[PIF Unique ID]* **9d165511-dd21-4d88-a639-b96bb7e70d19**

## 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 **31/07/2024**

| PIF Document Status | Company Document Number |
|---|---|
| **Final** | **POTATO13** |
| Issue Date | Issue Number |
| **12/09/2022** | **11** |
| Name Completed by | Title Completed by |
| **Technical Queries** | **Technical Queries** |
| Name Approved by | Title Approved by |
| **Dianne Sekeres** | **Senior Food Technologist** |

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

Product Name **POTATO FLAKES**

## 1.1 Company Information

Company Logo

[redacted]

SCALZO
PARTNERS IN FOOD, QUALITY & INNOVATION

[redacted]

Company Name **Scalzo Food Industries**

Trading Name **Scalzo Food Industries**

### Business Address

| Street Number | Street Name | Suburb/City |
|---|---|---|
| **167** | **Kensington Rd** | **West Melbourne** |
| State/Territory | Country | Postcode |
| **VIC** | **Australia** | **3003** |

### Postal Address

| Post Address | Suburb/City | |
|---|---|---|
| **PO BOX 1133** | **Kensington** | |
| State/Territory | Country | Postcode |
| **VIC** | **Australia** | **3031** |

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## Key Contact for inquiries

| Name | Position Title |
|---|---|
| **Tech Queries** | **Tech Queries** |

| Email Address | Phone | Fax |
|---|---|---|
| **techqueries@scalzofoods.com.au** | **+61 3 9245 7000** | **+61 3 9245 7050** |



## 2. Product Information

| | |
|---|---|
| Product Name | **POTATO FLAKES** |
| Product Code | **POTATO13** |
| Barcode - Product | **NA** |
| GTIN | **NA** |
| Product Description | **Product is produced from mature, sound potatoes which have been washed, peeled, trimmed, blanched and dried into potato flakes.** |
| Legal Description | **Potato Flakes** |
| Suggested Labelling Description | **Potato** |
| Are you selling this item to a health facility (e.g. hospital, aged care, mental health facility, nursing home)? (Y/N) | **N (No)** |

## 2.1 Ingredient Declaration

### Ingredient Summary

| Substance Type | Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid | % of total Average (Enter either a number or NS for Not Specified) | Characterising Component (Y/N) | Characterising Component (%) | Food Standards Code Additive No or EC (as applicable) | Identity preservation program in place | Analytical testing confirms absence | Other |
|---|---|---|---|---|---|---|---|---|
| I | Potato | >99 | Y | 99 | | Y | Y | |
| I | Sodium Acid Pyrophosphate | NS | N | | Emulsifier (450) | | | Y |
| I | Sodium Bisulphite | 0.04 | N | | Preservative (222) | | | Y |
| I | Citric Acid | NS | N | | Acidity Regulator (330) | | | Y |

### Processing Aids Summary

| Substance Type | Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid | Allergens (Y/N/NS) | Allergen(s) ANZ (Y/N/NS) | Allergen(s) International (Y/N/NS) | Potential for Cross Contact Allergen(s) to be present (Y/N/NS) | Food Standards Code Additive No or EC (as applicable) | Permitted class name |
|---|---|---|---|---|---|---|---|
| PA | Mono- and di-glycerides of fatty acids | N | N | N | N | Emulsifier 471 | Standard 1.3.3.9 |

| | |
|---|---|
| Ingredient List | **Potato (99% min), Emulsifier (450), Preservative (222), Acidity Regulator (330)** |
| Addition Check | **99.040** |

## Code Standards Compliance

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This product complies with the Australia New Zealand food Standards Code; and in addition to the information provided specifically in this form, and without limitation to compliance with any other part of the Code, the product complies with the following Standards where applicable:

| | |
|---|---|
| Standard 1.4.1 - Contaminants & Natural Toxicants | **Y (Yes)** |
| Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or Maximum Residue Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981 in New Zealand | **Y (Yes)** |
| Standard 1.4.4 - Prohibited & Restricted Plants & Fungi where applicable, and that where such certification relies on third party audits, analysis, industry codes, or equivalence of international standards to demonstrate compliance, that certificates are current and available | **Y (Yes)** |

## 2.2 Country of Origin

**Country of Origin Summary**

| Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid | Percentage of Total (Average) | Country of Origin (1) |
|---|---|---|
| Potato | >99 | United States |
| Sodium Acid Pyrophosphate | NS | United States |
| Sodium Bisulphite | 0.04 | United States |
| Citric Acid | NS | Colombia |

