

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released on 15 May 2012



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1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	Peanut Natural Flavour	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	AMP9011	SPECIFY COUNTRY EXPORTED FROM	
BAR CODE-UNIT GTIN	-	SPECIFY IMPORT TARIFF CODE	

1.1 SUPPLIER INFORMATION

BUSINESS ADDRESS	COMPANY NAME	METAROM AUSTRALIA P/L		
	BUSINESS NUMBER (ABN)	49 003 381 271		
	TRADING NAME	METAROM AUSTRALIA P/L		
	NUMBER / STREET/ SUBURB	117	STEPHEN ROAD	BANKSMEADOW
POSTAL ADDRESS	STATE / COUNTRY/ POSTCODE	NSW	Australia	2019
	NUMBER / STREET/ SUBURB	117	STEPHEN ROAD	BANKSMEADOW
KEY CONTACT FOR QUERIES	STATE / COUNTRY/ POSTCODE	NSW	Australia	2019
	NAME	NICOLAS GAUTIER		
	POSITION TITLE	Managing Director		
	EMAIL ADDRESS	nicolas.gautier@metarom.com.au		
	PHONE	(02) 9317 5002	FAX	-
	DATE FORM COMPLETED	15-July-2025	ISSUE DATE	15-July-2025
	DOCUMENT NO.	AMP9011	ISSUE NUMBER	10

1.2 MANUFACTURING INFORMATION

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

COMPANY NAME			
SITE #1: NUMBER / STREET/ SUBURB			
STATE / COUNTRY/ POSTCODE			
COMPANY NAME			
SITE #2: NUMBER / STREET/ SUBURB			
STATE / COUNTRY/ POSTCODE			
COMPANY NAME			
SITE #3: NUMBER / STREET/ SUBURB			
STATE / COUNTRY/ POSTCODE			

If more than 3 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	NICOLAS GAUTIER		
JOB TITLE	Managing Director		
EMAIL	nicolas.gautier@metarom.com.au		
TELEPHONE - WORK	(02) 9317 5002	TELEPHONE - MOBILE	0418 653 182

1.4 SUPPLIER DECLARATION AND WARRANTY

The Supplier -

- 1) certifies that this product complies with 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 parts 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 Residual Limits in Food (in Australia), or
 - (d) Maximum Residual Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under section 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 equivlance of internal standards, to demonstrate compliance, that certificates are current and available;

- 2) acknowledge that the Customers, and Supply Chain Customers of Customer, will rely on the accuracy of Product Information for food quality, safety and labeling purpose
- 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 take all reasonable verification procedures), true and accurate in relation to all other substances and
- 4) agrees that all Product it supplies to the Customer will comform with the Product Information unless otherwise agreed to in writing and in advance by the Customer;
- 5) will immediately inform the Customer (and comfrm 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 my 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 business 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	METAROM AUSTRALIA P/L	
NAME (Please print)	NICOLAS GAUTIER	
JOB TITLE (Please print)	Managing Director	
AUTHORISED SIGNATURE		
DATE OF AUTHORISATION	15-July-2025	

1.5 CUSTOMER DETAILS (WHERE KNOWN)

COMPANY NAME			
NUMBER / STREET/ SUBURB			
STATE / COUNTRY/ POSTCODE			
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:			

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 & 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 Durability, Packaging And Supply Chain
COMPLETED	Section 7 Specification For Compliance
COMPLETED	Section 8 Comments / Additional Information

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)

Clear Yellow Liquid

2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Natural Flavour

2.3 PRODUCT APPLICATION AND INTENDED USE

2.3.1 Specify the intended use of the product

Raw material chemical, OR food additive OR processing aid used in food manufacturing

2.3.2 Specify which best describes the product

liquid, single strength ready for use

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 0% local ingredients)

Australia

or

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

on average exceeds 50%

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:

Singapore

China

Germany

United States

Brazil

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

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

How many components are in this

3

COMPONENT NAME	PERCENT OF TOTAL %
MPG PROPYLENE GLYCOL E1520	98.37%
Natural flavouring substances	1.58%
Flavouring preparations	0.05%

