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Approved
flavourist@metarom.com.au

FOOD INDUSTRY - PRODUCT INFORMATION FORM

PIF Version 6.1

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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.

PIF HEADER - Document Control

Date completed
19/08/2025

PIF Document Status
Final

Company Document Number
AMW9002

Issue date
19/08/2025

Issue number
1

Completed by

Name
Alan JOBERT

Title
FSTL

Approved by

Name
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Title
MD

1.0- Type of Product/Material

User Guide 1.0 Type of Product

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=15>

This will determine the information that you are required to complete

Sample is defined as a product supplied in low volume for an industry customer to evaluate and not intended for sale to consumers.

Ingredient is defined as a food, as distinct from additive or processing aid, used to make another food.

Retail ready is defined as a product intended for sale to consumers with no further processing other than packaging, unpackaging or division into retail portions.

Sample, Flavour, Ingredient, Retail Ready
Flavour

Product name
AMW9002 Watermelon Natural Flavour

1.1 - Company Information

User Guide 1.1 Company Information

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=15>

Contact details

Company Name
Metarom Australia P/L

Company ABN or equivalent
49 003 381 271

Trading Name
Metarom Australia P/L

Business Street Address

Street Number

117

Street Name

Stephen Rd

Suburb/City

BANKSMEADOW

State/Territory

NSW

Country

Australia

Postcode

2019

Business Postal Address

Postal Address

Same as business

Suburb/City

State/Territory

Country

Postcode

Key Contact for inquiries

Name

Alan JOBERT

Position Title

FSTL

Email Address

alan.jobert@metarom.com.au

Phone

02 9317 5002

Fax

-

1.2 - Manufacturing Information

Provide details where the manufacturer or site location is different to the Company Information provided previously

Manufacturing Information

Relevant FIF Unique ID	Company Name	Supplying Manufacturer	Street Number	Street Name	Suburb	State/Territory	Country	Postcode

Section Comments

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2.0 - Product Information

User Guide 2. Product Information

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=18>

Product Name

AMW9002 Watermelon Natural Flavour

Product Code

AMW9002

A technical description of the identity of the food

Product Description

AMW9002 Watermelon Natural Flavour

Legal Description

Natural Flavour

Suggested Labelling Description is defined as the prescribed name for the food if there is one, else a name or description, sufficient to indicate to consumers the general nature of the food.

Suggested Labelling Description

Natural Flavour

Process Description
Clear liquid
Additional information is required if your product is to be supplied to a health facility such as a hospital, aged care, mental health facility, nursing home.
Are you selling this item to a health facility (e.g. hospital, aged care, mental health facility, nursing home)? (Y/N)

2.1 - Ingredient Declaration

User Guide 2.1 Ingredient Declaration
https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=21

if <5% individual components do not need to be broken down. Allergens and additives will need to be identified by responding yes in the appropriate column

% of Total Average: The data should be populated as a number or as the Value 'NS' for Not Specified, If you put in non-numeric value, addition check will not include this value. When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%

Genetically Modified (GM) Food (Y/N/NS): Is this ingredient or component a food produced using gene technology?

Is a quarantine treatment applied (Y/N/NS): If a claim is made about an other Nutrient or biologically active substance the nutrition information panel must include a declaration of the average quantity the substance

FOOD STANDARDS CODE ADDITIVE NUMBERS N/A FOR FLAVOURS

NUTRITIVE SUBSTANCE N/A FOR FLAVOURS

Ingredients

Compound Ingredient Name	Flavour carrier
Name of Ingredient, Food Additive, Vitamin, Mineral, Processing Aid	MPG Propylene glycol E1520
Type	Ingredient
of Total Average	97.30
of Total Range Min	97.300
of Total Range Max	97.300
Characterising Component Y/N	No
Characterising Component	100.000
Allergens ANZ (Y/N/NS)	No
Allergens International (Y/N/NS)	No
Potential for Cross Contact Allergens to be present (Y/N/NS)	No
Food Standards Code Additive Number or EC as applicable	
Permitted class name	
Novel Food as per Standard 1.5.1 Y/N/NS	No
Nutritive Substance Y/N/NS	Not Specified
Genetically Modified GM Food (Y/N/NS)	No
Potential for GM cross contact Y/N/NS	No
If not GM - specify reason:	-
Is a quarantine treatment applied Y/N/NS	No
Is this the product of Nanotechnology Y/N/NS	No
Nanotechnology Comments	

