MARS food australia

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FOOD INDUSTRY - PRODUCT INFORMATION FORM

AUSTRALIAN FOOD AND GROCERY COUNCIL

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Use the TAB key to work through this document electronically. Click once in the check box (or hit the "space" bar) for the cross to appear ☒ or to insert text.

1 PRODUCT & CONTACT DETAILS

CUSTOMER'S PRODUCT NAME		CUSTOMER'S PRODUCT CODE	
SUPPLIER'S PRODUCT NAME	MASTERFOODS H&S Moroccan Seasoning 755g	SUPPLIER'S PRODUCT CODE	157613 (1013778)

1.1 SUPPLIER INFORMATION

COMPANY NAME		Mars Australia Pty Ltd			
ABN		48 008 454 313			
TRADING NAME		Mars Food Australia			
BUSINESS ADDRESS		4 CORELLA CLOSE WYONG NSW 2259			
POSTAL ADDRESS		PO BOX 397 WYONG NSW 2259			
TECHNICAL CONTACT PERSON		Anne Porta			
POSITION TITLE		Product Development Technologist			
PHONE		02 4389 6700			
FAX		02 4389 6799			
EMAIL		contact@food.mars.com.au			
DATE FORM COMPLETED		1/12/2007			
DOCUMENT NO:		ISSUE NO:	1	ISSUE DATE:	18/12/08

1.2 MANUFACTURER/S INFORMATION *(complete only when manufacturer is different to supplier)*

COMPANY NAME	SITE OF MANUFACTURE (City & Country)

1.3 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/

Additional related documents including the AFGC Allergen Management Guide and VITAL (Voluntary Incidental Trace Allergen Labelling) documents can be viewed at http://www.allergenbureau.net/allergen-guide/

1.4 CHECKLIST

- ☐ All sections of questionnaire complete
- ☐ **Page 2 has been signed and dated (Section 1.5)**
- ☐ Supplier Test Methods attached - if applicable (Section 7)
- ☐ Current Halal / Kosher / Organic Certificate attached - if applicable (Section 4.2)
- ☐ Other associated documents attached as requested by the customer (e.g. MSDS, HACCP certification, product specification, and related documents)

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1.5 SUPPLIER DECLARATION AND WARRANTY

The Supplier –

- certifies that this product complies with the Australia New Zealand Food Standards Code;
- 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, and that errors or omissions in the above information may cause significant loss and damage;
- certifies that the Product Information contained herein is true and accurate to the following degree –
  - that the Product Information in relation to ingredients that it buys in from a third party relies in good faith on Product Information provided by that third party;
  - that the information is unconditionally true and accurate in relation to all other substances and processes;
- 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;
- will immediately inform the Customer (and confirm in writing as soon as possible) if it becomes aware of any error or omission in the Product Information;
- 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); and
- 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;
  (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; and
  (d) to its own customers, under this same restriction as to disclosure;

  but will otherwise make reasonable efforts to not disclose the Product Information

Click into the "COMPANY NAME" field to continue inserting information

COMPANY NAME Signed for and on behalf of	Mars Food Australia
NAME (Please print)	Anne Porta
JOB TITLE (Please print)	Product Development Technologist
AUTHORISED SIGNATURE	
DATE OF AUTHORISATION	18/12/08

Click on the field name "2.1 PRODUCT DESCRIPTION" to continue to tab through the document.

Customer Internal Use Only		
Internal Product Code / Description		
Version No.		
Approved	☐ YES	☐ NO
Reason for Update		
Received and Reviewed By		
Date:		
Signature:		

2 PRODUCT INFORMATION & INGREDIENTS

2.1 PRODUCT DESCRIPTION *(Physical and technological description)*

MASTERFOODS H&S Moroccan Seasoning 755g

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

2.3 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING

(Full list of ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients, and full break down of compound ingredients. Ensure all relevant information such as additive code numbers are included)

INGREDIENT NAME	INGREDIENT LIST (Include a full breakdown of any compound ingredients including additive code numbers)	INGREDIENT PERCENTAGE (%)	% CHARACTERISING COMPONENTS (As a percentage of the ingredient) (%)
Salt			
Natural Chicken Extract			
Pepper			
Garlic			
Sugar			
Onion			
Rice Flour			
Rosemary			
Turmeric			
Paprika			
Food Acid	Citric		
Capsicum			
Coriander			
Spices			
Vegetable Oil			
Natural Flavour			
	* Characterising ingredients have been percentaged however due to intellectual property, other ingredient percentages will not be disclosed.		

