FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released 15 May 2012

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1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	Garlic Granules 10/20	SPECIFY COUNTRY IMPORTED INTO	Australia
SUPPLIER'S PRODUCT CODE	GARL161 (25kg) GARL161-01 (1kg) GARL161-15 (15kg)	SPECIFY COUNTRY EXPORTED FROM	China
BARCODE - UNIT GTIN	9326188006346 (GARL161) 9326188022452 (GARL161-01)	SPECIFY IMPORT TARIFF CODE	N/A

1.1 SUPPLIER INFORMATION

	COMPANY NAME	Frutex Australia Pty Ltd			
	BUSINESS NUMBER (ABN)	35 050 854 034			
	TRADING NAME	Frutex Australia Pty Ltd			
BUSINESS ADDRESS	NUMBER / STREET / SUBURB	18	St Albans Rd	Kingsgrove	
	STATE / COUNTRY / POST CODE	NSW	Australia		2208
POSTAL ADDRESS	POST ADDRESS / SUBURB	Locked Bag 5100		Kingsgrove	
	CITY / COUNTRY / POST CODE	Sydney	Australia		2208
KEY CONTACT FOR QUERIES	NAME	Liviu Gorgos			
	POSITION TITLE	Technical Manager			
	EMAIL ADDRESS	liviu@frutex.com.au			
	PHONE	02 9502 6563	FAX	02 9750 5844	
	DATE FORM COMPLETED	27-May-2025	ISSUE DATE	27-May-2025	
	DOCUMENT NO:	10	ISSUE NUMBER	10	

1.2 MANUFACTURING INFORMATION

Provide details where the manufacturer or site location differ to above:

	COMPANY NAME			
SITE: #1	NUMBER / STREET / SUBURB			
	STATE / COUNTRY / POST CODE			

	COMPANY NAME			
SITE: #2	NUMBER / STREET / SUBURB			
	STATE / COUNTRY / POST CODE			

	COMPANY NAME			
SITE: #3	NUMBER / STREET / SUBURB			
	STATE / COUNTRY / POST CODE			

If more than three manufacturing sites, provide additional site information in Section 8.2

1.3 CONTACT DETAILS FOR TECHNICAL & ALLERGEN INFORMATION

Please specify the contact details if further information related to technical or allergen information is needed:

NAME	George Yik		
JOB TITLE	Quality Assurance		
EMAIL	george.yik@frutex.com.au		
TELEPHONE - WORK	02 9750 5544	TELEPHONE - MOBILE	N/A

1.4 SUPPLIER DECLARATION AND WARRANTY

The Supplier -

1) certifies that 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, that the product complies with:

(a) Standard 1.3.4 - Identity and Purity
(b) Standard 1.4.1 - Contaminants & Natural Toxicants
(c) Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or
(d) 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
(e) Standard 1.4.3 - Articles & Materials in Contact with Food
(f) 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

2) acknowledges that the Customer, and Supply Chain Customers of the Customer, will rely on the accuracy of the Product Information for food quality, safety and labelling purposes;

3) certifies that the accuracy of the Product Information is limited to the following degree: –

(a) that the Product Information in relation to ingredients obtained from a third party relies in good faith on Product Information provided by that third party;
(b) that the information is, to the best of the supplier's knowledge (having undertaken all reasonable verification procedures), true and accurate in relation to all other substances and processes;

4) agrees that all Product it supplies to the Customer will conform with the Product Information unless otherwise agreed to in writing and in advance by the Customer;

5) will immediately inform the Customer (and confirm in writing as soon as possible) if the supplier becomes aware of any error or omission in the Product Information;

6) will inform the Customer in writing and in advance of any change to the Product Information provided herein (including any changes that result from new or modified processes) if and when the supplier becomes aware of such changes; and

7) acknowledges that the Customer may provide the Product Information to –

(a) regulatory agencies in relation to any matter raised by such agencies;
(b) courts and other legal tribunals for the purposes of any proceedings; and
(c) to its related businesses and partners who are involved in the acquisition, use, sale or compliance of the Product, under this same restriction as to disclosure.

but will otherwise NOT disclose the Product Information.

8)

acknowledges that, subject to the prior written agreement of the supplier and any restrictions nominated by the supplier in regard to disclosure of confidential information, the Customer may provide the Product Information to its own customers subject to those customers ensuring the information is not further disclosed.

