

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 4.3 - 17 Dec 2010



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1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	Premium Self Raising Flour (Gluten Free)	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	PSRF/25	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN		SPECIFY IMPORT TARIFF CODE	

1.1 SUPPLIER INFORMATION

COMPANY NAME	Jasvin (Aust) Food Ingredients
ABN	30 418 212 377
TRADING NAME	Jasvin (Aust) Food Ingredients

BUSINESS ADDRESS

NUMBER / STREET / SUBURB	Unit 10 & 16, 87-91	Hallam South Rd	Hallam
TATE / COUNTRY / POST CODE	VIC	Australia	3803

POSTAL ADDRESS

POST ADDRESS / SUBURB	POBox 105	Berwick	
CITY / COUNTRY / POST CODE	VIC	Australia	3806

KEY CONTACT FOR QUERIES

NAME	Vinod Honawar		
POSITION TITLE	Managing Director		
EMAIL ADDRESS	vinod@jasvin.com.au		
PHONE	61387957320	FAX	61387957325
DATE FORM COMPLETED	13-April-2011	ISSUE DATE	13-April-2011
DOCUMENT NO:	1	ISSUE NUMBER	1

1.2 MANUFACTURER/S 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 8.3

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	Arvind Sharma		
JOB TITLE	QA - Food Quality Consultant		
EMAIL	arvind@afqa.com.au		
TELEPHONE - WORK		TELEPHONE - MOBILE	0418 570 963

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	Jasvin (Aust) Food Ingredients
NAME (Please print)	Vinod Honawar
JOB TITLE (Please print)	Managing Director
AUTHORISED SIGNATURE	Insert signature here
DATE OF AUTHORISATION	24-April-2012

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

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 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 4.2)
- Supplier TEST METHODS attached - 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:

PARTIAL	Section 1 - Contact details and declaration
PARTIAL	Section 2 - Product Information & Ingredients
PARTIAL	Section 3 - Compositional information
PARTIAL	Section 4 - Nutrients & consumer information claims
COMPLETED	Section 5 - Foods requiring pre-market clearance
PARTIAL	Section 6 - Product shelf life, storage & packaging
NOT DONE	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)

Free flowing white colour powder

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Premium Self Raising Flour

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the application of the product:

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

2.3.2 Specify product characterisation or intended use

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: Product of **Country:** Australia

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

on average exceeds 95% Yes Yes/No

on average exceeds 51% 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 Yes Yes/No

The PRODUCT has undergone substantial transformation Yes 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 No Yes/No

2.5 COMPONENT TYPE

Specify the type of the components present in (select ONLY ONE check box)

- product is a **single component** substance
- product contains ingredients, which may include **compound** substances
- product consists of various ingredients which are **NOT compound** substances

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 ingredients and additives present and the characterising component. Food additives must specify function and name or code number, [e.g. antioxidants (304, 306), or food acid (citric)]

How many components are in this product?

COMPONENT NAME	PERCENT OF TOTAL %
Rice Flour	
Potato Flour	
Tapoica Starch	
Sugar	
Raising Agents (450, 500,575)	

2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

COMPONENT NAME	PERCENT OF TOTAL %
Emulsifiers (475, 471, 481)	
Sea Salt	
Modified Tapioca Starch	
Dextrose	
Vegetable Gum (415)	
Thickener (466)	

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)	FSC REFERENCE & FUNCTION
N/A		

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

3.2.1 Does production facility have a documented cross contact allergen management plan? Yes No

3.2.2 Is Allergen Management incorporated into the company's Food Safety Program? Yes No

3.2.3 Has the Food Safety Program been independently audited and certified? Yes No

If Yes please 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 type="checkbox"/> validated cleaning procedures | <input 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 type="checkbox"/> isolated storage of allergens |
| <input checked="" type="checkbox"/> raw material sourcing & tracing | <input type="checkbox"/> dedicated equipment |
| <input type="checkbox"/> other <input type="text" value=""/> | |

3.3 MANDATORY DECLARATION OF CERTAIN SUBSTANCES (Refer Standard 1.2.3 of the Code)

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

no **Sulphites, present in ingredients, additives or processing aids**

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?
			Allergen in derivative	Derivative in product	
Cereals containing gluten and their products [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]					
Crustacea & crustacea products					
Egg & egg products					
Fish & fish products (Including mollusc and fish oils)					
Lupin & lupin products					
Milk & milk products					
Peanut & peanut products (including peanut oil)					
Sesame Seed & sesame seed products					
Soybean & soybean products (including soybean oils)					
Tree nuts & tree nut products					
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?

No

IF NO, specify "No" to indicate allergens are NOT IN THE SAME FACILITY then go to Section 3.4

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 (or gluten in cereals) estimated using the VITAL procedure. mg/kg (ppm)
Cereals containing gluten & their products	no				
Crustacea & crustacea products	no				
Egg & egg products	no				
Fish & fish products (inc mollusc & oils)	no				
Lupin & lupin products	no				
Milk & milk products	no				
Peanuts & peanut products (inc peanut oil)	no				
Sesame Seed & sesame products	no				
Soybeans & soybean products (inc soybean oil)	no				
Tree nuts & tree nut products	no				
Reserved for future allergen					

3.4.3 Is crosscontact 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 the box below:

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		
	Mollusc (shelled)	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, garlic, 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		
Herbs		no		
Spice (other than mustard)		no		

