

## Product Information Form



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[www.afgc.org.au](http://www.afgc.org.au)

PIF VERSION 6.0

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Status  
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**1/07/2024**

Name Completed by  
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Title Completed by  
**QA Manager**

Name Approved by  
-

Title Approved by  
-

Sample, Flavour, Ingredient,  
Retail Ready **Ingredient**

Product Name **DANMAX LAMINATING MARGARINE 10KG**

### 1.1 Company Information

Company Name **MOI International (Australia) Pty Ltd**

Company ABN or  
equivalent **93 089 532 356**

Trading Name **MOI International (Australia) Pty Ltd**

Business Address

Street Number  
**14**

Street Name  
**57 Mortimer Rd**

Suburb/City  
**Acaicia Ridge QLD 4110**

Country  
Australia

Postcode  
4110

## Postal Address

Post Address  
PO Box 483

Suburb/City  
Browns Plains QLD

## Key Contact for inquiries

Name  
Stewart Baird

Position Title  
General Manager

Email Address  
stewart@moiaust.com

Phone  
+61 7 3274 5837

Fax  
+61 7 3277 5937

## Manufacturer Information

Company Name	Street Number	Street Name	Suburb	State/Territory	Country	Postcode
Moi Foods Malaysia Sdn. Bhd	Lot 40	Section 4, Fasa 2A, Pulau Indah Industrial Park,	Jalan Sungai Pinang 5/1,	Pulau Indah, Selangor Darul Eh	Malaysia	42920



## 2. Product Information

Product Name **DANMAX LAMINATING MARGARINE 10KG**

Product Code **MGSS02 / DANN**

Product Description **DANMAX LAMINATING MARGARINE 10KG**

Legal Description **DANMAX LAMINATING MARGARINE 10KG**

Suggested Labelling Description **DANMAX LAMINATING MARGARINE 10KG**

Are you selling this item to a health facility (e.g. hospital, aged care, mental health facility, nursing home)? (Y/N) **No**

## 2.1 Ingredient Declaration

## Ingredient Summary

Substance Type	Compound Ingredient Name	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	% of total Average (Enter either a number or NS for Not Specified)	% of total range Minimum	% of total range Maximum	Food Standards Code Additive No or EC (as applicable)	Permitted class name
I		Vegetable Oils & Fats	NS	80			
Characterising Component (Y/N) - <b>N</b> Non GM variety used - <b>Y</b>							
I		Water	NS		16		
Characterising Component (Y/N) - <b>N</b> Non GM variety used - <b>Y</b>							
FA	Monoglycerides of fatty acids (471)	Emulsifier	NS			471	Emulsifier
Characterising Component (Y/N) - <b>N</b> Non GM variety used - <b>Y</b>							
FA	Lecithin [Soy-derived] (322)	Emulsifier	NS			322	Emulsifier
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	Butter Flavour	Natural Flavour	NS			-	Natural Flavour
Characterising Component (Y/N) - <b>N</b> Non GM variety used - <b>Y</b>							
I	Potassium Sorbate (202)	Preservative	NS			202	Preservative
Characterising Component (Y/N) - <b>N</b> Non GM variety used - <b>Y</b>							
FA	Citric Acid (330)	Acidity Regulator	NS			330	Acidity Regulator
Characterising Component (Y/N) - <b>N</b> Non GM variety used - <b>Y</b>							
FA	Tocopherols concentrate, mixed (307b)	Antioxidant	NS			307b	Antioxidant
Characterising Component (Y/N) - <b>N</b> Non GM variety used - <b>Y</b>							
FA	Carotenes (160a)	Natural Colour	NS			160a	Natural Colour
Characterising Component (Y/N) - <b>N</b> Non GM variety used - <b>Y</b>							

**Ingredient List** Vegetable Oils & Fats, Water, Emulsifiers (471, 322 [Soy-Derived]), Salt, Natural Flavour, Preservative (202), Acidity Regulator (330), Antioxidant (307b) and Natural Colour (160a).

**Addition Check** 0.000

### 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 **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 **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 **Yes**

## 2.2 Country of Origin

## Country of Origin Summary

Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percentage of Total (Average)	Percentage of Total (Minimum)	Country of Origin (1)	Average Australian Ingredients (%)	Minimum Australian Ingredients (%)
Vegetable Oils & Fats	NS	80	Malaysia	0	0
Water	NS		Malaysia	0	0
Emulsifier	NS		Malaysia	0	0
Emulsifier	NS		India	0	0
Salt	NS		China	0	0
Natural Flavour	NS		France	0	0
Preservative	NS		China	0	0
Acidity Regulator	NS		Brazil	0	0
Antioxidant	NS		India	0	0
Natural Colour	NS		Germany	0	0

