

**3.2 ALLERGEN MANAGEMENT & CONTROL**

	Yes/No
3.2.1 Does the facility have a Food Safety Program?	<input checked="" type="checkbox"/> Yes
3.2.2 Does the facility have a documented allergen management plan?	<input checked="" type="checkbox"/> Yes
IF YES, does this include the management of cross contact allergens?	<input checked="" type="checkbox"/> Yes
3.2.3 Has the Food Safety Program been independently audited and certified?	<input checked="" type="checkbox"/> Yes
<b>If Yes</b> provide name of Certifying Body	TUV SUD (BRC)
Date of most recent audit / inspection	28-30 October 2019 <span style="background-color: red; color: white; padding: 2px;">Provide copy of certificate</span>

3.2.4 Indicate if any of the following is applied in order to manage allergens and minimise allergen cross contact within the manufacturing facility: *(Select all appropriate checkboxes)*

<input checked="" type="checkbox"/> validated cleaning procedures	<input checked="" type="checkbox"/> production scheduling
<input type="checkbox"/> control of personnel movement in factory	<input checked="" type="checkbox"/> staff training
<input checked="" type="checkbox"/> documented procedures and controls	<input checked="" type="checkbox"/> isolated storage of allergens
<input checked="" type="checkbox"/> raw material sourcing & tracing	<input type="checkbox"/> dedicated equipment
<input type="checkbox"/> other <span style="border: 1px solid black; display: inline-block; width: 150px; height: 15px;"></span>	

**3.3 INGREDIENTS TO BE DECLARED AS ALLERGENS OR SULPHITE**

Please insert **YES** or **NO** to indicate if the product contains, or was manufactured using, any ingredient, additive or processing aid which has been derived from the following food sources. Highly processed derivatives must always be declared. Carefully assess compound ingredients for hidden allergens. [**\*\*** Lupin included as a possible future addition to the Food Standards Code.]

Yes/No

<input type="checkbox"/> No	<b>Cereals containing gluten &amp; their products</b> [ <i>wheat, rye, barley, oats, spelt</i> ]
<input type="checkbox"/> No	<b>Crustacea &amp; crustacea products</b>
<input type="checkbox"/> No	<b>Egg &amp; egg products</b>
<input type="checkbox"/> No	<b>Fish &amp; fish products</b> (including mollusc with or without shells and fish oils)
<input type="checkbox"/> No	<b>Lupin &amp; lupin products</b> [ <b>**</b> not a mandatory labelling allergen at this time]
<input type="checkbox"/> No	<b>Milk &amp; milk products</b>
<input type="checkbox"/> No	<b>Peanut &amp; peanut products</b>
<input type="checkbox"/> No	<b>Sesame seed &amp; sesame seed products</b>
<input type="checkbox"/> No	<b>Soybean &amp; soybean products</b>
<input type="checkbox"/> No	<b>Tree nuts &amp; tree nut products</b>
<input type="checkbox"/>	Reserved for future allergen - left blank intentionally

**Yes** **Sulphites**, present in ingredients, additives or processing aids

Specify the amount of sulphite:		
naturally occurring in ingredients	10.0	mg/kg
residual from processing aid, or carry-over in ingredient	0.0	mg/kg
added as an ingredient	0.0	mg/kg
<b>Total Sulphite</b>	<b>10</b>	<b>mg/kg</b>

Specify type of added sulphite/s and additive number/s As a part of the process through Mollasses

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

ALLERGENIC SUBSTANCE	SOURCE NAME The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	PROPORTION (%)		PROCESS Allergenic protein is removed?
			Derivative in product	Protein in derivative	
<b>Cereals containing gluten and their products</b> [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]					
<b>Crustacea</b> & crustacea products					
<b>Egg</b> & egg products					
<b>Fish</b> & fish products (including mollusc extract and fish oils)					
<b>Lupin</b> & lupin products					
<b>Milk</b> & milk products					
<b>Peanut</b> & peanut products (including peanut oil)					
<b>Sesame Seed</b> & sesame seed products (including sesame oils)					
<b>Soybean</b> & soybean products (including soybean oils)					
<b>Tree nuts</b> & tree nut products					
Reserved for future allergen					

**3.4 ALLERGEN CROSS CONTACT**

Yes/No

3.4.1 Except for any allergens listed in Section 3.3, does your company have on site and handle ANY OTHER allergenic substances listed below?

**Yes**

**IF YES**, complete ALL columns with respect to the potential cross contact allergens based on information received through YOUR supply chain AND YOUR manufacturing processes.

\*\*Refer to VITAL procedure and decision tree.

