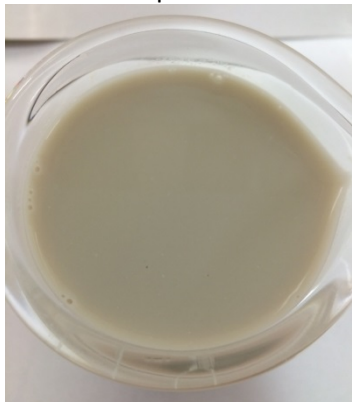

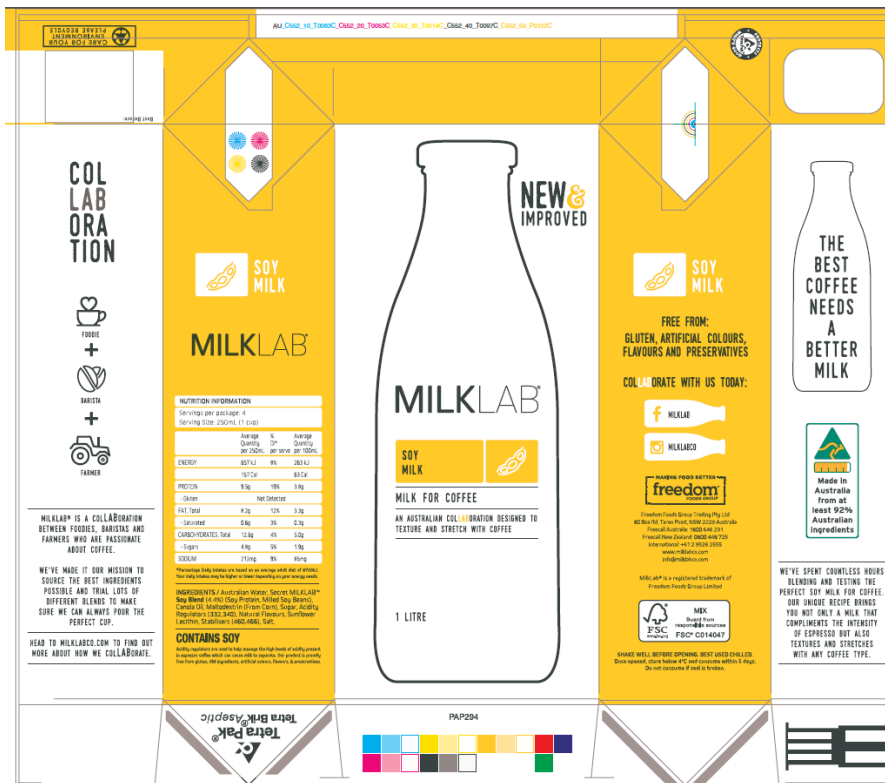


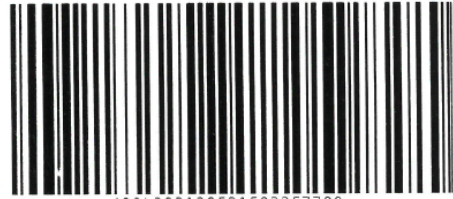


Product Summary	
Item Code	FLP303
Item Description	MILKLAB Soy Milk 8x1L
Supplier Information	Pactum Australia Pty Ltd/Freedom Foods Group Ltd 80 Box Road Taren Point, NSW, 2229
Site of Manufacture	Pactum Australia Pty Ltd/Freedom Foods Group Ltd 80 Box Road Taren Point, NSW, 2229 ABN: 92 112 913 336
Product Description	Uniform and smooth in texture, white to light cream in colour and appearance, soy milk flavour and aroma.
Legal Description/ Suggested Labelling Description	MILKLAB Soy Milk 1L
Product Intended Use	Ready for general public consumption
Product Legality	This product complies with standards as outlined in the FSANZ Food Standard Code and Trade Measurement Act.

Product Images	
Product	Packaging Artwork
<p>Top view</p>  <p>Side view</p> 	

**Product Images (cont.)**

Tray Artwork	Pallet Label Example
	<p>PACTUM AUSTRALIA 0000</p> <p>MILK LAB SOY MILK 8x1L</p> <p>SSCC</p> <p><b>393120531502257709</b></p> <p>ITEM NUMBER QUANTITY</p> <p>FLP303 0120</p> <p>BEST BEFORE (dd/mm/yy) PROMO BATCH</p> <p>08/05/18 00 7220002</p>  <p>(02)19315090202882 (15)180508 (37)0120 (10)7220002 (20)00</p>  <p>(00)393120531502257709</p>

