



PRODUCT INFORMATION FORM (PIF)

WARRENTY: This document is intended as a guide only; legal requirements are contained in the Food Standard 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 AND DECLARATION

PRODUCT NAME:	Premium Rich Roast Gravy Powder Mix(1.5kg & 8kg)
PRODUCT CODE:	F-GRAVIN01.5KGRG F-GRAVIN0008KGRG
UNIT BARCODE:	1.5kg 8102 0600 2186 8k bucket 8102 0600 2445
DISPLAY BARCODE:	
SHIPPER BARCODE:	4 Canister 10 8102 0600 2183
COUNTRY EXPORTED FROM:	AUSTRALIA

2. COMPANY AND MANUFACTURING INFORMATION

COMPANY NAME	Massel Australia Pty Ltd				
AUSTRALIAN BUSINESS NUMBER (ABN):	54 078 592 337				
BUSINESS ADDRESS:	12, Melissa Place, Kings Park, NSW 2148.				
POSTAL ADDRESS:	As above				
MANUFACTURING ADDRESS:	12, Melissa Place, Kings Park, NSW 2148.				
KEY CONTACT FOR QUERIES:	NAME: Mitchel Bones POSITION: Quality Assurance Manager EMAIL: Mitchel@massel.com.au PHONE:				
ORIGINAL PIF ISSUE DATE:	25/06/2018	DATE LAST THE PIF IS UPDATED:	1/05/2024	ISSUE NUMBER:	9

1.1 CONTACT DETAILS FOR TECHNICAL AND ALLERGEN INFORMATION

Contact details if further information related to technical or allergen information is needed

NAME:	Mitchel Bones
POSITION:	Quality Assurance Manager
EMAIL:	Mitchel@massel.com.au

PHONE:	02 8814 8166
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1.3 MASSEL DECLARATION AND WARRENTY

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:

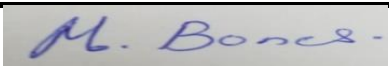
- (a) ~~S~~Standard 1.3.4 – Identity and Purity
- (b) ~~S~~Standard 1.4.1 – Contaminants and Natural Toxicants
- (c) ~~S~~Standard 1.4.2 – Maximum Residue Limits in Food (In Australia), or
- (d) ~~M~~Maximum Residue Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981 in New Zealand
- (e) ~~S~~Standard 1.4.3 – Articles and Materials in Contact with Food
- (f) ~~S~~Standard 1.4.4 – Prohibited and Restricted Plants and 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) ~~M~~assel 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) ~~M~~assel certifies that the accuracy of the product information is limited to the following degree:

- (a) ~~T~~hat 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) ~~T~~hat 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) ~~M~~assel agrees that all product it supplies to the Customer will confirm with the Product Information unless otherwise agreed to in writing and in advance by the Customer;

COMPANY NAME: (singed for and on behalf of)	Massel Australia Pty Ltd
NAME:	Mitchel Bones
POSITION:	Quality Assurance Manager
AUTHORISED SIGNATURE:	
DATE OF AUTHORIZATION:	1/05/2024

1.4 DEFINITIONS/ REFERENCES

References to the "Code" or specific "Standards" throughout this document refer to the standards outlined in the Australia New Zealand Food Standard Code. The Australia New Zealand Food Standard 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/>

2. PRODUCT INFORMATION AND INGREDIENTS

2.1 PRODUCT DESCRIPTION (Physical and technological description)

Concentrated, free flowing, hygroscopic powder.

2.2 LEGAL DESCRIPTION (SUGGESTED LABELLING DESCRIPTION)

Rich Roast Style Gravy Powder

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Intended use of the product

Food may be used as an ingredient, or may be retail ready finished product

2.3.2 The product can be best described as

Solid, semi-solid or powder substance, ready for consumption

2.4 COUNTRY OF ORIGIN

2.4.1 Most appropriate overarching country of origin declaration which applies to this product

Declaration	Country
Made in (with local & imported ingredients)	Australia

2.4.2 If the local content of ingredients/components originating from country where origin claimed

On average exceeds 95%

☒ No Yes/ No

On average exceeds 50%

☒ No 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
<input checked="" type="checkbox"/> Australia		Netherland
<input checked="" type="checkbox"/> Italy		

2.4.4 If the following apply in determining country of origin declaration 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

☒ Yes Yes/ No

2.5 COMPONENT TYPE

Type of components present in product (Apply only ONE CHECK Box) ☒

Product is a single component substance

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

Product consists of various ingredients which are NOT compound substances

	Yes/ No
Yes	Yes/ No
	Yes/ No

2.6 INGREDIENT DECLARATION

All ingredients including food additives in descending order, including percentage labelling of characterising components of ingredients. Compound substances specified all ingredients and additives present and the characterising ingredient or component. Food additives specify a functional class name and the food additive name or the code number.

