

[PIF Unique ID] 1f1fcaa1-6edd-42bc-b33e-65cabfc31e7c

Product Information Form

Copyright© 2016 Australian Food and Grocery Council.

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 **13/04/2023**PIF Document
Status
FinalCompany Document Number
QA-502Issue Date
21/03/2023Issue Number
Vs 18.0Name Completed
by
Verily BoultonTitle Completed by
Technical Specialist - Customer SupportName Approved
by
Verily BoultonTitle Approved by
Technical Specialist - Customer SupportSample, Flavour, Ingredient,
Retail Ready**Ingredient**Product Name **Mozzarella Curd****1.1 Company Information**

Company Logo

Company Name **Open Country Dairy Limited**Trading Name **Open Country Dairy Limited**

Business Address

Street Number 8	Street Name Business Parade South	Suburb/City East Tamaki
State/Territory Auckland	Country NZ	Postcode 2013

Postal Address

Post Address PO BOX 11-159	Suburb/City Ellerslie	
State/Territory Auckland	Country NZ	Postcode 1542

Key Contact for inquiries

Name Gagan Kalra	Position Title Group Quality Manager
Email Address gagan.kalra@opencountry.co.nz	Phone 0064 21 684 780

Manufacturer Information

Relevant FIF Unique ID	Company Name	Street Name	Suburb	Country	Postcode
972	Open Country Dairy Waharoa	Factory Road	Waharoa	New Zealand	3401



2. Product Information

Product Name	Mozzarella Curd
Product Code	Mozzcurd
Barcode - Product	None
GTIN	None
Product Description	Cheese manufactured to provide a reduced fat product with the composition and functionality similar to conventional mozzarella
Legal Description	Mozzarella Curd

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)	Food Standards Code Additive No or EC (as applicable)
I	Whole Milk	99.728%	No
Characterising Component (Y/N) - N No approved GM varieties available - Y			
I	Salt	0.267%	No
Characterising Component (Y/N) - N No approved GM varieties available - 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	Cultures	N	N	N	N		
PA	Rennet	N	N	N	N		
PA	Calcium Chloride	N	N	N	N	509	Firming Agent

Ingredient List **Whole Milk, Salt**

Addition Check **99.995**

Code Standards Compliance

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

Standard 1.4.1 - Contaminants & Natural Toxicants **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)	Average Australian Ingredients (%)	Minimum Australian Ingredients (%)
Whole Milk	99.728%	New Zealand	0	0
Salt	0.267%	New Zealand	0	0

Is the Product to be sold in Australia? **Y (Yes)**

What is the total minimum % of Australian ingredients in this product? **0.000**

Comments  **Made in (with local & imported ingredients) New Zealand**

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)
- 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?
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?
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? N (No)
Milk, or an analogue beverage made from soy, that contains no more than 2.5 m/m fat.	Is an advisory statement required about the food or ingredient? 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? N (No)
A food that contains aspartame or aspartame-acesulphame salt.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains quinine.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains guarana or extracts of guarana.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains added phytosterols, phytostanols or their esters.	Is an advisory statement required about the food or ingredient? N (No)
A cola beverage that contains added caffeine.	Is an advisory statement required about the food or ingredient? 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? N (No)
Propolis.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains propolis as an ingredient.	Is an advisory statement required about the food or ingredient? N (No)
Unpasteurised egg products.	Is an advisory statement required about the food or ingredient? N (No)
Unpasteurised milk.	Is an advisory statement required about the food or ingredient? N (No)
Unpasteurised liquid milk products.	Is an advisory statement required about the food or ingredient? 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? N (No)

Mandatory warning statement - royal jelly

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	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Whole Milk	Milk	No Exemption No Labelling Exemption	Bovine Cow	Milk	99.728	4

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**
 Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - **N**

Allergens to be declared: **Type Values**
 Allergen ANZ Whole Milk Milk

Comments  **Contains: Milk**

3.2.2 Cross Contact Allergens



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?
N (No)

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

Present?

N (No)

Hydrolysed vegetable proteins

Acid hydrolysed

Present?

N (No)

Enzyme hydrolysed

Present?

N (No)

Added colours

Present?

N (No)

Added flavours

Present?

