# FOOD INDUSTRY - PRODUCT INFORMATION FORM

**VERSION 5.0 - released on 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 legistration and other applicable laws. The information in this document should not be relied upon as a legal advice or used as a substitute for legal advice. You should exercise your own skills, care and judgement before relying on this information in any important matter.

## 1 CONTACT DETAILS & DECLARATION

| | | | |
|---|---|---|---|
| SUPPLIER'S PRODUCT NAME | Lemon OS Natural Flavour 8kg | SPECIFY COUNTRY IMPORTED INTO | |
| SUPPLIER'S PRODUCT CODE | AOL9284 | SPECIFY COUNTRY EXPORTED FROM | |
| BAR CODE- UNIT GTIN | - | SPECIFY IMPORT TARIFF CODE | |

### 1.1 SUPPLIER INFORMATION

| | | | | | |
|---|---|---|---|---|---|
| | COMPANY NAME | METAROM AUSTRALIA P/L | | | |
| | BUSINESS NUMBER (ABN) | 49 003 381 271 | | | |
| **BUSINESS ADDRESS** | TRADING NAME | METAROM AUSTRALIA P/L | | | |
| | NUMBER / STREET/ SUBURB | 117 | STEPHEN ROAD | BANKSMEADOW | |
| | STATE / COUNTRY/ POSTCODE | NSW | Australia | 2019 | |
| **POSTAL ADDRESS** | NUMBER / STREET/ SUBURB | 117 | STEPHEN ROAD | BANKSMEADOW | |
| | STATE / COUNTRY/ POSTCODE | NSW | Australia | 2019 | |
| | NAME | NICOLAS GAUTIER | | | |
| **KEY CONTACT FOR QUERIES** | POSITION TITLE | Managing Director | | | |
| | EMAIL ADDRESS | nicolas.gautier@metarom.com.au | | | |
| | PHONE | (02) 9317 5002 | FAX | - | |
| | DATE FORM COMPLETED | 14-May-2024 | ISSUE DATE | 14-May-2024 | |
| | DOCUMENT NO. | AOL9284 | ISSUE NUMBER | 3 | |

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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 - Prohibitied & 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**<br>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** | 14-May-2024 |

## 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 Interal 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 n 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 viewd at: http://www.allergenbureau.net/vital/

## 1.7 CHECKLIST AND ATTACHMENTS

- [X] **Page 2 has been signed and dated (Section 1.4)**
- [X] Current Certificates attached - if applicable (Section 3.2.3 and Section 5.2)
- [X] Supplier C of C, or C of A for analysis - if applicable (Section 7)
- [X] 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 95% local ingredients)** | Australia | or | |

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

| | | |
|---|---|---|
| on average exceeds 95% | **No** | Yes/No |
| on average exceeds 50% | **Yes** | 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:

| | | |
|---|---|---|
| Australia | China | |
| | | |

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
- [X] 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 precentage labelling of characterising components or ingredients. Compound substances must specifiy 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** 2

| COMPONENT NAME | PERCENT OF TOTAL % |
|---|---|
| Flavouring preparations | 95.00% |
| Natural flavouring substances | 5.00% |
| | |
| | |
| | |

2.6 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING (continued)

| COMPONENT NAME | PERCENT OF TOTAL % |
|---|---|
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### 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 | | |
| - | | |
| - | | |
| - | | |
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## 3 COMPOSITIONAL INFORMATION

### 3.1 MANDATORY ADVISORY OR WARNING STATEMENTS & DECLARATIONS

***("Yes" response triggers a mandatory advisary 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/No |
|---|---|---|
| 3.2.1 | Does the facility have a Food Safety Program? | Yes |
| 3.2.2 | Does the facility have a documented allergen management plan? | Yes |
| | IF YES, does this include the management of cross contact allergens? | Yes |
| 3.2.3 | Has the Food Safety Program been independently audited and certified? | Yes |

**IF Yes** provide name of Certifying Body: BSI Certification

Date of most recent audit / inspection: 27-February-2024 — 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)*

| | | | |
|---|---|---|---|
| X | validated cleaning procedures | | product scheduling |
| | control of personnel movement in factory | X | staff training |
| X | documented procedures and controls | X | isolated storage of allergens |
| X | raw material sourcing & tracing | X | dedicated equipment |
| X | 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 [*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 |
| 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 intentially |

| | |
|---|---|
| No | **Sulphites**, present **in** ingredients, additives or processing aids |

