

**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 judgment before relying on this information in any important matter.

1 CONTACT DETAILS & DECLARATION			
SUPPLIER'S PRODUCT NAME	Rosemary Cut	SPECIFY COUNTRY IMPORTED INTO	Australia
SUPPLIER'S PRODUCT CODE	ROSE502 (10 kg) ROSE502-1 (1kg) ROSE502-500 (500g) ROSE502-JR (330g)	SPECIFY COUNTRY EXPORTED FROM	Turkey
BARCODE - UNIT GTIN	9326188016123 (ROSE502) 9326188034523 (ROSE502-1) 9326188022414 (ROSE502-500) 9326188045192 (ROSE502-JR)	SPECIFY IMPORT TARIFF CODE	

**1.1 SUPPLIER INFORMATION**

COMPANY NAME	Frutex Australia Pty Ltd		
BUSINESS NUMBER (ABN)	35 050 854 034		
TRADING NAME	Frutex Australia Pty Ltd		
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	18 St Albans Road	Kingsgrove
	STATE / COUNTRY / POST CODE	NSW Australia	2208
POSTAL ADDRESS	POST ADDRESS / SUBURB	Locked Bag 5100	Kingsgrove
	CITY / COUNTRY / POST CODE	NSW Australia	2208
KEY CONTACT FOR QUERIES	NAME	Liviu Gorgos	
	POSITION TITLE	Technical Manager	
	EMAIL ADDRESS	<a href="mailto:george.yik@frutex.com.au">george.yik@frutex.com.au</a>	
	PHONE	02 9750 5544	FAX 02 9750 5844
DATE FORM COMPLETED	20-October-2023	ISSUE DATE	20-October-2023
DOCUMENT NO:	5	ISSUE NUMBER	5

**1.2 MANUFACTURING INFORMATION**

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

COMPANY NAME			
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	George Yik
JOB TITLE	Quality Assurance
EMAIL	<a href="mailto:george.yik@frutex.com.au">george.yik@frutex.com.au</a>

TELEPHONE - WORK	02 9750 5544	TELEPHONE - MOBILE	N/A
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**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.

<b>COMPANY NAME</b> Signed for and on behalf of	Frutex Australia Pty Ltf
<b>NAME</b> (Please print)	George Yik
<b>JOB TITLE</b> (Please print)	Quality Assurance
<b>AUTHORISED SIGNATURE</b>	GY
<b>DATE OF AUTHORISATION</b>	20-October-2023

**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
PARTIAL	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:

**MANDATORY input boxes which are not complete will now be coloured dark purple.**

## 2 PRODUCT INFORMATION & INGREDIENTS

### 2.1 PRODUCT DESCRIPTION (Physical and technological description)

Cut dried leaves of *Rosmarinus officinalis*. The product is green to brown-green with a clean, camphoraceous aroma and pungent, bitter flavour.

### 2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Rosemary

### 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:

Imported rosemary or processed in Australia from imported rosemary, origin: Albania / Turkey

2.4.2 Indicate if the local content of ingredients/components originating from Turkey on average exceeds 95%  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:

Turkey

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	<input checked="" type="checkbox"/> No	Yes/No
The PRODUCT has undergone substantial transformation	<input checked="" type="checkbox"/> No	Yes/No
50% or more of total product costs are incurred in the country stated	<input checked="" type="checkbox"/> Yes	Yes/No
Essential characteristic of the product is the result of local processing conditions	<input checked="" type="checkbox"/> 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

COMPONENT NAME	PERCENT OF TOTAL %
Rosemary	100

**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
NIL		

**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?  Yes
- 3.2.2 Does the facility have a documented allergen management plan?  
IF YES, does this include the management of cross contact allergens?  Yes
- 3.2.3 Has the Food Safety Program been independently audited and certified?  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 checked="" type="checkbox"/> production scheduling         |
| <input type="checkbox"/> control of personnel movement in factory      | <input checked="" type="checkbox"/> staff training                |
| <input checked="" type="checkbox"/> documented procedures and controls | <input checked="" type="checkbox"/> isolated storage of allergens |
| <input checked="" type="checkbox"/> raw material sourcing & tracing    | <input checked="" type="checkbox"/> dedicated equipment           |
| <input type="checkbox"/> other <input type="text"/>                    |   |

