

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 15 May 2012



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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	SIMPLY VEG OIL 20L SQ J/CANS	SPECIFY COUNTRY IMPORTED INTO	Australia
SUPPLIER'S PRODUCT CODE	162756	SPECIFY COUNTRY EXPORTED FROM	Malaysia
BARCODE - UNIT GTIN	8887155142760	SPECIFY IMPORT TARIFF CODE	

1.1 SUPPLIER INFORMATION

COMPANY NAME		Goodman Fielder Consumer Foods Pty Ltd	
BUSINESS NUMBER (ABN)		35000024546	
TRADING NAME		Goodman Fielder Consumer Foods Pty Ltd	
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	L3/118 Talavera Road	Macquarie Park
	STATE / COUNTRY / POST CODE	NSW Australia	2113
POSTAL ADDRESS	POST ADDRESS / SUBURB	Locked Bag 2222	North Ryde
	CITY / COUNTRY / POST CODE	NSW Australia	2113
KEY CONTACT FOR QUERIES	NAME	Consumer Advisory Centre	
	POSITION TITLE		
	EMAIL ADDRESS	cac@goodmanfielder.co.nz	
	PHONE	1800 025 066 (Aust) 0800 100 538 (NZ)	FAX
DATE FORM COMPLETED		18-March-2024	ISSUE DATE 18-March-2024
DOCUMENT NO:		1	ISSUE NUMBER 1

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 100 538 (NZ)	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	Goodman Fielder Consumer Foods Pty Ltd
NAME (Please print)	Magdalena Brzozowski
JOB TITLE (Please print)	Senior Product Development Technologist
AUTHORISED SIGNATURE	<i>Magdalena Brzozowski</i>
DATE OF AUTHORISATION	18-March-2024

1.5 CUSTOMER DETAILS (WHERE KNOWN)

COMPANY NAME			
NUMBER / STREET / SUBURB			
CITY / COUNTRY / POST CODE			
CUSTOMER CONTACT NAME			
CUSTOMER'S PRODUCT NAME			
CUSTOMER'S PRODUCT CODE			
Customer Internal Use Only			
Internal Product Code/Description			
Version No.			
Reason for Update			
Received and Reviewed By			
Approved [Yes / No]		Date:	
Signature:	Insert signature here		

1.6 DEFINITIONS / REFERENCES

References to the "Code" or specific "Standards" throughout this document refer to the standards outlined in the Australia New Zealand Food Standards Code. The Australia New Zealand Food Standards Code can be viewed at: <http://www.foodstandards.gov.au/foodstandardscode/>

The AFGC provides some industry guides, specifically on how to apply date marking, and the AFGC Allergen Management and Labelling Guide which are available from the AFGC website: <http://www.afgc.org.au/>

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

1.7 CHECKLIST AND ATTACHMENTS

- ☒ Page 2 has been signed and dated (Section 1.4)
- ☐ Current Certificates attached - if applicable (Section 3.2.3 and Section 5.2)
- ☐ Supplier C of C, or C of A for analysis - if applicable (Section 7)
- ☐ Other associated documents attached as requested by the customer (e.g. MSDS, HACCP certification, product specification, and related documents)

1.8 Status of completion for each section:

COMPLETED	Section 1 - Contact details and declaration
PARTIAL	Section 2 - Product Information & Ingredients
COMPLETED	Section 3 - Compositional information
COMPLETED	Section 4 - Foods requiring pre-market clearance
PARTIAL	Section 5 - Nutrients & consumer information claims
COMPLETED	Section 6 - Product shelf life, storage & packaging
PARTIAL	Section 7 - Chemical, microbial, organoleptic & physical specifications
COMPLETED	Section 8 - Additional comments

Check Box if help is needed identify mandatory sections of form which have NOT been completed:
MANDATORY input boxes which are not complete will now be coloured dark purple.

☒

2 PRODUCT INFORMATION & INGREDIENTS

2.1 PRODUCT DESCRIPTION (Physical and technological description)

A fully refined, bleached and deodorized oil extracted from seeds of soya bean.

