### 3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

FOOD / COMPONENT	PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED	
<b>Animal &amp; Animal products</b> (e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk, collagen from skin and / or hides etc)	<b>No</b>	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):	
<b>Meat &amp; Meat products</b> (e.g. animal flesh, animal organs, meat extracts)	<b>No</b>	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)?	
<b>Bird &amp; Bird products</b> (e.g. meat, fat, eggs, extracts, feathers, feet, etc.)	<b>No</b>	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):	
<b>Fish &amp; Fish products</b> (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	<b>No</b>	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):	
<b>Honey &amp; Honey products</b>	<b>No</b>	Specify type of honey or honey derivatives	
		Specify source of honey products (i.e. Country and State):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	

#### 4 FOODS REQUIRING PRE-MARKET CLEARANCE

##### 4.1 NOVEL FOODS (Refer Standard 1.5.1 of the Code)

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

No  Yes/No

##### 4.2 QUARANTINE TREATMENTS

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

TREATMENT METHOD	USED ON ANY COMPONENT	SPECIFY TREATED INGREDIENT
Steam sterilisation	<input type="checkbox"/> No	
Ionising (gamma) irradiation	<input type="checkbox"/> No	
Ethylene oxide	<input type="checkbox"/> No	
Other fumigants or sterilants	<input type="checkbox"/> No	

##### 4.3 FOOD PRODUCED USING GENE TECHNOLOGY (Standard 1.5.2)

4.3.1 Are there any ingredients (including food additives, processing aids and enzymes) in this product that come from genetically modified (GM) plants or animals, or are the result of synthesis by GM micro-organisms, but with the exemption of use of GM feedstock?

No  Yes/No

**IF NO, specify which of the following are applicable:**

No GM varieties of this food / ingredient available

Non GM variety is used

Identity preservation program in place

Analytical testing confirms absence

Verifiable documentation of status

Other – Specify

**Go to Question 4.3.7 and continue**

##### GM CROSS CONTAMINATION IN FOODS AND INGREDIENTS

Yes/No

4.3.7. Is this a raw/bulk commodity which is transported by freight/tanker AND where the freight/tanker could have previously been used to transport other GM product?

No

4.3.8. Is this product manufactured or stored at a production site where genetically modified protein or DNA is used for the manufacture of other products?

No

4.3.9. Is there an identity preservation system separating non GM and GM components to ensure the absence of genetically modified material in this product?

No

Specify details:

4.3.10. Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out?

No

4.3.11. Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg

No

**EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED**

4.3.12. (OPTIONAL) Are any ingredients derived from an animal which has been fed with feedstock containing GM ingredients or ingredients derived from GM micro-organisms?

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
<b>Energy</b>	3700 kJ
<b>Protein, total</b>	0 g
- Gluten	
<b>Fat, total</b>	100 g
<b>- saturated</b>	50.7 g
- transfat	0.9 g
- polyunsaturated	8.7 g
- monounsaturated	39.7 g
Cholesterol	
<b>Carbohydrate</b>	0 g
<b>- sugars</b>	0 g
Dietary fibre, total	
<b>Sodium</b>	0 mg
Potassium	

Nutrient information is relevant to product AS SUPPLIED

DO NOT leave bolded NIP fields blank. Use numbers, or text "less than" with value; or "unavailable" or "not detected" for gluten.

5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances  
Specify only one target population for product (selection **ONLY ONE** check box):

Adults     Young Children     Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100 g

MINERALS specify which minerals	AVG QUANTITY per 100 g

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

**Insert any other nutrient or biologically active substance**

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

5.1.4 Please provide the following analytical data:

% Ash	
% Moisture	

Estimation content accounted for per 100 g	<b>N/A</b>
--	------------

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)

Calculated based on analysis of ingredients
---

**5.2 SUITABILITY TO MAKE CERTAIN CLAIMS**

Specify if the product is suitable for use in product intended for the following consumer uses.

SPECIFY IF SUITABLE FOR ... Yes / No		HOW HAS THIS BEEN VALIDATED?	CERTIFICATE AVAILABLE (Yes/No)
Halal	Yes	By inspection	Yes
Kosher	No		
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes		No
Lacto-vegetarian	Yes		No
Vegan	Yes		No

**A copy of relevant certificates must be provided as attachments to form**

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

## 6 DURABILITY, PACKAGING AND SUPPLY CHAIN

### 6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT AS SUPPLIED		PRODUCT - ONCE IN USE	
	unopened pack or bulk container		resealable pack or bulk container	
Specify shelf life	365	Days	365	Days
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	15-25 °C	Specify range:	15-25 °C
Temperature control during transport	Is required ?	Yes		
	Specify range:	15-25 °C		
Specify any OTHER storage requirements:	Best stored in clean dry conditions at 15-25°C, sealed in cool dry place away from direct sunlight and free from foreign odours and infestation.		Best stored in clean dry conditions at 15-25 °C, sealed in cool dry place away from direct sunlight and free from foreign odours and infestation.	

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 type="checkbox"/>	Batch number	<input type="checkbox"/>	Date code	<input type="checkbox"/>	Batch number
	<input type="checkbox"/>	Product code	<input type="checkbox"/>	Lot number	<input type="checkbox"/>	Product code	<input type="checkbox"/>	Lot number
Method of coding	Inkjet							
Location of code	Side of carton							
Number of characters in code								
Example of coding format	OCT 18 Coder 2 - Carton: 7311 3 017 09:31							
Coding translation	DD MON YY Coder 2 - Carton: 0000 3 017 HH:MM 000							

### 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:

Plastic lined carton.

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

PACKAGING		UNIT	SHIPPER
<b>Type</b>	Packaging format		Bag in box
<b>Specify components / material used in packaging</b>	Ceramic		
	Glass		
	Metal		
	Paper / cardboard	Yes	Yes
	Packing materials		
	Plastics	Yes	Yes
	Specify plastic coding symbol number		
<b>Seal</b>	What is the seal method?		
<b>Dimensions</b>	Height (mm)		200
	Width (mm)		365
	Depth (mm)		275

**6.7 PALLET CONFIGURATION**

6.7.1 Gross weight of loaded pallet

kg

6.7.2 Stack height of loaded pallet

cm

6.7.3 Specify the type of pallet

Wooden  Plastic  Other

6.7.4 What is the pallet pattern

Column stack  Interlocking

6.7.5 Number of :

units per shipper  shippers per pallet   
 layers per pallet



**7.4 CHEMICAL SPECIFICATIONS**

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

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
SFC20	24-32%	AOCS Cd 16b-93	No	
SFC40	1.0-7.0%	AOCS Cd 16b-93	No	
Free fatty acid	<0.1% *at time of packing	AOCS Ca 5a-40	No	
Peroxide value -	<1.0meq/kg *at time of packing	AOCS Cd 8b-90	No	
Moisture	<0.1%	AOCS Ca 2b -38	No	

**8 COMMENTS / ADDITIONAL INFORMATION**

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.

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			