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	Smoked Paprika 120 ASTA	SPECIFY COUNTRY	Australia			
PRODUCT NAME	Steam Treated	IMPORTED INTO				
SUPPLIER'S	PAASSM70	SPECIFY COUNTRY	Spain			
PRODUCT CODE	PAASSW10	EXPORTED FROM				
BARCODE -		SPECIFY IMPORT				
UNIT GTIN	_	TARIFF CODE				

1.1 SUPPLIER INFORMATION

1.1	SUFFLIE	RINFORMATION						
		COMPANY NAME	Global Foods Group					
		BUSINESS NUMBER (ABN)	261245957	26124595777				
BUSINES	26	TRADING NAME	Global Foo	ds Group				
ADDRES		MBER / STREET / SUBURB	60	Marple Avenue		Villa	awood	
	STATE	/ COUNTRY / POST CODE	NSW		Australia			2163
POSTAL	1	POST ADDRESS / SUBURB						
ADDRES	-	/ COUNTRY / POST CODE						
KEY CON	NTACT	NAME	Indika Dias	.				
FOR QUE	ERIES	POSITION TITLE	Technical N	Manager				
		EMAIL ADDRESS	qa@gfgro	up.com.au				
		PHONE	(02) 9723 5	5066	F	-AX	(02) 9723 5044	
		DATE FORM COMPLETED	30-Septer	nber-2013	ISSUE DA	ATE	21-June-2023	
		DOCUMENT NO:	PAASSM70	0	ISSUE NUME	3ER	7	

1.2 MANUFACTURING INFORMATION

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

COMPANY NAME	
SITE: #1 NUMBER / STREET / SUBURB	
STATE / COUNTRY / POST CODE	
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	Indika Dias		
JOB TITLE	Quality Assurance Mana	ger	
EMAIL	qa@gfgroup.com.au		
TELEPHONE - WORK	(02) 9723 5066	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.

COMPANY NAME Signed for and on behalf of	Global Foods Group	
NAME (Please print)	Indika Dias	
JOB TITLE (Please print)	QA Supervisor	
AUTHORISED SIGNATURE	DIAS	
DATE OF AUTHORISATION	21-June-2023	

1.5 CUSTOMER DETAILS (WHERE KNOWN)

110 000101112112111110 (111121121110				
COMPANY NAME				
NUMBER / STREET / SUBURB				
CITY / COUNTRY / POST CODE				
CUSTOMER CONTACT NAME				
CUSTOMER'S PRODUCT NAME				
CUSTOMER'S PRODUCT CODE				
Cus	tomer Internal	Use O	nly	
Cus Internal Product Code/Description		Use O	nly	
		Use O	nly	
Internal Product Code/Description		Use O	nly	
Internal Product Code/Description Version No.		Use O	nly	
Internal Product Code/Description Version No. Reason for Update		Use O	Only Date:	

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
	COMPLETED COMPLETED COMPLETED COMPLETED COMPLETED COMPLETED

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	PRODII	CT INFORM	ATION & II	NGREDIENTS
4				

PRODUCT DESCRIPTION (Physical and technological description)

Smoked Paprika 120 ASTA Steam Treated (Product obtained from the milling of ripe, clean, dried and healthy fruits from different varieties of Capsicum annuum without the addition of dyes. The fruits are dried and smoked over oak wood bonfires before milling).

2		DESCRIPTION			
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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:

Product of Spain

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

> on average exceeds 95% 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 No

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

The PRODUCT has undergone substantial transformation

50% or more of total product costs are incurred in the country stated

No Yes/No Yes/No No Yes Yes/No

Yes/No

Yes

Essential characteristic of the product is the result of local processing conditions

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

COMPONENT TYPE

2.5

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
	%
Paprika	100.00%

2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

2.6	INGREDIENT DECLARATION INCLUDE					
	COMPONENT NAME	PERCENT OF TOTAL				
		%				
		/0				
<u> </u>						
<u> </u>						
<u> </u>						
\vdash						

