

**Product Information Form**



Copyright© 2016 Australian Food and Grocery Council.

**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](http://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 **2/08/2023**

PIF Document Status

**Draft**

Issue Date

**1/08/2023**

Issue Number

**2**

Name Completed by

**Product Data Administrator**

Title Completed by

**Product Data Administrator**

Name Approved by

**Product Data Administrator**

Title Approved by

**Product Data Administrator**

Sample, Flavour, Ingredient, Retail  
Ready

**Retail Ready**

Product Name

**MasterFoods™ French Vinaigrette 100s**

Comments

**Update to PIF 6.0**

## 1.1 Company Information

Company Logo



Company Name **Mars Australia Pty Ltd**

Company ABN or equivalent **48 008 454 313**

Trading Name **Mars Food Australia**

Business Address

Street Number

**4**

Street Name

**Corella Close**

Suburb/City

**Berkeley Vale**

State/Territory

**NSW**

Country

**Australia**

Postcode

**2261**

Postal Address

Post Address

**4 Corella Close**

Suburb/City

**Berkeley Vale**

State/Territory

**NSW**

Country

**Australia**

Postcode

**2261**

Key Contact for inquiries

Name

**Consumer Services**

Position Title

**Consumer Services**

Email Address

**contact@auf.mars.com**

Phone

**1800 816 016**

### Manufacturer Information

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



## 2. Product Information

Product Name **MasterFoods™ French Vinaigrette 100s**

Product Code **Zrep: 181712 TDU: 10046577**

Product Description **MasterFoods™ French Vinaigrette 100s**

Are you selling this item to a health facility  
(e.g. hospital, aged care, mental health  
facility, nursing home)? (Y/N) **Y (Yes)**

## 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)	Food Standards Code or EC (as applicable)	Additive No	Permitted class name
I	Water	NS			
Characterising Component (Y/N) - <b>N</b> No approved GM varieties available - <b>Y</b>					
I	Vegetable Oil (contains Antioxidant (Butylated Hydroxyanisole))	NS			
Characterising Component (Y/N) - <b>N</b> Identity preservation program in place - <b>Y</b> Non GM variety used - <b>Y</b>					
I	Sugar	NS			
Characterising Component (Y/N) - <b>N</b> Non GM variety used - <b>Y</b>					
I	Salt	NS			
Characterising Component (Y/N) - <b>N</b> Non GM variety used - <b>Y</b>					
FA	Acetic Acid	NS	260		Food Acid
Characterising Component (Y/N) - <b>N</b> No approved GM varieties available - <b>Y</b>					
FA	Citric Acid	NS	330		Food Acid
Characterising Component (Y/N) - <b>N</b> Non GM variety used - <b>Y</b>					
I	Mustard Seed	NS			
Characterising Component (Y/N) - <b>N</b> No approved GM varieties available - <b>Y</b>					
I	Onion	NS			
Characterising Component (Y/N) - <b>N</b> No approved GM varieties available - <b>Y</b> Non GM variety used - <b>Y</b>					
I	Tarragon	NS			
Characterising Component (Y/N) - <b>N</b> No approved GM varieties available - <b>Y</b>					
FA	Xanthan Gum	NS	415		Thickener

Characterising Component (Y/N) - **N**

Non GM variety used - **Y**

I Pepper NS

Characterising Component (Y/N) - **N**

No approved GM varieties available - **Y**

I Turmeric NS

Characterising Component (Y/N) - **N**

No approved GM varieties available - **Y**

I Herb Extract NS

Characterising Component (Y/N) - **N**

**Ingredient List** Water, Vegetable Oil (contains Antioxidant (Butylated Hydroxyanisole)), Sugar, Salt, Acidity Regulators (Acetic Acid, Citric Acid), Mustard Seed, Onion, Tarragon, Thickener (Xanthan Gum (contains SOY)), Pepper, Turmeric, Herb Extract.  
**Contains: SOY.**  
**May contain: PEANUT.**

**Addition Check** 0.000

**Spices and Flavours (including additive numbers)** NS

## Code Standards Compliance

This product complies with the Australia New Zealand food Standards Code; and in addition to the information provided specifically in this form, and without limitation to compliance with any other part of the Code, the product complies with the following Standards where applicable:

Standard 1.4.1 - Contaminants & Natural Toxicants **Y (Yes)**

Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or Maximum Residue Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981 in New Zealand **Y (Yes)**

Standard 1.4.4 - Prohibited & Restricted  
Plants & Fungi where applicable, and that  
where such certification relies on third party  
audits, analysis, industry codes, or  
equivalence of international standards to  
demonstrate compliance, that certificates  
are current and available

**NA (Not Applicable)**

## 2.2 Country of Origin

## Country of Origin Summary

Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percentage of Total (Average)	Country of Origin (1)	Country of Origin (2)	Minimum Australian Ingredients (%)
Water	NS	Australia		100
Vegetable Oil (contains Antioxidant (Butylated Hydroxyanisole))	NS	Australia		99.8
Sugar	NS	Australia		100
Salt	NS	Australia		100
Acetic Acid	NS	Various Unspecified	Australia	24.5
Citric Acid	NS	Various Unspecified		0
Mustard Seed	NS	Various Unspecified		0
Onion	NS	Various Unspecified		0
Tarragon	NS	Various Unspecified		0
Xanthan Gum	NS	Various Unspecified		0
Pepper	NS	Various Unspecified		0
Turmeric	NS	Various Unspecified		0
Herb Extract	NS	Various Unspecified		0

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

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

Comments 

**Made in Australia from at least 90% Australian ingredients.**

## 3.1 Composition Information

### Mandatory Advisory Statements

Refer to the list in Schedule S9-2 in the ANZ Food Standards Code [click here](#) and Standard 1.2.3

If an advisory statement required, list the food (Column 1 S9-2 and Standard 1.2.3) and advisory statement (Column 2 S9-2 and Standard 1.2.3) below

Bee pollen

Is an advisory statement required about the food or ingredient?

**N (No)**

A food containing bee pollen as an ingredient

Is an advisory statement required about the food or ingredient?

**N (No)**

A beverage made from cereals, nuts, seeds, or a combination of these ingredients, and that contains less than 3% m/m protein.

Is an advisory statement required about the food or ingredient?

**N (No)**

An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.

Is an advisory statement required about the food or ingredient?

**N (No)**

A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.

Is an advisory statement required about the food or ingredient?

**N (No)**

An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.

Is an advisory statement required about the food or ingredient?

**N (No)**

Milk, or an analogue beverage made from soy, that contains no more than 2.5 m/m fat.

Is an advisory statement required about the food or ingredient?

**N (No)**

Evaporated milk, dried milk or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.

Is an advisory statement required about the food or ingredient?

**N (No)**

A food that contains aspartame or aspartame-acesulphame salt.

Is an advisory statement required about the food or ingredient?

**N (No)**



A food that contains quinine.

Is an advisory statement required about the food or ingredient?

**N (No)**

A food that contains guarana or extracts of guarana.

Is an advisory statement required about the food or ingredient?

**N (No)**

A food that contains added phytosterols, phytostanols or their esters.

Is an advisory statement required about the food or ingredient?

**N (No)**

A cola beverage that contains added caffeine.

Is an advisory statement required about the food or ingredient?

**N (No)**

A food that contains a cola beverage that also contains added caffeine as an ingredient.

Is an advisory statement required about the food or ingredient?

**N (No)**

Propolis.

Is an advisory statement required about the food or ingredient?

**N (No)**

A food that contains propolis as an ingredient.

Is an advisory statement required about the food or ingredient?

**N (No)**

Unpasteurised egg products.

Is an advisory statement required about the food or ingredient?

**N (No)**

Unpasteurised milk.

Is an advisory statement required about the food or ingredient?

**N (No)**

Unpasteurised liquid milk products.

Is an advisory statement required about the food or ingredient?

**N (No)**

Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)

Is an advisory statement required about the food or ingredient?

