

# FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 15 May 2012



	insert your logo here ...  mouse right click on box - bitmap edit	<small>Copyright © 2012 Australian Food and Grocery Council. You may download, display, print and use this content but only in an unaltered form and with the copyright acknowledged.</small>  <small>ANTY: This document is intended as a guide only: legal requirements are contained in the Food Safety 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 care and judgement before relying on this information in any important matter.</small>	
<b>1 CONTACT DETAILS &amp; DECLARATION</b>			
SUPPLIER'S PRODUCT NAME	CONVENTIONAL BLACK CHIA	SPECIFY COUNTRY IMPORTED INTO	Australia
SUPPLIER'S PRODUCT CODE	150	SPECIFY COUNTRY EXPORTED FROM	PARAGUAY
BARCODE - UNIT GTIN	TBC	SPECIFY IMPORT TARIFF CODE	

## 1.1 SUPPLIER INFORMATION

<b>BUSINESS ADDRESS</b> <b>POSTAL ADDRESS</b> <b>KEY CONTACT FOR QUERIES</b>	COMPANY NAME	Impulse International Pty Ltd		
	BUSINESS NUMBER (ABN)	16 145 859 874		
	TRADING NAME	Impulse Trading		
NUMBER / STREET / SUBURB	Building 17, Suite 1717		Park	
STATE / COUNTRY / POST CODE	NSW	Australia		2021
POST ADDRESS / SUBURB	P.O Box 3361			Tamarama
CITY / COUNTRY / POST CODE	NSW	Australia		2026
NAME	Jono Semmler			
POSITION TITLE	Director			
EMAIL ADDRESS	<a href="mailto:jono@impulsetrading.com.au">jono@impulsetrading.com.au</a>			
PHONE	0433 818 412	FAX		
DATE FORM COMPLETED	03-April-2023	ISSUE DATE		03-April-2023
DOCUMENT NO:	PIF 150	ISSUE NUMBER		1

## 1.2 MANUFACTURING INFORMATION

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

<b>SITE: #1</b> <b>SITE: #2</b> <b>SITE: #3</b>	COMPANY NAME	Manufactured overseas - confidential supplier information.		
	NUMBER / STREET / SUBURB			
	STATE / COUNTRY / POST CODE			
COMPANY NAME				
NUMBER / STREET / SUBURB				
STATE / COUNTRY / POST CODE				
COMPANY NAME				
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	Rahne Cortes		
JOB TITLE	QA Manager		
EMAIL	<a href="mailto:qa@impulsetrading.com.au">qa@impulsetrading.com.au</a>		
TELEPHONE - WORK	02 9332 4437	TELEPHONE - MOBILE	*0419003991

#### 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	Impulse International Pty Ltd
<b>NAME (Please print)</b>	Rahne Cortes
<b>JOB TITLE (Please print)</b>	QA Manager
<b>AUTHORISED SIGNATURE</b>	Rahne Cortes
<b>DATE OF AUTHORISATION</b>	03-April-2023

**1.5 CUSTOMER DETAILS (WHERE KNOWN)**

COMPANY NAME			
NUMBER / STREET / SUBURB			
CITY / COUNTRY / POST CODE	Australia		
CUSTOMER CONTACT NAME			
CUSTOMER'S PRODUCT NAME	CONVENTIONAL BLACK CHIA		
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:  
**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)

Small round or oval shaped oil seed. Shiny in appearance.

### 2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

CONVENTIONAL BLACK CHIA.

### 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, dehydrated substance**

### 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 PARAGUAY**

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

The PRODUCT has undergone substantial transformation

50% or more of total product costs are incurred in the country stated

Essential characteristic of the product is the result of local processing conditions

**No** Yes/No

**No** Yes/No

**Yes** Yes/No

**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

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?

1

COMPONENT NAME	PERCENT OF TOTAL %
Chia (seed)	100.00%

## **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**

3.2.2 Does the facility have a documented allergen management plan? **Yes**  
IF YES, does this include the management of cross contact allergens? **Yes**

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

If Yes provide name of Certifying Body **SGS**

Date of most recent audit / inspection **28-November-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  
 control of personnel movement in factory  
 documented procedures and controls  
 raw material sourcing & tracing  
 other

production scheduling  
 staff training  
 isolated storage of allergens  
 dedicated equipment

**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**

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

**No**

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

## 3.3.1 Complete all coloured rows corresponding with "YES" declaration provided above.

ALLERGENIC SUBSTANCE	SOURCE NAME The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	PROPORTION (%)		PROCESS Allergenic protein is removed?
			Derivative in product	Protein in derivative	
<b>Cereals containing gluten and their products</b> [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]					
<b>Crustacea</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)					
<b>Tree nuts</b> & tree nut products					
Reserved for future allergen					