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 A		GEMENT & CONTROL			Yes/No			
3.2.1	3.2.1 Does the facility have a Food Safety Program?							
3.2.2	Does the facility h	nave a documented allergen manage	ement plan?		Yes			
	IF YES, does this	include the management of cross c	ontact allergens	? _	Yes			
3.2.3	Has the Food Sa	fety Program been independently au	dited and certifie	ed?	Yes			
	If Yes pro	ovide name of Certifying Body BSI Gr	oup					
	Date of	most recent audit / inspection 15-Ma	y-2023	Provide cop	y of certificate			
3.2.4		he following is applied in order to manin the manufacturing facility: <i>(Selec</i> i	-					
	X validated clea	ning procedures	X pro	oduction scheduling				
	X control of pers	sonnel movement in factory	X sta	aff training				
	X documented	procedures and controls	Xisc	lated storage of allerge	ens			
	X raw material s	sourcing & tracing	de	dicated equipment				
	other							

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

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

Sulphites, present in ingredients, additives or processing aids

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

3.3.1 Complete all coloured rows corresponding with "YES" declaration provided above. SOURCE NAME The DERIVATIVE NAME PROPORTION (%) PROC						
ALLERGENIC	SOURCE NAME The allergenic food from which	DERIVATIVE NAME Ingredient, additive or	PROPUI	RTION (%)	PROCESS Allergenic	
SUBSTANCE	ingredient is derived (e.g.	processing aid (e.g.	Derivative in	Protein in	protein is	
	wheat)	maltodextrin)	product	derivative	removed?	
Cereals containing gluten						
and their products						
[wheat, rye, barley, oats,						
spelt & derived product						
e.g. wheat maltodextrin]						
e.g. wheat mailodexining					+	
					 	
Crustacea						
& crustacea products						
Egg						
& egg products						
& egg products						
Fish						
& fish products						
(including mollusc extract						
and fish oils)						
Lumin						
Lupin & lupin products						
& lupin products						
					_	
Milk						
& milk products						
Peanut						
& peanut products (including						
peanut oil)						
· · · · · · · · · · · · · · · · · · ·					+	
Sesame Seed & sesame seed products					+	
(including sesame oils)						
					1	
Soybean						
& soybean products						
(including soybean oils)						
Tree nuts					1	
& tree nut products						
					+	
Decembed for first in					+	
Reserved for future					1	
allergen						

3.4 ALLERGEN CROSS CONTACT

Yes/No Yes

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?

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 i	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	No	Wheat	Wheat Flour				
Crustacea & crustacea products	No							
Egg & egg products	No							
Fish & fish products (inc mollusc & oils)	Yes	No	Fish	Salted Fish				
Lupin & lupin products	No							
Milk & milk products	Yes	No	Whey Milk	Whey Powder Milk Powder				
Peanuts & peanut products (inc peanut oil)	Yes	No	Peanut	Peanuts				
Sesame Seed & sesame products	Yes	No	Sesame	Sesame Seeds				
Soybeans & soybean products (inc soybean oil)	Yes	No	Soy	Soybeans				
Tree nuts & tree nut products	Yes	No	Hazelnut Cashew Almond	Hazelnuts Cashews Almonds				
Reserved for future allergen								

3.4.3	Is cross contact aller	gen present in	particulate form	in the facilit	y or on same lines?

Yes	Yes/No		
No	Vac/Na		

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?

3.4.5 Have cross contact allergen levels been assessed using the VITAL procedure? IF NO, Provide appropriate precautionary statement for this product in box below:

	l
No	Yes/No

No statement required.

3.5 INTERNATIONAL ALLERGEN. LABELLING & INFORMATION REQUIREMENTS

	COMPONENT	PRESENT	ING & INFORMATION REQUIREM NAME OF FOOD		VATIVE NAME
	JOHN GREIT	(Yes/No)	(e.g. apple)		cider vinegar)
	beef - collagen	No	(0 11)	, ,	<u> </u>
Gelatine	other source	No			
Seafood	Algae/carrageenan	No			
products	Shellfish (Mollusc)	No			
-	Matsutake mushroom	No			
Fungi	Other mushroom	No			
	Avocado	No			
	Banana	No			
	Pome fruit - apples, pears	No			
Fruits	Stone fruit - cherry, peach, plum, apricot.	No			
	Berry Fruits - blueberry, kiwifruit, strawberry	No			
	Citrus Fruits - grapefruit, lemon, lime, orange	No			
	Buckwheat	No			
Grains, eeds, Nuts & Spices	Coconut, poppy, sunflower, etc	No			
a opices	Mustard	No			
	Tomato	No			
	Yam	No			
	Allium genus - chive, leek, onion, garlic, spring onion	No			
/egetables	Legumes - other than peanut soybeans & lupins	No			
	Umbelliferae - aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No			
Yeast & Yeast Products (including yeast extracts) Tick box if hydrolysed or autolysed		No			
Tick box ii	Herbs f herb / herb extract	No			
•	Spice	Yes	Paprika	Spice Spice Spice	Spice extract Spice extract Spice extract
I ICK DOX If	spice / spice extract			Spice	Spice extract

