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Product Information Form

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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.

www.afgc.org.au

PIF VERSION 6.0

Issue Date 2017-07-07

Note: this date refers to the date of issue of this version of the PIF by the AFGC and NOT the date of issue of the completed form by the user.

Date Completed 22/03/2024

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SRA TechnologistSample, Flavour, Ingredient, Retail
Ready

Retail Ready

Product Name MasterFoods™ Worcestershire Sauce 100 x 10mL

Comments Update to PIF 6.0

1.1 Company Information

Company Logo



Company Name Mars Australia Pty Ltd

Company ABN or equivalent 48 008 454 313

Trading Name Mars Food Australia

Business Address

Street Number
4Street Name
Corella CloseSuburb/City
Berkeley ValeState/Territory
NSWCountry
AustraliaPostcode
2261

Postal Address

Post Address
4 Corella CloseSuburb/City
Berkeley ValeState/Territory
NSWCountry
AustraliaPostcode
2261

Key Contact for inquiries

Name
Consumer ServicesPosition Title
Consumer ServicesEmail Address
contact@auf.mars.comPhone
1800 816 016

Manufacturer Information

Company Name	Street Number	Street Name	Suburb	State/Territory	Country	Postcode
Mars Australia Pty Ltd	4	Corella Close	Berkeley Vale	NSW	Australia	2261

**2. Product Information**

Product Name MasterFoods™ Worcestershire Sauce 100 x 10mL

Product Code ZREP: 156729 TDU: 10021065

Barcode - Product 9310012030355

Product Description MasterFoods™ Worcestershire Sauce 100 x 10mL

Legal Description Worcestershire Sauce

Suggested Labelling Description Worcestershire Sauce

Are you selling this item to a health facility
(e.g. hospital, aged care, mental health
facility, nursing home)? (Y/N) **N (No)**

2.1 Ingredient Declaration**Ingredient Summary**

Substance Type	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Ingredient List Name Link	% of total Average (Enter either a number or NS for Not Specified)	Food Standards Code Additive No or EC (as applicable)	Permitted class name
I	Water	Water	NS		
Characterising Component (Y/N) - N No approved GM varieties available - Y					
I	Sugar	Sugar	NS		
Characterising Component (Y/N) - N No approved GM varieties available - Y Non GM variety used - Y					
I	Salt	Salt	NS		
Characterising Component (Y/N) - N Non GM variety used - Y					
FA	Acetic Acid	Acetic Acid	NS	260	Acidity Regulator
Characterising Component (Y/N) - N No approved GM varieties available - Y					
FA	Modified Cornstarch	Modified Cornstarch	NS	1422	Thickener
Characterising Component (Y/N) - N Identity preservation program in place - Y Non GM variety used - Y					
I	Vegetable Protein Extract	Vegetable Protein Extract	NS		
Characterising Component (Y/N) - N No approved GM varieties available - Y Non GM variety used - Y					
I	Golden Syrup	Golden Syrup	NS		
Characterising Component (Y/N) - N No approved GM varieties available - Y Non GM variety used - Y					
FA	Caramel Colour (150c)	Caramel Colour (150c)	NS	150c	Colour
Characterising Component (Y/N) - N No approved GM varieties available - Y Non GM variety used - Y					
I	Lemon Oil	Lemon Oil	NS		
Characterising Component (Y/N) - N Non GM variety used - Y					
I	Spice Extract	Spice Extract	NS		
Characterising Component (Y/N) - N No approved GM varieties available - Y					

Ingredient List Acetic Acid, Caramel Colour (150c), Golden Syrup, Lemon Oil, Modified Cornstarch, Salt, Spice Extract, Sugar, Vegetable Protein Extract, Water

Addition Check 0.000

Code Standards Compliance

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

Standard 1.4.1 - Contaminants & Natural Toxicants Y (Yes)

Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or Maximum Residue Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981 in New Zealand Y (Yes)

Standard 1.4.4 - Prohibited & Restricted Plants & Fungi where applicable, and that where such certification relies on third party audits, analysis, industry codes, or equivalence of international standards to demonstrate compliance, that certificates are current and available NA (Not Applicable)

