

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	SIMPLY RICEBRAN OIL 20L JERRY CAN	SPECIFY COUNTRY IMPORTED INTO	New Zealand
SUPPLIER'S PRODUCT CODE	162752	SPECIFY COUNTRY EXPORTED FROM	Australia
BARCODE - UNIT GTIN	8887155160610	SPECIFY IMPORT TARIFF CODE	Vietnam

1.1 SUPPLIER INFORMATION

COMPANY NAME	Goodman Fielder Consumer Foods Pty Ltd		
BUSINESS NUMBER (ABN)	35000024546		
TRADING NAME	Goodman Fielder Consumer Foods Pty Ltd		
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	118 Talavera Road	Macquarie Park
STATE / COUNTRY / POST CODE	NSW	Australia	2113
POSTAL ADDRESS	POST ADDRESS / SUBURB	Locked Bag 2222	North Ryde
CITY / COUNTRY / POST CODE	NSW	Australia	2113
KEY CONTACT FOR QUERIES	NAME	Consumer Advisory Centre	
	POSITION TITLE	n/a	
	EMAIL ADDRESS	cac@goodmanfielder.co.nz	
	PHONE	1800 025 066 (Aust) 0800 100 538 (NZ)	FAX
	DATE FORM COMPLETED	30-October-2024	ISSUE DATE 31-January-2025
	DOCUMENT NO:	3	ISSUE NUMBER 3

1.2 MANUFACTURING INFORMATION

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

COMPANY NAME	Proprietary Information		
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	Consumer Advisory Centre		
JOB TITLE			
EMAIL	cac@goodmanfielder.co.nz		
TELEPHONE - WORK	1800 025 066 (Aust) 0800 100 538 (NZ)	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	Goodman Fielder Consumer Foods Pty Ltd
NAME (Please print)	Pola Rivera
JOB TITLE (Please print)	Senior Product Development Technologist
AUTHORISED SIGNATURE	pola
DATE OF AUTHORISATION	31-January-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:

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)

The product is made from refined rice bran oil, add anti-foaming agent

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Rice bran oil, Anti-foaming agent (900a).

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

Food which is a retail-ready finished product

2.3.2 Specify which best describes the product

Liquid, single strength ready for use

2.4 COUNTRY OF ORIGIN

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

Declaration: Country: Made in Vietnam or

2.4.2 Indicate if the local content of ingredients/components originating from Vietnam on average exceeds 95% Yes Yes/No

2.4.3 Are the primary components, from which this product is made or derived, sourced from more than one country? Yes Yes/No

IF YES, nominate the countries the primary components used to make the product come from:

United States of America Vietnam

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
- X 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? 2

COMPONENT NAME	PERCENT OF TOTAL %
Refined Rice Bran Oil	99.9000%
Anti-foaming agent	Proprietary Information

2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

[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
Phosphoric acid	INS 338	N/A
Citric acid	INS 330	N/A
Acid-Activated Bleaching Earth	-	N/A
Activated Carbon	-	N/A
Filter aids	-	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

Yes/No

3.2.1 Does the facility have a Food Safety Program?

Yes

3.2.2 Does the facility have a documented allergen management plan?

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 Body

BRC Agents and Brokers

Date of most recent audit / inspection

Annually

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

NA

☒ 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

No
No
No
No
No
No
No
No
No
No
☐

Cereals containing gluten & their products [*wheat, rye, barley, oats, spelt*]**Crustacea & crustacea products****Egg & egg products****Fish & fish products** (including mollusc with or without shells and fish oils)**Lupin & lupin products** [** not a mandatory labelling allergen at this time]**Milk & milk products****Peanut & peanut products****Sesame seed & sesame seed products****Soybean & soybean products****Tree nuts & tree nut products**

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?
			Derivative in product	Protein in derivative	
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 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					

3.4 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	No				
Crustacea & crustacea products	No				
Egg & egg products	No				
Fish & fish products (inc mollusc & oils)	Yes	No	Fish oil	Fish	No contamination
Lupin & lupin products	No				
Milk & milk products	Yes	No	milk flavour	Milk protein	No contamination
Peanuts & peanut products (inc peanut oil)	No				
Sesame Seed & sesame products	Yes	No	Crude Aromatic Sesame Oil	Sesame protein	not detected
Soybeans & soybean products (inc soybean oil)	Yes	Yes	Refined Soybean oil	Soybean protein	not detected
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:

No precautionary statement is required. Please refer to Section 8.