Is the Product to be sold in Australia? **Yes**

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

Comments  **Made in Malaysia**

### 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?  
**No**

A food containing bee pollen as an ingredient

Is an advisory statement required about the food or ingredient?  
**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?  
**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?  
**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? <b>No</b>
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? <b>No</b>
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? <b>No</b>
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? <b>No</b>
A food that contains aspartame or aspartame-acesulphame salt.	Is an advisory statement required about the food or ingredient? <b>No</b>
A food that contains quinine.	Is an advisory statement required about the food or ingredient? <b>No</b>
A food that contains guarana or extracts of guarana.	Is an advisory statement required about the food or ingredient? <b>No</b>
A food that contains added phytosterols, phytostanols or their esters.	Is an advisory statement required about the food or ingredient? <b>No</b>
A cola beverage that contains added caffeine.	Is an advisory statement required about the food or ingredient? <b>No</b>
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? <b>No</b>
Propolis.	Is an advisory statement required about the food or ingredient? <b>No</b>
A food that contains propolis as an ingredient.	Is an advisory statement required about the food or ingredient? <b>No</b>
Unpasteurised egg products.	Is an advisory statement required about the food or ingredient? <b>No</b>
Unpasteurised milk.	Is an advisory statement required about the food or ingredient? <b>No</b>

Unpasteurised liquid milk products.

Is an advisory statement required about the food or ingredient?

No

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

Is an advisory statement required about the food or ingredient?

No

Mandatory warning statement - royal jelly

Is the food or does the food contain royal jelly (Y/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	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Vegetable Oils & Fats	Soybean	Soybeans (A) soybean oil that has been degummed, neutralised, bleached and deodorised; or	Soy	RBD Soybean Oil	0	0

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - N  
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - Y

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Source Name	Derivative name	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Emulsifier	Soybean	No Exemption No Labelling Exemption	Soy	Soya Lecithin (322)	0	0

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - N  
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - N

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Source Name	Derivative name	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Antioxidant	Soybean	Soybeans (B) soybean derivatives that are a tocopherol or a phytosterol;	Soy	Tocopherols concentrate, mixed (307b)	0	0

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - N  
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - Y

Allergens to be declared:	<b>Type</b>	<b>Values</b>
	Allergen ANZ	Vegetable Oils & Fats Soybean, Antioxidant Soybean, Emulsifier Soybean

Comments  **Emulsifier (322 [Soy-Derived])**

**3.2.2 Cross Contact Allergens**



**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)? **Yes**

If Yes, Provide VITAL risk assessment outcome: **No precautionary statement required**

**3.3 Additional Information Requirements**

**Palm Oil**

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

If yes, what is the classification of the type of palm oil and palm oil products?

Other palm-based derivatives and fractions

If yes, What is the percentage of palm oil in the raw material?

**0.000**

Is it RSPO certified?

**No**

Has fatty acid composition been altered?

**Yes**

If yes, specify the process used to alter the composition

**Full Hydrogenation**

**Food/Component**

Sub-Food/ Component

**Gelatine**



Beef - collagen

Present?

No

Other source

Present?

No

### Antioxidants

Butylated hydroxyanisole

Present?

No

Butylated hydroxytoluene

Present?

No

Other Antioxidants

Present?

Yes

Specify Type

**Tocopherols  
concentrate, mixed  
(307b)**

Amount added

**100.000**

Unit of Measure

**mg per kg**

### Alcohol (Residual) and ethanol

Present?

No

### Added fats and oils

Animal

Present?

No

Vegetable

Present?

Yes

Specify types of fats and oils

Soybean oil



Has fatty acid composition been altered?

No

Specify the process used to alter the composition

-

### Hydrolysed vegetable proteins

Acid hydrolysed

Present?

No

Enzyme hydrolysed

Present?

No

Added colours

Present?

Yes

Natural

Yes

Specify Additive Number/s

160a

Artificial

No

Not defined

No

Added flavours

Present?

Yes

Flavouring

No

Natural flavouring

Yes

Other flavouring

No

Provide details

Natural Flavour

Flavour enhancers

Specify if contains diacetyl as flavour DIACETYL

PRESENT Y/N

No

Added salt

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

Present? (1)

Yes

Amount added (milligram/100g)

800 max

Added sugar

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

Present? (1)

No

Any Other Component

List Specific  
Component  
Emulsifiers

Provide relevant details for consumer advice:

Monoglycerides of fatty acids (471), Lecithin [Soy-derived] (322)

List Specific  
Component  
Acidity Regulator

Provide relevant details for consumer advice:

Citric Acid (330)

