[PIF Unique ID] **06b12f7b-0710-4c02-9b0d-e9bd5df69e8b**

Product Information Form

Copyright© 2016 Australian Food and Grocery Council.

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 6.1

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 **13/03/2026**

PIF Document Status **Final**	Company Document Number **EPPSL 002**
Issue Date **13/03/2026**	Issue Number **1**
Name Completed by **Flavia Corsello**	Title Completed by **QA Officer**
Name Approved by **Michaela Callaghan**	Title Approved by **QA Manager**

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

Product Name **A, A4 - Whole Egg Pasteurised Frozen (CAGE)**

1.1 Company Information

Company Logo

Company Name **Pace Farm Pty Ltd**

Powered by Bizcaps

Company ABN or equivalent **50 003 529 575**

Business Address

Street Number	Street Name	Suburb/City
1	**Kippist Avenue**	**Minchinbury**
State/Territory	**Country**	**Postcode**
NSW	**Australia**	**2770**

Postal Address

Post Address	Suburb/City	
1 Kippist Avenue	**Minchinbury**	
State/Territory	**Country**	**Postcode**
NSW	**Australia**	**2770**

Key Contact for inquiries

Name	Position Title
Michaela Callaghan	**QA Manager**
Email Address	**Phone**
mdealtry@pacefarm.com	**02 9830 9800**



2. Product Information

Product Name	**A, A4 - Whole Egg Pasteurised Frozen (CAGE)**
Product Code	**PFWESDGN010 - 10 kg** **PFWESDGN042 – 4x 2kg**
Barcode - Product	**N/A**
Product Description	**The product consists of liquid whole egg removed from the shell of the domestic hen. Pasteurised whole egg ensures the yolk and whites are in naturally occurring proportions from quality fresh eggs. The technical process includes the following stages: shell eggs breaking, filtration, clarifying, filtration, pasteurisation, homogenisation, spray-filing into bags, packing into cartons, blast freezing and storage in frozen conditions. Pasteurisation conditions are = 64 ºC for = 2.5 min. according to FSANZ Code 4.2.5 Table to clause 21**
Legal Description	**Whole Egg Pasteurised Frozen**
Suggested Labelling Description	**Whole Egg Pasteurised Frozen**
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

Powered by Bizcaps

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)	Nanotechnology Comments
I	Egg	100.00%	Pace Farm sought clarification from FSANZ for the GMO status of the egg if GM soy meal was present in the hen's feed, the response from FSANZ was the egg is GMO free.

Characterising Component (Y/N) - **N**
Other - **Y**

Ingredient List	**Whole Egg**
Addition Check	**100.000**

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	**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	**NA (Not Applicable)**

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)
Egg	100.00%	Australia

Powered by Bizcaps

Is the Product to be sold in Australia?	**Y (Yes)**
What is the total minimum % of Australian ingredients in this product?	**100.000**
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)**

Powered by Bizcaps

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, 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)**

Powered by Bizcaps

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	Other - Proportion (%) of Protein in derivative:
Egg	Egg	No Labelling Exemption	Egg	Whole Egg Liquid	100	~ 12.6%

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	Egg

Comments **Contains: egg**

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)
Egg	Milk	Milk alcohol distilled from whey	Readily dispersible	Milk powder is stored in segregated racking, isolated from other processing ingredients.	Validated Cleaning Procedures, Documented Procedures and Controls, Raw Material Sourcing & Tracing, Production Scheduling, Staff Training, Isolated Storage of Allergens, Dedicated Equipment.	Milk	Full Cream Milk Powder	0

Present in same facility - **Y**
Present on same line - **Y**

Powered by Bizcaps

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:	**1 (No precautionary statement required)**
Comments	**No precautionary statement required.** **Egg is a single ingredient food, the name is the allergen declaration.**

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

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

Powered by Bizcaps

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)

Added sugar

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

Present? (1)
N (No)

Any Other Component

4.1 Novel Foods (no responses in section)

4.2 Food Produced using Gene Technology (no responses in section)

4.3 Quarantine Information (no responses in section)

5. Nutrition Information

Nutrient List

Unit of Measure
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.

Powered by Bizcaps

Energy

Energy		Average Quantity per 100 g/mL	Average Quantity per 100 g/mL (optional)
-		553 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)		12.7
- Gluten		
Fat, total (g)		9
-saturated (g)		3.1
-trans (g)		
-polyunsaturated (g)		
-monounsaturated (g)		
Cholesterol (mg)		
Carbohydrate (g)		0.3
-sugars (g)		0.3
Dietary fibre, total (g)		
Sodium (mg)		134
Potassium (mg)		
Phosphorus (mg)		

Target Population

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

Information about the food or product

If Liquid, select Liquid Type	Provide specific gravity	Provide temperature	Unit of Measure
1 (Liquid, single strength ready for use)	**N/A**	**N/A**	**Celsius**

Information about the nutrition information

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

The FSANZ Nutrition Panel Calculator (NPC)

