[PIF Unique ID] **f32659ed-ec67-4a6e-9d4f-7565cfa22e5b**

## Product Information Form

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IMPORTANT: The AFGC intends the PIF template as a guide only – it should not be relied upon as, or used as a substitute for, legal advice. Suppliers and customers are responsible for ensuring their own compliance with applicable obligations in the Food Standards Code, food legislation, other applicable laws (including the Australian Consumer Law) and the terms of their contractual arrangements.

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PIF VERSION 6.0

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 **2/12/2022**

| | |
|---|---|
| PIF Document Status<br>**Final** | Company Document Number<br>**44330** |
| Issue Date<br>**29/11/2022** | Issue Number<br>**10** |
| Name Completed by<br>**Stephanie Desler** | Title Completed by<br>**Regulatory Affairs** |
| Name Approved by<br>**Amanda Hawkins** | Title Approved by<br>**Regulatory Affairs Manager** |

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

Product Name **Gelatine 140 Bloom 20 Mesh**

Comments **Iss 10 SD 29/11/2022 3 yearly PIF review**
**Sec 2 Included ingredient details (PA list format)**
**Sec 3.2.1 Updated allergen info (sulphites residual, not naturally occurring)**
**Sec 7 Updated shelf life conditions**

## 1.1 Company Information

Company Logo

Company Name **H. J. Langdon & Co Pty Ltd**

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Company ABN or equivalent **89 006 641 701**

Trading Name **Langdon Ingredients**

## Business Address

| Street Number | Street Name | Suburb/City |
|---|---|---|
| **525** | **Mt.Derrimut Road** | **Derrimut** |
| **State/Territory** | **Country** | **Postcode** |
| **VIC** | **Australia** | **3026** |

## Postal Address

| Post Address | Suburb/City | |
|---|---|---|
| **P O Box 596** | **Sunshine** | |
| **State/Territory** | **Country** | **Postcode** |
| **VIC** | **Australia** | **3020** |

## Key Contact for inquiries

| Name | Position Title | |
|---|---|---|
| **Technical Officer** | **Technical Department** | |
| **Email Address** | **Phone** | **Fax** |
| **technical@hjlangdon.com** | **61 3 8360 2600** | **61 3 8368 2365** |

**Manufacturer Information**

**Company Name**

Approved Supplier 20425



## 2. Product Information

Product Name **Gelatine 140 Bloom 20 Mesh**

Product Code **44330**

Barcode - Product **N/A**

Product Description **A light coloured edible Beef Skin (Type B) Gelatine powder, soluble in hot water to form a clear solution with a characteristic bouillon like taste and odour. Suitable for human consumption.**

Legal Description **Gelatine**

Suggested Labelling Description **Gelatine**

Are you selling this item to a health facility (e.g. hospital, aged care, mental health facility, nursing home)? (Y/N) **No**

## 2.1 Ingredient Declaration

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## 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 (Y/N) | No approved GM varieties available |
|---|---|---|---|---|
| I | Gelatine from Beef | 100.00% | N | Y |

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## 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 | Sulphur Dioxide | Y | | | | E220 | Processing Aid |
| PA | Hydrogen Peroxide | N | N | N | N | N/A | Sch18-6 Permitted processing aids used in packaged water and in water used as an ingredient. |
| PA | Sodium Sulphide | Y | | | | N/A | Sch18-9 Permitted processing aids - various technological purposes |
| PA | Sodium Hydroxide | N | N | N | N | N/A | Sch18-2 Generally permitted processing aids |
| PA | Sodium Metabisulphite | Y | | | | N/A | Sch18-6 Permitted processing aids used in packaged water and in water used as an ingredient. |
| PA | Sulphuric Acid | Y | | | | N/A | Sch18-2 Generally permitted processing aids |
| PA | Citric Acid | N | N | N | N | E330 | Processing Aid |
| PA | Perlite | N | N | N | N | N/A | Sch18-2 Generally permitted processing aids |
| PA | Hydrochloric Acid | N | N | N | N | E507 | Processing Aid |

Ingredient List **Gelatine from Beef**

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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 **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 **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 **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) |
|---|---|---|---|---|---|---|---|
| Gelatine from Beef | 100.00% | Australia | Brazil | New Zealand | China | South Africa | Mexico |

Is the Product to be sold in Australia? **Yes**

What is the total minimum % of Australian ingredients in this product? **50.000**

Comments **Other Statement: Made in Australia with at least 50% Australian 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

