FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 01 February 2012



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1 CONTACT	DETAILS & DECLARATIO	Ν	
SUPPLIER'S	Caster Sugar	SPECIFY COUNTRY	
PRODUCT NAME	Caster Cugar	IMPORTED INTO	
SUPPLIER'S	13025	SPECIFY COUNTRY	
PRODUCT CODE	13025	EXPORTED FROM	
BARCODE -	9316220130252	SPECIFY IMPORT	
UNIT GTIN	9510220150252	TARIFF CODE	

1.1 SUPPLIER INFORMATION

	COMPANY NAME	Manildra H	arwood Sugars				
	BUSINESS NUMBER (ABN)	27 193 549	446				
	TRADING NAME	As above					
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	1	Mill Lane		F	IARWOOD ISLAND	
	STATE / COUNTRY / POST CODE	NSW			Australia	246	5
POSTAL ADDRESS	POST ADDRESS / SUBURB	As above			A	s above	
ADDRE35	CITY / COUNTRY / POST CODE	As above			Australia	246	5
KEY CONT	ACT NAME	Kelly Brett					
FOR QUER	ES POSITION TITLE	QA Officer					
	EMAIL ADDRESS	qa@sunsl	ninesugar.com.a	<u>au</u>			
	PHONE	02 664004	16		FA	X N/A	
	DATE FORM COMPLETED	10-Februar	y-2023		ISSUE DAT	E 10-February-2023	
	DOCUMENT NO:	PIF-Caster	-25kg	15	SSUE NUMBE	R 19	

1.2 MANUFACTURING INFORMATION

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

COMPANY NAME	
SITE: #1 NUMBER / STREET / SUBURB	
STATE / COUNTRY / POST CODE	
COMPANY NAME	
SITE: #2 NUMBER / STREET / SUBURB	
STATE / COUNTRY / POST CODE	
COMPANY NAME	
SITE: #3 NUMBER / STREET / SUBURB	
STATE / COUNTRY / POST CODE	

If more than three manufacturing sites, provide additional site information in Section 8.2

1.3 CONTACT DETAILS FOR TECHNICAL & ALLERGEN INFORMATION

Please specify the contact details if further information related to technical or allergen information is needed:

NAME	Leah Lamberth		
JOB TITLE	National Quality Assurar	nce Manager	
EMAIL	llamberth@sunshines	ugar.com.au	
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.

COMPANY NAME Signed for and on behalf of	Manildra Harwood Sugars
NAME (Please print)	Leah Lamberth
JOB TITLE (Please print)	National Quality Assurance Manager
AUTHORISED SIGNATURE	
DATE OF AUTHORISATION	10-February-2023

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			
Cus	tomer Internal	Use Only	
Internal Product Code/Description			
Version No.			
Reason for Update			
Received and Reviewed By			
Approved [Yes / No]	_	Date:	
Signature:	Insert signature he	re	

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: <u>http://www.afgc.org.au/</u>

Additional related documents on allergen management and VITAL (Voluntary Incidental Trace Allergen Labelling) documents can be viewed at: <u>http://www.allergenbureau.net/vital/</u>

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. Χ

2

2.1 PRODUCT DESCRIPTION (Physical and technological description)

Caster sugar has been graded to ensure a uniform , fine grain product suitable for specialist applications, such as those requiring textural differences in bakery products or fast dissolving characteristics. Caster sugar is white, free flowing, crystalline material with characteristic sweet flavour and odour, free form extraneous matter.

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

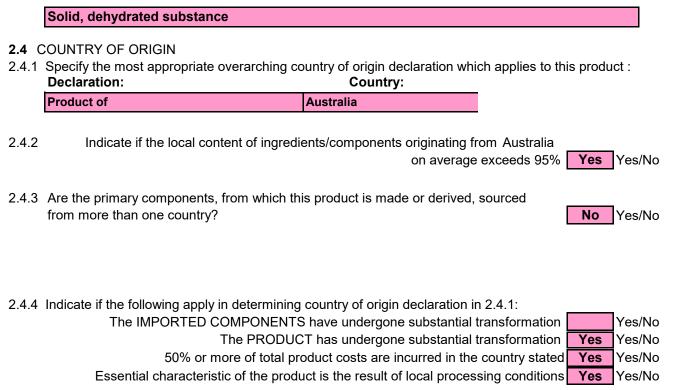
Sugar

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



2.5 COMPONENT TYPE

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

X 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)]

1

How many components are in this product?