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

| ALLERGENIC SUBSTANCE | SOURCE NAME<br>The allergenic food from which ingredient is derived (e.g. wheat) | DERIVATIVE NAME<br>ingredient, additive or processing aid (e.g. maltodextrin) | PROPORTION (%) | | PROCESS<br>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] | | | | | |
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| **Crustacea** & crustacea products | | | | | |
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| **Egg** & egg products | | | | | |
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| **Fish** & fish products | | | | | |
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| **Lupin** & lupin products | | | | | |
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| **Milk** & milk products | | | | | |
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| **Peanut** & peanut products (including peanut oil) | | | | | |
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| | | | | | |
| **Sesame Seed** & sesame seed products (including sesame oils) | | | | | |
| | | | | | |
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| | | | | | |
| **Soybean** & soybean products (including soybean oils) | | | | | |
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| | | | | | |
| **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 | | | | |
| | | | | | |
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| **Egg & egg products** | No | | | | |
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| | | | | | |
| **Fish & fish products** | No | | | | |
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| **Lupin & lupin products** | No | | | | |
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| **Milk & milk products** | No | | | | |
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| **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** | | |
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| | **Umbeliferae** - aniseed, carrot, celery, celeric,fenel, parsley, parsnip | **No** | | |
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| **Yeast & Yeast Products** (including yeast extracts) *Tick box if hydrolysed or autolysed* | | **No** | | |
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| **Herbs** *Tick box if herb/herb extract* | | **No** | | |
| | | | | |
| | | | | |
| **Spice** (excluding mustard) *Tick box if spice / spice extract* | | **No** | | |
| | | | | |
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## 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:<br>amount added (milligram/kilogram) |
| Added Caffeine *(exclude naturally occuring)* | | No | amount added (milligram/kilogram) |
| Alcohol (Residual) | | No | level % v/v:<br>specify gravity if product is alcohol: |
| Added Fats & Oils | Animal | No | Specify types of fats and oils:<br>Has fatty acid composition been altered? Yes/No<br>Specify the process used to alter composition: |
| | Vegetable | No | Specify types of fats and oils:<br>If Palm oil is present, is this RSPO certified? Yes/No<br>Has fatty acid composition been altered? Yes/No<br>Specify the process used to alter composition: |
| Hydrolysed Vegetable Proteins | Acid Hydrolysed | No | Specify type of vegetable protein:<br>100% hydrolysis Yes/No |
| | Enzyme Hydrolysed | No | Specify type of vegetable protein:<br>100% hydrolysis Yes/No |
| Intense sweetener | | No | Name of sweetener / Number / Amount (mg/kg) |
| Preservatives | | No | Name of preservative / Number / Amount (mg/kg) |
| Flavour enhancers | | No | Name of flavour enhancer / Additive number |
| Added colours | | No | |
| Added Flavours | | Yes | Specify overall status: Flavouring; X Natural Flavouring; Flavouring precursors<br>Composition: X Natural flavouring substances; X Natural flavouring preparations; Thermal process flavourings; Smoke flavourings; Other flavourings<br>Specify if contains Diacetyl as flavour: 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 REQIREMENTS

| 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 andy 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 andy 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 andy 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 andy 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? **No** Yes/No

**4.2 QUARANTINE TREATMENTS**

Specify if this product (or any of its components) has been treated with the following:

| TREATMENT METHOD | USED ON ANY COMPONENT | SPECIFY TREATED INGREDIENT |
|---|---|---|
| Steam sterilisation | **No** | |
| Ionising (gamma) irradiation | **No** | |
| Ethylene oxide | **No** | |
| Other fumigants or sterilants | **No** | |

**4.3 FOOD PRODUCED USING GENE TECHNOLOGY** (Standard 1.5.2)

4.1.1 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? **No** Yes/No

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

- [X] No GM varieties of this food / ingredient available
- [ ] Non GM variety is used
- [ ] Identity preservation program in place
- [ ] Analytical testing confirms absense
- [ ] 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 fright/tanker could have previously been used to transport other GM product? **No**

4.3.8 Is this product manufactured or stored at a production site where genetically modified protein or DNA is used for the manufacture of other products? **No**

4.3.9 Is there an identity preservation system separating non GM and GM components to ensure the absence of genetically modified material in this product? **No**

Specify details

4.3.10 Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out? **No**

4.3.11 Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg **No**

**EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED**

4.3.12 (OPTIONAL) Are any ingredients derived from an animal which has been fed with feedstock containing GM ingredients or ingredients derived from GM micro-organisms? **No**

Specify details

## 5 NUTRIENTS & CONSUMER INFORMATION CLAIMS

### 5.1 NUTRITION INFORMATION

Specify single strength liquid specific gravity: 0.85 Temperature 20.00 °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** [X] grams

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

| NUTRIENT | AVG QUANTITY per 100 g |
|---|---|
| **Energy** | 0.00 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 |
| Potasium | 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)* :

[X] **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 [X] 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. [X]

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 | No |
| Organic | Yes | Formula review | 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 | 6 | **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 Sepcify which method of trade measurement is used: **Net quantity**

| | | | | |
|---|---|---|---|---|
| 6.4.2 | What is the package size | 8.00 | **kg** | (specify unit of measure) |
| 6.4.3 | Target Fill (if applicable) | 8.00 | **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.

