

# FOOD INDUSTRY - PRODUCT INFORMATION FORM

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Use the TAB key to work through this document electronically. Click once in the check box (or hit the "space" bar) for the cross to appear  or to insert text.

## 1.0 PRODUCT & CONTACT DETAILS

CUSTOMER'S PRODUCT NAME	Deluxe Bread Improver	CUSTOMER'S PRODUCT CODE	
SUPPLIER'S PRODUCT NAME	Deluxe Bread Improver	SUPPLIER'S PRODUCT CODE	2160

STATUS	<input checked="" type="checkbox"/> Existing Product	<input type="checkbox"/> New Product
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### 1.1 SUPPLIER INFORMATION

COMPANY NAME	Lesaffre Australia Pacific P/L
ABN	20 061 508 825
TRADING NAME	Fermex Yeast
BUSINESS ADDRESS	37 Day Street (North) SILVERWATER 2128
POSTAL ADDRESS	PO Box 6625 SILVERWATER 1811
TECHNICAL CONTACT PERSON	John Hammond
POSITION TITLE	Technical Manager
PHONE	8748 8200
FAX	9748 3475
EMAIL	jhammond@fermex.com.au

### 1.2 MANUFACTURER/S INFORMATION *(complete only when manufacturer is different to supplier)*

COMPANY NAME	SITE OF MANUFACTURE (City & Country)

### 1.3 DEFINITIONS

References to the "Code" or specific "Standards" throughout this document refer to the standards outlined in the Australia New Zealand Food Standards Code. The Australia New Zealand Food Standards Code can be viewed at <http://www.foodstandards.gov.au/foodstandardscode/>

### 1.4 CHECKLIST

- All sections of questionnaire complete
- Page 2 has been signed and dated**
- Supplier Test Methods attached - if applicable (Refer Page 14)
- Current Halal Certificate attached - if applicable (Refer Page 11)
- Current Kosher Certificate attached - if applicable (Refer Page 11)
- Other associated documents as requested by the customer attached (Refer customer's covering letter or request)
  - MSDS
  - HACCP / Food Safety Certification
  - Product Specification

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## 1.5 SUPPLIER DECLARATION AND WARRANTY

The Supplier –

- certifies that this product complies with the Australia New Zealand Food Standards Code;
- acknowledges that the Customer, and Supply Chain Customers of the Customer, will rely on the accuracy of the Product Information for food quality, safety and labelling purposes, and that errors or omissions in the above information may cause significant loss and damage;
- certifies that the Product Information contained herein is true and accurate to the following degree –
  - that the Product Information in relation to ingredients that it buys in from a third party relies in good faith on Product Information provided by that third party and attached to this declaration;
  - that the information is unconditionally true and accurate in relation to all other substances and processes;
- agrees that all Product it supplies to the Customer will conform with the Product Information unless otherwise agreed to in writing and in advance by the Customer;
- will immediately inform the Customer (and confirm in writing as soon as possible) if it becomes aware of any error or omission in the Product Information;
- will inform the Customer in writing and in advance of any change to the Product Information provide herein; and
- acknowledges that the Customer may provide the Product Information to third parties.

*Click into the "COMPANY NAME" field to continue inserting information*

COMPANY NAME Signed for and on behalf of	AS ABOVE
NAME (Please print)	
JOB TITLE (Please print)	
AUTHORISED SIGNATURE	
DATE	

*Click on the field name "2.1 PRODUCT DESCRIPTION" to continue to tab through the document.*

Customer Internal Use Only	
Internal Product Code / Description	
Internal Supplier Code / Description	
Version No.	
Approved	<input type="checkbox"/> YES <span style="margin-left: 100px;"><input type="checkbox"/> NO</span>
Additional Information Required	
Received and Reviewed By	
Date:	
Signature:	

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## 2.0 PRODUCT INFORMATION & INGREDIENTS

### 2.1 PRODUCT DESCRIPTION *(Physical and technological description)*

Bread Dough Improver

### 2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Bread Dough Improver formulated for use as a general purpose no time bread dough improver in the production of white bread, wholemeal and multi-grain bread and bread rolls and similar wheat flour based baked products. It can be used with single spiral and two arm, and, high speed small impeller mixers.