COMPONENT NAME	PERCENT OF TOTAL %
Sugar	100.00%

2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

COMPONENT NAME	PERCENT OF TOTAL %

Page	5
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2.7 PROCESSING AIDS

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

FSC ADDITIVE NUMBER OR EC (as applicable)	PERMITTED USE AND CLASS NAME
N/A	Seeding
N/A	Seeding
N/A	pH Control
N/A	pH Control
N/A	pH Control
N/A	Clarification
N/A	Ion Exchange
N/A	Absorbent
	OR EC (as applicable) N/A

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

	/ANAGEMENT & CONTROL cility have a Food Safety Program?		Yes/No Yes
3.2.2 Does the fa	cility have a documented allergen mana	agement plan?	Yes
IF YES, doe	es this include the management of cross	s contact allergens?	Yes
3.2.3 Has the Fo	od Safety Program been independently	audited and certified?	Yes
If Yes	provide name of Certifying Body SGS	S Australia Pty. Ltd	
Da	ate of most recent audit / inspection 12 r	monthly audits	Provide copy of certificate
	ny of the following is applied in order to oct within the manufacturing facility: (<i>Sel</i>		
	d cleaning procedures of personnel movement in factory	production staff train	on scheduling ning

- documented procedures and controls
- raw material sourcing & tracing
 - other No allergens on site

Χ

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 [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]

N	0
N	0
N	0
N	0
N	0

No

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

Sulphites, present in ingredients, additives or processing aids

3.3.1 Complete all coloured rows corresponding with "YES" declaration provided above.

	red rows correspond				
	SOURCE NAME The	DERIVATIVE NAME	PROPOR	RTION (%)	PROCESS
ALLERGENIC	allergenic food from which				Allergenic
SUBSTANCE	ingredient is derived (e.g.	processing aid (e.g.	Derivative in	Protein in	protein is
	wheat)	maltodextrin)	product	derivative	removed?
Cereals containing gluten					
and their products					
[wheat, rye, barley, oats,					
spelt & derived product					
e.g. wheat maltodextrin]					
Crustacea					
& crustacea products					
Egg					
& egg products					
a ogg producto					
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)					
(3 -)					

Tree nuts			
& tree nut products			
Reserved for future allergen			

3.4 ALLERGEN CROSS CONTACT

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?
 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 **TOTAL PROTEIN**** PRESENT PRESENT SOURCE FOOD DERIVATIVE NAME protein level by VITAL , or **IN SAME ON SAME** ALLERGENIC The allergenic food from Ingredient, additive or specify "particulate" FACILITY LINE **SUBSTANCE** which ingredient is processing aid (e.g. derived (e.g. wheat) maltodextrin) Yes/No Yes/No mg/kg **Cereals containing** gluten & their No products Crustacea & No crustacea products Egg & egg products No Fish & fish products No (inc mollusc & oils) Lupin & lupin No products Milk & milk No products Peanuts & peanut products (inc No peanut oil) Sesame Seed & No sesame products Soybeans & soybean products No (inc soybean oil) Tree nuts & tree nut No products 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

		PRESENT	NAME OF FOOD	DERIVATIVE NAME
FOOD / COMPONENT		(Yes/No)	(e.g. apple)	(e.g. cider vinegar)
Gelatine	beef - collagen	No		
Gelatine	other source	No		
Seafood	Algae/carrageenan	No		
products	Shellfish (Mollusc)	No		
Fungi	Matsutake mushroom	No		
rungi	Other mushroom	No		
	Avocado	No		
	Banana	No		
	Pome fruit - apples, pears	No		
Fruits	Stone fruit - cherry, peach, plum, apricot.	No		
	Berry Fruits - blueberry, kiwifruit, strawberry	No		
	Citrus Fruits - grapefruit, lemon, lime, orange	No		
Buckwheat		No		
	Coconut, poppy, sunflower, etc	No		
a opices	Mustard	No		
	Tomato	No		
	Yam	No		
	Allium genus - chive, leek, onion, garlic, spring onion	No		
Vegetables	Legumes - other than peanut soybeans & lupins	No		
	Umbelliferae - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No		
(includin	Yeast Products g yeast extracts) drolysed or autolysed	No		
	Herbs	No		