Plese specify the following where applicable:

| TRACKING CODE | TRACKING CODE | TRACKING CODE |
|---|---|---|
| Type of Primary Coding *(Please TICK as appropriate)* | [ ] Date code [X] Batch number<br>[ ] Product code [ ] Lot number | [ ] Date code [ ] Batch number<br>[X] Product code [ ] Lot number |
| Method of coding | Batch number | Product code |
| Location of code | Label, CoA | Label, CoA, Invoice |
| Number of characters in code | 4 | 7 |
| example of coding sample | 9876 | AOL9284 |
| Example of coding format | Unique computer generated code | AOL9284 |

## 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** |
| | Paking materials | **No** | **No** |
| | Plastics | **Yes** | **No** |
| | Specify plastic coding symbol number | HDPE 50100 | |
| | % of total using recycled component | 0% | 0% |
| **Seal** | 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: 548 kg

6.7.2 Stack height of loaded pallet: 108 cm

6.7.3 Specify the type of pallet: [X] Wooden [ ] Plastic [ ] Other

6.7.4 What is the pallet pattern: [X] Column stack [ ] Interlocking

6.7.5 Number of: units per shipper: N/A; shipper per pallet: N/A; layers per pallet: 3

## 7 SPECIFICATION FOR COMPLIANCE

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.

### 7.1 ORGANOLEPTIC SPECIFICATIONS

*(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 | Lemon Oil | comparison with evidence | Yes | |
| Taste | Lemon Oil | comparison with evidence | Yes | |
| | | | | |
| | | | | |

### 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)*

| TEST / PARAMETER | SPECIFICATION | TEST METHOD | AVAILABILITY | |
|---|---|---|---|---|
| | | | C of A | C of C |
| Density 20°C | 0.85 ± 0.05 | densimeter | Yes | |
| Refractive Index 20°C | 1.472 ± 0.010 | refractometer | Yes | |
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### 7.3 MICROBIOLOGICAL SPECIFICATIONS

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

| TEST / PARAMETER | SPECIFICATION | TEST METHOD | AVAILABILITY | |
|---|---|---|---|---|
| | | | C of A | C of C |
| | | | | |
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### 7.4 CHEMICAL SPECIFICATIONS

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

| TEST / PARAMETER | SPECIFICATION | TEST METHOD | AVAILABILITY | |
|---|---|---|---|---|
| | | | C of A | C of C |
| - | | | | |
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## 8 COMMENTS / ADDITIONAL INFORMATION

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

| Question Number | Line Number | Comments |
|---|---|---|
| 6.1.1 | 727 | Guaranteed shelf life at delivery is 50% of the shelf life |
| for any | for any | All the information given is based on our current knowledge and experiences at the date indicated above and remains the property of the editor. The information does not relieve the purchaser from carrying out their own tests and precautions. As the use of the products described in this document is outside the control of Metarom Australia, we disclaim any liability in connection with the suitability of your products for any such purpose. |
| | | |
| | | |

8.2 ADDITIONAL MANUFACTURING SITE INFROMATION (if required)

**When nominating product is supplied from more than one manufacturing site,** the details provided must be applicable to product coming from any of the sites. For example, if particular allergens occur at only one site, then the information provided in the form should identify that the allergens are present even though batches of product made at other sites may be allergen free.

| | | | |
|---|---|---|---|
| COMPANY NAME | | | |
| SITE #4: NUMBER / STREET/ SUBURB | | | |
| STATE / COUNTRY/ 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 | Lemon OS Natural Flavour 8kg |
| SUPPLIER'S PRODUCT CODE | AOL9284 |
| 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 | **14-May-24** | ISSUE DATE | **14-May-24** | These fields link the information in this Annex to the parent PIF. |
| DOCUMENT NUMBER | **AOL9284** | ISSUE NUMBER | **3** | |

## 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?** | 2 | (Copy from RS 178 of parent PIF) |
| **What is the total minimum % Australian ingredients in this product?** | 95.00% | |

| 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) |
|---|---|---|---|---|
| | Flavouring preparations | 95.00% | US, CN, FR, and etc. | 90.25% |
| | Natural flavouring substances | 5.00% | US, CN, FR, and etc. | 4.75% |
| | | | | |
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