COMPANY NAME Signed for and on behalf of	Frutex Australia Pty Ltd
NAME (Please print)	Jean ZHAO
JOB TITLE (Please print)	Quality Assurance
AUTHORISED SIGNATURE	Jean ZHAO
DATE OF AUTHORISATION	27-May-2025

1.5 CUSTOMER DETAILS (WHERE KNOWN)

COMPANY NAME	
NUMBER / STREET / SUBURB	
CITY / COUNTRY / POST CODE	
CUSTOMER CONTACT NAME	

CUSTOMER'S PRODUCT NAME	
CUSTOMER'S PRODUCT CODE	

Customer Internal Use Only			
Internal Product Code/Description			
Version No.			
Reason for Update			
Received and Reviewed By			
Approved [Yes / No]		**Date:**	
Signature:	**Insert signature here**		

1.6 DEFINITIONS / REFERENCES

References to the "Code" or specific "Standards" throughout this document refer to the standards outlined in the Australia New Zealand Food Standards Code. The Australia New Zealand Food Standards Code can be viewed at: http://www.foodstandards.gov.au/foodstandardscode/

The AFGC provides some industry guides, specifically on how to apply date marking, and the AFGC Allergen Management and Labelling Guide which are available from the AFGC website: http://www.afgc.org.au/

Additional related documents on allergen management and VITAL (Voluntary Incidental Trace Allergen Labelling) documents can be viewed at: http://www.allergenbureau.net/vital/

1.7 CHECKLIST AND ATTACHMENTS

- [X] **Page 2 has been signed and dated (Section 1.4)**
- [X] Current Certificates attached - if applicable (Section 3.2.3 and Section 5.2)
- [X] Supplier C of C, or C of A for analysis - if applicable (Section 7)
- [X] Other associated documents attached as requested by the customer (e.g. MSDS, HACCP certification, product specification, and related documents)

1.8 Status of completion for each section:

COMPLETED	Section 1 - Contact details and declaration
COMPLETED	Section 2 - Product Information & Ingredients
COMPLETED	Section 3 - Compositional information
COMPLETED	Section 4 - Foods requiring pre-market clearance
COMPLETED	Section 5 - Nutrients & consumer information claims
COMPLETED	Section 6 - Product shelf life, storage & packaging
COMPLETED	Section 7 - Chemical, microbial, organoleptic & physical specifications
COMPLETED	Section 8 - Additional comments

Check Box if help is needed identify mandatory sections of form which have NOT been completed: X

MANDATORY input boxes which are not complete will now be coloured dark purple.

2 PRODUCT INFORMATION & INGREDIENTS

2.1 PRODUCT DESCRIPTION (Physical and technological description)

The product is produced from the bulbs of Allium sativum. Product is off-white yellow colour with a strong aromatic flavour.

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Garlic Granules 10/20

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

Food supplied as an ingredient for use in further manufacturing or processing

2.3.2 Specify which best describes the product

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

2.4 COUNTRY OF ORIGIN

2.4.1 Specify the most appropriate overarching country of origin declaration which applies to this product :

Declaration:	Country:
Product of	China

2.4.2 Indicate if the local content of ingredients/components originating from China on average exceeds 95% **Yes** Yes/No

2.4.3 Are the primary components, from which this product is made or derived, sourced from more than one country? **No** Yes/No

2.4.4 Indicate if the following apply in determining country of origin declaration in 2.4.1:

The IMPORTED COMPONENTS have undergone substantial transformation **No** Yes/No

The PRODUCT has undergone substantial transformation **No** Yes/No

50% or more of total product costs are incurred in the country stated **Yes** Yes/No

Essential characteristic of the product is the result of local processing conditions **Yes** Yes/No

2.5 COMPONENT TYPE

Specify the type of the components present in product (Tick ONLY ONE check box below)

- [X] product is **a single component** substance
- [ ] product contains ingredients, which may include **compound** substances
- [ ] product consists of various ingredients which are **NOT compound** substances

2.6 INGREDIENT DECLARATION

Specify all ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients. Compound

How many components are in this product? 1

COMPONENT NAME	PERCENT OF TOTAL %

Garlic	

2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

COMPONENT NAME	PERCENT OF TOTAL %

2.7 PROCESSING AIDS

Specify all processing aids used in the manufacture of this product not otherwise declared in the ingredient list.

