

[PIF Unique ID] d155075a-b40f-4f0b-b544-fa3f37f7f76f

Product Information Form



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IMPORTANT: The AFGC intends the PIF template as a guide only – it should not be relied upon as, or used as a substitute for, legal advice. Suppliers and customers are responsible for ensuring their own compliance with applicable obligations in the Food Standards Code, food legislation, other applicable laws (including the Australian Consumer Law) and the terms of their contractual arrangements.

www.afgc.org.au

PIF VERSION 6.0

Issue Date 2017-07-07

Note: this date refers to the date of issue of this version of the PIF by the AFGC and NOT the date of issue of the completed form by the user.

Date Completed 27/11/2024

PIF Document Status	Company Document Number
Final	PS-285
Issue Date	Issue Number
27/11/2024	Vs. 34.0
Name Completed by	Title Completed by
Verily Boulton	Technical Specialist - Customer Support
Name Approved by	Title Approved by
Verily Boulton	Technical Specialist - Customer Support

Sample, Flavour, Ingredient, Retail Ready

Ingredient

Product Name Whole Milk Powder

1.1 Company Information

Company Logo



Company Name Open Country Dairy Limited

Trading Name Open Country Dairy Limited

Business Address

Street Number	Street Name	Suburb/City
8	Business Parade South	East Tamaki
State/Territory	Country	Postcode
Auckland	NZ	2013

Postal Address

Post Address	Suburb/City	
PO BOX 11-159	Ellerslie	
State/Territory	Country	Postcode
Auckland	NZ	1542

Key Contact for inquiries

Name	Position Title
Gagan Kalra	Group Quality Manager

Email Address gagan.kalra@opencountry.co.nz Phone 0064 21 684 780

Manufacturer Information

Relevant FIF Unique ID	Company Name	Street Number	Street Name	Suburb	Country	Postcode
125	Open Country Dairy Awarua (WMP)	52	Kekeno Place	Awarua, Bluff Highway	New Zealand	9877
802	Open Country Dairy Horotiu (WMP)	12A	Horotiu Road	Te Kowhai	New Zealand	3288
972	Open Country Dairy Waharoa		Factory Road	Waharoa	New Zealand	3401
165	Open Country Dairy Wanganui (WMP)		Imlay Place	Gonville, Wanganui	New Zealand	4501



2. Product Information

Product Name Whole Milk Powder

Product Code W26

Barcode - Product N/A

Product Description Whole Milk Powder - Obtained from partial removal of water from milk or cream. For milk protein adjustment purposes, the addition of milk retentate, milk permeate, skim milk, skim milk powder and lactose is permitted providing that the whey protein to casein ratio is not altered. Only approved additives may be used

Legal Description Whole Milk Powder

Suggested Labelling Description Whole Milk Powder

Process Description Open Country Whole Milk Powder 26% Fat is made by spray drying pasteurised cow's milk. It is a soluble powder with a minimum of 26% milk fat

Are you selling this item to a health facility (e.g. hospital, aged care, mental health facility, nursing home)? (Y/N)

N (No)

2.1 Ingredient Declaration

Ingredient Summary

Substance Type	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	% of total Average (Enter either a number or NS for Not Specified)	Food Standards Code Additive No or EC (as applicable)
I	Whole Milk	79%	No
Characterising Component (Y/N) - N No approved GM varieties available - Y			
I	Skim Milk/Skim Milk Powder	12%	No
Characterising Component (Y/N) - N No approved GM varieties available - Y			
I	Lactose/Permeate	9%	No
Characterising Component (Y/N) - N No approved GM varieties available - Y			

Ingredient List Whole Milk, Skim Milk/Skim Milk Powder, Lactose/Permeate

Addition Check 100.000

Comments WMP manufactured at Waharoa site is standardised using Skim milk (4% protein, NZ origin only), W26 manufactured at Awarua, Wanganui and Horotiu sites is standardised using skim milk powder (approx 36.5% protein, various countries of origin) Both permeate and lactose are used for standardising at Waharoa, Wanganui and Horotiu sites. Awarua currently does not use permeate.