Deluxe Improver is a light tan powder with characteristic tartaric acid and malt odour notes.

### 2.3 INGREDIENT DECLARATION INCLUDING PERCENTAGE LABELLING

*(Full list of ingredients including food additives in descending order, including percentage labelling of characterizing components or ingredients, and full break down of compound ingredients. Ensure all relevant information such as additive code numbers are included)*

Mineral (170), Emulsifier (472 e), Soya Flour, Malt Wheat Flour, Stabiliser 412, Inactive Dry Yeast, Flour treatment agent (300), enzymes

### 2.4 PROCESSING AIDS

*(Full list of processing aids used in the manufacture of this product and not declared in the ingredient listing)*

NONE

### 2.5 COUNTRY OF ORIGIN

STATEMENT <i>(Select 1 option only)</i>	INSERT COUNTRY BELOW		SPECIFY % IMPORTED INGREDIENTS	SPECIFY COUNTRY/ IES OF IMPORTED INGREDIENTS
<input type="checkbox"/> Product of				
<input type="checkbox"/> Made in				
<input checked="" type="checkbox"/> Made in	AUSTRALIA	from local and imported ingredients	confidential	confidential
<input type="checkbox"/> Made in		from imported and local ingredients		
<input type="checkbox"/> Other - Specify				

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## 3.0 ALLERGEN & COMPOSITIONAL INFORMATION

### 3.1 MANDATORY ADVISORY OR WARNING STATEMENTS & DECLARATIONS

(A Yes response triggers a mandatory advisory 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
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
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
Aspartame or aspartame-acesulphame salt	no
Quinine	no
Guarana or extracts of guarana	no
Phytosterol esters	no
Tall oil phytosterols.	no
Kola beverages containing added caffeine	no
Milk, and beverages made from soy or cereals, where these foods contain no more than 2.5% m/m fat.	no
Propolis presented as a food or ingredient	no
Unpasteurised egg products	no
Unpasteurised milk and unpasteurised liquid milk products	no
Royal jelly presented as a food or ingredient	no
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol) <i>If "yes" specify type/s and levels</i>	no
Type	Level (g/100g)

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### 3.2 MANDATORY DECLARATION OF CERTAIN SUBSTANCES (Refer Standard 1.3.2 of the Code)

Please insert YES OR NO to indicate if the product contains any ingredient, additive or processing aid which has been derived from the food source.

**All responses trigger additional information. Ensure Cross Contact Details are complete.**

FOOD	YES*/ NO	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED			CROSS CONTACT DETAILS	
					PRESENT ON SAME LINE YES / NO	PRESENT IN SAME FACILITY YES /NO
Cereals containing gluten & their products, namely, wheat, rye, barley, oats, spelt & their hybridised strains	yes	Specify name of cereal and type of derivative/s:	Specify % of derivative in product	Specify % gluten in allergen derivative	yes	yes
		Wheaten product as carrier for enzymes	unknown	unknown		
		Malted Wheat Flour	Confidential	Confidential		
		Has the product been rendered gluten free by processing (no detectable gluten)? <i>(Insert Yes or No)</i>	no			
		Has the product been rendered free of all wheat proteins by processing? <i>(Insert Yes or No)</i>	no			
Crustacea & crustacea products	no	Specify name of Crustacea and type of derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative		
Egg & egg products	no	Specify type of egg derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative		
Fish & fish products (Including mollusc and fish oils)	no	Specify name of fish and type of derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative		
Milk & milk products	yes	Specify type of milk derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative		
		Milk Solids as enzyme carrier	unknown	unknown		
Peanuts & peanut products (including peanut oil)	no	Specify type of peanut derivative/s	Specify % of derivative in product	Specify % total protein in allergen derivative		

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### 3.2 MANDATORY DECLARATION OF CERTAIN SUBSTANCES - CONTINUED

Please insert YES OR NO to indicate if the product contains any ingredient, additive or processing aid which has been derived from the food source.