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| | |
|---|---|
| Bee pollen | Is an advisory statement required about the food or ingredient? **No** |
| A food containing bee pollen as an ingredient | Is an advisory statement required about the food or ingredient? **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? **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? **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? **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? **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? **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? **No** |
| A food that contains aspartame or aspartame-acesulphame salt. | Is an advisory statement required about the food or ingredient? **No** |
| A food that contains quinine. | Is an advisory statement required about the food or ingredient? **No** |
| A food that contains guarana or extracts of guarana. | Is an advisory statement required about the food or ingredient? **No** |
| A food that contains added phytosterols, phytostanols or their esters. | Is an advisory statement required about the food or ingredient? **No** |

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| | |
|---|---|
| A cola beverage that contains added caffeine. | Is an advisory statement required about the food or ingredient? **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? **No** |
| Propolis. | Is an advisory statement required about the food or ingredient? **No** |
| A food that contains propolis as an ingredient. | Is an advisory statement required about the food or ingredient? **No** |
| Unpasteurised egg products. | Is an advisory statement required about the food or ingredient? **No** |
| Unpasteurised milk. | Is an advisory statement required about the food or ingredient? **No** |
| Unpasteurised liquid milk products. | Is an advisory statement required about the food or ingredient? **No** |
| Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol) | Is an advisory statement required about the food or ingredient? **No** |

Mandatory warning statement - royal jelly

Is the food or does the food contain royal jelly (Y/N) **No**

### 3.2.1 Allergens

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## Allergens Summary

| Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid | Allergen Type | Source Name | Naturally occurring sulphites (mg/kg) | Residual or carryover sulphites (mg/kg) | Added sulphites (mg/kg) | Total sulphites (mg/kg) |
|---|---|---|---|---|---|---|
| Gelatine from Beef | Added Sulphites (in concentrations of 10mg/kg or more) | Sulphur Dioxide (220) | 0 | 100 | 0 | 100 |

| | |
|---|---|
| **Naturally occurring sulphites** | Not present |
| **Cereals (including hybridised strains thereof) if they contain gluten** | Not present |
| **Wheat (including its hybridised strain) irrespective of whether it contains gluten** | Not present |
| **Crustacea** | Not present |
| **Egg** | Not present |
| **Fish** | Not present |
| **Mollusc** | Not present |
| **Milk** | Not present |
| **Peanut** | Not present |
| **Soybean** | Not present |
| **Sesame Seed** | Not present |
| **Tree Nuts** | Not present |
| **Lupin** | Not present |
| **International Allergens** | Not present |

Allergens to be declared:

| Type | Values |
|---|---|
| Allergen ANZ | Gelatine from Beef Added Sulphites (in concentrations of 10mg/kg or more) |

### 3.2.2 Cross Contact Allergens

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### Cross Contact Allergens Summary

| Present in same facility (Yes/No) | |
|---|---|
| Naturally occurring sulphites | No |
| Cereals (including hybridised strains thereof) if they contain gluten | No |
| Wheat (including its hybridised strain) irrespective of whether it contains gluten | No |
| Crustacea | No |
| Egg | No |
| Fish | No |
| Mollusc | No |
| Milk | No |
| Peanut | No |
| Soybean | No |
| Sesame Seed | No |
| Tree Nuts | No |
| Lupin | No |
| International Allergens | No |

**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)? **No**

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

## 3.3 Additional Information Requirements

### Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?
**No**

### Food/Component

Sub-Food/ Component

### Gelatine

Beef - collagen

Present?
**Yes**

Other source

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Present?
**No**

## Antioxidants

### Butylated hydroxyanisole

Present?
**No**

### Butylated hydroxytoluene

Present?
**No**

### Other Antioxidants

Present?
**No**

## Alcohol (Residual) and ethanol

Present?
**No**

## Added fats and oils

### Animal

Present?
**No**

### Vegetable

Present?
**No**

## Hydrolysed vegetable proteins

### Acid hydrolysed

Present?
**No**

### Enzyme hydrolysed

Present?
**No**

## Added colours

Present?
**No**

## Added flavours

Present?
**No**

## Added salt

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

Present? (1)
**No**

## Added sugar

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

Present? (1)
**No**

Any Other Component

## 4.1 Novel Foods

**Novel Foods Summary**

**This product, including all of its components, are not listed as novel foods in the standard**

If assessed:

## 4.2 Food Produced using Gene Technology

| | |
|---|---|
| **Reason (where not GM)** | |
| **No approved GM varieties available** | Y |

