[PIF Unique ID]*

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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.

www.afgc.org.au

PIF VERSION 6.0

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 **18/11/2025**

PIF Document Status
Final

Issue Date	Issue Number
17/04/2025	**2**

Name Completed by	Title Completed by
Kelly Anderson	**Quality Manager**

Name Approved by	Title Approved by
Kelly Anderson	**Quality Manager**

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

Product Name **Fermex 5-star 20*500g**

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**

Manufacturer Information

Company Name	Street Number	Street Name	Suburb	State/Territory	Country	Postcode
Lesaffre Indonesia	Jalan Raya Gading RT14 RW04	Desa Gading	Kec.Bululawang, Kab.Malang	Jawa Timur	Indonesia	65171



2. Product Information

Product Name	**Fermex 5-star 20*500g**
Product Code	**1511**
Product Description	**Instant dry baker's yeast consists of living cells of Saccharomyces cerevisiae.**
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)	Characterising Component (%)
I	Saccharomyces Cerevisiae	99	99

Characterising Component (Y/N) - **Y**
No approved GM varieties available - **Y**

Processing Aids Summary

Substance Type	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergens (Y/N/NS)	Allergen(s) ANZ (Y/N/NS)	Allergen(s) International (Y/N/NS)	Potential for Cross Contact Allergen(s) to be present (Y/N/NS)	Food Standards Code Additive No or EC (as applicable)	Permitted class name
PA	Sorbitan Monostearate	N	N	N	N	E491	Emulsifier

Ingredient List	**Yeast (Saccharomyces cerevisiae), Sorbitan Monostearate (491)**
Addition Check	**99.000**

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)
Saccharomyces Cerevisiae	99	Indonesia

Is the Product to be sold in Australia?	**Y (Yes)**
What is the total minimum % of Australian ingredients in this product?	**0.000**

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	Is an advisory statement required

combination of these ingredients, and that contains less than 3% m/m protein.	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 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)**
Unpasteurised liquid milk products.	Is an advisory statement required about the food or ingredient? **N (No)**
Polyols, Isomalts, Polydextrose (Lactitol,	Is an advisory statement required

Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	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 to be declared:

Comments **No allergens in product or at manufacturing facility.**

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)? **N (No)**

If No, is a precautionary allergen statement appropriate for this product? (Y/N) **N (No)**

Comments **No cross-contact allergens are present.**

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 **NA**

Comments **NA**

4.2 Food Produced using Gene Technology

Comments NA

4.3 Quarantine Information

Link to the Bicon website: click here

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

Comments NA

5. Nutrition Information

Nutrient List

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 -	Approximately	Average Quantity per 100 g/mL 355 KCal	Average Quantity per 100 g/mL (optional)

Nutrients

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

Protein, total (g)	Approximately	Average Quantity per 100 g/mL 43.5
- Gluten		
Fat, total (g)	Approximately	5.7
-saturated (g)	Approximately	0.9
-trans (g)		
-polyunsaturated (g)		
-monounsaturated (g)		
Cholesterol (mg)		
Carbohydrate (g)	Approximately	40.22
-sugars (g)	Approximately	14
Dietary fibre, total (g)		
Sodium (mg)	Approximately	0.11

Potassium (mg)		
Phosphorus (mg)		

Target Population

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

Food composition tables or databases ☒

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)

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**	**External auditing body**

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

Certifying Body

Other	Other Certifying Body	Certificate Number	Certificate Expiry date
☒	**BPJPH Indonesia**	**ID00410001830790323**	**31/01/2026**

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**	**By external audit**

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

Certifying Body

Other	Other Certifying Body	Certificate Number	Certificate Expiry date
☒	**Orthodox Union**	**OUV3-L6XMV9G**	**30/09/2026**

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?
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

Best Before ☒

Specify Shelf Life	Period
2	**Years**

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

Specify Shelf Life
1

Period
Weeks

Temperature control required during storage?
Y (Yes)

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

Temperature
5°C.

Temperature control required during transport?
Y (Yes)

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

Temperature
5°C.

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

8. Traceability

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

Unit

Type of primary coding

Lot Number
☒

Location of Code
Side of the pack

SHIPPER (if applicable)

Type of primary coding

Lot Number ☒

Location of Code
Side of the carton

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

9. Measurement Marking

Package size	Unit of Measure
500.000	**g**

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 Covenantclick here

Sealing

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

What is the method of sealing the Secondary packaging? Other ☒

Tamper evident

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

If yes, describe the nature of the tamper evident feature **Vacuum sealed packaging**

Colour

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

Pack Size

Pack size:	Unit of Measure
500.000	**g**

Dimensions (external)

Primary Pack

Height	Unit of Measure
250.000	**mm**

Width Unit of Measure

90.000	**mm**

Depth — Unit of Measure
60.000 **mm**

Weight — Unit of Measure
500.000 **g**

Secondary Pack

Height — Unit of Measure
225.000 **mm**

Width — Unit of Measure
193.000 **mm**

Depth — Unit of Measure
335.000 **mm**

Weight — Unit of Measure
10.000 **kg**

11. 1 Packaging Materials

Materials List

PE	Is the material(s) used in the packaging for this product approved for direct food contact?	If yes, specify approval agency or source	Are engineered nanoparticles present?	Box
Y	Y	EC no 1935/2004	N	Y

11.2 Pallet Configuration

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

Specify the type of pallet (material)

What is the pallet pattern?

Comments **weight depends on customer order quantities.**

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?
Color	Beige	Visual Inspection	N	N
Odor	Normal	Sensory evaluation	N	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Foreign Material	Absent	Visual Inspection	N	N

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Available?
Total coliforms	≤1000 CFU/g	ISO 4832	Y	Every batch	N
Escherichia coli	≤10 CFU/g	ISO 16649-2	Y	Every batch	N
Staphylococcus aureus	≤10 CFU/g	ISO 6579	Y	Every batch	N
Salmonella	Absent / 25 g	ISO 6888-3	Y	Every batch	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Dry Matter	93-97%	Oven test at 105 degrees Celsius	N	N
Protein (N x 6.25) / D.M	36-56%	Kjeldahl method	N	N
Carbohydrate (by difference)	40.22	11-3-3/MU (Perhitungan)	N	
Fat	5.23	11-3-2/MU (Weibull)	N	
Ash Content	6.15	SNI 01-2891-1992 point 6.1	N	
Moisture Content	3.96	SNI 01-2891-1992 point 5.1	N	

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	Yeast (Saccharomyces cerevisiae), Sorbitan Monostearate (491)
% Australian content	0.000
Characterising Component	Saccharomyces Cerevisiae
Characterising Component Percentage	99.000
Allergens	No allergens to be declared in the ingredients list.
Cross Contact Allergens	No potential Cross Contact Allergens listed.
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

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