How many components are in the product?

10

COMPONENT NAME	SUBSTANCE INGREDIENTS Full breakdown list of components in	PERCENT OF TOTAL %
Tapioca Starch Maize Maltodextrin Southern Ocean Sea Salt Yeast Extract Canola Oil Natural Vegetable Flavours Rice Flour		

2.7 PROCESSING AIDS

All processing aids used in manufacture of this product otherwise declared in the ingredient list are specified

NAME OF PROCESSING AID	IVE NUMBER OR EC (as)	PERMITTED USE
None		

3 COMPOSITIONAL INFORMATION

3.1 MANDATORY ADVISORY OR WARNING STATEMENTS AND DECLARATIONS

"Yes" response triggers a mandatory advisory or warning statement, as per Standard 1.2.3 of the Code

FOOD/ COMPONENT	PRESENT
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FOOD/ COMPONENT	YES/NO
Bee pollen presented as a food or ingredients	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
Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol) If "yes" specify type/s and levels Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol Syrup, Mannitol,	No
Type of polyol, isomalt, polydextrose	Level (g/100g)

3.2 ALLERGEN MANAGEMENT AND CONTROL

3.2.1 Does our facility have a Food Safety Program? ☐ Yes

3.2.2 Does our facility have a documented allergen management plan? ☐ Yes

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

3.2.4 The following is applied in order to manage allergens and minimise allergen cross contact within the manufacturing facility (appropriate checkboxes)

Validated cleaning procedures

Yes
Yes
Yes
Yes

Production Scheduling

Yes
Yes
Yes

Control of personnel movement in facility

Staff training

Document procedures and controls

Isolated storage of allergens

Raw material Sourcing

Other

3.3 INGREDIENTS TO BE DECLARED AS ALLERGEN OR SULPHITE

"YES" or "NO" has been indicated 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.

Yes/ No	Food Source
No	Cereals containing gluten and their products (wheat, rye, barley, oats, spelt)
No	Crustacea & crustacea products
No	Egg and egg products
No	Fish & fish products (including mollusc with or without shells and fish oils)
No	Lupin and lupin products
No	Milk and milk products
No	Peanut and peanut products
No	Sesame seed and sesame seed products
No	Soybean and soybean products
No	Tree nut and tree nut products
No	Sulphites, present in ingredients, additives or processing aids
No	Reserved for future allergens

If Sulphite is present in ingredients, additives or processing aids amount of Sulphite present

Naturally occurring in ingredients

Residual from processing aid or carry over in ingredient

Added as an ingredient

Total Sulphite

Type of added Sulphite and additive numbers

<input type="text"/>	mg/ kg
<input type="text"/>	mg/kg
<input type="text"/>	mg/kg
<input type="text"/>	mg/kg
<input type="text"/>	mg/kg

3.3.1 Where the rows corresponding with "YES" declaration is provided below.

ALLERGENIC SUBSTANCE	SOURCE food The allergenic food from which ingredien	DERIVATIVE NAME Ingredient, additive or processing aid (eg: Maltodextrin	PROCESS Allergenic material is removed?
Cereals containing gluten and their products (wheat, rye, barley, oats, spelt)			
Crustacea & crustacea products			
Egg and egg products			
Fish and fish products			
Lupin and lupin products			
Milk and milk products			
Peanut and peanut products			
Sesame and sesame products			
Soybean and soybean products			
Tree nut and tree nut products			
Reserved for future allergens			

3.4 ALLERGEN CROSS CONTACT

3.4.1 Except for any allergens listed in Section 3.3 does our company have on site and handle ANY OTHER allergenic substances listed below?