3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS

	COMPONENT	PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED				
	Butylated hydroxyanisole	No	amount added (m			IVIF I EU	
	(BHA) Butylated hydroxytoluene	No	<u> </u>				
Antioxidants	(BHT)	NU	amount added (m	milyram/Kilogr	alli)		
	Other antioxidants	No	Specify type: amount added (m	nilligram/kilogr	am)		
Added Caffei		No	amount added (m				
	rally occurring)			level %	v/v·		
Alcohol (Res	idual)	No	specific gravity if p				
			Specify types of fats and oils:				
	Animal	No	Has fatty acid composi				Yes/No
			Specify the process us	ed to alter co	mposition:		
Added Fats			Specify types of _				
& Oils			fats and oils:				\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \
	Vegetable	No	If Palm oil is present, is Has fatty acid composi				Yes/No Yes/No
			Specify the process us				103/110
	Acid	No	Specify type of vegetal	ole protein:			
Hydrolysed	Hydrolysed	NO	100% hydrolysis				
Vegetable Proteins	Enzyme	No	Specify type of vegetal	ble protein:			
	Hydrolysed		4000/ 1 1 1 1	<u> </u>			
			100% hydrolysis Name of sweetener		Number	Amount (r	ng/kg)
Intense swee	etener	No			Ttambor	7 timodrit (i	119/119/
					1		
			Name of preservative		Number	Amount (r	ng/kg)
Preservatives	6	No				Ì	
					+		
			Name of flavour enhar	ncer	Additive n	umber	
Flavour enha	ncers	No					
					1		
					1		
Added Colou	rs	No					
Added Flavours							
		No					
Added Salt		No	amount added	d (milliaram/1/	00a)		
Added Sait Added Sugar	•	No		dded (gram/10			
List sp	ecific component:	110	Provide relevant details			r advice:	
<u>~</u> <u> </u>	20						

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3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS ADDITIONAL INFORMATION PRESENT ADDITIONAL INFORMATION				
FOOD / COMPONENT	(Yes/No)		ED WHERE PROMPTED	
	(125,110)	Specify type of animals		
Animal & Animal products		Specify type of animal derivatives		
(e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk,	No	Specify country/ies of origin		
collagen from skin and / or hides etc)		Describe any heat processing used in the manufacture of this product (temperature/time):		
		Specify type of animals (tick appropriate box)		
		Specify type of meat derivatives		
Meat & Meat products (e.g. animal flesh, animal organs,		Specify source of meat products (i.e. Country and city):		
meat extracts)	No	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)?		
	No	Specify type of birds (tick appropriate box)		
Bird & Bird products		Specify type of bird derivatives		
(e.g. meat, fat, eggs, extracts, feathers, feet, etc.)		Specify source of bird products (i.e. Country and city):		
		Describe any heat processing used in the manufacture of this product (temperature/time):		
		Specify type of fish:		
Fish & Fish products	No	Specify type of fish derivatives		
(e.g. smoked salmon, pilchards, shark fin, fish roe, etc)		Specify source of fish products (i.e. Country and city):		
		Describe any heat processing used in the manufacture of this product (temperature/time):		
		Specify type of honey or honey derivatives		
Honey & Honey products	No	Specify source of honey products (i.e. Country and State):		
		Describe any heat processing used in the manufacture of this product (temperature/time):		

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44			ICE PRESIDENT	FILIFARANCE

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?

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	Yes	Paprika is Steam Treated
Ionising (gamma) irradiation	No	
Ethylene oxide	No	
Other fumigants or sterilants	No	

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

	No GM varieties of this food / ingredient available
X	Non GM variety is used
	ldoutite, process estimate process in place

Identity preservation program in place

Go	to	Quest	ion 4	37	and	conti	nuc

Analytical testing confirms absence			
Verifiable docume	ntation of status		
Other – Specify			
•			

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
4.2.44 La any CM food on CM in modiant unintentianally mass art at MODE TUAN 40 allow	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