## 4.3 Quarantine Information

**Link to the Bicon website: click here**

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

**Quarantine treatments Summary**

| Ingredient, Food Additive, Vitamin or Mineral, Processing Aid | Steam sterilisation |
|---|---|
| Gelatine from Beef | Y |

| | |
|---|---|
| **Irradiation** | N |
| **Ethylene oxide** | N |
| **Fumigation** | N |
| **Other** | N |

Comments

**Steam Sterilisation used on: Gelatine (138°C for 4 seconds or equivalent)**

**This product is not suitable/permitted for use in animal feed (Stock feed/Pet food), animal supplements, fertilisers or growing purposes. (Definition of permitted being an Australian Biosecurity Import permit)**

## 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.**

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## Energy

| | | Average Quantity per 100 g/mL | Average Quantity per 100 g/mL (optional) |
|---|---|---|---|
| Energy<br>- | | 1500<br>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) | | 88 |
| - Gluten | | |
| Fat, total (g) | | 0 |
| -saturated (g) | | 0 |
| -trans (g) | | |
| -polyunsaturated (g) | | |
| -monounsaturated (g) | | |
| Cholesterol (mg) | | |
| Carbohydrate (g) | | 0 |
| -sugars (g) | | 0 |
| Dietary fibre, total (g) | | |
| Sodium (mg) | | 250 |
| Potassium (mg) | | 0 |
| Phosphorus (mg) | | |

## Target Population

Food for target population **Any other food**

## Information about the food or product

If Solid, select Solid Type
**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

Laboratory analysis of the food

If laboratory tested; Specify Date of testing
**1/12/2010**

% Ash:
**3.000**

% Moisture:
**12.00**

## 6.1 Nutrition, Health and Related Claims

Are you making a Nutrition content and/or Health claim in relation to this product? (Y/N) **No**

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## 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)
**No**

#### The Glycaemic Index (GI)

GI logo will be or can be used (Y/N)
**No**

#### Treatwise

Will the "Be Treatwise" logo be used? (Y/N)
**No**

Other logo or symbol? (Y/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? |
|---|---|---|---|
| **Yes** | **Yes** | **Halal Certified** | **Product Certification** |

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

#### Certifying Body

| Other | Other Certifying Body | Certificate Number | Certificate Expiry date |
|---|---|---|---|
| ☑ | **Western Australian Halal Authority** | **AH 4590** | **31/12/2022** |

#### Kosher

| Specify if suitable for Kosher? (Y/N) | Claim can be made? (Y/N) | Specify Particular Claim | How has this been validated/substantiated? |
|---|---|---|---|
| **Yes** | **Yes** | **Kosher Certified** | **Product Certification** |

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

#### Certifying Body

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| Other | Other Certifying Body | Certificate Number | Certificate Expiry date |
|---|---|---|---|
| ☑ | **Holy Kosher** | **50787279** | **31/03/2023** |

### 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

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Specify if suitable for Sow stall free
**No**

Claim can be made?
**No**

Free range

Specify if suitable for Free Range
**No**

Claim can be made?
**No**

### 6.3.7 Other

Derived from naturally occurring ingredients

Derived from a natural process without chemical modification

Additional Claim

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

Best Before ☑

Specify Shelf Life
**1825**

Period
**Days**

Temperature control required during storage?
**Yes**

If yes, select from dropdown
**Never Warmer than**

Temperature
**1°C - 35°C**

Temperature control required during transport?
**Yes**

If yes, select from dropdown
**Never Warmer than**

Temperature
**1°C - 35°C**

Product once in use - Resealable pack or bulk container

Specify Shelf Life
**1825**

Period
**Days**

Temperature control required during storage?
**Yes**

If yes, select from dropdown
**Never Warmer than**

Temperature
**1°C - 35°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

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Comments **Store in a cool, dry area, away from direct sunlight. R.H. 65% max.**

## 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 ☑

| Method of Coding | Location of Code | |
|---|---|---|
| **Label** | **label on base of bag** | |
| Number of characters in code | Example of code format | Code translation |
| **8** | **10092123** | **yymm2xxx (x = consecutive number)** |

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)? **No**

Comments **SDS available.**

## 11.0 Product Packaging & 11.1 Packaging Materials

Is the product packaged? **Yes**

Packaging stewardship

Is your business a signatory to the Australian Packaging Covenant or other packaging stewardship program? Not a signatory ☑

**Link to Packaging Covenant**click here

Sealing

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

What is the method of sealing the Secondary packaging?