Code Standards Compliance

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, the product complies with the following Standards where applicable:

Standard 1.4.1 - Contaminants & Natural Toxicants **Y (Yes)**

Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or 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 **Y (Yes)**

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 **Y (Yes)**

2.2 Country of Origin

Country of Origin Summary

Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percentage of Total (Average)	Country of Origin (1)	Average Australian Ingredients (%)	Minimum Australian Ingredients (%)
Whole Milk	79%	New Zealand	0	0
Skim Milk/Skim Milk Powder	12%	Various Unspecified		0
Lactose/Permeate	9%	Various Unspecified		0

Is the Product to be sold in Australia? **Y (Yes)**

What is the total minimum % of Australian ingredients in this product? **0.000**

3.1 Composition Information

Mandatory Advisory Statements

Refer to the list in Schedule S9-2 in the ANZ Food Standards Code [click here](#) and Standard 1.2.3

If an advisory statement required, list the food (Column 1 S9-2 and Standard 1.2.3) and advisory statement (Column 2 S9-2 and Standard 1.2.3) below

Bee pollen	Is an advisory statement required about the food or ingredient? N (No)
A food containing bee pollen as an ingredient	Is an advisory statement required about the food or ingredient? N (No)
A beverage made from cereals, nuts, seeds, or a combination of these ingredients, and that contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? N (No)
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? N (No)
A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? N (No)

An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.

Is an advisory statement required about the food or ingredient?
N (No)

Milk, or an analogue beverage made from soy, that contains no more than 2.5 m/m fat.

Is an advisory statement required about the food or ingredient?
N (No)

Evaporated milk, dried milk or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.

Is an advisory statement required about the food or ingredient?
N (No)

A food that contains aspartame or aspartame-acesulphame salt.

Is an advisory statement required about the food or ingredient?
N (No)

A food that contains quinine.

Is an advisory statement required about the food or ingredient?
N (No)

A food that contains guarana or extracts of guarana.

Is an advisory statement required about the food or ingredient?
N (No)

A food that contains added phytosterols, phytosterols or their esters.

Is an advisory statement required about the food or ingredient?
N (No)

A cola beverage that contains added caffeine.

Is an advisory statement required about the food or ingredient?
N (No)

A food that contains a cola beverage that also contains added caffeine as an ingredient.

Is an advisory statement required about the food or ingredient?
N (No)

Propolis.

Is an advisory statement required about the food or ingredient?
N (No)

A food that contains propolis as an ingredient.

Is an advisory statement required about the food or ingredient?
N (No)

Unpasteurised egg products.

Is an advisory statement required about the food or ingredient?
N (No)

Unpasteurised milk.

Is an advisory statement required about the food or ingredient?
N (No)

Unpasteurised liquid milk products.

Is an advisory statement required about the food or ingredient?
N (No)

Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)

Is an advisory statement required about the food or ingredient?
N (No)

Mandatory warning statement - royal jelly

Is the food or does the food contain royal jelly (Y/N) **N (No)**

3.2.1 Allergens

Allergens Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Source Name	Derivative name	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Whole Milk	Milk	No Exemption No Labelling Exemption	Bovine milk	milk	79	4
Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - N						
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - N						
Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Source Name	Derivative name	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Skim Milk/Skim Milk Powder	Milk	No Exemption No Labelling Exemption	Bovine Milk	Skim milk/Skim Milk Powder	12	36.5
Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - N						
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - N						
Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Source Name	Derivative name	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Lactose/Permeate	Milk	No Exemption No Labelling Exemption	Bovine milk	lactose/permeate	9	0.4
Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - N						
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - N						

Allergens to be declared:**Type****Values**Allergen
ANZWhole Milk Milk, Lactose/Permeate Milk, Skim Milk/Skim Milk Powder
Milk**3.2.2 Cross Contact Allergens****Cross Contact Allergens Summary**

Facility	Allergen Type	Labelling exemption	Labelling exemption text	Form	Present in same facility	Present on same line	Cross contact from other sources - growing, harvesting, transport, storage etc	What are the procedures in place to prevent cross contact where allergens are used in the same facility or present on the same line?	Source Food	Derivative Name	Total Protein (ppm)
Open Country Dairy Awarua (WMP)	Soybean	999	No Exemption No Labelling Exemption	Readily dispersible	Y	Y	No	Complies with FSSC 22000 requirements	Soy	Soy lecithin	
Open Country Dairy Wanganui (WMP)	Soybean	999	No Exemption No Labelling Exemption	Readily dispersible	Y	Y	No	Complies with FSSC 22000 requirements	Soy	Soy lecithin	
Open Country Dairy Horotiu (WMP)	Soybean	999	No Exemption No Labelling Exemption	Readily dispersible	Y	Y	No	Complies with FSSC 22000 requirements	Soy	Soy Lecithin	