Page	10
' ugo	

Tick box ii	f herb / herb extract						
(augh	Spice	No					
	ıding mustard) spice / spice extract						
	DNAL LABELLING &	INFORMAT	I TION REQUIREMEN	TS			
	COMPONENT	PRESENT (Yes/No)		ADDITION	IAL INFORMATIO		
	Butylated hydroxyanisole (BHA)	No	amount added				
Antioxidants	Butylated hydroxytoluene (BHT)	No	amount added	(milligram	n/kilogram)		
	Other antioxidants	No	Specify type:	(mailling the second			
Added Caffei		No	amount added amount added		, ,		
(exclude natur Alcohol (Res	rally occurring)	No			evel % v/v:		
		NO	specific gravity Specify types of	if product	is alcohol:		
			fats and oils:				-
	Animal	No	Has fatty acid comp				Yes/No
			Specify the process	used to a	Iter composition:		
Added Fats & Oils			Specify types of fats and oils:				
			If Palm oil is presen	t is this R	SPO certified?		Yes/No
	Vegetable	No	Has fatty acid composition been altered? Yes/No				
			Specify the process				
	Acid		Specify type of vege	etable prot	ein:		
Hydrolysed	Hydrolysed	No	100% hydrolysis				
Vegetable Proteins			Specify type of vege	table prot	ein:		
TIOLOINS	Enzyme Hydrolysed	No					
			100% hydrolysis Name of sweetener				
			Name of sweetener		Number	Amount (r	ng/kg)
Intense swee	etener	No					
			Name of preservativ	/e	Number	Amount (r	ng/kg)
Preservatives	6	No				`	- 2/
			Name of flavour enl	nancer	Additive n	umber	
Flavour enha	incers	No					
Added Cale	Added Colours						
ļ							
Added Flavo	urs	No					

Addeo	d Salt	No	amount added (milligram/100g)	
Addeo	d Sugar	Yes	amount added (gram/100g)	100.00
жĻ	List specific component:		Provide relevant details necessary for consumer advice:	
ANY OTHER COMPONENT				
NY O				
ŏ⊾				

3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

FOOD / COMPONENT	PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED					
		Specify type of animals					
Animal & Animal products (e.g. animal flesh, organs, stock,		Specify type of animal derivatives					
gelatine, animal fat, tallow, milk, collagen from skin and / or hides etc)	No	Specify country/ies of origin					
		Describe any heat processing used in the manufacture of this product (temperature/time):					
		Specify type of animals (tick appropriate box)					
		Specify type of meat derivatives					
Meat & Meat products (e.g. animal flesh, animal organs,		Specify source of meat products (i.e. Country and city):					
meat extracts)	No	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)?					
		Specify type of birds (tick appropriate box)					
Bird & Bird products	No	Specify type of bird derivatives					
(e.g. meat, fat, eggs, extracts, feathers, feet, etc.)		Specify source of bird products (i.e. Country and city):					
		Describe any heat processing used in the manufacture of this product (temperature/time):					
		Specify type of fish:					
Fish & Fish products		Specify type of fish derivatives					
(e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	No	Specify source of fish products (i.e. Country and city):					
		Describe any heat processing used in the manufacture of this product (temperature/time):					
		Specify type of honey or honey derivatives					
Honey & Honey products	No	Specify source of honey products (i.e. Country and State):					
		Describe any heat processing used in the manufacture of this product (temperature/time):					

No

Yes/No

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?

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

X 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

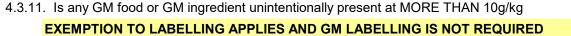
Other – Specify

No

No

Yes/No

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



I.3.12. (OPTIONAL) Are any ingredients derived from an <u>animal</u> which has been fed with feedstock containing GM ingredients or ingredients derived from GM micro-organisms?								
Specify details:								
5								
5.1 NUTRITION INFOR	MATION							
Rehydration rate: To 100g of product add mL of water to give g of rehydrated product								
5.1.1 Serve size is not i	elevant for this pro	oduct.						
5.1.2 For nutrition inform			he UNITS of m	easure:	Xgrar	ns		
Complete nutrient tabl							I.	
NUTRIENT					100 g			
Energy					1700 kJ			
Protein, total					0 g		nt information	
- Gluten				Is relevant to p			ant to product SUPPLIED	
Fat, total					0 g	AS	SUPPLIED	
- saturated					0 g			
- transfat					0 g	DO NO	OT leave bolded	
- polyunsaturated				0 g NIP fields blank			-	
- monounsaturated					0 g	numbers, or text "less than" with value; or "unavailable" or "not		
Cholesterol					0 mg			
Carbohydrate					100 g	detec	ted" for gluten.	
- sugars				100 g				
Dietary fibre, total					0 g			
Sodium				Less than 5 mg				
Potassium					0 mg			
5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances Specify only one target population for product (<i>selection ONLY ONE check box</i>):								
VITAMINS specify which vitamin	AVG QUANTITY per 100 g		MINER/ specify which		AVG QUA per 100			

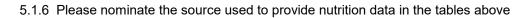
NOTE: there is no permission to FORTIFY foods with this substance indicated with **

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%	[Estimation content		N/A	
	% Moisture	0.08%		accounted for per 100 g		IN/A		
5.1.5 Please specify Difference as defin		ohydrate value l Available Carbo		etermine	ed: Other - specify:	X	Unkno	own
Standard 1.2.8		defined in Stand	lard 1.2.8				-	



Analytical – e.g. Laboratory Tested **X** 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.

