[PIF Unique ID] **30146fe0-9d91-4ec9-a77f-7577fc95f2b5**

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.

Date Completed **11/05/2026**

PIF Document Status **Final**	Company Document Number **pif_92066**
Issue Date **8/05/2026**	Issue Number **12**
Name Completed by **Taongashe Majoni**	Title Completed by **Quality Assurance Coordinator**
Name Approved by **Kelly Anderson**	Title Approved by **Quality Assurance Manager**

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

Product Name **Croissant improver**

1.1 Company Information

Company Name **Lesaffre Australia Pacific Pty Ltd**

Company ABN or equivalent **20061508825**

Trading Name **Lesaffre**

Business Address

Street Number	Street Name	Suburb/City
15	**McDonald Street**	**Mortlake**

State/Territory	Country	Postcode
NSW	**Australia**	**2137**

Postal Address

Key Contact for inquiries

Name	Position Title
Customer Service	**Customer Service Representative**

Email Address	Phone
customerservice.au@lesaffre.com	**1800 537 233**



2. Product Information

Product Name	**Croissant improver**
Product Code	**92066**
Barcode - Product	**9315475000051**
GTIN	**9315475000051**
Product Description	**A complete frozen and retarded dough improver developed for use in the manufacture of fresh, frozen dough and retarded sweet rolls and croissants.**
Legal Description	**Crossiant Improver**
Process Description	**Blending**
Are you selling this item to a health facility (e.g. hospital, aged care, mental health facility, nursing home)? (Y/N)	**N (No)**

2.1 Ingredient Declaration

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)
I	Soya flour	NS	no
Characterising Component (Y/N) - **N** Non GM variety used - **Y**			
I	Emulsifier 472e	NS	
Characterising Component (Y/N) - **N** Non GM variety used - **Y**			
I	Stabiliser (415)	NS	

Characterising Component (Y/N) - **N** Non GM variety used - **Y**			
I	Inactive yeast	NS	
Characterising Component (Y/N) - **N** Non GM variety used - **Y**			
I	Ascorbic acid (300)	NS	
Characterising Component (Y/N) - **N** Non GM variety used - **Y**			
I	Enzymes (wheat)	NS	no
Characterising Component (Y/N) - **N** Non GM variety used - **Y**			
I	Not Ingredient Specific	ns	
Characterising Component (Y/N) - **N** Other - **Y**			

Ingredient List **Soya flour, Emulsifier 472e, Stabiliser (415), Inactive yeast, Ascorbic acid (300), Enzymes (wheat)**

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 **Y (Yes)**

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 **Y (Yes)**

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 **Y (Yes)**

2.2 Country of Origin

Country of Origin Summary

Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percentage of Total (Average)	Country of Origin (1)
Soya flour	NS	Australia
Emulsifier 472e	NS	Malaysia
Stabiliser (415)	NS	China
Inactive yeast	NS	Poland
Ascorbic acid (300)	NS	China

Enzymes (wheat)	NS	Finland
Not Ingredient Specific	ns	Australia

Is the Product to be sold in Australia?	**Y (Yes)**
What is the total minimum % of Australian ingredients in this product?	**72.000**
Comments	**Product of 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)**
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	Is an advisory statement required

added caffeine as an ingredient.	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)**
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
Soya flour	Soybean	No Labelling Exemption	Soy	Soyflour	Approximately 100

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**

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Source Name	Derivative name

Enzymes (wheat)	Wheat (including its hybridised strain) irrespective of whether it contains gluten	No Labelling Exemption	wheat	wheat flour

Does this meet the Gluten Free criteria in Schedule 4 (no oats, no malted cereals, must not contain detected gluten)? (Y/N) - **N**
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**
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this wheat based material? (Y/N) - **N**

Allergens to be declared:

Type	Values
Allergen ANZ	Soya flour Soybean, Enzymes (wheat) Wheat (including its hybridised strain) irrespective of whether it contains gluten

Comments **Contains: wheat,gluten,soy**

3.2.2 Cross Contact Allergens

Cross Contact Allergens Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Form	Cross contact from other sources - growing, harvesting, transport, storage etc	What are the procedures in place to prevent cross contact where allergens are used in the same facility or present on the same line?	Source Food	Derivative Name	Total Protein (ppm)
Not Ingredient Specific	Egg	No Labelling Exemption	Readily dispersible	no	Measures taken to remove allergen cross contamination include product scheduling, cleaning and sanitation program, isolated storage of allergens.	egg	egg powder	Not Detected
Present in same facility - **Y** Present on same line - **N**								
Not Ingredient Specific	Milk	No Labelling Exemption	Readily dispersible	no	Measures taken to remove allergen cross contamination include product scheduling, cleaning and sanitation program, isolated storage of allergens.	Milk	Milk protein	Not Detected
Present in same facility - **Y** Present on same line - **N**								

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)?	**N (No)**
If No, is a precautionary allergen statement appropriate for this product? (Y/N)	**N (No)**
Comments	**No cross contamination declaration required.**

3.3 Additional Information Requirements

Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?
Y (Yes)

If yes, what is the classification of the type of palm oil and palm oil products?