NAME OF PROCESSING AID	FSC ADDITIVE NUMBER OR EC *(as applicable)*	PERMITTED USE AND CLASS NAME
NIL	N/A	

3 COMPOSITIONAL INFORMATION

3.1 MANDATORY ADVISORY OR WARNING STATEMENTS & DECLARATIONS

(" Yes" response triggers a mandatory advisory or warning statement. Refer Standard 1.2.3 of the Code)

FOOD / COMPONENT	PRESENT YES / NO
Bee pollen presented as a food or ingredient	**No**
Propolis presented as a food or ingredient	**No**
Unpasteurised milk and unpasteurised liquid milk products	**No**
Aspartame or aspartame-acesulphame salt (or phenylalanine)	**No**
Unpasteurised egg products	**No**
Quinine	**No**
Kola beverages containing added caffeine	**No**
Guarana or extracts of guarana	**No**
Phytosterol esters	**No**
Tall oil phytosterols.	**No**
Cereal-based beverages, where these foods contain no more than 2.5% m/m fat and less	**No**
Evaporated and dried products made from cereals, where these foods contain no more than	**No**
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5%	**No**
Evaporated milks, dried milks and equivalent products made from soy or cereals, where these	**No**
Royal jelly presented as a food or ingredient	**No**
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol,	**No**

3.2 ALLERGEN MANAGEMENT & CONTROL

		Yes/No
3.2.1	Does the facility have a Food Safety Program?	Yes
3.2.2	Does the facility have a documented allergen management plan?	Yes
	IF YES, does this include the management of cross contact allergens?	Yes
3.2.3	Has the Food Safety Program been independently audited and certified?	Yes

If Yes provide name of Certifying Body: SAI Global

Date of most recent audit / inspection: 25-March-2025 — Provide copy of certificate

3.2.4 Indicate if any of the following is applied in order to manage allergens and minimise allergen cross contact within the manufacturing facility: *(Select all appropriate checkboxes)*

X	validated cleaning procedures	X	production scheduling
	control of personnel movement in factory	X	staff training
X	documented procedures and controls	X	isolated storage of allergens
X	raw material sourcing & tracing	X	dedicated equipment
	other		

3.3 INGREDIENTS TO BE DECLARED AS ALLERGENS OR SULPHITE

following food sources. Highly processed derivatives must always be declared. Carefully assess compound ingredients for hidden allergens. [** Lupin included as a

Yes/No	
No	**Cereals containing gluten** & their products [*wheat, rye, barley, oats, spelt*]
No	**Crustacea** & crustacea products
No	**Egg** & egg products
No	**Fish** & fish products (including mollusc with or without shells and fish oils)
No	**Lupin** & lupin products [** not a mandatory labelling allergen at this time]
No	**Milk** & milk products
No	**Peanut** & peanut products
No	**Sesame seed** & sesame seed products
No	**Soybean** & soybean products
No	**Tree nuts** & tree nut products
	Reserved for future allergen - left blank intentionally

Yes **Sulphites,** present **in** ingredients, additives or processing aids

Specify the amount of sulphite:		
naturally occurring in ingredients	More than 10	mg/kg
residual from processing aid, or carry-over in ingredient	0.0	mg/kg
added as an ingredient	0.0	mg/kg
Total Sulphite	More than 10	mg/kg

Specify type of added sulphite/s and additive number/s: Naturally occurring sulphites.

3.3.1 Complete all coloured rows corresponding with "YES" declaration provided above.

ALLERGENIC SUBSTANCE	SOURCE NAME The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	PROPORTION (%)		PROCESS Allergenic protein is removed?
			Derivative in product	Protein in derivative	
Cereals containing gluten and their products [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]					
Crustacea & crustacea products					
Egg & egg products					
Fish & fish products (including mollusc extract and fish oils)					
Lupin & lupin products					
Milk & milk products					
Peanut & peanut products (including peanut oil)					
Sesame Seed & sesame seed products (including sesame oils)					
Soybean & soybean products (including soybean oils)					
Tree nuts & tree nut products					
Reserved for future allergen					

3.4 ALLERGEN CROSS CONTACT

Yes/No

3.4.1 Except for any allergens listed in Section 3.3, does your company have on site and handle ANY OTHER allergenic substances listed below? **Yes**

IF YES, complete ALL columns with respect to the potential cross contact allergens based on information received through YOUR supply chain AND YOUR manufacturing processes.