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

## 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?<br>**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?<br>**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?<br>**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?<br>**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?<br>**N (No)** |
| A food that contains aspartame or aspartame-acesulphame salt. | Is an advisory statement required about the food or ingredient?<br>**N (No)** |
| A food that contains quinine. | Is an advisory statement required about the food or ingredient?<br>**N (No)** |
| A food that contains guarana or extracts of guarana. | Is an advisory statement required about the food or ingredient?<br>**N (No)** |
| A food that contains added phytosterols, phytostanols or their esters. | Is an advisory statement required about the food or ingredient?<br>**N (No)** |
| A cola beverage that contains added caffeine. | Is an advisory statement required about the food or ingredient?<br>**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?<br>**N (No)** |
| Propolis. | Is an advisory statement required about the food or ingredient?<br>**N (No)** |
| A food that contains propolis as an ingredient. | Is an advisory statement required about the food or ingredient?<br>**N (No)** |
| Unpasteurised egg products. | Is an advisory statement required about the food or ingredient?<br>**N (No)** |
| Unpasteurised milk. | Is an advisory statement required about the food or ingredient?<br>**N (No)** |
| Unpasteurised liquid milk products. | Is an advisory statement required about the food or ingredient?<br>**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?<br>**N (No)** |

Mandatory warning statement - royal jelly

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

## 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 | Naturally occurring sulphites (mg/kg) | Residual or carryover sulphites (mg/kg) | Added sulphites (mg/kg) | Total sulphites (mg/kg) | Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) |
|---|---|---|---|---|---|---|---|---|---|
| Sodium Bisulphite | Added Sulphites (in concentrations of 10mg/kg or more) | No Exemption No Labelling Exemption | Sodium bisulphite | Sodium bisulphite | Not Applicable 0 | Not Applicable 0 | Less than or < 400 | 400 | N |

Allergens to be declared:

| Type | Values |
|---|---|
| Allergen ANZ | Sodium Bisulphite Added Sulphites (in concentrations of 10mg/kg or more) |

Comments **200-400mg/kg added**

## 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)**

## 3.3 Additional Information Requirements

Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?
**Y (Yes)**

If yes, what is the classification of the type of palm oil and palm oil products?

Other palm-based derivatives and fractions

Is it RSPO certified?
**Y (Yes)**

If certified, what is the certification status?

MB = Mass Balance

Certificate number
**RSPO SC 00165**

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SG = Segregated

Certificate number
**RSPO SC 00165**

Has fatty acid composition been altered?
**Y (Yes)**

If yes, specify the process used to alter the composition
**Fully hydrogenated**

## Food/Component

Sub-Food/ Component

## Gelatine

Beef - collagen

Present?
**N (No)**

Other source

Present?
**N (No)**

## Antioxidants

Butylated hydroxyanisole

Present?
**N (No)**

Butylated hydroxytoluene

Present?
**N (No)**

Other Antioxidants

Present?
**N (No)**

## Alcohol (Residual) and ethanol

Present?
**N (No)**

## Added fats and oils

Animal

Present?
**N (No)**

Vegetable

## Hydrolysed vegetable proteins

Acid hydrolysed

Present?
**N (No)**

Enzyme hydrolysed

Present?
**N (No)**

## Added colours

Present?
**N (No)**

## Added flavours

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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

Comments **EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED**

## 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.**

Energy

| | | | |
|---|---|---|---|
| Energy<br>- | | **Average Quantity per 100 g/mL**<br>**1560**<br>**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

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| | | Average Quantity per 100 g/mL |
|---|---|---|
| Protein, total (g) | | 6.7 |
| - Gluten | | |
| Fat, total (g) | | 2.4 |
| -saturated (g) | | 1.3 |
| -trans (g) | | 0 |
| -polyunsaturated (g) | | |
| -monounsaturated (g) | | |
| Cholesterol (mg) | | 0 |
| Carbohydrate (g) | | 77.4 |
| -sugars (g) | | 0.6 |
| Dietary fibre, total (g) | | 5.3 |
| Sodium (mg) | | 38 |
| Potassium (mg) | | 1600 |
| 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

Laboratory analysis of the food

If laboratory tested; Specify Date of testing
**12/11/2008**

% Ash:
**3.300**

% Moisture:
**4.900**

## 6.1 Nutrition, Health and Related Claims

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

## 6.1.2 Nutrient Profile Score (NPS) or Health Star Rating (HSR) calculation information (no responses in section)

## 6.2 Front of Pack Labelling (no responses in section)

## 6.3 Certification, Endorsement and Other Claims

This table is to be completed to provide information to assist your customer to determine the suitability of the product for use in certain products or to make certain claims.