2.2 Country of Origin

Country of Origin Summary

Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percentage of Total (Average)	Country of Origin (1)	Country of Origin (2)	Country of Origin (3)	Average Australian Ingredients (%)	Minimum Australian Ingredients (%)
Water		Australia				100
Sugar		Australia				100
Salt		Australia				100
Acetic Acid	NS	Australia	Various Unspecified			24.5
Modified Cornstarch	NS	Various Unspecified				0
Vegetable Protein Extract	NS	Various Unspecified				0
Golden Syrup	NS	Australia			100	
Caramel Colour (150c)	NS	China			0	
Lemon Oil	NS	Italy	Netherlands	China		0
Spice Extract	NS	Various Unspecified				0

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

What is the total minimum % of Australian ingredients in this product? 85.000



Made in Australia from at least 85% Australian ingredients

3.1 Composition Information

Mandatory Advisory Statements

Refer to the list in Schedule S9-2 in the ANZ Food Standards Code [click here](#) and Standard 1.2.3

If an advisory statement required, list the food (Column 1 S9-2 and Standard 1.2.3) and advisory statement (Column 2 S9-2 and Standard 1.2.3) below

Bee pollen

Is an advisory statement required about the food or ingredient?
N (No)

A food containing bee pollen as an ingredient

Is an advisory statement required about the food or ingredient?
N (No)

A beverage made from cereals, nuts, seeds, or a combination of these ingredients, and that contains less than 3% m/m protein.

Is an advisory statement required about the food or ingredient?
N (No)

An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.

Is an advisory statement required about the food or ingredient?
N (No)

A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? N (No)
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? N (No)
Milk, or an analogue beverage made from soy, that contains no more than 2.5 m/m fat.	Is an advisory statement required about the food or ingredient? N (No)
Evaporated milk, dried milk or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains aspartame or aspartame-acesulphame salt.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains quinine.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains guarana or extracts of guarana.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains added phytosterols, phytostanols or their esters.	Is an advisory statement required about the food or ingredient? N (No)
A cola beverage that contains added caffeine.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains a cola beverage that also contains added caffeine as an ingredient.	Is an advisory statement required about the food or ingredient? N (No)
Propolis.	Is an advisory statement required about the food or ingredient? N (No)
A food that contains propolis as an ingredient.	Is an advisory statement required about the food or ingredient? N (No)
Unpasteurised egg products.	Is an advisory statement required about the food or ingredient? N (No)
Unpasteurised milk.	Is an advisory statement required about the food or ingredient? N (No)
Unpasteurised liquid milk products.	Is an advisory statement required about the food or ingredient? N (No)
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	Is an advisory statement required about the food or ingredient? N (No)

Mandatory warning statement - royal jelly

Is the food or does the food contain royal jelly (Y/N) **N (No)**

3.2.1 Allergens

Allergens Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Labelling exemption text	Source Name	Derivative name	Residual or carryover sulphites (mg/kg)
Caramel Colour (150c)	Caramel Colour (150c)	Added Sulphites (in concentrations of 10mg/kg or more)	No Labelling Exemption	Glucose syrup	Sulphites	Less than or < 25
Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - N						
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - N						

Allergens to be declared: **Type Values**
Allergen ANZ Caramel Colour (150c) Added Sulphites (in concentrations of 10mg/kg or more)

3.2.2 Cross Contact Allergens

Cross Contact Allergens Summary

Facility	Allergen Type	Allergen Sub-type	Labelling exemption	Labelling exemption text	Form	Present in same facility	Present on same line	Cross contact from other sources - growing, harvesting, transport, storage etc	What are the procedures in place to prevent cross contact where allergens are used in the same facility or present on the same line?	Source Food	Derivative Name	Total Protein (ppm)
Mars Australia Pty Ltd	Egg		999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Egg not present on H&S processing line	Egg	Egg	Unavailable
Mars Australia Pty Ltd	Cereals (including hybridised strains thereof) if they contain gluten	Wheat (and its hybridised strains) (deprecated)	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, Production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training.	Wheat and Gluten	Many Derivatives	Unavailable
Mars Australia Pty Ltd	Crustacea		999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Crustacea not present on H&S processing line	Crustacea	Belachan Powder	Unavailable
Mars Australia Pty Ltd	Fish		999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Fish not	Fish products	Fish Sauce	Unavailable

