

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 15 May 2012



Copyright © 2012 Australian Food and Grocery Council. You may download, display, print and reproduce this content but only in an unaltered form and with the copyright acknowledged

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	FLOUR TAPIOCA THAI 25KG	SPECIFY COUNTRY IMPORTED INTO	Australia
SUPPLIER'S PRODUCT CODE	TAPIOF/25	SPECIFY COUNTRY EXPORTED FROM	Thailand
BARCODE - UNIT GTIN	NA	SPECIFY IMPORT TARIFF CODE	N/A

1.1 SUPPLIER INFORMATION

BUSINESS ADDRESS	COMPANY NAME	FTA Food Solutions Pty Ltd		
	BUSINESS NUMBER (ABN)	82 059 480 054		
	TRADING NAME	As above		
POSTAL ADDRESS	NUMBER / STREET / SUBURB	41-45	Slough Road	Altona
	STATE / COUNTRY / POST CODE	Victoria		Australia 3018
CITY / COUNTRY / POST CODE	POST ADDRESS / SUBURB	41-45	Slough Road	Altona
KEY CONTACT FOR QUERIES	NAME	FTA Quality Department		
	POSITION TITLE	FTA Quality Department		
	EMAIL ADDRESS	qa@fta.com.au		
	PHONE	03 8398-0500	FAX	03 9315-9002
	DATE FORM COMPLETED	18-April-2019	ISSUE DATE	07-January-2022
	DOCUMENT NO:	TAPIOF/25	ISSUE NUMBER	V4

1.2 MANUFACTURING INFORMATION

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

COMPANY NAME	V-000612		
SITE: #1 NUMBER / STREET / SUBURB			
STATE / COUNTRY / POST CODE		Thailand	
COMPANY NAME	V-000157		
SITE: #2 NUMBER / STREET / SUBURB			
STATE / COUNTRY / POST CODE		Thailand	
COMPANY NAME			
SITE: #3 NUMBER / STREET / SUBURB			
STATE / COUNTRY / POST CODE		Thailand	

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	FTA Quality Department		
JOB TITLE	FTA Quality Department		
EMAIL	qa@fta.com.au		
TELEPHONE - WORK	03 8398-0500	TELEPHONE - MOBILE	NA

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	FTA Food Solutions Pty Ltd
NAME (Please print)	Varun Mathur
JOB TITLE (Please print)	FSQ - Technical Lead
AUTHORISED SIGNATURE	
DATE OF AUTHORISATION	07-January-2022

1.5 CUSTOMER DETAILS (WHERE KNOWN)

COMPANY NAME	N/A		
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
- COMPLETED** Section 2 - Product Information & Ingredients
- COMPLETED** Section 3 - Compositional information
- COMPLETED** Section 4 - Foods requiring pre-market clearance
- COMPLETED** Section 5 - Nutrients & consumer information claims
- COMPLETED** Section 6 - Product shelf life, storage & packaging
- COMPLETED** Section 7 - Chemical, microbial, organoleptic & physical specifications
- COMPLETED** Section 8 - Additional comments

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)

Native, unmodified tapioca starch derived from the root of the cassava plant. Either processed from fresh whole roots or extracted starch and spray dried to powder form.

Botanical variety: *Manihot esculenta*

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Tapioca Starch

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:**

Product of **Thailand**

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

on average exceeds 95%

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

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

No

Yes/No

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

No

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?

1

COMPONENT NAME	PERCENT OF TOTAL %
Tapioca Starch	100%

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
NaOH	524	Acidity regulator
Sulphur Dioxide or Sodium Bisulfite	E220/ E222	Degumming

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, Isomalt, 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
3.2.2 Does the facility have a documented allergen management plan? 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 - BRCGS ; BUREAU VERITAS - HACCP
Date of most recent audit / inspection	13/05/2021 ; 11/06/2021
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
<input type="checkbox"/> 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	Cereals containing gluten & their products [wheat, rye, barley, oats, spelt]
<input type="checkbox"/> No	Crustacea & crustacea products
<input type="checkbox"/> No	Egg & egg products
<input type="checkbox"/> No	Fish & fish products (including mollusc with or without shells and fish oils)
<input type="checkbox"/> No	Lupin & lupin products [** not a mandatory labelling allergen at this time]
<input type="checkbox"/> No	Milk & milk products
<input type="checkbox"/> No	Peanut & peanut products
<input type="checkbox"/> No	Sesame seed & sesame seed products
<input type="checkbox"/> No	Soybean & soybean products
<input type="checkbox"/> No	Tree nuts & tree nut products
<input type="checkbox"/>	Reserved for future allergen - left blank intentionally

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

Specify the amount of sulphite:	naturally occurring in ingredients	0.0 mg/kg
	residual from processing aid, or carry-over in ingredient	<10 mg/kg
	added as an ingredient	0.0 mg/kg
	Total Sulphite	less than 10 mg/kg

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

E220 or E222

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)					
Tree nuts & tree nut products					
Reserved for future allergen					

3.4 ALLERGEN CROSS CONTACT

Yes/No

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?