Other palm-based derivatives and fractions
☒

If yes, What is the percentage of palm oil in the raw material?
0.580

Is it RSPO certified?
N (No)

Has fatty acid composition been altered?
Y (Yes)

If yes, specify the process used to alter the composition
Fractionation

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)

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)

Present? (2)
N (No)

Present? (3)
N (No)

Added sugar

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

Present? (1)
N (No)

Present? (2)
N (No)

Present? (3)
N (No)

Any Other Component

4.1 Novel Foods

If assessed:

Assessment of ingredient or component as Novel **No**

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 **N/A**

5. Nutrition Information

Nutrient List

Serving Size:	Amount	Unit of Measure
100.000	**100**	**g**

Nutrition Details

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 serve	Average Quantity per serve (optional)	Average Quantity per 100 g/mL	Average Quantity per 100 g/mL (optional)	% Daily Intake per serve	% Daily Intake per serve (optional)
-		2210 kJ		2211 kJ		25	

Nutrients

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

Protein, total (g)		Average Quantity Per Serve	Average Quantity per 100 g/mL	% Daily Intake per serve
	Approximately	30	30	60
- Gluten				
Fat, total (g)	Approximately	27	27	39
-saturated (g)	Approximately	2	2	8
-trans (g)				
-polyunsaturated (g)				
-monounsaturated (g)				
Cholesterol (mg)				
Carbohydrate (g)	Approximately	10	10	3
-sugars (g)	Approximately	0	0	0
Dietary fibre, total (g)	Approximately	10	10	33
Sodium (mg)	Approximately	58	58	3
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

The FSANZ Nutrition Panel Calculator (NPC)
☒

Comments **Nuttab**

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)**

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

6.2 Front of Pack Labelling (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)

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**	**Audit**

Certificate Available? (Y/N)
Y (Yes)

Certifying Body

Halal Authority of Australia	Certificate Number	Certificate Expiry date
☒	**9716/1/1**	**31/12/2026**

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**	**Audit**

Certificate Available? (Y/N)
Y (Yes)

Certifying Body

Kosher Australia	Certificate Number	Certificate Expiry date
☒	**KC# 428866-1**	**31/12/2026**

6.3.3 Dietary Choice

Ovo-lacto-vegetarian

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

Lacto-vegetarian

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

Vegan

Specify if suitable for Vegan (Y/N)	Claim can be made? (Y/N)
Y (Yes)	**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

Specify if suitable for Animal Welfare Approved Scheme	Claim can be made?
Not assessed	**No**

Marine Stewardship

Specify if suitable for Marine Stewardship	Claim can be made?
Not assessed	**No**

Dolphin Friendly

Specify if suitable for Dolphin Friendly	Claim can be made?
Not assessed	**No**

Sow stall free

Specify if suitable for Sow stall free	Claim can be made?
Not assessed	**No**

Free range

Specify if suitable for Free Range	Claim can be made?
Not assessed	**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

Best Before ☒

Specify Shelf Life	Period
12	**Months**

Temperature control required during storage?
N (No)

Temperature control required during transport?
N (No)

Product once in use - Resealable pack or bulk container

Specify Shelf Life	Period
12	**Months**

Temperature control required during storage?
N (No)

Temperature control required during transport?
N (No)

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 **Store in cool, dry conditions away 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	Location of Code	Code translation
sticker	**front of each package**	

Number of characters in code	Example of code format	Code translation
7	**35895/1**	**35895 = Job number. 1 = 1st Batch for that job.**

SHIPPER (if applicable)

Type of primary coding

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

Comments **Batch code used can identify month and year of manufacture**

9. Measurement Marking (no responses in section)

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? Not a signatory ☒

Link to Packaging Covenant[click here]

Sealing

What is the method of sealing the primary packaging? Sew ☒

What is the method of sealing the Secondary packaging?

Tamper evident

Is the packaging tamper evident? **N (No)**

Colour

Is packaging clear to assist with monitoring potential product contamination? **N (No)**

Pack Size

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

Dimensions (external)

Primary Pack

Height	Unit of Measure
105.000	**mm**

Width	Unit of Measure
360.000	**mm**

Depth	Unit of Measure
650.000	**mm**

Secondary Pack

11. 1 Packaging Materials

Materials List

Paper - Multi wall	Is the material(s) used in the packaging for this product approved for direct food contact?	Are engineered nanoparticles present?	Bag
		N	Y
Y	Y	N	Y

Comments **Multiwall paper bag. Bag stitched**

11.2 Pallet Configuration

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

Gross weight of loaded pallet (kg) **960.000**

Specify the type of pallet (material)

Wood

☒

What is the pallet pattern?

Other ☒

Number of units per shipper	Number of shippers per pallet	Number of layers per pallet
1	60	10

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?	How often provided?
Aroma	No off odours	Organoleptic	N	Y	upon request
Colour	Compared to standard	Visual	N	Y	

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Foreign Matter	Fe: 2.8mm, Non-Fe 3mm, SS: 3.5mm	Metal Detector	N	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Ascorbic Acid Content	1.3-1.8%	Merck Reflectoquant system	N	Y

13. Company Specific (no responses in section)

14. Extra Comments and Attachments (no responses in section)

15. Summary of Statements and Claims

Summary of Statements and Claims

Type	Values
Ingredients List	Soya flour, Emulsifier 472e, Stabiliser (415), Inactive yeast, Ascorbic acid (300), Enzymes (wheat)
% Australian content	72.000
Characterising Component	No Characterising Component Declared.
Allergens	Are there allergens formulated into the product? - Yes.

Display field for Allergens	Soya flour Soybean, Enzymes (wheat) Wheat (including its hybridised strain) irrespective of whether it contains gluten
Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
Cross contact allergens ANZ	Not Ingredient Specific Egg, Not Ingredient Specific Milk
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	Does this material contain Palm Oil or ?Derivatives of Palm Oil? - Yes.
Classification of the Type of Palm Oil	Other palm derivatives and fractions
Kosher Claim	Kosher Certified
Halal Claim	Halal Certified

16. Checklist

PIF Status	**Final**
Summary of Attachments	
Empty Mandatory Field	

Reference Imported v5

Reference Imported v5	**000000160:PIF 5.0_92066 Croissant Improver Issue 11 09022024.xls**

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