Mars Australia Milk Pty Ltd	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	present on H&S processing line Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Milk not present on H&S processing line	Milk products	Many Derivatives	Unavailable
Mars Australia Soybean Pty Ltd	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training.	Soy Products	Many Derivatives	
Mars Australia Sesame Pty Ltd	999	No Labelling Exemption	Particulate	Y	Y	H&S Line cross contact only	Validated cleaning procedures, Production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training.	Sesame Products	Sesame Oil Sesame Seeds on H&S line only	Unavailable
Mars Australia Peanut Pty Ltd	999	No Labelling Exemption	Particulate	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Peanut not present on H&S processing line	Peanut Products	Peanut Paste	Unavailable



If you wish to conduct a VITAL® risk assessment for cross contact allergens please click on the following link which will take you to the Allergen Bureau website: [click here](#)

Have you conducted a VITAL® risk assessment for cross contact allergens (Y/N)? **N (No)**

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

If Yes, Provide the precautionary allergen statement **May contain: Peanut.**

Comments  **Added sulphites less than 10 mg/kg in finished product, therefore labelling for sulphites is not required.**

3.3 Additional Information Requirements

Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?
N (No)

Food/Component

Sub-Food/ Component

Gelatine

Beef - collagen

Present?
N (No)

Other source

Present?
N (No)

Antioxidants

Butylated hydroxyanisole

Present?
N (No)

Butylated hydroxytoluene

Present?
N (No)

Other Antioxidants

Present?
N (No)

Alcohol (Residual) and ethanol

Present?
N (No)

Added fats and oils

Animal

Present?
N (No)

Vegetable

Present?
N (No)

Hydrolysed vegetable proteins

Acid hydrolysed

Present?
Y (Yes)

Specify type of vegetable protein
Maize

100% hydrolysis
Y (Yes)

Enzyme hydrolysed

Present?
N (No)

Added colours

Present?
Y (Yes)

Natural
N (No)

Artificial
N (No)

Not defined Specify Additive Number/s
Y (Yes) 150c

Added flavours

Added salt

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

Present? (1) Amount added (milligram/100g)
Y (Yes) 5577

Present? (2)
N (No)

Present? (3)
N (No)

Added sugar

If product is sugar then respond "yes" to added sugar.

Present? (1) Amount added (g/100g) Type
Y (Yes) 16.17 White sugar

Present? (2)
N (No)

Present? (3)
N (No)

Any Other Component

- 4.1 Novel Foods (no responses in section)
- 4.2 Food Produced using Gene Technology (no responses in section)
- 4.3 Quarantine Information (no responses in section)
- 5. Nutrition Information

Nutrient List

Serving Size: Amount Unit of Measure
10.000 Whole portion mL
Number of servings per package:
1.000

Nutrition Details

Note: Complete Energy and Nutrient tables below. For Ingredients and flavours, only the average quantity per 100g/100mL is required to be completed.

Energy

Energy	Approximately	Average Quantity per serve	Average Quantity per serve (optional)	Average Quantity per 100 g/mL	Average Quantity per 100 g/mL (optional)	% Daily Intake per serve	% Daily Intake per serve (optional)
-		42 kJ		420 kJ		0.5	

Nutrients

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

		Average Quantity Per Serve	Average Quantity per 100 g/mL	% Daily Intake per serve
Protein, total (g)	Less than or <	0.01	0.1	0
- Gluten				
Fat, total (g)	Less than or <	0.01	0.1	0
-saturated (g)	Less than or <	0.01	0.1	0
-trans (g)				
-polyunsaturated (g)				
-monounsaturated (g)				
Cholesterol (mg)				
Carbohydrate (g)	Approximately	2.47	24.7	0.8
-sugars (g)	Approximately	1.81	18.1	2
Dietary fibre, total (g)				
Sodium (mg)	Approximately	244	2435	11
Potassium (mg)	Not Applicable			
Phosphorus (mg)	Not Applicable			

Target Population

Food for target population 999 (Any other food)

Information about the food or product

Information about the nutrition information

Please nominate the source or method used to develop the nutrition information

Other commercial software



6.1 Nutrition, Health and Related Claims

Are you making a Nutrition content and/or Health claim in relation to this product? (Y/N) N (No)

6.1.2 Nutrient Profile Score (NPS) or Health Star Rating (HSR) calculation information (no responses in section)

6.2 Front of Pack Labelling

6.2.1 Health Star Rating

If you wish to calculate a Health Star Rating for this product, follow this link: [click here](#)

Have you calculated a Health Star Rating for this Product? (Y/N) N (No)

6.2.2 Daily Intake Guide

If you wish to determine the Daily Intake Guide (DIG) amounts for this product, follow this link: [click here](#)

Have you calculated the Daily Intake Guide (DIG) for this Product? (Y/N) N (No)

6.3 Certification, Endorsement and Other Claims

This table is to be completed to provide information to assist your customer to determine the suitability of the product for use in certain products or to make certain claims.

