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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.

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SRA TechnologistSample, Flavour, Ingredient, Retail
Ready

Retail Ready

Product Name MasterFoods™ Hot Chilli Sauce 250mL

Comments Up-version to PIF 6.0

1.1 Company InformationCompany 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

Key Contact for inquiries

Name
Consumer ServicesPosition Title
Consumer ServicesEmail Address
contact@auf.mars.comPhone
1800 816 016Fax
02 4389 6799**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™ Hot Chilli Sauce 250mL

Product Code ZREP: 378961 TDU: 10113054

Barcode - Product 9310012024606

GTIN 19310012042737

Product Description MasterFoods™ Hot Chilli Sauce 250mL

Legal Description Hot Chilli Sauce

Suggested Labelling Description Hot Chilli 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)	Characterising Component (%)	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						
I	Chilli	Chilli	3	3		
Characterising Component (Y/N) - Y No approved GM varieties available - Y Non GM variety used - Y						
I	Paprika	Paprika	NS			
Characterising Component (Y/N) - N No approved GM varieties available - Y						
FA	Xanthan Gum	Xanthan Gum	NS		Xanthan Gum	Thickener
Characterising Component (Y/N) - N Non GM variety used - Y						
FA	Paprika Oleoresin	Paprika Oleoresin	NS		160c	Colour
Characterising Component (Y/N) - N No approved GM varieties available - Y						
I	Spice Extract	Spice Extract	NS			
Characterising Component (Y/N) - N No approved GM varieties available - Y						
I	Turmeric	Turmeric	NS			
Characterising Component (Y/N) - N Non GM variety used - Y						
I	Yellow Mustard Seed	Yellow Mustard Seed	NS			
Characterising Component (Y/N) - N No approved GM varieties available - Y Non GM variety used - Y						

Ingredient List Chilli 3%, Acetic Acid, Mustard Seed, Paprika, Paprika Oleoresin, Salt, Spice Extract, Sugar, Turmeric, Water, Xanthan Gum

Addition Check 3.000

Comments  Contains: Soy. May contain: Peanuts.

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	NS	Australia				100
Sugar	NS	Australia				100
Salt	NS	Australia				100
Acetic Acid	NS	Australia	Various Unspecified			24.5
Chilli	3	India				0
Paprika	NS	Spain	Peru	China		0
Xanthan Gum	NS	China			0	
Paprika Oleoresin	NS	India				0
Spice Extract	NS	Various Unspecified				0
Turmeric	NS	India			0	
Yellow Mustard Seed	NS	Canada				0

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

What is the total minimum % of Australian ingredients in this product? **80.000**

Comments  **Made in Australia from at least 80% 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
Xanthan Gum	Xanthan Gum	Soybean	No Labelling Exemption	Soy	Soy

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 Xanthan Gum Soybean

3.2.2 Cross Contact Allergens

Cross Contact Allergens Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Allergen Type	Labelling exemption text	Form	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)
Yellow Mustard Seed	Yellow Mustard Seed	Wheat (including its hybridised strain) irrespective of whether it contains gluten	No Labelling Exemption	Readily dispersible	agricultural cross contact	Training, procedures, cleaning, separation of raw materials in storage	mustard seed	wheat	
Present in same facility - Y Present on same line - Y									

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	Crustacea	Belachan Powder	Unavailable

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

and tracing,
staff
training.
Peanut not
present on
H&S
processing
line



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 **Contains: Soy.
May Contain: Peanuts.**

Comments **Wheat agricultural cross contact does not require labelling. <20ppm total gluten content for finished product.**

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?
N (No)

Enzyme hydrolysed

Present?
N (No)

Added colours

Present?
N (No)

Added flavours

Present?
N (No)

Added salt

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

Present? (1) Amount added (milligram/100g)
Y (Yes) 2300

Added sugar

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

Present? (1) Amount added (g/100g) Type
Y (Yes) 7.259 White sugar

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

Link to the Bicon website: [click here](#)

Link to the NZ Ministry of Primary Industries website: [click here](#)