N (No)

Added salt

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

Present? (1)

Y (Yes)

Amount added (milligram/100g)

1.2

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		Average Quantity per 100 g/mL 1378 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

	Average Quantity per 100 g/mL
Protein, total (g)	26.1
- Gluten	0
Fat, total (g)	25.2
-saturated (g)	16.7
-trans (g)	
-polyunsaturated (g)	
-monounsaturated (g)	
Cholesterol (mg)	
Carbohydrate (g)	0.1
-sugars (g)	0.1
Dietary fibre, total (g)	
Sodium (mg)	472
Potassium (mg)	
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

The FSANZ Nutrition Panel Calculator (NPC)

If laboratory tested; % Ash:
Specify Date of testing
1/01/2012

- Other:
6 (Other) 41.0 - 46.0

Comments  **NZ Food Tables**

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

6.3.1 Nutrition and Health Logos and Symbols

Gluten Free

Claim can be made? (Y/N)

N (No)

The Glycaemic Index (GI)

GI logo will be or can be used (Y/N)

N (No)

Treatwise

Will the "Be Treatwise" logo be used? (Y/N)

N (No)

Other logo or symbol? (Y/N)

N (No)

6.3.2 Religious

Halal

Specify if suitable for Halal (Y/N)
Y (Yes)

Claim can be made? (Y/N)
Y (Yes)

Specify Particular Claim
Certified Halal

How has this been validated/substantiated?
Audit

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

Certifying Body

New Zealand Islamic Development Trust (NZIDT)

Certificate Number
JD087/2022

Certificate Expiry date
30/04/2025



Kosher

Specify if suitable for Kosher? (Y/N)
N (No)

Claim can be made? (Y/N)
N (No)

6.3.3 Dietary Choice

Ovo-lacto-vegetarian

Specify if suitable for Ovo-lacto-vegetarian (Y/N)
Y (Yes)

Claim can be made? (Y/N)
Y (Yes)

Specify Particular Claim
suitable for ovo-lacto vegetarians

How has this been validated/substantiated?
Not certified

Additional information

Does not contain meat products

Lacto-vegetarian

Specify if suitable for Lacto-vegetarian (Y/N) Y (Yes)	Claim can be made? (Y/N) Y (Yes)	Specify Particular Claim suitable for lacto vegetarians	How has this been validated/substantiated? Not certified
--	--	---	--

Additional information 

Does not contain eggs or meat products

Vegan

Specify if suitable for Vegan (Y/N) N (No)	Claim can be made? (Y/N) N (No)
--	---

6.3.4 Free

Hormone free

Specify if suitable for "Hormone Free" Yes	Claim can be made? Yes	Specify Particular Claim sourced from animals that have not been exposed to bovine growth hormones	How has this been validated/substantiated? The use of hormonal growth promotants is prohibited in NZ Foreign dairy ingredients are sourced only from suppliers who can attest to their products being RSBT free.
--	----------------------------------	--	--

6.3.5 Sustainability claim

Organic

Specify if suitable for Organic No	Claim can be made? No
--	---------------------------------

Biodynamic

Specify if suitable for Biodynamic Not Relevant	Claim can be made? Not Relevant
---	---

RSPO

Specify if suitable for RSPO Not Relevant	Claim can be made? Not Relevant
---	---

Rainforest Alliance

Specify if suitable for Rainforest Alliance Not Relevant	Claim can be made? Not Relevant
--	---

6.3.6 Animal welfare

Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme
Yes

Claim can be made?
Yes

Specify Particular Claim
NZ Dairy Farms must comply with the Dairy Cattle Code of Welfare 2021

How has this been validated/substantiated?
Subject to audits by government agencies

Certificate Available? (Y/N)
N (No)

Marine Stewardship

Specify if suitable for Marine Stewardship
Not Relevant

Claim can be made?
Not Relevant

Dolphin Friendly

Specify if suitable for Dolphin Friendly
Not Relevant

Claim can be made?
Not Relevant

Sow stall free

Specify if suitable for Sow stall free
Not Relevant

Claim can be made?
Not Relevant

Free range

Specify if suitable for Free Range
Not Relevant

Claim can be made?
Not Relevant

6.3.7 Other

Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients
Not assessed

Claim can be made?
Not assessed

Derived from a natural process without chemical modification

Specify if suitable for Derived from a natural process without chemical modification
Not assessed

Claim can be made?
Not assessed

Additional Claim

Specify if suitable for Additional Claim
Not assessed

Claim can be made?
Not assessed

7. Shelf Life

Link to the AFGC Date Marking Guide:[click here](#)

Product as supplied - Unopened pack or bulk container

Type of date mark applied

Best Before



Specify Shelf Life Period
545 Days

Temperature control required during storage?
Y (Yes)

If yes, select from dropdown Temperature
-4 degrees Celsius
1 (Never Warmer than)

Temperature control required during transport?
Y (Yes)

If yes, select from dropdown Temperature
-4 degrees Celsius
1 (Never Warmer than)

Product once in use - Resealable pack or bulk container

Period
Days

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

8. Traceability

8.1. Please specify the following details for the primary code on the product as applicable:

Unit

Type of primary coding

Date Code



Lot Number



Method of Coding Location of Code
Jet Coding Side of carton

Number of characters in code Example of code format
13 1-1234567 11001

Code translation
line 1, RPO 1234567
Plant 1, Packing Line 1, unit 001

SHIPPER (if applicable)

Type of primary coding

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

Comments

The cartons are coded with factory registration number, lot number (line, cypher), unit number, box number, date of manufacture (DD MMM YYYY), best before date (728 days) (DD MMM YYYY), and product description (type).