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>		No		
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?		No Yes/No
			Specify the process used to alter composition:		
	Vegetable	Yes	Specify types of fats and oils:		Rice Bran Oil
			If Palm oil is present, is this RSPO certified?		No Yes/No
			Has fatty acid composition been altered?		No Yes/No
			Specify the process used to alter composition:		
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		
	Enzyme Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		
Intense sweetener		No	Name of sweetener	Number	Amount (mg/kg)
Preservatives		No	Name of preservative	Number	Amount (mg/kg)
Flavour enhancers		No	Name of flavour enhancer	Additive number	
Added Colours		No			
Added Flavours		No			
Added Salt		No	amount added (milligram/100g)		
Added Sugar		No	amount added (gram/100g)		
List specific component:			Provide relevant details necessary for consumer advice:		

ANY OTHER COMPONENT	Antifoaming agent (900a)		Proprietary Information

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	No	
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?

Yes/No

IF NO, specify which of the following are applicable:

☒ No GM varieties of this food / ingredient available

☒ Non GM variety is used

☐ Identity preservation program in place

☒ Analytical testing confirms absence

☐ Verifiable documentation of status

☐ Other – Specify

Go to Question 4.3.7 and continue

GM CROSS CONTAMINATION IN FOODS AND INGREDIENTS

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?

Specify details:

5 NUTRIENTS & CONSUMER INFORMATION CLAIMS

5.1 NUTRITION INFORMATION

Specify single strength liquid specific gravity:

0.92

 Temperature

20.00

 °C

5.1.1 Please specify the serve size for this as a finished product:

15 mL

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

☒ millilitre

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

NUTRIENT	AVG QUANTITY PER SERVE	% DI per serve	AVG QUANTITY per 100 mL	Nutrient information is relevant to product AS SUPPLIED
Energy	507 kJ	6%	3380 kJ	
Protein, total	0 g	0%	0 g	
- Gluten	0 mg		0 mg	
Fat, total	13.8 g	20%	92 g	DO NOT leave bolded NIP fields blank. Use numbers, or text "less than" with value; or "unavailable" or "not detected" for gluten.
- saturated	3.39 g	14%	22.6 g	
- transfat	0.27 g		1.8 g	
- polyunsaturated	4.52 g		30.1 g	
- monounsaturated	5.63 g		37.5 g	
Cholesterol	0 mg		0 mg	
Carbohydrate	0 g	0%	0 g	
- sugars	0 g	0%	0 g	
Dietary fibre, total	0 g	0%	0 g	
Sodium	0 mg	0%	0 mg	
Potassium	0 mg		0 mg	

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 mL	% RDI / serve	MINERALS specify which minerals	AVG QUANTITY per 100 mL	% RDI / serve
Vitamin E	13.8 mg	21%			

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 L	%RDI / serve
Gamma Oryzanol	600 mg/100ml	n/a

5.1.4 Please provide the following analytical data:

% Ash	0.00%	Estimation content accounted for per 100 mL	N/A
% Moisture	0.10%		

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)

CODEX STANDARD FOR NAMED VEGETABLE OILS
CODEX STAN 210-1999 (2011)

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 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		
Invalid claim: Section 3.2 / 3.3 / 3.4 / 3.5	Ovo-lacto-vegetarian	Yes	Raw material inspection	No
	Lacto-vegetarian	Yes	Raw material inspection	No
	Vegan	Yes	Raw material inspection	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	547	Days	30	Days
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	20 - 38 °C	Specify range:	20 - 38 °C
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:	Store in cool, dry conditions away from direct sunlight.		Store in cool, dry conditions away from direct sunlight.	

6.1.2 Specify the type of date mark to be used: **Best before**

Refer to AFGC Date Marking Guide

6.2 POTENTIAL HAZARDS

6.2.1 Are there any potential hazards associated with the product ? **No** Yes/No

6.3 TRANSPORT

How is product transported and packaged?

