

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	GFIG FLOUR SELF RAISING 12.5KG	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	175652	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	9310047220691	SPECIFY IMPORT TARIFF CODE	N/A

1.1 SUPPLIER INFORMATION

COMPANY NAME	Goodman Fielder Asia Pacific		
BUSINESS NUMBER (ABN)	35000024546		
TRADING NAME	Goodman Fielder Consumer Foods Pty Ltd		
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	118 Talavera Road	Macquarie Park
STATE / COUNTRY / POST CODE	NSW	Australia	2113
POSTAL ADDRESS	POST ADDRESS / SUBURB	Locked Bag 2222	North Ryde
CITY / COUNTRY / POST CODE	Sydney NSW	Australia	2113
KEY CONTACT FOR QUERIES	NAME	Consumer Advisory Centre	
POSITION TITLE			
EMAIL ADDRESS	cac@goodmanfielder.co.nz		
PHONE	1800 025 066 (Aust)	FAX	
DATE FORM COMPLETED	31-August-2022	ISSUE DATE	31-August-2022
DOCUMENT NO:	3	ISSUE NUMBER	3

1.2 MANUFACTURING INFORMATION

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

COMPANY NAME	Proprietary Information		
SITE: #1	NUMBER / STREET / SUBURB		
STATE / COUNTRY / POST CODE			
COMPANY NAME			
SITE: #2	NUMBER / STREET / SUBURB		
STATE / COUNTRY / POST CODE			
COMPANY NAME			
SITE: #3	NUMBER / STREET / SUBURB		
STATE / COUNTRY / POST CODE			

If more than three manufacturing sites, provide additional site information in Section 8.2

1.3 CONTACT DETAILS FOR TECHNICAL & ALLERGEN INFORMATION

Please specify the contact details if further information related to technical or allergen information is needed:

NAME	Consumer Advisory Centre		
JOB TITLE			
EMAIL	cac@goodmanfielder.co.nz		
TELEPHONE - WORK	1800 025 066 (Aust)	TELEPHONE - MOBILE	

1.4 SUPPLIER DECLARATION AND WARRANTY

The Supplier -

- 1) certifies that this product complies with the Australia New Zealand Food Standards Code; and, in addition to the information provided specifically in this form, and without limitation to compliance with any other part of the Code, that the product complies with:
- (a) Standard 1.3.4 - Identity and Purity
 - (b) Standard 1.4.1 - Contaminants & Natural Toxicants
 - (c) Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or
 - (d) Maximum Residue Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981 in New Zealand
 - (e) Standard 1.4.3 - Articles & Materials in Contact with Food
 - (f) Standard 1.4.4 - Prohibited & Restricted Plants & Fungi
- where applicable, and that where such certification relies on third party audits, analysis, industry codes, or equivalence of international standards to demonstrate compliance, that certificates are current and available;
- 2) acknowledges that the Customer, and Supply Chain Customers of the Customer, will rely on the accuracy of the Product Information for food quality, safety and labelling purposes;
- 3) certifies that the accuracy of the Product Information is limited to the following degree: –
- (a) that the Product Information in relation to ingredients obtained from a third party relies in good faith on Product Information provided by that third party;
 - (b) that the information is, to the best of the supplier's knowledge (having undertaken all reasonable verification procedures), true and accurate in relation to all other substances and processes;
- 4) agrees that all Product it supplies to the Customer will conform with the Product Information unless otherwise agreed to in writing and in advance by the Customer;
- 5) will immediately inform the Customer (and confirm in writing as soon as possible) if the supplier becomes aware of any error or omission in the Product Information;
- 6) will inform the Customer in writing and in advance of any change to the Product Information provided herein (including any changes that result from new or modified processes) if and when the supplier becomes aware of such changes; and
- 7) acknowledges that the Customer may provide the Product Information to –
- (a) regulatory agencies in relation to any matter raised by such agencies;
 - (b) courts and other legal tribunals for the purposes of any proceedings; and
 - (c) to its related businesses and partners who are involved in the acquisition, use, sale or compliance of the Product, under this same restriction as to disclosure.
- but will otherwise NOT disclose the Product Information.
- 8) acknowledges that, subject to the prior written agreement of the supplier and any restrictions nominated by the supplier in regard to disclosure of confidential information, the Customer may provide the Product Information to its own customers subject to those customers ensuring the information is not further disclosed.

COMPANY NAME Signed for and on behalf of	Goodman Fielder Ingredients
NAME (Please print)	Kasia Luke
JOB TITLE (Please print)	Product Development Manager
AUTHORISED SIGNATURE	
DATE OF AUTHORISATION	19-October-2022

1.5 CUSTOMER DETAILS (WHERE KNOWN)

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

Customer Internal Use Only

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

1.6 DEFINITIONS / REFERENCES

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

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

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

1.7 CHECKLIST AND ATTACHMENTS

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

1.8 Status of completion for each section:

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)

A blend of flour produced from sound, clean wheat and raising agents. Only for use in the manufacture of food products which are cooked/baked.