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Vegetable oil (Soyabean), antioxidant (319, 320a)

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

Food may be used as an ingredient, or may be retail-ready finished product

2.3.2 Specify which best describes the product

Liquid, single strength ready for use

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 Malaysia (with 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

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:

***SOUTH AMERICA**

China

India

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** Yes/No

The PRODUCT has undergone substantial transformation **Yes** Yes/No

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

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

2.5 COMPONENT TYPE

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

☐ product is a **single component** substance

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

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

2.6 INGREDIENT DECLARATION

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

How many components are in this product?

4

COMPONENT NAME	PERCENT OF TOTAL
	%
RBD Soyabean Oil	99.98 min%
Antioxidant 319	Proprietary Information
Antioxidant 320	Proprietary Information
Antifoam 900a	Proprietary Information

[illegible]

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
Phosphoric acid	INS 338	Australia New Zealand Food Standards Code - Standard 1.3.3 - Processing Aids Clause 3 Generally permitted processing aids
Acid-Activated Bleaching Earth	Acid clays of montmorillonite	S18—3 Permitted processing aids for certain purposes Permitted processing aids for certain purposes (section 1.3.3—5)
Activated Carbon	Activated Carbon	S18—2 Generally permitted processing aids—substances for section 1.3.3—4
Filter aids		S18—3 Permitted processing aids for certain purposes Permitted processing aids for certain purposes (section 1.3.3—5)

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?

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?

YesIf Yes provide name of Certifying Body **FSSC 22000 CERTIFIED BY SGS Malaysia**Date of most recent audit / inspection **29 May - 2 June 2022****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

No	Cereals containing gluten & their products [<i>wheat, rye, barley, oats, spelt</i>]
No	Crustacea & crustacea products
No	Egg & egg products
No	Fish & fish products (including mollusc with or without shells and fish oils)
No	Lupin & lupin products [** not a mandatory labelling allergen at this time]
No	Milk & milk products
No	Peanut & peanut products
No	Sesame seed & sesame seed products
Yes	Soybean & soybean products
No	Tree nuts & tree nut products
	Reserved for future allergen - left blank intentionally

No	Sulphites , 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	
Cereals containing gluten and their products [wheat, rye, barley, oats, 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					
Milk & milk products					
Peanut & peanut products (including peanut oil)					
Sesame Seed & sesame seed products (including sesame oils)					
Soybean & soybean products (including soybean oils)	Soya	Oil	99.98%	0.00%	Yes
Tree nuts & tree nut products					
Reserved for future allergen					

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

Contains: Soy allergen to be exempted from labelling according to FSANZ Standard 1.2.3

3.4 ALLERGEN CROSS CONTACT

Yes/No

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

Yes

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

**Refer to VITAL procedure and decision tree.

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

3.4.2 All columns must be completed WHERE HIGHLIGHTED

ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY Yes/No	PRESENT ON SAME LINE Yes/No	SOURCE FOOD The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	TOTAL PROTEIN** protein level by VITAL , or specify "particulate" mg/kg
Cereals containing gluten & their products	No				
Crustacea & crustacea products	No				
Egg & egg products	No				
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Milk & milk products	No				
Peanuts & peanut products (inc peanut oil)	Yes	No	peanut	Crude roasted peanut oil	<1
Sesame Seed & sesame products	Yes	No	sesame	Crude roasted sesame oil	
Soybeans & soybean products (inc soybean oil)	Yes	Yes	soy	Highly refined soybean oil	<2.5 by lab test
Tree nuts & tree nut products	Yes	No	shea	Highly refined shea Oil	Not available
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?

No

Yes/No

IF NO, Provide appropriate precautionary statement for this product in box below:

No precautionary statement is needed, refer to section 8

3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS

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

3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED		
Antioxidants	Butylated hydroxyanisole (BHA)	Yes	amount added (milligram/kilogram)	<80	
	Butylated hydroxytoluene (BHT)	No	amount added (milligram/kilogram)		
	Other antioxidants	Yes	Specify type: TBHQ 319		
			amount added (milligram/kilogram)	<100	
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:	RBD Soyabean Oil	
			If Palm oil is present, is this RSPO certified?		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)		
α E	List specific component:		Provide relevant details necessary for consumer advice:		

ANY OTHER COMPONENT	Antifoam 900a		0.001% max

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 (tick appropriate box)	
		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 (tick appropriate box)	
		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	No	
Ionising (gamma) irradiation	No	
Ethylene oxide	No	
Other fumigants or sterilants	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?

