

**FOOD INDUSTRY - PRODUCT INFORMATION FORM**

VERSION 5.0 - released 01 February 2012



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1 CONTACT DETAILS & DECLARATION			
SUPPLIER'S PRODUCT NAME	Liquid Sugar Bottlers Grade	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	11070	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	9316220110704	SPECIFY IMPORT TARIFF CODE	

**1.1 SUPPLIER INFORMATION**

COMPANY NAME	Manildra Harwood Sugars		
BUSINESS NUMBER (ABN)	27 193 549 446		
TRADING NAME	As above		
<b>BUSINESS ADDRESS</b>	NUMBER / STREET / SUBURB	1 Mill Lane	HARWOOD ISLAND
STATE / COUNTRY / POST CODE	NSW	Australia	2465
<b>POSTAL ADDRESS</b>	POST ADDRESS / SUBURB	As above	As above
CITY / COUNTRY / POST CODE	As above	Australia	2465
<b>KEY CONTACT FOR QUERIES</b>	NAME	Kelly Brett	
POSITION TITLE	QA Officer		
EMAIL ADDRESS	<a href="mailto:kbrett@sunshinesugar.com.au">kbrett@sunshinesugar.com.au</a>		
PHONE	02 66400416	FAX	N/A
DATE FORM COMPLETED	14-December-2020	ISSUE DATE	14-December-2020
DOCUMENT NO:	PIF-Liquid Bott-Bulk	ISSUE NUMBER	10

**1.2 MANUFACTURING INFORMATION**

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

COMPANY NAME	Manildra Harwood Sugars		
SITE: #1	NUMBER / STREET / SUBURB	Rawson Road	CLYDE
STATE / COUNTRY / POST CODE	NSW	Australia	2142
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	Leah Lamberth		
JOB TITLE	National Quality Assurance Manager		
EMAIL	<a href="mailto:llamberth@sunshinesugar.com.au">llamberth@sunshinesugar.com.au</a>		
TELEPHONE - WORK	02 66400417	TELEPHONE - MOBILE	0448 417847

**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.

<b>COMPANY NAME</b> Signed for and on behalf of	Manildra Harwood Sugars
<b>NAME</b> (Please print)	Leah Lamberth
<b>JOB TITLE</b> (Please print)	National Quality Assurance Manager
<b>AUTHORISED SIGNATURE</b>	
<b>DATE OF AUTHORISATION</b>	14-December-2020

**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:

**MANDATORY input boxes which are not complete will now be coloured dark purple.**

**X**

**2****2.1 PRODUCT DESCRIPTION** (Physical and technological description)

Premium grade liquid sugar that has been specifically designed for use in products sensitive to colour. Liquid Sugar Bottlers grade is viscous, clear, pale straw-coloured sugar syrup.

**2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION**

Sugar

**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

**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:**

**Product of**

**Australia**

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

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

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

The IMPORTED COMPONENTS have undergone substantial transformation  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?**

**2**

COMPONENT NAME	PERCENT OF TOTAL %
Sugar	67.00%
Water	33.00%



**2.7 PROCESSING AIDS**

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

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

**3 COMPOSITIONAL INFORMATION****3.1 MANDATORY ADVISORY OR WARNING STATEMENTS & DECLARATIONS**

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

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

**3.2 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

Date of most recent audit / inspection  Provide copy of certificate

3.2.4 Indicate if any of the following is applied in order to manage allergens and minimise allergen cross contact within the manufacturing facility: *(Select all appropriate checkboxes)*

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li><input type="checkbox"/> validated cleaning procedures</li> <li><input type="checkbox"/> control of personnel movement in factory</li> <li><input type="checkbox"/> documented procedures and controls</li> <li><input type="checkbox"/> raw material sourcing &amp; tracing</li> <li><input checked="" type="checkbox"/> other <input type="text" value="No allergens on site"/></li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> production scheduling</li> <li><input type="checkbox"/> staff training</li> <li><input type="checkbox"/> isolated storage of allergens</li> <li><input checked="" type="checkbox"/> dedicated equipment</li> </ul> |
|---|--|

**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 [*wheat, rye, barley, oats, spelt*]
- 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

**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	
<b>Cereals containing gluten and their products</b> [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]					
<b>Crustacea</b> & crustacea products					
<b>Egg</b> & egg products					
<b>Fish</b> & fish products (including mollusc extract and fish oils)					
<b>Lupin</b> & lupin products					
<b>Milk</b> & milk products					
<b>Peanut</b> & peanut products (including peanut oil)					
<b>Sesame Seed</b> & sesame seed products (including sesame oils)					
<b>Soybean</b> & soybean products (including soybean oils)					
<b>Tree nuts</b> & tree nut products					
Reserved for future allergen					



**3.4 ALLERGEN CROSS CONTACT**

Yes/No

3.4.1 Except for any allergens listed in Section 3.3, does your company have on site and handle ANY OTHER allergenic substances listed below?

**No**

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

\*\*Refer to VITAL procedure and decision tree.

