

**FOOD INDUSTRY - PRODUCT INFORMATION FORM**

VERSION 5.0 - released 15 May 2012



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**WARRANTY:** This document is intended as a guide only: legal requirements are contained in the Food Standards Code and relevant food legislation and other applicable laws. The information in this document should not be relied upon as legal advice or used as a substitute for legal advice. You should exercise your own skill, care and judgement before relying on this information in any important matter.

**1 CONTACT DETAILS & DECLARATION**

SUPPLIER'S PRODUCT NAME	Gelatine 140 Bloom 20 Mesh	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	44330	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN	N/A	SPECIFY IMPORT TARIFF CODE	

**1.1 SUPPLIER INFORMATION**

COMPANY NAME	HJ Langdon & Co Pty Ltd		
BUSINESS NUMBER (ABN)	89 006 641 701		
TRADING NAME	Langdon Ingredients		
<b>BUSINESS ADDRESS</b>	NUMBER / STREET / SUBURB	525 Mt Derrimut Rd	Derrimut
STATE / COUNTRY / POST CODE	Victoria	Australia	3030
<b>POSTAL ADDRESS</b>	POST ADDRESS / SUBURB	PO Box 596	Sunshine
CITY / COUNTRY / POST CODE	Victoria	Australia	3020
<b>KEY CONTACT FOR QUERIES</b>	NAME	Technical Officer	
POSITION TITLE	Technical Department		
EMAIL ADDRESS	technical@hjangdon.com		
PHONE	61383602600	FAX	61383682365
DATE FORM COMPLETED	06-September-2012	ISSUE DATE	06-September-2012
DOCUMENT NO:	44330	ISSUE NUMBER	006

**1.2 MANUFACTURING INFORMATION**

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

COMPANY NAME	Gelita Australia		
SITE: #1	NUMBER / STREET / SUBURB	50 Flood Road	Josephville
STATE / COUNTRY / POST CODE	QLD	Australia	4285
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	Jessica Incoll		
JOB TITLE	Technical Department		
EMAIL	technical@hjangdon.com		
TELEPHONE - WORK	61383602600	TELEPHONE - MOBILE	

**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 available;
- 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.

<b>COMPANY NAME</b> Signed for and on behalf of	HJ Langdon & Co Pty Ltd	
<b>NAME</b> (Please print)	Neha James	
<b>JOB TITLE</b> (Please print)	Technical Officer	
<b>AUTHORISED SIGNATURE</b>		
<b>DATE OF AUTHORISATION</b>	11-September-2012	

**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**

- Page 2 has been **signed** and **dated** (Section 1.4)
- Current Certificates attached - if applicable (Section 3.2.3 and Section 5.2)
- Supplier C of C, or C of A for analysis - if applicable (Section 7)
- 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:

**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)

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.

### 2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Gelatine

### 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:

Made in (with local & imported ingredients) Australia

or

#### 2.4.2 Indicate if the local content of ingredients/components originating from Australia

on average exceeds 50%  Yes/No

#### 2.4.3 Are the primary components, from which this product is made or derived, sourced from more than one country?

Yes/No

IF YES, nominate the countries the primary components used to make the product come from:

<input checked="" type="checkbox"/> Australia	<input checked="" type="checkbox"/> Brazil	<input checked="" type="checkbox"/> New Zealand
<input checked="" type="checkbox"/> South Africa	<input checked="" type="checkbox"/> China	<input type="checkbox"/>

#### 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/No

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

### 2.5 COMPONENT TYPE

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

- 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 substances must specify all ingredients and additives present and the characterising ingredient or component. Food additives must specify a functional class name and the food additive name or code number [e.g. antioxidants (304, 306), or food acid (citric)]

How many components are in this product?

1

COMPONENT NAME	PERCENT OF TOTAL %
Gelatine	100.00%



## 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
Sulphur Dioxide	E220	Processing Aid
Hydrogen Peroxide	N/A	1.3.3 11 Permitted processing aids used in packaged water and in water used as an ingredient in other foods
Sodium Sulphide	N/A	1.3.3 14 Permitted processing aids with miscellaneous functions
Sodium Hydroxide	N/A	1.3.3 3 Generally permitted processing aids
Sodium Metabisulphite	N/A	1.3.3 11 Permitted processing aids used in packaged water and in water used as an ingredient in other foods
Sulphuric Acid	N/A	1.3.3 3 Generally permitted processing aids
Citric Acid	E330	Processing Aid
Perlite	N/A	1.3.3 3 Generally permitted processing aids
Hydrochloric Acid	E507	Processing Aid

