

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 15 May 2012



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1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	Kibbled Wheat	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	16356 (25kg) 39667 (1000kg)	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	9311431243111 (25kg)	SPECIFY IMPORT TARIFF CODE	N/A

1.1 SUPPLIER INFORMATION

BUSINESS ADDRESS	COMPANY NAME	MAURI		
	BUSINESS NUMBER (ABN)	45 008 429 632		
	TRADING NAME	MAURI		
POSTAL ADDRESS	NUMBER / STREET / SUBURB	1	Braidwood Street	Enfield
	STATE / COUNTRY / POST CODE	NSW	Australia	2136
	POST ADDRESS / SUBURB	1 Baridwood Street		Enfield
	CITY / COUNTRY / POST CODE	NSW	Australia	2136
KEY CONTACT FOR QUERIES	NAME	Babar Siddique		
	POSITION TITLE	Quality Manager - Enfield		
	EMAIL ADDRESS	babar.siddique@mauri.com.au		
	PHONE	0439 447 466	FAX	N/A
DATE FORM COMPLETED	15-February-2023	ISSUE DATE	15-February-2023	
DOCUMENT NO:	1	ISSUE NUMBER	8	

1.2 MANUFACTURING INFORMATION

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

COMPANY NAME	MAURI Enfield		
SITE: #1 NUMBER / STREET / SUBURB	1	Braidwood Street	Enfield
STATE / COUNTRY / POST CODE	NSW	Australia	2136
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	Babar Siddique		
JOB TITLE	Quality Manager - Enfield		
EMAIL	babar.siddique@mauri.com.au		
TELEPHONE - WORK	0439 447 466	TELEPHONE - MOBILE	0439 447 466

1.4 SUPPLIER DECLARATION AND WARRANTY

The Supplier -

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

COMPANY NAME Signed for and on behalf of	MAURI
NAME (Please print)	Megan Burke
JOB TITLE (Please print)	Regulatory Compliance Manager
AUTHORISED SIGNATURE	Megan Burke
DATE OF AUTHORISATION	15-February-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:	Insert signature here		

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

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

1.7 CHECKLIST AND ATTACHMENTS

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

1.8 Status of completion for each section:

- COMPLETED** Section 1 - Contact details and declaration
- COMPLETED** Section 2 - Product Information & Ingredients
- COMPLETED** Section 3 - Compositional information
- COMPLETED** Section 4 - Foods requiring pre-market clearance
- COMPLETED** Section 5 - Nutrients & consumer information claims
- COMPLETED** Section 6 - Product shelf life, storage & packaging
- COMPLETED** Section 7 - Chemical, microbial, organoleptic & physical specifications
- COMPLETED** Section 8 - Additional comments

Check Box if help is needed identify mandatory sections of form which have NOT been completed:

2 PRODUCT INFORMATION & INGREDIENTS

2.1 PRODUCT DESCRIPTION (Physical and technological description)

Medium grade cracked wheat

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Kibbled wheat

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

Food supplied as an ingredient for use in further manufacturing or processing

2.3.2 Specify which best describes the product

Solid, semi-solid or powder substance, intended for use in further preparation

2.4 COUNTRY OF ORIGIN

2.4.1 Specify the most appropriate overarching country of origin declaration which applies to this product :

Declaration: **Country:**

Product of **Australia**

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

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? **No** Yes/No

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 **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 conditions **Yes** Yes/No

2.5 COMPONENT TYPE

Specify the type of the components present in product (Tick ONLY ONE check box below)

product is a **single component** substance

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

product consists of various ingredients which are **NOT compound** substances

2.6 INGREDIENT DECLARATION

Specify all ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients. Compound substances must specify all ingredients and additives present and the characterising ingredient or component. Food additives must specify a functional class name and the food additive name or code number [e.g. antioxidants (304, 306), or food acid (citric)]

How many components are in this product?

1

COMPONENT NAME	PERCENT OF TOTAL %
Wheat	100.00%

2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

2.7 PROCESSING AIDS

Specify all processing aids used in the manufacture of this product not otherwise declared in the ingredient list.

