

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 judgement before relying on this information in any important matter.

1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	TLC Coarse Breadcrumbs	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	5100002A10	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN		SPECIFY IMPORT TARIFF CODE	

1.1 SUPPLIER INFORMATION

COMPANY NAME	New Food Coatings Pty Ltd		
BUSINESS NUMBER (ABN)	51 002 604 042		
TRADING NAME	Newly Weds Foods (Australia)		
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	32 Davis Road	Wetherill Park
	STATE / COUNTRY / POST CODE	NSW Australia	2164
POSTAL ADDRESS	POST ADDRESS / SUBURB	PO Box 7013	Wetherill Park
	CITY / COUNTRY / POST CODE	NSW Australia	2164
KEY CONTACT FOR QUERIES	NAME	Lauren Caruana	
	POSITION TITLE	RTIS Officer	
	EMAIL ADDRESS	rtis@newlywedsfoods.com.au	
	PHONE	02 9426 9300	FAX 02 9609 4728
	DATE FORM COMPLETED	16-June-2025	ISSUE DATE 16-June-2025
	DOCUMENT NO:	5100002A10	ISSUE NUMBER 4

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	Lauren Caruana		
JOB TITLE	RTIS Officer		
EMAIL	rtis@newlywedsfoods.com.au		
TELEPHONE - WORK	02 9426 9300	TELEPHONE - MOBILE	

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	New Food Coatings Pty Ltd	
NAME (Please print)	Lauren Caruana	
JOB TITLE (Please print)	RTIS Officer	
AUTHORISED SIGNATURE		
DATE OF AUTHORISATION	16-June-2025	

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 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:

PARTIAL	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
PARTIAL	Section 6 - Product shelf life, storage & packaging
PARTIAL	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)

General purpose breadcrumbs with various applications.

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Wheat Flour, Salt, Sugar, Yeast, Processing aid (Wheat).

Contains Wheat, Gluten.

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: or

2.4.2 Indicate if the local content of ingredients/components originating from country where origin claimed

on average exceeds 95%		Yes/No
on average exceeds 50%		Yes/No

2.4.3 Are the primary components, from which this product is made or derived, sourced from more than one country?

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	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	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?

4

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component %
Wheat Flour			
Salt			
Sugar			
Yeast			

[illegible]

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
Wheat Flour, Emulsifier (481), Flour Treatment Agent (300), Enzyme (Contains Wheat).		Bread Improver
Canola Oil		
Water		

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 the facility have a Food Safety Program?

Yes
- 3.2.2 Does the facility have a documented allergen management plan?

Yes
- 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 BodySAI Global

Date of most recent audit / inspection02-July-2024

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)

- ☒ 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 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			Yes/No
Yes		Cereals containing gluten & their products [<i>wheat, rye, barley, oats, spelt</i>]	
No		Crustacea & crustacea products	
No		Egg & egg products	
No		Fish & fish products (including mollusc with or without shells and fish oils)	
No		Lupin & lupin products [** not a mandatory labelling allergen at this time]	
No		Milk & milk products	
No		Peanut & peanut products	
No		Sesame seed & sesame seed products	
No		Soybean & soybean products	
No		Tree nuts & tree nut products	
		Reserved for future allergen - left blank intentionally	
Cereals containing gluten & their products		Has processing rendered this GLUTEN FREE (no detectable gluten)?	No
		Has processing rendered this FREE OF WHEAT PROTEINS ?	No
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?
			Derivative in product	Protein in derivative	
Cereals containing gluten and their products [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]	Wheat	Wheat Flour	96%	10%	No
	Wheat	Wheat (in Bread Improver)	<1%	8%	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

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 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	Wheat Flour	Intentionally added
				Wheat Gluten	Intentionally added
Crustacea & crustacea products	No				
Egg & egg products	Yes	No	Egg	Albumen and Whole Egg	0
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Milk & milk products	Yes	No	Milk	Milk Powders, Whey Powder & Concentrate, Cheese Powder	0
Peanuts & peanut products (inc peanut oil)	No				
Sesame Seed & sesame products	Yes	No	Sesame	Seeds, Oil, Flavour	0
Soybeans & soybean products (inc soybean oil)	Yes	No	Soy	Protein Concentrate, Flour, Fibre, Sauce, Lecithin	0
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?

Yes

Yes/No

3.4.4 Does the possibility remain that after undertaking control actions specified in 3.2.4 above that particulate cross contact allergenic material will still be present in product ?

No

Yes/No

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

Yes

Yes/No

IF YES, were VITAL ACTION levels used to determine precautionary statement?

No

Yes/No

Provide appropriate precautionary statement for this product in box below:

VITAL 4.0 dictates that Serving Size is not relevant for our products as they require further processing, therefore a precautionary statement is not available. Refer to section 8 Comments for further information. Please note only Cereals (Wheat) are processed on this line, hence other allergens listed as being present in the facility are zero.