## 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 than 3% m/m protein, or less than 3% m/m protein only.	No
Evaporated and dried products made from cereals, where these foods contain no more than 2.5% m/m fat and less than 3% m/m protein, or less than 3% m/m protein only, as reconstituted according to directions for direct consumption.	No
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.	No
Evaporated milks, dried milks and equivalent products made from soy or cereals, where these foods contain no more than 2.5% m/m fat as reconstituted according to directions for direct consumption.	No
Royal jelly presented as a food or ingredient	No
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	No

**3.2 ALLERGEN MANAGEMENT & CONTROL**

	Yes/No
3.2.1 Does the facility have a Food Safety Program?	<input type="checkbox"/> Yes
3.2.2 Does the facility have a documented allergen management plan?	<input type="checkbox"/> Yes
IF YES, does this include the management of cross contact allergens?	<input type="checkbox"/> Yes
3.2.3 Has the Food Safety Program been independently audited and certified?	<input type="checkbox"/> Yes
<b>If Yes</b> provide name of Certifying Body	SGS
Date of most recent audit / inspection	Exp 15/10/15
	<b>Provide copy of certificate</b>

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)*

<input type="checkbox"/> validated cleaning procedures <input type="checkbox"/> control of personnel movement in factory <input checked="" type="checkbox"/> documented procedures and controls <input type="checkbox"/> raw material sourcing & tracing <input type="checkbox"/> other <span style="border: 1px solid black; display: inline-block; width: 150px; height: 15px; vertical-align: middle;"></span>	<input type="checkbox"/> production scheduling <input type="checkbox"/> staff training <input checked="" type="checkbox"/> isolated storage of allergens <input checked="" type="checkbox"/> dedicated equipment
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**3.3 INGREDIENTS TO BE DECLARED AS ALLERGENS OR SULPHITE**

Please insert **YES** or **NO** to indicate if the product contains, or was manufactured using, any ingredient, additive or processing aid which has been derived from the following food sources. Highly processed derivatives must always be declared. Carefully assess compound ingredients for hidden allergens. [**\*\*** Lupin included as a possible future addition to the Food Standards Code.]

Yes/No

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

<input type="checkbox"/> Yes	<b>Sulphites</b> , present in ingredients, additives or processing aids	
	<b>Specify the amount of sulphite:</b>	
	naturally occurring in ingredients	0.0 mg/kg
	residual from processing aid, or carry-over in ingredient	100.0 mg/kg
	added as an ingredient	0.0 mg/kg
	Total Sulphite	100 mg/kg
	Specify type of added sulphite/s and additive number/s	220

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

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

**No**

IF NO, specify "No" to indicate allergens are NOT IN THE SAME FACILITY then go to Section 3.4

\*\*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	No				
Crustacea & crustacea products	No				
Egg & egg products	No				
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Milk & milk products	No				
Peanuts & peanut products (inc peanut oil)	No				
Sesame Seed & sesame products	No				
Soybeans & soybean products (inc soybean oil)	No				
Tree nuts & tree nut products	No				
Reserved for future allergen					

**3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS**

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

**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)		

ANY OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:

### 3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

FOOD / COMPONENT	PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED	
<b>Animal &amp; Animal products</b> (e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk, collagen from skin and / or hides etc)	<b>Yes</b>	Specify type of animals	Bovine
		Specify type of animal derivatives	Gelatine
		Specify country/ies of origin	Australia, New Zealand, South Africa, Brazil and China
		Describe any heat processing used in the manufacture of this product (temperature/time):	138°C for 4 seconds
<b>Meat &amp; Meat products</b> (e.g. animal flesh, animal organs, meat extracts)	<b>No</b>	Specify type of animals <i>(tick appropriate box)</i>	
		Specify type of meat derivatives	
		Specify source of meat products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
		How do you ensure products are derived from animals free of bovine spongiform encephalopathy (BSE)?	
<b>Bird &amp; Bird products</b> (e.g. meat, fat, eggs, extracts, feathers, feet, etc.)	<b>No</b>	Specify type of birds <i>(tick appropriate box)</i>	
		Specify type of bird derivatives	
		Specify source of bird products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
<b>Fish &amp; Fish products</b> (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	<b>No</b>	Specify type of fish:	
		Specify type of fish derivatives	
		Specify source of fish products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
<b>Honey &amp; Honey products</b>	<b>No</b>	Specify type of honey or honey derivatives	
		Specify source of honey products (i.e. Country and State):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	

#### 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 COMPONENT	SPECIFY TREATED INGREDIENT
Steam sterilisation	<input checked="" type="checkbox"/> Yes	Gelatine
Ionising (gamma) irradiation	<input type="checkbox"/> No	
Ethylene oxide	<input type="checkbox"/> No	
Other fumigants or sterilants	<input type="checkbox"/> 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 synthesis by GM micro-organisms, but with the exemption of use of GM feedstock?

No  Yes/No

**IF NO, specify which of the following are applicable:**

- No GM varieties of this food / ingredient available  
 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?

