

# FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.0 - released on 15 May 2012



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## 1 CONTACT DETAILS & DECLARATION

SUPPLIER'S PRODUCT NAME	Vodka Natural Flavor	SPECIFY COUNTRY IMPORTED INTO	
SUPPLIER'S PRODUCT CODE	IOF2701	SPECIFY COUNTRY EXPORTED FROM	
BAR CODE-UNIT GTIN	-	SPECIFY IMPORT TARIFF CODE	

### 1.1 SUPPLIER INFORMATION

<b>BUSINESS ADDRESS</b>	COMPANY NAME	METAROM AUSTRALIA P/L		
	BUSINESS NUMBER (ABN)	49 003 381 271		
	TRADING NAME	METAROM AUSTRALIA P/L		
	NUMBER / STREET/ SUBURB	4/20-28	RICKETTY STREET	MASCOT
	STATE / COUNTRY/ POSTCODE	NSW	Australia	2020
<b>POSTAL ADDRESS</b>	NUMBER / STREET/ SUBURB	4/20-28	RICKETTY STREET	MASCOT
	STATE / COUNTRY/ POSTCODE	NSW	Australia	2020
<b>KEY CONTACT FOR QUERIES</b>	NAME	NICOLAS GAUTIER		
	POSITION TITLE	Managing Director		
	EMAIL ADDRESS	nicolas.gautier@metarom.com.au		
	PHONE	(02) 9317 5002	FAX	-
	DATE FORM COMPLETED	22-September-2021	ISSUE DATE	22-September-2021
	DOCUMENT NO.	IOF2701	ISSUE NUMBER	1

### 1.2 MANUFACTURING INFORMATION

Provide information where the manufacturer or site location differ to above:

COMPANY NAME			
SITE #1: NUMBER / STREET/ SUBURB			
STATE / COUNTRY/ POSTCODE			
COMPANY NAME			
SITE #2: NUMBER / STREET/ SUBURB			
STATE / COUNTRY/ POSTCODE			
COMPANY NAME			
SITE #3: NUMBER / STREET/ SUBURB			
STATE / COUNTRY/ POSTCODE			

If more than 3 manufacturing sites, provide additional site information in Section 8.2

### 1.3 CONTACT DETAILS FOR TECHNICAL & ALLERGEN INFORMATION

Please specify the contact details if further information related to technical or allergen information is needed:

NAME	NICOLAS GAUTIER		
JOB TITLE	Managing Director		
EMAIL	nicolas.gautier@metarom.com.au		
TELEPHONE - WORK	(02) 9317 5002	TELEPHONE - MOBILE	0418 653 182


**1.4 SUPPLIER DECLARATION AND WARRANTY**

The Supplier -

- 1) certifies that this product complies with 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 parts of the Code, that the product complies with:
  - (a) Standard 1.3.4 - Identity and Purity
  - (b) Standard 1.4.1 - Contaminants & Natural Toxicants
  - (c) Standard 1.4.2 - Maximum Residual Limits in Food (in Australia), or
  - (d) Maximum Residual Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under section 11C and 11Z of the Food Act 1981 in New Zealand
  - (e) Standard 1.4.3 - Articles & Materials in Contact with Food
  - (f) Standard 1.4.4 - Prohibited & Restricted Plants & Fungi

where applicable, and that where such certification relies on third-party audits, analysis, industry codes, or equivlance of internal standards, to demonstrate compliance, that certificates are current and available;

