

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 **4/01/2022**

PIF Document
Status
Final

Company Document Number
Icing Mixture (with Tapioca)

Issue Date
4/01/2022

Issue Number
2

Name Completed
by
Maria Richardson

Title Completed by
Quality & Innovation Manager

Name Approved
by
Maria Richardson

Title Approved by
Quality & Innovation Manager

Sample, Flavour, Ingredient,
Retail Ready

Ingredient

Product Name **Icing Mixture (with Tapioca Starch)**

1.1 Company Information

Company Logo



Company Name **Bundaberg Sugar Ltd**

Company ABN or
equivalent **24 077 102 526**

Trading Name **Bundaberg Sugar Ltd**

Business Address

Street Number	Street Name	Suburb/City
16	Whittred Street	Bundaberg
State	Country	Postcode
QLD	Australia	4670

Postal Address

Post Address	Suburb/City	
PO Box 500	Bundaberg	
State	Country	Postcode
QLD	Australia	4670

Key Contact for inquiries

Name	Position Title
Maria Richardson	Quality & Innovation Manager
Email Address	Phone
mprichardson@bundysugar.com.au	0741508621

Manufacturer Information

Company Name	Street Name	Suburb	State	Country	Postcode
Bundaberg Sugar Ltd	Whittred Street	Bundaberg	Queensland	Australia	4670



2. Product Information

Product Name **Icing Mixture (with Tapioca Starch)**

Product Code **Icing Mixture (with Tapioca Starch)**

Product Description **Icing Mixture - Fine, white dry powder with tapioca starch.**

Legal Description **Icing Mixture, Icing Sugar, Soft Icing Mixture.**

Suggested Labelling Description **Icing Mixture, Icing Sugar, Soft Icing Mixture.**

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	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
I	Cane Sugar	Cane Sugar (Sucrose)	96%	96.000	98.000
Characterising Component (Y/N) - N Non GM variety used - Y					
I		Tapioca Starch	4%	2.000	4.000
Characterising Component (Y/N) - N Non GM variety used - Y					

Ingredient List **Cane Sugar**
 Tapioca Starch

Addition Check **100.000**

Spices and Flavours
(including additive numbers) **N/A**

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	Percentage of Total (Average)	Percentage of Total (Minimum)	Country of Origin (1)	Country of Origin (2)
Cane Sugar (Sucrose)	100.00%	96.000	Australia	
Tapioca Starch	4%	2.000	Thailand	China

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

What is the total minimum % of Australian ingredients in this product? **96.000**

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 to be declared:

Comments 

Advisory Statement: This product is processed in the same facility that processes wheat starch.

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 or do you wish to conduct 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

Advisory Statement: This product is processed in the same facility that processes wheat starch.

Comments 

Analytical testing of this product verified that there is no gluten detected in the product, that is, gluten is < 5ppm.

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)

Added salt

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)	Amount added (g/100g)	Type
Y (Yes)	96-98	Cane Sugar

Any Other Component

4.1 Novel Foods

If assessed:

Comments  No novel food.

4.2 Food Produced using Gene Technology

Comments  No GMO.

4.3 Quarantine Information

Link to the Bicon website: [click here](#)

Link to the NZ Ministry of Primary Industries website: [click here](#)

Comments  Not applicable.

5. Nutrition Information

Nutrient List

Serving Size:	Unit of Measure
4.000	g

Nutrition Details

Moisture content in finished product (required in grams/100g)
0.700

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		Average Quantity per serve 67.6 kJ	Average Quantity per serve (optional)	Average Quantity per 100 g/mL 1690 kJ	Average Quantity per 100 g/mL (optional)	% Daily Intake per serve 0.8	% Daily Intake per serve (optional)
-							

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)		0	0	0
- Gluten		0		
Fat, total (g)		0	0	0
-saturated (g)		0	0	0
-trans (g)		0	0	
-polyunsaturated (g)		0	0	
- monounsaturated (g)		0	0	
Cholesterol (mg)		0	0	
Carbohydrate (g)		3.98	99.4	1
-sugars (g)		3.84	96	4
Dietary fibre, total (g)		0	0	0
Sodium (mg)	Less than or <	0.2	5	0
Potassium (mg)		0	0	
Phosphate (mg)		0	0	

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)



% Moisture:
<1

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 (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)

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 Specify Particular Claim be made? **Halal certified.**

(Y/N)

Y (Yes)

How has this been validated/substantiated?