**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"/> No | <b>Cereals containing gluten</b> & their products [ <i>wheat, rye, barley, oats, spelt</i> ] |
| <input type="checkbox"/> No | <b>Crustacea</b> & crustacea products  |
| <input type="checkbox"/> No | <b>Egg</b> & egg products  |
| <input type="checkbox"/> No | <b>Fish</b> & fish products (including mollusc with or without shells and fish oils)         |
| <input type="checkbox"/> No | <b>Lupin</b> & lupin products <b>[** not a mandatory labelling allergen at this time]</b>    |
| <input type="checkbox"/> No | <b>Milk</b> & milk products  |
| <input type="checkbox"/> No | <b>Peanut</b> & peanut products  |
| <input type="checkbox"/> No | <b>Sesame seed</b> & sesame seed products  |
| <input type="checkbox"/> No | <b>Soybean</b> & soybean products  |
| <input type="checkbox"/> No | <b>Tree nuts</b> & tree nut products   |
| <input type="checkbox"/>    | Reserved for future allergen - left blank intentionally                                      |
| <input type="checkbox"/> No | <b>Sulphites</b> , 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	
<b>Cereals containing gluten and their products</b> <small>[wheat, rye, barley, oats, spelt &amp; derived product e.g. wheat maltodextrin]</small>					
<b>Crustacea</b> <small>&amp; crustacea products</small>					
<b>Egg</b> <small>&amp; egg products</small>					
<b>Fish</b> <small>&amp; fish products (including mollusc extract and fish oils)</small>					
<b>Lupin</b> <small>&amp; lupin products</small>					
<b>Milk</b> <small>&amp; milk products</small>					
<b>Peanut</b> <small>&amp; peanut products (including peanut oil)</small>					
<b>Sesame Seed</b> <small>&amp; sesame seed products (including sesame oils)</small>					
<b>Soybean</b> <small>&amp; soybean products (including soybean oils)</small>					
<b>Tree nuts</b> <small>&amp; tree nut products</small>					
Reserved for future allergen					

**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?

**Yes**

IF YES, complete ALL columns with respect to the potential cross contact allergens based on information received through YOUR supply chain AND YOUR manufacturing processes.

\*\*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 <small>The allergenic food from which ingredient is derived (e.g. wheat)</small>	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	No	Cereal [Barley, Oats, Rye, Wheat (Gluten)]	Cereal products stored in the warehouse	0
Crustacea & crustacea products	No				
Egg & egg products	Yes	No	Egg	Egg products stored in the warehouse	0
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Milk & milk products	Yes	No	Milk	Milk products stored in the warehouse	0
Peanuts & peanut products (inc peanut oil)	Yes	No	Peanuts	Peanut products stored in the warehouse	0
Sesame Seed & sesame products	Yes	No	Sesame	Sesame products stored in the warehouse	0
Soybeans & soybean products (inc soybean oil)	Yes	No	Soy	Soy products stored in the warehouse	0
Tree nuts & tree nut products	Yes	No	Nuts	Almond, Walnut, Macadamia, Pecan, Brazil Nut, Pine Nut, Cashew stored in the warehouse	0
Reserved for future allergen					

3.4.3 Is cross contact allergen present in particulate form in the facility or on same lines?

**Yes** Yes/No

3.4.4 Does the possibility remain that after undertaking control actions specified in 3.2.4

**No** Yes/No

3.4.5 Have cross contact allergen levels been assessed using the VITAL procedure?

**No** Yes/No

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

No known allergens

**3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS**

FOOD / COMPONENT		PRESENT (Yes/No)	NAME OF FOOD (e.g. apple)	DERIVATIVE NAME (e.g. cider vinegar)			
<b>Gelatine</b>	beef - collagen	No					
	other source	No					
<b>Seafood products</b>	Algae/carrageenan	No					
	Shellfish (Mollusc)	No					
<b>Fungi</b>	Matsutake mushroom	No					
	Other mushroom	No					
<b>Fruits</b>	Avocado	No					
	Banana	No					
	<b>Pome fruit</b> - apples, pears	No					
	<b>Stone fruit</b> - cherry, peach, plum, apricot.	No					
	<b>Berry Fruits</b> - blueberry, kiwifruit, strawberry	No					
	<b>Citrus Fruits</b> - grapefruit, lemon, lime, orange	No					
<b>Grains, Seeds, Nuts &amp; Spices</b>	Buckwheat	No					
	Coconut, poppy, sunflower, etc	No					
	Mustard	No					
<b>Vegetables</b>	Tomato	No					
	Yam	No					
	<b>Allium genus</b> - chive, leek, onion, garlic, spring onion	No					
	<b>Legumes</b> - other than peanut soybeans & lupins	No					
	<b>Umbelliferae</b> - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No					
<b>Yeast &amp; Yeast Products</b> (including yeast extracts) <i>Tick box if hydrolysed or autolysed</i>	No						
<b>Herbs</b> <i>Tick box if herb / herb extract</i>	Rosemary	Yes		Herb	<input checked="" type="checkbox"/>	Herb extract	<input type="checkbox"/>
				Herb	<input type="checkbox"/>	Herb extract	<input type="checkbox"/>
				Herb	<input type="checkbox"/>	Herb extract	<input type="checkbox"/>
<b>Spice</b> (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
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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	
<b>Animal &amp; Animal products</b> (e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk, collagen from skin and / or hides etc)	<b>No</b>	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):	
<b>Meat &amp; Meat products</b> (e.g. animal flesh, animal organs, meat extracts)	<b>No</b>	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)?	
<b>Bird &amp; Bird products</b> (e.g. meat, fat, eggs, extracts, feathers, feet, etc.)	<b>No</b>	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):	
<b>Fish &amp; Fish products</b> (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	<b>No</b>	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):	
<b>Honey &amp; Honey products</b>	<b>No</b>	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	Yes	
Specify substance used	Methyl Bromide per quarantine requirements	

