

**FOOD INDUSTRY - PRODUCT INFORMATION FORM**

VERSION 5.0 - released 15 May 2012

**CHR HANSEN**

Improving food &amp; health

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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	CHY-MAX® Extra NB	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	119505	SPECIFY COUNTRY EXPORTED FROM	
BARCODE - UNIT GTIN		SPECIFY IMPORT TARIFF CODE	

**1.1 SUPPLIER INFORMATION**

COMPANY NAME	Chr Hansen Pty Ltd		
BUSINESS NUMBER (ABN)	33 007 624 811		
TRADING NAME	As above		
<b>BUSINESS ADDRESS</b>	NUMBER / STREET / SUBURB	49 Barry Street	Bayswater
	STATE / COUNTRY / POST CODE	Victoria Australia	3153
<b>POSTAL ADDRESS</b>	POST ADDRESS / SUBURB	PO BOX 591	Bayswater
	CITY / COUNTRY / POST CODE	Victoria Australia	3153
<b>KEY CONTACT FOR QUERIES</b>	NAME	Customer Service	
	POSITION TITLE		
	EMAIL ADDRESS	<a href="mailto:aucustomerservice@chr-hansen.com">aucustomerservice@chr-hansen.com</a>	
	PHONE	(03) 9762 9600	FAX (03) 9762 9700
	DATE FORM COMPLETED	14-September-2016	ISSUE DATE 14-September-2016
	DOCUMENT NO:		ISSUE NUMBER 7

**1.2 MANUFACTURING INFORMATION**

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

COMPANY NAME	Chr. Hansen A/S Grasten		
SITE: #1	NUMBER / STREET / SUBURB	10-18 Sundaes	6300
	STATE / COUNTRY / POST CODE	Graasten Denmark	
COMPANY NAME	Chr. Hansen GmbH		
SITE: #2	NUMBER / STREET / SUBURB	93-97 Gr. Drakenburger Strasse	
	STATE / COUNTRY / POST CODE	Nienburg Germany	31582
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	Marianne Bonaddio		
JOB TITLE	QA Manager		
EMAIL	<a href="mailto:aumap@chr-hansen.com">aumap@chr-hansen.com</a>		
TELEPHONE - WORK	(03) 9762 9600	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>	Chr Hansen Pty Ltd	
Signed for and on behalf of	Amy Wong	
<b>NAME</b> (Please print)	Amy Wong	
<b>JOB TITLE</b> (Please print)	Technical Support	
<b>AUTHORISED SIGNATURE</b>		
<b>DATE OF AUTHORISATION</b>	14-September-2016	

**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:**

PARTIAL	Section 1 - Contact details and declaration
PARTIAL	Section 2 - Product Information & Ingredients
PARTIAL	Section 3 - Compositional information
COMPLETED	Section 4 - Foods requiring pre-market clearance
PARTIAL	Section 5 - Nutrients & consumer information claims
PARTIAL	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:



**2 PRODUCT INFORMATION & INGREDIENTS**

**2.1 PRODUCT DESCRIPTION (Physical and technological description)**

CHY-MAX Extra NB is a pure bovine chymosin produced by submerged fermentation on a vegetable substrate with *Aspergillus niger* var. *awamori* kept under contained conditions and not present in the final product. "NB" indicates that this product is formulated with "No Benzoate" added. As benzoate helps maintain the microbiological quality of liquid enzyme products, Chr. Hansen strongly advises customers to adhere to the recommended storage and transportation temperatures for NB products. If not possible, a benzoate free powder product or a liquid formulated with benzoate should be used. The product contains a milk-clotting enzyme which is highly specific for kappa-casein, resulting in very good curd formation. The general activity has also a significant influence on the flavour and texture development of cheeses. The active milkcoagulating enzyme is chymosin (EC 3.4.23.4).

**2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION**

The product is a processing aid, and therefore does not require labelling on final food products, however please seek confirmation from your local authorities.