Refer to VITAL procedure and decision tree <http://www.allergenbureau.net/vital/>

ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY	PRESENT ON SAME LINE	SOURCE FOOD The allergenic food from which ingredient is derived (eg:	DERIVATIVE NAME Ingredient, additive or processing aid (eg: Maltodextrin)	TOTAL PROTEIN Protein level by VITAL or specify particulate
	YES/NO	YES/NO			
Cereals containing gluten and their products (wheat, rye, barley, oats, spelt)	No	No			
Crustacea & crustacea products	No	No			
Egg & egg products	No	No			
Fish & fish products	No	No			
Lupin & lupin products	No	No			
Milk & milk products	No	No			
Peanut & peanut products	No	No			
Sesame seed & sesame seed products	No	No			
Soybean & soybean products	No	No			
Tree nuts & tree nut products	No	No			
Reserved for future allergens	No	No			

3.4.3 Is the cross contact allergen present in particulate form in the facility or on the same line? Yes/ No

3.4.4 Does the possibility remain that after undertaking control actions specified in 3.2.4 above that particulate cross contact allergenic material will still be present in product? Yes/ No

3.4.5 Have cross contact allergen levels been assessed using the VITAL procedure? No

3.5 ADDITIONAL LABELLING AND INFORMATION REQUIREMENTS

FOOD/COMPONENT		PRESENT (YES/NO)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED			
Antioxidants	Butylated hydroxyanisole (BHA)		Amount added (milligram/kilogram)			
	Butylated hydroxytoluene		Amount added (milligram/kilogram)			
	Other antioxidants		Amount added (milligram/kilogram)			
Added Caffeine (Naturally occurring has been			Amount added (milligram/kilogram)			
Alcohol (Residual)			Level % w/w:			
			Specific gravity if product is alcohol:			
Added Fats & Oils	Animal		Specify types of fats and oils:			
			Has fatty acid composition been		Yes/ No	
			Specify the process used to alter composition:			
	Vegetable	Yes	Specify types of fats and oils:		Canola oil	
			If Palm oil is present, is this RSPO certified:		Yes/ No	
			Has the fatty acid composition been		Yes/ No	
			Specify the process used to alter composition:			
	Hydrolysed Vegetable Proteins	Acid Hydrolysed		Specify type of vegetable protein:		
				100% hydrolysis		
Enzyme Hydrolysed			Specify type of vegetable protein:			
			100% hydrolysis			
Intense sweetener			Name of sweetener	Number	Amount (mg/Kg)	
Preservatives			Name of the preser	Number	Amount (mg/Kg)	
Flavour enhancers			Name of flavour enhancer	Number	Amount (mg/kg)	
Spice/Herbs						

Vegetables															
Yeast and yeast extract		Yes	<table border="1"> <tr> <td>Yeast</td> <td>Hydrolysed</td> <td>Autolysed</td> <td>X</td> </tr> <tr> <td></td> <td>Hydrolysed</td> <td>Autolysed</td> <td></td> </tr> <tr> <td></td> <td>Hydrolysed</td> <td>Autolysed</td> <td></td> </tr> </table>	Yeast	Hydrolysed	Autolysed	X		Hydrolysed	Autolysed			Hydrolysed	Autolysed	
Yeast	Hydrolysed	Autolysed	X												
	Hydrolysed	Autolysed													
	Hydrolysed	Autolysed													
Added Colours															
Added Flavours		Yes	<table border="1"> <tr> <td>Natural Vegetable Flavours</td> </tr> <tr> <td></td> </tr> </table>	Natural Vegetable Flavours											
Natural Vegetable Flavours															
Added Salt		Yes	Amount added (milligram/100g)												
Added Sugar			Amount added(gram/100g)												
ANY OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:												
	Potato Starch														

3.6 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

FOOD/ COMPONENT	PRESENT (YES/ NO)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED	
Animal & Animal products (eg: 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 countries of origin Describe any heat processing used in the manufacture of this product (temperature/time)	
Meat & Meat products (eg: animal flesh, animal organs, meat extracts)	No	Specify type of meat Specify type of meat derivatives Specify countries of origin 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 (eg: meat, fat, eggs, extracts, feathers, feet, etc)	No	Specify type of birds Specify type of bird derivatives Specify source of bird products (ie: Country and city) Describe any heat processing used in the manufacture of this product (temperature/time)	
		Specify type of fish Specify type of fish derivatives Specify source of fish products (ie: Country and city)	

Fish & Fish Products (eg: smoked salmon, pilchards, shark fin, fish roe, etc)	No	Country and city) Describe any heat processing used in the manufacture of this product (temperature/time)	
Honey and honey products	No	Specify type of honey or honey derivatives Specify source of honey products (ie: 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 (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

If YES complete the following table

COMPONENT	CONDITION OF USE	USES ENGINEERED NANO PARTICLE

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 sterilization	No	
Ionising (gamma) irradiation	No	
Ethylene oxide	No	
Other fumigants or sterilant	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.

