

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 15 May 2012



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WARRANTY: This document is intended as a guide only: legal requirements are contained in the Food Standards Code and relevant food legislation and other applicable laws. The information in this document should not be relied upon as legal advice or used as a substitute for legal advice. You should exercise your own skill, care and judgement before relying on this information in any important matter.

1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	Whole Pitted Dates	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE		SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	N/A	SPECIFY IMPORT TARIFF CODE	

1.1 SUPPLIER INFORMATION

BUSINESS ADDRESS	COMPANY NAME	Mahdavieh Export Co.		
	BUSINESS NUMBER (ABN)			
	TRADING NAME	MEC		
	NUMBER / STREET / SUBURB	Ave.	Tehran	
POSTAL ADDRESS	STATE / COUNTRY / POST CODE	Tehran	Iran	
	POST ADDRESS / SUBURB			
	CITY / COUNTRY / POST CODE			
KEY CONTACT FOR QUERIES	NAME	Nasrin Mahdavieh		
	POSITION TITLE	Sales Director, Mahdavieh Import & Export Corp.		
	EMAIL ADDRESS	nasrin@mahdaviehimportexport.com		
	PHONE	1 416 493 9441	FAX	1 416 493 9466
	DATE FORM COMPLETED	30-June-2021	ISSUE DATE	
	DOCUMENT NO:		ISSUE NUMBER	

1.2 MANUFACTURING INFORMATION

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

	COMPANY NAME	M. Mahdavieh Export Co.		
SITE: #1	NUMBER / STREET / SUBURB		Next to the Seda ve Sima Building	Shadegan
	STATE / COUNTRY / POST CODE	Khozestan		Iran
	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	Nasrin Mahdavieh		
JOB TITLE	Sales Director, Mahdavieh Import & Export Corp.		
EMAIL	nasrin@mahdaviehimportexport.com		
TELEPHONE - WORK	1 416 493 9441	TELEPHONE - MOBILE	1 416 937 9351

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 verificatic 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 agree 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	M. Mahdavieh Export Co.
Signed for and on behalf of	
NAME (Please print)	Taher Mahdavieh
JOB TITLE (Please print)	Managing Director
AUTHORISED SIGNATURE	Insert signature here
DATE OF AUTHORISATION	30-June-2021



1.5 CUSTOMER DETAILS (WHERE KNOWN)

COMPANY NAME			
NUMBER / STREET / SUBURB			
CITY / COUNTRY / POST CODE			
CUSTOMER CONTACT NAME			
CUSTOMER'S PRODUCT NAME			
CUSTOMER'S PRODUCT CODE			

Customer Internal Use Only

Internal Product Code/Description			
Version No.			
Reason for Update			
Received and Reviewed By			
Approved [Yes / No]		Date:	
Signature:	Insert signature here		

1.6 DEFINITIONS / REFERENCES

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

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

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

1.7 CHECKLIST AND ATTACHMENTS

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

1.8 Status of completion for each section:

PARTIAL	Section 1 - Contact details and declaration
PARTIAL	Section 2 - Product Information & Ingredients
COMPLETED	Section 3 - Compositional information
PARTIAL	Section 4 - Foods requiring pre-market clearance
PARTIAL	Section 5 - Nutrients & consumer information claims
PARTIAL	Section 6 - Product shelf life, storage & packaging
COMPLETED	Section 7 - Chemical, microbial, organoleptic & physical specifications
NOT DONE	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)

Whole Pitted Sayer Dates

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Pitted Dates

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 Iran

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

on average exceeds 95% 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

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

Specify COMPONENT TYPE and number of components

COMPONENT NAME	PERCENT OF TOTAL %
Dates	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) If “yes” specify type/s and levels:	No

3.2 ALLERGEN MANAGEMENT & CONTROL

- 3.2.1 Does the facility have a Food Safety Program?
- 3.2.2 Does the facility have a documented allergen management plan?
 - IF YES, does this include the management of cross contact allergens?
- 3.2.3 Has the Food Safety Program been independently audited and certified?

Yes/No
Yes
Yes
Yes
Yes

If Yes provide name of Certifying Body BRS

Date of most recent audit / inspection ? **01/05/2021**

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)

- validated cleaning procedures
- control of personnel movement in factory
- documented procedures and controls
- raw material sourcing & tracing
- other
- line or plant.
- 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

- Cereals containing gluten & their products [wheat, rye, barley, oats, spelt]**
- Crustacea & crustacea products**
- Egg & egg products**
- Fish & fish products (including mollusc with or without shells and fish oils)**
- Lupin & lupin products** [** not a mandatory labelling allergen at this time]
- Milk & milk products**
- Peanut & peanut products**
- Sesame seed & sesame seed products**
- Soybean & soybean products**
- Tree nuts & 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 (%)		PROCESSED Allergen 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

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

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?				
			Specify the process used to alter composition:				
	Vegetable	Yes	Specify types of fats and oils:	Cottonseed Oil (it is planned to be used in the future)			
			If Palm oil is present, is this RSPO certified?				
			Has fatty acid composition been altered?				
			Specify the process used to alter composition:				
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type of vegetable protein:				
			100% hydrolysis				
	Enzyme Hydrolysed	No	Specify type of vegetable protein:				
			100% hydrolysis				
Intense sweetener		No	Name of sweetener	Number	Amount (mg/kg)		
Preservatives		No	Name of preservative	Number	Amount (mg/kg)		
Flavour enhancers		No	Name of flavour enhancer	Additive number			
Added Colours		No					
Added Flavours		No					