**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

**Liquid, concentrate**

**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** **Denmark** or

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

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

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

**\*EUROPEAN UNION**

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 **No** 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)

- 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?** **3**

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component %
Water	Proprietary		
Sodium chloride	Proprietary		

Chymosin	Proprietar y		



## 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

## 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?                         | 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   
 Date of most recent audit / inspection  **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*)

- |  |   |
|--|---|
| <input checked="" type="checkbox"/> validated cleaning procedures            | <input checked="" type="checkbox"/> production scheduling         |
| <input checked="" type="checkbox"/> control of personnel movement in factory | <input checked="" type="checkbox"/> staff training                |
| <input checked="" type="checkbox"/> documented procedures and controls       | <input checked="" type="checkbox"/> isolated storage of allergens |
| <input checked="" type="checkbox"/> raw material sourcing & tracing          | <input type="checkbox"/> dedicated equipment                      |
| <input type="checkbox"/> other <input type="text"/>                          |   |

**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

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

- |    |   |
|----|---|
| No | <b>Sulphites</b> , present in ingredients, additives or processing aids |
|----|---|



**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	
<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?

**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	Yes	Vegetable Starch	Maltodextrin	Action level 1
			Yeast	Yeast Extract	Action level 1
Crustacea & crustacea products	No				
Egg & egg products	No				
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Milk & milk products	Yes	No	Bovine milk components	Casein peptone	Action level 1
Peanuts & peanut products (inc peanut oil)	No				
Sesame Seed & sesame products	No				
Soybeans & soybean products (inc soybean oil)	Yes	Yes	Soy protein	Soy protein	Action level 1
Tree nuts & tree nut products	No				
Reserved for future allergen					

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

**Yes** Yes/No

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** Yes/No

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

**Yes** Yes/No

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:

**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	No		
	other source	No		
<b>Seafood products</b>	Algae/carrageenan	No		
	Shellfish (Mollusc)	No		
<b>Fungi</b>	Matsutake mushroom	No		
	Other mushroom	No		
<b>Fruits</b>	Avocado	No		
	Banana	No		
	<b>Pome fruit -</b> apples, pears	No		
	<b>Stone fruit -</b> cherry, peach, plum, apricot.	No		
	<b>Berry Fruits -</b> blueberry, kiwifruit, strawberry	No		
	<b>Citrus Fruits -</b> grapefruit, lemon, lime, orange	No		
<b>Grains, Seeds, Nuts &amp; Spices</b>	Buckwheat	No		
	Coconut, poppy, sunflower, etc	No		
	Mustard	No		
<b>Vegetables</b>	Tomato	No		
	Yam	No		
	<b>Allium genus -</b> chive, leek, onion, garlic, spring onion	No		
	<b>Legumes -</b> other than peanut soybeans & lupins	No		
	<b>Umbelliferae -</b> aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No		
<b>Yeast &amp; Yeast Products</b> (including yeast extracts) Tick box if hydrolysed or autolysed		No		
<b>Herbs</b> Tick box if herb / herb extract		No		
<b>Spice</b> (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		Yes	amount added (milligram/100g)	Proprietary information	
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>No</b>	Specify type of animals	
		Specify type of animal derivatives	
		Specify country/ies of origin	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
<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	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 synthesis by GM micro-organisms, but with the exemption of use of GM feedstock?  Yes  Yes/No  
If "Yes", then go to 4.3.2.

4.3.2. Are there any ingredients or additives or processing aids that has altered characteristics?  No  Yes/No

4.3.3. Does this product contain genetically modified novel DNA or novel protein?  No  Yes/No

4.3.4. Indicate if the following description / condition applies to the food or ingredients or not [Yes/No]

<input type="checkbox"/>	Novel DNA & /or novel protein ABSENT from GM Food/ingredient
<input type="checkbox"/>	Highly refined GM Food/ingredient to REMOVE novel DNA & /or novel protein
<input type="checkbox"/>	Novel DNA & /or novel protein ABSENT from GM Additive
<input checked="" type="checkbox"/>	Novel DNA & /or novel protein ABSENT from GM processing aid
<input type="checkbox"/>	Novel DNA & /or novel protein in GM Flavouring used at 1mg/kg OR LESS