NAME OF PROCESSING AID	FSC ADDITIVE NUMBER OR EC (as applicable)	PERMITTED USE AND CLASS NAME

3 COMPOSITIONAL INFORMATION

3.1 MANDATORY ADVISORY OR WARNING STATEMENTS & DECLARATIONS

(“Yes” response triggers a mandatory advisory or warning statement. Refer Standard 1.2.3 of the Code)

FOOD / COMPONENT	PRESENT YES / NO
Bee pollen presented as a food or ingredient	No
Propolis presented as a food or ingredient	No
Unpasteurised milk and unpasteurised liquid milk products	No
Aspartame or aspartame-acesulphame salt (or phenylalanine)	No
Unpasteurised egg products	No
Quinine	No
Kola beverages containing added caffeine	No
Guarana or extracts of guarana	No
Phytosterol esters	No
Tall oil phytosterols.	No
Cereal-based beverages, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only.	No
Evaporated and dried products made from cereals, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only, as reconstituted according to directions for direct consumption.	No
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.	No
Evaporated milks, dried milks and equivalent products made from soy or cereals, where these foods contain no more than 2.5% m/m fat as reconstituted according to directions for direct consumption.	No
Royal jelly presented as a food or ingredient	No
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	No

3.3.1 Complete all coloured rows corresponding with "YES" declaration provided above.

ALLERGENIC SUBSTANCE	SOURCE NAME The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	PROPORTION (%)		PROCESS Allergenic protein is removed?
			Derivative in product	Protein in derivative	
Cereals containing gluten and their products [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]	Wheat	Kibbled	100.00%	9-11%	No
Crustacea & crustacea products					
Egg & egg products					
Fish & fish products (including mollusc extract and fish oils)					
Lupin & lupin products					
Milk & milk products					
Peanut & peanut products (including peanut oil)					
Sesame Seed & sesame seed products (including sesame oils)					
Soybean & soybean products (including soybean oils)					
Tree nuts & tree nut products					
Reserved for future allergen					

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

Contains: **Wheat, Gluten**

3.4 ALLERGEN CROSS CONTACT

Yes/No

Yes

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?

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 The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	TOTAL PROTEIN** protein level by VITAL , or specify "particulate" mg/kg
Cereals containing gluten & their products	Yes	Yes	Wheat, Rye, Triticale		
Crustacea & crustacea products	No				
Egg & egg products	Yes	No	Other allergen containing products are only from bought in products and stored in the warehouse in segregated storage.		
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Milk & milk products	Yes	No	Other allergen containing products are only from bought in products and stored in the warehouse in segregated storage.		
Peanuts & peanut products (inc peanut oil)	No				
Sesame Seed & sesame products	Yes	No	Other allergen containing products are only from bought in products and stored in the warehouse in segregated storage.		

Soybeans & soybean products (inc soybean oil)	Yes	No	Other allergen containing products are only from bought in products and stored in the warehouse in segregated storage.		
Tree nuts & tree nut products	No				
Reserved for future allergen					

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

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:

Precautionary statement not required

3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	NAME OF FOOD (e.g. apple)	DERIVATIVE NAME (e.g. cider vinegar)
Gelatine	beef - collagen	No		
	other source	No		
Seafood products	Algae/carrageenan	No		
	Shellfish (Mollusc)	No		
Fungi	Matsutake mushroom	No		
	Other mushroom	No		
Fruits	Avocado	No		
	Banana	No		
	Pome fruit - apples, pears	No		
	Stone fruit - cherry, peach, plum, apricot.	No		
	Berry Fruits - blueberry, kiwifruit, strawberry	No		
	Citrus Fruits - grapefruit, lemon, lime, orange	No		
Grains, Seeds, Nuts & Spices	Buckwheat	No		
	Coconut, poppy, sunflower, etc	No		
	Mustard	No		
Vegetables	Tomato	No		
	Yam	No		
	Allium genus - chive, leek, onion, garlic, spring onion	No		
	Legumes - other than peanut soybeans & lupins	No		
	Umbelliferae - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No		
Yeast & Yeast Products (including yeast extracts)		No		
Tick box if hydrolysed or autolysed				
Herbs		No		
Tick box if herb / herb extract				
Spice (excluding mustard)		No		
Tick box if spice / spice extract				