***Refer to VITAL procedure and decision tree.* http://www.allergenbureau.net/vital/

3.4.2 All columns must be completed WHERE HIGHLIGHTED

ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY Yes/No	PRESENT ON SAME LINE Yes/No	SOURCE FOOD The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	TOTAL PROTEIN** protein level by VITAL , or specify "particulate" mg/kg
Cereals containing gluten & their products	Yes	No	Cereal [Barley, Rye, Oats, Wheat (gluten)]	Cereal products stored in the warehouse	0
Crustacea & crustacea products	No				
Egg & egg products	Yes	No	Egg	Egg products stored in the warehouse	0
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Milk & milk products	Yes	No	Milk	Milk products stored in the warehouse	0
Peanuts & peanut products (inc peanut oil)	Yes	Yes	Peanut Garlic	Peanut products stored in the warehouse Farm-level cross contact	0 ≤ 2.5
Sesame Seed & sesame products	Yes	No	Sesame	Sesame products stored in the warehouse	0
Soybeans & soybean products (inc soybean oil)	Yes	No	Soy	Soy products stored in the warehouse	0
Tree nuts & tree nut products	Yes	No	Tree Nuts	Tree nut products stored in the warehouse	0
Reserved for future allergen					

3.4.3 Is cross contact allergen present in particulate form in the facility or on same lines? **Yes**

3.4.4 Does the possibility remain that after undertaking control actions specified in 3.2.4 above that particulate cross contact allergenic material will still be present in product ? **No**

3.4.5 Have cross contact allergen levels been assessed using the VITAL procedure? **Yes**

IF YES, were VITAL ACTION levels used to determine precautionary statement? **Yes** Yes/No

Where ACTION LEVEL 2 is indicated, please provide appropriate precautionary statement:

No declarable allergens, as per VITAL calculations. The product is released based on not detected result in a representative sample (LOR 2.5ppm).

3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	NAME OF FOOD (e.g. apple)	DERIVATIVE NAME (e.g. cider vinegar)
Gelatine	beef - collagen	**No**		
	other source	**No**		
Seafood products	Algae/carrageenan	**No**		
	Shellfish (Mollusc)	**No**		
Fungi	Matsutake mushroom	**No**		
	Other mushroom	**No**		
Fruits	Avocado	**No**		
	Banana	**No**		
	Pome fruit - apples, pears	**No**		
	Stone fruit - cherry, peach, plum, apricot.	**No**		
	Berry Fruits - blueberry, kiwifruit, strawberry	**No**		
	Citrus Fruits - grapefruit, lemon, lime, orange	**No**		
Grains, Seeds, Nuts & Spices	Buckwheat	**No**		
	Coconut, poppy, sunflower, etc	**No**		
	Mustard	**No**		
Vegetables	Tomato	**No**		
	Yam	**No**		
	Allium genus - chive, leek, onion, garlic, spring onion	**Yes**	Garlic	
	Legumes - other than peanut soybeans & lupins	**No**		
	Umbelliferae - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel,	**No**		
Yeast & Yeast Products *(including yeast extracts)* *Tick box if hydrolysed or autolysed*		**No**		
Herbs *Tick box if herb / herb extract*		**No**		
Spice *(excluding mustard)* *Tick box if spice / spice extract*		**No**		

3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED
Antioxidants	Butylated hydroxyanisole (BHA)	No	amount added (milligram/kilogram)
	Butylated hydroxytoluene (BHT)	No	amount added (milligram/kilogram)
	Other antioxidants	No	Specify type: amount added (milligram/kilogram)
Added Caffeine *(exclude naturally occurring)*		No	amount added (milligram/kilogram)
Alcohol (Residual)		No	level % v/v: specific gravity if product is alcohol:
Added Fats & Oils	Animal	No	Specify types of fats and oils: Has fatty acid composition been altered? Yes/No Specify the process used to alter composition:
	Vegetable	No	Specify types of fats and oils: If Palm oil is present, is this RSPO certified? Yes/No Has fatty acid composition been altered? Yes/No Specify the process used to alter composition:
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type of vegetable protein: 100% hydrolysis
	Enzyme Hydrolysed	No	Specify type of vegetable protein: 100% hydrolysis
Intense sweetener		No	Name of sweetener / Number / Amount (mg/kg)
Preservatives		No	Name of preservative / Number / Amount (mg/kg)
Flavour enhancers		No	Name of flavour enhancer / Additive number
Added Colours		No	
Added Flavours		No	
Added Salt		No	amount added (milligram/100g)
Added Sugar		No	amount added (gram/100g)
ER EN	List specific component:		Provide relevant details necessary for consumer advice:

ANY OTHER COMPONENT			

3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

FOOD / COMPONENT	PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED	
Animal & Animal products (e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk, collagen from skin and / or hides	**No**	Specify type of animals	
		Specify type of animal derivatives	
		Specify country/ies of origin	
		Describe any heat processing	
Meat & Meat products (e.g. animal flesh, animal organs, meat extracts)	**No**	Specify type of animals *(tick appropriate box)*	
		Specify type of meat derivatives	
		Specify source of meat products	
		Describe any heat processing	
		How do you ensure products are	
Bird & Bird products (e.g. meat, fat, eggs, extracts, feathers, feet, etc.)	**No**	Specify type of birds *(tick appropriate box)*	
		Specify type of bird derivatives	
		Specify source of bird products	
		Describe any heat processing	
Fish & Fish products (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	**No**	Specify type of fish:	
		Specify type of fish derivatives	
		Specify source of fish products	
		Describe any heat processing	
Honey & Honey products	**No**	Specify type of honey or honey	
		Specify source of honey products	
		Describe any heat processing	

4 FOODS REQUIRING PRE-MARKET CLEARANCE

4.1 NOVEL FOODS (Refer Standard 1.5.1 of the Code)

4.1.1 Is this product (or any of its components) listed as a novel food in the standard? **No** Yes/No

4.2 QUARANTINE TREATMENTS

Specify if this product (or any of its components) has been treated with the following:

TREATMENT METHOD	USED ON ANY	SPECIFY TREATED INGREDIENT
Steam sterilisation	**No**	
Ionising (gamma) irradiation	**No**	
Ethylene oxide	**No**	
Other fumigants or sterilants	**No**	

4.3 FOOD PRODUCED USING GENE TECHNOLOGY (Standard 1.5.2)

4.3.1 Are there any ingredients (including food additives, processing aids and enzymes) in this product that come from genetically modified (GM) plants or animals, or are the result of **No** Yes/No

IF NO, specify which of the following are applicable:

- [ ] No GM varieties of this food / ingredient available
- [X] Non GM variety is used
- [ ] Identity preservation program in place
- [ ] Analytical testing confirms absence
- [ ] Verifiable documentation of status
- [ ] Other – Specify

Go to Question 4.3.7 and continue

GM CROSS CONTAMINATION IN FOODS AND INGREDIENTS **Yes/No**

4.3.7. Is this a raw/bulk commodity which is transported by freight/tanker AND where the freight/tanker could have previously been used to transport other GM product? **No**

4.3.8. Is this product manufactured or stored at a production site where genetically modified protein or DNA is used for the manufacture of other products? **No**

4.3.9. Is there an identity preservation system separating non GM and GM components to ensure the absence of genetically modified material in this product? **No**

Specify details:

4.3.10. Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out? **No**

4.3.11. Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg **No**

EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED

4.3.12. (OPTIONAL) Are any ingredients derived from an animal which has been fed with feedstock containing GM ingredients or ingredients derived from GM micro-organisms?

Specify details:

5 NUTRIENTS & CONSUMER INFORMATION CLAIMS

5.1 NUTRITION INFORMATION

5.1.1 Serve size is not relevant for this product.

5.1.2 For nutrition information below, please specify the **UNITS of measure**: [X] grams

Complete nutrient table below. Mandatory nutrients highlighted in blue and bolded, others optional.

NUTRIENT	AVG QUANTITY per 100 g	
Energy	1390 kJ	**Nutrient information is relevant to product AS SUPPLIED**
Protein, total	16.6 g	
- Gluten		
Fat, total	0.73 g	
- saturated	0.25 g	
- transfat		DO NOT leave bolded NIP fields blank. Use numbers, or text "less than" with value; or "unavailable" or "not detected" for gluten.
- polyunsaturated		
- monounsaturated		
Cholesterol		
Carbohydrate	63.7 g	
- sugars	2.43 g	
Dietary fibre, total	9 g	
Sodium	60 mg	
Potassium		

5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances

Specify only one target population for product *(selection ONLY ONE check box)*:

[X] **Adults** [ ] **Young Children** [ ] **Infants**

VITAMINS specify which vitamin	AVG QUANTITY per 100 g

MINERALS specify which minerals	AVG QUANTITY per 100 g

NOTE: there is no permission to FORTIFY foods with this substance indicated with **