Compound Ingredient Name	Flavour
Name of Ingredient, Food Additive, Vitamin, Mineral, Processing Aid	Natural Flavouring Substances
Type	Ingredient
of Total Average	2.70
of Total Range Min	2.700
of Total Range Max	2.700
Characterising Component Y/N	Yes
Characterising Component	100.000
Allergens ANZ (Y/N/NS)	No
Allergens International (Y/N/NS)	No
Potential for Cross Contact Allergens to be present (Y/N/NS)	No
Food Standards Code Additive Number or EC as applicable	
Permitted class name	
Novel Food as per Standard 1.5.1 Y/N/NS	No
Nutritive Substance Y/N/NS	Not Specified
Genetically Modified GM Food (Y/N/NS)	No
Potential for GM cross contact Y/N/NS	No
If not GM - specify reason:	-
Is a quarantine treatment applied Y/N/NS	No
Is this the product of Nanotechnology Y/N/NS	No
Nanotechnology Comments	

Addition Check
100.000

Data imported from earlier PIF™ versions will NOT be complete and MUST be verified for accuracy. Imported data may not be current and errors can arise if data is imported into fields for which there is not a direct match between versions.

Ingredient List

Spices and Flavours information is required if your product is to be supplied to a health facility such as a hospital, aged care, mental health facility, nursing home.

Spices and Flavours (including additive numbers)

Code Compliance

User Guide Code Compliance

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=21>

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 and natural toxicants

Standard 1.4.2 - Agvet Chemicals (applies in Australia only)

Standard 1.4.4 - Prohibited and restricted plants and fungi

Standard 1.4.1

Yes

Standard 1.4.2

Yes

Standard 1.4.4

Yes

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2.2 - Country of Origin

User Guide 2.2 Country of Origin

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=27>

Is the Product to be sold in Australia?

Yes

Instructions / References

If the ingredient may be sourced from more than one country, EITHER state 'VS' for Various in the "Country of Origin" column below OR add additional columns, specifying one country per column to a maximum of 10 Countries of Origin. If more than 10 countries use VS.

The UN/LOCODE convention is used to enter the country of origin, whose name is then displayed.

Link to the UN/LOCODE List

UN/LOCODE Convention

<http://www.unece.org/cefact/locode/service/location.html>

% Australian

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

2.000

If the ingredient may be sourced from more than one country, EITHER state 'VS' for Various in the "Country of Origin" column below OR add additional columns, specifying one country per column to a maximum of 10 Countries of Origin. If more than 10 countries use VS.

CoOL table

Compound Ingredient Name _____ Flavour carrier

Name of Ingredient, Food Additive, Vitamin, Mineral, Processing Aid _____ MPG Propylene glycol E1520

Percentage of Total Average 97.300

Percentage of Total Minimum 97.300

Country of Origin 1 Singapore

Country of Origin 2

Country of Origin 3

Country of Origin 4

Country of Origin 5

Country of Origin 6

Country of Origin 7

Country of Origin 8

Country of Origin 9

Country of Origin 10

Region of Origin

Minimum Australian Content 0.000

Average Australian Content 0.000

Compound Ingredient Name _____ Flavour

Name of Ingredient, Food Additive, Vitamin, Mineral, Processing Aid _____ Natural Flavouring Substances

Percentage of Total Average 2.700

Percentage of Total Minimum 2.700

Country of Origin 1 Australia

Country of Origin 2 China

Country of Origin 3

Country of Origin 4

Country of Origin 5

Country of Origin 6

Country of Origin 7

Country of Origin 8

Country of Origin 9

Country of Origin 10

Region of Origin

Minimum Australian Content 2.000

Average Australian Content 2.000

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3.0 - Composition Information

User Guide 3. Composition Information

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=29>

3.1 - Mandatory Advisory Statements

User Guide 3.1 Advisory and Warning Statements

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=29>

Food Standards Code - Schedule S9-2

Is an advisory statement required about the food or ingredient?