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Wheat Flour, Raising Agents (339, 341, 450, 500) and wheaten cornflour (**wheat**).

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:

Other statement

Please specify: Made in Australia from at least 92% Australian ingredients.

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

on average exceeds 50% Yes Yes/No

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

Yes Yes/No

IF YES, nominate the countries the primary components used to make the product come from:

<input checked="" type="checkbox"/> Australia	<input checked="" type="checkbox"/> Thailand	<input checked="" type="checkbox"/> China
<input checked="" type="checkbox"/> Germany		

2.4.4 Indicate if the following apply in determining country of origin declaration in 2.4.1:

The IMPORTED COMPONENTS have undergone substantial transformation Yes/No

The PRODUCT has undergone substantial transformation 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?

3

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component %
Wheat Flour	Proprietary		
Raising Agents	Proprietary	339, 341, 450, 500	
Wheaten Cornflour	Proprietary		

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

- | | |
|---|------------------------------|
| | Yes/No |
| 3.2.1 Does the facility have a Food Safety Program? | <input type="checkbox"/> Yes |
| 3.2.2 Does the facility have a documented allergen management plan? | <input type="checkbox"/> Yes |
| IF YES, does this include the management of cross contact allergens? | <input type="checkbox"/> Yes |
| 3.2.3 Has the Food Safety Program been independently audited and certified? | <input type="checkbox"/> Yes |

If Yes provide name of Certifying Body
 Date of most recent audit / inspection 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 type="checkbox"/> control of personnel movement in factory
<input checked="" type="checkbox"/> documented procedures and controls
<input checked="" type="checkbox"/> raw material sourcing & tracing
<input type="checkbox"/> other <input style="width: 300px;" type="text"/> | <input checked="" type="checkbox"/> production scheduling
<input checked="" type="checkbox"/> staff training
<input checked="" type="checkbox"/> isolated storage of allergens
<input type="checkbox"/> 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

- | | |
|------------------------------|--|
| <input type="checkbox"/> Yes | Cereals containing gluten & their products [<i>wheat, rye, barley, oats, spelt</i>] |
| <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/No

- | | | |
|--|---|-----------------------------|
| <input type="checkbox"/> Cereals containing gluten & their products | Has processing rendered this GLUTEN FREE (no detectable gluten)? | <input type="checkbox"/> No |
| | Has processing rendered this FREE OF WHEAT PROTEINS ? | <input type="checkbox"/> No |
| <input type="checkbox"/> 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 <small>The allergenic food from which ingredient is derived (e.g. wheat)</small>	DERIVATIVE NAME <small>Ingredient, additive or processing aid (e.g. maltodextrin)</small>	PROPORTION (%)		PROCESS <small>Allergenic protein is removed?</small>
			Derivative in product	Protein in derivative	
Cereals containing gluten and their products <small>[wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]</small>	Wheat	Wheat Flour	93.00%	8.00%	No
Crustacea & crustacea products					
Egg & egg products					
Fish & fish products <small>(including mollusc extract and fish oils)</small>					
Lupin & lupin products					
Milk & milk products					
Peanut & peanut products <small>(including peanut oil)</small>					
Sesame Seed & sesame seed products <small>(including sesame oils)</small>					
Soybean & soybean products <small>(including soybean oils)</small>					
Tree nuts & tree nut products					
Reserved for future allergen					

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

Contains: Wheat, Gluten

3.4 ALLERGEN CROSS CONTACT

Yes/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?

No

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	Yes	Yes	Wheat	Wheat Flour	Present
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)	Yes	No	Soy	Soy Flour On Separate Line	
Tree nuts & tree nut products	No				
Reserved for future allergen					

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

No Precautionary Statement Required.

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		
Grains, Seeds, Nuts & Spices	Buckwheat	No		
	Coconut, poppy, sunflower, etc	No		
	Mustard	No		
Vegetables	Tomato	No		
	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) <i>Tick box if hydrolysed or autolysed</i>	No			
Herbs <i>Tick box if herb / herb extract</i>	No			
Spice (excluding mustard) <i>Tick box if spice / spice extract</i>	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:		
			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	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?

