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Product Information Form

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www.afgc.org.au

PIF VERSION 6.0

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Ready

Retail Ready

Product Name MasterFoods™ Squeeze On Mayonnaise Salad Dressing 100 x 11g

1.1 Company Information

Company Logo

MARS
Food & Nutrition

Company Name Mars Australia Pty Ltd

Trading Name Mars Food Australia

Business Address

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

Postal Address

Post Address
4 Corella CloseSuburb/City
Berkley ValeState/Territory
NSWCountry
Australia

Key Contact for inquiries

Name
Consumer CarePosition Title
Consumer CareEmail Address
contact@auf.mars.comPhone
1800816016**Manufacturer Information**

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

**2. Product Information**

Product Name MasterFoods™ Squeeze On Mayonnaise Salad Dressing 100 x 11g**Product Code** Zrep: 156727 TDU: 10021063**Product Description** MasterFoods™ Squeeze On Mayonnaise Salad Dressing 100 x 11g**Legal Description** Mayonnaise**Suggested Labelling Description** Mayonnaise

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	Vegetable Oil	Vegetable Oil	NS		
Characterising Component (Y/N) - N Non GM variety used - 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					
FA	Xanthan Gum	Xanthan Gum	NS	Xanthan Gum	Thickener
Characterising Component (Y/N) - N Non GM variety used - Y					
I	Glucose Syrup	Glucose Syrup	NS		
Characterising Component (Y/N) - N 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	Citric Acid	Citric Acid	NS	Citric Acid	Acidity Regulator
Characterising Component (Y/N) - N Non GM variety used - Y					
I	Mustard Powder	Mustard Powder	NS		
Characterising Component (Y/N) - N No approved GM varieties available - Y Non GM variety used - Y					
FA	Potassium Sorbate	Potassium Sorbate	NS	202	Preservative
Characterising Component (Y/N) - N Non GM variety used - Y					
FA	Antioxidant (307b)	Antioxidant (307b)	NS	307b	Antioxidant
Characterising Component (Y/N) - N Non GM variety used - Y					

Ingredient List Acetic Acid, Antioxidant (307b), Citric Acid, Glucose Syrup, Modified Cornstarch, Mustard Powder, Potassium Sorbate, Salt, Sugar, Vegetable Oil, Water, Xanthan Gum**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	NS	Australia				100
Sugar	NS	Australia				100
Vegetable Oil	NS	Australia	India	Singapore	99.8	
Modified Cornstarch	NS	Various Unspecified				0
Xanthan Gum	NS	China			0	
Glucose Syrup	NS	Australia			100	
Salt	NS	Australia				100
Acetic Acid	NS	Australia	Various Unspecified			24.5
Citric Acid	NS	China			0	
Mustard Powder	NS	Canada			0	
Potassium Sorbate	NS	China			0	
Antioxidant (307b)	NS	China			0	

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

What is the total minimum % of Australian
ingredients in this product? **90.000**



Comments Made in Australia from at least 90% 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, phytosterols 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						
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
Glucose Syrup	Glucose Syrup	Wheat (including its hybridised strain) irrespective of whether it contains gluten	Wheat (including its hybridised strain) irrespective of whether it contains gluten (b) glucose syrups made from wheat starch and that: (i) have been subject to a refining process that has removed gluten protein content to the lowest level that is reasonably achievable; and (ii) have a gluten protein content that does not exceed 20 mg/kg;		Glucose Syrup	Wheat
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) - Y						
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	Naturally occurring sulphites (mg/kg)
Mustard Powder	Mustard Powder	Naturally occurring sulphites	No Labelling Exemption	Mustard Powder	Naturally occurring sulphites	Less than or < 10
Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - N						
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
Antioxidant (307b)	Antioxidant (307b)	Soybean	Soybeans (b) soybean derivatives that are tocopherol or phytosterol.		Soybean	Soybean oil
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) - Y						

Allergens to be declared:

Type	Values
Allergen ANZ	Xanthan Gum Soybean, Glucose Syrup Wheat (including its hybridised strain) irrespective of whether it contains gluten, Mustard Powder Naturally occurring sulphites, Antioxidant (307b) Soybean