Specify details: NUTRIENTS & CONSUMER INFORMATION CLAIMS	feedstock containing GM ingredients or ingredi	ents derived fro	m GM micr	o-organism	s?	
5.1.1 Serve size is not relevant for this product. 5.1.2 For nutrition information below, please specify the UNITS of measure: Complete nutrient table below. Mandatory nutrients highlighted in blue and bolded, others optional. NUTRIENT Per 100 g Protoin, total - Gluten Fat, total - Saturated - polyunsaturated - polyunsaturated - polyunsaturated - monounsaturated - monounsaturated - monounsaturated - monounsaturated - monounsaturated - monounsaturated - polyunsaturated - polyunsaturate	Specify details:					
5.1.1 Serve size is not relevant for this product. 5.1.2 For nutrition information below, please specify the UNITS of measure: Complete nutrient table below. Mandatory nutrients highlighted in blue and bolded, others optional. NUTRIENT Per 100 g Protoin, total - Gluten Fat, total - Saturated - polyunsaturated - polyunsaturated - polyunsaturated - monounsaturated - monounsaturated - monounsaturated - monounsaturated - monounsaturated - monounsaturated - polyunsaturated - polyunsaturate	5 NUTDIENTS & CONSUMED INFOR	PMATION CI	AIMS			
5.1.1 Serve size is not relevant for this product. 5.1.2 For nutrition information below, please specify the UNITS of measure: Complete nutrient table below. Mandatory nutrients highlighted in blue and bolded, others optional. NUTRIENT Protein, total Gluten Gluten 11.7 g - saturated - polyunsaturated - monounsaturated - monounsaturated - monounsaturated - sturated - sturated		RIMATION CL	-Alivio			
Complete nutrient table below. Mandatory nutrients highlighted in blue and bolded, others optional. NUTRIENT Protein, total - Gluten Fat, total - saturated - polyunsaturated - monounsaturated Cholesterol Carbohydrate - sugars Dietary fibre, total - 37.1 g - sugars Dietary fibre, total - Specify only one target population for product (selection ONLY ONE check box): X Adults Y Young Children NITRIENT AS SUPPLIED Nutrient information is relevant to product AS SUPPLIED No NOT leave bolded NIP fields blank. Use numbers, or text less than with value, or unavailable or final detected for gluten. Society only one target population for product (selection ONLY ONE check box): X Adults Y Young Children Infants VITAMINS specify which vitamin 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 S.1.5 Please specify how the carbohydrate value has been determined: X Other - specify: Unknown Unknown	3.1 NOTATION IN CRIMATION					
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Second to product AS SUPPLIED Second to product AS SUPPLIED	Energy		•			
Gluten	Protein, total			14.4 g		
Table 11.7 g 11.9 g 11.9 g 11.9 g 11.9 g 11.0 g 11	- Gluten					
- transfat - polyunsaturated - monounsaturated - monounsaturated - cholesterol - cholesterol - sugars	Fat, total			11.7 g		
- polyunsaturated - monounsaturated - monouncated for per 100 g - monouncated for per	- saturated			1.9 g		
- monounsaturated						
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X Difference as defined in Standard 1.2.8 Available Carbohydrate as defined in Standard 1.2.8 Unknown	5.1.5. Please specify how the carbohydrate value has					
5.1.6 Please nominate the source used to provide nutrition data in the tables above	X Difference as defined in Available Carbohyd	rate as		pecify:	Unknow	n
Analytical – e.g. Laboratory Tested Theoretical – e.g. By Calculation.					Ī	

Please specify the source of data used for the theoretical calculations (e.g. Nuttab, AusNut, NZ food tables, etc)

	FS.	Αľ	ΝZ	Ν	Р	C
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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	Yes	Product Certification	Yes
Organic No			
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	Product Evaluation	No
Lacto-vegetarian Yes		Product Evaluation	No
Vegan	Yes	Product Evaluation	No

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			

DURABILITY, PACKAGING AND SUPPLY CHAIN

6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT A unopened pack		PRODUCT - ONCE IN USE resealable pack or bulk container		
Specify shelf life	36	Months	36	Months	
Temperature control	Is required?	No	Is required ?	No	
during storage			Specify range:		
Temperature control	Is required ?	No			
during transport					
Specify any OTHER storage requirements:	Store hygienically i place.	n a cool, dry	Store hygienically	in a cool, dry place.	

6.1.2 Specify the type of date mark to be used: **Date packed**Please provide details as appropriate in Section 6.5 - Tracking

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?