Insert any other nutrient or biologically active substance

NAME OF SUBSTANCE	AVG QUANTITY per 100 g	%RDI / serve

5.1.4 Please provide the following analytical data:

% Ash	3.54%
% Moisture	6.45%

Estimation content accounted for per 100 g	100.02

5.1.5 Please specify how the carbohydrate value has been determined:

[ ] Difference as defined in Standard 1.2.8 [ ] Available Carbohydrate as defined in Standard 1.2.8 [ ] Other - specify: [X] Unknown

5.1.6 Please nominate the source used to provide nutrition data in the tables above

Analytical – e.g. Laboratory Tested [ ] Theoretical – e.g. By Calculation. [X]

Please specify the source of data used for the theoretical calculations (e.g. Nuttab, AusNut, NZ food tables, etc)

FSANZ + USDA Database, 2023

5.2 SUITABILITY TO MAKE CERTAIN CLAIMS

Specify if the product is suitable for use in product intended for the following consumer uses.

SPECIFY IF SUITABLE FOR ...		HOW HAS THIS BEEN VALIDATED?	CERTIFICATE AVAILABLE
Halal	Yes	Certified	Yes
Kosher	Yes	Certified	Yes
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	Garlic	No
Lacto-vegetarian	Yes	Garlic	No
Vegan	Yes	Garlic	No

A copy of relevant certificates must be provided as attachments to form

PRODUCT SUITABILITY FOR ...	Yes / No	SPECIFY PARTICULAR CLAIMS	HOW IS CLAIM VALIDATED?
"Free" claims	No		
Sustainability claims	No		
Humane treatment	No		
Any other claims	No		

6 DURABILITY, PACKAGING AND SUPPLY CHAIN

6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT AS SUPPLIED unopened		PRODUCT - ONCE IN USE	
Specify shelf life	Minimum 18	**Months**	N/A	**Months**
Temperature control during storage	Is required ?	**No**	Is required ?	**No**
			Specify range:	
Temperature control during transport	Is required ?	**No**		
Specify any OTHER storage requirements:	Store in a cool, dry place, away from direct sunlight		Store in a cool, dry place, away from direct sunlight	

6.1.2 Specify the type of date mark to be used: **Best before**

Refer to AFGC Date Marking Guide

6.2 POTENTIAL HAZARDS

6.2.1 Are there any potential hazards associated with the product ? **No** Yes/No

6.3 TRANSPORT

How is product transported and packaged? Packaged for catering/manufacturing supply

6.4 TRADE MEASUREMENT

6.4.1 Specify which method of trade measurement is used: **Net quantity**

6.4.2 What is the package size	25 or 15 or 1	**kg**	(specify unit of measure)
6.4.3 Target Fill (if applicable)	25 or 15 or 1	**kg**	(specify unit of measure)
6.4.4 Drained Weight (if applicable)			(specify unit of measure)

6.4.5 IF AQS is used, what is the statistical variance in the fill measurement?

6.5 TRACEABILITY

Please provide any general comments about the traceability coding used on the product:

Please specify the following where applicable:

TRACKING CODE	UNIT				SHIPPER (if applicable)			
Type of Primary Coding (*Please TICK as appropriate*)	X	Date code		Batch number	X	Date code	X	Batch number
	X	Product code	X	Lot number	X	Product code		Lot number
Method of coding	Label				Label			
Location of code	Side				Front			
Number of characters in code	9 (subject to change)				5.00			
Example of coding format	FRUTEX100				25100			
Coding translation	Supplier Code				Julian Code			

6.6 PRODUCT PACKAGING

6.6.1 Are tamper evident controls included in the packaging design? **Yes** Yes/No

6.6.2 Has unit packaging been assessed for migration of substances into food? **No** Yes/No

6.6.3 Are engineered nanoparticles present in unit packaging? **No** Yes/No

6.6.4 Are you a signatory to relevant packaging stewardship in Australian or NZ ? **No** Yes/No

6.6.5 Provide a general description of unit packaging:

Carton with aluminum foil bag which has an inner polyethylene liner (25kg) or Carton with blue polyethylene liner (15kg) or food grade pouch with heat seal closure (1kg).