Comments 

Wheat is not required to be declared from Glucose Syrup

3.2.2 Cross Contact Allergens

Cross Contact Allergens Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid						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)
Mustard Powder	Mustard Powder	Cereals (including hybridised strains thereof) if they contain gluten	Wheat (and its hybridised strains) (deprecated)	No Labelling Exemption	Readily dispersible	agricultural cross contact	Training, procedures, cleaning, separation of raw materials in storage	mustard flour	wheat	Less than or < 20				
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	Crustacea	Belachan Powder	Unavailable		

Mars Australia Pty Ltd	Fish	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	on H&S 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	Peanut Products	Peanut Paste	Unavailable

sourcing
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)? Y (Yes)

If Yes, Provide VITAL risk assessment outcome: 2 ("May be present" statement is required)

Provide the precautionary allergen statement Contains: Soy.
May contain: Peanut.

Comments

Peanut is a line cross contact allergen. From peanut paste, which clumps and acts as a particulate. Wheat agricultural cross contact does not require labelling. <20ppm total gluten content for finished product. 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? -
Y (Yes) Approximately

Amount added
0.200

Unit of Measure
2 (mg, milligram)

Butylated hydroxytoluene

Present?
N (No)

Other Antioxidants

Present?
Y (Yes)

Specify Type -
307b Unavailable

Alcohol (Residual) and ethanol

Present?
N (No)

Added fats and oils

Animal

Present?
N (No)

Vegetable

Present?

Y (Yes)

Specify types of fats and oils

Canola Oil/Rapeseed Oil



Has fatty acid
composition
been
altered?
N (No)

Hydrolysed vegetable proteins

Acid hydrolysed

Present?

N (No)

Enzyme hydrolysed

Present?

N (No)

Added colours

Present?

Y (Yes)

Natural

N (No)

Artificial

N (No)

Not defined

N (No)

Added flavours

Present?

N (No)

Added salt

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

Present? (1)

Y (Yes)

Amount added (milligram/100g)

2640

Added sugar

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

Present? (1)

Y (Yes)

Amount added (g/100g)

12.366

Type

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 (no responses in section)

5. Nutrition Information

Nutrient List

Serving Size:

11.000

Amount

1 portion

Unit of Measure

g

Number of servings per package:

100.000

Nutrition Details

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

66.490

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		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)
-	Approximately	70.4 kJ		640 kJ		0.8	

Nutrients

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

Protein, total (g)		Average Quantity Per Serve	Average Quantity per 100 g/mL	% Daily Intake per serve
- Gluten	Less than or <	0.011	0.1	0
Fat, total (g)	Approximately	0.814	7.4	1
-saturated (g)	Approximately	0.066	0.6	0.3
-trans (g)				
-polyunsaturated (g)				
-monounsaturated (g)				
Cholesterol (mg)				
Carbohydrate (g)	Approximately	2.34	21.3	0.8
-sugars (g)	Approximately	1.46	13.3	2
Dietary fibre, total (g)				
Sodium (mg)	Approximately	115	1046	5
Potassium (mg)	Unavailable			
Phosphorus (mg)	Unavailable			

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



% Ash:
2.700

% Moisture:
66.490

4 (Not Tested)

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)**Y (Yes)**Specify Particular Claim
Halal CertifiedHow has this been validated/substantiated?
Certified

Certificate Available? (Y/N)

Y (Yes)

Certifying Body

Other



Other Certifying Body

Halal Certification Authority Australia

Certificate Number

186/2/1

Certificate Expiry date

31/12/2025

Kosher

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

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)**Y (Yes)**Specify Particular Claim
Vegetarian SuitableHow has this been validated/substantiated?
Recipe Suitability

Lacto-vegetarian

Specify if suitable for Lacto-
vegetarian (Y/N)**Y (Yes)**Claim can be
made? (Y/N)**Y (Yes)**Specify Particular Claim
Vegetarian SuitableHow has this been validated/substantiated?
Recipe Suitability

Vegan

Specify if suitable for Vegan
(Y/N)**Y (Yes)**Claim can be
made? (Y/N)**Y (Yes)**Specify Particular Claim
Vegan SuitableHow has this been validated/substantiated?
Recipe Suitability**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
No

