

# FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 01 February 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	MasterFoods Soy Sauce Squeeze-On 10mL	SPECIFY COUNTRY IMPORTED INTO
SUPPLIER'S PRODUCT CODE	1013960 (156731)	SPECIFY COUNTRY EXPORTED FROM
BARCODE - UNIT GTIN		SPECIFY IMPORT TARIFF CODE

### 1.1 SUPPLIER INFORMATION

COMPANY NAME	Mars Australia Pty Ltd		
BUSINESS NUMBER (ABN)	48 008 454 313		
BUSINESS ADDRESS	TRADING NAME	Mars Food Australia	
POSTAL ADDRESS	NUMBER / STREET / SUBURB	4	Corella Close Wyong
	STATE / COUNTRY / POST CODE	NSW	Australia 2259
KEY CONTACT FOR QUERIES	POST ADDRESS / SUBURB		
	CITY / COUNTRY / POST CODE		
	NAME	Consumer Services	
	POSITION TITLE	Consumer Services	
	EMAIL ADDRESS	<a href="mailto:contact@food.mars.com.au">contact@food.mars.com.au</a>	
	PHONE	1800 816 016	FAX 02 4389 6799
	DATE FORM COMPLETED	01/07/2013	ISSUE DATE
	DOCUMENT NO:	1	ISSUE NUMBER

### 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:

NAME	Olivia Duffin		
JOB TITLE	Product Development Technologist		
EMAIL	<a href="mailto:contact@food.mars.com.au">contact@food.mars.com.au</a>		
TELEPHONE - WORK	1800 816 016	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	Mars Australia Pty Ltd
<b>NAME (Please print)</b>	Olivia Duffin
<b>JOB TITLE (Please print)</b>	Product Development Technologist
<b>AUTHORISED SIGNATURE</b>	
<b>DATE OF AUTHORISATION</b>	

**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:			

**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>COMPLETED</b>	Section 2 - Product Information & Ingredients
<b>PARTIAL</b>	Section 3 - Compositional information
<b>PARTIAL</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>NOT DONE</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)

MasterFoods Soy Sauce Squeeze-On 10mL

### 2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Soy Sauce

### 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

**Solid, semi-solid or powder substance, ready for consumption**

### 2.4 COUNTRY OF ORIGIN

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

**Made in (with local & imported ingredients)** **Australia**

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

on average exceeds 50% **Yes** Yes/No

2.4.3 Are the primary components, from which this product is made or derived, sourced  
 from more than one country?

**No** Yes/No

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

**No** 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

**Yes** Yes/No

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

**Yes** Yes/No

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

**Yes** Yes/No

### 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?

7

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS	Characterising component %
Water		Full breakdown list of components in compound ingredient including additive code numbers	
Salt			
Soy Sauce (Water, Soybeans, Wheat, Salt)	6.00%		
Sugar			
Thickener (Modified Cornstarch)			

## 2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

## 2.7 PROCESSING AIDS

Specify all processing aids used in the manufacture of this product not otherwise declared in the ingredient list.

NAME OF PROCESSING AID	FSC ADDITIVE NUMBER OR EC (as applicable)	PERMITTED USE AND CLASS NAME

## 3 COMPOSITIONAL INFORMATION

### 3.1 MANDATORY ADVISORY OR WARNING STATEMENTS & DECLARATIONS

(“Yes” response triggers a mandatory advisory or warning statement. Refer Standard 1.2.3 of the Code)

FOOD / COMPONENT	PRESENT YES / NO
Bee pollen presented as a food or ingredient	No
Propolis presented as a food or ingredient	No
Unpasteurised milk and unpasteurised liquid milk products	No
Aspartame or aspartame-acesulphame salt (or phenylalanine)	No
Unpasteurised egg products	No
Quinine	No
Kola beverages containing added caffeine	No
Guarana or extracts of guarana	No
Phytosterol esters	No
Tall oil phytosterols.	No
Cereal-based beverages, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only.	No
Evaporated and dried products made from cereals, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only, as reconstituted according to directions for direct consumption.	No
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.	No
Evaporated milks, dried milks and equivalent products made from soy or cereals, where these foods contain no more than 2.5% m/m fat as reconstituted according to directions for direct consumption.	No
Royal jelly presented as a food or ingredient	No
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	No