<input type="checkbox"/>	No GM varieties of this food/ingredient available
<input checked="" type="checkbox"/>	Non- GM variety is used
<input type="checkbox"/>	Identify preservation program in place Go to question 4.3.7 and continue
<input type="checkbox"/>	Analytical testing confirms absence
<input type="checkbox"/>	Verifiable documentation of status
<input type="checkbox"/>	Other, specify

4.3.2 Are there any ingredients or additives or processing aids that has altered characteristics?

4.3.3 Does this product contain genetically modified novel DNA or novel protein?

4.3.4 Indicate if the following description/condition applies to the food or ingredients or not [yes/ No]

<input type="checkbox"/>	Novel DNA & /or novel protein PRESENT in GM Food/ingredient
<input type="checkbox"/>	Novel DNA & /or novel protein PRESENT in GM Additive
<input type="checkbox"/>	Novel DNA & /or novel protein PRESENT in GM processing aid
<input type="checkbox"/>	Novel DNA & /or novel protein PRESENT in GM flavouring used at MORE THAN 1mg/kg
<input type="checkbox"/>	Other, specify

4.3.5 Does the GM food or ingredient have ADDITIONAL labelling requirement? ☐ Yes/ No

GM CROSS CONTAMINATION IN FOODS AND INGREDIENTS

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 ☐ Yes/ 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 ☐ Yes/ 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

☐ Yes/ No

5. NUTRIENTS & CONSUMER INFORMATION CLAIMS

5.1 NUTRITION INFORMATION

5.1.1 Serve Size for this product.

5.1.2 For nutrition information below, the UNITS of measure

Nutrient Table

NUTRIENT		AVERAGE QUANTITY PER SERVE	% DAILY INTAKE (DI) PER SERVE	AVERAGE QUANTITY PER 100g
Energy	kj	72.6	0.8	1452
Protein, total	g	0.23	0.5	4.6
	Gluten	0		0
Fat total	g	0.105	0.2	2.1
	Saturated	0.025	0	0.5
	Trans fat	0		0
	Polyunsaturated	0.07		1.4
	Monounsaturated	0		0
Cholesterol	g	0		0
Carbohydrate	g	3.9	1	77.9

Sugars		0.095		1.9
				0
Sodium	mg	136	6%	2721
Potassium	mg	24		479

5.1.3 Analytical Data

% ASH	
% MOISTURE	

5.1.4 Source used to provide nutrition data in the tables above

Analytical - e.g Laboratory tested

☒

Theoretical -e.g By Calculation

5.2 SUITABILITY TO MAKE CERTAIN CLAIMS

Specify if the product is suitable for use in product intended for the following consumer use

SPECIFY IF SUITABLE FOR		HOW HAS THIS BEEN VALIDATE	CERTIFICATE AVAILABLE (YES?NO)
	Yes/ No		
Halal	Yes	No alcohol or animal content	No
Kosher	Yes		Yes
Organic			
Biodynamic			
Ovo-lacto-vegetarian	Yes	No animal content	No
Lacto-vegetarian	Yes	No animal content	No
Vegan	Yes	No animal content	No

SPECIFY IF SUITABLE FOR		SPECIFY PARTICULAR CLAIMS?	HOW CLAIM IS VALIDATED?
	Yes/ No		
		Cholesterol and transfat free	Laboratory tested
Free Claims	Yes	Gluten, Dairy	Laboratory tested
Sustainability claims			
Humaine treatment			
Any other claims			

6. DURABILITY, PACKAGING AND SUPPLY CHAIN

6.1 SHELF LIFE

	PRODUCT AS SUPPLIED unopened pack or bulk container		PRODUCT ONCE IN USE resealable pack or bulk container	
Specify shelf life	24	Months	24	Months
Temperature control during storage	Is required?	No	Is required?	No
	Specify range:		Specify range:	
Temperature control during transport	Is required?	No	Is required?	No
	Specify range:		Specify range:	