Quarantine treatments Summary

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Linked to ingredient list entry	Steam sterilisation	Other	If Other, treatment description
Chilli	Chilli	Y		
Paprika	Paprika	Y	Y	Magnesium Phosphide
Turmeric	Turmeric	Y	Y	With methyl bromide, as per DAFF requirement

5. Nutrition Information

Nutrient List

Serving Size: 15.000 Amount: 1 serve Unit of Measure: mL
 Number of servings per package: 16.000

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 56.7 kJ	Average Quantity per serve (optional)	Average Quantity per 100 g/mL 378 kJ	Average Quantity per 100 g/mL (optional)	% Daily Intake per serve 0.7	% Daily Intake per serve (optional)
-							

Nutrients

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

	Approximately	Average Quantity Per Serve	Average Quantity per 100 g/mL	% Daily Intake per serve
Protein, total (g)		0.27	1.8	0.5
- Gluten				
Fat, total (g)	Approximately	0.345	2.3	0.5
-saturated (g)	Approximately	0.045	0.3	0.2
-trans (g)				
-polyunsaturated (g)				
-monounsaturated (g)				
Cholesterol (mg)				
Carbohydrate (g)	Approximately	2.21	14.7	0.7
-sugars (g)	Approximately	1.26	8.4	1
Dietary fibre, total (g)				
Sodium (mg)	Approximately	147	981	6
Potassium (mg)				
Phosphorus (mg)				

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)

Y (Yes)

Claim can be
made? (Y/N)

N (No)

Kosher

Specify if suitable for Kosher?
(Y/N)

Y (Yes)

Claim can be
made? (Y/N)

N (No)

6.3.3 Dietary Choice

Ovo-lacto-vegetarian

Specify if suitable for Ovo-
lacto-vegetarian (Y/N)

Y (Yes)

Claim can be
made? (Y/N)

N (No)

Lacto-vegetarian

Specify if suitable for Lacto-
vegetarian (Y/N)

Y (Yes)

Claim can be
made? (Y/N)

N (No)

Vegan

Specify if suitable for Vegan
(Y/N)

Y (Yes)

Claim can be
made? (Y/N)

N (No)

6.3.4 Free

Hormone free

Specify if suitable for
"Hormone Free"

No

Claim can be made?

No

6.3.5 Sustainability claim

Organic

Specify if suitable for
Organic

No

Claim can be made?

No

Biodynamic

Specify if suitable for
Biodynamic

No

Claim can be made?

No

RSPO

Specify if suitable for RSPO

No

Claim can be made?

No

Rainforest Alliance

Specify if suitable for
Rainforest Alliance

No

Claim can be made?

No

6.3.6 Animal welfare

Animal Welfare Approved Scheme

Specify if suitable for Animal
Welfare Approved Scheme

No

Claim can be made?

No

Marine Stewardship

Specify if suitable for Marine Stewardship Claim can be made?
No No

Dolphin Friendly

Specify if suitable for Dolphin Friendly Claim can be made?
No No

Sow stall free

Specify if suitable for Sow stall free Claim can be made?
No No

Free range

Specify if suitable for Free Range Claim can be made?
No No

6.3.7 Other

Derived from naturally occurring ingredients

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

Derived from a natural process without chemical modification

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

Additional Claim

Specify if suitable for Additional Claim Claim can be made?
No 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 Period
365 Days

Temperature control required during storage?
N (No)

Temperature control required during transport?
N (No)

Product once in use - Resealable pack or bulk container

Period
Days

Temperature control required during storage?
Y (Yes)

If yes, select from dropdown Temperature
1 (Never Warmer than) Refrigeration temperature

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

Comments  Refrigerate after opening.