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

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

**4.3 Quarantine Information (no responses in section)**

**5. Nutrition Information**

Nutrient List

Serving Size: Amount Unit of Measure  
100.000 - g

Number of servings per package:  
100.000

Nutrition Details

Moisture content in finished product (required in grams/100g)  
16.000

**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)
-		3070 kJ		3071 kJ		35	

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	0	0
- Gluten				
Fat, total (g)	Approximately	83	83	119
-saturated (g)	Approximately	48.2	48.2	201
-trans (g)	Less than or <	1	1	
-polyunsaturated (g)	Approximately	11.7	11.7	
- monounsaturated (g)	Approximately	22.8	22.8	
Cholesterol (mg)	Approximately	0	0	
Carbohydrate (g)	Approximately	0	0	0
-sugars (g)	Approximately	0	0	0
Dietary fibre, total (g)				
Sodium (mg)	Approximately	315	315	14
Potassium (mg)				
Phosphorus (mg)				

## Target Population

## Information about the food or product

If Solid, select Solid Type

**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

Food composition tables or databases



-  
Maximum or <=

% Moisture:  
16.000

Comments 

Calculation is based on FAC Analysis by in house laboratory

### 6.1 Nutrition, Health and Related Claims

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

Claim can be made? (Y/N)

**Yes**

If yes, how has this been validated/substantiated?  
**Declaration on the raw materials used**

A Gluten Free logo will be used (Y/N)

**No**

##### The Glycaemic Index (GI)

GI logo will be or can be used (Y/N)

**No**

##### Treatwise

Will the "Be Treatwise" logo be used? (Y/N)

**No**

Other logo or symbol? (Y/N)

**No**

#### 6.3.2 Religious

##### Halal

Specify if suitable for Halal (Y/N)

**Yes**

Claim can Specify Particular Claim be made? **Halal**

(Y/N)

**Yes**

How has this been validated/substantiated?

**Audit**

Certificate Available? (Y/N)

**Yes**

##### Certifying Body

Other



Other Certifying Body

**JAKIM**

Certificate Number

**Refer to attached cert**

Certificate Expiry date

**15/08/2024**

##### Kosher

Specify if suitable for Kosher? (Y/N)

**Yes**

Claim can Specify Particular Claim be made? **Kosher**

(Y/N)

**Yes**

How has this been validated/substantiated?

**Audit**

Certificate Available? (Y/N)

**Yes**

##### Certifying Body



Other Certifying Body  
Orthodox Jewish  
Community of Singapore

Certificate Number  
Refer to attached cert

Certificate Expiry date  
1/04/2025

### 6.3.3 Dietary Choice

#### Ovo-lacto-vegetarian

Specify if suitable for Ovo-lacto-vegetarian (Y/N)	Claim can Specify Particular Claim be made? - (Y/N)	How has this been validated/substantiated?
<b>Yes</b>	<b>Yes</b>	-

Additional information   
**Plant based**

#### Lacto-vegetarian

Specify if suitable for Lacto-vegetarian (Y/N)	Claim can Specify Particular Claim be made? - (Y/N)	How has this been validated/substantiated?
<b>Yes</b>	<b>Yes</b>	-

Additional information   
**Plant based**

#### Vegan

Specify if suitable for Vegan (Y/N)	Claim can Specify Particular Claim be made? - (Y/N)	How has this been validated/substantiated?
<b>Yes</b>	<b>Yes</b>	-

Additional information   
**Plant based**

### 6.3.4 Free

#### Hormone free

Specify if suitable for "Hormone Free"	Claim can be made?
<b>No</b>	<b>No</b>

### 6.3.5 Sustainability claim

#### Organic

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

#### Biodynamic

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

## RSPO

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

## Rainforest Alliance

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

### 6.3.6 Animal welfare

#### Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme	Claim can be made?
<b>No</b>	<b>No</b>

#### Marine Stewardship

Specify if suitable for Marine Stewardship	Claim can be made?
<b>No</b>	<b>No</b>

#### Dolphin Friendly

Specify if suitable for Dolphin Friendly	Claim can be made?
<b>No</b>	<b>No</b>

#### Sow stall free

Specify if suitable for Sow stall free	Claim can be made?
<b>No</b>	<b>No</b>

#### Free range

Specify if suitable for Free Range	Claim can be made?
<b>No</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  
**No**

Claim can be made?  
**No**

#### 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  
**18**

Period  
**Months**

Temperature control required during storage?  
**Yes**

If yes, select from dropdown  
**Never Warmer than**

Temperature  
**22-25 deg C**

Temperature control required during transport?  
**Yes**

If yes, select from dropdown  
**Never Warmer than**

Temperature  
**22-25 deg C**

Product once in use - Resealable pack or bulk container

Specify Shelf Life  
**18**

Period  
**Months**

Temperature control required during storage?  
**Yes**

If yes, select from dropdown  
**Never Warmer than**

Temperature  
**22-25 deg C**

Temperature control required during transport?  
**Yes**

If yes, select from dropdown  
**Never Warmer than**

Temperature  
**22-25 deg C**



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  For optimum results store at 22°C