- 2) acknowledge that the Customers, and Supply Chain Customers of Customer, will rely on the accuracy of Product Information for food quality, safety and labeling purpose
- 3) certifies that the accuracy of the Product Information is limited to the following degree: -
  - (a) that the Product Information in relation to ingredients obtained from a third party relies in good faith on Product Information provided by that third party;
  - (b) that the information is, to the best of the supplier's knowledge (having take all reasonable verification procedures), true and accurate in relation to all other substances and
- 4) agrees that all Product it supplies to the Customer will comform with the Product Information unless otherwise agreed to in writing and in advance by the Customer;
- 5) will immediately inform the Customer (and comfirm in writing as soon as possible) if the supplier becomes aware of any error or omission in the Product Information;
- 6) will inform the Customer in writing and in advance of any change to the Product Information provided herein (including any changes that result from new or modified processes) if and when the supplier becomes aware of such changes; and
- 7) acknowledges that the Customer my provide the Product Information to -
  - (a) regulatory agencies in relation to any matter raised by such agencies;
  - (b) courts and other legal tribunals for the purposes of any proceedings; and
  - (c) to its related business and partners who are involved in the acquisition, use, sale or compliance of the Product. Under this same restriction as to disclosure.
 but will otherwise NOT disclose the Product Information.
- 8) acknowledges that, subject to the prior written agreement of the supplier and any restrictions nominated by the supplier in regard to disclosure of confidential information, the Customer may provide the Product Information to its own customers subject to those customers ensuring the information is not further disclosed.

<b>COMPANY NAME</b> Signed for and on behalf of	METAROM AUSTRALIA P/L
<b>NAME</b> (Please print)	NICOLAS GAUTIER
<b>JOB TITLE</b> (Please print)	Managing Director
<b>AUTHORISED SIGNATURE</b>	
<b>DATE OF AUTHORISATION</b>	22-September-2021

**1.5 CUSTOMER DETAILS (WHERE KNOWN)**

COMPANY NAME			
NUMBER / STREET/ SUBURB			
STATE / COUNTRY/ POSTCODE			
CUSTOMER CONTACT NAME			
CUSTOMER'S PRODUCT NAME			
CUSTOMER'S PRODUCT CODE			

Customer Internal Use Only			
Internal Product Code/Description			
Version No.			
Reason for Update			
Received and Reviewed By			
Approved [Yes / No]		Date:	
Signature:			

**1.6 DEFINITIONS / REFERENCES**

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/>

The AFGC provides some industry guides, specifically on how to apply date marking, and the AFGC Allergen Management and Labelling Guide which are available from the AFGC website: <http://www.afgc.org.au>

Additional related documents on allergen management and VITAL (Voluntary Incidental Trace Allergen Labelling) documents can be viewed at: <http://www.allergensbureau.net/vital/>

**1.7 CHECKLIST AND ATTACHMENTS**

- Page 2 has been **signed** and **dated** (Section 1.4)
- Current Certificates attached - if applicable (Section 3.2.3 and Section 5.2)
- Supplier C of C, or C of A for analysis - if applicable (Section 7)
- Other associated documents attached as requested by the customer  
(e.g. MSDS, HACCP certification, product specification, and related documents)

**1.8 STATUS OF COMPLETION FOR EACH SECTION:**

- COMPLETED** Section 1 Contact Details & Declaration
- COMPLETED** Section 2 Product Information & Ingredients
- COMPLETED** Section 3 Compositional Information
- COMPLETED** Section 4 Foods Requiring Pre-Market Clearance
- COMPLETED** Section 5 Nutrients & Consumer Information Claims
- COMPLETED** Section 6 Durability, Packaging And Supply Chain
- COMPLETED** Section 7 Specification For Compliance
- COMPLETED** Section 8 Comments / Additional Information

Check Box if help is needed identify mandatory sections of form which have NOT been completed:



## 2 PRODUCT INFORMATION & INGREDIENTS

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

Clear Liquid

### 2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Natural Flavour

### 2.3 PRODUCT APPLICATION AND INTENDED USE

#### 2.3.1 Specify the intended use of the product

Raw material chemical, OR food additive OR processing aid used in food manufacturing

#### 2.3.2 Specify which best describes the product

liquid, single strength ready for use

### 2.4 COUNTRY OF ORIGIN

#### 2.4.1 Specify the most appropriate overarching country of origin declaration which applies to this product:

Declaration:

Country:

Made in (with 100% local ingredients)

Australia

or

#### 2.4.2 Indicate if the local content of ingredients/components originating from Australia

on average exceeds 95%

Yes

Yes/No

#### 2.4.3 Are the primary components, from which this product is made or derived, sourced

from more than one country?

