

[PIF Unique ID] 4d5863fa-2a5a-4dd3-ae40-fa6b58a6fd90

Product Information Form



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IMPORTANT: The AFGC intends the PIF template as a guide only – it should not be relied upon as, or used as a substitute for, legal advice. Suppliers and customers are responsible for ensuring their own compliance with applicable obligations in the Food Standards Code, food legislation, other applicable laws (including the Australian Consumer Law) and the terms of their contractual arrangements.

www.afgc.org.au

PIF VERSION 6.0

Issue Date 2017-07-07

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

Date Completed 15/06/2020

| | |
|---------------------|-----------------------------------|
| PIF Document Status | Company Document Number |
| Final | 47952 |
| Issue Date | Issue Number |
| 15/06/2020 | 1.4 |
| Name Completed by | Title Completed by |
| Billy Watts | Technical & Regulatory Specialist |
| Name Approved by | Title Approved by |
| Vicki Thorogood | Regulatory Affairs Manager |

Sample, Flavour, Ingredient, Retail Ready

Ingredient

Product Name Egg White Powder High Whip 12.5kg

Comments



Iss1.4 BW 15/06/2020 47952 CR 09246
Sec6.3 added halal and kosher cert details
Sec12.4 Whipping height spec changed to 14-15cm
Sec13 added food safety cert details
Sec14 added comment for buyer regarding minimum order size

1.1 Company Information

Company Logo



Company Name

H. J. Langdon & Co Pty Ltd

Company ABN or equivalent 89 006 641 701

Trading Name Langdon Ingredients

Business Address

| | | |
|---------------|------------------|-------------|
| Street Number | Street Name | Suburb/City |
| 525 | Mt.Derrimut Road | Derrimut |
| State | Country | Postcode |
| VIC | Australia | 3026 |

Postal Address

| | |
|--------------|-------------|
| Post Address | Suburb/City |
| P O Box 596 | Sunshine |

State
VIC

Country
Australia

Postcode
3020

Key Contact for inquiries

Name
Technical Officer

Position Title
Technical Department

Email Address
technical@hjangdon.com

Phone
61 3 8360 2600

Fax
61 3 8368 2365

Manufacturer Information

Company Name

Approved Supplier 27398



2. Product Information

Product Name **Egg White Powder High Whip 12.5kg**

Product Code **47952**

Barcode - Product **N/A**

Product Description **Pasteurised, powdered hen egg albumen with high whipping capacity**

Legal Description **Egg white powder**

Suggested Labelling Description **Egg white powder**

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 | % of total Average (Enter either a number or NS for Not Specified) | Non GM variety used | Verifiable documentation of status | Other | Percentage of Total (Average) |
|----------------|---|--|---------------------|------------------------------------|-------|-------------------------------|
| I | Hen egg white powder | 100.00% | Y | Y | Y | 100.00% |

Ingredient List **Egg White Powder**

Addition Check **100.000**

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 **Y (Yes)**

2.2 Country of Origin

Country of Origin Summary

| Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid | Country of Origin (1) | Country of Origin (2) | Country of Origin (3) | Country of Origin (4) | Country of Origin (5) | Average Australian Ingredients (%) |
|---|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|------------------------------------|
| Hen egg white powder | Italy | France | Poland | Spain | Romania | 0.000 |

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

What is the total minimum % of Australian ingredients in this product? **0.000**



Made in Italy or *EUROPEAN UNION

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 to be declared:

Allergens Summary

| Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid | Allergen Type | Labelling exemption | Labelling exemption text | Source Name | Derivative name | Proportion (%) of Derivative in Product | Proportion (%) of Protein in derivative |
|--|-----------------------|---------------------|-------------------------------------|-------------|-----------------|---|---|
| Hen egg white powder | Eggs and egg products | 999 | No Exemption No Labelling Exemption | Hen egg | Egg | 100.000 | 79.000 |

Comments 

Contains: Egg

3.2.2 Cross Contact Allergens

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



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](#)

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

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)

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

Present? (1)

N (No)

Added sugar

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

Present? (1)

N (No)

Any Other Component

4.1 Novel Foods (no responses in section)

4.2 Food Produced using Gene Technology

GM Ingredient Summary

| Genetically Modified (GM) Ingredient | Permitted Food or ingredient | Food derived from | Comments |
|--------------------------------------|------------------------------|-------------------|---|
| Hen egg white powder | Y | Hen Feedstock | ingredients derived from an animal which has been fed with feedstock containing GM ingredients or ingredients derived from GM micro-organisms |

Comments



EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED

There are ingredients derived from an animal which has been fed with feedstock containing GM ingredients or ingredients derived from GM micro-organisms.