**Product Information**

<b>Ingredient Listing</b>	Australian Water, Secret MILKLAB™ <b>Soy Blend</b> (4.4%) (Soy Protein, Milled Soy Beans), Canola Oil, Maltodextrin (From Corn), Sugar, Acidity Regulators (332,340), Natural Flavours, Sunflower Lecithin, Stabilisers (460,466), Salt.
<b>Country of Origin</b>	Made in Australia
<b>Country of Origin Statement</b>	Made in Australia from at least 92% Australian ingredients
<b>Product Category</b>	UHT – Long Life Soy Milk
<b>Production Areas/Lines</b>	UHT and Tetra Brik® Aseptic (TBA) fillers
<b>Method of Preservation</b>	Ultra-Heat Treatment and aseptic packing
<b>Unit Weight /Volume</b>	Minimum 1000mL

**Nutritional Information**
**Serving per pack: 4    Serving Size: 250mL (1 cup)**

	<b>Average Quantity Per Serving (250mL)</b>	<b>% DI* per serve</b>	<b>Average Quantity Per 100mL</b>
<b>Energy (kJ)</b>	657	8%	263
<b>(Cal)</b>	157		63
<b>Protein(g)</b>	9.5	19%	3.8
<b>- Gluten</b>	Not Detected		Not Detected
<b>Fat, Total (g)</b>	8.2	12%	3.3
<b>- Saturated ( g)</b>	0.6	3%	0.3
<b>Carbohydrate, Total (g)</b>	12.6	4%	5.0
<b>- Sugars (g)</b>	4.8	5%	1.9
<b>Sodium (mg)</b>	212	9%	85

**DATA SOURCE:**    Analytical: NO    Theoretical – Mathematic: YES

**Pack Declarations**

<b>Mandatory and Advisory Warning Statements</b>	Contains Soy
<b>Claims</b>	Free from Gluten, GM Ingredients, Artificial Colours, Flavours and Preservatives.

**Storage and Transport**


	<b>Unopened</b>	<b>Opened</b>
<b>Shelf Life</b>	9 months	5 days in refrigerator
<b>Recommended Storage</b>	Best Used Chilled	Once opened store below 4°C and consume within 5 days
<b>Recommended Transportation requirement</b>	Dry, clean, ambient temperature vehicles	

**Specifications**

	<b>Parameter</b>	<b>Acceptable Level</b>	<b>Method</b>
<b>Chemical Tests</b>	Brix	11.5-13.5	Brix refractometer
	pH	7.0-7.3	pH meter
	Protein	3.3-3.7% m/v	Foss-FT120
	Fat	3.1-3.5% m/v	Foss-FT120
<b>Microbiological Tests</b>	Commercially sterilised	Complied	Promilite III ATP Testing
<b>Organoleptic Test</b>	Flavour	Typical of soy milk	Sensory Evaluation
	Appearance	Smooth and uniform consistency	
	Texture	Typical of soy milk	
	Aroma	As per standard	

<b>Packing and Pallet Configuration</b>	
<b>General Packing Requirement</b>	Product is aseptically filled in the tetra pack paper
<b>Tamper Evidence</b>	Complete seal with foil tab and lid
<b>Unit Pack Type</b>	Tetra Pack Paper (Tetra Brik® Aseptic)
<b>Packs per Shipper</b>	8
<b>Shipper Type</b>	Cardboard
<b>Pallet Configuration</b>	24 shippers per layer 5 layers per pallet
<b>Pallet Protection</b>	Shrink plastic wrapped tight to pallet and pallet labels applied on both sides

<b>Dimensions</b>			
	<b>Consumer Pack</b>	<b>Shipper</b>	<b>Pallet</b>
<b>Length (mm)</b>	90	201	Standard Chep
<b>Height (mm)</b>	210	221	1225
<b>Depth (mm)</b>	60	252	Standard Chep
<b>Volume (m³)</b>	1000mL	0.011m³	1.501m³
<b>Gross Weight</b>	1068g	8500g	1094Kg

Traceability Coding Information		
Customer Pack		
<b>EAN/APN Number</b>	N/A	
<b>Type of Coding</b>	Production Date, Best Before Date & Timecode	
<b>Location of Coding</b>	On top of pack in the provided window on the left side	
	<b>What it should have</b>	<b>Example</b>
<b>Code Description &amp; Format</b>	BBD PD TIME FILLER	07 MAY 2018 PD 07.08.17 13:22 FB/FC
Multipack		
<b>EAN/APN Number</b>	N/A	
<b>Type of Coding</b>	N/A	
<b>Location of Coding</b>	N/A	
	<b>What it should have</b>	<b>Example</b>
<b>Code Description &amp; Format</b>	N/A	N/A
Shipper		
<b>TUN Number</b>	19315090202882	
<b>Type of Coding</b>	Production Date, Timecode & Best Before Date	
<b>Location of Coding</b>	On the adhesive label on both sides of shipper	
	<b>What it should have</b>	<b>Example</b>
<b>Code Description &amp; Format</b>	Product Name Item Number, Production Date*, Time, Best Before Date** Bar Code TUN *(dd/mm/yy) **(dd/mm/yyyy)	