No

Schedule S9-2

Refer to the list in Schedule S9-2 in the ANZ Food Standards Code [link provided] and Standard 1.2.3

Link to Standard 1.2.3

<https://www.legislation.gov.au/F2015L00397/latest/text>

Link to Schedule S9-2

<https://www.legislation.gov.au/F2015L00479/latest/text>

If yes, 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

Advisory Statement Type	Name of food	Advisory statement

Advisory statement - Polyols, Isomalts, Polydextrose

Polyols, Isomalts, Polydextrose

No

If yes, Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol); Specify type of polyols, isomalts, polydextrose

Level (g/100g)

Mandatory warning statement - royal jelly

Is the food or does the food include as an ingredient royal jelly?

No

Warning Statement

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3.2 - Allergens

User Guide 3.2 Allergens

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=30>

☐ ANZ or International Allergens Present

Ingredients to be declared as Allergens

Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen
--	----------

Note: Regarding the Tree Nuts list, This list is not exhaustive; it does not include coconut from the fruit of the palm *Cocos nucifera*.

If the allergen a substrate or feedstock in a metabolic process which results in this product:

If yes, as sufficient evidence is available to validate the removal, allergen labelling of the substrate/feedstock in association with this product is required.

If no, as sufficient evidence is not available to validate the removal, allergen labelling of the substrate/feedstock in association with this product is required.

Ingredients to be declared as Allergens - continued

Allergens to be declared

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3.2.2 - Cross Contact Allergens

☐ Cross Contact Allergen Potential

Cross Contact Allergens

Allergenic Ingredient, Food Additive, Vitamin, Mineral, Processing Aid or Nutritive substance	Allergen
---	----------

Cross Contact Allergens - continued

Have you conducted a VITAL® risk assessment for cross contact allergens (Y/N)?

3.2.2 - VITAL®

VITAL®



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:

Allergen Bureau

<http://allergenbureau.net/vital/>

If Yes, Provide VITAL risk assessment outcome:

Provide the precautionary allergen statement

If No, is a precautionary allergen statement appropriate for this product? (Y/N)

If Yes, Provide the precautionary allergen statement

Vital Report Attachments

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3.3 - Additional Information Requirements

User Guide 3.3 Additional Information Requirements

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=39>

Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?

No

If yes, what is the classification of the type of palm oil and palm oil products?

If yes, What is the percentage of palm oil in the raw material?

Is it RSPO certified?

If certified, what is the certification status?

	Certification Status	Certificate Number
MB = Mass Balance	☐	
SG = Segregated	☐	
IP = Identity Preserved	☐	
B&C = Book and Claim	☐	

Has fatty acid composition been altered?

If yes, specify the process used to alter the composition

Beef gelatine will disqualify vegan/vegetarian and maybe Halal and Kosher

Antioxidants

Present?	Specify Type	Amount Added Qualifier	Other	Amount added	Unit of Measure
Butylated hydroxyanisole					
Butylated hydroxytoluene					
Other Antioxidants 1					
Other Antioxidants 2					
Other Antioxidants 3					
Other Antioxidants 4					

Alcohol (Residual) and ethanol

Present?	Level %v/v	Specific Gravity if product is alcohol

Added fats and oils - Animal

Present?	Type of fat or oil	Has fatty acid composition been altered? Specify the process used to alter the composition

Added fats and oils - Vegetable

Present?	Type of fat or oil	Has fatty acid composition been altered? If yes, specify the process used to alter the composition

Hydrolysed vegetable proteins

Present?	Type of vegetable protein	100% hydrolysis?
Acid hydrolysed		
Enzyme hydrolysed		

Added colours

Present?