2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

[illegible]

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
None		
-		
-		
-		
-		
-		
-		
-		
-		

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 food 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/No3.2.1 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 **BSI Certification**Date of most recent audit / inspection **13-March-2025****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*)

☒ validated cleaning procedures	☐ product scheduling
☐ control of personnel movement in factory	☒ staff training
☒ documented procedures and controls	☒ isolated storage of allergens
☒ raw material sourcing & tracing	☒ dedicated equipment
☒ other No allergen in premises	

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	Cereals containing gluten & their products [<i>wheat, rye, barley, oats, spelt</i>]
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
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

No	Sulphites , present in ingredients, additives or processing aids
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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	
Cereals containing gluten and their products [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]					
Crustacea & crustacea products					
Egg & egg products					
Fish & fish products					
Lupin & lupin products					
Milk & milk products					
Peanut & peanut products (including peanut oil)					
Sesame Seed & sesame seed products (including sesame oils)					
Soybean & soybean products (including soybean oils)					
Tree nuts & 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 onsite and handle ANY OTHER allergenic substances listed below?

No

IF YES, complete ALL columns with respect to the potential cross 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 IN 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 and their products [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]	No				
Crustacea & crustacea products	No				
Egg & egg products	No				
Fish & fish products	No				
Lupin & lupin products	No				
Milk & milk products	No				
Peanut & peanut products (including peanut oil)	No				
Sesame Seed & sesame seed products (including sesame oils)	No				
Soybean & soybean products (including soybean oils)	No				
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?

No

Yes/No

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

No

Yes/No

IF NO, Provide appropriate precautionary statement for this product in box below:

No precautionary statement required for this product due to:
- GMP standard - Allergen-free policy

3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	NAME OF FOOD (e.g. apple)	DERIVATIVE NAME (e.g. cider vinegar)
Gelatine	beef - collagen	No		
	other source	No		
Seafood products	Algae / carrageenan	No		
	Shellfish (Mollusc)	No		
Fungi	Matsutake mushroom	No		
	Other mushroom	No		
Fruits	Avocado	No		
	Banana	No		
	Pome fruit - apples, pears	No		
	Stone fruit - cherry, peach, plum, apricot	No		
	Berry fruits - blueberry, kiwifruit, strawberry	No		
	Citrus Fruits - grapefruit, lemon, lime, orange	No		
Grains, Seeds, Nuts & Spices	Buckwheat	No		
	Coconut, poppy, Sunflower, etc.	No		
	Mustard	No		
Vegetables	Tomato	No		
	Yam	No		
	Allium genus - chive, leek, onion, garlic, spring onion	No		
	Legumes - other than peanut soybeans and lupins.	No		
	Umbeliferae - aniseed, carrot, celery, celeriac, fenel, parsley, parsnip	No		
Yeast & Yeast Products (including yeast extracts) <i>Tick box if hydrolysed or autolysed</i>		No		
Herbs <i>Tick box if herb/herb extract</i>		No		
Spice (excluding mustard) <i>Tick box if spice / spice extract</i>		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: <input type="text"/>			
			amount added (milligram/kilogram)			
Added Caffeine (exclude naturally occurring)		No	amount added (milligram/kilogram)			
Alcohol (Residual)		No	level % v/v: <input type="text"/>			
			specify gravity if product is alcohol: <input type="text"/>			
Added Fats & Oils	Animal	No	Specify types of fats and oils: <input type="text"/>			
			Has fatty acid composition been altered?		<input type="text"/> Yes/No	
			Specify the process used to alter composition: <input type="text"/>			
	Vegetable	No	Specify types of fats and oils: <input type="text"/>			
			If Palm oil is present, is this RSPO certified?		<input type="text"/> Yes/No	
			Has fatty acid composition been altered?		<input type="text"/> Yes/No	
			Specify the process used to alter composition: <input type="text"/>			
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type of vegetable protein: <input type="text"/>			
	100% hydrolysis		<input type="text"/>	Yes/No		
	Enzyme Hydrolysed	No	Specify type of vegetable protein: <input type="text"/>			
			100% hydrolysis		<input type="text"/> Yes/No	
Intense sweetener	No	Name of sweetener		Number	Amount (mg/kg)	
		<input type="text"/>		<input type="text"/>	<input type="text"/>	
		<input type="text"/>		<input type="text"/>	<input type="text"/>	
		<input type="text"/>		<input type="text"/>	<input type="text"/>	
Preservatives	No	Name of preservative		Number	Amount (mg/kg)	
		<input type="text"/>		<input type="text"/>	<input type="text"/>	
		<input type="text"/>		<input type="text"/>	<input type="text"/>	
		<input type="text"/>		<input type="text"/>	<input type="text"/>	
Flavour enhancers	No	Name of flavour enhancer		Additive number		
		<input type="text"/>		<input type="text"/>		
		<input type="text"/>		<input type="text"/>		
		<input type="text"/>		<input type="text"/>		
Added colours	No	<input type="text"/>		<input type="text"/>		
		<input type="text"/>		<input type="text"/>		
		<input type="text"/>		<input type="text"/>		
		<input type="text"/>		<input type="text"/>		
Added Flavours	Yes	Specify overall status	☐	Flavouring		
			☒	Natural Flavouring		
			☐	Flavouring precursors		
		Composition	☒	Natural flavouring substances		
			☒	Natural flavouring preparations		
			☐	Thermal process flavourings		
			☐	Smoke flavourings		
			☐	Other flavourings		
			Specify if contains Diacetyl as flavour: <input type="text"/> No Yes/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	
Animal & Animal products (e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk, collagen from skin and / or hides etc)	No	Specify type of animals	
		Specify type of animal derivatives	
		Specify county/ies of origin	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
Meat & Meat products (e.g. animal flesh, animal organs, meat extracts)	No	Specify type of animals (tick appropriate below)	
		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)?	
Bird & Bird products (e.g. meat, fat, eggs, extracts, feathers, feet, etc.)	No	Specify type of birds (tick appropriate below)	
		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):	
Fish & fish products (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	No	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):	
Honey & Honey Products	No	Specify type of honey or honey derivatives	
		Specify source of honey products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	