**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**

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?  Yes/No  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?  Yes/No  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?  Yes/No  Yes

Specify details:

4.3.10. Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out?  Yes/No  No

4.3.11. Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg  Yes/No  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?  Yes/No  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

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

NUTRIENT	AVG QUANTITY per 100 g
<b>Energy</b>	990 kJ
<b>Protein, total</b>	6.1 g
- Gluten	
<b>Fat, total</b>	0.2 g
- saturated	less than 0.1 g
- transfat	less than 0.1 g
- polyunsaturated	less than 0.1 g
- monounsaturated	less than 0.1 g
Cholesterol	
<b>Carbohydrate</b>	28 g
- sugars	3.2 g
Dietary fibre, total	51.3 g
<b>Sodium</b>	6.2 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	6.70%
% Moisture	8.00%

Estimation content accounted for per 100 g	100.30
--	--------

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

For laboratory analysis, specify date of analysis: 28-November-2016

**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	Certified	Yes
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	Rosemary	No
Lacto-vegetarian	Yes	Rosemary	No
Vegan	Yes	Rosemary	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	Minimum 18*	Months	N/A	Months
Temperature control during storage	Is required ?	No	Is required ?	No
			Specify range:	
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:	Cool, dry conditons, away from direct sunlight		Cool, dry conditons, away from direct sunlight	

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? **Packaged for catering/manufacturing supply**

**6.4 TRADE MEASUREMENT**

6.4.1 Specify which method of trade measurement is used:

10 or 1 or 0.5 or 0.33	<b>kg</b>	<b>Net quantity</b> (specify unit of measure)
10 or 1 or 0.5 or 0.33		(specify unit of measure)
		(specify unit of measure)

6.4.2 What is the package size

6.4.3 Target Fill (if applicable)

6.4.4 Drained Weight (if applicable)

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:

Lot number / Julian code, best before date

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 checked="" type="checkbox"/> Batch number	<input type="checkbox"/> Date code	<input type="checkbox"/> Batch number
	<input checked="" type="checkbox"/> Product code	<input checked="" type="checkbox"/> Lot number	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number
Method of coding	Label			
Location of code	Front or bottom of bag / pouch / jar			
Number of characters in code	4 or 5 (subject to change)			
Example of coding format	0180, 1120R, 20155, 01 227			
Coding translation	Supplier Code			

**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?  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:

Multi-wall paper bag with sewn closure (10kg), food grade pouch with heat seal (1kg/500g) or food service jar (330g)

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Bag (10kg)	
Specify components / material used in packaging	Ceramic	No	
	Glass	No	
	Metal	No	
	Paper / cardboard	Yes	
	Packing materials	No	
	Plastics	Yes	
	Specify plastic coding symbol number		
% of total using recycled component			
Seal	What is the seal method?	Sewn / Heat Sealed (pouch/jar)	
Dimensions	Height (mm)	N/A	
	Width (mm)	N/A	
	Depth (mm)	N/A	

**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	Green to brown-green with some seasonal colour variation	Visual Inspection	Yes	No
Flavour	Pungent, somewhat bitter	Sensory Analysis	Yes	No
Aroma	Clean, camphoraceous, true to type	Sensory Analysis	Yes	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
Bulk Index	60 – 80 g / 250 mL	QP005	Yes	No
Particle Size	≤ 60 % retained on 4mm ≤ 20 % through 500µm	QP001	No	No
Extraneous Material	≤ 0.75 %	ASTA 14.0	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
E.Coli	≤ 10 cfu/g	AOAC 991.14	Yes	No
Salmonella	Not Detected in 25g	Food Biotech 29	Yes	No

### 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)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Moisture	≤ 10 %	Mettler Infra Red Dryer	Yes	No
Water Activity	≤ 0.650	Rotronic Water Activity Meter	Yes	No

**8 COMMENTS / ADDITIONAL INFORMATION**

8.1 Do you have any comments or additional information ?  Yes  Yes/No

Question Number	Line Number	Comments
6.7	1	Pallet configuration as per customer requirements
6.1.1	1	Once opened, product's shelf life must be assessed by customer based on the individual storage conditions.
6.1.1	*	If stored as advised shelf life is: 10kg Minimum 18 months 1kg/500g Twelve (12) months 330g Twelve (12) months
Note		CoA only for pack sizes greater than 1 KG
2.4.3		Additional origin: Albania

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			