4.3.5. Does the GM food or ingredient have ADDITIONAL labelling requirements?  No  Yes/No

### 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**

Specify liquid concentrate specific gravity:  Temperature  °C

**Reconstitution rate:** To 100mL concentrate add  mL of water to give  mL of product

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  millilitre

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

NUTRIENT	AVG QUANTITY per 100	
<b>Energy</b>	Unavailable - please refer to nutritional statement	Nutrient information is relevant to product AS SUPPLIED
<b>Protein, total</b>	Unavailable	
- Gluten		
<b>Fat, total</b>	Unavailable	
<b>- saturated</b>	Unavailable	
- transfat		
- polyunsaturated		
- monounsaturated		
Cholesterol		
<b>Carbohydrate</b>	Unavailable	
<b>- sugars</b>	Unavailable	
Dietary fibre, total		
<b>Sodium</b>	Unavailable	
Potassium		

5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances

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

**Select ONLY ONE population group:**  Adults  Young Children  Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100	MINERALS specify which minerals	AVG QUANTITY per 100

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	%RDI / serve

5.1.4 Please provide the following analytical data:

% Ash	
% Moisture	

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

5.1.5 Please specify how the carbohydrate value has been determined:

Difference as defined in  Available Carbohydrate as  Other - specify:  Unknown

Standard 1.2.8

defined in Standard 1.2.8

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.

**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	Certified	Yes	
Kosher	Yes	Certified	Yes	
Organic	No			
Biodynamic	No			
Invalid claim: Section 3.2 / 3.3 / 3.4 / 3.5	Ovo-lacto-vegetarian	Yes	From the raw materials used	No
	Lacto-vegetarian	Yes	From the raw materials used	No
	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	12	Months	6	Weeks
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	0-8 °C	Specify range:	0-8 °C
Temperature control during transport	Is required ?	Yes		
	Specify range:	-5 and 8 °C		
Specify any OTHER storage requirements:	Protect from light. Keep closed in the original container.		Protect from light. Keep closed in the original container.	

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

20.00

**litre**

(specify unit of measure)

6.4.3 Target Fill (if applicable)

(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?

**NA**

### 6.5 TRACEABILITY

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

Batch Coding traceable to lot number in SAP

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 checked="" type="checkbox"/> Batch number	<input type="checkbox"/> Date code	<input type="checkbox"/> Batch number
	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number
Method of coding	Batch number			
Location of code	On label			
Number of characters in code	Seven			
Example of coding format	6000884			
Coding translation	Sequential number generated via the SAP system			

### 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? **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:

Tamper evident drum

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

PACKAGING		UNIT	SHIPPER
<b>Type</b>	Packaging format	Drum	
<b>Specify components / material used in packaging</b>	Ceramic	No	
	Glass	No	
	Metal	No	
	Paper / cardboard	No	
	Packing materials	No	
	Plastics	Yes	
	Specify plastic coding symbol number		
% of total using recycled component			
<b>Seal</b>	What is the seal method?	Screw Cap	
<b>Dimensions</b>	Height (mm)		
	Width (mm)		
	Depth (mm)		

**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
REMCAT activity	>=570 IMCU/ml	ISO 11815/IDF 157	Yes	
pH	5.5 - 6.0	Internal method	Yes	
Sodium chloride (w/v)	>=10 %	Internal method (titration)	Yes	
Lead	<=5 ppm	External. Please refer to statement on heavy metals.	No	
Arsenic	<=3 ppm	External. Please refer to statement on heavy metals.	No	
Cadmium	<=0.5 ppm	External. Please refer to statement on heavy metals.	No	
Mercury	<=0.5 ppm	External. Please refer to statement on heavy metals.	No	

**8 COMMENTS / ADDITIONAL INFORMATION**

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

Question Number	Line Number	Comments
All	All	The information provided herein is, to the best of our knowledge, correct as at the date of submission of this form. We will, at all times, notify you of updates or changes as soon as we are notified of the same. Save as expressly provided herein, we make no other representation and give no other warranty whatsoever and howsoever as to the accuracy or veracity of any statement, data or information or any part thereof provided herein.
4.3.4	596, 597, 598, 600	These questions are not applicable as the product is a processing aid and not a food/ingredient/additive/flavouring.

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		