Yes

Yes/No

IF YES, nominate the countries the primary components used to make the product come from:

Australia

China

France

#### 2.4.4 Indicate if the following apply in determining country of origin declaration in 2.4.1:

The IMPORTED COMPONENTS have undergone substantial transformation

No

Yes/No

The PRODUCT has undergone substantial transformation

No

Yes/No

50% or more of total product costs are incurred in the country stated

Yes

Yes/No

Essential characteristic of the product is the result of local processing conditions

Yes

Yes/No

### 2.5 COMPONENT TYPE

Specify the type of the components present in product (Tick ONLY ONE check box below)

product is a **single component** substance

product contains ingredients, which may include **compound** substances

product consists of various ingredients which are **NOT compound** substances

### 2.6 INGREDIENT DECLARATION

Specify all ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients.

Compound substances must specify all ingredients and additives present and the characterising ingredient or component. Food additives must specify a functional class name and the food additive name or code number

How many components are in this

3

COMPONENT NAME	PERCENT OF TOTAL %
Water	52.11%
Alcohol Ethanol	47.89%
Flavouring preparations & natural flavouring substances	> 0.01%



## 2.7 PROCESSING AIDS

Specify all processing aids used in the manufacture of this product not otherwise declared in the ingredient list.

NAME OF PROCESSING AID	FSC ADDITIVE NUMBER OR EC (as applicable)	PERMITTED USE AND CLASS NAME
-		

## 3 COMPOSITIONAL INFORMATION

### 3.1 MANDATORY ADVISORY OR WARNING STATEMENTS & DECLARATIONS

("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
Propolis presented as a food or ingredient	No
unpasteurised milk and unpasteurised liquid milk products	No
Aspartame or aspartame-acesulphame salt (or phenylalanine)	No
Unpasteurised egg products	No
Quinine	No
Kola beverages containing added caffeine	No
Guarana or extracts of guarana	No
Phytosterol esters	No
Tall oil phytosterols	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
Milk, and beverages made from soy or cereals, where these food contain no more than 2.5% m/m fat.	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
Royal jelly presented as a food or ingredient	No
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	No

**3.2 ALLERGEN MANAGEMENT & CONTROL**

Yes/No

- 3.2.1 Does the facility have a Food Safety Program?  Yes
- 3.2.2 Does the facility have a documented allergen management plan?  Yes
- IF YES, does this include the management of cross contact allergens?  Yes
- 3.2.3 Has the Food Safety Program been independently audited and certified?  Yes

IF Yes provide name of Certifying Body   
 Date of most recent audit / inspection

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 type="checkbox"/> product 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 checked="" type="checkbox"/> dedicated equipment           |
| <input checked="" type="checkbox"/> other <input type="text" value="No allergen in premises"/> |                                                                   |

**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

- No** Cereals containing gluten & their products [*wheat, rye, barley, oats, spelt*]
- No** Crustacea & crustacea products
- No** Egg & egg products
- No** Fish & fish products (including mollusc with or without shells and fish oils)
- No** Lupin & lupin products
- No** Milk & milk products
- No** Peanut & peanut products
- No** Sesame seed & sesame seed products
- No** Soybean & soybean products
- No** Tree nuts & tree nut products
- Reserved for future allergen - left blank intentionally

**No** Sulphites, present in ingredients, additives or processing aids

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 &amp; crustacea products</b>					
<b>Egg &amp; egg products</b>					
<b>Fish &amp; fish products</b>					
<b>Lupin &amp; lupin products</b>					
<b>Milk &amp; milk products</b>					
<b>Peanut &amp; peanut products (including peanut oil)</b>					
<b>Sesame Seed &amp; sesame seed products (including sesame oils)</b>					
<b>Soybean &amp; soybean products (including soybean oils)</b>					
<b>Tree nuts &amp; tree nut products</b>					
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 onsite and handle ANY OTHER allergenic substances listed below?