No

Use the "not defined" category if the material is highly coloured and added to a food for the purpose of providing colour, and is a permitted food ingredient.

Added colours (if present please enter additive number)

Present?	Additive number
Natural	
Artificial	
Not defined	

Added flavours

Excluding herbs and spices and intense sweeteners

Present?

Flavouring

No

Natural flavouring

Yes

Provide details

Flavour enhancers

Specify if contains diacetyl as flavour

**** if product is salt, then response "yes" to added salt. If product is sugar, then respond "Yes" to added sugar.**

Added salt

Yes / No	Amount added (g/100g)
Salt 1	
Salt 2	
Salt 3	

Added Sugar

Yes / No	Type	Amount added (g/100g)
Sugar 1		
Sugar 2		
Sugar 3		

Note: The Any Other Component table can export a maximum of 3 components to PIF Xml.

Any Other Component

Component	Provide relevant details for consumer advice
Comment(s)	
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4.0 - Pre-Market Clearance

User Guide 4.1 Novel Foods

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=45>

4.1 - Novel Foods

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Permitted Novel Food	Conditions of use	Comments
If assessed: Assessment of ingredient or component as Novel			
Section Comment(s)			
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4.2 - Food Produced using Gene Technology

User Guide 4.2 Food Produced using Gene Technology

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=46>

GM INGREDIENTS - PERMITTED FOOD OR INGREDIENT, FOOD DERIVED FROM, LABELLING REQUIRED AND COMMENTS N/A FOR FLAVOURS

Permitted food or ingredient: As per Schedule 26

Labelling required (Y/N): As per Standard 1.5.2-4

GM Ingredients

GM Ingredient	Permitted food or ingredient	Food derived from	Labelling required (Y/N) (as per 1.5.2-4)	Comments
---------------	------------------------------	-------------------	---	----------

OR

Permitted GM food additive or processing aid: As per Standards 1.3.1 or 1.3.3

Labelling required (Y/N) : As per Standard 1.5.2-4

GM Additive or Processing Aid

GM Food Additive or Processing Aid	Permitted GM food additive or processing aid	Derived from	Labelling required (Y/N)	Comments
------------------------------------	--	--------------	--------------------------	----------

Permitted food or ingredient: As per Schedule 26

Potential for GM cross-contact

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Permitted food or ingredient	Food derived from	Amount (%)	Comments
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Section Comment(s)

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4.3 - Quarantine Information

User Guide 4.3.1 Quarantine Information

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=48>

Bicon website

Link to the Bicon website

<https://bicon.agriculture.gov.au/BiconWeb4.0>

NZ Ministry of Primary Industries website

Link to the NZ Ministry of Primary Industries website

<https://www.mpi.govt.nz/importing/>

User Guide 4.3.2 Quarantine Treatments

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=48>

Quarantine Treatments

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Treatment	If irradiated, permitted Irradiated Food	If other, treatment description
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Section Comment(s)

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5.0 - Nutrition Information

User Guide 5 Nutrition Information

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=50>

Serve size is the amount of the product in a serve expressed as a number - for example: 25 - the unit of measure is added in a separate field.

Amount is amount of product in a serve - for example: 2 biscuits, 2 slices

Moisture content information is required if your product is to be supplied to a health facility such as a hospital caring for renal patients.

Moisture content in finished product (required in grams/100g)

Notes

Note: for Ingredients and flavours, only the average quantity per 100g/100mL is required to be completed

Unit of Measure for Energy: You can express the average energy content in kilojoules (kJ) or both in kilojoules and in kilocalories (Cal)

Gluten is a Required Field if a gluten free or low gluten claim is made

If a claim requiring nutrition information is made in respect of: (a) cholesterol; or (b) saturated, trans, polyunsaturated or monounsaturated fatty acids; or (c) omega-3, omega-6 or omega-9 fatty acids; the nutrition information panel must include declarations of the trans, polyunsaturated and monounsaturated fatty acids in accordance with Schedule 12—3.