4 FOODS REQUIRING PRE-MARKET CLEARANCE**4.1 NOVEL FOOD** (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?

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/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 documentations 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?

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?

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?

Specify details

4.3.10 Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out?

4.3.11 Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg

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

Specify single strength liquid specific gravity: Temperature °C

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
Energy	1672.33 kJ
Protein, total	0.00 g
- Gluten	0.00 mg
Fat, total	0.00 g
- saturated	0.00 g
- transfat	0.00 g
- polyunsaturated	0.00 g
- monounsaturated	0.00 g
Cholesterol	0.00 mg
Carbohydrate	0.00 g
- sugars	0.00 g
Dietary fibre, total	0.00 g
Sodium	0.00 mg
Potassium	0.00 mg

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

5.1.5 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. ☒

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

Raw material's suppliers nutritional values

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	Formula review	Yes
Kosher	Yes	Formula review	Yes
Organic	No		
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	Formula review	No
Lacto-vegetarian	Yes	Formula review	No
Vegan	Yes	Formula review	No

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	remaining shelf life	
Temperature control during storage	Is required ?	Yes	Is required ?	Yes
	Specify range:	12 to 25 °C	Specify range:	12 to 25 °C
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:	To keep in a dry / low humidity environment away from direct sunlight.		To keep in a dry / low humidity environment away from direct sunlight.	

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 **10.00** **kg** (specify unit of measure)
 6.4.3 Target Fill (if applicable) **10.00** **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 of the fill measurement

6.5 TRACEABILITY

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

Batch Number & Product Code.