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 | Other | If Other, treatment description |
|---|-------|---|
| Hen egg white powder | Y | Heat Treatment: The product has been heated to a minimum core temperature of not less than 70 deg C |

5. Nutrition Information

Nutrient List

Unit of Measure

g

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

Nutrition Details

Energy

| Energy | Average Quantity per 100 g/mL | Average Quantity per 100 g/mL (optional) |
|--------|-------------------------------|--|
| - | 1344 kJ | |

Nutrients

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

| | Average Quantity per 100 g/mL |
|--------------------------|-------------------------------|
| Protein, total (g) | Average Quantity per 100 g/mL |
| - Gluten | 79.1 |
| Fat, total (g) | 0 |
| -saturated (g) | 0 |
| -trans (g) | |
| -polyunsaturated (g) | |
| -monounsaturated (g) | |
| Cholesterol (mg) | |
| Carbohydrate (g) | 0 |
| -sugars (g) | 0 |
| Dietary fibre, total (g) | 0 |
| Sodium (mg) | 1279 |
| Potassium (mg) | 1163 |
| Phosphate (mg) | |

Target Population

Food for target population **999 (Any other food)****Information about the food or product**

If Solid, select Solid Type

3 (Solid, semi-solid or powder substance, intended for use in further preparation)**Information about the nutrition information**

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

The FSANZ Nutrition Panel
Calculator (NPC)

Comments

Supplier data

6.1 Nutrition, Health and Related ClaimsAre 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 (no responses in section)****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

The Glycaemic Index (GI)

Treatwise

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?
Certificate available

Certificate Available? (Y/N)

Y (Yes)

Certifying Body

Other



Other Certifying Body

Halal International Authority

Certificate Number

HIA-2019-314-190719-175700

Certificate Expiry date

19/06/2020

Kosher

Specify if suitable for
Kosher? (Y/N)**Y (Yes)**Claim can be
made? (Y/N)**Y (Yes)**Specify Particular Claim
Kosher CertifiedHow has this been validated/substantiated?
Certificate available

Certificate Available? (Y/N)

Y (Yes)

Certifying Body

Other



Other Certifying Body

EUK

Certificate Number

Pareve 2020

Certificate Expiry date

31/05/2021**6.3.3 Dietary Choice**

Ovo-lacto-vegetarian

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

Lacto-vegetarian

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

Vegan

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

6.3.4 Free

Hormone free

| | |
|--|--------------------------|
| Specify if suitable for "Hormone Free" (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (No) |

6.3.5 Sustainability claim

Organic

| | |
|---------------------------------------|--------------------------|
| Specify if suitable for Organic (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (No) |

Biodynamic

| | |
|--|--------------------------|
| Specify if suitable for Biodynamic (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (No) |

RSPO

| | |
|------------------------------|--------------------------|
| Specify if suitable for RSPO | Claim can be made? (Y/N) |
| N (No) | N (No) |

Rainforest Alliance

| | |
|---|--------------------------|
| Specify if suitable for Rainforest Alliance (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (No) |

6.3.6 Animal welfare

Animal Welfare Approved Scheme

| | |
|--|--------------------------|
| Specify if suitable for Animal Welfare Approved Scheme (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (No) |

Marine Stewardship

| | |
|--|--------------------------|
| Specify if suitable for Marine Stewardship (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (No) |

Dolphin Friendly

| | |
|--|--------------------------|
| Specify if suitable for Dolphin Friendly (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (No) |

Sow stall free

| | |
|--|--------------------------|
| Specify if suitable for Sow stall free (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (No) |

Free range

| | |
|--|--------------------------|
| Specify if suitable for Free Range (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (No) |

6.3.7 Other

Derived from naturally occurring ingredients

| | |
|--|--------------------------|
| Specify if suitable for Derived from naturally occurring ingredients (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (No) |

Derived from a natural process without chemical modification

| | |
|--|--------------------------|
| Specify if suitable for Derived from a natural process without chemical modification (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (No) |

Additional Claim

| | |
|--|--------------------------|
| Specify if suitable for Additional Claim (Y/N) | Claim can be made? (Y/N) |
| N (No) | N (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 |
| 730 | Days |

Temperature control required during storage?
Y (Yes)

| | |
|------------------------------|--------------|
| If yes, select from dropdown | Temperature |
| 1 (Never Warmer than) | 15-25 |

Temperature control required during transport?
N (No)

Product once in use - Resealable pack or bulk container

| | |
|--------------------|-------------|
| Specify Shelf Life | Period |
| 31 | Days |

Temperature control required during storage?
Y (Yes)

| | |
|------------------------------|--------------|
| If yes, select from dropdown | Temperature |
| 1 (Never Warmer than) | 15-25 |

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



Stored in a clean, cool and dry place (advised temperature 15-25°C), with no direct light nor presence of strong aromas perfectly re-sealed and in perfect storage conditions

8. Traceability

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

Unit

Type of primary coding

Lot Number



| | |
|---------------------------|------------------|
| Method of Coding | Location of Code |
| PROGRESSIVE NUMBER | LABEL |

Example of code format
13000 OR 130000

Code translation
PROGRESSIVE NUMBER OF BATCH PRODUCTION

SHIPPER (if applicable)

Type of primary coding

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

Comments  Batch number

9. Measurement Marking (no responses in section)

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 Detail Summary

Is the material(s) used in the packaging for this product approved for direct food contact? **Box**
Y Y

Packaging stewardship

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



Link to Packaging Covenant [click here](#)

Sealing

What is the method of sealing the primary packaging?