SPECI	FY IF SUITABLE FOR Yes / No	I 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						
Biodynam	nic No						
Ovo-lacto	-vegetarian Yes	No animal product used in process	No				
Lacto-veg	etarian Yes	No animal product used in process	No				
Vegan	Yes	No animal product used in process	No				
A copy of relevant cer	copy of relevant certificates must be provided as attachments to form						

PRODUCT SUITABILITY	FOR (es / No	SPECIFY PARTICULAR CLAIMS	HOW IS CLAIM VALIDATED?
"Free" claims	Yes	GM Free	Independent Audit
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 A unopened pack of		PRODUCT - ONCE IN USE resealable pack or bulk container		
Specify shelf life	Indefinite Years		Not specified	Years	
Temperature control	Is required ?	No	Is required ?	No	
during storage		Specify range:			
Temperature control	Is required ?	No			
during transport					
Specify any OTHER storage requirements:	Cool, dry environm extremes of tempe humidity	· · ·	Cool, dry environn extremes of temp humidity		

6.1.2 Specify the type of date mark to be used: **Date packed** Please provide details as appropriate in Section 6.5 - Tracking

6.2 POTENTIAL HAZARDS

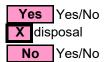
- 6.2.1 Are there any potential hazards associated with the product ?
- 6.2.2 Specify if hazards occur during: X transport
 - X transport X handling X storage

Packaged for catering/manufacturing supply

Average quantity

(specify unit of measure)

(specify unit of measure)



6.2.3 Is the product classified as either a Dangerous Good or a Hazardous Good ?

6.3 TRANSPORT

How is product transported and packaged?

6.4 TRADE MEASUREMENT

- 6.4.1 Specify which method of trade measurement is used:
- 6.4.2 What is the package size
- 6.4.3 Target Fill (if applicable)

	_	
25.00		kg
25.00		kg

N/A

6.4.4 Drained Weight (if applicable)

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:

Julian Code: YYDDD

Please specify the following where applicable:

TRACKING CODE	UNIT			SHIPPER (if applicable)			oplicable)	
Type of Primary Coding		Date code	Χ	Batch number		Date code		Batch number
(Please TICK as appropriate)		Product code		Lot number		Product code		Lot number
Method of coding	Inkjet							
Location of code	Front of bag							
Number of characters in code	5.00							
Example of coding format	23001							
Coding translation	1/0	1/2023						

6.6 PRODUCT PACKAGING

6.6.1 Are tamper evident controls included in the packaging design?

660	Has unit packaging	haan aaaaaad	for migration	of aubatanaaa	into food?
0.0.Z		Deen assessed	IOF ITHURALION	OI SUDSIAIICES	

- 6.6.3 Are engineered nanoparticles present in unit packaging?
- 6.6.4 Are you a signatory to relevant packaging stewardship in Australian or NZ ?

6.6.5 Provide a general description of unit packaging:

Multiwalled paper sack

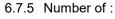
6.6.6 Complete the following table for questions related to packaging of unit package and/or shipper

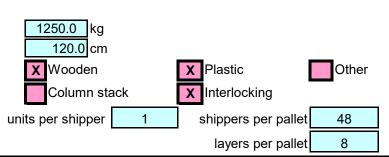
	PACKAGING	UNIT	SHIPPER
Туре	Packaging format	paper/poly	N/A
	Ceramic	No	No
	Glass	No	No
	Metal	No	No
Specify components /	Paper / cardboard	Yes	Yes
material used	Packing materials	Yes	Yes
in packaging	Plastics	Yes	Yes
	Specify plastic coding symbol number		N/A
	% of total using recycled component		N/A
Seal	What is the seal method?	Sewn	N/A
	Height (mm)	645mm	N/A
Dimensions	Width (mm)	480mm	N/A
	Depth (mm)	125mm	N/A

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet

- 6.7.2 Stack height of loaded pallet
- 6.7.3 Specify the type of pallet
- 6.7.4 What is the pallet pattern





(specify unit of measure)



7 SPECIFICATIONS FOR COMPLIANCE

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International standards. Where a supplier's internal test method is quoted a copy must be attached. Also state if Certificate of Analysis (C of A) or Certificate of Conformance (C of C) can be provided.