**Mandatory Declaration** of substances in foods as per FSANZ Food Standards Code: Standard 1.2.3

Mandatory Components	Present Y/N	Specified type or Level	Cross Contamination Details	
			Present on same line Y/N	Present in same facility Y/N
Cereals containing gluten and products of those	N		Y	Y
Crustacean and crustacean products	N		N	N
Eggs and egg products	N		N	N
Fish and fish products	N		N	N
Milk and Milk products	N		Y	Y
Lupin and lupin products	N		N	N
Peanuts and peanut products	N		N	N
Tree nuts and tree nut products	N		Y	Y
Sesame and sesame products	N		N	N
Soybean and soybean products	Y	Soy Protein, Soy Flour	Y	Y
Added sulphur dioxide or sulphites	N		N	N

**Dietary Suitability**

	Y/N	Additional Information/Certification
Biodynamic	N	
Organic	N	Is this product certified Organic? Y/N
Vegan Suitable	Y	
Lacto Vegetarian Suitable	Y	
Ovo-Lacto Vegetarian Suitable	Y	
Halal Suitable	N	
Kosher Suitable	N	

**Mandatory and Advisory Warning Statements** for the presence of substances in foods as per FSANZ Food Standards Code: Standard 1.2.3

Mandatory and Advisory Components	Present Y/N	Specify Type/Level/ Advisory Statement
Bee pollen presented as a food or ingredient	N	
Propolis presented as a food or ingredient	N	
Unpasteurised milk and unpasteurised liquid milk products	N	
Aspartame or aspartame-acesulphame salt (or phenylalanine)	N	
Unpasteurised egg products	N	
Quinine	N	
Kola beverages containing added caffeine	N	
Guarana or extracts of guarana	N	

<b>Mandatory and Advisory Warning Statements (cont.)</b>		
Phytosterol esters	N	
Tall oil phytosterols	N	
A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains less than 3% m/m protein	N	
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	N	
An evaporated or dried product 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	N	
An evaporated or dried product made from cereals, nuts, 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	N	
Milk, or an analogue beverage made from soy, that contains no more than 2.5% m/m fat	N	
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	N	
Royal jelly presented as a food or ingredient	N	
Polyols, Isomalts, Polydextrose (Lacitol, Maltitol, Maltitol Syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Soribitol)	N	

<b>List any ingredient subjected to a sterilization process</b>		
Ethylene Oxide (ETO) treated components	N	
Steam sterilisation	Y	Soy protein isolate
Other fumigants or sterilants	N	Specify:

<b>Pre-market Clearance Required</b>	
Novel food ingredient	N
Genetic modification statement	This product does not require labelling as per FSANZ standard 1.5.2
Genetically modified components	N
Origin of genetically modified components	N/A
Altered characteristics	N
Labelling requirement	N/A
Irradiation of ingredients	N

**Does this product comply to the following standards of the Australian Food Code and Amendments**

1.3.4 – Identity and purity	Y
1.4.1 – Contaminants and natural toxicants	Y
1.4.2 – Maximum residue limits with foods	Y
1.4.4 – Prohibited and restricted plants & fungi	Y
Maximum Agricultural Residue Limits Standard 1999	Y

