[PIF Unique ID] **41c4014c-d1ed-499b-9c70-da40f18b1f75**

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 **3/12/2025**

PIF Document Status	Company Document Number
Final	**425515-PS-02**
Issue Date	Issue Number
3/12/2025	**01**
Name Approved by	Title Approved by
Rochelle Colaco	**Food Technologist**

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

Product Name **Strawberry Flavoured Fondant 15kg**

1.1 Company Information

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**

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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

Supplying Manufacturer

AP-90015048-002-6 (23/05/2025)



2. Product Information

Product Name	**Strawberry Flavoured Fondant 15kg**
Product Code	**425515**
Product Description	**Pink coloured, Ready to use Strawberry Flavoured fondant.**
Suggested Labelling Description	**Strawberry Flavoured fondant**
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

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Ingredient Summary

Substance Type	Compound Ingredient Name	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	Sucrose Syrup, Glucose Syrup	Sugar Syrups	NS		
Characterising Component (Y/N) - **N**					
FA		Natural Flavour	NS		Natural Flavour
Characterising Component (Y/N) - **N**					
FA	120	Colour	NS	120	Colour
Characterising Component (Y/N) - **N**					

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)
PA	Sodium Hydroxide	N	N	N	N

Ingredient List **Sugar syrups [Sucrose Syrup, Glucose Syrup], Natural Flavour, Colour (120)**

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)**

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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)	Country of Origin (2)	Country of Origin (3)	Country of Origin (4)	Country of Origin (5)	Country of Origin (6)	Country of Origin (7)
Sugar Syrups	NS	Australia	Canada					
Natural Flavour	NS	Australia	Thailand	Singapore	China	United States	France	United Kingdom
Colour	NS	Peru						

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

What is the total minimum % of Australian ingredients in this product? **90.000**

Comments **Made in Australia from local and Imported ingredients**

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)**

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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)**

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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 to be declared:

Comments **Contains: no added allergen**

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 **Allergen monitoring program in place. No precautionary statement required.**

3.3 Additional Information Requirements

Palm Oil

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

Food/Component

Sub-Food/ Component

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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?
Y (Yes)

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Not defined	Specify Additive Number/s
Y (Yes)	**120**

Added flavours

Present?
Y (Yes)

Natural flavouring
Y (Yes)

Flavour enhancers

Specify if contains diacetyl as flavour DIACETYL PRESENT Y/N
N (No)

Added salt

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

Added sugar

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

Present? (1)	Amount added (g/100g)	Type
Y (Yes)	**NS**	**Sucrose Syrup**

Present? (2)	Amount added (g/100g)	Type
Y (Yes)	**NS**	**Glucose Syrup**

Any Other Component

4.1 Novel Foods (no responses in section)

4.2 Food Produced using Gene Technology

Comments **Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations**

4.3 Quarantine Information (no responses in section)

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

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Energy -		Average Quantity per 100 g/mL 1465 kJ	Average Quantity per 100 g/mL (optional)

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)		0.1
- Gluten		
Fat, total (g)		0.1
-saturated (g)		0.1
-trans (g)		
-polyunsaturated (g)		
-monounsaturated (g)		
Cholesterol (mg)		
Carbohydrate (g)		86.1
-sugars (g)		82.6
Dietary fibre, total (g)		0.1
Sodium (mg)		17.8
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

Food composition tables or databases

☑

% Ash:
0.150

% Moisture:
13.550

6.1 Nutrition, Health and Related Claims

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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)
Y (Yes)

If yes, how has this been validated/substantiated?
Ingredient listing

A Gluten Free logo will be used (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**	**Halal certification**

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

Certifying Body

Halal Authority of Australia	Certificate Number
☑	**Please contact AB for updated certification**

Kosher

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

6.3.3 Dietary Choice

Ovo-lacto-vegetarian

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

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

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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

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Specify if suitable for Additional Claim
No

Claim can be made?
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

Specify Shelf Life
6

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

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
Printed

Location of Code
On Label

Example of code format
DOM: ddmmyy

Code translation
Date of Manufacture: ddmmyy DOM:6 characters, Batch Number (10 characters), Best Before Date:6 characters

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SHIPPER (if applicable)

Type of primary coding

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

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?

Link to Packaging Covenant[click here]

Sealing

What is the method of sealing the primary packaging?

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 **Tamper evident plastic lid.**

Colour

Pack Size

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

Dimensions (external)

Primary Pack

Height	Unit of Measure
240.000	**mm**

Width	Unit of Measure
298.000	**mm**

Secondary Pack

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11. 1 Packaging Materials

Materials List

Materials List	PP.	Is the material(s) used in the packaging for this product approved for direct food contact?	Are engineered nanoparticles present?	Recycling: Specify coding number
Polypropylene Pail with white plastic lid and blue plastic sheet	Y	Y	N	5

11.2 Pallet Configuration (no responses in section)

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
Flavour	Sweet with strong characteristic strawberry flavour	Organoleptic
Appearance	A glossy paste with a soft plastic-like texture	Visual
Colour	Pink	Visual

12.2 Physical Specifications

Test/Parameter	Specification	Test Method
Metal Detection	Fe: 1.0mm, Non-Fe: 1.5mm, SS: 2.5mm	Metal Detector- In line process control
Filter	1.5mm Sieve	In Line Process Control
Magnet	10000 gauss	In Line Process Control

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method
Standard Plate Count	< 1000 cfu/g	External Lab
Yeast	<100 cfu/g	External Lab
Mould	<100 cfu/g	External Lab

Comments **CoC for microbial parameters will be based on annual testing of the product.**

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

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Extra Additional Comments	**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.** **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.** **Directions For Use** **Gently heat to desired consistency. Apply fondant to surface of bakery products such as cakes or donuts.** **For best results, re-heat the fondant between 50-55°C. It is not advisable to re heat the fondant more than once as a dulling of the product may occur.** **If product separation occurs, stir well prior to use.** **Note: Colour components of this fondant are not totally stable and subject to fade over time.**

15. Summary of Statements and Claims

Summary of Statements and Claims

Type	Values
Ingredients List	Sugar syrups [Sucrose Syrup, Glucose Syrup], Natural Flavour, Colour (120)
% Australian content	90.000
Characterising Component	No Characterising Component Declared.
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	No Palm Oil or Derivatives Declared.
Halal Claim	Halal certified

16. Checklist

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

Reference Imported v5

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