2.4 PROCESSING AIDS

(Full list of processing aids used in the manufacture of this product and not declared in the ingredient listing)

Not Applicable

2.5 COUNTRY OF ORIGIN

STATEMENT (Select 1 option only)		INSERT COUNTRY BELOW		SPECIFY % IMPORTED INGREDIENTS	SPECIFY COUNTRY/ IES OF IMPORTED INGREDIENTS
☐	Product of				
☐	Made in				
☒	Made in	Australia	from local and imported ingredients		
☐	Made in		from imported and local ingredients		
☐	Other - Specify				

3 ALLERGEN & 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	No
Unpasteurised egg products	No
Quinine	No
Kola beverages containing added caffeine	No
Guarana or extracts of guarana	No
Phytosterol esters	No
Tall oil phytosterols.	No
Cereal-based beverages, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only.	No
Evaporated and dried products made from cereals, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only, as reconstituted according to directions for direct consumption.	No
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.	No
Evaporated milks, dried milks and equivalent products made from soy or cereals, where these foods contain no more than 2.5% m/m fat as reconstituted according to directions for direct consumption.	No
Royal jelly presented as a food or ingredient	No
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol) *If "yes" specify type/s and levels*	No

Type	Level (g/100g)

3.2 MANDATORY DECLARATION OF CERTAIN SUBSTANCES (Refer Standard 1.3.2 of the Code)

Please insert YES OR NO to indicate if the product contains any ingredient, additive or processing aid which has been derived from the food source. Highly processed derivatives must always be declared. ***Carefully assess compound ingredients for hidden allergens.***

All columns must be completed when a "YES" response is provided

FOOD (present as an ingredient, additive or processing aid)	PRESENT IN PRODUCT (Yes*/No)	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED		
Cereals containing gluten & their products, namely, wheat, rye, barley, oats, spelt & their hybridized strains	No	Specify name of **cereal** and type of derivative/s:	Specify % of derivative in product	Specify % gluten in allergen derivative
		Has the product been rendered gluten free by processing (no detectable gluten)? *(Yes / No)*	Blank	
		Has the product been rendered free of all wheat proteins by processing? *(Yes / No)*	Blank	
Crustacea & crustacea products	No	Specify name of **crustacea** and type of derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative
Egg & egg products	No	Specify type of **egg** derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative
Fish & fish products (Including mollusc and fish oils)	No	Specify name of **fish** and type of derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative

3.2 MANDATORY DECLARATION OF CERTAIN SUBSTANCES (*continued*)

FOOD (present as an ingredient, additive or processing aid)	PRESENT IN PRODUCT (Yes*/No)	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED		
Milk & milk products	No	Specify type of **milk** derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative
Tree nuts & tree nut products	No	Specify type of **tree nut** derivative/s	Specify % of derivative in product	Specify % total protein in allergen derivative
Sesame Seed & sesame seed products	No	Specify type of **sesame seed** derivative/s	Specify % of derivative in product	Specify % total protein in allergen derivative
Peanuts & peanut products (including peanut oil)	No	Specify type of **peanut** derivative/s	Specify % of derivative in product	Specify % total protein in allergen derivative
Soybean & soybean products (including soybean oils)	No	Specify type of **soybean** derivative/s	Specify % of derivative in product	Specify % total protein in allergen derivative
		Component of ingredient		
Sulphites	No	Total level of **sulphites** in product (mg/kg):		
		Total level of **added sulphites** in product (mg/kg):		
		Specify type of **added sulphite/s** and additive number/s		

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3.3 ALLERGEN CROSS CONTACT

Please complete ALL columns with respect to the potential cross contact allergens based on the information you have received through your supply chain AND your manufacturing processes.