Carbohydrate should NOT include dietary fibre under ANZ food labelling regulations

If a claim requiring nutrition information is made in respect of: (a) fibre or any specifically named fibre; or (b) sugars or any other type of carbohydrate; a nutrition information panel must include a declaration of the presence or absence of dietary fibre in accordance with Schedule S12—3.

If a claim requiring nutrition information is made in relation to salt or sodium, the nutrition information panel must include a declaration of the average quantity of potassium in accordance with section S12—3.

Phosphorus information is required if your product is to be supplied to a health facility such as a hospital, aged care, mental health facility, nursing home.

Average Quantity per serve [2]: This has been created to allow you to provide additional nutrition information for your product - for example where you wish to include a serving with milk or water or as made up according to directions provided,

AVERAGE QUANTITY PER SERVER N/A FOR FLAVOURS

DAILY INTAKE PER SERVE N/A FOR FLAVOURS

Energy

Energy

Average Quantity per serve

Unit of Measure

Average quantity per 100 g/mL 1654,100

Unit of Measure kJ

Average Quantity per serve [2]

Unit of Measure

Daily Intake per serve

Qualifier

Energy (optional)

Average Quantity per serve

Unit of Measure

Average quantity per 100 g/mL

Unit of Measure

Average Quantity per serve [2]

Unit of Measure

Daily Intake per serve

Qualifier

Note: Calories and Kilocalories are used interchangeably to mean the same thing.

Nutrient List

	Average Quantity per serve	Average quantity per 100 g/mL	Average Quantity per serve [2]	Qualifier
Protein, total (g)	0.000	0.000		
- Gluten (mg)	0.000	0.000		
Fat, total (g)	0.000	0.000		
-saturated (g)	0.000	0.000		
-trans (g)	0.000	0.000		
-polyunsaturated (g)	0.000	0.000		
-monounsaturated (g)	0.000	0.000		
Cholesterol (mg)	0.000	0.000		
Carbohydrate (g)	0.000	0.000		
-sugars (g)	0.000	0.000		
Dietary fibre, total (g)	0.000	0.000		
Sodium (mg)	0.000	0.000		
Potassium (mg)	0.000	0.000		
Phosphorus (mg)	0.000	0.000		

Daily Intake

% Daily Intake per serve
Protein, total
Fat
-saturated, total value
Carbohydrate
-sugars
Dietary fibre,
Sodium

This field is to allow you to include the heading that you wish to appear on this column of the NIP for your product

Average Quantity per serve [2]

Link to RDIs

<https://www.nhmrc.gov.au/sites/default/files/images/nutrient-reference-dietary-intakes.pdf>

5.5 - Additional Nutrients

Note: The Vitamins table can export a maximum of 6 vitamins to PIF Xml.

If a claim is made about a vitamin the nutrition information panel must include a declaration of the average quantity the substance

Vitamin Form: If the Vitamin is naturally occurring then enter "Naturally occurring" in this field.

Note: The Minerals table can export a maximum of 6 minerals to PIF Xml.

If a claim is made about a mineral the nutrition information panel must include a declaration of the average quantity the substance

Mineral Form: If the Mineral is naturally occurring then enter "Naturally occurring" in this field.

Note: The Other Nutrient table can export a maximum of 3 nutrients to PIF Xml.

- Information about the food or product

- If Liquid

Liquid type

Specific gravity

Temperature

Temperature Unit of Measure

- If solid

Solid type

Rehydration rate

mL or L of water to add

Liquid unit of measure

to give g or kg of rehydrated product

Unit of Measure

If solid substance, suspended in liquid is the product drained before use?