7.1 ORGANOLEPTIC SPECIFICATIONS

(Examples may include flavour, colour, aroma, texture etc)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
				C of C
Colour (ICUMSA)	50 IU Max	ICUMSA GS2/3-9	No	Yes

7.2 PHYSICAL SPECIFICATIONS

(Examples may include particle size, shape, specific gravity, metal detection, foreign matter tolerances, physical defect tolerances etc as appropriate for the product)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Caught 600µm Screen	Target 1%, Max. 3%	ICUMSA GS2/9-37	No	Yes
Insoluble Matter	7mg/kg (Max)	ICUMSA GS2/3/9-19	No	Yes
Magnet	10,000 gauss		No	No
Magnet	2,000 gauss		No	No
Metal Detector	2.5mm fe/3.0mm nonfe/3.0mm SS		No	No

7.3 MICROBIOLOGICAL SPECIFICATIONS

(Examples may include standard plate count, yeasts & moulds, coliforms, salmonella, listeria etc)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
TEST/FARAMETER			C of A	C of C
Total Aerobic Plate Count	200 c.f.u./g (Max)	AS 5013.1 (2004)	No	Yes
Yeast	10 c.f.u./g (Max)	AS 1766.2.2 (1997)	No	Yes
Moulds	10 c.f.u./g (Max)	AS 1766.2.2 (1997)	No	Yes
Thermophilic Spores	150 c.f.u./g (Max)	BS 4285 (1968)	No	Yes

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	AVAILA	AVAILABILITY	
			C of A	C of C	
Cane Sugar	99.85% min	ICUMSA GS1-1	No	Yes	
Reducing Sugars	0.04% max	ICUMSA GS2/3/9-5	No	Yes	

Ash (Conductivity)	0.03% max	ICUMSA GS2/3/9-17	No	Yes

8 COMMENTS / ADDITIONAL INFORMATION

8.1 Do you have any comments or additional information ?

 Question Number
 Line Number

 Line Number
 Comments

 Image: I

No Yes/No

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	As Above			
SITE:	#4	NUMBER / STREET / SUBURB	N/A	N/A		
		STATE / COUNTRY / POST CODE	N/A		Australia	N/A
		COMPANY NAME	As Above			
SITE:	#5	NUMBER / STREET / SUBURB	N/A	N/A		
		STATE / COUNTRY / POST CODE	N/A		Australia	N/A
		COMPANY NAME	As Above			
SITE:	#6	NUMBER / STREET / SUBURB	N/A			
		STATE / COUNTRY / POST CODE	N/A		Australia	N/A

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FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.1 ANNEX - released 30 June 2016

EDUNCE		VERSION 5.1 ANNEA - TELEAS				
fino or an american a 'parent' Product Information Form to provide additional information concerning the origin of ingredients in the food described in the parent						
1	CONTACT DETAILS	& DECLARATION				
SUPPLIER'S PRODUCT	Conton Sumon					
NAME	Caster Sugar					
SUPPLIER'S PRODUCT	42025	These fields link the information in this Annex to the parer				
CODE	13025		can be copied from the merged fields J6:R10 of the parent PIF.			
BARCODE -	9316220130252					
UNIT GTIN	9310220130252					
1.1	DOCUMENT INFO	RMATION				
DATE FORM COMPLETED		ISSUE DATE	These fields link the information in this Annex to the parent PIF.			
DOCUMENT NUMBER		ISSUE NUMBER				
2	PRODUCT INFORM	1ATION & INGREDIENTS				

2.6 INGREDIENT DECLARATION

The Table at Section 2.6 of the current excel PIF has four columns. The second column below can be copied directly from the first column in the current PIF. The If the ingredient may be sourced from more than one country, EITHER state 'Various' in the second column below OR add additional columns, specifying one country It is recommended that the UN/LOCODE convention is used to identify country of origin. UN/LOCODE Convention

100

How many components are in this product?

What is the total minimum % Australian ingredients in this product?

(Copy from RS 178 of parent PIF)

Compound Ingredient Name	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percent of total % (copy from Parent)	COUNTRY OF ORIGIN	% Australian ingredients (% of total)
Sugar	Sugar	100	AU	100