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) <i>Tick box if hydrolysed or autolysed</i>	Yes	Yeast	Hydrolysed	☐	Autolysed	☐
			Hydrolysed	☐	Autolysed	☐
			Hydrolysed	☐	Autolysed	☐
			Hydrolysed	☐	Autolysed	☐
Herbs <i>Tick box if herb / herb extract</i>	No					
Spice (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		
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	Yes	Specify types of fats and oils:		Canola Oil (as Processing Aid) Palm (481 in Bread Improver)
			If Palm oil is present, is this RSPO certified?		Yes Yes/No
			Has fatty acid composition been altered?		Yes Yes/No
			Specify the process used to alter composition:		
			Hydrogenation		
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		Yes	amount added (milligram/100g)		1442.9
Added Sugar		Yes	amount added (gram/100g)		1.4

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 (tick appropriate box)	
		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 (tick appropriate box)	
		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?

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	Yes	Emulsifier (in Bread Improver)
Ionising (gamma) irradiation	No	
Ethylene oxide	No	
Other fumigants or sterilants	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 "Yes", then go to 4.3.2.

Yes/No

4.3.2. Are there any ingredients or additives or processing aids that has altered characteristics?

Yes/No

4.3.3. Does this product contain genetically modified novel DNA or novel protein?

Yes/No

4.3.4. Indicate if the following description / condition applies to the food or ingredients or not [Yes/No]

No	Novel DNA & /or novel protein ABSENT from GM Food/ingredient
No	Highly refined GM Food/ingredient to REMOVE novel DNA & /or novel protein
No	Novel DNA & /or novel protein ABSENT from GM Additive
Yes	Novel DNA & /or novel protein ABSENT from GM processing aid
No	Novel DNA & /or novel protein in GM Flavouring used at 1mg/kg OR LESS

4.3.5. Does the GM food or ingredient have ADDITIONAL labelling requirements?

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?

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?

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?

Specify details:

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

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

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	Nutrient information is relevant to product AS SUPPLIED
Energy	1452 kJ	
Protein, total	10.5 g	
- Gluten		
Fat, total	2.4 g	DO NOT leave bolded NIP fields blank. Use numbers, or text "less than" with value; or "unavailable" or "not detected" for gluten.
- saturated	0.4 g	
- transfat		
- polyunsaturated		
- monounsaturated		
Cholesterol		
Carbohydrate	67.7 g	
- sugars	3.4 g	
Dietary fibre, total	4.4 g	
Sodium	571 mg	
Potassium		

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		Estimation content	
% Moisture		accounted for per 100 g	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. ☒

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

Supplier's Information

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	Supplier's Information	No
Lacto-vegetarian	Yes	Supplier's Information	No
Vegan	Yes	Supplier's Information	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	9	Months		
Temperature control during storage	Is required ?	No	Is required ?	
			Specify range:	
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:	Store at dry & ambient conditions.			

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:

Net quantity

6.4.2 What is the package size **10** **kg** (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 traceability coding used on the product:

Product code and name, DOM, Best Before, Net Weight and Batch/Bag ID# are listed on a self-adhesive label attached.

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding (Please TICK as appropriate)	☒ Date code	☒ Batch number	☐ Date code	☐ Batch number
	☒ Product code	☐ Lot number	☐ Product code	☐ Lot number
Method of coding	Inkjet			
Location of code	Self Adhesive Label			
Number of characters in code	Not Determined			
Example of coding format	00123456			
Coding translation	Batch Number: 00123456			

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 ? **No** Yes/No

6.6.5 Provide a general description of unit packaging:

Multiwalled Paper Bag with Heat Seal Valve Closure

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		
	Glass		
	Metal		
	Paper / cardboard		
	Packing materials	Yes	
	Plastics		
	% of total using recycled component		
Seal	What is the seal method?	Heat Sealed	
Dimensions	Height (mm)		
	Width (mm)		
	Depth (mm)		

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

Column stack

Interlocking

6.7.4 What is the pallet pattern

6.7.5 Number of :

units per shipper

shippers per pallet

layers per pallet

[illegible]

(Examples may include pesticide residue screen, antibiotic residue screen, heavy metal screen, aflatoxins screen, salt, acid, pH, moisture, brix, Aw, Nutrition Information Test, etc)

[illegible]

Yes	Yes/No
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Question Number	Line Number	Comments
3.4.5	428	Newly Weds Foods have implemented VITAL 4.0 Risk Assessment across all manufacturing lines. Per the VITAL advice the Serving Size is not relevant to our products as they are for further processing. Customers will need to apply the VITAL value listed in Section 3.4.2 to their own Vital Risk Assessment. In regards to raw material assessment, NWFAU have a centralised Regulatory Department who are responsible for reviewing raw material information. Comment updated 09.12.2024.
2.3	136, 138	Unless otherwise advised, this product is intended for further processing and must be fully cooked before consumption. This product is not RTE (Ready-To-Eat) as it has not gone through a kill step. Customer should perform their own due diligence to ensure the product is suitable for their intended use.
6.2.1	737	This product is not considered either a hazardous or dangerous goods therefore NWF Australia is not required to supply SDS.
2.2	132	Ingredient declaration and allergen statements are provided as a guide only. Customers should perform their own due diligence when developing ingredient and allergen statements for their end product labelling based on their raw material data, processing conditions and testing regimes. Date comment added 01.06.2022.
5.1.2	650-663	Nutrition Information provided is theoretical and calculated using ingredient data provided by our approved suppliers. Customers will need to perform their own due diligence to ensure the NIP suits their requirements for finished product labelling. Date comment added 01.06.2022.

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		