

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 01 February 2012



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WARRANTY: This document is intended as a guide only: legal requirements are contained in the Food Standards Code and relevant food legislation and other applicable laws. The information in this document should not be relied upon as legal advice or used as a substitute for legal advice. You should exercise your own skill, care and judgement before relying on this information in any important matter.

1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	Refined Sugar Manufacturers Grade	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	12015	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	9316220120154	SPECIFY IMPORT TARIFF CODE	

1.1 SUPPLIER INFORMATION

COMPANY NAME	Manildra Harwood Sugars		
BUSINESS NUMBER (ABN)	27 193 549 446		
TRADING NAME	As above		
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	1 Mill Lane	HARWOOD ISLAND
	STATE / COUNTRY / POST CODE	NSW Australia	2465
POSTAL ADDRESS	POST ADDRESS / SUBURB	As above	As above
	CITY / COUNTRY / POST CODE	As above Australia	2465
KEY CONTACT FOR QUERIES	NAME	Kelly Brett	
	POSITION TITLE	QA Officer	
	EMAIL ADDRESS	qa@sunshinesugar.com.au	
	PHONE	02 66400416	FAX N/A
	DATE FORM COMPLETED	10-February-2023	ISSUE DATE 10-February-2023
	DOCUMENT NO:	PIF-Ref Man-15kg	ISSUE NUMBER 13

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 Assurance Manager		
EMAIL	llamberth@sunshinesugar.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:
- Standard 1.3.4 - Identity and Purity
 - Standard 1.4.1 - Contaminants & Natural Toxicants
 - Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or
 - 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
 - Standard 1.4.3 - Articles & Materials in Contact with Food
 - 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: –
- 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;
 - 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 –
- regulatory agencies in relation to any matter raised by such agencies;
 - courts and other legal tribunals for the purposes of any proceedings; and
 - 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			
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:

X

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

2

2.1 PRODUCT DESCRIPTION (Physical and technological description)

White, free flowing, crystalline material with characteristic sweet flavour and odour, free from extraneous matter. Manufacturers sugar is a graded product, suitable for most food and beverage processing applications.

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

Solid, dehydrated substance

3.1 MANDATORY ADVISORY OR WARNING STATEMENTS & DECLARATIONS

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

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

3.2 ALLERGEN MANAGEMENT & CONTROL

- | | |
|---|--|
| 3.2.1 Does the facility have a Food Safety Program? | Yes/No |
| | <input style="background-color: pink;" type="checkbox"/> Yes |
| 3.2.2 Does the facility have a documented allergen management plan? | <input style="background-color: pink;" type="checkbox"/> Yes |
| IF YES, does this include the management of cross contact allergens? | <input style="background-color: pink;" type="checkbox"/> Yes |
| 3.2.3 Has the Food Safety Program been independently audited and certified? | <input style="background-color: pink;" type="checkbox"/> 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)

- | | |
|---|--|
| <input type="checkbox"/> validated cleaning procedures
<input type="checkbox"/> control of personnel movement in factory
<input type="checkbox"/> documented procedures and controls
<input type="checkbox"/> raw material sourcing & tracing
<input checked="" type="checkbox"/> other <input style="background-color: cyan;" type="text" value="No allergens on site"/> | <input type="checkbox"/> production scheduling
<input type="checkbox"/> staff training
<input type="checkbox"/> isolated storage of allergens
<input checked="" type="checkbox"/> 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**
- 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 <small>The allergenic food from which ingredient is derived (e.g. wheat)</small>	DERIVATIVE NAME <small>Ingredient, additive or processing aid (e.g. maltodextrin)</small>	PROPORTION (%)		PROCESS <small>Allergenic protein is removed?</small>
			Derivative in product	Protein in derivative	
Cereals containing gluten and their products <small>[wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]</small>					
Crustacea & crustacea products					
Egg & egg products					
Fish & fish products (including mollusc extract and fish oils)					
Lupin & lupin products					
Milk & milk products					
Peanut & peanut products (including peanut oil)					
Sesame Seed & sesame seed products (including sesame oils)					
Soybean & soybean products (including soybean oils)					

Tree nuts & tree nut products					
Reserved for future allergen					

3.4 ALLERGEN CROSS CONTACT

Yes/No

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

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 <small>The allergenic food from which ingredient is derived (e.g. wheat)</small>	DERIVATIVE NAME <small>Ingredient, additive or processing aid (e.g. maltodextrin)</small>	TOTAL PROTEIN** <small>protein level by VITAL , or specify "particulate"</small> 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)
Gelatine	beef - collagen	No		
	other source	No		
Seafood products	Algae/carrageenan	No		
	Shellfish (Mollusc)	No		
Fungi	Matsutake mushroom	No		
	Other mushroom	No		
Fruits	Avocado	No		
	Banana	No		
	Pome fruit - apples, pears	No		
	Stone fruit - cherry, peach, plum, apricot.	No		
	Berry Fruits - blueberry, kiwifruit, strawberry	No		
	Citrus Fruits - grapefruit, lemon, lime, orange	No		
Grains, Seeds, Nuts & Spices	Buckwheat	No		
	Coconut, poppy, sunflower, etc	No		
	Mustard	No		
Vegetables	Tomato	No		
	Yam	No		
	Allium genus - chive, leek, onion, garlic, spring onion	No		
	Legumes - other than peanut soybeans & lupins	No		
	Umbelliferae - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No		
Yeast & Yeast Products (including yeast extracts) <i>Tick box if hydrolysed or autolysed</i>		No		
Herbs		No		