<http://www.allergenbureau.net/vital/>

**3.4.2 All columns must be completed WHERE HIGHLIGHTED**

ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY Yes/No	PRESENT ON SAME LINE Yes/No	SOURCE FOOD The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	TOTAL PROTEIN** 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)	No				
Lupin & lupin products	No				
Milk & milk products	No				
Peanuts & peanut products (inc peanut oil)	No				
Sesame Seed & sesame products	No				
Soybeans & soybean products (inc soybean oil)	No				
Tree nuts & tree nut products	No				
Reserved for future allergen					

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

**Yes** Yes/No

Where ACTION LEVEL 2 is indicated, please provide appropriate precautionary statement:

No precautionary statement required

**3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS**

FOOD / COMPONENT		PRESENT (Yes/No)	NAME OF FOOD (e.g. apple)	DERIVATIVE NAME (e.g. cider vinegar)
<b>Gelatine</b>	beef - collagen	No		
	other source	No		
<b>Seafood products</b>	Algae/carrageenan	No		
	Shellfish (Mollusc)	No		
<b>Fungi</b>	Matsutake mushroom	No		
	Other mushroom	No		
<b>Fruits</b>	Avocado	No		
	Banana	No		
	<b>Pome fruit -</b> apples, pears	No		
	<b>Stone fruit -</b> cherry, peach, plum, apricot.	No		
	<b>Berry Fruits -</b> blueberry, kiwifruit, strawberry	No		
	<b>Citrus Fruits -</b> grapefruit, lemon, lime, orange	No		
<b>Grains, Seeds, Nuts &amp; Spices</b>	Buckwheat	No		
	Coconut, poppy, sunflower, etc	No		
	Mustard	No		
<b>Vegetables</b>	Tomato	No		
	Yam	No		
	<b>Allium genus -</b> chive, leek, onion, garlic, spring onion	No		
	<b>Legumes -</b> other than peanut soybeans & lupins	No		
	<b>Umbelliferae -</b> aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No		
<b>Yeast &amp; Yeast Products</b> (including yeast extracts) <i>Tick box if hydrolysed or autolysed</i>	No			
<b>Herbs</b> <i>Tick box if herb / herb extract</i>	No			
<b>Spice</b> (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	No	Specify types of fats and oils:			
			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	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		Yes	amount added (gram/100g)		100 (dry basis)	

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

**4 FOODS REQUIRING PRE-MARKET CLEARANCE**

**4.1 NOVEL FOODS** (Refer Standard 1.5.1 of the Code)

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

**4.2 QUARANTINE TREATMENTS**

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

TREATMENT METHOD	USED ON ANY COMPONENT	SPECIFY TREATED INGREDIENT
Steam sterilisation	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?  No  Yes/No

**IF NO, specify which of the following are applicable:**

- No GM varieties of this food / ingredient available
- Non GM variety is used
- Identity preservation program in place
- Analytical testing confirms absence
- Verifiable documentation of status
- Other – Specify

**Go to Question 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?  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  No

feedstock containing GM ingredients or ingredients derived from GM micro-organisms?

Specify details:

**5**

**5.1 NUTRITION INFORMATION**

Specify single strength liquid specific gravity:  Temperature  °C

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
<b>Energy</b>	1185 kJ
<b>Protein, total</b>	0.1 g
- Gluten	0 mg
<b>Fat, total</b>	0 g
<b>- saturated</b>	0 g
- transfat	0 g
- polyunsaturated	0 g
- monounsaturated	0 g
Cholesterol	0 mg
<b>Carbohydrate</b>	70 g
<b>- sugars</b>	67 g
Dietary fibre, total	0 g
<b>Sodium</b>	Less than 5 mg
Potassium	0 mg

Nutrient information is relevant to product AS SUPPLIED

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

5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances

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

Adults  Young Children  Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100 g

MINERALS specify which minerals	AVG QUANTITY per 100 g

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

Insert any other nutrient or biologically active substance

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

5.1.4 Please provide the following analytical data:

% Ash	0.03%
% Moisture	33.00%

Estimation content 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.

For laboratory analysis, specify date of analysis: **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	Halal Certification Authority Australia	Yes
Kosher	Yes	Kosher Australia Pty Ltd	Yes
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	No animal product used in process	No
Lacto-vegetarian	Yes	No animal product used in process	No
Vegan	Yes	No animal product used in process	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	Yes	GM Free	Independent Audit
		Allergen Free	No allergens on site
Sustainability claims	Yes	Bonsucro Sustainability Standard	Independent Audit
Humane treatment	No		
Any other claims			

## 6 DURABILITY, PACKAGING AND SUPPLY CHAIN

### 6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT AS SUPPLIED unopened pack or bulk container		PRODUCT - ONCE IN USE resealable pack or bulk container	
Specify shelf life	4 months if stored in below recommended storage conditions, otherwise 14 days	Days	Not recommended	Days
Temperature control during storage	Is required ?	No	Is required ?	No
			Specify range:	
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:	The shelf life may be extended under certain storage conditions including, but not limited to the use of sealed, food grade containers and associated equipment that undergo regular and appropriate cleaning and utilise UV treated air to ventilate any headspace within storage vessels.			

6.1.2 Specify the type of date mark to be used:

Please provide details as appropriate in Section 6.5 - Tracking

### 6.2 POTENTIAL HAZARDS

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

6.2.2 Specify if hazards occur during:  transport  handling  storage  disposal

6.2.3 Is the product classified as either a Dangerous Good or a Hazardous Good ?  Yes/No

### 6.3 TRANSPORT

How is product transported and packaged?

For freight/tanker transported product, go to Section 7.0