3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED			
Antioxidants	Butylated hydroxyanisole (BHA)	No	amount added (milligram/kilogram)			
	Butylated hydroxytoluene (BHT)	No	amount added (milligram/kilogram)			
	Other antioxidants	No	Specify type:			
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:			
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	If Palm oil is present, is this RSPO certified?	Yes/No		
	Enzyme Hydrolysed	No	Has fatty acid composition been altered?	Yes/No		
			Specify the process used to alter composition:			
Intense sweetener		No	Name of sweetener	Number	Amount (mg/kg)	
Preservatives		No	Name of preservative	Number	Amount (mg/kg)	
Flavour enhancers		No	Name of flavour enhancer	Additive number		
Added Colours		No				
Added Flavours		No				
Added Salt		No	amount added (milligram/100g)			
Added Sugar		No	amount added (gram/100g)			

ANY OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:

3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

FOOD / COMPONENT	PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED	
Animal & Animal products (e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk, collagen from skin and / or hides etc)	No	Specify type of animals	
		Specify type of animal derivatives	
		Specify country/ies of origin	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
Meat & Meat products (e.g. animal flesh, animal organs, meat extracts)	No	Specify type of animals (<i>tick appropriate box</i>)	
		Specify type of meat derivatives	
		Specify source of meat products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
		How do you ensure products are derived from animals free of bovine spongiform encephalopathy (BSE)?	
Bird & Bird products (e.g. meat, fat, eggs, extracts, feathers, feet, etc.)	No	Specify type of birds (<i>tick appropriate box</i>)	
		Specify type of bird derivatives	
		Specify source of bird products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
Fish & Fish products (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	No	Specify type of fish:	
		Specify type of fish derivatives	
		Specify source of fish products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
Honey & Honey products	No	Specify type of honey or honey derivatives	
		Specify source of honey products (i.e. Country and State):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	

4 FOODS REQUIRING PRE-MARKET CLEARANCE**4.1 NOVEL FOODS** (Refer Standard 1.5.1 of the Code)

4.1.1 Is this product (or any of its components) listed as a novel food in the standard?

 No Yes/No**4.2 QUARANTINE TREATMENTS**

Specify if this product (or any of its components) has been treated with the following:

TREATMENT METHOD	USED ON ANY COMPONENT	SPECIFY TREATED INGREDIENT
Steam sterilisation	<input type="checkbox"/> No	
Ionising (gamma) irradiation	<input type="checkbox"/> No	
Ethylene oxide	<input type="checkbox"/> No	
Other fumigants or sterilants	<input type="checkbox"/> 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?
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 **No** Yes/No**GM CROSS CONTAMINATION IN FOODS AND INGREDIENTS**

Yes/No

4.3.7. Is this a raw/bulk commodity which is transported by freight/tanker AND where the freight/tanker could have previously been used to transport other GM product?

 No

4.3.8. Is this product manufactured or stored at a production site where genetically modified protein or DNA is used for the manufacture of other products?

 No

4.3.9. Is there an identity preservation system separating non GM and GM components to ensure the absence of genetically modified material in this product?

 No

Specify details:

4.3.10. Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out?

 No

4.3.11. Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg

 No**EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED**

4.3.12. (OPTIONAL) Are any ingredients derived from an animal which has been fed with feedstock containing GM ingredients or ingredients derived from GM micro-organisms?

No

Specify details:

5 NUTRIENTS & CONSUMER INFORMATION CLAIMS

5.1 NUTRITION INFORMATION

5.1.1 Serve size is not relevant for this product.

5.1.2 For nutrition information below, please specify the **UNITS of measure:** grams

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

NUTRIENT	AVG QUANTITY per 100 g
Energy	1425 kJ
Protein, total	10.5 g
- Gluten	
Fat, total	1.2 g
- saturated	0.2 g
- transfat	
- polyunsaturated	
- monounsaturated	
Cholesterol	
Carbohydrate	65.6 g
- sugars	1.4 g
Dietary fibre, total	10.9 g
Sodium	4 mg
Potassium	

Nutrient information is relevant to product AS SUPPLIED

DO NOT leave bolded NIP fields blank. Use numbers, or text "less than" with value; or "unavailable" or "not detected" for gluten.