Information about the nutrition information provided

Source or method used to develop the nutrition information

If laboratory analysis:

Date of testing:

% Ash:

% Moisture Qualifier

% Moisture:

Section Comment(s)

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<input type="text"/>	<input type="text"/>

6.2 - Front of Pack Labelling

User Guide 6.2 Front of Pack Labelling

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=63>

- Health Star Rating

If you wish to calculate a Health Star Rating for this product, follow this link.

Health Star Calculation Link

<https://www.healthstarrating.gov.au/calculator>

Health Star Category Information

Category 1 - Beverages other than dairy beverages

Category 1D - Dairy beverages

Category 2 - All foods other than those included in Category 1, 1D, 2D, 3 or 3D

Category 2D - Dairy foods other than those included in Category 1D or 3D

Category 3 - Oils and spreads, defined as follows: edible oil as defined in Standard 2.4.1; edible oil spreads as defined in Standard 2.4.2; margarine as defined in Standard 2.4.2; butter as defined in Standard 2.5.5

Category 3D - Cheese and processed cheese as defined in Standard 2.5.4 (with calcium content >320 mg/100 g)

6.3 - Certification, Endorsement and Other Claims

User Guide 6.3 Certification, Endorsement and Other Claims

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=64>

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.

6.3.2 - Religious

User Guide 6.3.2 Religious

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=66>

- Halal

Specify if suitable for Halal

Yes

A claim can be made

Yes

Specify Particular Claim

See certificate

How has this been validated/substantiated?

Certificate

Certificate Available?

Yes

Halal Certificate Table

Certifying Body	Certificate Number	Certificate Expiry date	Other Certifying Body

Additional information

-

- Kosher

Specify if suitable for Kosher

Yes

A claim can be made

Yes

Specify Particular Claim

See certificate

How has this been validated/substantiated?

Certificate

Certificate Available?

Yes

Kosher Certificate Table

Certifying Body	Certificate Number	Certificate Expiry date	Other Certifying Body

Additional information

-

6.3.3 - Dietary Choice

User Guide 6.3.3 Dietary Choice

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=67>

- Ovo-lacto-vegetarian

Specify if suitable for Ovo-lacto-vegetarian

Yes

A claim can be made

Yes

Specify Particular Claim
-

How has this been validated/substantiated?
Inherently vegan ingredient

Additional information
-

- **Lacto-vegetarian**

Specify if suitable for Lacto-vegetarian
Yes

A claim can be made
Yes

Specify Particular Claim
-

How has this been validated/substantiated?
Inherently vegan ingredient

Additional information
-

- **Vegan**

Specify if suitable for Vegan
Yes

A claim can be made
Yes

Specify Particular Claim
-

How has this been validated/substantiated?
Inherently vegan ingredient

Additional information
-

6.3.4 - Free

User Guide 6.3.4 Free
<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=68>

6.3.5 - Sustainability claim

User Guide 6.3.5 Sustainability Claims
<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=68>

- **Organic**

Specify if suitable for Organic
No

A claim can be made
No

Specify Particular Claim
-

How has this been validated/substantiated?
-

Certificate Available?
No

Organic Certificate Table

Certifying Body	Certificate Expiry date	Other Certifying Body

Additional information

- **Biodynamic**

Specify if suitable for Biodynamic
No

A claim can be made
No

Specify Particular Claim

How has this been validated/substantiated?

Certificate Available?

Biodynamic Certificate Table

Certifying Body	Certificate Expiry date	Other Certifying Body

Additional information

- RSPO

Specify if suitable for RSPO

Not assessed

A claim can be made

Not assessed

Specify Particular Claim

-

How has this been validated/substantiated?

-

Certificate Available?

No

Certifying Body

Other Certifying Body

Certificate Expiry date

Other Certificate Expiry date

Additional information

- Rainforest Alliance

Specify if suitable for Rainforest Alliance

Not assessed

A claim can be made

Not assessed

Specify Particular Claim

-

How has this been validated/substantiated?

-

Certificate Available?

