[Release] **PIF26-02051 Actiwhite**

Workflow

Requestor **ROCHELLE**

Form Process Type **A (As a single form with me as author)**

Company Details Assign to **ROCHELLE**

Draft Creation By **Imported V5 Form**

Created/Received Date **17/04/2026**

PIF Import Error Count **1**

PIF Import Errors **Cell 'Number of characters in code' Reference 'M768' with Value '10 digits'.Error detail: Input string was not in a correct format.**

Product Information Form

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IMPORTANT: The AFGC intends the PIF template as a guide only – it should not be relied upon as, or used as a substitute for, legal advice. Suppliers and customers are responsible for ensuring their own compliance with applicable obligations in the Food Standards Code, food legislation, other applicable laws (including the Australian Consumer Law) and the terms of their contractual arrangements.

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PIF VERSION 6.1

Issue Date **2017-07-07**

Note: this date refers to the date of issue of this version of the PIF by the AFGC and NOT the date of issue of the completed form by the user.

PIF Unique ID **8eb73cf1-9a03-40ca-b420-82d394ac4cf7**

PIF Document Status **Final**	Company Document Number **311002-PS-09**
Issue Date **6/02/2024**	Issue Number **12**
Name Completed by **HIEU DO**	Title Completed by **QA CHEMIST**
Name Approved by **Rochelle Colaco**	Title Approved by **Food Technologist (QA)**

Sample, Flavour, Ingredient, Retail Ready **Sample**

Product Name **Actiwhite**

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1.1 Company Information

Load from Company Records: 1

Company Logo

Company Name: **Australian Bakels (Pty) Ltd**

Company ABN or equivalent: **35 000 112 836**

Trading Name: **Australian Bakels (Pty) Ltd**

Business Address

Street Number	Street Name	Suburb/City
33-47	Derby Street	Silverwater
State/Territory	**Country**	**Postcode**
NSW	Australia	2128

Postal Address

Post Address	Suburb/City	
PO Box 6100	Silverwater	
State/Territory	**Country**	**Postcode**
NSW	Australia	1811

Key Contact for inquiries

Name	Position Title
Akila Rajanbabu	Technical Manager
Email Address	**Phone**
akilarajan@bakels.com.au	+61 2 9739 9391

Manufacturer Information

Company Name
As above



2. Product Information

Product Name: **Actiwhite**

Product Code: **311002**

Product Description: **An off white powder.**

Legal Description: **Egg white product for meringues and royal icing.**

Suggested Labelling Description: **Egg white product for meringues and royal icing.**

2.1 Ingredient Declaration

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Ingredient Summary

Substance Type	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	% of total Average (Enter either a number or NS for Not Specified)	Food Standards Code Additive No or EC (as applicable)	Permitted class name
I	Egg albumen powder	NS		
Characterising Component (Y/N) - **N**				
I	Sugar	NS		
Characterising Component (Y/N) - **N**				
FA	Vegetable gums	NS	Vegetable gums	412, 466
Characterising Component (Y/N) - **N**				
FA	Acidity regulator	NS	Acidity regulator	330
Characterising Component (Y/N) - **N**				

Ingredient List	**Egg albumen powder, Sugar, Vegetable gums (412, 466), Acidity regulator (330)**
Addition Check	**0.000**

Code Standards Compliance

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, the product complies with the following Standards where applicable:

Standard 1.4.1 - Contaminants & Natural Toxicants	**NA (Not Applicable)**
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	**NA (Not Applicable)**
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	**NA (Not Applicable)**

2.2 Country of Origin

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Country of Origin Summary

Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percentage of Total (Average)	Country of Origin (1)	Country of Origin (2)	Country of Origin (3)
Egg albumen powder	NS	India	United States	Various Unspecified
Sugar	NS	Australia		
Vegetable gums	NS	Spain	India	Japan
Acidity regulator	NS	China		

Is the Product to be sold in Australia? **Y (Yes)**

What is the total minimum % of Australian ingredients in this product? **35.000**

Comments **Made in (with imported & local ingredients) Australia**

3.1 Composition Information

Mandatory Advisory Statements

Refer to the list in Schedule S9-2 in the ANZ Food Standards Code click here and Standard 1.2.3

If an advisory statement required, list the food (Column 1 S9-2 and Standard 1.2.3) and advisory statement (Column 2 S9-2 and Standard 1.2.3) below

Bee pollen	Is an advisory statement required about the food or ingredient? **N (No)**
A food containing bee pollen as an ingredient	Is an advisory statement required about the food or ingredient? **N (No)**
A beverage made from cereals, nuts, seeds, or a combination of these ingredients, and that contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? **N (No)**
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? **N (No)**
A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**