**All responses trigger additional information. Ensure Cross Contact Details are complete.**

FOOD	YES*/ NO	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED			CROSS CONTACT DETAILS	
					PRESENT ON SAME LINE YES / NO	PRESENT IN SAME FACILITY YES /NO
Soybeans & their products (including soybean oils)	yes	Specify type of soybean derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative	yes	yes
		Soya Flour	confidential	Unknown		
Tree nuts & their products (excluding coconut)	no	Specify name/s of tree nuts and type of derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative		
Sesame Seeds & their products	no	Specify type of sesame seed derivative/s:	Specify % of derivative in product	Specify % total protein in allergen derivative		
Sulphites	no	Total level of sulphites in product (mg/kg):				
		Total level of added sulphites in product (mg/kg):				
		Specify type of added sulphite/s and additive number/s				

### 3.3 ALLERGEN CROSS CONTACT

Has your company addressed the issue of cross contact from allergen causing components?

<input checked="" type="checkbox"/> YES	<p>How is cross contact of allergens avoided?</p> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <input type="checkbox"/> validated cleaning procedures  <input type="checkbox"/> control of personnel movement in factory  <input type="checkbox"/> documented procedures and controls  <input type="checkbox"/> Other _____         </div> <div style="width: 45%;"> <input type="checkbox"/> production scheduling  <input type="checkbox"/> staff training  <input checked="" type="checkbox"/> isolated storage of allergens         </div> </div>
<input type="checkbox"/> NO	<p>Does your company handle, process or have onsite any allergen causing components?</p> <p><input type="checkbox"/> YES      <input type="checkbox"/> NO</p> <hr/> <p>If YES by what date do you plan to have addressed the issue of allergen cross contact within your manufacturing premises</p>

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## 3.4 ADDITIONAL ALLERGEN, LABELLING & CONSUMER INFORMATION REQUIREMENTS

	FOOD / COMPONENT	YES* /NO	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED	
INTERNATIONAL REQUIREMENTS	Beef	no		
	Chicken	no		
	Pork	no		
	Gelatin	no		
	Mollusc	no		
	Buckwheat	no		
	Apple	no		
	Kiwifruit	no		
	Orange	no		
	Peach	no		
	Tomato	no		
	Matsutake Mushroom	no		
	Yam	no		
	Mustard	no		
	Umbelliferae family ( <i>celery, celeriac, carrot, parsnip, coriander, aniseed, cumin, parsley, fennel, dill, chervil etc</i> )	no	Specify name and type of derivative/s:	
Legumes ( <i>other than peanuts and soybeans. Eg. Peas, lupins, etc.</i> )	no	Specify name and type of derivative/s		
Antioxidants	Added BHA	no		
	Added BHT	no		
	Other Antioxidants	no	Specify Type/s of Antioxidant/s	
LABELLING REQUIREMENTS	Added Caffeine ( <i>does not include naturally occurring caffeine</i> )		no	
	Added Flavour Enhancers		no	
	Alcohol ( <i>Residual</i> )		no	Specify type of flavour enhancer/s and additive number/s:
				Specify Level % v/v
	Added Fats & Oils		no	Specify specific gravity of product:
			no	Specify type of fats & oils:
			no	If applicable specify the name of any process used to alter the fatty acid composition:
no			Specify types of fats and oils:	
Vegetable		no	If applicable specify the name of any process used to alter the fatty acid composition:	

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## 3.4 ADDITIONAL ALLERGEN, LABELLING & CONSUMER INFORMATION REQUIREMENTS