If you wish to conduct a VITAL® risk assessment for cross contact allergens please click on the following link which will take you to the Allergen Bureau website: [click here](#)

Have you conducted a VITAL® risk assessment for cross contact allergens (Y/N)? **N (No)**

If No, is a precautionary allergen statement appropriate for this product? (Y/N) **Y (Yes)**

If Yes, Provide the precautionary allergen statement **may contain soy**

Comments 

Soy lecithin is used as an instantising agent at Awarua, Wanganui and Horotiu sites. Regular WMP is manufactured on the same lines as products containing soy at these sites. Instant products are not manufactured or stored at the Waharoa site, therefore there is no risk of soy contamination at this site.

3.3 Additional Information Requirements

Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?
N (No)

Food/Component

Sub-Food/ Component

Gelatine

Beef - collagen

Present?
N (No)

Other source

Present?
N (No)

Antioxidants

Butylated hydroxyanisole

Present?
N (No)

Butylated hydroxytoluene

Present?
N (No)

Other Antioxidants

Present?
N (No)

Alcohol (Residual) and ethanol

Present?
N (No)

Added fats and oils

Animal

Present?
N (No)

Vegetable

Present?
N (No)

Hydrolysed vegetable proteins

Acid hydrolysed

Present?
N (No)

Enzyme hydrolysed

Present?
N (No)

Added colours

Present?
N (No)

Added flavours

Present?
N (No)

Added salt

If product is salt, then respond "yes" to added salt.

Present? (1)
N (No)

Added sugar

If product is sugar then respond "yes" to added sugar.

Present? (1)
N (No)

Any Other Component

- 4.1 Novel Foods (no responses in section)
- 4.2 Food Produced using Gene Technology (no responses in section)
- 4.3 Quarantine Information (no responses in section)
5. Nutrition Information

Nutrient List

Unit of Measure
g

Nutrition Details

Moisture content in finished product (required in grams/100g)
3.500

Note: Complete Energy and Nutrient tables below. For Ingredients and flavours, only the average quantity per 100g/100mL is required to be completed.

Energy

Energy		Average Quantity per 100 g/mL 2094	Average Quantity per 100 g/mL (optional)
-		kJ	

Nutrients

Note: Gluten is a Required Field if a gluten free or low gluten claim is made

		Average Quantity per 100 g/mL 24
Protein, total (g)		
- Gluten		0
Fat, total (g)		27.2
-saturated (g)		18
-trans (g)		1.2
-polyunsaturated (g)	Unavailable	
-monounsaturated (g)	Unavailable	
Cholesterol (mg)		81
Carbohydrate (g)		40
-sugars (g)		40
Dietary fibre, total (g)	Unavailable	
Sodium (mg)		280
Potassium (mg)	Unavailable	
Phosphorus (mg)		

Target Population

Food for target population **999 (Any other food)**

Information about the food or product

If Solid, select Solid Type

4 (Solid, semi-solid or powder substance, ready for consumption)

Information about the nutrition information

Please nominate the source or method used to develop the nutrition information

Laboratory analysis of the food

The FSANZ Nutrition
Panel Calculator (NPC)If laboratory tested;
Specify Date of testing
7/05/2011% Ash:
6.000% Moisture:
3.500**6.1 Nutrition, Health and Related Claims**Are you making a Nutrition content
and/or Health claim in relation to this
product? (Y/N) **N (No)****6.1.2 Nutrient Profile Score (NPS) or Health Star Rating (HSR) calculation information (no responses in section)****6.2 Front of Pack Labelling (no responses in section)****6.3 Certification, Endorsement and Other Claims**

This table is to be completed to provide information to assist your customer to determine the suitability of the product for use in certain products or to make certain claims.