*Refer to **VITAL** procedure and decision tree.* http://www.allergenbureau.net/allergen-guide/ *All columns must be completed.*

FOOD	PRESENT ON SAME LINE (Yes/No)	PRESENT IN SAME FACILITY (Yes/No)	SPECIFY NAME AND TYPE OF DERIVATIVE	Estimate total protein from the allergenic derivative in mg/kg (ppm) (Using VITAL Procedure)
Cereals containing gluten & their products	Yes	Yes	Specify name of **cereal** and type of derivative in carry over material:	
Crustacea & crustacea products	Yes	Yes	Specify name of **crustacea** and type of derivative/s in carry over material:	
Egg & egg products	No	Yes	Specify type of **egg** derivative/s in carry over material:	
Fish & fish products (Including mollusc & fish oils)	No	Yes	Specify name of **fish** and type of derivative/s in carry over material:	
Milk & milk products	Yes	Yes	Specify type of **milk** derivative/s in carry over material:	
Tree nuts & tree nut products	No	No	Specify type of **tree nut** derivative/s in carry over material:	
Sesame Seed & sesame seed products	Yes	Yes	Specify type of **sesame seed** derivative/s in carry over material:	
Peanuts & peanut products (including peanut oil)	No	Yes	Specify type of **peanut** derivative/s in carry over material:	
Soybeans & soybean products (including soybean oils)	Yes	Yes	Specify type of **soybean** derivative/s in carry over material:	
Sulphites	No	Yes	Specify source of **sulphite** in carry over material:	

3.3 ALLERGEN CROSS CONTACT Cont.

3.3.1 Does your company handle, process or have onsite any allergen causing components? (Yes/No) Yes
(Carefully assess compound ingredients for hidden allergens)

3.3.2 Has your company addressed cross contact from allergen containing components? (Yes/No) Yes

If no, by what date do you plan to address allergen cross contact within your manufacturing premises?

3.3.3 How is allergen cross contact avoided within your manufacturing premises? (Select appropriate boxes)

- ☒ validated cleaning procedures
- ☐ control of personnel movement in factory
- ☒ documented procedures and controls
- ☒ raw material sourcing & tracing
- ☐ other _____
- ☒ production scheduling
- ☒ staff training
- ☐ isolated storage of allergens
- ☐ dedicated equipment

3.3.4 Has your company used the VITAL Procedure and Decision Tree to determine cross contact? (Yes/No) No
http://www.allergenbureau.net/allergen-guide/

Comments

Contact name for requesting clarification on information provided in Sections 3.2 and 3.3	
NAME (Please Print)	
JOB TITLE (Please Print)	Consumer Services
TELEPHONE - Work	1800 816 016
TELEPHONE - Mobile	
Email	contact@mars.food.com.au

3.4 ADDITIONAL ALLERGEN, LABELLING & CONSUMER INFORMATION REQUIREMENTS

	FOOD / COMPONENT		PRESENT IN PRODUCT (Yes* /No)	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
INTERNATIONAL REQUIREMENTS	Beef		No	
	Chicken		Yes	
	Pork		No	
	Gelatin		No	Specify type/s of gelatin:
	Mollusc		No	
	Buckwheat		No	
	Apple		No	
	Kiwifruit		No	
	Orange		No	
	Peach		No	
	Tomato		No	
	Matsutake Mushroom		No	
	Yam		No	
	Mustard		No	
	Lupin		No	
	Legumes *(other than peanuts, soybeans and lupins). Eg. Peas,*		No	Specify name and type of derivative/s:
	Umbelliferae family *(celery, celeriac, carrot, parsnip, coriander, aniseed, cumin, parsley, fennel, dill, chervil etc)*		Yes	Specify name and type of derivative/s: Coriander Seed
	Antioxidants	Added BHA	Yes	BHA IS ADDED TO CANOLA OIL AT POINT OF PRODUCTION
		Added BHT	No	
		Other Antioxidants	No	Specify type/s of antioxidant/s:
LABELLING REQUIREMENTS	Added Caffeine *(does not include naturally occurring caffeine)*		No	
	Added Flavour Enhancers		No	Specify type of flavour enhancer/s and additive number/s:
	Alcohol *(Residual)*		No	Specify level % v/v:
				Specify specific gravity of product:
	Added Fats & Oils	Animal	No	Specify type of fats & oils:
				If applicable specify the name of any process used to alter the fatty acid composition:
		Vegetable	Yes	Specify types of fats and oils: Canola
				If applicable specify the name of any process used to alter the fatty acid composition:

3.4 ADDITIONAL ALLERGEN, LABELLING & CONSUMER INFORMATION REQUIREMENTS

	FOOD / COMPONENT		PRESENT IN PRODUCT (Yes* /No)	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED	
CONSUMER INFORMATION REQUIREMENTS	Allium Genus *(Onion, garlic, spring onion, leek, chives etc)*		Yes	Specify name and type of derivative/s: Onion, Garlic	
	Intense Sweeteners		No	Specify types of intense sweetener/s and additive number/s:	
	Preservatives		No	Specify type/s of preservative/s, additive numbers & level/s in mg/kg:	
	Seeds *(sunflower, poppy, cottonseed, etc)*		No	Specify name and type of derivative/s:	
	Yeast & Yeast Products *(including yeast extracts)*		No	Specify type of yeast product/s:	
				If applicable specify if hydrolysed or autolysed:	
	Herbs		Yes	Specify name of herbs/s: Rosemary	
				☒ Herb	☐ Herb Extract
	Spices		Yes	Specify name of spice/s: Paprika, pepper, coriander seed, cumin, ginger, turmeric.	
				☒ Spice	☐ Spice Extract
	Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type/s of protein/s:	
				100 % Hydrolysis	Blank
		Enzyme Hydrolysed	No	Specify type/s of protein/s:	
				100 % Hydrolysis	Blank
	Added Flavours *(If the product is a flavour, answer YES)*		Yes	Specify type/s of flavour/s: ☒ Natural ☐ Nature Identical ☐ Artificial	
	Added Colours *(If the product is a colour, answer YES)*		No	Specify Type/s	Specify Additive Number/s
				☐ Natural	
				☐ Artificial	
				☐ Not Defined	
	Added Salt *(If the product is salt, answer YES)*		Yes		
	Added Sugar *(If the product is a sugar, answer YES)*		Yes		
INSERT ANY OTHER FOOD/ COMPONENT			Blank		
			Blank		
			Blank		
			Blank		
			Blank		
			Blank		
			Blank		

3.4 ADDITIONAL ALLERGEN, LABELLING & CONSUMER INFORMATION REQUIREMENTS

	FOOD / COMPONENT	PRESENT IN PRODUCT (Yes* /No)	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
IMPORT / EXPORT REQUIREMENTS	Animal & Animal products *(e.g. animal flesh, organs, stock, gelatin, animal fat, tallow, milk, eggs, collagen from skin and / or hides etc)*	Yes	Specify type/s of animals: Avian
			Specify type/s of animal derivatives: chcken extract and chicken fat
			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/s of animals:
			Specify type/s of meat derivatives:
			Specify country/ies of origin:
			Describe any heat processing used in the manufacture of this product (temperature/time):
			Bovine meat /meat products are derived from animals free of bovine spongiform encephalopathy (BSE)? Blank
	Bird & Bird products *(e.g. chicken meat, fat, stock, eggs, duck extracts, quail etc.)*	Yes	Specify type/s of bird/s: Avian
			Specify type/s of bird derivative/s: Chicken Fat
			Specify source of bird products (i.e. Country and city):
			Describe any heat processing in the manufacture of this product (temperature/time):
	Fish & Fish products *(e.g. smoked salmon, pilchards, shark fin, fish roe, etc)*	No	Specify type/s of fish:
			Specify type/s of fish derivative/s:
			Specify country/ies of origin:
			Describe any heat processing used in the manufacture of this product (temperature/time):
	Honey & Honey products	No	Specify type/s of honey or honey derivatives:
			Specify country/ ies and state/s of origin:
			Describe any heat processing in the manufacture of this product (temperature/time):

4 NUTRITION INFORMATION & DIETARY SUITABILITY

4.1 NUTRITION INFORMATION – NUTRIENTS HIGHLIGHTED IN BOLD MUST BE COMPLETED.

If the information on a mandatory nutrient (In BOLD) is not known insert "Not Available". Do not leave blank or insert a zero.

NUTRIENT	AVERAGE QUANTITY PER 100	☐ mL SG =	☒ g
Moisture			g
Total Ash			g
Energy	**955**		**kJ**
Protein	**5.67**		**g**
Fat, total	**4.65**		**g**
- saturated	**0.96**		**g**
- trans	**Not available**		**g**
- polyunsaturated	**Not available**		**g**
- monounsaturated	**Not available**		**g**
Cholesterol	**Not available**		**mg**
Carbohydrate	**40.3**		**g**
- sugars	**29.2**		**g**
Dietary fibre, total	**Not Available**		**g**
Sodium	**12100**		**mg**
Potassium	**589**		**mg**
Vitamins – insert information on additional vitamins	Not available		mg
Minerals – insert information on additional minerals	Not available		mg
Insert any other nutrient or biologically active substance			mg