Claim Type

6.3.1 Nutrition and Health Logos and Symbols

Gluten Free

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

The Glycaemic Index (GI)

GI logo will be or can be used (Y/N) N (No)

Treatwise

Will the "Be Treatwise" logo be used? (Y/N) N (No)

Other logo or symbol? (Y/N) N (No)

6.3.2 Religious

Halal

Specify if suitable for Halal (Y/N)	Claim can be made? (Y/N)
Y (Yes)	N (No)

Kosher

Specify if suitable for Kosher? (Y/N)	Claim can be made? (Y/N)
Y (Yes)	N (No)

6.3.3 Dietary Choice

Ovo-lacto-vegetarian

Specify if suitable for Ovo-lacto-vegetarian (Y/N)	Claim can be made? (Y/N)
Y (Yes)	N (No)

Lacto-vegetarian

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

Vegan

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

6.3.4 Free

Hormone free

Specify if suitable for "Hormone Free"	Claim can be made?
Not Relevant	No

6.3.5 Sustainability claim

Organic

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

Biodynamic

Specify if suitable for Biodynamic	Claim can be made?
No	No

RSPO

Specify if suitable for RSPO	Claim can be made?
Not Relevant	No

Rainforest Alliance

Specify if suitable for Rainforest Alliance	Claim can be made?
No	No

6.3.6 Animal welfare

Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme	Claim can be made?
Not Relevant	No

Marine Stewardship

Specify if suitable for Marine Stewardship	Claim can be made?
Not Relevant	No

Dolphin Friendly

Specify if suitable for Dolphin Friendly	Claim can be made?
Not Relevant	No

Sow stall free

Specify if suitable for Sow stall free
Not Relevant
Claim can be made?
No

Free range

Specify if suitable for Free Range
Not Relevant
Claim can be made?
No

6.3.7 Other

Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients
No
Claim can be made?
No

Derived from a natural process without chemical modification

Specify if suitable for Derived from a natural process without chemical modification
No
Claim can be made?
No

Additional Claim

Specify if suitable for Additional Claim
No
Claim can be made?
No

7. Shelf Life

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

Product as supplied - Unopened pack or bulk container

Type of date mark applied

Best Before



Specify Shelf Life
12
Period
Months

Temperature control required during storage?
N (No)

Temperature control required during transport?
N (No)

Product once in use - Resealable pack or bulk container

AFGC Cold Chain Guideline rules: "NEVER WARMER THAN" temperature in degrees Celsius "MAX OUT OF REFRIGERATION TIME" time in minutes "KEEP ABOVE" optional, temperature in degrees Celsius

8. Traceability

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

Unit

Type of primary coding

SHIPPER (if applicable)

Type of primary coding

Method of Coding
EAN Sticker
Location of Code
Side of shipper

Example of code format
"Side 2: Best Before
DD/MM/YYYY
TTTT DDD PD DD/MM/YYYY"

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

Comments

TTTT = Time (24Hr)
YYYY= Year
DDD = Day Number
DD = Day of month
MM= Month (numeric)
PD = Packed on
MC = Machine
ID = Identification

9. Measurement Marking

Select the method of trade measurement marking used **2 (Net quantity)**

Package size **10.000** Unit of Measure **mL**

10. Potential Safety Hazards

Are there any potential hazards associated with the product? (Y/N)? **N (No)**

11.0 Product Packaging & 11.1 Packaging Materials

Is the product packaged? **Y (Yes)**

Packaging stewardship

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

If yes, have you met Sustainable Packaging Guidelines (SPG) requirements? **Y (Yes)**

Link to Packaging Covenant [click here](#)

Sealing

What is the method of sealing the primary packaging? **Heat**

What is the method of sealing the Secondary packaging? **Other**

Tamper evident

Is the packaging tamper evident? **Y (Yes)**

If yes, describe the nature of the tamper evident feature **Clear portion and seam for opening**

Colour

Is packaging clear to assist with monitoring potential product contamination? **Y (Yes)**