By the HALAL Certification Authority

Certificate Available? (Y/N)

Y (Yes)

Certifying Body

Halal Authority of Australia



Certificate Number
9738/1/1

Certificate Expiry date
31/12/2022

Kosher

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

Claim can Specify Particular Claim be made? **Kosher Certified.**
(Y/N)
Y (Yes)

How has this been validated/substantiated?
By the Kashrut Authority Australia

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

Certifying Body

Kashrut Authority

Certificate Number
24 Oct 2018

Certificate Expiry date
20/06/2022

Additional information 

Bundaberg Sugar is certified to the GFSI standard BRC Global Standard for Food Safety.

6.3.3 Dietary Choice

Ovo-lacto-vegetarian

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

Claim can Specify Particular Claim be made? **No claim.**
(Y/N)
Y (Yes)

How has this been validated/substantiated?
Plant source is cane sugar

Lacto-vegetarian

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

Claim can Specify Particular Claim be made? **No claim.**
(Y/N)
Y (Yes)

How has this been validated/substantiated?
Plant source is cane sugar

Vegan

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

Claim can Specify Particular Claim be made? **No claim.**
(Y/N)
Y (Yes)

How has this been validated/substantiated?
Plant source is cane sugar

6.3.4 Free

Hormone free

Specify if suitable for "Hormone Free" (Y/N)
N (No)

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

6.3.5 Sustainability claim

Organic

Specify if suitable for Organic (Y/N)
N (No)

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

Biodynamic

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

RSPO

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

Rainforest Alliance

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

6.3.6 Animal welfare

Animal Welfare Approved Scheme

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

Marine Stewardship

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

Dolphin Friendly

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

Sow stall free

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

Free range

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

6.3.7 Other

Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients (Y/N) **N (No)**

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

Derived from a natural process without chemical modification

Specify if suitable for Derived from a natural process without chemical modification (Y/N) **N (No)**

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

Additional Claim

Specify if suitable for Additional Claim (Y/N) **N (No)**

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

Packed On



Specify Shelf Life **24** Period **Months**

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

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

Product once in use - Resealable pack or bulk container

Specify Shelf Life **1** Period **Weeks**

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

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

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 

Store in a cool, dry place.
To avoid caking do not subject the product to rapid changes in temperature or humidity.

8. Traceability

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

Unit

Type of primary coding

Batch Number



Method of Coding

Location of Code

Packed Date code

Printed on the bag.

Example of code format

Eg. M031114

Code translation

M is production site, 031114 is date eg; 3rd Nov 2014

SHIPPER (if applicable)

Type of primary coding

Batch Number



Method of Coding

Location of Code

Packed date code on the pallet label.

On the pallet wrap.

Example of code format

Eg. M031114

Code translation

M is production site, 031114 is date packed, that is, 3rd Nov 2014

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)? **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?

Sew

Other



What is the method of sealing the Secondary packaging?

Sew

Other



Tamper evident

Is the packaging tamper evident? **N (No)**

Colour

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

Pack Size

Pack size: **15.000** Unit of Measure **kg**

Dimensions (external)

Primary Pack

Pack Name

- Based on Pack Sizes:
- Soft Icing Mixture - 500g;
- Soft Icing Mixture - 1kg;
- Soft Icing Mixture - 15kg;
- Soft Icing Mixture - 25kg;
- Soft Icing Mixture - 400kg to 800kg

Secondary Pack

11. 1 Packaging Materials

Materials List

Does the packaging material comply with relevant Standard - Articles & Materials in Contact with Food?	PP.	Paper - Multi wall	Is the material(s) used in the packaging for this product approved for direct food contact?	Are engineered nanoparticles present?	Bag
Y	Y	Y	Y	N	Y

Comments 

Pack Sizes:
Industrial/Food Service 15kg, 25kg, 400kg to 800kg;
Retail 500g, 1kg.