<i>Tick box if herb / herb extract</i>			
Spice <i>(excluding mustard)</i> <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:		
Added Caffeine <i>(exclude naturally occurring)</i>		No	amount added (milligram/kilogram)		
Alcohol (Residual)		No	level % v/v:		
Added Fats & Oils	Animal	No	Specify types of fats and oils:		
			Has fatty acid composition been altered?	No Yes/No	
			Specify the process used to alter composition:		
	Vegetable	No	Specify types of fats and oils:		
			If Palm oil is present, is this RSPO certified?	No Yes/No	
			Has fatty acid composition been altered?	No Yes/No	
Specify the process used to alter composition:					
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		
	Enzyme Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		
Intense sweetener		No	Name of sweetener	Number	Amount (mg/kg)
Preservatives		No	Name of preservative	Number	Amount (mg/kg)
Flavour enhancers		No	Name of flavour enhancer	Additive number	
Added Colours		No			
Added Flavours		No			

Added Salt	No	amount added (milligram/100g)	
Added Sugar	Yes	amount added (gram/100g)	100.00
ANY OTHER COMPONENT	List specific component:	Provide relevant details necessary for consumer advice:	

3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

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

4 FOODS REQUIRING PRE-MARKET CLEARANCE

4.1 NOVEL FOODS (Refer Standard 1.5.1 of the Code)

4.1.1 Is this product (or any of its components) listed as a novel food in the standard? 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

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 Yes/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 Yes/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 Yes/No

Specify details:

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

4.3.11. Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg No Yes/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? No

Specify details:

5

5.1 NUTRITION INFORMATION

Rehydration rate: To 100g of product add mL of water to give g of rehydrated product

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
Energy	1700 kJ
Protein, total	0 g
- Gluten	0 mg
Fat, total	0 g
- saturated	0 g
- transfat	0 g
- polyunsaturated	0 g
- monounsaturated	0 g
Cholesterol	0 mg
Carbohydrate	100 g
- sugars	100 g
Dietary fibre, total	0 g
Sodium	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	0.08%

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	GM Free	Independent Audit
Sustainability claims	Bonsucro Sustainability Standard	Independent Audit
Humane treatment		
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	
	Indefinite	Years	Not specified	Years
Specify shelf life				
Temperature control during storage	Is required ?	No	Is required ?	No
			Specify range:	
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:	Cool, dry environment, avoiding extremes of temperature and humidity		Cool, dry environment, avoiding extremes of temperature and 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 ? 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 ? No Yes

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 (specify unit of measure)

- 6.4.3 Target Fill (if applicable) (specify unit of measure)
 6.4.4 Drained Weight (if applicable) (specify unit of measure)
 6.4.5 IF AQS is used, what is the statistical variance in the fill measurement?

6.5 TRACEABILITY

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

Julian Code: YYDDD

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding <i>(Please TICK as appropriate)</i>	<input type="checkbox"/> Date code	<input checked="" type="checkbox"/> Batch number	<input type="checkbox"/> Date code	<input type="checkbox"/> Batch number
	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number	<input type="checkbox"/> Product code	<input type="checkbox"/> 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	1/01/2023			

6.6 PRODUCT PACKAGING

- 6.6.1 Are tamper evident controls included in the packaging design? Yes/No
 6.6.2 Has unit packaging been assessed for migration of substances into food? Yes/No
 6.6.3 Are engineered nanoparticles present in unit packaging? Yes/No

- 6.6.4 Are you a signatory to relevant packaging stewardship in Australian or NZ ? Yes/No

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
Type	Packaging format	paper/poly	N/A
Specify components / material used in packaging	Ceramic	No	No
	Glass	No	No
	Metal	No	No
	Paper / cardboard	Yes	Yes
	Packing materials	No	No
	Plastics	Yes	Yes
	Specify plastic coding symbol number	N/A	N/A
% of total using recycled component	N/A	N/A	
Seal	What is the seal method?	Sewn red thread	N/A
Dimensions	Height (mm)	560mm	N/A
	Width (mm)	405mm	N/A
	Depth (mm)	100mm	N/A

6.7 PALLET CONFIGURATION

- 6.7.1 Gross weight of loaded pallet kg
 6.7.2 Stack height of loaded pallet cm
 6.7.3 Specify the type of pallet Wooden Plastic Other
 6.7.4 What is the pallet pattern Column stack Interlocking
 6.7.5 Number of : units per shipper shippers per pallet
 layers per pallet

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 A	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 300µm Screen	85% (Min)	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	
			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	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	<input type="checkbox"/> No	<input type="checkbox"/> Yes
Ash (Conductivity)	0.03% (Max)	ICUMSA GS2/3/9-17	<input type="checkbox"/> No	<input type="checkbox"/> Yes

8 COMMENTS / ADDITIONAL INFORMATION

8.1 Do you have any comments or additional information ?

 No Yes/No

Question Number	Line Number	Comments

8.2 ADDITIONAL MANUFACTURING SITE INFORMATION (if required)

When nominating product is supplied from more than one manufacturing site, the details provided must be applicable to product coming from any of the sites. For example, if particular allergens occur at only one site then the information provided in the form should identify that the allergens are present even though batches of product made at other sites may be allergen free.

COMPANY NAME			
SITE: #4	NUMBER / STREET / SUBURB		
	STATE / COUNTRY / POST CODE		
COMPANY NAME			
SITE: #5	NUMBER / STREET / SUBURB		
	STATE / COUNTRY / POST CODE		
COMPANY NAME			
SITE: #6	NUMBER / STREET / SUBURB		
	STATE / COUNTRY / POST CODE		