5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances

Specify only one target population for product (selection **ONLY ONE** check box):

Adults Young Children Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100 g	MINERALS specify which minerals	AVG QUANTITY per 100 g

NOTE: there is no permission to FORTIFY foods with this substance indicated with **

Insert any other nutrient or biologically active substance

NAME OF SUBSTANCE	AVG QUANTITY per 100 g	%RDI / serve

5.1.4 Please provide the following analytical data:

% Ash	
% Moisture	

Estimation content accounted for per 100 g	<input checked="" type="checkbox"/> N/A
---	---

5.1.5 Please specify how the carbohydrate value has been determined:

Difference as defined in Standard 1.2.8

Available Carbohydrate as defined in Standard 1.2.8

Other - specify:

Unknown

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

Analytical – e.g. Laboratory Tested Theoretical – e.g. By Calculation.

For laboratory analysis, specify date of analysis: 01-July-2013

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	Accredited by certifying body	Yes
Kosher	Yes	Accredited by certifying body	Yes
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	Sourced from a plant material	No
Lacto-vegetarian	Yes	Sourced from a plant material	No
Vegan	Yes	Sourced from a plant material	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	4	Months	4	Weeks
Temperature control during storage	Is required ?	No	Is required ?	No
Temperature control during transport	Is required ?	No	Specify range:	
Specify any OTHER storage requirements:	Store in cool, dry environment.			

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:

Average quantity

6.4.2 What is the package size

25.00
25.00
N/A

(specify unit of measure)

6.4.3 Target Fill (if applicable)

kg
kg
kg

(specify unit of measure)

6.4.4 Drained Weight (if applicable)

(specify unit of measure)

6.4.5 IF AQS is used, what is the statistical variance in the fill measurement?

250g

6.5 TRACEABILITY

Please provide any general comments about the traceability coding used on the product:

Best before date is used and the bag number.	For 25kg
bags, the letter "S" is added to the bag number to represent Sydney. bag and SAP numbers are mentioned one each pallet label.	For bulk bags,

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding (Please TICK as appropriate)	<input checked="" type="checkbox"/> Date code	<input type="checkbox"/> Batch number	<input type="checkbox"/> Date code	<input type="checkbox"/> Batch number
	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number
Method of coding	25kg - Ink Jet. bag - Printer label	Bulk		
Location of code	25kg - Side of bag. bag - A4 size paper label on one side of the bag	Bulk		
Number of characters in code	8			
Example of coding format	dd/mm/yy			
Coding translation	day-month-year			

6.6 PRODUCT PACKAGING

6.6.1 Are tamper evident controls included in the packaging design?

No Yes/No

6.6.2 Has unit packaging been assessed for migration of substances into food?

Yes Yes/No

6.6.3 Are engineered nanoparticles present in unit packaging?

No Yes/No

6.6.4 Are you a signatory to relevant packaging stewardship in Australian or NZ ?

 Yes Yes/No

IF YES, have sustainable packaging reporting requirements been met?

 Yes Yes/No

6.6.5 Provide a general description of unit packaging:

25 kg Double walled paper bag
1000 kg Woven polypropylene, uncoated white bags

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	
Specify components / material used in packaging	Ceramic	No	No
	Glass	No	No
	Metal	No	No
	Paper / cardboard	Yes	No
	Packing materials	Yes	No
	Plastics	No	No
	% of total using recycled component	100%	
Seal	What is the seal method?	String	
Dimensions	Height (mm)	unknown	
	Width (mm)	unknown	
	Depth (mm)	unknown	

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet

kg
 cm

6.7.2 Stack height of loaded pallet

cm

6.7.3 Specify the type of pallet

Wooden
 Column stack

Plastic
 Interlocking

Other

6.7.4 What is the pallet pattern

units per shipper shippers per pallet
layers per pallet

6.7.5 Number of :

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
Odour	Free from rancid odour			

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)

7.3 MICROBIOLOGICAL SPECIFICATIONS

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

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)

8 COMMENTS / ADDITIONAL INFORMATION

8.1 Do you have any comments or additional information ?

No Yes/No

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.

Batteries or product made at other sites may be allergens too.															
<table border="1"> <tr> <td colspan="2">COMPANY NAME</td> <td colspan="2"></td> </tr> <tr> <td>SITE: #4</td> <td>NUMBER / STREET / SUBURB</td> <td></td> <td></td> </tr> <tr> <td colspan="2">STATE / COUNTRY / POST CODE</td> <td colspan="2"></td> </tr> </table>				COMPANY NAME				SITE: #4	NUMBER / STREET / SUBURB			STATE / COUNTRY / POST CODE			
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