**N (No)**

Mandatory warning statement - royal jelly

Is the food or does the food contain royal jelly (Y/N) **N (No)**

### 3.2.1 Allergens

#### Allergens Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Source Name	Derivative name
Xanthan Gum	Soybean	No Labelling Exemption	Soy	Soy
Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - <b>N</b>				
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - <b>N</b>				

Allergens to be declared: **Type** **Values**  
Allergen ANZ Xanthan Gum Soybean

### 3.2.2 Cross Contact Allergens

## Cross Contact Allergens Summary

Facility	Allergen Type	Allergen Sub-type	Labelling exemption	Labelling exemption text	Form	Present in same facility	Present on same line	Cross contact from other sources - growing, harvesting, transport, storage etc	What are the procedures in place to prevent cross contact where allergens are used in the same facility or present on the same line?	Source Food	Derivative Name	Total Protein (ppm)
Mars Australia Pty Ltd	Egg		999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Egg not present on H&S processing line	Egg	Egg	Unavailable
Mars Australia Pty Ltd	Cereals (including hybridised strains thereof) if they contain gluten	Wheat (and its hybridised strains) (deprecated)	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, Production scheduling, documented procedures and controls,	Wheat and Gluten	Many Derivatives	Unavailable

Mars Australia Pty Ltd	Crustacea	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	raw material sourcing and tracing, staff training. Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Crustacea not present on H&S processing line	Crustacea	Belachan Powder	Unavailable
Mars Australia Pty Ltd	Fish	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Fish not present on H&S	Fish products	Fish Sauce	Unavailable

Mars Australia Pty Ltd	Milk	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	processing line Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Milk not present on H&S processing line	Milk products	Many Derivatives	Unavailable
Mars Australia Pty Ltd	Soybean	999	No Labelling Exemption	Readily dispersible	Y	Y	NA	Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training.	Soy Products	Many Derivatives	
Mars Australia Pty Ltd	Sesame Seed	999	No Labelling Exemption	Particulate	Y	Y	H&S Line cross contact only	Validated cleaning procedures, Production scheduling, documented	Sesame Products	Sesame Oil Sesame Seeds on H&S line only	Unavailable

Mars Australia Pty Ltd	Peanut	999	No Labelling Exemption	Particulate	Y	Y	NA	procedures and controls, raw material sourcing and tracing, staff training. Validated cleaning procedures, production scheduling, documented procedures and controls, raw material sourcing and tracing, staff training. Peanut not present on H&S processing line	Peanut Products	Peanut Paste	Unavailable
------------------------	--------	-----	------------------------	-------------	---	---	----	--	-----------------	--------------	-------------



If you wish to conduct a VITAL® risk assessment for cross contact allergens please click on the following link which will take you to the Allergen Bureau website: [click here](#)

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

If No, is a precautionary allergen statement appropriate for this product?

(Y/N) Y (Yes)

If Yes, Provide the precautionary allergen statement

May contain Peanuts.

### 3.3 Additional Information Requirements

#### Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?

N (No)

#### Food/Component

Sub-Food/ Component

#### Gelatine

Beef - collagen

Present?

N (No)

Other source

Present?

N (No)

#### Antioxidants

Butylated hydroxyanisole

Present?

Y (Yes)

-

Less than or <

Amount added

30.000

Unit of Measure

3 (mg per kg)

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?

**Y (Yes)**

Specify types of fats and oils

Canola Oil/Rapeseed Oil



Has fatty acid  
composition  
been  
altered?

**N (No)**

## Hydrolysed vegetable proteins

Acid hydrolysed

Present?

**N (No)**

Enzyme hydrolysed

Present?

**N (No)**

## Added colours

Present?

**N (No)**

## Added flavours



Present?

**N (No)**

#### Added salt

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

Present? (1)

**Y (Yes)**

Amount added (milligram/100g)

**3515**

Present? (2)

**N (No)**

Present? (3)

**N (No)**

#### Added sugar

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

Present? (1)

**Y (Yes)**

Amount added (g/100g)

**17.1**

Type

**Sugar**

Present? (2)

**N (No)**

Present? (3)

**N (No)**

#### Any Other Component

**4.1 Novel Foods (no responses in section)**

**4.2 Food Produced using Gene Technology (no responses in section)**

**4.3 Quarantine Information**

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	Steam sterilisation
Tarragon	Y

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Steam sterilisation
Pepper	Y

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Steam sterilisation
Turmeric	Y