No

Rainforest Alliance Certificate Table

Certifying Body

Certificate Expiry date

Other Certifying Body

Additional information

7.0 - Shelf life

User Guide 7, Shelf Life

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=72>

- Product as supplied

Date marking guide

Link to the AFGC Date Marking Guide

<https://afgc.org.au/nutrition-and-regulation/regulation-and-resources/food-labelling-and-allergens/>

- Product once in use

Specify Shelf Life

Period

Storage

Temperature control required during storage?

Relates to terms in the Australian Cold Chain Guidelines

If yes:

°C

Time out of Refrigeration (hh:mm)

Transport

Temperature control required during transport?

Relates to terms in the Australian Cold Chain Guidelines

If yes:

°C

Time out of Refrigeration (hh:mm)

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

8.0 - Traceability

User Guide 8, Traceability

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=74>

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

Type of primary coding - Unit

Method of Coding -Unit

Location of Code - Unit

No. of characters in code - Unit

Eg of code format - Unit

Code translation - Unit

SHIPPER (if applicable)

Type of primary coding - Shipper

Method of Coding - Shipper

Location of Code - Shipper

No. of characters in code - Shipper

Eg of code format - Shipper

Code translation - Shipper

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

9.0 - Measurement Marking

User Guide 9, Measurement Marking

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=76>

If AQS used, what is the statistical variance in the fill measurement?

Package

Package size

10.000

Unit of Measure

kg

Attachments

Attachments

Document	Notes

10.0 - Potential Safety Hazards

User Guide 10, Potential Safety Hazards

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=78>

Hazards

Are there any potential hazards associated with the product? (Y/N)?

No

If yes, specify if the hazards occur during:

Classification

Is the product classified as either a Dangerous Good or a Hazardous Good?

No
A Dangerous Good or a Hazardous Good?
If dangerous good, select the class of dangerous good for transport purposes:

If the Safety Data Sheet (SDS) is on a website, specify the webpage URL:

If not, please provide the SDS as an attachment to this PIF.

Comment(s)

Comments

Attachments

Attachments

Document	Notes
AMW9002 Watermelon SDS Exp 23 01 2029.pdf	

User Guide 11.1 Product Packaging
<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=80>

11.1 - Product Packaging

Is the product packaged?

Yes

- Packaging stewardship

Is your business a signatory to the Australian Packaging Covenant or other packaging stewardship program?

Not a signatory

SPG

If yes, have you met Sustainable Packaging Guidelines (SPG) reporting requirements?

Link to Sustainable Packaging Guidelines

<https://apco.org.au/sustainable-packaging-guidelines>

- Sealing

What is the method of sealing the primary packaging?

Other

What is the method of sealing the Secondary packaging?

Other

- Tamper evident

Is the packaging tamper evident?

Yes

Nature of feature

Sealed lid

Dimensions (external)

11.1 - Packaging Materials

Packaging Materials List

Material	Packaging Materials	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?	Description of Packaging Type - Packaging Format	Further detail	Recycling: Specify coding number	Recycle content %

Section Comment(s)

Comments

Attachments

Attachments

Document	Notes

11.2 - Pallet Configuration

User Guide 11.2 Pallet Configuration
<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=81>

Is the product delivered on a pallet?

Gross weight of loaded pallet (kg)

Stack height of loaded pallet (cm)

Specify the type of pallet (material)

What is the pallet pattern?

Number of units per shipper

Number of shippers per pallet

Number of layers per pallet

Section Comment(s)

Comments

Attachments

Attachments

Document	Notes

12.0 - Specifications for Compliance - Organoleptic

User Guide 12. Specifications for Compliance

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=83>

User Guide 12.1 Organoleptic Specifications

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=84>

e.g.: flavour, colour, aroma, texture

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.