Claim Type

### 6.3.2 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)** | **Certified** | **Certified** |

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

Certifying Body

| Australian Halal Food Services | Certificate Number | Certificate Expiry date |
|---|---|---|
| | **na** | **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? |
|---|---|---|---|
| **Y (Yes)** | **Y (Yes)** | **Certified** | **Certified** |

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

Certifying Body

| Kosher Australia | Certificate Number | Certificate Expiry date |
|---|---|---|
| | **na** | **9/08/2022** |

### 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)** | **Suitable** | **Suitable** |

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)** | **Suitable** | **Suitable** |

Vegan

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

### 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** |

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Rainforest Alliance

| Specify if suitable for Rainforest Alliance | Claim can be made? |
|---|---|
| **No** | **No** |

### 6.3.6 Animal welfare

Animal Welfare Approved Scheme

| Specify if suitable for Animal Welfare Approved Scheme | Claim can be made? |
|---|---|
| **No** | **No** |

Marine Stewardship

| Specify if suitable for Marine Stewardship | Claim can be made? |
|---|---|
| **No** | **No** |

Dolphin Friendly

| Specify if suitable for Dolphin Friendly | Claim can be made? |
|---|---|
| **No** | **No** |

Sow stall free

| Specify if suitable for Sow stall free | Claim can be made? |
|---|---|
| **No** | **No** |

Free range

| Specify if suitable for Free Range | Claim can be made? |
|---|---|
| **No** | **No** |

### 6.3.7 Other

Derived from naturally occurring ingredients

| Specify if suitable for Derived from naturally occurring ingredients | Claim can be made? |
|---|---|
| **No** | **No** |

Derived from a natural process without chemical modification

| Specify if suitable for Derived from a natural process without chemical modification | Claim can be made? |
|---|---|
| **No** | **No** |

Additional Claim

| Specify if suitable for Additional Claim | Claim can be made? |
|---|---|
| **No** | **No** |

## 7. Shelf Life

**Link to the AFGC Date Marking Guide:click here**

Product as supplied - Unopened pack or bulk container

Type of date mark applied

Packed On

| Specify Shelf Life | Period |
|---|---|
| **24** | **Months** |

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Temperature control required during storage?
**N (No)**

Temperature control required during transport?
**N (No)**

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

Comments **Store in a cool dry area**

## 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 | |
|---|---|---|
| **See below** | **On label** | |
| Number of characters in code | Example of code format | Code translation |
| **8** | **PA123456** | **Unique PO linked to supplier batch** |

SHIPPER (if applicable)

Type of primary coding

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

Comments **Unique PO linked to supplier batch**

## 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? 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? **Y (Yes)**

If yes, describe the nature of the tamper evident feature **Paper bags sealed with hot glue**

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Colour

Pack Size

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

Dimensions (external)

Primary Pack

Secondary Pack

| Height | Unit of Measure |
|---|---|
| **134.000** | **mm** |

| Width | Unit of Measure |
|---|---|
| **750.000** | **mm** |

| Depth | Unit of Measure |
|---|---|
| **420.000** | **mm** |

## 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? | Further details information |
|---|---|---|
| Y | N | Bags |

Comments **Paper bags sealed with hot glue**

## 11.2 Pallet Configuration

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

Gross weight of loaded pallet (kg) **471.000**

Specify the type of pallet (material)

Wood ☑

What is the pallet pattern?

| Number of units per shipper | Number of shippers per pallet | Number of layers per pallet |
|---|---|---|
| **1** | **40** | **8** |

## 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? |
|---|---|---|---|
| Flavour | Typical of potato, free from off or objectionable flavours | Organoleptic | N |
| Appearance | Free Flowing Flakes | Visual | N |
| Colour | Natural, White to Cream | Visual | N |
| Odour | Typical of potato, free from off or objectionable odours | Organoleptic | N |

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### 12.2 Physical Specifications

| Test/Parameter | Specification | Test Method | C of A Available? |
|---|---|---|---|
| Passed through 425 micron (standard mesh) | 12% max | Sieve | N |
| Major defects (any piece of product brown, black or scorched(orange) larger than 1/8" but less than 5/16" in any dimension) | 3/100g | Visual | Y |
| Minor Defects (any piece of brown,black,discoloured or scorched piece larger than 1/16" but less than 1/8" in any dimension) | 12/100g | Visual | Y |
| Laminates (Shell-a scorched or hard piece of gelatinised potato of any size which does not break with gentle pressure and which does not rehydrate during reconstitution of the product,Wet-a soft piece of potato that when rolled between finger tips may beome a dough ball.Wet laminates may demonstrate | 5/100g | Visual | Y |
| Foreign Material | Absent | Visual | N |