Specify any OTHER storage requirements	Keep sealed in cool dry conditions	Keep sealed in cool dry conditions
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6.1.1 Specify the type of date mark to be used as per AFGC guide BEST BEFORE

6.2 POTENTIAL HAZARDS

6.2.1 Are there any potential hazards associated with the product? No 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/ No

6.3 TRANSPORT

How is product transported and packaged? Packaged for catering/manufacturing supply

6.4 TRADE MEASUREMENT

6.4.1 Specify which method of trade measurement is used: Net quantity

6.4.2 What is the package size 1.5/8 kg Specify unit of measure

6.4.3 Target fill 1.5/8 kg Specify unit of measure

6.5 TRACEABILITY

Below provide the general comments about the traceability coding used on the product

Traceability by the batch number

TRACKING CODE	UNIT		SHIPPER (if applicable)
TYPE OF PRIMARY CODING	Date Code		Date Code
	Product Code		Product Code X
	Batch Number	X	Batch Number X
	Lot Number		Lot Number
Method of coding	Sticker		Label
Location of code	On Canitiser base		Shipper side
Number of characters in code	6		6
Example of coding format	BN:000000		BN:000000
Coding translation	N/A		N/A

6.6 PRODUCT PACKAGING

6.6.1 Are tamper evident controls included in the packaging design? Yes Yes/ No

6.6.2 Has the unit packaging been assessed for migration of substances into food? Yes/ No

6.6.3 Are engineered nanoparticles present stewardship in unit packaging? Yes/ No

6.6.4 Are you a signatory to relevant packaging stewardship in Australian or NZ? Yes/ No

6.6.5 Provide a general description of unit packaging

1.5kg food grade canister with tamper evident foil seal 4 canisters for master case or 8kg Plastic Bucket

6.6.6 Packaging of unit package and/or shipper

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Canister/Bucket	Box
Specify components/ material used in packaging	Ceramic	No	No
	Glass	No	No
	Metal	No	No
	Paper/cardboard	Yes	Yes
	Packing materials	No	No
	Plastics	No	No
	Specify coding % of total using recycled component?	100%	PP Clear Tape 100%
Seal	What is the seal method	Seamed	Taped

Dimensions	Height (mm)	180/320	191
	Width (mm)	155/300	316
	Depth (mm)	155/300	316

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? ☒ Columnstack X Interlocking

6.7.5 Number of: Units per shipper Shippers per pallet

7 SPECIFICATION FOR COMPLIANCE

Test methods are AOAC or recognised independent Australian or international standards.

7.1 ORGANOLEPTIC SPECIFICATIONS

Include flavour, colour, aroma, texture etc

TEST PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Appearance	Homogenous brown powder	Sensory evaluation	No	Yes
Texture	Free flowing powder	Sensory evaluation	No	Yes
Flavour (Reconstituted)	Typical of roast style gravy	Organoleptic Test (GP-02-4)	No	Yes
Colour (Reconstituted)	Thick brown liquid	Organoleptic Test (GP-02-4)	No	Yes

7.2 PHYSICAL SPECIFICATIONS

May include particle size, shape, specific gravity, metal detection, etc

TEST PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Grate magnets	High gauss rare he	Metal detection	No	NO
Foreign matter	Sieve	Nil detected	No	No

7.3 MICROBIOLOGICAL SPECIFICATIONS

May include standard plate count, yeasts and moulds, coliforms, salmonella, listeria etc

TEST PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
SPC/g	<10,000 cfu/g	External micro method: AS5013.1	No	No
E. Coli/ 0.1g	<10 cfu/g	External micro method: Petrifilm	No	No
Salmonella spp	Not detected in 25	External micro method: Vidas	No	No

7.4 CHEMICAL SPECIFICATIONS

May include salt, acid, pH, moisture, brix, Aw, Nutrition Information Test, heavy metal screen, etc

5	5.1.1	<p>Serving Size: 50mls</p> <p>Suggested Ratio: 100g GRAVY POWDER plus 900mls water- depending on desired consistency.</p> <p>Preparation Method: Add 50mls cold water to powder, mix to a smooth paste, add remaining volume of hot water, bring to boil, cook for 3 minutes.</p>
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