	FOOD / COMPONENT	YES* /NO	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED	
CONSUMER INFORMATION REQUIREMENTS	Allium Genus ( <i>Onion, garlic, spring onion, leek, chives etc</i> )	no	Specify name and type of derivative/s:	
	Intense Sweeteners	no	Specify types of intense sweetener/s and additive number/s	
	Preservatives	no	Specify type/s of preservative/s, additive numbers & level/s in mg/kg:	
	Seeds ( <i>sunflower, poppy, cottonseed, etc</i> )	no	Specify name and type of derivative/s:	
	Yeast & Yeast Products ( <i>including yeast extracts</i> )	yes	Specify type of yeast product/s: inactive dry yeast powder	
			If applicable specify if hydrolysed or autolysed	
	Herbs	no	Specify name of herbs/s	
			<input type="checkbox"/> Herb	<input type="checkbox"/> Herb Extract
	Spices	no	Specify name of spice/s:	
			<input type="checkbox"/> Spice	<input type="checkbox"/> Spice Extract
	Hydrolysed Vegetable Proteins	Acid Hydrolysed	no	Specify type/s of protein/s:
		100 % Hydrolysis <input type="checkbox"/> YES <input type="checkbox"/> NO		
		Enzyme Hydrolysed	no	Specify type/s of protein/s:
				100 % Hydrolysis <input type="checkbox"/> YES <input type="checkbox"/> NO
Added Flavours ( <i>If the product is a flavour, answer YES</i> )	no	Specify type/s of flavour/s <input type="checkbox"/> Natural <input type="checkbox"/> Nature Identical <input type="checkbox"/> Artificial		
Added Colours ( <i>If the product is a colour, answer YES</i> )	no	Specify Type/s	Specify Additive Number/s	
		<input type="checkbox"/> Natural		
		<input type="checkbox"/> Artificial		
	<input type="checkbox"/> Not Defined			
Added Salt ( <i>If the product is salt, answer YES</i> )	no			
Added Sugar ( <i>If the product is a sugar, answer YES</i> )	no			
INSERT ANY OTHER FOOD/ COMPONENT				

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## 3.4 ADDITIONAL ALLERGEN, LABELLING & CONSUMER INFORMATION REQUIREMENTS

	FOOD / COMPONENT	YES* /NO	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
IMPORT / EXPORT REQUIREMENTS	Animal & Animal Products <i>(e.g. animal flesh, organs, stock, gelatin, animal fat, tallow, milk, eggs, collagen from skin and / or hides etc)</i>	no	Specify type/s of animals
			Specify type/s of animal derivatives
			Specify country/ies of origin
			Describe any heat processing used in the manufacture of this product (temperature/time)
	Meat & Meat Products <i>(e.g. animal flesh, animal organs, meat extracts)</i>	no	Specify type/s of animals
			Specify type/s of meat derivatives
			Specify country/ies of origin
			Describe any heat processing used in the manufacture of this product (temperature/time)
			Bovine meat /meat products are derived from animals free of bovine spongiform encephalopathy (BSE) <input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> Not Applicable
	Bird & Bird Products <i>(e.g.. Chicken meat, fat, stock, eggs, duck extracts, quail etc.)</i>	no	Specify type/s of bird/s.
			Specify type/s of bird derivative/s
			Specify source of bird products (i.e. Country and city)
Has this area been free from Newcastle Disease for the last 12 months?			
Describe any heat processing in the manufacture of this product (temperature/time)			
Honey & Honey products	no	Specify type/s of honey or honey derivatives	
		Describe any heat processing in the manufacture of this product (temperature/time)	

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## 4.0 NUTRITION INFORMATION & DIETARY SUITABILITY

### 4.1 NUTRITION INFORMATION – NUTRIENTS HIGHLIGHTED IN BOLD MUST BE COMPLETED

NUTRIENT	AVERAGE QUANTITY PER 100	<input type="checkbox"/> mL	<input checked="" type="checkbox"/> g
		SG =	
Moisture			g
Total Ash			g
<b>Energy</b>			<b>1160 kJ</b>
<b>Protein</b>			<b>8.8 g</b>
<b>Fat, total</b>			<b>13.9 g</b>
- saturated			<b>10.1 g</b>
- monounsaturated			g
- polyunsaturated			g
- trans fatty acids			g
Cholesterol			mg
<b>Carbohydrate</b>			<b>22.1 g</b>
- sugars			<b>5.2 g</b>
Dietary fibre, total			14.8 g
<b>Sodium</b>			<b>30 mg</b>
Potassium			mg
Vitamins – insert information on additional vitamins			mg
Minerals – insert information on additional minerals			mg
Insert any other nutrient or biologically active substance			mg