**Additional Labelling and Consumer Information**

Food/Components	Present Y/N	Additional Information	
Added caffeine (not including naturally occurring caffeine)	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>	
Added flavour enhancers	N	<ul style="list-style-type: none"> <li>Specify type and additive number</li> </ul>	
Alcohol (residual)	N	<ul style="list-style-type: none"> <li>Specify Level % v/v</li> <li>Specify specific gravity of product</li> </ul>	
Added fats and oils	Y	<ul style="list-style-type: none"> <li>Type: Canola Oil</li> </ul>	
Added flavours	Y	Specify types of flavour/s <ul style="list-style-type: none"> <li><b>Natural Flavour</b></li> <li>Nature Identical</li> <li>Artificial</li> </ul>	
Added colours	N	Specify type/s <ul style="list-style-type: none"> <li>Natural</li> <li>Artificial</li> <li>Not Defined</li> </ul>	Specify Number/s
Added preservatives	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>	
Hydrolysed vegetable protein	N	<ul style="list-style-type: none"> <li>Acid Hydrolysed/Enzyme Hydrolysed</li> <li>Specify types of protein</li> <li>100% hydrolysis/not 100%</li> </ul>	
Herbs	N	<ul style="list-style-type: none"> <li>Specify name of herb</li> <li>Herb/Herb Extract</li> </ul>	
Spices	N	<ul style="list-style-type: none"> <li>Specify name of spice:</li> <li>Herb/Spice Extract</li> </ul>	
Intense sweeteners	N	<ul style="list-style-type: none"> <li>Specify types of intense sweeteners and additive number</li> </ul>	
Added salt	Y	<ul style="list-style-type: none"> <li>Iodised/<b>Not Iodised</b> - Salt</li> </ul>	
Added sugar	Y	<ul style="list-style-type: none"> <li>Type: <b>maltodextrin, sugar</b></li> </ul>	
Seeds (sunflower, poppy, etc)	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>	
Yeast and yeast product (including yeast extract)	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>	
Antioxidants	N	<ul style="list-style-type: none"> <li>BHA</li> <li>BTA</li> <li>Other</li> </ul>	
Processing Aids	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>	



Import/Export Information Requirements		
Food/Components	Present Y/N	Specified Type and Level
Animal and animal products	N	<ul style="list-style-type: none"> <li>Specify types of animal/animal derivatives</li> <li>Origin</li> <li>Heat treatment used</li> </ul>
Meat or meat products	N	<ul style="list-style-type: none"> <li>Specify meat/meat derivatives</li> <li>If bovine meat/meat products are they derived from animals free from BSE</li> </ul>
Bird or bird products	N	<ul style="list-style-type: none"> <li>Specify types of bird/bird derivatives</li> <li>Country of origin</li> <li>Has this area been free from Newcastle disease for the last 12 months</li> <li>Heat treatment used</li> </ul>
Fish or fish products	N	<ul style="list-style-type: none"> <li>Specify types of fish/fish derivatives</li> <li>Country of origin</li> <li>Heat treatment used</li> </ul>
Honey or honey products	N	<ul style="list-style-type: none"> <li>Specify types of honey/honey derivatives</li> <li>Country of origin</li> <li>Heat treatment used</li> </ul>

International Information Requirements		
Food/Components	Present Y/N	Specified Type and Level
Buckwheat	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Apple, pear, avocado or banana	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Blueberry, strawberry or kiwifruit	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Orange, grapefruit, lemon or lime	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Peach, plum, cherry or apricot	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Matsutake mushroom or Other	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Herbs	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Tomato	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Yam	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Coconut, poppy, or sunflower	Y	<ul style="list-style-type: none"> <li>Type: Sunflower lecithin</li> </ul>
Yeast and yeast products	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Gelatin, beef collagen or other	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Allium Genus (Chive, garlic, leek, onion, spring onion)	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Mustard	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>
Spice (other than mustard)	N	<ul style="list-style-type: none"> <li>Type:</li> </ul>

**International Information Requirements (cont.)**

Umbelliferae Family (celery, celeriac, carrot, parsnip, coriander, aniseed, cumin, parsley, fennel, chervil etc)	N	• Type:
Seafood (eg algae, carrageenan shelled mollusc)	N	• Type:
Legumes (eg peas, lupins)	Y	• Type: Soy
Antioxidants (BHA, BHT other)	N	• Type:

**Related/Reference Documents**

- Australia and New Zealand Food Standards Code and amendments.
- Competition and Consumer Act 2010.
- Trade Measurement Regulations 2009.

**Allergen Statement**

This product is manufactured in a facility that also handles macadamia, dairy, gluten, cashew and almond; however a strict CIP program has been in place to prevent cross product contamination. The allergen tests are done quarterly using Elisa Test kit to validate the effectiveness of CIP program.

**Disclaimer**

All ingredients are supplied by providers subjected to Pactum/Freedom Foods Group approved supplier program and is manufactured by Pactum Australia Pty Ltd/Freedom Foods Group Ltd. The company has taken due care in compiling this information and assures its customers this information true and correct having undertaken all reasonable verification procedures. No liability is accepted, whether direct or indirect, arising from its application, since the conditions of final use is outside of the Company's control. The end user is obliged to conform to relevant government regulations and or standards applicable to their respective States or Country. All specifications subject to revision without notice.

**Authorisation**

Position	Name	Date
Innovation Manager	Rosane Simoes	15/08/2017
Product Development Manager	Alice Makimian	15/08/2017
Senior Quality Manager	Mark Logan	15/08/2017
Systems Coordinator	Belinda Oldfield	15/08/2017

**Amendment Register**

Version	Reasons	Section #	Date	Authorised By
00	New	All	15/08/2017	Evelyn Adilina