Claim Type

6.3.1 Nutrition and Health Logos and Symbols

Gluten Free

Claim can be made?
(Y/N)**Y (Yes)**

If yes, how has this been validated/substantiated?

manufactured from milk and milk products only at sites that do not use gluten or gluten containing ingredients in their manufacturing processes

A Gluten Free logo will be used (Y/N)

N (No)

The Glycaemic Index (GI)

GI logo will be or can be
used (Y/N)**N (No)**

Treatwise

Will the "Be Treatwise" logo be used? (Y/N)

N (No)

Other logo or symbol?

(Y/N)

N (No)

6.3.2 Religious

Halal

Specify if suitable for
Halal (Y/N)**Y (Yes)**Claim can
be made?

(Y/N)

Y (Yes)Specify Particular Claim
certified HalalHow has this been
validated/substantiated?
Certifying body

Certificate Available? (Y/N)

Y (Yes)

Certifying Body

New Zealand Islamic
Development Trust
(NZIDT)



Certificate Number
refer to certificates

Additional information

Refer to certificates for expiry dates

Kosher

Specify if suitable for
Kosher? (Y/N)

Y (Yes)

Claim can
be made?

(Y/N)

Y (Yes)

Specify Particular Claim

Kosher certified

How has this been

validated/substantiated?

Certifying body

Certificate Available? (Y/N)

Y (Yes)

Certifying Body

Kashrut Authority



Certificate Number

NA

Additional information

Refer to certificates for numbers and expiry dates.

6.3.3 Dietary Choice

Ovo-lacto-vegetarian

Specify if suitable for
Ovo-lacto-vegetarian
(Y/N)

Y (Yes)

Claim can
be made?

(Y/N)

Y (Yes)

Specify Particular Claim

suitable for ovo-lacto vegetarians

How has this been

validated/substantiated?

Not validated - manufactured only from milk
and milk products

Lacto-vegetarian

Specify if suitable for
Lacto-vegetarian (Y/N)

Y (Yes)

Claim can
be made?

(Y/N)

Y (Yes)

Specify Particular Claim

suitable for lacto vegetarians

How has this been

validated/substantiated?

Not validated - manufactured only from milk
and milk products

Vegan

Specify if suitable for
Vegan (Y/N)

N (No)

Claim can
be made?

(Y/N)

N (No)

6.3.4 Free

Hormone free

Specify if suitable for
"Hormone Free"

Yes

Claim can be made?

Yes

Specify Particular Claim

Sourced from animals that have
not been exposed to bovine
growth hormone

How has this been

validated/substantiated?

The use of hormonal growth
promotants is prohibited in NZ.
Foreign dairy ingredients are
sourced only from suppliers that
can attest to their products being
RSBT free.

6.3.5 Sustainability claim

Organic

Specify if suitable for
Organic

No

Claim can be made?

No

Biodynamic

Specify if suitable for
Biodynamic

No

Claim can be made?

No

RSPO

Specify if suitable for
RSPO

Not Relevant

Claim can be made?

Not Relevant

Rainforest Alliance

Specify if suitable for Rainforest Alliance	Claim can be made?
Not Relevant	Not Relevant

6.3.6 Animal welfare

Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme	Claim can be made?	Specify Particular Claim	How has this been validated/substantiated?
Yes	Yes	NZ Dairy Farmers must comply with the Dairy Cattle Code of Welfare 2010	Subject to audits by government agencies
Certificate Available? (Y/N)			
N (No)			

Marine Stewardship

Specify if suitable for Marine Stewardship	Claim can be made?
Not Relevant	Not Relevant

Dolphin Friendly

Specify if suitable for Dolphin Friendly	Claim can be made?
Not Relevant	Not Relevant

Sow stall free

Specify if suitable for Sow stall free	Claim can be made?
Not Relevant	Not Relevant

Free range

Specify if suitable for Free Range	Claim can be made?
Not Relevant	Not Relevant

6.3.7 Other

Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients	Claim can be made?	Specify Particular Claim	How has this been validated/substantiated?
Yes	Yes	Made from Cows milk	product registration

Derived from a natural process without chemical modification

Specify if suitable for Derived from a natural process without chemical modification	Claim can be made?
Not assessed	Not assessed