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Milk, or an analoque beverage made from soy, that contains no more than 2.5 m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**
Evaporated milk, dried milk or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains aspartame or aspartame-acesulphame salt.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains quinine.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains guarana or extracts of guarana.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains added phytosterols, phytostanols or their esters.	Is an advisory statement required about the food or ingredient? **N (No)**
A cola beverage that contains added caffeine.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains a cola beverage that also contains added caffeine as an ingredient.	Is an advisory statement required about the food or ingredient? **N (No)**
Propolis.	Is an advisory statement required about the food or ingredient? **N (No)**
A food that contains propolis as an ingredient.	Is an advisory statement required about the food or ingredient? **N (No)**
Unpasteurised egg products.	Is an advisory statement required about the food or ingredient? **N (No)**
Unpasteurised milk.	Is an advisory statement required about the food or ingredient? **N (No)**

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Unpasteurised liquid milk products.

Is an advisory statement required about the food or ingredient?
N (No)

Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)

Is an advisory statement required about the food or ingredient?
N (No)

Mandatory warning statement - royal jelly

Is the food or does the food contain royal jelly (Y/N) **N (No)**

3.2.1 Allergens

Allergens Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Source Name	Derivative name	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Egg albumen powder	Egg	No Labelling Exemption	Egg	Egg white powder	Less than or < 60	Less than or < 80

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - **N**

Allergens to be declared:

Type	Values
Allergen ANZ	Egg albumen powder Egg

Comments **Contains: egg**

3.2.2 Cross Contact Allergens

VITAL® an initiative of the Allergen Bureau

If you wish to conduct a VITAL® risk assessment for cross contact allergens please click on the following link which will take you to the Allergen Bureau website: click here

Have you conducted a VITAL® risk assessment for cross contact allergens (Y/N)? **Y (Yes)**

If Yes, Provide VITAL risk assessment outcome: **2 ("May be present" statement is required)**

Provide the precautionary allergen statement **May be present due to shared equipment: gluten, milk, soy, sulphites**

Comments **May be present due to shared equipment: gluten, milk, soy, sulphites**

3.3 Additional Information Requirements

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Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?
N (No)

Food/Component

Sub-Food/ Component

Gelatine

Beef - collagen

Present?
N (No)

Other source

Present?
N (No)

Antioxidants

Butylated hydroxyanisole

Present?
N (No)

Butylated hydroxytoluene

Present?
N (No)

Other Antioxidants

Present?
N (No)

Alcohol (Residual) and ethanol

Present?
N (No)

Added fats and oils

Animal

Present?
N (No)

Vegetable

Present?
N (No)

Hydrolysed vegetable proteins

Acid hydrolysed

Present?
N (No)

Enzyme hydrolysed

Present?
N (No)

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Added colours

Present?
N (No)

Added flavours

Present?
N (No)

Added salt

If product is salt, then respond "yes" to added salt.

Present? (1)
N (No)

Added sugar

If product is sugar then respond "yes" to added sugar.

Present? (1)	Amount added (g/100g)	Type
Y (Yes)	**<50%**	**Sugar**

Any Other Component

4.1 Novel Foods

If assessed:

Assessment of ingredient or component as Novel **Not assessed**

4.2 Food Produced using Gene Technology

Comments **EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED**

4.3 Quarantine Information

Link to the Bicon website: click here

Link to the NZ Ministry of Primary Industries website: click here

Comments **Chicken, Egg white (Various), Pasteurisation, Spray dried**

5. Nutrition Information

Nutrient List

Unit of Measure
g

Nutrition Details

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Note: Complete Energy and Nutrient tables below. For Ingredients and flavours, only the average quantity per 100g/100mL is required to be completed.

Energy

Energy		Average Quantity per 100 g/mL	Average Quantity per 100 g/mL (optional)
-	-	1510 kJ	

Nutrients

Note: Gluten is a Required Field if a gluten free or low gluten claim is made

		Average Quantity per 100 g/mL
Protein, total (g)		42.3
- Gluten		
Fat, total (g)		0
-saturated (g)		0
-trans (g)		
-polyunsaturated (g)		
-monounsaturated (g)		
Cholesterol (mg)		
Carbohydrate (g)		44
-sugars (g)		41.1
Dietary fibre, total (g)		4.2
Sodium (mg)		922
Potassium (mg)		
Phosphorus (mg)		

Target Population

Food for target population **999 (Any other food)**

Information about the food or product

If Solid, select Solid Type

3 (Solid, semi-solid or powder substance, intended for use in further preparation)

Information about the nutrition information

Please nominate the source or method used to develop the nutrition information

Other commercial software ☑

Comments **Xyris - Foodworks Software.**

6.1 Nutrition, Health and Related Claims

Are you making a Nutrition content and/or Health claim in relation to this product? (Y/N) **N (No)**

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6.1.2 Nutrient Profile Score (NPS) or Health Star Rating (HSR) calculation information (no responses in section)

6.3 Certification, Endorsement and Other Claims

This table is to be completed to provide information to assist your customer to determine the suitability of the product for use in certain products or to make certain claims.