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

Specify details:

5 NUTRIENTS & CONSUMER INFORMATION CLAIMS

5.1 NUTRITION INFORMATION

5.1.1 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	1360 kJ
Protein, total	8.1 g
- Gluten	
Fat, total	1.3 g
- saturated	Less than 1 g
- transfat	
- polyunsaturated	
- monounsaturated	
Cholesterol	
Carbohydrate	69.7 g
- sugars	1.9 g
Dietary fibre, total	2.1 g
Sodium	1050 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	
% Moisture	

Estimation content accounted for per 100 g	N/A
--	------------

5.1.5 Please specify how the carbohydrate value has been determined:

Difference as defined in Standard 1.2.8 Available Carbohydrate as defined in Standard 1.2.8 Other - specify: Unknown

5.1.6 Please nominate the source used to provide nutrition data in the tables above

Analytical – e.g. Laboratory Tested

Theoretical – e.g. By Calculation.

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

Supplier's raw material specifications using Foodworks.

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	Certified	Yes
Kosher	Yes	Not Validated	No
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	Not Validated (only wheat)	No
Lacto-vegetarian	Yes	Not Validated (only wheat)	No
Vegan	Yes	Not Validated (only wheat)	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	273	Days	30	Days
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	ambient °C	Specify range:	ambient °C
Temperature control during transport	Is required ?	Yes		
	Specify range:	ambient °C		
Specify any OTHER storage requirements:	Ideally, store away from extremes of heat and humidity, away from sources of light, infestation and contamination.		Ideally, store away from extremes of heat and humidity, away from sources of light, infestation and contamination.	

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 ? **Yes** Yes/No

6.2.2 Specify if hazards occur during: transport handling storage disposal

6.2.3 Is the product classified as either a Dangerous Good or a Hazardous Good ? **Yes** Yes/No

IF YES, specify class of dangerous goods: **Class 9 Miscellaneous**

IF MSDS data on internet, specify website:

OTHERWISE ATTACH MATERIAL SAFETY DATA SHEET

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 **12.50** **kg** (specify unit of measure)

6.4.3 Target Fill (if applicable) **12.50** **kg** (specify unit of measure)

6.4.4 Drained Weight (if applicable) **N/A** (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:

NF- Site Code/Best Before Date/Time
KE- Site Code/Best Before Date/Bag Number

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding <i>(Please TICK as appropriate)</i>	<input checked="" type="checkbox"/> Date code	<input type="checkbox"/> Batch number	<input type="checkbox"/> Date code	<input type="checkbox"/> Batch number
	<input checked="" type="checkbox"/> Product code	<input type="checkbox"/> Lot number	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number
Method of coding	InkJet			
Location of code	Side of bag			
Number of characters in code	N/A			
Example of coding format	NF: NF BEST BEFORE 23/12/2020 20:20 KE: KE BEST BEFORE 23/12/20 26251 20:20			

Coding translation	NF: Site Code BEST BEFORE DD/MM/YYYY HH:MM KE: Site Code BEST BEFORE DD/MM/YY Bag Number HH:MM	
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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:

KE= Paper Bag
NF= Multiwall Paper Bag

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	KE= Paper Bag NF= Multiwall Paper Bag	
Specify components / material used in packaging	Ceramic	No	
	Glass	No	
	Metal	No	
	Paper / cardboard	Yes	
	Packing materials	No	
	Plastics	No	
		% of total using recycled component	0%
Seal	What is the seal method?	Stitched or Glued	
Dimensions	Height (mm)	KE=420 NF=480	
	Width (mm)	KE=280 NF=310	
	Depth (mm)	KE=130 NF=100	

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 (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	White to Creamy White	Internal Method-Organoleptic Inspection	No	No
Odour	Bland	Internal Method-Organoleptic Inspection	No	No
Appearance	Free Flowing Powder	Internal Method-Organoleptic Inspection	No	No

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
Metal Detection	KE= Fe: 1.5mm; NonFe: 2.0mm and SS: 2.0mm NF= 2.5Fe, 3.0 NFe, 3.5SS	Metal detector test piece	No	No
Magnet strength	KE= NA NF= 8000 gauss	Internal Method	No	No
Inline screen size	KE= 2.0mm NF= 1 x 6mm screen	Internal Method	No	No

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
Standard Plate Count	<50,000 cfu/g	External Testing	No	No
Yeast	<1,000 cfu/g	External Testing	No	No
Mould	<1,000 cfu/g	External Testing	No	No
Coliforms	<100 cfu/g	External Testing	No	No
E.coli	<10 cfu/g	External Testing	No	No

		<p>Goodman Fielder Ingredients has taken due care in compiling this document but does not guarantee performance or fitness for a particular purpose or application nor any rights to patents or intellectual property. We recommend that end users conduct relevant testing or evaluation to confirm suitability of this product for their required purposes, including compliance with local laws, regulations and patents.</p> <p>This product is agricultural and is subject to changes based on seasonal climatic conditions, varietal and location changes. This can impact testing for foreign matter and gluten containing cereals in these products due to the batch nature of the product.</p> <p>This finished product must be used for its intended purpose as an ingredient or additive only. It is NOT ready to eat and requires further thermal processing</p>

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		