

Form 5 Product Data Specification

Imperial Gluten free

Product Data Specification

1 - Supplier Code	
2 - Date	
3 - Product code	
4 - Brand	
5 - Product name	gluten free caramel slice
6 - Pack size	4 slices

7 - Supplier detail (name, address, contact)

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8 - Manufacturer detail (name, address, contact) - Location where product is actually made/produced.

Imperial Gluten free bakery

215-221 Victoria rd Rydalmere Nsw 2116

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9 - Products Dimension:

Height of product (mm):20..... Width of product (mm):...50..... Length or Diameter product (mm):..... 50

10. Products intended use:

As a food - ...X.....

As a snack -X.....

10- Country of Origin on label

product of ...AUSTRALIA.....

Or

made inAUSTRALIA..... from local and imported ingredients

Made in Australia from at least55.....% Australian ingredients

11- Storage

Does label have storage regime? Yes No

What is stated on label?

if shelf stable, does it require refrigeration after opened	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	N/A
Is this on pack?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	
How long product is safe once opened?	5		days

12 - Distribution regime

chiller	freezer	<input checked="" type="checkbox"/> ambient
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13 - Ingredients:

List all ingredients in descending order (including WATER) and show INS numbers for all additives; For compound ingredients show all ingredients/components;

List all allergens on the label-either as ingredients or as warning statements; All ingredients must be listed in English in common, descriptive or generic names.

Where there is a characterising ingredient, show the % of such item (e.g., Garlic cheese then garlic (3%) etc...)

Starches(tapioca,maize rice),rice flour,modified Starches(1442,1403),raising agents(575,500,541), sugar,soy flour,iodised salt,egg white,dextrose,phyllum powder.....

thickeners(464,415,412),unsalted butter,water,icing sugar,eggs,vanilla,milk,skim milk,canola oil,emulsifier mono.....

di glycerides(E471),vegetable gums carrageenan(407)preservative(E202),cocoa,whely powder,vegetable fat.....

emulsifiers(429)soy lecithin.....

(If cheese) 14- what is the source of the rennet

animal	microbial	enzyme	other - details
	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no	
Any irradiated ingredient used	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no	
Any GMO ingredient used	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no	

16- NIP - Nutrition Information Panel

What % of the product is actually consumed %

If not 100%, what is the drained mass

To be declared on label:

Pack size	340	g
serve size	85	g
number of serves	4	

	per serve	per 100g	
energy	1570	1850	kJ
protein	3.9	4.8	g
fat - total	19.8	23.3	g
saturated	12.7	14.9	g
carbohydrate	47.5	55.8	g
sugars	25.6	30.1	g
sodium	220	259	mg

The above are mandatory (std 1.2.8)

If any health related/nutrition statements are included on pack, then include all such data in the NIP table above and below.

If this form 5.1 is for more than ONE size of same product - show number of servings for each size (see above****)

	per serve	per 100g/ml
trans fatty acids		
cholesterol		
polyunsaturated		
monounsaturated		
omega3-DHA		
omega3-EPA		
Calcium		

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Potassium			any on pack statement related to SALT requires potassium in NIP
Fibre	0.09	1.7	
Gluten	nil detected		this only required if NIL GLUTEN declared on label and then must be NIL detected

Is the above NIP recorded from Actual laboratory analyses OR from calculated determination

Analysis	Calculation
Yes	No

Date last NIP analysis carried out

Is NIP analyses report attached to form 5.1:

17- Any other ON PACK nutrition details requiring verification and or approval

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18- Identifiers

Fats	animal	vegetable				
Oils	animal	vegetable				
Starch	If oil from vegetable, from:					
	peanut	sesame	soy bean	palm		
	wheat	rye	barley	oats	tapioca	rice

19- Allergens

if present in product state "X" OR if any chance of cross contamination, state "may"

egg	x	crustacean	
milk/dairy	x	sea food	
gluten		fish	
wheat		meat	
soya (beans/oil)	x	gelatine	
sesame		if YES- source	animal
tree nuts		if YES- source	skin, bone or muscle
peanuts		sulphites (if >1%)	
		Lupin	

20- Alcohol

IF alcohol is included what is the Alcohol Proof %

What is the % alcohol added in recipe

hence ALCOHOL BY VOLUME is

	a
	b
	(a x b)/100

21- Warning:

Is a warning required on pack

yes	no
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If yes, What does it state

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22- What is the recommended supplier shelf life

Has this shelf life been verified by supplier (please attach micro test reports)

	5 days	
yes		no

23- Date/Batch code:

on pack, is there

BBC	UBC	OTHER
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Show the format as it appears on item

explain the code

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23.1 Traceability:

What "ON PACK" data is used for traceability:

Batch code	UBC/BBC	other
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Note: if no UBC or BBC, then a batch code is mandatory. Outer carton must reflect EXACT the same Code as in INNER unit.

24- Quality Assessment criteria

List a brief description for each:

Colour chocolate
Odour None
Texture soft centre, bread base & chocolate top
Flavour chocolate and caramel

24- Safety criteria as per FSANZ Ltd 1.6.1 and Imported Food Notice

		yes	no
Bacillus cereus	<100 per gram	x	
Campylobacter	nil in 25g		
Clostridium botulinum	nil in 25g		
Clostridium perfringens	<100 per gram		
Coagulase + Staph.	<100 per gram		
Coliforms	< 1 per mL		
Escherichia coli	<10 per gram		
Listeria monocytogenes	nil in 25g		
Salmonella	nil in 25g		
Standard Plate Count	<50,000 per gram		
Staph. Enterotoxin	nil detected		
Yeast and moulds	<100 per gram		
Yeast and moulds	<50,000 per gram		
Yeast and moulds	<10,000 per gram		
Other			

25- What is the method of preservation

	Heat (pasteurised/retorted/sterilised/hot fill/baked or fried)
x	Refrigerated or frozen
	Brine
	Low water activity
	pH
	Preservative
	Vacuum packed
	Other - Specify:

26- Method of consumption

ready to eat	X
add to other food and cook	
topping	

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27- Undertaking:

We, the manufacturer, or agent representing such manufacturer, hereby confirm that the above information is true and correct and we undertake to advise Sob & Pete's before any changes are made to any formulation and or printed packaging as well as to any pack size.
All ingredients must at all times comply with Australian and New Zealand Food Code and labelling legislation as reflected in FSANZ code. All import conditions, Microbial standards, maximum residual levels and contaminants and toxicants are known and understood.
Where permits apply, all such conditions will be met before shipment occurs.

28- Signature and Date:

Manufacturer	Imperial gluten free bakery	Date:	11/08/2021
Supplier	Imperial gluten free bakery	Date:	11/08/2021