Claim Type

6.3.1 Nutrition and Health Logos and Symbols

Gluten Free

Claim can be made? (Y/N)
N (No)

The Glycaemic Index (GI)

GI logo will be or can be used (Y/N)
N (No)

Treatwise

Will the "Be Treatwise" logo be used? (Y/N)
N (No)

Other logo or symbol? (Y/N)
N (No)

6.3.2 Religious

Halal

Specify if suitable for Halal (Y/N)	Claim can be made? (Y/N)	Specify Particular Claim	How has this been validated/substantiated?
Y (Yes)	**Y (Yes)**	**Halal certified**	**Halal certification**

Certificate Available? (Y/N)
N (No)

Additional information
Kindly contact Australian Bakels for updated certification

Kosher

Specify if suitable for Kosher? (Y/N)	Claim can be made? (Y/N)	Specify Particular Claim	How has this been validated/substantiated?
Y (Yes)	**Y (Yes)**	**Kosher certified**	**Kosher certification**

Certificate Available? (Y/N)
N (No)

Additional information
Kindly contact Australian Bakels for updated certification

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6.3.3 Dietary Choice

Ovo-lacto-vegetarian

Specify if suitable for Ovo-lacto-vegetarian (Y/N)	Claim can be made? (Y/N)	Specify Particular Claim	How has this been validated/substantiated?
Y (Yes)	**Y (Yes)**	**Ovo-lacto-vegetarian suitable**	**Ingredient listing**

Lacto-vegetarian

Specify if suitable for Lacto-vegetarian (Y/N)	Claim can be made? (Y/N)
N (No)	**N (No)**

Vegan

Specify if suitable for Vegan (Y/N)	Claim can be made? (Y/N)
N (No)	**N (No)**

6.3.4 Free

Hormone free

Specify if suitable for "Hormone Free"	Claim can be made?
No	**No**

6.3.5 Sustainability claim

Organic

Specify if suitable for Organic	Claim can be made?
No	**No**

Biodynamic

Specify if suitable for Biodynamic	Claim can be made?
No	**No**

RSPO

Specify if suitable for RSPO	Claim can be made?
No	**No**

Rainforest Alliance

Specify if suitable for Rainforest Alliance	Claim can be made?
No	**No**

6.3.6 Animal welfare

Animal Welfare Approved Scheme

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Specify if suitable for Animal Welfare Approved Scheme	Claim can be made?
No	**No**

Marine Stewardship

Specify if suitable for Marine Stewardship	Claim can be made?
No	**No**

Dolphin Friendly

Specify if suitable for Dolphin Friendly	Claim can be made?
No	**No**

Sow stall free

Specify if suitable for Sow stall free	Claim can be made?
No	**No**

Free range

Specify if suitable for Free Range	Claim can be made?
No	**No**

6.3.7 Other

Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients	Claim can be made?
No	**No**

Derived from a natural process without chemical modification

Specify if suitable for Derived from a natural process without chemical modification	Claim can be made?
No	**No**

Additional Claim

Specify if suitable for Additional Claim	Claim can be made?
No	**No**

7. Shelf Life

Link to the AFGC Date Marking Guide:click here

Product as supplied - Unopened pack or bulk container

Type of date mark applied

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Best Before

☑

Specify Shelf Life
12

Period
Months

Temperature control required during storage?
Y (Yes)

If yes, select from dropdown
1 (Never Warmer than)

Temperature
25°C

Temperature control required during transport?
Y (Yes)

If yes, select from dropdown
1 (Never Warmer than)

Temperature
25°C

Product once in use - Resealable pack or bulk container

AFGC Cold Chain Guideline rules:“NEVER WARMER THAN” temperature in degrees Celsius“MAX OUT OF REFRIGERATION TIME” time in minutes"KEEP ABOVE" optional, temperature in degrees Celsius

Comments **Best before 12 months from date of manufacture. Store below 25°C in clean, dry conditions and protected from direct sunlight.**