**3.2 ALLERGEN MANAGEMENT & CONTROL**

3.2.1 Does the facility have a Food Safety Program?	Yes/No	<input checked="" type="checkbox"/> Yes
3.2.2 Does the facility have a documented allergen management plan? IF YES, does this include the management of cross contact allergens?	Yes/No	<input checked="" type="checkbox"/> Yes
3.2.3 Has the Food Safety Program been independently audited and certified?	Yes/No	<input checked="" type="checkbox"/> Yes
If Yes provide name of Certifying Body	LRQA	
Date of most recent audit / inspection	01-April-2015	Provide copy of certificate
3.2.4 Indicate if any of the following is applied in order to manage allergens and minimise allergen cross contact within the manufacturing facility: (Select all appropriate checkboxes)		
<input checked="" type="checkbox"/> validated cleaning procedures	<input checked="" type="checkbox"/> production scheduling	
<input checked="" type="checkbox"/> control of personnel movement in factory	<input checked="" type="checkbox"/> staff training	
<input checked="" type="checkbox"/> documented procedures and controls	<input checked="" type="checkbox"/> isolated storage of allergens	
<input checked="" type="checkbox"/> raw material sourcing & tracing	<input checked="" type="checkbox"/> 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

Yes	Cereals containing gluten & their products [wheat, rye, barley, oats, spelt]
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	
Cereals containing gluten & their products	
Has processing rendered this GLUTEN FREE (no detectable gluten)?	
Has processing rendered this FREE OF WHEAT PROTEINS ?	
No	Sulphites, present in ingredients, additives or processing aids

Yes/No

<input checked="" type="checkbox"/> Yes
<input checked="" type="checkbox"/> Yes

**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]	Wheat				Yes
<b>Crustacea</b> & crustacea products					
<b>Egg</b> & egg products					
<b>Fish</b> & fish products (including mollusc extract and fish oils)					
<b>Lupin</b> & lupin products					
<b>Milk</b> & milk products					
<b>Peanut</b> & peanut products (including peanut oil)					
<b>Sesame Seed</b> & sesame seed products (including sesame oils)					
<b>Soybean</b> & soybean products (including soybean oils)	Soy	Soybeans			
<b>Tree nuts</b> & tree nut products					
Reserved for future allergen					

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

Contains: Soy, Wheat

**3.4 ALLERGEN CROSS CONTACT**

Yes/No

**Yes**

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

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

\*\*Refer to VITAL procedure and decision tree.

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

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

ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY Yes/No	PRESENT ON SAME LINE Yes/No	SOURCE FOOD The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	TOTAL PROTEIN** protein level by VITAL , or specify "particulate" mg/kg
Cereals containing gluten & their products	Yes	Yes	Wheat and Gluten	Many Derivatives	
Crustacea & crustacea products	Yes	Yes	Crustacea Products	Belachan Powder	
Egg & egg products	Yes	Yes	Egg Products	Egg Powder	
Fish & fish products (inc mollusc & oils)	Yes	Yes	Fish Products	Fish Sauce	
Lupin & lupin products					
Milk & milk products	Yes	Yes	Milk and Milk Products	Many Derivatives	
Peanuts & peanut products (inc peanut oil)	Yes	Yes	Peanut Products	Peanut Paste	
Sesame Seed & sesame products	Yes	Yes	Sesame Products	Sesame Oil and Seeds	
Soybeans & soybean products (inc soybean oil)	Yes	Yes	Soy Products	Many Derivatives	
Tree nuts & tree nut products	No				
Reserved for future allergen					

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

**Yes**

Yes/No

3.4.4 Does the possibility remain that after undertaking control actions specified in 3.2.4 above that particulate cross contact allergenic material will still be present in product ?

**No**

Yes/No

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

**No**

Yes/No

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

Manufactured on equipment that processes peanuts.

## 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)
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		
	Buckwheat	No		
	Coconut, poppy, sunflower, etc	No		
	Mustard	No		
	Tomato	No		
Vegetables	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)		No		
Tick box if hydrolysed or autolysed				
Herbs		No		
Tick box if herb / herb extract				
Spice (excluding mustard)		No		
Tick box if spice / spice extract				

## 3.6 ADDITIONAL LABELLING &amp; INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED		
Antioxidants	Butylated hydroxyanisole (BHA)	No	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	No	Specify types of fats and oils:		
			If Palm oil is present, is this RSPO certified?		Yes/No
			Has fatty acid composition been altered?		Yes/No
			Specify the process used to alter composition:		
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
Preservatives		No	Name of preservative		Number
Flavour enhancers		No	Name of flavour enhancer		Additive number
Added Colours		Yes	Specify type/s		Specify Additive Number/s
			Natural		
			Artificial		
			Not Defined		X
Added Flavours		No			
Added Salt		Yes	amount added (milligram/100g)		
Added Sugar		Yes	amount added (gram/100g)		
OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:		