Comments **NIP verification is conducted annually by NATA accredited Lab**

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)**

Powered by Bizcaps

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**	**Certified**

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

Certifying Body

Other	Other Certifying Body	Certificate Number	Certificate Expiry date
☑	**Halal Australia**	**PF-060622/C1/Y2/P1**	**1/07/2027**

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 (Pareve)**	**Certified**

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

Certifying Body

Powered by Bizcaps

Kosher Australia	Certificate Number	Certificate Expiry date
☑	**KC# 517804 - 1**	**1/11/2026**

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)**	**By nature of product**	**By nature of product**

Lacto-vegetarian

Specify if suitable for Lacto-vegetarian (Y/N)	Claim can be made? (Y/N)	Specify Particular Claim	How has this been validated/substantiated?
Y (Yes)	**Y (Yes)**	**By nature of product**	**By nature of product**

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**

Powered by Bizcaps

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

Powered by Bizcaps

Product as supplied - Unopened pack or bulk container

Type of date mark applied

Use By

Specify Shelf Life
24

Period
Months

Temperature control required during storage?
Y (Yes)

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

Temperature
-18

Temperature control required during transport?
Y (Yes)

If yes, select from dropdown
999 (Not Applicable)

Product once in use - Resealable pack or bulk container

Specify Shelf Life
3

Period
Days

Temperature control required during storage?
Y (Yes)

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

Temperature
0 - 5

Temperature control required during transport?
Y (Yes)

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

Temperature
-18

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 original packging, in dry, clean conditions.**
Store in original packging, in dry, clean conditions.
See specification for recomended thawing procedure.

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

Powered by Bizcaps

Method of Coding	Location of Code
Ink jet printing	**Sides of the carton and inner bag (10 kg and 2kg)**

Example of code format	Code translation
A-1-070-26 - 10kg carton **A4-1-070-26 - 4x2kg carton**	**A or A4 - Whole Egg** **1 - Batch number** **070 - Julian Date** **26 - Year** **06:30 - HH:MM**

SHIPPER (if applicable)

Type of primary coding

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

Comments **Batch number and use by date**

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? Other ☑

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

Tamper evident

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

Colour

Pack Size

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

Dimensions (external)

Primary Pack

Secondary Pack

Powered by Bizcaps

11. 1 Packaging Materials

Materials List

Are engineered nanoparticles present?	Bag	Further details information
N	Y	Carton

Comments **8kg (4 x 2kg) or 10kg carton with a high-density re-sealable clear inner plastic bag.**

11.2 Pallet Configuration

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

Specify the type of pallet (material)

Wood ☑

Other ☑

What is the pallet pattern?

Other ☑

Number of units per shipper **1**

Number of shippers per pallet **84**

Number of layers per pallet **7**

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?
Appearance	Homogenous liquid	Visual Inspection	N	N
Odour	Characteristic of fresh whole egg	Sensory Analysis	N	N
Flavour	Characteristic of fresh whole egg	Sensory Analysis	N	N
Colour	Yellow to yellow-orange	Visual Inspection	N	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Filter 1	0.8 mm	Filtration	N	N
Filter 2	5.0 mm	Filtration	N	N
Spray Filling	0.2 mm	Bag Filling	N	N

Powered by Bizcaps

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Available?
Coliforms	< 10 cfu/g	LP 5.2 / LP 5.8	Y	Every batch	N
E. Coli	< 3 cfu/g	LP 5.2 / LP 5.8	Y	Every batch	N
Salmonella	Not Detected / 125 g	LP 5.7.1	Y	Every batch	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Total Solids	23.0 - 27.0 %	Refractive Index (LP 6.2)	Y	N
pH	7.3 - 8.3	pH Testing (LP 6.1)	Y	N

13. Company Specific

Company Specific Comments: **The Food Safety Program been independently audited and certified. Certifying Body: Aus-Qual.**

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

15. Summary of Statements and Claims

Summary of Statements and Claims

Type	Values
Ingredients List	Whole Egg
% Australian content	100.000
Characterising Component	No Characterising Component Declared.
Allergens	Are there allergens formulated into the product? - Yes.
Display field for Allergens	Egg Egg
Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
Cross contact allergens ANZ	Egg Milk
VITAL outcome	No precautionary statement 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 (Pareve)
Halal Claim	Halal Certified
Ovo-lacto-vegetarian	By nature of product
Lacto-vegetarian	By nature of product

16. Checklist

PIF Status: **Final**

Powered by Bizcaps

Summary of Attachments	Type	Values
	6.3.7.23 Halal Certificate_Exp 01.07.2027.pdf	000000147
	6.3.7.23 Kosher_Minchinbury_Exp 01.11.2026 (1).pdf	000000186

Empty Mandatory Field

Reference Imported v5

Reference Imported v5	**000000066:PIF_A-Whole_Egg_Pasteurised_Frozen_10_kg_V13_14.06.2023.xlsx**

Printed at 13/03/2026 4:06:10 PM

Powered by Bizcaps