Additional Claim

Specify if suitable for Additional Claim	Claim can be made?
Not assessed	Not assessed

7. Shelf Life

Link to the AFGC Date Marking Guide:[click here](#)

Product as supplied - Unopened pack or bulk container

Type of date mark applied



Specify Shelf Life	Period
728	Days

Temperature control required during storage?
N (No)

10/01/2025, 10:04

W26 (Ingredient) Whole Milk Powder

Temperature control required during transport?
N (No)

Product once in use - Resealable pack or bulk container

Temperature control required during storage?
N (No)

AFGC Cold Chain Guideline rules:“NEVER WARMER THAN” temperature in degrees Celsius“MAX OUT OF REFRIGERATION TIME” time in minutes“KEEP ABOVE” optional, temperature in degrees Celsius

Please provide any general comments about the date coding applied to the product:
date coding format DD/MMM/YYYY

Comments

Milk powders have a tendency to absorb odours. Therefore this product is stored in an odour free environment, away from direct sunlight and at a temperature below 25 degrees C with relative humidity below 65% in order to maintain its functional properties. While the bag is intact and the product kept under these conditions it has a shelf life of 728 days from date of manufacture.

8. Traceability

8.1. Please specify the following details for the primary code on the product as applicable:

Unit

Type of primary coding

Date Code

☒

Lot Number

☒

Method of Coding

Jet Coding

Location of Code

Side of bag

Number of characters in code

18

Example of code format

123-1-1234567 11001

Code translation

ULI, line 1, RPO 1234567 Plant 1, Packing Line1, unit 001

SHIPPER (if applicable)

Type of primary coding

8.2 Please provide any general comments about the traceability coding applied to the product:

Comments

Each bag is coded with the unique pallet number and manufacture lot code

9. Measurement Marking (no responses in section)

10. Potential Safety Hazards

Are there any potential hazards associated with the product? (Y/N)?
N (No)

11.0 Product Packaging & 11.1 Packaging Materials

Is the product packaged?
Y (Yes)

Packaging stewardship

Is your business a signatory to the Australian Packaging Covenant or other packaging stewardship program?

Link to Packaging Covenant[click here](#)

Sealing

What is the method of sealing the primary packaging?

What is the method of sealing the Secondary packaging?

Tamper evident

Is the packaging tamper evident?
Y (Yes)

Colour

Powered by Bizcaps

https://www.pifmanager.com/AppGen/BizPifPrint.aspx

11/14

Pack Size

Pack size:

25.000

Unit of Measure

kg

Dimensions (external)

Primary Pack

Height

880.000

Unit of Measure

mm

Width

535.000

Unit of Measure

mm

Depth

140.000

Unit of Measure

mm

Secondary Pack

11. 1 Packaging Materials

Materials List

Materials List	HDPE	Paper - Multi wall	Is the material(s) used in the packaging for this product approved for direct food contact?	If yes, specify approval agency or source	Are engineered nanoparticles present?	Bag	Further details information	Recycle content (%)
HDPE, paper	Y	Y	Y	EU 1935/2004	N	Y	HDPE product contact gas barrier layer, multi layer paper Kraft Dairy Sack outer	0

Comments



Polyethylene inner pouch with multilayer paper outer pouch

11.2 Pallet Configuration

Is the product delivered on a pallet?

Y (Yes)

Gross weight of loaded pallet (kg)

1695.000

Stack height of loaded pallet (cm)

130.000

Specify the type of pallet (material)

Wood

☒

What is the pallet pattern?

Other

☒

Number of units per shipper

1

Number of shippers per pallet

64

Number of layers per pallet

8

Comments



Product is only shipped on a pallet for domestic orders or if required by specific customers

12. 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.