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?

Link to Packaging Covenant[click here](#)

Sealing

What is the method of sealing the primary packaging? Heat

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 **Hot melt glue**

Colour

Is packaging clear to assist with monitoring potential product contamination? **N (No)**

Pack Size

Pack size: **20.000** Unit of Measure **kg**

Dimensions (external)

Primary Pack

Height **382.000** Unit of Measure **mm**

Width **291.000** Unit of Measure **mm**

Depth **191.000** Unit of Measure **mm**

Weight **0.400** Unit of Measure **kg**

Pack Name

Box

Secondary Pack

11. 1 Packaging Materials

Materials List

Materials List	PE	Corrugated Board	Is the material(s) used in the packaging for this product approved for direct food contact?	If yes, specify approval agency or source	Are engineered nanoparticles present?	Box	Bag	Further details information	Recycle content (%)
Polyethylene product contact layer, Cardboard box	Y	Y	Y	EU Regulation (EC) 1935/2004 EU Regulation (EC) 10/2011/EC	N	Y	Y	Blue Polyethylene food contact bag Cardboard box	0

Comments

Product contact is 100 micron polyethylene bag. Secondary layer is cardboard wrap around cartons.

11.2 Pallet Configuration

Is the product delivered on a pallet? **N (No)**

Comments

Product is delivered on a pallet only if it is for domestic sale or specifically requested

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	Mild	In house	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Available?
Foreign Matter	Absent/100g	DDM4, 2.0	Y	Every Batch	N

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Available?
E. coli	Not Detected/0.1g	ISO 11866-1: 2005/IDF 170-1: 2005 (mod)	Y	Every Batch	N
Coag +ve Staph	Not Detected /0.1g	ISO 6888-3:2003	Y	Every Batch	N
Salmonella	Not Detected/125g	ISO 6579:2017	Y	Every Batch	N
Listeria	Not Detected/125g	ISO 11290-1: 1996 Amendment 1: 2004	Y	Every Batch	N
B. Cereus	1000 cfu/g	ISO 7932:2004	Y	Every Batch	N
Coliforms	Not Detected /0.1g	ISO 11866-1:2005 (E)/ IDF 170-1:2005 (E) (mod)	Y	Every Batch	N
Thermophilic Aerobic Spores	<300 cfu/g	APHA 4th Edition 2001, Chapter 25	Y	Every Batch	N
Yeasts and Moulds	<50	ISO 6611/ IDF 94:2004	Y	Every Batch	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Available?
Fat	23.0 - 26.0 % m/m	ISO 1735 / IDF 5:2004	Y	Every Batch	N
Moisture	41.0 - 46.0% m/m	ISO 5534/IDF 4:2004)	Y	Every Batch	N
pH	5.1 - 5.6	BS770:1976	Y	Every Batch	N
Salt	1.0 - 1.4% m/m	ISO 5943 / IDF88:2006	Y	Every Batch	N
Fat in Dry Matter	41.0 - 48.0 %m/m	In House Method by Calculation	Y	Every Batch	N

13. Company Specific

Company Specific Comments The Food Safety Program been independently audited and certified. Certifying Body: New Zealand Ministry for Primary Industries. Date of most recent audit / inspection: Three monthly Audits

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

15. Summary of Statements and Claims

Summary of Statements and Claims

Type	Values
Ingredients List	Whole Milk, Salt
% Australian content	0.000
Characterising Component	No Characterising Component Declared.
Allergens	Are there allergens formulated into the product? - Yes.
Display field for Allergens	Whole Milk Milk
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	No Palm Oil or Derivatives Declared.
Halal Claim	Certified Halal
Ovo-lacto-vegetarian	suitable for ovo-lacto vegetarians
Lacto-vegetarian	suitable for lacto vegetarians
Hormone Free	sourced from animals that have not been exposed to bovine growth hormones
RSPCA Approved Farming Scheme	NZ Dairy Farms must comply with the Dairy Cattle Code of Welfare 2021

16. Checklist

PIF Status **Final**

Summary of Attachments

Empty Mandatory Field

Reference Imported v5

Reference Imported v5 **000000043:CHEDT PIF (AFGC v5).XLSX**

Printed at 7/06/2023 4:40:30 PM