**3.4 ALLERGEN CROSS CONTACT**

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

Yes/No

**No**

\*\*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 &amp; INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	NAME OF FOOD (e.g. apple)	DERIVATIVE NAME (e.g. cider vinegar)
<b>Gelatine</b>	beef - collagen	No		
	other source	No		
<b>Seafood products</b>	Algae/carrageenan	No		
	Shellfish (Mollusc)	No		
<b>Fungi</b>	Matsutake mushroom	No		
	Other mushroom	No		
<b>Fruits</b>	Avocado	No		
	Banana	No		
	<b>Pome fruit -</b> apples, pears	No		
	<b>Stone fruit -</b> cherry, peach, plum, apricot.	No		
	<b>Berry Fruits -</b> blueberry, kiwifruit, strawberry	No		
	<b>Citrus Fruits -</b> grapefruit, lemon, lime, orange	No		
	Buckwheat	No		
	Coconut, poppy, sunflower, etc	No		
	Mustard	No		
	Tomato	No		
<b>Vegetables</b>	Yam	No		
	<b>Allium genus -</b> chive, leek, onion, garlic, spring onion	No		
	<b>Legumes -</b> other than peanut soybeans & lupins	No		
	<b>Umbelliferae -</b> aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No		
<b>Yeast &amp; Yeast Products</b> (including yeast extracts)		No		
Tick box if hydrolysed or autolysed				
<b>Herbs</b>		No		
Tick box if herb / herb extract				
<b>Spice</b> (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:		
		amount added (milligram/kilogram)			
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		No			
Added Flavours		No			
Added Salt		No	amount added (milligram/100g)		
Added Sugar		No	amount added (gram/100g)		
List specific component:			Provide relevant details necessary for consumer advice:		

ANY OTHER COMPONENT		

### 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	No	
Ionising (gamma) irradiation	No	
Ethylene oxide	No	
Other fumigants or sterilants	Yes	

Specify substance used  Phosphine**4.3 FOOD PRODUCED USING GENE TECHNOLOGY** (Standard 1.5.2)

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

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

No GM varieties of this food / ingredient available  
 Non GM variety is used  
 Identity preservation program in place

Analytical testing confirms absence  
 Verifiable documentation of status  
 Other – Specify

**Go to Question 4.3.7 and continue****GM CROSS CONTAMINATION IN FOODS AND INGREDIENTS**

Yes/No

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

 **No**

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

 **No**

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

 **No**Specify details: 

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

 **No**

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

 **No****EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED**4.3.12. (OPTIONAL) Are any ingredients derived from an animal which has been fed with **No**

feedstock containing GM ingredients or ingredients derived from GM micro-organisms?

Specify details:

## 5 NUTRIENTS & CONSUMER INFORMATION CLAIMS

### 5.1 NUTRITION INFORMATION

**Rehydration rate:** To 100g of product add **200** mL of water to give **250** g of rehydrated product  
Equivalent to a factor of 2.50

5.1.1 Serve size is not relevant for this product.

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

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

NUTRIENT	AVG QUANTITY per 100 g
<b>Energy</b>	2173 kJ
<b>Protein, total</b>	21 g
- Gluten	Not detected
<b>Fat, total</b>	34.44 g
- <b>saturated</b>	3.58 g
- transfat	
- polyunsaturated	
- monounsaturated	
Cholesterol	0 mg
<b>Carbohydrate</b>	4.68 g
- <b>sugars</b>	1.42 g
Dietary fibre, total	26.9 g
<b>Sodium</b>	11.3 mg
Potassium	657 mg

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	4.67%
% Moisture	8.31%

Estimation content accounted for per 100 g	100.00
---	--------

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)

ANALYSIS

## 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	Not validated	No
Kosher	Yes	certification	Yes
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	Not validated	No
Lacto-vegetarian	Yes	Not validated	No
Vegan	Yes	Not validated	No

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

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

## 6 DURABILITY, PACKAGING AND SUPPLY CHAIN

### 6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT AS SUPPLIED unopened pack or bulk container		PRODUCT - ONCE IN USE resealable pack or bulk container	
Specify shelf life	2	Years	2	Years
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	below 21 °C	Specify range:	below 21 °C
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:	Recommended max 21°C, Max humidity 70%; Cool dry place, out of direct sunlight, free from toxic		Recommended max 21°C, Max humidity 70%; When open, advised to store in a plastic sealable	

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

25.00

(specify unit of measure)

6.4.3 Target Fill (if applicable)

25.00

(specify unit of measure)

6.4.4 Drained Weight (if applicable)

(specify unit of measure)

6.4.5 IF AQS is used, what is the statistical variance in the fill measurement?

### 6.5 TRACEABILITY

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

Best Before Date and Product Batch/Lot Code will be used in traceability.

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	Print	Shipper N/A
Location of code	on packaging	Shipper N/A
Number of characters in code	9 to 10	Shipper N/A
Example of coding format	123456	Shipper N/A
Coding translation	LOT NUMBERING	Shipper N/A

### 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:

Multiwalled paper bags or PP bags.

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	
Specify components / material used in packaging	Ceramic	No	
	Glass	No	
	Metal	No	
	Paper / cardboard	Yes	Yes
	Packing materials	No	
	Plastics	No	
	% of total using recycled component	100%	
Seal	What is the seal method?	STITCH	
Dimensions	Height (mm)	700	
	Width (mm)	450	
	Depth (mm)	150	

## 6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet

1000.0 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

40

layers per pallet

8

## 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
Colour	black or grey	Visual assessment	No	Yes
Appearance	small oval shape	Visual assessment	No	Yes
Odour	Characteristic of chia, no off odours	Sensory assessment	No	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)*

### 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 ?

**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		