

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 15 May 2012



Copyright © 2012 Australian Food and Grocery Council. You may download, display, print and reproduce this content but only in an unaltered form and with the copyright acknowledged

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	Beef Booster	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	BOOS0140 (8kg) BOOS0140-2 (2kg)	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	9326188030334 (BOOS0140) 9326188036527 (BOOS0140-2)	SPECIFY IMPORT TARIFF CODE	N/A

1.1 SUPPLIER INFORMATION

COMPANY NAME	Frutex Australia Pty Ltd
BUSINESS NUMBER (ABN)	35 050 854 034
TRADING NAME	Frutex Australia Pty Ltd

BUSINESS ADDRESS

NUMBER / STREET / SUBURB	18	St Albans Rd	Kingsgrove
STATE / COUNTRY / POST CODE	NSW	Australia	2208

POSTAL ADDRESS

POST ADDRESS / SUBURB	Locked Bag 5100		Kingsgrove	
CITY / COUNTRY / POST CODE	Sydney	Australia	2208	

KEY CONTACT FOR QUERIES

NAME	Liviu Gorgos		
POSITION TITLE	Technical Manager		
EMAIL ADDRESS	liviu@frutex.com.au		
PHONE	02 9502 6563	FAX	02 9750 5844

DATE FORM COMPLETED	13-May-2026	ISSUE DATE	13-May-2026
DOCUMENT NO:	4	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:

Please specify the contact details in further information related to technical or allergen information is needed:			
NAME	George Yik		
JOB TITLE	R&D		
EMAIL	george.yik@frutex.com.au		
TELEPHONE - WORK	02 9750 5544	TELEPHONE - MOBILE	N/A

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
- 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	Frutex Australia Pty Ltd
NAME (Please print)	George Yik
JOB TITLE (Please print)	R&D Technologist
AUTHORISED SIGNATURE	GY
DATE OF AUTHORISATION	13-May-2026

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)

Beef booster is a medium to dark brown fine granular blend designed to provide adequate and balance beef profile notes to many types of food.

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Salt, Sugar, Rice Flour, Flavour, HVP, Flavour Enhancer (621, 635), Yeast Extract, Colour (150d), Spices, Canola Oil, Citric Acid, Anticaking Agent (551)

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:

Other statement

Please specify: Blended and Packed in Australia from Local and Imported Ingredients

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

on average exceeds 50% 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:

Australia

Indonesia

New Zealand

China

United States of America

Spain

2.4.4 Indicate if the following apply in determining country of origin declaration in 2.4.1:

The IMPORTED COMPONENTS have undergone substantial transformation No Yes/No

The PRODUCT has undergone substantial transformation No Yes/No

50% or more of total product costs are incurred in the country stated Yes Yes/No

Essential characteristic of the product is the result of local processing conditions Yes Yes/No

2.5 COMPONENT TYPE

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

☐

product is a single component substance

☒

product contains ingredients, which may include compound substances

☐

product consists of various ingredients which are NOT compound substances

2.6 INGREDIENT DECLARATION

Specify all ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients. Compound

How many components are in this product? 11

COMPONENT NAME	PERCENT OF TOTAL	COMPOUND SUBSTANCE INGREDIENTS	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component

	%	including additive code numbers	%
Salt			
Sugar			
Rice Flour			
Flavour		Vegetable Protein Extract, Rice Bran Oil, Maltodextrin, Flavours Proprietary Flavour	
HVP		Vegetable Protein Extract, Rice Bran Oil	

Component Name	Percent of Total %	Compound Substance Ingredients	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component %
Flavour Enhancers (621, 635)			
Yeast Extract		Yeast Extract, Salt, Maltodextrin (Maize), Molasses, Yeast Extracts, Flavour, Rice Bran Oil	
Colour (150d)			
Spices		Proprietary	
Vegetable Oil			
Citric Acid			

[illegible][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
Silicon Dioxide	551	Anticaking Agent

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	No
Evaporated and dried products made from cereals, where these foods contain no more than	No
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5%	No
Evaporated milks, dried milks and equivalent products made from soy or cereals, where these	No
Royal jelly presented as a food or ingredient	No
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol,	No

3.2 ALLERGEN MANAGEMENT & CONTROL

- 3.2.1 Does the facility have a Food Safety Program?