**8. Traceability**

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

Unit

Type of primary coding

Date Code

Batch Number

Method of Coding      Location of Code  
Julian Code (inkjet)    Top flap/side of carton

Number of characters in code      Example of code format  
26                                      1XXYYZZZ02 B/BEFORE MMM YYYY

Code translation  
XXX = Batch No.  
YY = Year in 2 digits (eg: 18 for Year 2018)  
ZZZ = Julian Day  
MMM = Month in 3 alphabets (eg: JAN for January)  
YYYY = Year in 4 digits (eg: 2020 for Year 2020)

SHIPPER (if applicable)

Type of primary coding

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

**9. Measurement Marking (no responses in section)**

**10. Potential Safety Hazards**

Are there any potential hazards associated with the product? (Y/N)?    No

**11.0 Product Packaging & 11.1 Packaging Materials**

Is the product packaged?    Yes

Packaging stewardship

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

Not a signatory

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? **Yes**

If yes, describe the nature of the tamper evident feature **Heat sealed PE bag and taped carton**

Colour

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

Pack Size

Pack size: **10.000** Unit of Measure **kg**

Dimensions (external)

Primary Pack

Pack Name **PE Bag**

Secondary Pack

Height **210.000** Unit of Measure **mm**

Width **202.000** Unit of Measure **mm**

Depth **305.000** Unit of Measure **mm**

Pack Name **Carton**

### 11. 1 Packaging Materials

#### Materials List

Materials List	PE	Corrugated Board	Is the material(s) used in the packaging for this product approved for direct food contact?	Are engineered nanoparticles present?	Box	Bag	Further details information
PE Bag	Y		Y	N		Y	PE Bag
Carton		Y	N	N	Y		Carton

Comments

PE bag lined in carton

## 11.2 Pallet Configuration

Is the product delivered on a pallet? **No**

## 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?	How often provided?	C of C Provided?	How often provided?
Taste/Flavour	Buttery	Organoleptic	N	-	N	-
Texture	Smooth	Organoleptic	N	-	N	-
Colour	Yellowish	Visual	Y	Every shipment	N	-

### 12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Available?	How often provided?
Slip Melting Point (°C)	42-46	AOCS Cc 3-25	Y	Every shipment	N	-
Moisture & Impurities (%)	16 max	AOCS Ca 2b-38	Y	Every shipment	N	-
Solid Fat Content (%)	N10: 56-64; N20: 37-45; N25: 27-35; N30: 19-27; N35:12-20 ; N40: 6-14; N45: 8 max	IUPAC 2.150	Y	Every shipment	N	-

### 12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Available?	How often provided?
Total Plate Count	<10,000 cfu/g	Accredited testing method by external laboratory	N	-	N	-
Coliform	<10 cfu/g	Accredited testing method by external laboratory	N	-	N	-
E.coli	<10 cfu/g	Accredited testing method by external laboratory	N	-	N	-
Yeast & Mould	<10 cfu/g	Accredited testing method by external laboratory	N	-	N	-

## 12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Available?	How often provided?
Free Fatty Acid (as palmitic) (%) (At the time of shipment)	0.25 max	AOCS Ca 5a-40	Y	Every shipment	N	-
Peroxide Value (Meq/kg) (At the time of shipment)	5 max	AOCS Cd 8b-90	Y	Every shipment	N	-
Iodine Value	46-52	AOCS Cd 1b-87	Y	Every shipment	N	-

### 13. Company Specific (no responses in section)

### 14. Extra Comments and Attachments (no responses in section)

### 15. Summary of Statements and Claims

#### Summary of Statements and Claims

Type	Values
Ingredients List	Vegetable Oils & Fats, Water, Emulsifiers (471, 322 [Soy-Derived]), Salt, Natural Flavour, Preservative (202), Acidity Regulator (330), Antioxidant (307b) and Natural Colour (160a).
% Australian content	0.000
Characterising Component	No Characterising Component Declared.
Allergens	Are there allergens formulated into the product? - Yes.
Display field for Allergens	Vegetable Oils & Fats Soybean, Emulsifier Soybean, Antioxidant Soybean
Cross Contact Allergens	No potential Cross Contact Allergens listed.
VITAL outcome	No precautionary statement required
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	No Quarantine Treatments Declared.
Palm Oil	Does this material contain Palm Oil or ? Derivatives of Palm Oil? - Yes.
Classification of the Type of Palm Oil	Other palm derivatives and fractions
Kosher Claim	Kosher
Halal Claim	Halal
Vegan	-
Ovo-lacto-vegetarian	-
Lacto-vegetarian	-

## 16. Checklist

PIF Status **Final**

Summary of Attachments

Empty Mandatory Field

## Reference Imported v5

Reference Imported v5 **000000057:12. PIF\_05102016\_DANN\_MGSS02\_IG0031\_10KG CARTON.xls**

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