No

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**:  grams

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

NUTRIENT	AVG QUANTITY per 100 g
<b>Energy</b>	1500 kJ
<b>Protein, total</b>	88 g
- Gluten	
<b>Fat, total</b>	0 g
<b>- saturated</b>	0 g
- transfat	
- polyunsaturated	
- monounsaturated	
Cholesterol	
<b>Carbohydrate</b>	0 g
<b>- sugars</b>	0 g
Dietary fibre, total	
<b>Sodium</b>	250 mg
Potassium	50 mg

Nutrient information is relevant to product AS SUPPLIED

DO NOT leave bolded NIP fields blank. Use numbers, or text "less than" with value; or "unavailable" or "not detected" for gluten.

5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances

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

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	3.00%
% Moisture	12.00%

Estimation content accounted for per 100 g	N/A
--	-----

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:   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.   
 For laboratory analysis, specify date of analysis:

**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 ... Yes / No		HOW HAS THIS BEEN VALIDATED?	CERTIFICATE AVAILABLE (Yes/No)
Halal	Yes	Product Certification	Yes
Kosher	No		
Organic	No		
Biodynamic	No		
Invalid claim: Section 3.2 / 3.3 / 3.4 / 3.5	Ovo-lacto-vegetarian		
	Lacto-vegetarian		
	Vegan		

**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 pack or bulk container		PRODUCT - ONCE IN USE resealable pack or bulk container	
Specify shelf life	5	Years	5	Years
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 area, away from direct sunlight. R.H. 65% max.		Store in a cool, dry area, away from direct sunlight. R.H. 65% max.	

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?

**Bulk/wholesale package, not individually packaged**

### 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

25.00

**kg**

(specify unit of measure)

6.4.3 Target Fill (if applicable)

N/A

**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:

Lot Number

Please specify the following where applicable:

TRACKING CODE	UNIT		SHIPPER (if applicable)	
Type of Primary Coding (Please TICK as appropriate)	<input type="checkbox"/> Date code	<input type="checkbox"/> Batch number	<input type="checkbox"/> Date code	<input type="checkbox"/> Batch number
	<input type="checkbox"/> Product code	<input checked="" type="checkbox"/> Lot number	<input type="checkbox"/> Product code	<input checked="" type="checkbox"/> Lot number
Method of coding	Label		N/A	
Location of code	Front of bag		N/A	
Number of characters in code	8		N/A	
Example of coding format	11012123		N/A	
Coding translation	yy-mm-2-xxx		N/A	

### 6.6 PRODUCT PACKAGING

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

6.6.2 Has unit packaging been assessed for migration of substances into food? **Yes** 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:

**Polyethylene lined multi walled paper bag**



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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Polyethylene lined multi walled paper bag	
Specify components / material used in packaging	Ceramic	No	
	Glass	No	
	Metal	No	
	Paper / cardboard	Yes	
	Packing materials	No	
	Plastics	Yes	
	Specify plastic coding symbol number		
% of total using recycled component			
Seal	What is the seal method?	Heat Sealed	
Dimensions	Height (mm)	600	
	Width (mm)	400	
	Depth (mm)	150	

**6.7 PALLET CONFIGURATION**

6.7.1 Gross weight of loaded pallet

kg

6.7.2 Stack height of loaded pallet

cm

6.7.3 Specify the type of pallet

Wooden       Plastic       Other

6.7.4 What is the pallet pattern

Column stack       Interlocking

6.7.5 Number of :

units per shipper       shippers per pallet   
 layers per pallet



**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
Bloom*	135 - 153	Supplier Method	Yes	
pH*	5.0 - 6.0	Supplier Method	Yes	
Sulphur Dioxide*	100ppm max	Supplier Method	Yes	
Ignition Residue*	3.0% max	Supplier Method	No	
Moisture*	12.0% max	Supplier Method	Yes	
Arsenic*	1ppm max	Supplier Method	Yes	
Lead*	2ppm max	Supplier Method	Yes	
Heavy Metals*	40ppm max	Supplier Method	Yes	
Hydrogen Peroxide*	5ppm max	Supplier Method	No	

**8 COMMENTS / ADDITIONAL INFORMATION**

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

Question Number	Line Number	Comments
7.0	-	*Indicates testing conducted by supplier.
7.0	-	The results above represent an average result from tests conducted either internally by HJ Langdon or by our suppliers or both. However the specific test results of a sample from that batch will vary from this average after transport and over time. The results above are only representative of the sample taken at time of production.

8.2 ADDITIONAL MANUFACTURING SITE INFORMATION (if required)

**When nominating product is supplied from more than one manufacturing site**, the details provided must be applicable to product coming from any of the sites. For example, if particular allergens occur at only one site then the information provided in the form should identify that the allergens are present even though batches of product made at other sites may be allergen free.

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			