IF NO, specify "No" to indicate allergens are NOT IN THE SAME FACILITY then go to Section 3.4

**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)	No					
Sesame Seed & sesame products	No					
Soybeans & soybean products (inc soybean oil)	No					
Tree nuts & tree nut products	No					
Reserved for future allergen						

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			
	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					
Tick box if herb / herb extract					
Spice (excluding mustard)		No			
Tick box if spice / spice extract					

3.6 ADDITIONAL LABELLING & 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			
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)
ANY OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:

3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

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

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

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

 No Yes/No**4.2 QUARANTINE TREATMENTS**

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

TREATMENT METHOD	USED ON ANY COMPONENT	SPECIFY TREATED INGREDIENT
Steam sterilisation	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?
IF NO, specify which of the following are applicable: No Yes/No

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?

 NoSpecify details:

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

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

 No

Specify details:

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

5.1.1 Serve size is not relevant for this product.

5.1.2 For nutrition information below, please specify the **UNITS of measure:** grams

Complete nutrient table below. Mandatory nutrients highlighted in blue and bolded, others optional.

NUTRIENT	AVG QUANTITY per 100 g
Energy	1448 kJ
Protein, total	less than 1 g
- Gluten	
Fat, total	less than 0.1 g
- saturated	less than 0.1 g
- transfat	0 g
- polyunsaturated	0 g
- monounsaturated	0 g
Cholesterol	0 mg
Carbohydrate	86.5 g
- sugars	0 g
Dietary fibre, total	0 g
Sodium	less than 5 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	0.10%
% Moisture	11.68%

Estimation content accounted for per 100 g	99.38
--	-------

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: 25-March-2015

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

www.nutritiondata.self.com/facts/cereal-grains-and-pasta/5733/2

Average values are quoted as a guide only

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	<input checked="" type="checkbox"/> Yes	Islamic Council	<input checked="" type="checkbox"/> Yes
Kosher	<input checked="" type="checkbox"/> Yes	Jewish Council	<input checked="" type="checkbox"/> Yes
Organic	<input type="checkbox"/> No		
Biodynamic	<input type="checkbox"/> No		
Ovo-lacto-vegetarian	<input checked="" type="checkbox"/> Yes	Suitable, not certified - Code of Practice	<input type="checkbox"/> No
Lacto-vegetarian	<input checked="" type="checkbox"/> Yes	Suitable, not certified - Code of Practice	<input type="checkbox"/> No
Vegan	<input checked="" type="checkbox"/> Yes	Suitable, not certified - Code of Practice	<input type="checkbox"/> 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	<input type="checkbox"/> No		
Sustainability claims	<input type="checkbox"/> No		
Humane treatment	<input type="checkbox"/> No		
Any other claims	<input type="checkbox"/> 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	Until BBD	Months
Temperature control during storage	Is required ?	No	Is required ?	No
Temperature control during transport	Is required ?	No	Specify range:	
Specify any OTHER storage requirements:	Store in a cool, dry place.			Store in a cool, dry place.

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

25.00	kg
25.0-25.5	kg
N/A	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?

N/A

6.5 TRACEABILITY

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

FT Lot number

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding (Please TICK as appropriate)	<input checked="" type="checkbox"/> Date code	<input checked="" type="checkbox"/> Batch number	<input checked="" type="checkbox"/> Date code	<input checked="" type="checkbox"/> Batch number
	<input checked="" type="checkbox"/> Product code	<input checked="" type="checkbox"/> Lot number	<input checked="" type="checkbox"/> Product code	<input checked="" type="checkbox"/> Lot number
Method of coding	Label			
Location of code	front panel			
Number of characters in code	8.00			
Example of coding format	FT Lot Number: FTXxxxxx			
Coding translation	FT-FTA Identifier, X-Alpha Character, N-Numeric Character			

6.6 PRODUCT PACKAGING

6.6.1 Are tamper evident controls included in the packaging design?

No 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:

25 kg brown paper bag, outer kraft paper with 2 inner kraft paper

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Bag	Not Applicable
Specify components / material used in packaging	Ceramic	No	No
	Glass	No	No
	Metal	No	No
	Paper / cardboard	Yes	No
	Packing materials	No	No
	Plastics	No	No
	% of total using recycled component	N/A	N/A
Seal	What is the seal method?	Sewn	N/A
Dimensions	Height (mm)	150	N/A
	Width (mm)	400	N/A
	Depth (mm)	655	N/A

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet

950.0 kg

6.7.2 Stack height of loaded pallet

120.0 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

1

shippers per pallet

36

layers per pallet

9

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
Appearance	White power	Visual	Yes	
Whiteness	90 Min	Whiteness meter-Kett (%) / Colour spectrophotometer	Yes	

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)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Viscosity	600 min	Brabender viscograph (BU)/ Brabender Viscometer	Yes	

7.3 MICROBIOLOGICAL SPECIFICATIONS

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

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Total Plate Count	20,000 cfu/g max	AOAC (2012). 990.12 / BAM (WI-QCC007)	No	
Yeast	100 cfu/g max.	AOAC (2012). 997.02/ BAM (WI-QCC-008)	No	
Mold	100 cfu/g max.	AOAC (2012). 997.02/ BAM (WI-QCC-008)	No	
<i>E. coli</i>	Not detected / 0.1 g <10 cfu/g max or < 3MPN	AOAC (2012). 991.14/ External Laboratory	No	
Coliforms	Not detected / 0.1 g <10 cfu/g max or < 3MPN	AOAC (2012). 991.14/ External Laboratory	No	
<i>Salmonella</i> spp.	Not detected / 25 g	AOAC (2013). RI no. 061301/ External Laboratory	No	

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 ?

No 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			