3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED		
Antioxidants	BHA	no	amount added (mg/kg)		
	BHT	no	amount added (mg/kg)		
	Other Antioxidant	no	Specify type:		
			amount added (mg/kg)		
Added Caffeine (exclude naturally occurring)		no	amount added (mg/kg)		
Alcohol (Residual)		no	level % v/v:		
			specific gravity of product:		
Added Fats & Oils	Animal	no	Specify types of fats and oils:		
			If applicable, specify the process used to alter the fatty acid composition:		
	Vegetable	no	Specify types of fats and oils:		
			If applicable specify the name of any process used to alter the fatty acid 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	Specify type/s	Specify Additive Number/s	
			<input type="checkbox"/> Natural		
			<input type="checkbox"/> Artificial		
			<input type="checkbox"/> Not Defined		
Added Flavours		no	Specify type/s	<input type="checkbox"/> Natural	<input type="checkbox"/> Thermal process
				<input type="checkbox"/> Synthetic	<input type="checkbox"/> Smoke
			Specify if contains Diacetyl as flavour:		<input type="checkbox"/> Yes/No
Added Salt		no	amount added (mg/100g)		
Added Sugar		no	amount added (g/100g)		
ANY OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:		

3.7 ALLERGEN, LABELLING & 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 animal:	
		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 bird:	
		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 NUTRIENTS & CONSUMER INFORMATION CLAIMS

4.1 NUTRITION INFORMATION

4.1.1 Serve size is not relevant for this product.

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

NUTRIENT	AVG QUANTITY per 100 g
Energy	1370 kJ
Protein, total	3.4 g
- Gluten	
Fat, total	1.4 g
- saturated	1.2 g
- transfat	less than 0.1 g
- polyunsaturated	
- monounsaturated	
Cholesterol	
Carbohydrate	82.9 g
- sugars	7.9 g
Dietary fibre, total	
Sodium	1129 mg
Potassium	

Nutrient information is relevant to product AS SUPPLIED



4.1.3 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

4.1.4 Please provide the following analytical data:

% Ash	
% Moisture	

Estimation content accounted for per 100 g	87.70
--	--------------

4.1.5 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

4.1.6 Please nominate the data source used in the nutrition tables

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

Please specify the source of data used for the theoretical calculations (e.g. Nuttab, AusNut, NZ food tables, etc)

Advised by Manufacturer

4.2 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	Yes
Kosher	Yes	Yes
Organic	no	
Biodynamic	no	
Ovo-lacto-vegetarian	no	
Lacto-vegetarian	no	
Vegan	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	

5 FOODS REQUIRING PRE-MARKET CLEARANCE

5.1 NOVEL FOODS (Refer Standard 1.5.1 of the Code)

5.1.1 Is this product (or any of its components) listed as a novel food in the standard? No Yes/No

5.2 FOOD IRRADIATION / STERILISATION

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 Radiation	NO	
Ethylene Oxide	NO	
Other fumigants or sterilants	NO	

5.3 FOOD PRODUCED USING GENE TECHNOLOGY

5.3.1 Are there any ingredients (including food additives, processing aids and enzymes) in this product which contain or have been derived from genetically modified (GM) material, or have been produced using GM organisms?

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 5.3.6 and continue

5.3.6. 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

5.3.7. 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

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

5.3.10. Is any GM food or GM ingredient unintentionally present at MORE THAN 10mg/kg Yes/No

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

6 PRODUCT TRANSPORT, SHELF LIFE, MEASUREMENT & PACKAGING

6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT AS SUPPLIED		PRODUCT - ONCE IN USE	
	unopened pack or bulk container		resealable pack or bulk container	
Specify shelf life	18	Months	18	Months
Temperature control during storage	Is required ?	No	Is required ?	
			Specify range:	
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:				

6.1.2 Specify the type of date mark to be used:

Please provide details as appropriate in Section 6.5 - Tracking

6.2 POTENTIAL HAZARDS

Are there any potential hazards associated with the product during:

- a. handling Yes/No
- b. transport Yes/No
- c. storage Yes/No
- d. disposal Yes/No

6.3 TRANSPORT

How is the product transported and packaged

6.4 TRADE MEASUREMENT

6.4.1 Specify which method of trade measurement is used:

6.4.2 What is the package size (specify unit of measure)

6.4.3 Target Fill (if applicable) (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?

6.5 TRACEABILITY

Please provide any general comments about the tracking code used on packaging:

Lot code

Please specify the following where applicable:

TRACKING CODE	UNIT	SHIPPER (if applicable)
Type of Primary Coding	Batch Number	Lot Number
Method of coding		
Location of code	each bags of batch	
Number of characters in code		
Example of coding format		
Coding translation	Production Date, Best before Date	

6.6 PRODUCT PACKAGING

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

6.6.2 Does Unit packaging meet specifications 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 Is your company a signatory to the Australian Packaging Covenant? No Yes/No

6.6.5 Provide a general description of unit packaging:

25 kg poly lined multi walled paper bag.

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	1	
Specify components / material used in packaging	Ceramic	No	
	Glass	no	
	Metal	no	
	Paper / cardboard	Yes	
	Packing materials	no	
Recycling	Plastics	Yes	
	Specify plastic coding symbol number	n/a	
	Proportion of total recycled component %	n/a	
Seal	What is the seal method?	n/a	
Dimensions	Height (mm)		
	Width (mm)		
	Depth (mm)	350	

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