8. Traceability

8.1. Please specify the following details for the primary code on the product as applicable:

Unit

Type of primary coding

Date Code ☑

Product Code ☑

Batch Number ☑

Method of Coding
Label

Location of Code
Centre of pails

Number of characters in code
10

Example of code format
Batch No: 59345128-01
Best Before: 16/01/2025

Code translation
59345128 is a unique system generated number. 01 refers to the mix number. Best Before: dd/mm/yyyy

SHIPPER (if applicable)

Type of primary coding

8.2 Please provide any general comments about the traceability coding applied to the product:

Comments **Product Name, Code, batch number and best before date.**

9. Measurement Marking

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Package size	Unit of Measure
2.000	**kg**

10. Potential Safety Hazards

Are there any potential hazards associated with the product? (Y/N)? **N (No)**

11.0 Product Packaging & 11.1 Packaging Materials

Is the product packaged? **Y (Yes)**

Packaging stewardship

Is your business a signatory to the Australian Packaging Covenant or other packaging stewardship program?

Link to Packaging Covenant[click here]

Sealing

What is the method of sealing the primary packaging? Other ☑

What is the method of sealing the Secondary packaging?

Tamper evident

Is the packaging tamper evident? **Y (Yes)**

If yes, describe the nature of the tamper evident feature **Lid seal**

Colour

Pack Size

Pack size:	Unit of Measure
2.000	**kg**

Dimensions (external)

Primary Pack

Height	Unit of Measure
230.000	**mm**

Width	Unit of Measure
200.000	**mm**

Depth	Unit of Measure
200.000	**mm**

Secondary Pack

11. 1 Packaging Materials

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Materials List

Are engineered nanoparticles present?	Bag
N	Y

Comments **Bags in pails**

11.2 Pallet Configuration

Is the product delivered on a pallet? **Y (Yes)**

Gross weight of loaded pallet (kg) **370.000**

Stack height of loaded pallet (cm) **120.000**

Specify the type of pallet (material)

Wood

☑

What is the pallet pattern?

Column

☑

Number of units per shipper **1**

Number of shippers per pallet **132**

Number of layers per pallet **4**

12. Specifications for Compliance

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International standards. Where a suppliers 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.

12.1 Organoleptic Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Provided?
Organoleptic	Test bake	In-house methods	N	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Metal detection	Fe:2.5mm; non Fe: 3.0mm; Stainless steel: 3.0mm	Metal detector	N	N

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Total Plate Count	<50,000 cfu/g	External laboratory	N	N
Yeasts & Moulds	<500 cfu/g	External laboratory	N	N
Coliforms	<10 cfu/g	External laboratory	N	N

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12.4 Chemical Specifications

Test/Parameter
N/A

13. Company Specific

Company Specific Comments	**Bakels Food Safety Program is independently audited and certified yearly, please contact Australian Bakels for updated certification.**

14. Extra Comments and Attachments

Extra Additional Comments	**Tree nuts present in same facility but not in same line.** **This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ Food Standards and Regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.** **Bakels does not accept responsibility for infestation related complaints once product has been at the customer facility for more than 30 days from the date of receipt.** **Product has been tested to perform in the finished product based on the recommended recipe and usage rate. Bakels cannot be held responsible for performance of the product if it is used outside of the recommended recipe or usage rate.**

15. Summary of Statements and Claims

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Summary of Statements and Claims

Type	Values
Ingredients List	Egg albumen powder, Sugar, Vegetable gums (412, 466), Acidity regulator (330)
% Australian content	35.000
Characterising Component	No Characterising Component Declared.
Allergens	Are there allergens formulated into the product? - Yes.
Display field for Allergens	Egg albumen powder Egg
Cross Contact Allergens	No potential Cross Contact Allergens listed.
Cross Contact Allergens - Where 'May be present' statement is indicated, Provide the precautionary allergen statement	May be present due to shared equipment: gluten, milk, soy, sulphites
VITAL outcome	"May be present" statement is required
Novel Foods	No Novel Food(s) Declared.
Nutritive Substances	No Nutritive Substance(s) Declared.
GM Cross Contact	No GM Cross Contact Ingredients Declared.
Quarantine treatment applied	No Quarantine Treatments Declared.
Palm Oil	No Palm Oil or Derivatives Declared.
Kosher Claim	Kosher certified
Halal Claim	Halal certified
Ovo-lacto-vegetarian	Ovo-lacto-vegetarian suitable

16. Checklist

PIF Status **Final**

Summary of Attachments

Empty Mandatory Field

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