### 12.3 Microbiological Specifications

| Test/Parameter | Specification | Test Method | C of A Available? |
|---|---|---|---|
| Standard Plate Count | 10,000 cfu/g max | AOAC | Y |
| Yeast & Mould | 10 cfu/g max | AOAC | Y |
| Coliforms | 10 cfu/g max | AOAC | Y |
| E. coli | Negative/g | AOAC | Y |
| Salmonella | Absent/25g | AOAC | Y |
| B.cereus | 100 cfu/g max | AOAC | Y |
| Coagulase +ve staph | Negative/g | AOAC | Y |
| Clostridium perfringens | <10/0.1g | AOAC | Y |
| Listeria spp. | Absent/25g | AOAC | Y |

### 12.4 Chemical Specifications

| Test/Parameter | Specification | Test Method | C of A Available? |
|---|---|---|---|
| Moisture | 7.0% max | Infrared | Y |
| Reducing Sugars | 2.0% max | Lane & Eynon | Y |
| Sulphur Dioxide | 400 ppm max | Potter Hendel | Y |
| Colorimeter (Dry Reading) | L=90.0 min | Colorimeter | Y |
| Colorimeter (Wet Reading) | L=77.0 min | Colorimeter | Y |
| Density | 280 - 320g/l | Bulk Density method | Y |

## 13. Company Specific (no responses in section)

## 14. Extra Comments and Attachments

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| | |
|---|---|
| Extra Additional Comments | **We trace our products with a unique purchase order number which consists of PA or PN and a 6 digit number. Example PA123456, PN123456**<br>**This specification supersedes all previous specifications.**<br>**Disclaimer: Scalzo Food Industries has used all reasonable endeavours to ensure that the information in this specification is accurate. To the extent that the information has been provided by our supplier, we have relied on that information in good faith. Prior to using or applying the product purchasers should take all reasonable steps to ensure that the quality of the product is fit for the particular use or application intended. The produce is an agricultural product. As such it is subject to seasonal climatic**<br>**conditions and we cannot guarantee that zero foreign material will be present.**<br>**Allergens listed in section 3.4.2 refer to the manufacturing facility.**<br>**Allergens Stored in Scalzo warehouses are: Cereals Containing Gluten, Crustacea, Egg, Fish, Milk, Peanut, Sesame, Soy and Treenut products.**<br>**Allergens in Scalzo warehouses are managed and controlled through an Allergen Management Program.**<br>**Scalzo works to the Allergen Management Program.**<br>**All Scalzo warehouses are HACCP certified.**<br>**All pallets are shrink wrapped and capped and checked prior to dispatch.**<br>**Based on the above and to the best of our knowledge we do not believe that there is risk of allergen cross contact as a result of storage in Scalzo Food Industries warehouses.**<br>**Not required to supply a MSDS as this food is not considered either a hazardous substance or dangerous goods.** |

## 15. Summary of Statements and Claims

Summary of Statements and Claims

| Type | Values |
|---|---|
| Ingredients List | Potato (99% min), Emulsifier (450), Preservative (222), Acidity Regulator (330) |
| % Australian content | 0.000 |
| Characterising Component | Potato |
| Characterising Component Percentage | 99.000 |
| Allergens | Are there allergens formulated into the product? - Yes. |
| Display field for Allergens | Sodium Bisulphite 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 | No Quarantine Treatments Declared. |
| Palm Oil | Does this material contain Palm Oil or ? Derivatives of Palm Oil? - Yes. |
| Classification of the Type of Palm Oil | Other palm derivatives and fractions |
| Kosher Claim | Certified |
| Halal Claim | Certified |
| Vegan | Suitable |
| Ovo-lacto-vegetarian | Suitable |
| Lacto-vegetarian | Suitable |

## 16. Checklist

| | |
|---|---|
| PIF Status | **Final** |
| Summary of Attachments | |
| Empty Mandatory Field | **[3.3 Additional Information Requirements]**<br>If yes, What is the percentage of palm oil in the raw material? |

## Reference Imported v5

| | |
|---|---|
| Reference Imported v5 | **000000538:PIF 5.0 POTATO13 11.2.21 live.xlsx** |



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