Claim can be made?
No

Dolphin Friendly

Specify if suitable for Dolphin
Friendly
No

Claim can be made?
No

Sow stall free

Specify if suitable for Sow
stall free
No

Claim can be made?
No

Free range

Specify if suitable for Free
Range
No

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
212

Period
Days

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

Date Code



Batch Number



Method of Coding

EAN Sticker

Location of Code

Sode of Shipper

Example of code format

Best Before:

DD/MM/YYYY

TTTT DDD PD DD/MM/YYYY

Code translation

TTTT = Time (24hr)

YYYY - Year

DD = Day of Month

MM = Month numeric

PD = Packed On

DDD - Day number

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

9. Measurement MarkingSelect the method of trade measurement marking used **2 (Net quantity)**

Package size

11.000

Unit of Measure

g

10. Potential Safety HazardsAre 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

Primary: clear packaging, split opening on package

Colour

Is packaging clear to assist with monitoring potential product contamination?

Y (Yes)

Pack Size

Pack size:

11.000

Unit of Measure

g

Dimensions (external)

Primary Pack

Height

15.000

Unit of Measure

mm

Width

57.000

Unit of Measure

mm

Depth

38.000

Unit of Measure

mm

Weight

12.849

Unit of Measure

g

Pack Name

Individual Portion 11g

Secondary Pack

Height

113.000

Unit of Measure

mm

Width

190.000

Unit of Measure

mm

Depth

286.000

Unit of Measure

mm

Weight

1.460

Unit of Measure

kg

Pack Name

TDU Shipper 100 portions

11. 1 Packaging Materials (no responses in section)

11.2 Pallet Configuration

Is the product delivered on a pallet?

Y (Yes)

Gross weight of loaded pallet (kg)

463.480

Stack height of loaded pallet (cm)

127.000

Specify the type of pallet (material)

Wood

☒

What is the pallet pattern?

Brick

☒

Number of units per shipper

288

Number of shippers per pallet

24

Number of layers per pallet

12

Comments



NZ Pack Instructions for TDU 10021063:
Pallet Height: 107cm
Weight: 317kg

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	Acidic, slightly sweet flavour	Organoleptic	N
Odour	Aroma of acetic acid detectable	Organoleptic	N
Colour	Pale yellow colour	Organoleptic	N
Appearance	Glossy, thick mayonnaise	Organoleptic	N
Texture	Thick, starchy mouthfeel	Organoleptic	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Consistency	3 - 6,5	Bostwick (25oC, 30 seconds)	N

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Total Plate Count	<1000/g	No testing on finished goods.	N
Yeast and Mould	<100/g	No testing on finished goods.	N
E. Coli	Not detected in 10g	Not tested in 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?
Salt	2.5 - 2.8%	Titration	N
pH	3.05 - 3.35	pH meter	N
Acetic Acid	1.0 - 1.2%	Titration	N
Soluble solids	27 - 30 BRIX	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 (no responses in section)

15. Summary of Statements and Claims

Summary of Statements and Claims	Type	Values
	Ingredients List	Acetic Acid, Antioxidant (307b), Citric Acid, Glucose Syrup, Modified Cornstarch, Mustard Powder, Potassium Sorbate, Salt, Sugar, Vegetable Oil, Water, Xanthan Gum
	% Australian content	90.000
	Characterising Component	No Characterising Component Declared.
	Allergens	Are there allergens formulated into the product? - Yes. Xanthan Gum Soybean, Glucose Syrup Wheat (including its hybridised strain) irrespective of whether it contains gluten, Antioxidant (307b) Soybean, Mustard Powder Naturally occurring sulphites
	Display field for Allergens	
	Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
	Cross contact allergens ANZ	Mustard Powder Cereals (including hybridised strains thereof) if they contain gluten Wheat (and its hybridised strains) (deprecated)
	Cross Contact Allergens - Where 'May be present' statement is indicated, Provide the precautionary allergen statement	Contains: Soy. May contain: Peanut.
	VITAL outcome	"May be present" statement is required
	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.
	Halal Claim	Halal Certified
	Vegan	Vegan Suitable
	Ovo-lacto-vegetarian	Vegetarian Suitable
	Lacto-vegetarian	Vegetarian Suitable

16. Checklist

PIF Status	Final
Summary of Attachments	
Empty Mandatory Field	[3.2.1 Allergens Details] Total sulphites (mg/kg)

Reference Imported v5