12.1 Organoleptic Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Provided?
Flavour	Sweet	Asurequality Method	Y	Every batch	N
Colour	Light Cream	Asurequality Method	Y	Every batch	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Available?
Insolubility Index	Maximum 1ml	ISO 8156 / IDF 129:2005	Y	Every batch	N
Scorched Particles	Disc B / 32.5g Max	Asurequality Method	Y	Every batch	N
Foreign Matter	Absent /32.5g	Asurequality Method	Y	Every batch	N
Bulk Density 100 Tap	min. 0.55 g/ml, 100 Tap	Niro Atomiser, Analytical Methods for Dry Milk Products, Method A2a, September 2006	Y	Every batch	N

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Available?
Aerobic Plate Count	max. 10,000 cfu/g	ISO 4833-1:2013	Y	Every batch	N
Coliforms	<10 cfu/g	ISO 4832:2006	Y	Every batch	N
Escherichia coli	Not Detected/g	ISO 11866-1:2005 / IDF 170-1:2005 (mod)	Y	Every batch	N
Yeasts and Moulds	max. 50cfu/g	ISO 6611/IDF 94:2004	Y	Every batch	N
Coagulase Positive Staphylococci	<10cfu/g	ISO 6888-1:2021	Y	Every batch	N
Salmonella	Not detected/375g	GENE-UP - BioMérieux (Screen)	Y	Every batch	N
Listeria	Not detected/125g	GENE-UP - BioMérieux (Screen)	Y	Every batch	N
Bacillus Cereus	<100cfu/g	ISO 7932:2004	Y	Every batch	N
Inhibitory Substances	Not Detected/g	Delvotest SP-NT/ SP Mini-NT	Y	Every batch	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Available?
Fat	26.0-29.5.0 %m/m	Asurequality Method (FT-NIR)	Y	Every batch	N
Moisture	max. 3.5 %m/m	Asurequality Method (FT-NIR)	Y	Every batch	N
Protein: SNF Basis (CODEX)	min. 34% m/m	By Calculation	Y	Every batch	N
Ash	max. 6.0 %m/m	BS 1743:1968 (modified)	Y	Every batch	N
Titrateable Acidity	max. 0.15 %m/v	AOAC 947.05	Y	Every batch	N
Lactose (by difference)	TBR	Calculation by difference	Y	Every batch	N
Protein	23.5 - 28.0 %m/m	Asurequality Method (FT-NIR)	Y	Every batch	N

13. Company Specific (no responses in section)**14. Extra Comments and Attachments**

Extra Additional Comments Cholesterol and Trans fat values obtained from one off testing

Extra Additional Attachment(s) 000000095:W26 PIF (AFGC v5.1) annex.PDF

15. Summary of Statements and Claims

Summary of Statements and Claims

Type	Values
Ingredients List	Whole Milk, Skim Milk/Skim Milk Powder, Lactose/Permeate
% Australian content	0.000
Characterising Component	No Characterising Component Declared.
Allergens	Are there allergens formulated into the product? - Yes.
Display field for Allergens	Whole Milk Milk, Skim Milk/Skim Milk Powder Milk, Lactose/Permeate Milk
Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
Cross Contact Allergens - Where no VITAL assessment conducted, you may provide a precautionary statement	may contain soy
Novel Foods	No Novel Food(s) Declared.
Nutritive Substances	No Nutritive Substance(s) Declared.
GM Cross Contact	No GM Cross Contact Ingredients Declared.
Quarantine treatment applied	No Quarantine Treatments Declared.
Palm Oil	No Palm Oil or Derivatives Declared.
Kosher Claim	Kosher certified
Halal Claim	certified Halal
Ovo-lacto-vegetarian	suitable for ovo-lacto vegetarians
Lacto-vegetarian	suitable for lacto vegetarians
Hormone Free	Sourced from animals that have not been exposed to bovine growth hormone
RSPCA Approved Farming Scheme	NZ Dairy Farmers must comply with the Dairy Cattle Code of Welfare 2010
Derived from naturally occurring ingredients	Made from Cows milk

16. Checklist

PIF Status	Final				
Summary of Attachments	<table><tr><th>Type</th><th>Values</th></tr><tr><td>14.0.0.2 W26 PIF (AFGC v5.1) annex.PDF</td><td>000000095</td></tr></table>	Type	Values	14.0.0.2 W26 PIF (AFGC v5.1) annex.PDF	000000095
Type	Values				
14.0.0.2 W26 PIF (AFGC v5.1) annex.PDF	000000095				
Empty Mandatory Field	[6.3 Certification, Endorsement and Other Claims] Certificate Expiry date [x2]				

Reference Imported v5

Reference Imported v5	000000061:W26 PIF Waharoa site only(AFGC v5).XLSX
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