Packaged for catering/manufacturing supply

6.4 TRADE MEASUREMENT

6.4.1 Specify which method of trade measurement is used:

25.00 kg 25.00 kg

(specify unit of measure) (specify unit of measure)

Net quantity

6.4.2 What is the package size6.4.3 Target Fill (if applicable)6.4.4 Drained Weight (if applicable)

25.00

(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:

Product traced using lot number

Please specify the following where applicable:

TRACKING CODE	UNIT			SHIPPER (if ap	oplicable)		
Type of Primary Coding	X	Date code		Batch number		Date code		Batch number
(Please TICK as appropriate)	X	Product code	Х	Lot number		Product code		Lot number
Method of coding	Sti	Sticker or printed						
Location of code	Fro	Front of Bag						
Number of characters in code								
Example of coding format	Da	Date of Manufacture: 25/01/11						
Coding translation		Product packed on the 25th of January 2011						

6.6 PRODUCT PACKAGING

- 6.6.1 Are tamper evident controls included in the packaging design?
- 6.6.2 Has unit packaging been assessed for migration of substances into food?

6.6.4 Are you a signatory to relevant packaging stewardship in Australian or NZ?

6.6.3 Are engineered nanoparticles present in unit packaging?

 No
 Yes/No

 No
 Yes/No

 No
 Yes/No

No Yes/No

6.6.5 Provide a general description of unit packaging:

Woven PP bags with inner poly liners and/or Kraft paper bags with inner poly liners

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

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

6.7	PALLET	CONFIGU	RATION

6.7.1	Gross	weight	of	loaded	pallet

- 6.7.2 Stack height of loaded pallet
- 6.7.3 Specify the type of pallet
- 6.7.4 What is the pallet pattern
- 6.7.5 Number of :

	N/A kg		
	N/A cm		
	Wooden	Plastic	Other
	Column stack	Interlocking	
ni	ts per shipper N/A	shippers per pallet	N/A
		layers per pallet	N/A

SPECIFICATIONS FOR COMPLIANCE

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International standards. Where a supplier's 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.

7.1 ORGANOLEPTIC SPECIFICATIONS

(Examples may include flavour, colour, aroma, texture etc)

			AVAILABILITY	
TEST / PARAMETER	SPECIFICATION	TEST METHOD	C of A	C of C
Colour	120 ASTA Red coloured powder	Supplier Method	No	
Flavour	Smoky, sweet, typical of paprika	Organoleptic analysis against standard	No	

7.2 PHYSICAL SPECIFICATIONS

(Examples may include particle size, shape, specific gravity, metal detection, foreign matter tolerances, physical defect tolerances etc as appropriate for the product)

			AVAILA	BILITY
TEST / PARAMETER	SPECIFICATION	TEST METHOD	C of A	C of C
Particle Size	100% passes through 1200 micron	Sieve	No	
Metal	Fe: 1mm, Non Fe: 1mm, SS: 1mm	10,000 gauss Magnet Metal Detector	No	

7.3 MICROBIOLOGICAL SPECIFICATIONS

(Examples may include standard plate count, yeasts & moulds, coliforms, salmonella, listeria etc)

			AVAILA	BILITY
TEST / PARAMETER	SPECIFICATION	TEST METHOD	C of A	C of C
Total Plate Count	< 100,000 cfu/g	ISO 4833:2003	Yes	
Yeast & Moulds	< 10 cfu/g	ISO 21527-2:2008	Yes	
Coliforms	< 10 cfu/g	ISO 4832:2006	Yes	
E.coli	< 10 cfu/g	ISO 16649-2:2001	Yes	
Salmonella	Not Detected in 125g	ISO 6579:2003	Yes	

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)

			AVAILABILITY	
TEST / PARAMETER	SPECIFICATION	TEST METHOD	C of A	C of C
Moisture	< 13%	Internal PA-03	Yes	
Total Ashes	< 10%	ASTA 3.0	Yes	
Insoluble Ashes	< 1%	ASTA 4.0	Yes	
Total Aflatoxins	< 20ppb	HPLC Internal PA-09	Yes	

0	COMMENTS		MEADMATIAN
0		ADDITIONAL I	NECKINATION

8.1	Do you have any comments or additional information?	Yes	Yes/No
U	Do you have any commence of additional information .		1

Question Number	Line Number	Comments
3.4.2	385-415	Vital is not done for this question, protein level is done from internal assessment.

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.

	battories of product made at safer 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					