Yes/No
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

SAI Global

Date of most recent audit / inspection

20-February-2026

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

No	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
Yes	Soybean & soybean products
No	Tree nuts & tree nut products
	Reserved for future allergen - left blank intentionally

Yes	Sulphites, present in ingredients, additives or processing aids
Specify the amount of sulphite:	
naturally occurring in ingredients	
residual from processing aid, or carry-over in ingredient	
added as an ingredient	
Total Sulphite	
Less than 10	mg/kg
Less than 50	mg/kg
0.0	mg/kg
Less than 100	mg/kg
Specify type of added sulphite/s and additive number/s	
Ammonia Bisulfite	

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)	Soy	Flavour	-	< 3 ppm	Yes
Tree nuts & tree nut products					
Reserved for future allergen					

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

Contains: sulphites and ingredient manufactured from soy.

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	Cereal [Barley, Rye, Oats, Wheat (gluten)] Wheat	Cereal products stored in the warehouse Ingredient cross contact	0 < 0.8
Crustacea & crustacea products	No				
Egg & egg products	Yes	No	Egg	Egg products stored in the warehouse	0
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Milk & milk products	Yes	No	Milk	Milk products stored in the warehouse	0
Peanuts & peanut products (inc peanut oil)	Yes	No	Peanut	Peanut products stored in the warehouse	0
Sesame Seed & sesame products	Yes	No	Sesame	Sesame products stored in the warehouse	0
Soybeans & soybean products (inc soybean oil)	Yes	Yes	Soy Soy	Soy products stored in the warehouse Ingredient cross contact	0 < 0.3
Tree nuts & tree nut products	Yes	No	Tree Nuts	Almond, walnut, pecan, macadamia, hazelnut, cashew and pistachio stored in the warehouse	0
Reserved for future allergen					

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

Yes

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

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

Yes

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

No

Yes/No

Provide appropriate precautionary statement for this product in box below:

Contains sulphites and ingredient manufactured from soy. No other declarable allergens, as per VITAL assessment.

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	Yes	Allium genus	Flavour		
	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 Extract	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>	Yes	Spices	Spice	☒	Spice extract	☐
			Spice	☐	Spice extract	☐
			Spice	☐	Spice extract	☐
			Spice	☐	Spice extract	☐

3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED			
Antioxidants	Butylated hydroxyanisole (BHA)	No	amount added (milligram/kilogram)			
	Butylated hydroxytoluene (BHT)	No	amount added (milligram/kilogram)			
	Other antioxidants	No	Specify type:			
Added Caffeine (exclude naturally occurring)		No	amount added (milligram/kilogram)			
Alcohol (Residual)		No	level % v/v:			
			specific gravity if product is alcohol:			
Added Fats & Oils	Animal	No	Specify types of fats and oils:			
			Has fatty acid composition been altered?			Yes/No
			Specify the process used to alter composition:			
	Vegetable	Yes	Specify types of fats and oils:			
			Canola Oil			
			Rice Bran Oil			
			If Palm oil is present, is this RSPO certified?			Yes/No
			Has fatty acid composition been altered?			Yes/No
			Specify the process used to alter composition:			
Hydrolysed Vegetable Proteins	Acid Hydrolysed	Yes	Specify type of vegetable protein:			
			Maize, Soy			
			100% hydrolysis		Yes/No	
	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		Yes	Name of flavour enhancer		Additive number	
			Monosodium Glutamate		621	
			Ribonucleotide		635	
Added Colours		Yes	Specify type/s		Specify Additive Number/s	
			Natural			
			Artificial			
			Not Defined ☒	150d		
Added Flavours		Yes	Specify overall status			
			☒	Natural Flavouring		
			☐	Flavouring precursors		
			☒	Natural flavouring substances		
			☐	Natural flavouring complexes/preparations		
			☐	Thermal process flavourings		
			☐	Smoke flavourings		
			☐	Other flavouring		
			Specify if contains Diacetyl as flavour:		Yes/No	
Added Salt		Yes	amount added (milligram/100g)		Proprietary	
Added Sugar		Yes	amount added (gram/100g)		Proprietary	
List specific component:			Provide relevant details necessary for consumer advice:			

ANY OTHER COMPONENT			

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)	No	Specify type of animals	
		Specify type of animal derivatives	
		Specify country/ies of origin	
		Describe any heat processing	
Meat & Meat products (e.g. animal flesh, animal organs, meat extracts)	No	Specify type of animals <i>(tick appropriate box)</i>	
		Specify type of meat derivatives	
		Specify source of meat products	
		Describe any heat processing	
Bird & Bird products (e.g. meat, fat, eggs, extracts, feathers, feet, etc.)	No	How do you ensure products are	
		Specify type of birds <i>(tick appropriate box)</i>	
		Specify type of bird derivatives	
		Specify source of bird products	
Fish & Fish products (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	No	Describe any heat processing	
		Specify type of fish:	
		Specify type of fish derivatives	
		Specify source of fish products	
Honey & Honey products	No	Describe any heat processing	
		Specify type of honey or honey	
		Specify source of honey products	