**No**

**IF YES,** complete ALL columns with respect to the potential cross 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 Yes/No	PRESENT IN SAME LINE Yes/No	SOURCE FOOD The allergenic food from which ingredient is derived (e.g. wheat)	DERIVATIVE NAME Ingredient, additive or processing aid (e.g. maltodextrin)	TOTAL PROTEIN** protein level by VITAL, or specify "particulate" mg/kg
Cereals containing gluten and their products [wheat, rye, barley, oats, spelt & derived product e.g. wheat maltodextrin]	No				
Crustacea & crustacea products	No				
Egg & egg products	No				
Fish & fish products	No				
Lupin & lupin products	No				
Milk & milk products	No				
Peanut & peanut products (including peanut oil)	No				
Sesame Seed & sesame seed products (including sesame oils)	No				
Soybean & soybean products (including soybean oils)	No				
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 precautionary statement required for this product due to:  
 - GMP standard - Allergen-free policy

### 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 and lupins.	No		
	<b>Umbeliferae</b> - aniseed, carrot, celery, celeriac, fenel, parsley, parsnip	No		
<b>Yeast &amp; Yeast Products</b> (including yeast extracts) <i>Tick box if hydrolysed or autolysed</i>		No		
<b>Herbs</b> <i>Tick box if herb/herb extract</i>		No		
<b>Spice</b> (excluding mustard) <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:		
Added Caffeine (exclude naturally occurring)		No	amount added (milligram/kilogram)		
Alcohol (Residual)		Yes	level % v/v:	50.46	
			specify gravity if product is alcohol:	-	
Added Fats & Oils	Animal	No	Specify types of fats and oils:		
			Has fatty acid composition been altered?		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?		Yes/No
			Has fatty acid composition been altered?		Yes/No
			Specify the process used to alter composition:		
Hydrolysed Vegetable Proteins	Acid Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		Yes/No
	Enzyme Hydrolysed	No	Specify type of vegetable protein:		
			100% hydrolysis		Yes/No
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		Yes	Specify overall status	<input type="checkbox"/>	Flavouring
				<input checked="" type="checkbox"/>	Natural Flavouring
				<input type="checkbox"/>	Flavouring precursors
				<input type="checkbox"/>	
			Composition	<input checked="" type="checkbox"/>	Natural flavouring substances
				<input checked="" type="checkbox"/>	Natural flavouring preparations
				<input type="checkbox"/>	Thermal process flavourings
			<input type="checkbox"/>	Smoke flavourings	
			<input type="checkbox"/>	Other flavourings	
			Specify if contains Diacetyl as flavour:	No	Yes/No
Added Salt		No	amount added (milligram/100g)		
Added Sugar		No	amount added (gram/100g)		

<b>ANY OTHER COMPONENT</b>	List specific component:		Provide relevant details necessary for consumer advice:

**3.7 QUARANTINE & IMPORT/ EXPORT INFORMATION REQUIREMENTS**

<b>FOOD / COMPONENT</b>	<b>PRESENT (Yes/No)</b>	<b>ADDITIONAL INFORMATION TO BE PROVIDED WHERE PROMPTED</b>	
<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 county/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 below)</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 below)</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 city):	
		Describe any heat processing used in the manufacture of this product (temperature/time):	

## 4 FOODS REQUIRING PRE-MARKET CLEARANCE

### 4.1 NOVEL FOOD (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	<input type="checkbox"/> No	
Ionising (gamma) irradiation	<input type="checkbox"/> No	
Ethylene oxide	<input type="checkbox"/> No	
Other fumigants or sterilants	<input type="checkbox"/> No	