Please specify the following where applicable:

TRACKING CODE	TRACKING CODE				TRACKING CODE			
Type of Primary Coding (Please TICK as appropriate)	☐	Date code	☒	Batch number	☐	Date code	☐	Batch number
	☐	Product code	☐	Lot number	☒	Product code	☐	Lot number
Method of coding	Batch number				Product code			
Location of code	Label, CoA				Label, CoA, Invoice			
Number of characters in code	up to 5				7			
example of coding sample	10456				AMP9011			
Example of coding format	Unique computer generated code				AMP9011			

6.4 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? **No** 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:

10L Plastic Drum

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

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Drum	Carton
Specify components / material used in packaging	Ceramic	No	No
	Glass	No	No
	Metal	No	No
	Paper / cardboard	No	Yes
	Packing materials	No	No
	Plastics	Yes	No
	Specify plastic coding symbol number	HDPE 50100	
Seal	% of total using recycled component	0%	0%
	What is the seal method	tamper evident	tamper evident tape
Dimensions	Height (mm)	310	370
	Width (mm)	230	470
	Depth (mm)	230	280

6.7 PALLET CONFIGURATION

6.7.1 Gross weight of loaded pallet

668 kg

6.7.2 Stack height of loaded pallet

108 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

N/A

shipper per pallet

N/A

layers per pallet

3

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International standard. 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 provide.

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

TEST / PARAMETER	SPECIFICATION	TEST METHOD	AVAILABILITY	
			C of A	C of C
Aspect	Clear Yellow Liquid	comparison with evidence	Yes	
Smell	Peanut	comparison with evidence	Yes	
Taste	Peanut	comparison with evidence	Yes	

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

[illegible]

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

[illegible]

(Examples may include pesticide residue screen, antibiotic residue screen, heavy metal screen, aflatoxins screen, salt, acid, pH, moisture, brix, Aw, Nutrition Information Test, etc)

8 COMMENTS / ADDITIONAL INFORMATION

8.2 ADDITIONAL MANUFACTURING SITE INFORMATION (if required)

COMPANY NAME			
SITE #4:	NUMBER / STREET/ SUBURB		
STATE / COUNTRY/ POSTCODE			
COMPANY NAME			
SITE #5:	NUMBER / STREET/ SUBURB		
STATE / COUNTRY/ POSTCODE			
COMPANY NAME			
SITE #6:	NUMBER / STREET/ SUBURB		
STATE / COUNTRY/ POSTCODE			

FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.1 ANNEX - released 29 July 2016

This form is an annex to a 'parent' Product Information Form to provide additional information concerning the origin of ingredients in the food described in the parent PIF. It is to be used only used in conjunction with the parent PIF.

1 CONTACT DETAILS & DECLARATION	
SUPPLIER'S PRODUCT NAME	Peanut Natural Flavour
SUPPLIER'S PRODUCT CODE	AMP9011
BARCODE - UNIT GTIN	-

These fields link the information in this Annex to the parent PIF. They can be copied from the merged fields J6:R10 of the parent PIF.

1.1 DOCUMENT INFORMATION	
DATE FORM COMPLETED	15-Jul-25
DOCUMENT NUMBER	AMP9011

These fields link the information in this Annex to the parent PIF.

2 PRODUCT INFORMATION & INGREDIENTS

2.6 INGREDIENT DECLARATION

The Table at Section 2.6 of the current excel PIF has four columns. The second column below can be copied directly from the first column in the current PIF. The Country of Origin column in the table below must then be completed to state the country of origin for each ingredient.

If the ingredient may be sourced from more than one country, EITHER state 'Various' in the "Country of Origin" column below OR add additional columns, specifying one country per column

It is recommended that the UN/LOCODE convention is used to identify country of origin.

[UN/LOCODE Convention](#)

How many components are in this product?

3

(Copy from RS 178 of parent PIF)

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

0.00%

Compound Ingredient Name	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percent of total % (copy from Parent)	COUNTRY OF ORIGIN	% Australian ingredients (% of total)
	MPG PROPYLENE GLYCOL E1520	98.37%	SG	0.00%
	Natural flavouring substances	1.58%	US, CN, FR, and etc.	0.00%
	Flavouring preparations	0.05%	US, CN, FR, and etc.	0.00%