ANY C COMP			

### 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)	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):	
<b>Meat &amp; Meat products</b> (e.g. animal flesh, animal organs, meat extracts)	No	Specify type of animals ( <i>tick appropriate box</i> )	
		Specify type of meat derivatives	
		Specify source of meat products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
		How do you ensure products are derived from animals free of bovine spongiform encephalopathy (BSE)?	
<b>Bird &amp; Bird products</b> (e.g. meat, fat, eggs, extracts, feathers, feet, etc.)	No	Specify type of birds ( <i>tick appropriate box</i> )	
		Specify type of bird derivatives	
		Specify source of bird products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
<b>Fish &amp; Fish products</b> (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):	
<b>Honey &amp; Honey products</b>	No	Specify type of honey or honey derivatives	
		Specify source of honey products (i.e. Country and State):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	

**4 FOODS REQUIRING PRE-MARKET CLEARANCE****4.1 NOVEL FOODS** (Refer Standard 1.5.1 of the Code)

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

 **No** Yes/No**4.2 QUARANTINE TREATMENTS**

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

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

**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?  
**IF NO, specify which of the following are applicable:** **No** Yes/No No GM varieties of this food / ingredient available Analytical testing confirms absence Non GM variety is used Verifiable documentation of status Identity preservation program in place **X** Other – Specify **GMO Policy, VA Program****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?

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?

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?

Specify details:

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

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

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

10 gram

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
<b>Energy</b>	16.7 kJ	0.2%	167 kJ
<b>Protein, total</b>	0.05 g	0.1%	0.5 g
- Gluten			
<b>Fat, total</b>	0.01 g	~0%	0.1 g
- <b>saturated</b>	0.01 g	~0%	0.1 g
- transfat			
- polyunsaturated			
- monounsaturated			
Cholesterol			
<b>Carbohydrate</b>	0.95 g	0.3%	9.5 g
- <b>sugars</b>	0.53 g	0.6%	5.3 g
Dietary fibre, total			
<b>Sodium</b>	808 mg	35%	8077 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):**Select ONLY ONE population group:**  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	
% Moisture	

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. 

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

Hamilton Grant

**5.2 SUITABILITY TO MAKE CERTAIN CLAIMS**

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

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

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

## 6 DURABILITY, PACKAGING AND SUPPLY CHAIN

### 6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT AS SUPPLIED unopened pack or bulk container		PRODUCT - ONCE IN USE resealable pack or bulk container	
Specify shelf life	24	Months		Months
Temperature control during storage	Is required ?	No	Is required ?	No
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:				

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?

Bulk/wholesale package, not individually packaged

### 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

10.00

ml

(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:

(Large empty box for general comments)

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 checked="" type="checkbox"/> Date code	<input checked="" type="checkbox"/> Batch number		
	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number	<input checked="" type="checkbox"/> Product code	<input type="checkbox"/> Lot number		
Method of coding	INKJET		EAN Sticker			
Location of code	Label		Side of Shipper			
Number of characters in code						
Example of coding format	Side 2: Best Before DD/MM/YYYY TTTT DDD PD DD/MM/YYYY					
Coding translation	TTTT = Time (24Hr) YYYY= Year DDD = Day Number DD = Day of month MM= Month (numeric) PD = Packed on MC = Machine ID = Identification					

**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 ?  Yes Yes/No  
**IF YES**, have sustainable packaging reporting requirements been met?  Yes Yes/No

6.6.5 Provide a general description of unit packaging:

Single use plastic portion with pyramid slits

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Multilayer laminate	Corrugated cardboard
Specify components / material used in packaging	Ceramic		
	Glass		
	Metal		
	Paper / cardboard		Yes
	Packing materials		
	Plastics	Yes	
	Specify plastic coding symbol number		
% of total using recycled component			
Seal	What is the seal method?	Heat seal laminate	Tape and glue
Dimensions	Height (mm)	15	
	Width (mm)	57	
	Depth (mm)	38	

**6.7 PALLET CONFIGURATION**

6.7.1 Gross weight of loaded pallet

kg  
 cm

6.7.2 Stack height of loaded pallet

6.7.3 Specify the type of pallet

Wooden  
 Column stack

6.7.4 What is the pallet pattern

Plastic  
 Interlocking  
 Other

6.7.5 Number of :

units per shipper  288 shippers per pallet  24  
layers per pallet  12

## 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)*

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Flavour	Very salty with soy notes	Organoleptic	No	
Odour	Characteristic HVP odour	Organoleptic		
Colour	Dark brown colour	Organoleptic		
Appearance	Thin, dark liquid with minimal foaming	Organoleptic		
Texture	Thin texture with no grittiness or lumps	Organoleptic		

## 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)*

### 7.3 MICROBIOLOGICAL SPECIFICATIONS

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

## 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)

## 8 COMMENTS / ADDITIONAL INFORMATION

### 8.1 Do you have any comments or additional information ?

Yes/No

## 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			