Pack Size

Pack size: **10.000** Unit of Measure **mL**

Dimensions (external)

Primary Pack

Height **16.000** Unit of Measure **mm**

Width **37.000** Unit of Measure **mm**

Depth **57.000** Unit of Measure **mm**

Weight **13.356** Unit of Measure **g**

Pack Name **Individual 10mL Portion**

Secondary Pack

Height **113.000** Unit of Measure **mm**

Width **190.000** Unit of Measure **mm**

Depth **286.000** Unit of Measure **mm**

Weight **1.520** Unit of Measure **kg**

Pack Name
 TDU Shipper 100 x 10mL portions

11.1 Packaging Materials

Materials List

Materials List	PE	PET	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?	Form/fill/seal	Further details information	Recycling: Specify coding number	Recycle content (%)
Multilayer PE/PET laminate	Y	Y	Y	Compliance to EU Regulation 1935/2004 and US 21 CRF 1770163,175,105 and 177.1520	N	Y	Heat formed and sealed laminate, individual squeeze on portion	NA	0
PE/PET laminate	Y	Y	Y	Compliant to EU regulations	N	Y	Individually formed portion	7	0
PE/PET laminate	Y	Y	Y	EU Regulation Compliant	N	Y	Individually formed portions	7	0

11.2 Pallet Configuration

Is the product delivered on a pallet? **Y (Yes)**

Gross weight of loaded pallet (kg) **407.800**

Stack height of loaded pallet (cm) **126.600**

Specify the type of pallet (material)

Wood



What is the pallet pattern?

Other



Number of units per shipper **100** Number of shippers per pallet **240**

Number of layers per pallet **10**

Comments  **NZ Pack Instr**
Pallet Height: 127cm
Gross Weight: 329kg

12. Specifications for Compliance

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International standards. Where a suppliers internal test method is quoted a copy must be attached. Also state if Certificate of Analysis (C of A) or Certificate of Conformance (C of C) can be provided.

12.1 Organoleptic Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Flavour	Sweet mildly spiced lemony sauce	Organoleptic assessment	N
Odour	Sweet vinegar odour	Organoleptic assessment	N
Colour	Dark brown colour	Organoleptic assersment	N
Appearance	Thin dark brown sauce	Organoleptic assessment	N
Texture	Thin watery texture	Organolepti assessment	N

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Total Plate Count	< 1000 cfu/g	No testing in finished goods	N
Yeast & Mould	< 100 cfu/g	Not tested in finished goods	N
E. coli	Not detected in 10g	Not tested in finished goods	N
Salmonella	Not detected in 25g	Not tested in finished goods	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Salt	5.9 - 6.2%	Titration	N
pH	3.0 - 3.2%	pH meter	N
Acidity	2.8 - 3.2%	Titration	N
Soluble Solids	25-29	Refractometer	N

13. Company Specific

[Company Specific Comments](#) The Food Safety Program been independently audited and certified. Certifying Body: LRQA.

14. Extra Comments and Attachments

[Extra Additional Comments](#) Label:

15. Summary of Statements and Claims

Summary of Statements and Claims	Type	Values
	Ingredients List	Acetic Acid, Caramel Colour (150c), Golden Syrup, Lemon Oil, Modified Cornstarch, Salt, Spice Extract, Sugar, Vegetable Protein Extract, Water
	% Australian content	85.000
	Characterising Component	No Characterising Component Declared.
	Allergens	Are there allergens formulated into the product? - Yes.
	Display field for Allergens	Caramel Colour (150c) Added Sulphites (in concentrations of 10mg/kg or more)
	Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
	Cross Contact Allergens - Where no VITAL assessment conducted, you may provide a precautionary statement	May contain: Peanut.
	Novel Foods	No Novel Food(s) Declared.
	Nutritive Substances	No Nutritive Substance(s) Declared.
	GM Cross Contact	No GM Cross Contact Ingredients Declared.
	Quarantine treatment applied	No Quarantine Treatments Declared.
	Palm Oil	No Palm Oil or Derivatives Declared.

16. Checklist

PIF Status	Draft
Summary of Attachments	
Empty Mandatory Field	[2.2 Country of Origin Details]
	Percentage of Total (Average) [x3]
	Percentage of Total (Minimum) [x3]
	[3.2.1 Allergens Details]
	Total sulphites (mg/kg)

Reference Imported v5

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