What is the method of sealing the Secondary packaging?

Tamper evident

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

Colour

Pack Size

Pack size: Unit of Measure
12.500 **kg**

Dimensions (external)

Primary Pack

Height Unit of Measure
490.000 **mm**

Width Unit of Measure
390.000 **mm**

Depth Unit of Measure
320.000 **mm**


Pack Name

Polyethylene bag with cardboard box or multiwalled paper bag.

Secondary Pack

11. 1 Packaging Materials

Materials List

Comments  Polyethylene bag with cardboard box or multiwalled paper bag.

11.2 Pallet Configuration

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

Gross weight of loaded pallet (kg) **815.000**

Stack height of loaded pallet (cm) **180.000**

Specify the type of pallet (material)

Wood



Plastic



What is the pallet pattern?

Number of units per shipper **1** Number of shippers per pallet **30**

Number of layers per pallet **6**

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 | How often provided? |
|------------------|----------------|------------------|----------------------|
| *Smell and taste | Typical of egg | Sensory analysis | Not available on COA |
| *Aspect | powder | Sensory analysis | Not available on COA |
| *Colour | Whitish | Sensory analysis | Not available on COA |

12.2 Physical Specifications

| Test/Parameter | Specification | Test Method | How often provided? |
|-----------------|--|----------------|----------------------|
| *Granulometry | 60 MESH | SIEVE 60 mesh | Not available on COA |
| *Metal detector | Fe 3.5 mm, non - Fe 3.0 mm, S.Steel 3.5 mm | Metal detector | Not available on COA |
| *Magnet | 12,000 gauss | Magnet | Not available on COA |

12.3 Microbiological Specifications

| Test/Parameter | Specification | Test Method | C of A Available? |
|------------------------|-----------------|---------------------|-------------------|
| *Total Plate Count | <10,000 cfu/g | AOAC 990.12 (1994) | Y |
| *Enterobacteria | <10 cfu/g | EN/ISO 21528-2:2004 | Y |
| *Salmonella | Absente in 25 g | EN/ISO 6579:2002 | Y |
| *Staphylococcus aureus | Absent in 1 g | EN/ISO 6888/1 | Y |
| *Yeasts and moulds | max 10 cfu/g | AOAC 940.37 (1999) | Y |
| *Coliform | < 10 cfu/g | ISO 4832:2006 | Y |

12.4 Chemical Specifications

| Test/Parameter | Specification | Test Method | C of A Available? |
|----------------|-------------------------|----------------------|-------------------|
| *Solids | 92,0 %min. AOAC-925.30 | AOAC-925.30 | N |
| *Proteins | 80,0 % min | AOAC -925.31(Nx6,25) | Y |
| *Lipids | <0,3% | AOAC -925.32 | Y |
| *pH | 6,50 ± 1 (10% solution) | pH-meter | Y |
| *Aw | 0,21 ± 0,007 | MP-0285-R4/06 | N |
| *Whipping | 14-15 cm | Met. Int. IA L 10/O | Y |
| *Moisture | none specified | Supplier mehtod | Y |

13. Company Specific

Company Specific Comments

The Food Safety Program been independently audited and certified.
 Certifying Body: SGS - BRC.
 Date of most recent audit / inspection: 13 February 2020
 Certificate expiry date: 15 April 2021

Company Specific Attachment(s)

000005750:Eurovo - BRC - Exp 15 Apr 2021.pdf

14. Extra Comments and Attachments[Extra Additional Comments](#)***Indicates testing conducted by supplier.**

To obtain 1 kg of liquid egg white, add one part of egg white powder (125g) and 7 parts of water (875 g). Stir before use. For better performance blend with other powdered products before adding water.

Minimum batch size to be 5000 kg unless otherwise approved by relevant HJL buyer

15. Summary of Statements and Claims[Summary of Statements and Claims](#)

| Type | Values |
|------------------------------|--|
| Characterising Component | No Characterising Component Declared. |
| Allergens | No allergens to be declared in the ingredients list. |
| Cross Contact Allergens | No Cross Contact Allergens Declared. |
| Novel Foods | No Novel Food(s) Declared. |
| Nutritive Substances | No Nutritive Substance(s) Declared. |
| GM Cross Contact | No GM Cross Contact Allergens Declared. |
| Quarantine treatment applied | No Quarantine Treatments Declared. |
| Palm Oil | No Palm Oil or Derivatives Declared. |

16. Checklist[PIF Status](#) **Final**[Summary of Attachments](#)[Empty Mandatory Field](#)**Reference Imported v5**[Reference Imported v5](#) **000004960:47952.xlsx**

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