NUTRITION INFORMATION BASED ON - *mark all appropriate boxes*

☐ 100g Drained Product ☒ 100g Undrained Product ☐ Not Applicable

☒ 100g Uncooked product as packed ☐ 100g Product Cooked / reconstituted in accordance with directions ☐ Not Applicable

REHYDRATION RATE: (For example 10g of product + 100mL water = reconstituted product)

CARBOHYDRATE HAS BEEN DETERMINED BY

☐ Difference as defined in Standard 1.2.8 ☐ Available Carbohydrate as defined in Standard 1.2.8 ☐ Other - Specify ☐ Unknown

DATA SOURCE

☐ Analytical – e.g. Laboratory Tested Date Tested

☒ Theoretical – e.g. By Calculation.
Please specify the source of data used for the theoretical calculations (e.g. Nuttab, AusNut, NZ Food Composition Tables etc) _____

4.2 DIETARY SUITABILITY

	(YES*/NO)	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
Vegan Suitable	No	
Lacto Vegetarian Suitable	No	
Ovo Lacto Vegetarian Suitable	No	
Halal Suitable	Yes	Is this product Halal certified? No YES - Attach copy of valid certification
Kosher Suitable	Yes	Is this product Kosher certified? No YES - Attach copy of valid certification
Organic	No	Is this product Organic certified? No YES - Attach copy of valid certification

5 FOODS REQUIRING PRE MARKET CLEARANCE

5.1 NOVEL FOODS

	YES* / NO	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
Does this product or any of its components contain any novel foods (Refer Standard 1.5.1 of the Code)	No	Specify novel food components:
		Specify conditions for use:

5.2 FOOD IRRADIATION / STERILISATION

Has this product or any of its components been treated with:	YES* / NO	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
Steam Sterilisation	Yes	Specify treated ingredient/s: Paprika, Pepper, Coriander, Cumin, Ginger, Rosemary.
Ionising Radiation	No	Specify treated ingredient/s:
Ethylene Oxide	No	Specify treated ingredient/s:
Other fumigants or sterilants	No	Specify fumigant/s or sterilant/s:
		Specify treated ingredients:

5.3 CONTAMINANTS & RESIDUES

This product complies with:	YES / NO
Standard 1.4.1 of the Code Contaminants & Natural Toxicants	Yes
In Australia Standard 1.4.2 of the Code Maximum Residue Limits in Food In New Zealand (Maximum Residue Limits of Agricultural Compounds) Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981	Yes
Standard 1.4.3 of the Code Articles & Materials in Contact with Food	Yes
Standard 1.4.4 of the Code Prohibited & Restricted Plants & Fungi	Yes
What measures are in place to determine compliance with these requirements? **Vendor Assurance (VA) program**	

5.4 FOOD PRODUCED USING GENE TECHNOLOGY

5.4.1. Are there any ingredients in this product (including food additives, processing aids and enzymes), which contain or have been derived from genetically modified (GM) material or have been produced using, either directly or indirectly, of genetically modified substrates or genetically modified organisms? (Yes/No) No
If "yes", then go to 5.4.2.

If "no" specify how this has been verified

☐ No GM varieties of this food / ingredient available ☐ Analytical testing confirming absence
☐ Non GM variety used ☐ Verifiable documentation
☐ Identity preservation program in place ☒ Other – Specify GMO Policy, VA Program
Go to Question 5.4.6 and continue

5.4.2. Does this product contain genetically modified novel DNA or novel protein? (Yes/No) Blank

5.4.3. The genetically modified components of this product are classified as: (*Select appropriate boxes)*

☐ GM food – containing novel DNA & /or novel protein - Complete table in 5.4.4
☐ GM food – containing DNA & or protein which is not novel – Complete table in 5.4.4
☐ GM food - highly refined to remove novel DNA & or novel protein – Complete table in 5.4.4
☐ GM food additives where novel DNA & or novel protein is present
☐ GM food additives where novel DNA & or novel protein is not present
☐ GM processing aids where novel DNA & or novel protein is present
☐ GM processing aids where novel DNA & or novel protein is not present
☐ Flavours used at no more than 1g/kg where GM novel DNA & or novel protein present
☐ Flavours used at greater than 1g/kg where GM novel DNA & or novel protein is present
☐ Enzymes originating from GM organisms where no novel DNA & or novel protein is present
☐ GM food unintentionally present at less than 10g/kg
☐ Other – specify _____

5.4.4. Are the GM components in this product approved for sale? (Yes/No) Blank

If "yes" List the GM food/s by their description in the Table to Clause 2 of Standard 1.5.2 of the Code