4 FOODS REQUIRING PRE-MARKET CLEARANCE

4.1 NOVEL FOODS (Refer Standard 1.5.1 of the Code)

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

4.2 QUARANTINE TREATMENTS

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

TREATMENT METHOD	USED ON ANY	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 ☒ 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

Go to Question 4.3.7 and continue

- ☐ Analytical testing confirms absence
- ☐ Verifiable documentation of status
- ☐ Other – Specify

GM CROSS CONTAMINATION IN FOODS AND INGREDIENTS

Yes/No

4.3.7. Is this a raw/bulk commodity which is transported by freight/tanker AND where the freight/tanker could have previously been used to transport other GM product? ☒ No

4.3.8. Is this product manufactured or stored at a production site where genetically modified protein or DNA is used for the manufacture of other products? ☒ No

4.3.9. Is there an identity preservation system separating non GM and GM components to ensure the absence of genetically modified material in this product? ☒ No

Specify details:

4.3.10. Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out? ☒ No

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

No

EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED

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

Specify details:

5NUTRIENTS & 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:

Xgrams

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

NUTRIENT	AVG QUANTITY per 100 g
Energy	833 kJ
Protein, total	8.3 g
- Gluten	
Fat, total	2 g
- saturated	0.3 g
- transfat	
- polyunsaturated	
- monounsaturated	
Cholesterol	
Carbohydrate	36.1 g
- sugars	19.1 g
Dietary fibre, total	
Sodium	16600 mg
Potassium	

Nutrient information is relevant to product AS SUPPLIED

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

5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances

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

XAdultsYoung ChildrenInfants

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	N/A	Estimation content accounted for per 100 g	N/A
% Moisture	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)

FSANZ, USDA, Supplier Database, NIP Calculator (2026). Average values subject to seasonal variation.

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 ...		HOW HAS THIS BEEN VALIDATED?	CERTIFICATE AVAILABLE
Halal	Yes	Certified	Yes
Kosher	Yes	Individual ingredient assessment	No
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	Individual ingredient assessment	No
Lacto-vegetarian	Yes	Individual ingredient assessment	No
Vegan	Yes	Individual ingredient assessment	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		PRODUCT - ONCE IN USE	
Specify shelf life	12	Months	N/A	Months
Temperature control during storage	Is required ?	No	Is required ?	No
			Specify range:	
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:	Store in a cool, dry place, away from direct sunlight		Once opened, store the product in a clean, airtight container in a cool, dry place.	

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 **8 or 2** **kg** (specify unit of measure)

6.4.3 Target Fill (if applicable) **8 or 2** **kg** (specify unit of measure)

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

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

6.5 TRACEABILITY

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

Date code, product code, batch number

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	Sticker/label			
Location of code	Front/bottom of bag			
Number of characters in code	5.00			
Example of coding format	24100			
Coding translation	Supplier Code			

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? **No** 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:

Product is packed into bag with a knot closure placed in bucket with a tamper sealed lid

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Bag	
Specify components / material used in packaging	Ceramic	No	
	Glass	No	
	Metal	No	
	Paper / cardboard	Yes	
	Packing materials	No	
	Plastics	Yes	
	Specify plastic coding symbol number	N/A	
	% of total using recycled component	N/A	
Seal	What is the seal method?	Sewn / Heat Sealed (polybag)	

Dimensions	Height (mm)	N/A	
	Width (mm)	N/A	
	Depth (mm)	N/A	

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet

N/A

 kg

6.7.2 Stack height of loaded pallet

N/A

 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

N/A

 shippers per pallet

N/A

layers per pallet

N/A

[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
-----	--------

Question Number	Line Number	Comments
6.1	1	Once opened, product's shelf life must be assessed by customer based on the individual storage conditions.
3.3	314	Level of naturally occurring sulphites may vary batchly due to seasonal variation
7.1	818	Colour, flavour and aroma may vary batchly due to seasonal variation
2.4	140	Additional country of origin: Thailand, Peru
Note		The information given is based on our current knowledge and experience and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests.
		CoA only for pack sizes greater than 1 KG
		Due to the large number of raw materials used by the supplier and the requirement to periodically change the country of origin due to factors such as availability, price fluctuations and global purchasing agreements, it is not feasible to maintain country of origin information for customers.

When nominating product is supplied from more than one manufacturing site, the details provided must be

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			