Added Salt	No	amount added (milligram/100g)
Added Sugar	No	amount added (gram/100g)
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):	
		Specify type of honey or honey derivatives	

Honey & Honey products	No	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/

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	Dates
Specify substance used		

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/

IF NO, specify which of the following are applicable:

<input type="checkbox"/> No GM varieties of this food / ingredient available	<input type="checkbox"/> Analytical testing confirms absence
<input checked="" type="checkbox"/> Non GM variety is used	<input type="checkbox"/> Verifiable documentation of status
<input type="checkbox"/> Identity preservation program in place	<input type="checkbox"/> 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?

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?

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?

No

Specify details:

5 NUTRIENTS & CONSUMER INFORMATION CLAIMS

5.1 NUTRITION INFORMATION

5.1.1 Serve size is not relevant for this product. gram

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

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

NUTRIENT	AVG QUANTITY per 100	
Energy	227 K Cal	Nutrient information relevant to product AS SUPPLIED
Protein, total	1.81 g	
- Gluten		
Fat, total	0.15 g	
- saturated		
- transfat		
- polyunsaturated		
- monounsaturated		
Cholesterol		
Carbohydrate	74.97 g	
- sugars		
Dietary fibre, total	6.7 g	DO NOT leave bolded fields blank. Use number or text "less than" with value; or "unavailable" or "not detected" for gluten
Sodium		
Potassium	696 mg	

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	MINERALS specify which minerals	AVG QUANTITY per 100
Vitamin A	149 IU	calcium	64 mg
vitamin K**	2.5 Mcg	iron	0.9 mg
niacin	1.61 mg	phosphorus	62 mg
riboflavin	0.06 mg	magnesium	54.2 mg
thiamin	0.0 mg		

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	%RDI / serve
Ash	1.67 gr	

5.1.4 ,Please provide the following analytical data:

% Ash		Estimation content accounted for per 100	N/A
% Moisture	10-14%		

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: Theoretical 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)

Other reliable food sites

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	Certification	<input checked="" type="checkbox"/> Yes
Kosher	<input checked="" type="checkbox"/> Yes	Certification	<input checked="" type="checkbox"/> Yes
Organic	<input type="checkbox"/> No		
Biodynamic	<input type="checkbox"/> No		
Ovo-lacto-vegetarian	<input checked="" type="checkbox"/> Yes	No other ingredients than dates and veg. oi	
Lacto-vegetarian	<input checked="" type="checkbox"/> Yes	No other ingredients than dates and veg. oi	
Vegan	<input checked="" type="checkbox"/> Yes	No other ingredients than dates and veg. oi	

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 checked="" type="checkbox"/> No		
Sustainability claims	<input checked="" type="checkbox"/> No		
Humane treatment	<input checked="" type="checkbox"/> No		
Any other claims	<input checked="" 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	From production	Years	From production	Years
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	10 °C	Specify range:	10 °C
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:	Store in relative humidity of 50-60%, Store away from strong odours and contaminating sources.		Store in relative humidity of 50-60%. Store away from strong odours and contaminating sources.	

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

(specify unit of measure)

6.4.3 Target Fill (if applicable)

10.00

(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:

Sunbeam's code are used on the cartons

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding (Please TICK as appropriate)	Date code	Batch number	Date code	Batch number
	Product code	X Lot number	Product code	Lot number
Method of coding	For Ref. only			
Location of code	Anywhere on the cartons			
Number of characters in code				
Example of coding format				
Coding translation				

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?

No 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:

10 Kg cartons with Food-Grade Poly liners inside the cartons are used. The cartons are taped.

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	10 Kg Cartons	
Specify components / material used in packaging	Ceramic		
	Glass		
	Metal		
	Paper / cardboard	Yes	Yes
	Packing materials		
	Plastics		
	% of total using recycled component		
Seal	What is the seal method?	Tape	
Dimensions	Height (mm)		
	Width (mm)		
	Depth (mm)		

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet

kg

6.7.2 Stack height of loaded pallet

cm

6.7.3 Specify the type of pallet

Wooden

Plastic

Other

6.7.4 What is the pallet pattern

Column stack

Interlocking

6.7.5 Number of :

units per shipper

shippers per pallet

layers per pallet

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 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	Light Brown to Dark Brown	Visual		
Flavour	Mild to Sweet	Taste		
Texture	Typical to Mature Semi-Dry Dates	Touch		
Odour	objectionable odours	Smell		

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
Size/Count per Lb	depends on each grade, Jumbo (Count 60-65/lb), Select Grade A (Count: 75-	Counting		
Pit/Pit fragments	Target Nil, Max. 0.75% by no. of dates	Visual		
Live Infestation	Nil	Visual		
Foreign materials	Target Nil, Max. 1% by no. of dates	Visual		
Allergens	Nil	Visual		
Calyx	Max. 2% by no.	Visual		
Fermented	Max. 1% by no.	Visual/Taste/Smell		
(mould/dirty/physical)	Max. 2% by no.	Visual		
Dead Insects	Max. 2% by no.	Visual		

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		