5.4.5. Do any of the GM components / derivatives of this product have altered characteristics? (Yes/No) Blank

If "yes" list the GM components and altered characteristics.	
GM COMPONENT	ALTERED CHARACTERISTICS

5.4.6. Does this product require labelling in accordance with Standard 1.5.2 Food Produced Using Gene Technology ? (Yes/No) No

If "no" explain why GM component is exempt from labelling.
No genetically modified novel DNA or novel protein

5.4.7. Does this product contain any ingredient derived from an animal or other organism, which has been fed GM feedstock? (Yes/No) No

5.4.8. Is this product manufactured or stored in a production site where genetically modified proteins or DNA are used for the manufacture of other products? (Yes/No) No

5.4.9. 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) No
Specify details: Raw material screened prior to sourcing as part of Vendor Assurance program.

6 PREPARATION, STORAGE PACKAGING & CODING INFORMATION

6.1 STORAGE & TRANSPORTATION

Recommended Storage Conditions	Unopened	Ambient
	Opened	Ambient
Shelf Life	Unopened	12 months from date of manufacture
	Opened	12 months from date of manufacture
Recommended Transportation Requirements		Ambient transportation
List potential handling or storage hazards. (Where hazards exist a MSDS must be attached)		NIL

6.2 PACKAGING

Pack Size – Net Weight or Net Volume	755g
Target Fill Weight *(If applicable)*	N/A
Drained Weight *(if applicable)*	N/A

PACKAGING	UNIT	SHIPPER *(if applicable)*
Pack Type	Polypropylene bottle	Standard Corrugrated Cardboard Carton
Sealing Method	Screw on cap	Tape and Glue
Tamper Evidence	Tamper evident twist cap	N/A
Dimensions (H x W x D)		
General Packaging Requirements	1.0kg polypropylene bottle with tamper evident twist cap	6 jars per carton

PALLET CONFIGURATION				
Gross weight per pallet (kg)				
Units per shipper	6			
Shippers per pallet	120			
Pallet configuration	24	PER LAYER	5	LAYERS

6.3 CODING

General Coding information:

CODING	UNIT	SHIPPER *(If applicable)*
Barcode	EAN:	TUN:
Type of Code *(Best before date, use by date, date packed, Julian code, baked on code etc)*	Best Before DD/MM/YY	Best Before DD/MM/YY
Method of Coding *(sticker, embossed, inkjet, stamped, etc)*	Sticker	EAN Sticker
Location of Code	Sticker on jar	Side of box
Size of Code (mm)	standard 3mm	standard 20mm
Coding Format *(Insert an example of the coding format applied to the product)*	Best Before DD/MM/YY	Best Before DD/MM/YY
Coding Translation	TTTT = Time (24hr time) YYYY = Year DDD = Day number (for	TTTT = Time (24hr time) YYYY = Year DDD = Day number (for year)

	year) DD = Day of Month MM = Month (Numeric) PD = Packed on MC = MACHINE ID = IDENTIFICATION	DD = Day of Month MM = Month (Numeric) PD = Packed on MC = MACHINE ID = IDENTIFICATION

7 SPECIFICATIONS

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.

7.1 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	READILY AVAILABLE FOR INCLUSION on C of A
Not Applicable			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank

7.2 CHEMICAL SPECIFICATIONS

(Examples may include salt, acid, pH, moisture, brix, Aw, pesticide compliance etc as appropriate)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	READILY AVAILABLE FOR INCLUSION on C of A
Not Applicable			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank

			Blank
			Blank

7.3 ORGANOLEPTIC SPECIFICATIONS

(Examples may include flavour, colour, aroma, texture etc as appropriate for the product)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	READILY AVAILABLE FOR INCLUSION on C of A
Flavour	Salty, spice flavour characteristic of moroccan seasoning.	Organoleptic	Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank

7.4 MICROBIOLOGICAL SPECIFICATIONS

(Examples may include standard plate count, yeasts & moulds, coliforms, salmonella, listeria, etc as appropriate)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	READILY AVAILABLE FOR INCLUSION on C of A
TOTAL PLATE COUNT	<500,000/g		No
Y&M	<1000/g		No
E.COLI	<10/g		No
COLIFORMS	<1000/G		No
SALMONELLA	Not Detected in 25g		No
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank
			Blank

8 COMMENTS / ADDITIONAL INFORMATION

Insert comments here