NUTRITION INFORMATION BASED ON - mark boxes as appropriate

<input type="checkbox"/> 100g Drained Product	<input type="checkbox"/> 100g Undrained Product	<input type="checkbox"/> Not Applicable
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<input checked="" type="checkbox"/> 100g Uncooked product as packed	<input type="checkbox"/> 100g Product Cooked / reconstituted in accordance with directions	<input type="checkbox"/> Not Applicable
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REHYDRATION RATE:

CARBOHYDRATE HAS BEEN DETERMINED BY

<input type="checkbox"/> Difference as defined in Standard 1.2.8	<input type="checkbox"/> Available Carbohydrate as defined in Standard 1.2.8	<input type="checkbox"/> Other - Specify	<input checked="" type="checkbox"/> Unknown
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DATA SOURCE

<input type="checkbox"/> Analytical – e.g. Laboratory Tested	Date Tested
<input checked="" type="checkbox"/> Theoretical – e.g. By Calculation. <b>Please specify the source of data used for the theoretical calculations</b> (e.g. NutTab, AusNut, NZ Food Composition Tables etc. _____)	

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## 4.2 DIETARY SUITABILITY

	(YES*/NO)	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
Vegan Suitable	no	
Lacto Vegetarian Suitable	no	
Ovo Lacto Vegetarian Suitable	no	
Halal Suitable	yes	Is this product Halal certified? <input checked="" type="checkbox"/> YES - Attach copy of valid certification <input type="checkbox"/> NO
Kosher Suitable	no	Is this product Kosher certified? <input type="checkbox"/> YES - Attach copy of valid certification <input type="checkbox"/> NO
Organic	no	Is this product Organic certified? <input type="checkbox"/> YES - Attach copy of valid certification <input type="checkbox"/> NO

## 5.0 FOODS REQUIRING PRE MARKET CLEARANCE

### 5.1 NOVEL FOODS

	YES* / NO	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
<b>Does this product or any of its components contain any novel foods (Refer Standard 1.5.1 of the Code)</b>	no	Specify novel food components:
		Specify conditions for use:

### 5.2 FOOD IRRADIATION / STERILISATION

Has this product or any of its components been treated with:	YES* / NO	* IF YES, ADDITIONAL INFORMATION MUST BE INSERTED WHERE PROMPTED
Steam Sterilisation	no	Specify treated ingredient/s:
Ionising Radiation	no	Specify treated ingredient/s:
Ethylene Oxide	no	Specify treated ingredient/s:
Other fumigants or sterilants	no	Specify fumigant/s or sterilant/s
		Specify treated ingredients

### 5.3 CONTAMINANTS & RESIDUES

This product complies with;	YES / NO
Standard 1.4.1 of the Code Contaminants & Natural Toxicants	yes
In Australia Standard 1.4.2 of the Code Maximum Residue Limits in Food	yes
In New Zealand (Maximum Residue Limits of Agricultural Compounds) Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981	yes
Standard 1.4.3 of the Code Articles & Materials in Contact with Food	yes
Standard 1.4.4 of the Code Prohibited & Restricted Plants & Fungi	yes

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## 5.4 FOOD PRODUCED USING GENE TECHNOLOGY

**Q1. Are there any ingredients in this product (including food additives, processing aids and enzymes) which contain or have been derived from genetically modified material or have been produced using the application either directly or indirectly of genetically modified substrates or genetically modified organisms?**

- Yes     
  May Contain     
  No - Go to Section 6

**Q2. Does this product require labelling in accordance with Standard 1.5.2 Food Produced Using Gene Technology?**

- Yes     
  No

**Q3. This product:**

- Does not contain genetically modified novel DNA and/or novel protein  
 Contains or  May contain genetically modified novel DNA and/or novel protein exempt from labelling  
 Contains or  May contain genetically modified novel DNA and/or novel protein which requires labelling

**Q4. Do any of the genetically modified components of this product have altered characteristics?**

- Yes     
  No

If "yes" list the GM components and altered characteristics.