Yes Yes/No

If "Yes", then go to 4.3.2.

4.3.2. Are there any ingredients or additives or processing aids that has altered characteristics?

No Yes/No

4.3.3. Does this product contain genetically modified novel DNA or novel protein?

No Yes/No

4.3.4. Indicate if the following description / condition applies to the food or ingredients or not [Yes/No]

No	Novel DNA & /or novel protein ABSENT from GM Food/ingredient
Yes	Highly refined GM Food/ingredient to REMOVE novel DNA & /or novel protein
No	Novel DNA & /or novel protein ABSENT from GM Additive
No	Novel DNA & /or novel protein ABSENT from GM processing aid
No	Novel DNA & /or novel protein in GM Flavouring used at 1mg/kg OR LESS

4.3.5. Does the GM food or ingredient have ADDITIONAL labelling requirements?

No Yes/No

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?

Yes

Are results positive and show GM DNA or Novel Protein is detected?

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:

plant based product

5 NUTRIENTS & CONSUMER INFORMATION CLAIMS**5.1 NUTRITION INFORMATION**

Specify single strength liquid specific gravity: 0.91 Temperature 25.00 °C

5.1.1 Please specify the serve size for this as a finished product: 15 mL

5.1.2 For nutrition information below, please specify the **UNITS of measure**:☒ millilitre**Complete nutrient table below.** Mandatory nutrients highlighted in blue and bolded, others optional.

NUTRIENT	AVG QUANTITY PER SERVE	% DI per serve	AVG QUANTITY per 100 mL
Energy	506 kJ	6%	3370 kJ
Protein, total	0 g	0%	0 g
- Gluten	0 mg		0 mg
Fat, total	13.7 g	20%	91 g
- saturated	2.25 g	9%	15 g
- transfat	0.105 g		0.7 g
- polyunsaturated	8.22 g		54.8 g
- monounsaturated	3.08 g		20.5 g
Cholesterol	0 mg		0 mg
Carbohydrate	0 g	0%	0 g
- sugars	0 g	0%	0 g
Dietary fibre, total	0 g	0%	0 g
Sodium	0 mg	0%	0 mg
Potassium	0 mg		0 mg

Nutrient information
is relevant to product
AS SUPPLIEDDO 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 mL	% RDI / serve	MINERALS specify which minerals	AVG QUANTITY per 100 mL	% RDI / serve

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 L	%RDI / serve

5.1.4 Please provide the following analytical data:

% Ash	0.00%
% Moisture	0.03%

Estimation content accounted for per 100 mL	N/A
--	-----

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. ☐

For laboratory analysis, specify date of analysis: 04-February-2022

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	certified	Yes
Kosher	Yes	certified	Yes
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	plant ingredients	No
Lacto-vegetarian	Yes	plant ingredients	No
Vegan	Yes	plant ingredients	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		

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	720	Days	90	Days
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	<25 °C	Specify range:	<25 °C
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:	Store in cool, dry conditions away from direct sunlight.		Store in cool, dry conditions away from direct sunlight.	

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

20.00

litre

(specify unit of measure)

6.4.3 Target Fill (if applicable)

18.20

kg

(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?

NA

6.5 TRACEABILITY

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

Batch Number

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding (Please TICK as appropriate)	☒ Date code	☒ Batch number	☐ Date code	☐ Batch number
	☐ Product code	☐ Lot number	☐ Product code	☐ Lot number
Method of coding	Inkjet Coding			
Location of code	On Jerry can surface			
Number of characters in code	40.00			
Example of coding format	Batch No : 5 digit (12345) Packed Date : Month/Year Best Before : Month/Year			
Coding translation	English			

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:

20L HDPE Packed Jerry Can

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Jerrycan	
Specify components / material used in packaging	Ceramic	No	
	Glass	No	
	Metal	No	
	Paper / cardboard	No	
	Packing materials	Yes	
	Plastics	Yes	
	Specify plastic coding symbol number	2	
	% of total using recycled component	100% Food Grade virgin materials	
Seal	What is the seal method?	Capping	
Dimensions	Height (mm)	390	
	Width (mm)	250	
	Depth (mm)	260	

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

[illegible]

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			