8. Traceability

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

Unit

Type of primary coding

Date Code

Method of Coding
Inkjet

Location of Code
Label

Example of code format
DD/MM/YYYY HH:MM JJJ

Code translation
DD = Day MM = Month YYYY = Year
HH:MM = time (24 hours) JJJ = Day number of the year

SHIPPER (if applicable)

Type of primary coding

Date Code

Method of Coding
Inkjet

Location of Code
Side of box

Example of code format
HHMM JJJ BEST BEFORE DD/MM/YYYY

Code translation
HHMM = time (24 hours) JJJ = Day number of the year
DD = Day MM = Month YYYY = Year

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

9. Measurement Marking

Select the method of trade measurement marking used **1 (Average Quantity System (AQS))**

If AQS used, what is the statistical variance in the fill measurement? **Not specified**

Package size **250,000** 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 **Induction seal under cap**

Colour

Is packaging clear to assist with monitoring potential product contamination? **N (No)**

Pack Size

Pack size: **250,000** Unit of Measure **mL**

Dimensions (external)

Primary Pack

Height 156.000 Unit of Measure mm
 Width 67.000 Unit of Measure mm
 Depth 67.000 Unit of Measure mm
 Weight 306.795 Unit of Measure g

Pack Name

RSU: MFS Retail Squeezy Bottle 250mL

Secondary Pack

Height 163.000 Unit of Measure mm
 Width 152.000 Unit of Measure mm
 Depth 231.000 Unit of Measure mm
 Weight 1.999 Unit of Measure kg

Pack Name

TDU: MFS Retail Squeezy Bottle 6x 250mL

11.1 Packaging Materials

Materials List

Materials List	PE	PP	Corrugated Board	Is the material(s) used in the packaging for this product approved for direct food contact?	Are engineered nanoparticles present?	Bottle
PE Bottle with PP/PE Cap and induction seal. Corrugate Tray and Hood.	Y	Y	Y	N	N	Y

Comments  250ml squeezy plastic bottle with nozzle opening and tamper evident seal.

11.2 Pallet Configuration

Is the product delivered on a pallet? Y (Yes)
 Gross weight of loaded pallet (kg) 560.741
 Stack height of loaded pallet (cm) 127.000

Specify the type of pallet (material)

Wood

What is the pallet pattern?

Other

Number of units per shipper 6 Number of shippers per pallet 259 Number of layers per pallet 7

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	Medium heat from chilli comes first, followed by acidic flavours. Typical of standard product.	Organoleptic assessment	N
Odour	Mild acidic odour, typical of standard.	Organoleptic assessment	N
Colour	Orange/red sauce when fresh, but moving to an orange/brown colour upon ageing	Organoleptic assessment	N
Appearance	Orange/red sauce with white flecks distributed evenly throughout. Consistent with standard product.	Organoleptic assessment	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Consistency	6.0 - 9.0cm	Bostwick Consistency 30 sec at 25C	N

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?
SPC	<1000 cfu/g	No testing on finished goods	N
Y&M	<100 cfu/g	No testing on finished goods	N
E. COLI	Not detected in 10g	No testing on finished goods	N
SALMONELLA	Not detected in 25g	No testing on finished goods	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Acid Acetic Blended	3.8 - 4.2%	Titration	N
Salt	2.2 - 2.4%	Titration	N
pH Blended	3.1 - 3.3	pH meter	N
Soluble solids	18 - 20 BRX	Soluble solids meter	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	Chilli 3%, Acetic Acid, Mustard Seed, Paprika, Paprika Oleoresin, Salt, Spice Extract, Sugar, Turmeric, Water, Xanthan Gum
	% Australian content	80.000
	Characterising Component	Chilli
	Characterising Component Percentage	3.000
	Allergens	Are there allergens formulated into the product? - Yes,
	Display field for Allergens	Xanthan Gum Soybean
	Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
	Cross contact allergens ANZ	Yellow Mustard Seed Wheat (including its hybridised strain) irrespective of whether it contains gluten
	Cross Contact Allergens - Where no VITAL assessment conducted, you may provide a precautionary statement	Contains: Soy. May Contain: Peanuts.
	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	Has the product undergone a quarantine treatment? - Yes,
	List of ingredients and treatments	Chilli Steam sterilisation, Paprika Steam sterilisation Other, Turmeric Steam sterilisation Other
	Palm Oil	No Palm Oil or Derivatives Declared.

16. Checklist

PIF Status **Draft**

Summary of Attachments

Empty Mandatory Field

Further details information
Recycling: Specify coding number
Recycle content (%)

Reference Imported v5

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