Organoleptic Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Provided?	How often provided?
Dilute taste	Conform	Comparison with evidence	Yes	With despatch	No	-
Aspect	Conform	Comparison with evidence	Yes	With despatch	No	-
Specific gravity @ 20degC	0.99-1.09	Densimeter	Yes	With despatch	No	-
Refractive index @ 20degC	1.421-1.441	Refractometer	Yes	With despatch	No	-

Sub Section Comment(s)

Comments

Attachment(s)

Attachments

Document	Notes

12.2 - Specifications for Compliance - Physical

User Guide 12.2 Physical Specifications

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=84>

e.g.: particle size, shape, specific gravity, foreign object detection systems - e.g.: metal detector, sieves, magnets, filters

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.

Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Provided?	How often provided?

Sub Section Comment(s)

Comments

Attachment(s)

Attachments

Document	Notes

12.3 - Specifications for Compliance - Microbiological

User Guide 12.3 Microbiological Specifications

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=84>

e.g.: standard plate count, yeasts & moulds, coliforms, salmonella, listeria

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.

Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Provided?	How often provided?

Sub Section Comment(s)

Comments

Attachment(s)

Attachments

Document	Notes

12.4 - Specifications for Compliance - Chemical

User Guide 12.4 Chemical Specifications

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=84>

e.g.: pesticide residue screen, antibiotic residue screen, heavy metal screen, aflatoxins screen, salt, acid, pH, moisture, brix, water activity

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.

Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Provided?	How often provided?

Sub Section Comment(s)

Comments

Attachment(s)

Attachments

Document	Notes

13.0 Company Specific Requirements

User Guide 13. Company Specific Requirements

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=84>

Company Specific Comment(s)

Comments

Company Specific Attachment(s)

Attachments

Document	Notes

14.0 Extra Comments and Attachments

User Guide 14. Extra Comments and Attachments

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=85>

Extra Additional Comments

Comments

Extra Additional Attachments

Attachments

Document	Notes

User Guide 15. Summary of Statements and Claims

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=85>

IMPORTANT: This is a summary of product information provided in more detail in previous sections of this PIF™. This summary may not convey an complete understanding of the product. Refer to each relevant section of the PIF™ for the complete information

Statement or Claim

	Statement or Claim
Ingredients list	
Characterising Component	Natural Flavouring Substances
Characterising Component Percentage	100,000%
Allergens	No allergens to be declared in the ingredients list.
Cross Contact Allergens	No potential Cross Contact Allergens listed.
Cross Contact Allergens - Where 'May be present' statement is indicated, Provide the precautionary allergen statement	
Cross Contact Allergens - Where no VITAL assessment conducted, you may provide a precautionary statement	
Novel Foods	No Novel Food(s) Declared.
List of Permitted Novel Foods	
Nutritive Substances	No Nutritive Substance(s) Declared.
Genetically Modified (GM) Food	No GM Ingredients Declared.
List of GM Ingredients	
List of GM Additives and/or Processing Aids	
GM Cross Contact	No GM Cross Contact Ingredients Declared.
List of GM cross contact ingredients	
Quarantine treatment applied	No Quarantine Treatments Declared.
List of ingredients and treatments	
Palm Oil	No Palm Oil or Derivatives Declared
Classification of the Type of Palm Oil	
Nanotechnology	
% Australian content	2,000
Royal Jelly	
Advisory statement	
Display field for Allergens	
Cross contact allergens ANZ	
Cross contact allergens International	
VITAL outcome	
High level health claim.	
General level health claim.	
Self Substantiated general level health claim.	
Nutrition Content Claim	
GI logo	
Be Treatwise	
Other logo or symbol	-
Gluten free logo	
Gluten free logo, Other	-
Kosher Claim	See certificate
Halal Claim	See certificate
Vegan	-
Ovo-lacto-vegetarian	-
Lacto-vegetarian	-
Hormone Free	-
Biodynamic	
RSPO	-
Organic	-
Rainforest Alliance	-
Marine Stewardship	
Dolphin Friendly	
RSPCA Approved Farming Scheme	
Sow stall free	
Free range	
Additional Claim	
Derived from naturally occurring ingredients	
Derived from a natural process without chemical modification	

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