## 5. Nutrition Information

### Nutrient List

Serving Size: **13.000** Amount **Whole portion** Unit of Measure **g**

Number of servings per package:  
**1.000**

### Nutrition Details

**Note: Complete Energy and Nutrient tables below. For Ingredients and flavours, only the average quantity per 100g/100mL is required to be completed.**

### Energy

Energy	Approximately	Average Quantity per serve	Average Quantity per serve (optional)	Average Quantity per 100 g/mL	Average Quantity per 100 g/mL (optional)	% Daily Intake per serve	% Daily Intake per serve (optional)
-		181 kJ		1390 kJ		2	

### Nutrients

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

		Average Quantity Per Serve	Average Quantity per 100 g/mL	% Daily Intake per serve
Protein, total (g)	Approximately	0.065	0.5	0.1
- Gluten				
Fat, total (g)	Approximately	3.67	28.2	5
-saturated (g)	Less than or <	0.273	2.1	1
-trans (g)				
-polyunsaturated (g)				
-monounsaturated (g)				
Cholesterol (mg)				
Carbohydrate (g)	Approximately	2.6	20	0.8
-sugars (g)	Approximately	2.26	17.4	3
Dietary fibre, total (g)				
Sodium (mg)	Approximately	183	1406	8
Potassium (mg)	Not Applicable			
Phosphorus (mg)	Not Applicable			

### Target Population

Food for target population **999 (Any other food)**

### Information about the food or product

### Information about the nutrition information

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

Other commercial software



### 6.1 Nutrition, Health and Related Claims

Are you making a Nutrition content and/or Health claim in relation to this product?

(Y/N) **N (No)**

### 6.1.2 Nutrient Profile Score (NPS) or Health Star Rating (HSR) calculation information (no responses in section)

### 6.2 Front of Pack Labelling

#### 6.2.1 Health Star Rating

If you wish to calculate a Health Star Rating for this product, follow this link: [click here](#)

Have you calculated a Health Star Rating  
for this Product? (Y/N) **N (No)**

### 6.2.2 Daily Intake Guide

If you wish to determine the Daily Intake Guide (DIG) amounts for this product, follow this link: [click here](#)

Have you calculated the Daily Intake  
Guide (DIG) for this Product? (Y/N) **N (No)**

## 6.3 Certification, Endorsement and Other Claims

This table is to be completed to provide information to assist your customer to determine the suitability of the product for use in certain products or to make certain claims.

### Claim Type

#### 6.3.1 Nutrition and Health Logos and Symbols

##### Gluten Free

Claim can be made? (Y/N) **Y (Yes)** If yes, how has this been validated/substantiated?  
**Recipe development, manufacturing controls and analytical verification data  
Cleaning and testing procedures are in place to support this claim.**

A Gluten Free logo will be used (Y/N)  
**N (No)**

##### The Glycaemic Index (GI)

GI logo will be or can be used  
(Y/N)  
**N (No)**

##### Treatwise

Will the "Be Treatwise" logo be used? (Y/N)  
**N (No)**

Other logo or symbol? (Y/N)  
**N (No)**

#### 6.3.2 Religious

## Halal

Specify if suitable for Halal (Y/N)  
Y (Yes)

Claim can be made? (Y/N)  
Y (Yes)

Specify Particular Claim  
Halal Certified

How has this been validated/substantiated?  
Halal Certification Authority Australia

Certificate Available? (Y/N)  
Y (Yes)

## Certifying Body

Halal Authority of Australia

Certificate Number  
186/2/1

Certificate Expiry date  
31/12/2025

Additional information   
Halal revision annually

**Kosher Suitable: Ingredients are Kosher suitable or certified however finished goods manufacturing processes have not been certified.**

## Kosher

Specify if suitable for Kosher? (Y/N)  
Y (Yes)

Claim can be made? (Y/N)  
N (No)

## 6.3.3 Dietary Choice

### Ovo-lacto-vegetarian

Specify if suitable for Ovo-lacto-vegetarian (Y/N)  
Y (Yes)

Claim can be made? (Y/N)  
N (No)

### Lacto-vegetarian

Specify if suitable for Lacto-vegetarian (Y/N)  
Y (Yes)

Claim can be made? (Y/N)  
N (No)