Packaged for catering/manufacturing supply

6.4 TRADE MEASUREMENT

6.4.1 Specify which method of trade measurement is used:

Net quantity

6.4.2 What is the package size **20.00** **litre** (specify unit of measure)

6.4.3 Target Fill (if applicable) **18.40** **kg** (specify unit of measure)

6.4.4 Drained Weight (if applicable) **NA** (specify unit of measure)

6.4.5 IF AQS is used, what is the statistical variance in the fill measurement? **NO**

6.5 TRACEABILITY

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

Each raw material lot shall be identified by designated material code number (1st code) after receiving. Semi-product or in-process product that produced from received same code number raw material is in feed of the next process shall be stored and identified by designated 2nd code. The various 2nd code is based on the different of production date, shift and line. The finished product is identified by production code as described below.

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	Coded by letters and digits		NA	
Location of code	On the label		NA	
Number of characters in code	B/N:DDMMYY TT HH:MM S PACKED DATE: MMM YYYY N BEST BEFORE: MMM YYYY		NA	
Example of coding format	B/N: 071119 18 13:04 A PACKED DATE: NOV 2019 100 BEST BEFORE: MAY 2021		NA	

Coding translation	BATCH NO: DD: Production day is 07 MM: Production month is November YY: Production year is 2019 TT: Oil tank packing is tank number of 18 HH:MM: Production time (HH: hour, MM: minute) is 13:04 S: Working time is A with S can be A/B/C/D/E A: From 7:30 to 15:30 B: From 15:30 to 23:30 C: From 23:30 to 7:30 D: From 7:30 to 19:30 E: From 19:30 to 7:30 PACKED DATE: MMM: PACKED MONTH is NOV YYYY: PACKED YEAR is 2019 100: number of product carton BEST BEFORE: MMM: Due month is MAY YYYY: Due year is 2021	NA
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6.6 PRODUCT PACKAGING

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

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

1 Jerry Can x 20 litre

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Jerry can	NA
Specify components / material used in packaging	Ceramic	No	No
	Glass	No	No
	Metal	No	No
	Paper / cardboard	No	No
	Packing materials	No	No
	Plastics	Yes	No
	Specify plastic coding symbol number		
	% of total using recycled component	0%	NA
Seal	What is the seal method?	NA	NA
Dimensions	Height (mm)	380	NA
	Width (mm)	273	NA
	Depth (mm)	282	NA

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet 962.0 kg

6.7.2 Stack height of loaded pallet 129.0 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 1 shippers per pallet 3

layers per pallet 16

[illegible]

7.4 CHEMICAL SPECIFICATIONS

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

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Free Fatty Acid (Bromothymol blue indicator) (As oleic acid) (at packing time)	0.1% max	AOCS Ca 5a-40	Yes	
Iodine value	92-115 gI2/100g	AOCS Ca 1d- 92	Yes	
Peroxide value (at packing time)	1.0 meq/kg max	AOCS Cd 8-53	Yes	
Colour (at packing time)	3.5 Red- 35 Yellow max	AOCS Cc 13b-45	No	
Erucid acid	2.0% max	AOCS Ce 1f - 96	No	

8 COMMENTS / ADDITIONAL INFORMATION

8.1 Do you have any comments or additional information ?

☒ Yes ☐ Yes/No

Question Number	Line Number	Comments
3.0	259	Phytosterol esters are naturally occurring in Rice Bran Oil. They are not added to the product.

		Goodman Fielder Ingredients has taken due care in compiling this document but does not guarantee performance or fitness for a particular purpose or application nor any rights to patents or intellectual property. We recommend that end users conduct relevant testing or evaluation to confirm suitability of this product for their required purposes, including compliance with local laws, regulations and patents. In accordance with industry standards the allergens listed in section 3.4.2 relate to manufacture only. Warehousing is managed and controlled through an Allergen Management Program. Allergens that may be present during warehousing include: Cereals Containing Gluten, Crustacea, Egg, Fish, Milk, Peanut, Sesame, Soy, Sulphites and Treenut products. This product is agricultural and is subject to changes based on seasonal climatic conditions, varietal and location changes. This can impact testing for foreign matter and gluten containing cereals in these products due to the batch nature of the product. This finished product must be used for its intended purpose as an ingredient or additive only. It is NOT ready to eat and requires further processing.

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			