See Appendix for Packaging technical information.

11.2 Pallet Configuration

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

Specify the type of pallet (material)

Wood



What is the pallet pattern?

Column



Comments 

Pallet Configuration-

For 15kg Bag: 66 bags per pallet;

For 25kg Bag: 48 bags per pallet;

For 400kg to 800kg: 1 Bulk Bag per pallet;

For Retail see Appendix for more Pallet Configuration details.

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?	C of C Provided?
Appearance	Fine, white dry powder. Small lumps may form and will easily break when agitated.	Visual	N	Y
Taste & Odour	Sweet, free from abnormal taste and odour	Taste & Smell	N	Y

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Particle size	Retained 250micron 5% max	PT 18	N	Y

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Starch	2% - 4%	PT 53	N	Y

13. Company Specific (no responses in section)

14. Extra Comments and Attachments

Extra Additional
Comments

This PIF applies to all pack sizes of Icing Mixture 15kg, 25kg, 400kg to 800kg and Retail.
See Appendix for more information.

15. Summary of Statements and Claims

Summary of Statements
and Claims

Type	Values
Ingredients List	Cane Sugar Tapioca Starch
% Australian content	96.000
Characterising Component	No Characterising Component Declared.
Allergens	No allergens to be declared in the ingredients list.
Cross Contact Allergens	No Cross Contact Allergens Declared.
Cross Contact Allergens - Where no VITAL assessment conducted, you may provide a precautionary statement	Advisory Statement: This product is processed in the same facility that processes wheat starch.
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.
Kosher Claim	Kosher Certified.
Halal Claim	Halal certified.
Vegan	No claim.
Ovo-lacto-vegetarian	No claim.
Lacto-vegetarian	No claim.

16. Checklist

PIF Status **Final**

Summary of Attachments

Empty Mandatory Field

Reference Imported v5

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APPENDIX



BUNDABERG SUGAR LTD

PRODUCT: ICING MIXTURE (WITH TAPIOCA STARCH)

PACKAGING AND PALLET CONFIGURATION

Pack Size (Net)	800kg	400kg	25kg	15kg	1kg	500g	
Product Code	2062-0000	2062-0000	2025-0000	2015-0000	2001-0001	2075-0001	
Packaging Material Type	Plastic PP	Plastic PP	Paper Multi-wall	Paper Multi-wall	PE Laminate	PE Laminate	
Unit Seal Method	Tied Tightly	Tied Tightly	Sewn Closed	Sewn Closed	Heat Sealed	Heat Sealed	
Unit Dimensions (mm)	Height Width Depth	1010 1050 1050	505 1050 1050	720 380 160	610 350 110	180 115 80	90 115 80
Gross Weight of Loaded Pallet (kg)	850	450	1150	1040	750	750	
Stack Height of Loaded Pallet	1160	660	1350	1220	1150	1150	
Number of Layers per Pallet	1	1	10	11	5	10	
Number of Units per Layer	1	1	4	6	15 Outers	15 Outers	
Total Units per Pallet	1	1	40	66	75 Outers	150 Outers	
Packs per Outer	-	-	-	-	10	10	

For sales queries, please contact our Sales Managers at Sales and Marketing in Brisbane Queensland Australia, contact details are below.

Address: Bundaberg Sugar Ltd, 147 Wharf Street, Spring Hill QLD Australia 4000

Phone 07 3835 8400 **Email:** orders@bundysugar.com.au

Website: www.bundysugar.com.au