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

4.1.1 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

**Go to Question 4.3.7 and continue**

Analytical testing confirms absence

Verifiable documentations of status

Other - Specify


### 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?  No

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

Specify single strength liquid specific gravity:  Temperature  °C

5.1.1 Serve size is not relevant for this product.

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

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

NUTRIENT	AVG QUANTITY per 100 g
<b>Energy</b>	1215.43 kJ
<b>Protein, total</b>	0.00 g
- Gluten	0.00 mg
<b>Fat, total</b>	0.00 g
- saturated	0.00 g
- transfat	0.00 g
- polyunsaturated	0.00 g
- monounsaturated	0.00 g
Cholesterol	0.00 mg
<b>Carbohydrate</b>	0.00 g
- sugars	0.00 g
Dietary fibre, total	0.00 g
<b>Sodium</b>	0.00 mg
Potassium	0.00 mg

5.1.3 additional nutrients -vitamins, minerals and other nutritive substances

Specify only one target population for product (*selection ONLY ONE check box*):

Adults  Young Children  Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100 g	MINERALS specify which minerals	AVG QUANTITY per 100 g
-		-	

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

5.1.5 Please specify how the carbohydrate value has been determined:

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

5.1.6 Please nominate the source used to provide nutrition data in the tables above  
 Analytical - e.g. Laboratory Tested  Theoretical - e.g. By Calculation.

Please specify the source of data used for the theoretical calculations (e.g. Nuttab, AusNut, NZ food tables, etc.)

Raw material's suppliers nutritional values

**5.2 SUITABILITY TO MAKE CERTAIN CLAIMS**

Specify if the product is suitable for use in product intended for the following consumer uses.

SPECIFY IF SUITABLE FOR...	Yes / No	HOW HAS THIS BEEN VALIDATED?	CERTIFICATE AVAILABLE (Yes/No)
Halal	No		
Kosher	No		
Organic	Yes	formula review	No
Biodynamic	No		
Ovo-lacto-vegetarian	Yes	Formula review	No
Lacto-vegetarian	Yes	Formula review	No
Vegan	Yes	Formula review	No

PRODUCT SUITABILITY FOR...	Yes / No	SPECIFY PARTICULAR CLAIMS	HOW IS CLAIM VALIDATED?
"Free" claims	No		
Sustainability claims	No		
Humane treatment	No		
Any other claims	No		

## 6 DURABILITY, PACKAGING AND SUPPLY CHAIN

### 6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT AS SUPPLIED unopened pack or bulk container		PRODUCT - ONCE IN USE resealable pack or bulk container	
Specify shelf life	36	Months	-	
Temperature control during storage	Is required ?	Yes	Is required ?	
	Specify range:	12 to 25 °C	Specify range:	
Temperature control during transport	Is required ?	No		
Specify any OTHER storage requirements:	To keep in a dry / low humidity environment.			

6.1.2 Specify the type of date mark to be used:   
Refer to AFGC Date Marking Guide

### 6.2 POTENTIAL HAZARDS

6.2.1 Are there any potential hazards associated with the product?  Yes/No

6.2.2 Specify if hazards occur during:  transport  handling  storage  disposal

6.2.3 Is the product classified as either a Dangerous Good or a Hazardous Good?  Yes/No

IF YES, specify class of dangerous goods:

IF SDS data on internet, specify website:

OTHERWISE

**ATTACH SAFETY DATA SHEET**

### 6.3 TRANSPORT

How is product transported and packaged?

### 6.4 TRADE MEASUREMENT

6.4.1 Specify which method of trade measurement is used:

6.4.2 What is the package size   (specify unit of measure)

6.4.3 Target Fill (if applicable)   (specify unit of measure)

6.4.4 Drained Weight (if applicable)  (specify unit of measure)

6.4.5 IF AQS is used, what is the statistical variance of the fill measurement

### 6.5 TRACEABILITY

Please provide any general comments about the traceability coding used on the product:

Please specify the following where applicable:

TRACKING CODE	TRACKING CODE		TRACKING CODE	
Type of Primary Coding (Please TICK as appropriate)	<input type="checkbox"/> Date code	<input checked="" type="checkbox"/> Batch number	<input type="checkbox"/> Date code	<input type="checkbox"/> Batch number
	<input type="checkbox"/> Product code	<input type="checkbox"/> Lot number	<input checked="" type="checkbox"/> Product code	<input type="checkbox"/> Lot number
Method of coding	Batch number		Product code	
Location of code	Label, CoA		Label, CoA, Invoice	
Number of characters in code	4		7	
example of coding sample	4567		IOF2701	
Example of coding format	Unique computer generated code		IOF2701	

### 6.4 PRODUCT PACKAGING

6.6.1 Are tamper evident controls included in the packaging design?  Yes/No

6.6.2 Has unit packaging been assessed for migration of substances into food?  Yes/No

6.6.3 Are engineered nanoparticles present in unit packaging?  Yes/No

6.6.4 Are you a signatory to relevant packaging stewardship in Australian or NZ?  Yes/No





6.6.5 Provide a general description of unit packaging:

1L PET Bottle

6.6.6 Complete the following table for questions related to packaging of unit package and/or shipper

PACKAGING		UNIT	SHIPPER
Type	Packaging format	Bottle	Carton
Specify components / material used in packaging	Ceramic	No	No
	Glass	No	No
	Metal	No	No
	Paper / cardboard	No	Yes
	Packing materials	No	No
	Plastics	Yes	No
	Specify plastic coding symbol number	-	
	% of total using recycled component	0%	0%
Seal	What is the seal method	tamper evident	tamper evident tape
Dimensions	Height (mm)	150	370
	Width (mm)	85	470
	Depth (mm)	85	280

**6.7 PALLET CONFIGURATION**

6.7.1 Gross weight of loaded pallet

6.7.2 Stack height of loaded pallet

6.7.3 Specify the type of pallet  Wooden  Plastic  Other

6.7.4 What is the pallet pattern  Column stack  Interlocking

6.7.5 Number of: units per shipper  shipper per pallet   
 layers per pallet





## FOOD INDUSTRY - PRODUCT INFORMATION FORM

VERSION 5.1 ANNEX - released 29 July 2016

This form is an annex to a 'parent' Product Information Form to provide additional information concerning the origin of ingredients in the food described in the parent PIF. It is to be used only used in conjunction with the parent PIF.

1 CONTACT DETAILS & DECLARATION	
SUPPLIER'S PRODUCT NAME	Vodka Natural Flavor
SUPPLIER'S PRODUCT CODE	IOF2701
BARCODE - UNIT GTIN	-

These fields link the information in this Annex to the parent PIF. They can be copied from the merged fields J6:R10 of the parent PIF.

1.1 DOCUMENT INFORMATION			
DATE FORM COMPLETED	22-Sep-21	ISSUE DATE	22-Sep-21
DOCUMENT NUMBER	IOF2701	ISSUE NUMBER	1

These fields link the information in this Annex to the parent PIF.

## 2 PRODUCT INFORMATION & INGREDIENTS

### 2.6 INGREDIENT DECLARATION

The Table at Section 2.6 of the current excel PIF has four columns. The second column below can be copied directly from the first column in the current PIF. The Country of Origin column in the table below must then be completed to state the country of origin for each ingredient.

If the ingredient may be sourced from more than one country, EITHER state 'Various' in the "Country of Origin" column below OR add additional columns, specifying one country per column

It is recommended that the UN/LOCODE convention is used to identify country of origin.

[UN/LOCODE Convention](#)

How many components are in this product?

3

(Copy from RS 178 of parent PIF)

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

100.00%

Compound Ingredient Name	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percent of total % (copy from Parent)	COUNTRY OF ORIGIN	% Australian ingredients (% of total)
	Water	52.11%	AU	52.11%
	Alcohol Ethanol	47.89%	AU	47.89%
	Flavouring preparations & natural flavouring substances	> 0.01%	US, CN, FR, and etc.	0.00%