Tamper evident

Is the packaging tamper evident? **Yes**

Colour

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Pack Size

Pack size: **25.000**
Unit of Measure: **kg**

Dimensions (external)

Primary Pack

Height: **600.000**
Unit of Measure: **mm**

Width: **400.000**
Unit of Measure: **mm**

Depth: **150.000**
Unit of Measure: **mm**

Secondary Pack

## 11. 1 Packaging Materials

### Materials List

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

Comments **Polyethylene lined multi walled paper sacks**

## 11.2 Pallet Configuration

Is the product delivered on a pallet? **Yes**

Gross weight of loaded pallet (kg) **1000.000**

Stack height of loaded pallet (cm) **800.000**

Specify the type of pallet (material)

Wood ☑

What is the pallet pattern?

Other ☑

Number of units per shipper **1**

Number of shippers per pallet **40**

Number of layers per pallet **6**

## 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.

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### 12.2 Physical Specifications

| Test/Parameter | Specification | Test Method | C of A Available? | C of C Available? |
|---|---|---|---|---|
| Particle Size* | 20 Mesh | BAD 09 | N | Y |
| Bloom* | 135-153 grams | LAB 110 | Y | N |

Comments ***Indicates testing conducted by supplier.**

### 12.3 Microbiological Specifications

| Test/Parameter | Specification | Test Method | C of A Available? |
|---|---|---|---|
| Standard Plate Count* | 1,000 cfu/g max | LAB 220 | Y |
| Coliforms* | ND/g | LAB 230 | Y |
| E.coli* | ND/g | LAB 230 | Y |
| Salmonella* | ND/25g | LAB 240 | Y |

Comments ***Indicates testing conducted by supplier.**

### 12.4 Chemical Specifications

| Test/Parameter | Specification | Test Method | C of A Available? | C of C Available? |
|---|---|---|---|---|
| Ash (Ignition Residue)* | 3.0% max | LAB 140 | Y | N |
| pH* | 5.0 - 6.0 | LAB 113 | Y | N |
| Sulphur Dioxide* | 100 mg/kg max | LAB 150 | Y | N |
| Moisture* | 12.0% max | LAB 141 | Y | N |
| Arsenic* | 1ppm max | LAB 130 | N | Y |
| Lead* | 2ppm max | LAB 130 | N | Y |
| Heavy Metals* | 40ppm max | LAB 130 | N | Y |

Comments ***Indicates testing conducted by supplier.**

## 13. Company Specific

Company Specific Comments **The Food Safety Program been independently audited and certified.**
**Certifying Body: SGS - FSSC 22000.**
**Expiry Date: 15 October 2024**

Company Specific Attachment(s) **000011279:FSSC 22000 - Australia - Exp 15 Oct 2024.pdf**

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

## 15. Summary of Statements and Claims

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Summary of Statements and Claims

| Type | Values |
|---|---|
| Ingredients List | Gelatine from Beef |
| % Australian content | 50.000 |
| Characterising Component | No Characterising Component Declared. |
| Allergens | Are there allergens formulated into the product? - Yes. |
| Display field for Allergens | Gelatine from Beef Added Sulphites (in concentrations of 10mg/kg or more) |
| 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 | Has the product undergone a quarantine treatment? - Yes. |
| List of ingredients and treatments | Gelatine from Beef Steam sterilisation |
| Palm Oil | No Palm Oil or Derivatives Declared. |
| Kosher Claim | Kosher Certified |
| Halal Claim | Halal Certified |

## 16. Checklist

PIF Status **Final**

Summary of Attachments

| Type | Values | |
|---|---|---|
| 6.3.7.23 | WA HALAL Certificate - Exp 31 Dec 2022.pdf | 000011276 |
| 6.3.7.23 | Kosher - Exp 31 March 2023.pdf | 000011277 |
| 10.0.0.14 | 44330 SDS.pdf | 000011278 |
| 13.0.0.4 | FSSC 22000 - Australia - Exp 15 Oct 2024.pdf | 000011279 |

Empty Mandatory Field

**[6.3 Certification, Endorsement and Other Claims]**

Specify if suitable for Derived from naturally occurring ingredients

Claim can be made? [x2]

Specify if suitable for Derived from a natural process without chemical modification

**[3.2.1 Allergen(s)]**

Labelling exemption

**[3.2.1 Allergens Details]**

Derivative name

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N)

## Reference Imported v5

Reference Imported v5 **000003930:44330.xlsx**

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