<http://www.allergenbureau.net/vital/>

**3.4.2 All columns must be completed WHERE HIGHLIGHTED**

ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY	PRESENT ON SAME LINE	SOURCE FOOD	DERIVATIVE NAME	TOTAL PROTEIN**
	Yes/No	Yes/No	The allergenic food from which ingredient is derived (e.g. wheat)	Ingredient, additive or processing aid (e.g. maltodextrin)	protein level by VITAL , or specify "particulate"  mg/kg
Cereals containing gluten & their products	Yes	Yes	Wheat	Brewer's Yeast	<LOD
			Barley	Brewer's Yeast	
Crustacea & crustacea products	No				
Egg & egg products	No				
Fish & fish products (inc mollusc & oils)	No				
Lupin & lupin products	No				
Milk & milk products	No				
Peanuts & peanut products (inc peanut oil)	No				
Sesame Seed & sesame products	No				
Soybeans & soybean products (inc soybean oil)	Yes	Yes	Soy	Soy Flour	<LOD
Tree nuts & tree nut products	No				
Reserved for future allergen					

3.4.3 Is cross contact allergen present in particulate form in the facility or on same lines?

**No** Yes/No

3.4.5 Have cross contact allergen levels been assessed using the VITAL procedure?

**No** Yes/No

**IF NO**, Provide appropriate precautionary statement for this product in box below:

No risk of cross-contamination, as validated preventing procedures are in place.

**3.5 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS**

FOOD / COMPONENT		PRESENT (Yes/No)	NAME OF FOOD (e.g. apple)	DERIVATIVE NAME (e.g. cider vinegar)		
<b>Gelatine</b>	beef - collagen	No				
	other source	No				
<b>Seafood products</b>	Algae/carrageenan	No				
	Shellfish (Mollusc)	No				
<b>Fungi</b>	Matsutake mushroom	No				
	Other mushroom	No				
<b>Fruits</b>	Avocado	No				
	Banana	No				
	<b>Pome fruit -</b> apples, pears	No				
	<b>Stone fruit -</b> cherry, peach, plum, apricot.	No				
	<b>Berry Fruits -</b> blueberry, kiwifruit, strawberry	No				
	<b>Citrus Fruits -</b> grapefruit, lemon, lime, orange	No				
<b>Grains, Seeds, Nuts &amp; Spices</b>	Buckwheat	No				
	Coconut, poppy, sunflower, etc	No				
	Mustard	No				
<b>Vegetables</b>	Tomato	No				
	Yam	No				
	<b>Allium genus -</b> chive, leek, onion, garlic, spring onion	No				
	<b>Legumes -</b> other than peanut soybeans & lupins	No				
	<b>Umbelliferae -</b> aniseed, carrot, celery, celeriac, chervil, cumin, dill, coriander, fennel, parsley, parsnip	No				
<b>Yeast &amp; Yeast Products</b> <i>(including yeast extracts)</i> <i>Tick box if hydrolysed or autolysed</i>	Yeast	Yes	Hydrolysed	<input type="checkbox"/>	Autolysed	<input checked="" type="checkbox"/>
			Hydrolysed	<input type="checkbox"/>	Autolysed	<input type="checkbox"/>
			Hydrolysed	<input type="checkbox"/>	Autolysed	<input type="checkbox"/>
			Hydrolysed	<input type="checkbox"/>	Autolysed	<input type="checkbox"/>
<b>Herbs</b> <i>Tick box if herb / herb extract</i>	No					
<b>Spice</b> <i>(excluding mustard)</i> <i>Tick box if spice / spice extract</i>	No					

**3.6 ADDITIONAL LABELLING & INFORMATION REQUIREMENTS**

FOOD / COMPONENT		PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED			
Antioxidants	Butylated hydroxyanisole (BHA)	No	amount added (milligram/kilogram)			
	Butylated hydroxytoluene (BHT)	No	amount added (milligram/kilogram)			
	Other antioxidants	No	Specify type:			
			amount added (milligram/kilogram)			
Added Caffeine (exclude naturally occurring )		No	amount added (milligram/kilogram)			
Alcohol (Residual)		No	level % v/v:			
			specific gravity if product is alcohol:			
Added Fats & Oils	Animal	No	Specify types of fats and oils:			
			Has fatty acid composition been altered?		No	Yes/No
			Specify the process used to alter composition:			
	Vegetable	No	Specify types of fats and oils:			
			If Palm oil is present, is this RSPO certified?		No	Yes/No
Has fatty acid composition been altered?			No	Yes/No		
Specify the process used to alter composition:						
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type of vegetable protein:			
			100% hydrolysis			
	Enzyme Hydrolysed	No	Specify type of vegetable protein:			
			100% hydrolysis			
Intense sweetener		No	Name of sweetener	Number	Amount (mg/kg)	
Preservatives		No	Name of preservative	Number	Amount (mg/kg)	
Flavour enhancers		No	Name of flavour enhancer	Additive number		
Added Colours		No				
Added Flavours		No				
Added Salt		No	amount added (milligram/100g)			
Added Sugar		No	amount added (gram/100g)			

ANY OTHER COMPONENT	List specific component:		Provide relevant details necessary for consumer advice:

### 3.7 QUARANTINE & IMPORT/EXPORT INFORMATION REQUIREMENTS

FOOD / COMPONENT	PRESENT (Yes/No)	ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED	
<b>Animal &amp; Animal products</b> (e.g. animal flesh, organs, stock, gelatine, animal fat, tallow, milk, collagen from skin and / or hides etc)	<b>No</b>	Specify type of animals	
		Specify type of animal derivatives	
		Specify country/ies of origin	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
<b>Meat &amp; Meat products</b> (e.g. animal flesh, animal organs, meat extracts)	<b>No</b>	Specify type of animals <i>(tick appropriate box)</i>	
		Specify type of meat derivatives	
		Specify source of meat products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
		How do you ensure products are derived from animals free of bovine spongiform encephalopathy (BSE)?	
<b>Bird &amp; Bird products</b> (e.g. meat, fat, eggs, extracts, feathers, feet, etc.)	<b>No</b>	Specify type of birds <i>(tick appropriate box)</i>	
		Specify type of bird derivatives	
		Specify source of bird products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
<b>Fish &amp; Fish products</b> (e.g. smoked salmon, pilchards, shark fin, fish roe, etc)	<b>No</b>	Specify type of fish:	
		Specify type of fish derivatives	
		Specify source of fish products (i.e. Country and city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	
<b>Honey &amp; Honey products</b>	<b>No</b>	Specify type of honey or honey derivatives	
		Specify source of honey products (i.e. Country and State):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	

#### 4 FOODS REQUIRING PRE-MARKET CLEARANCE

##### 4.1 NOVEL FOODS (Refer Standard 1.5.1 of the Code)

4.1.1 Is this product (or any of its components) listed as a novel food in the standard?

No  Yes/No

##### 4.2 QUARANTINE TREATMENTS

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

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

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

4.3.1 Are there any ingredients (including food additives, processing aids and enzymes) in this product that come from genetically modified (GM) plants or animals, or are the result of synthesis by GM micro-organisms, but with the exemption of use of GM feedstock?

No  Yes/No

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

No GM varieties of this food / ingredient available

Non GM variety is used

Identity preservation program in place

Analytical testing confirms absence

Verifiable documentation of status

Other – Specify

**Go to Question 4.3.7 and continue**

##### GM CROSS CONTAMINATION IN FOODS AND INGREDIENTS

Yes/No

4.3.7. Is this a raw/bulk commodity which is transported by freight/tanker AND where the freight/tanker could have previously been used to transport other GM product?

No

4.3.8. Is this product manufactured or stored at a production site where genetically modified protein or DNA is used for the manufacture of other products?

No

4.3.9. Is there an identity preservation system separating non GM and GM components to ensure the absence of genetically modified material in this product?

Yes

Specify details:

4.3.10. Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out?

No

4.3.11. Is any GM food or GM ingredient unintentionally present at MORE THAN 10g/kg

No

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

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

Specify details:

**5 NUTRIENTS & CONSUMER INFORMATION CLAIMS**

**5.1 NUTRITION INFORMATION**

5.1.1 Serve size is not relevant for this product.

5.1.2 For nutrition information below, please specify the **UNITS of measure**: X grams

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

NUTRIENT	AVG QUANTITY per 100 g	
<b>Energy</b>	1407 kJ	Nutrient information is relevant to product AS SUPPLIED
<b>Protein, total</b>	47 g	
- Gluten		
<b>Fat, total</b>	5 g	DO NOT leave bolded NIP fields blank. Use numbers, or text "less than" with value; or "unavailable" or "not detected" for gluten.
<b>- saturated</b>	1 g	
- transfat		
- polyunsaturated		
- monounsaturated		
Cholesterol		
<b>Carbohydrate</b>	15 g	
<b>- sugars</b>	0 g	
Dietary fibre, total	21 g	
<b>Sodium</b>	60 mg	
Potassium		

5.1.3 Additional nutrients - vitamins, minerals and other nutritive substances  
Specify only one target population for product (*selection ONLY ONE check box*):

X Adults   Young Children   Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100 g	MINERALS specify which minerals	AVG QUANTITY per 100 g
thiamin	9-20mg	iron	4.0 mg
riboflavin	33-77 mg		
niacin	236-546 mg		
vitamin B6	14-33 mg		
vitamin B12	69-160 mcg		
folate	2500-5900 mcg		

NOTE: there is no permission to FORTIFY foods with this substance indicated with \*\*

**Insert any other nutrient or biologically active substance**

NAME OF SUBSTANCE	AVG QUANTITY per 100 g	%RDI / serve

5.1.4 Please provide the following analytical data:

% Ash	6.00%
% Moisture	6.00%

Estimation content accounted for per 100 g	100.00
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5.1.5 Please specify how the carbohydrate value has been determined:

X Difference as defined in Standard 1.2.8   Available Carbohydrate as defined in Standard 1.2.8   Other - specify:    Unknown