### Vegan

Specify if suitable for Vegan (Y/N) <b>Y (Yes)</b>	Claim can be made? (Y/N) <b>N (No)</b>
---	---

#### 6.3.4 Free

Hormone free

Specify if suitable for "Hormone Free" <b>Not Relevant</b>	Claim can be made? <b>No</b>
---	---------------------------------

#### 6.3.5 Sustainability claim

Organic

Specify if suitable for Organic <b>No</b>	Claim can be made? <b>No</b>
--	---------------------------------

Biodynamic

Specify if suitable for Biodynamic <b>No</b>	Claim can be made? <b>No</b>
---	---------------------------------

RSPO

Specify if suitable for RSPO <b>Not Relevant</b>	Claim can be made? <b>No</b>
---	---------------------------------

Rainforest Alliance

Specify if suitable for Rainforest Alliance <b>No</b>	Claim can be made? <b>No</b>
--	---------------------------------

#### 6.3.6 Animal welfare

Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme <b>Not Relevant</b>	Claim can be made? <b>No</b>
---	---------------------------------

## Marine Stewardship

Specify if suitable for Marine Stewardship	Claim can be made?
<b>Not Relevant</b>	<b>No</b>

## Dolphin Friendly

Specify if suitable for Dolphin Friendly	Claim can be made?
<b>Not Relevant</b>	<b>No</b>

## Sow stall free

Specify if suitable for Sow stall free	Claim can be made?
<b>Not Relevant</b>	<b>No</b>

## Free range

Specify if suitable for Free Range	Claim can be made?
<b>Not Relevant</b>	<b>No</b>

## 6.3.7 Other

### Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients	Claim can be made?
<b>No</b>	<b>No</b>

### Derived from a natural process without chemical modification

Specify if suitable for Derived from a natural process without chemical modification	Claim can be made?
<b>No</b>	<b>No</b>

## Additional Claim

Specify if suitable for  
Additional Claim  
**No**

Claim can be made?  
**No**

## 7. Shelf Life

Link to the AFGC Date Marking Guide:[click here](#)

Product as supplied - Unopened pack or bulk container

Type of date mark applied

Best Before



Specify Shelf Life  
**273**

Period  
**Days**

Temperature control required during storage?  
**N (No)**

Temperature control required during transport?  
**N (No)**

Product once in use - Resealable pack or bulk container

AFGC Cold Chain Guideline rules: "NEVER WARMER THAN" temperature in degrees Celsius "MAX OUT OF REFRIGERATION TIME" time in minutes "KEEP ABOVE" optional, temperature in degrees Celsius

## 8. Traceability

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

Unit

Type of primary coding

SHIPPER (if applicable)

Type of primary coding

Method of Coding  
**EAN Sticker**

Location of Code  
**Side of shipper**



Example of code format

"Side 2: Best Before

DD/MM/YYYY

TTTT DDD PD DD/MM/YYYY"

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

Comments 

TTTT = Time (24Hr)

YYYY= Year

DDD = Day Number

DD = Day of month

MM= Month (numeric)

PD = Packed on

MC = Machine

ID = Identification

## 9. Measurement Marking

Select the method of trade measurement marking used

2 (Net quantity)

Package size

13.000

Unit of Measure

g

## 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 stewardship

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

Australian Packaging Covenant



If yes, have you met Sustainable Packaging Guidelines (SPG) requirements?

Y (Yes)

Link to Packaging Covenant [click here](#)

Sealing

What is the method of sealing the primary packaging?

Heat



What is the method of sealing the Secondary packaging?

Other



Tamper evident

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

If yes, describe the nature of the tamper evident feature **Clear portion and seam for opening**

Colour

Is packaging clear to assist with monitoring potential product contamination? **Y (Yes)**

Pack Size

Pack size: **13.000** Unit of Measure **g**

Dimensions (external)