GM COMPONENT	ALTERED CHARACTERISTICS

**Q5. The genetically modified components of this product are classified as (*Select appropriate boxes*)**

- Genetically modified food – containing novel DNA & /or novel protein - Complete table below  
 Genetically modified food – containing DNA & or protein which is not novel – Complete table below  
 Genetically modified food - highly refined to remove novel DNA & or novel protein – Complete table below  
 Genetically modified food additives or processing aids where novel DNA & or novel protein is present  
 Genetically modified food additives or processing aids where novel DNA & or novel protein is not present  
 Flavours used at no more than 1g/kg with novel DNA & or novel protein present  
 Flavours used at greater than 1g/kg where genetically modified novel DNA & or novel protein is present  
 Enzymes originating from genetically modified organisms where no novel DNA & or novel protein is present  
 Other – specify \_\_\_\_\_

List the genetically modified food/s by their description in the Table to Clause 2 of Standard 1.5.2 of the Code

**Q6. Does this product contain any ingredient derived from an animal or other organism, which has been fed GM feedstock?**

- Yes     
  No     
  Not Known

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## 6.0 PREPARATION, STORAGE PACKAGING & CODING INFORMATION

### 6.1 STORAGE & TRANSPORTATION

Recommended Storage Conditions	Unopened	Can be stored for six months after manufacture in a cool dry hygienic environment below 20 0 C .
	Opened	
Shelf Life	Unopened	Can be stored for six months after manufacture in a cool dry hygienic environment below 20 0 C .
	Opened	
Recommended Transportation Requirements		Stretch wrap with dry food products excluding those with strong odours Top load only in cool and clean hygienic conditions

### 6.2 PACKAGING

Pack Size – Net Weight or Net Volume	15 Kgs
Target Fill Weight ( <i>If applicable</i> )	
Drained Weight ( <i>if applicable</i> )	

PACKAGING	UNIT	SHIPPER ( <i>if applicable</i> )
Pack Type	polylined multiwalled printed and labeled sack	
Sealing Method	sewn	
Tamper Evidence		
General Packaging Requirements		

### 6.3 CODING

General Coding Requirements: Batch Number		
CODING	UNIT	SHIPPER ( <i>if applicable</i> )
Barcode	EAN:	TUN:
Type of Code ( <i>Best before date, use by date, date packed, Julian code, baked on code etc</i> )		
Method of Coding ( <i>sticker, embossed, inkjet, stamped, etc</i> )		
Location of Code		
Size of Code (mm)		
Format of Code ( <i>Insert an example of the product code</i> )		
Translation of Code		

## 7.0 COMMENTS / ADDITIONAL INFORMATION

This information is supplied as a customer service

Fermex Yeast has no legal obligation to do so except when complying to the ANZ Food Safety Code

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## 8.0 SPECIFICATIONS

Test Methods must quote AOAC methods or recognized independent Australian or International standards. Where a supplier's internal test method is quoted a copy must be attached.

### 8.1 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
Bake Test	Compliance	Fermex Test Baking Method(s)

### 8.2 ORGANOLEPTIC SPECIFICATIONS

*(Examples may include flavour, colour, aroma, texture etc as appropriate for the product)*

TEST / PARAMETER	SPECIFICATION	TEST METHOD

### 8.3 CHEMICAL SPECIFICATIONS

*(Examples may include salt, acid, pH, moisture, brix, Aw, pesticide compliance etc as appropriate for the product)*

TEST / PARAMETER	SPECIFICATION	TEST METHOD
Ascorbic Acid	1.3 to 1.8 %	MERCK reflectoquant system

### 8.4 MICROBIOLOGICAL SPECIFICATIONS

*(Examples may include standard plate count, yeasts & moulds, coliforms, salmonella, listeria, etc as appropriate for the product)*

TEST / PARAMETER	SPECIFICATION	TEST METHOD