6.6.6 Complete the following table for questions related to packaging of unit package and/or shipper

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Carton (25kg)	Pouch (1kg)
Specify components / material used in packaging	Ceramic	**No**	**No**
	Glass	**No**	**No**
	Metal	**No**	**No**
	Paper / cardboard	**Yes**	**No**
	Packing materials	**No**	**No**
	Plastics	**Yes**	**Yes**
	Specify plastic coding symbol number	N/A	
	% of total using recycled component	N/A	
Seal	What is the seal method?	Tape and heat	

Dimensions	Height (mm)	N/A	
	Width (mm)	N/A	
	Depth (mm)	N/A	

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet N/A kg

6.7.2 Stack height of loaded pallet N/A cm

6.7.3 Specify the type of pallet [X] Wooden [ ] Plastic [ ] Other

6.7.4 What is the pallet pattern [ ] Column stack [ ] Interlocking

6.7.5 Number of : units per shipper N/A shippers per pallet N/A

layers per pallet N/A

7 SPECIFICATIONS FOR COMPLIANCE

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

7.1 ORGANOLEPTIC SPECIFICATIONS

(Examples may include flavour, colour, aroma, texture etc)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Colour	Off-white to yellow with some seasonal colour variation	Visual Inspection	Yes	No
Flavour	Strong, pungent	Sensory Analysis	Yes	No
Aroma	Clean, strong, true to type	Sensory Analysis	Yes	No

7.2 PHYSICAL SPECIFICATIONS

(Examples may include particle size, shape, specific gravity, metal detection, foreign matter tolerances, physical defect tolerances etc as appropriate for the product)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Extraneous Matter	≤ 0.75 %	ASTA 14.0	No	No
Bulk Index	145 - 170 g / 250 mL	QP005	Yes	No
Particle Size	≤ 5 % retained on 3 mm	QP001	Yes	No
	≤ 20 % through 850 µm	QP001	Yes	No

7.3 MICROBIOLOGICAL SPECIFICATIONS

(Examples may include standard plate count, yeasts & moulds, coliforms, salmonella, listeria etc)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
E. Coli	≤ 10 cfu/g	AOAC 991.14	Yes	No
Salmonella	Not Detected in 25 g	Food Biotech 29	Yes	No
Total Plate Count	≤ 100 000 cfu/g	AS 5013.5	Yes	No
Yeast	≤ 1 000 cfu/g	AOAC 2014.05	Yes	No
Mould	≤ 1 000 cfu/g	AOAC 2014.05	Yes	No
Coliforms	≤ 100 cfu/g	AOAC 991.14	Yes	No

7.4 CHEMICAL SPECIFICATIONS

(Examples may include pesticide residue screen, antibiotic residue screen, heavy metal screen, aflatoxins screen, salt, acid, pH, moisture, brix, Aw, Nutrition Information Test, etc)

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Moisture	≤ 8 %	Mettler Infra Red Dryer	Yes	No
Water Activity	≤ 0.69	Rotrinic Water Activity Meter	Yes	No

8 COMMENTS / ADDITIONAL INFORMATION

8.1 Do you have any comments or additional information ? **Yes** Yes/No

Question Number	Line Number	Comments
6.1	1	Once opened, product's shelf life must be assesed by customer based on the individual storage conditions.
3.3	314	Level of naturally occurring sulphites may vary batchly due to seasonal variation
7.1	818	Colour, flavour and aroma may vary batchly due to seasonal variation
Note		The information given is based on our current knowledge and experience and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests.
Note		CoA only for pack sizes greater than 1 kg
6.1.1	*	If stored as advised, shelf life is minimum eighteen (18) months for 25kg/15kg and twelve (12) months for 1kg from date of packing.

8.2 ADDITIONAL MANUFACTURING SITE INFORMATION (if required)

When nominating product is supplied from more than one manufacturing site, the details provided must be

	COMPANY NAME			
SITE: #4	NUMBER / STREET / SUBURB			
	STATE / COUNTRY / POST CODE			

	COMPANY NAME			
SITE: #5	NUMBER / STREET / SUBURB			
	STATE / COUNTRY / POST CODE			

	COMPANY NAME			
SITE: #6	NUMBER / STREET / SUBURB			
	STATE / COUNTRY / POST CODE			

Certifcates and supporting documents

Insert current certificates or documen ts into this workpage relevant to support information provided in PIF or alternatively provide the certificates or documents separately as attachments with the PIF

Insert a copy of a certificate either as a graphic image (jpeg) or as a document, or select "INSERT" and "Object" to insert a word or text document.