Primary Pack

Height **16.000** Unit of Measure **mm**

Width **37.000** Unit of Measure **mm**

Depth **57.000** Unit of Measure **mm**

Weight **14.856** Unit of Measure **g**

Pack Name  
**Individual Portion**

Secondary Pack

Height  
113.000 Unit of Measure  
mm

Width  
190.000 Unit of Measure  
mm

Depth  
286.000 Unit of Measure  
mm

Weight  
1.670 Unit of Measure  
kg

Pack Name  
TDU Shipper 100 portions

### 11.1 Packaging Materials

#### Materials List

Materials List	PE	PET	Is the material(s) used in the packaging for this product approved for direct food contact?	If yes, specify approval agency or source	Are engineered nanoparticles present?	Form/fill/seal	Further details information	Recycling: Specify coding number	Recycle content (%)
Multilayer PE/PET laminate	Y	Y	Y	Compliance to EU Regulation 1935/2004 and US 21 CRF 1770163,175,105 and 177.1520	N	Y	Heat formed and sealed laminate, individual squeeze on portion	NA	0
PE/PET laminate	Y	Y	Y	Compliant to EU regulations	N	Y	Individually formed portion	7	0
PE/PET laminate	Y	Y	Y	EU Regulation Compliant	N	Y	Individually formed portions	7	0

### 11.2 Pallet Configuration

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

Gross weight of loaded pallet (kg) 443.800

Stack height of loaded pallet (cm) 128.000

Specify the type of pallet (material)

Wood



What is the pallet pattern?

Other



Number of units per shipper  
100

Number of shippers per pallet  
240

Number of layers per pallet  
10

Comments 

NZ Pack Instr for 10046577 200c/CHEP

Pallet Height: 127cm  
Gross Weight: 349kg

## 12. Specifications for Compliance

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International standards. Where a suppliers internal test method is quoted a copy must be attached. Also state if Certificate of Analysis (C of A) or Certificate of Conformance (C of C) can be provided.

### 12.1 Organoleptic Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Flavour	Aromatic, strong vinegar and mustard flavour. Typical of standard product.	Organoleptic assessment	N
Odour	Vinegary odour with herb notes. Typical of standard product.	Organoleptic assessment	N
Colour	Pale, yellow/grey in colour.	Organoleptic assessment	N
Appearance	Opaque pale yellow/ grey liquid.	Organoleptic assessment	N
Texture	Thick, clear dressing. Consistent with standard product.	Organolepti assessment	N

### 12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Total Plate Count	< 1000 cfu/g	No testing in finished goods	N
Yeast & Mould	< 100 cfu/g	Not tested in finished goods	N
E. coli	Not detected in 10g	Not tested in finished goods	N
Salmonella	Not detected in 25g	Not tested in finished goods	N

### 12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Salt	3.2 - 3.9 %	Titration	N
pH	2.5 - 2.9	pH meter	N
Acidity (Acetic)	1.85 - 2.05 %	Titration	N

### 13. Company Specific

[Company Specific Comments](#) The Food Safety Program been independently audited and certified. Certifying Body: LRQA.

### 14. Extra Comments and Attachments

[Extra Additional Comments](#) Film: 5054056

### 15. Summary of Statements and Claims

Summary of Statements and Claims

Type	Values
Ingredients List	Water, Vegetable Oil (contains Antioxidant (Butylated Hydroxyanisole)), Sugar, Salt, Acidity Regulators (Acetic Acid, Citric Acid), Mustard Seed, Onion, Tarragon, Thickener (Xanthan Gum (contains SOY)), Pepper, Turmeric, Herb Extract. Contains: SOY. May contain: PEANUT.
% Australian content	90.000
Characterising Component	No Characterising Component Declared.
Allergens	Are there allergens formulated into the product? - Yes.
Display field for Allergens	Xanthan Gum Soybean
Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
Cross Contact Allergens - Where no VITAL assessment conducted, you may provide a precautionary statement	May contain Peanuts.
Novel Foods	No Novel Food(s) Declared.
Nutritive Substances	No Nutritive Substance(s) Declared.
GM Cross Contact	No GM Cross Contact Ingredients Declared.
Quarantine treatment applied	Has the product undergone a quarantine treatment? - Yes.
List of ingredients and treatments	Tarragon Steam sterilisation, Pepper Steam sterilisation, Turmeric Steam sterilisation
Palm Oil	No Palm Oil or Derivatives Declared.
Halal Claim	Halal Certified

**16. Checklist**

PIF Status **Draft**

Summary of Attachments

Empty Mandatory Field **[5. Nutrition Information]**

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

**Reference Imported v5**