[Release] **PIF26-02029 Quantum Plus Improver**

Workflow

Requestor **ROCHELLE**

Form Process Type **A (As a single form with me as author)**

Company Details Assign to **ROCHELLE**

Approver **ROCHELLE**

Draft Creation By **User Entry**

Created/Received Date **24/03/2026**

Product Information Form

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PIF VERSION 6.1

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.

PIF Unique ID **497dcebb-4204-4b98-9e70-fc3890150093**

PIF Document Status	Company Document Number
Final	**195452-PS-11**
Issue Date	Issue Number
24/03/2026	**12**
Name Approved by	Title Approved by
Rochelle Colaco	**Food Technologist (QA)**

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

Product Name **Quantum Plus Improver**

1.1 Company Information

Load from Company Records **1**

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Company Logo

BAKELS
BAKERY INGREDIENTS SINCE 1904

Company Name **Australian Bakels (Pty) Ltd**

Company ABN or equivalent **35 000 112 836**

Trading Name **Australian Bakels (Pty) Ltd**

Business Address

Street Number	Street Name	Suburb/City
33-47	**Derby Street**	**Silverwater**

State/Territory	Country	Postcode
NSW	**Australia**	**2128**

Postal Address

Post Address	Suburb/City	
PO Box 6100	**Silverwater**	

State/Territory	Country	Postcode
NSW	**Australia**	**1811**

Key Contact for inquiries

Name	Position Title
Akila Rajanbabu	**Technical Manager**

Email Address	Phone
akilarajan@bakels.com.au	**+61 2 9739 9391**

Manufacturer Information

Company Name

As above



2. Product Information

Product Name **Quantum Plus Improver**

Product Code **195452**

Product Description **A light yellow coloured powder.**

Suggested Labelling Description **A bread improver used at 1.0% on flour weight.**

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

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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 Additive No or EC (as applicable)	Permitted class name
FA	Emulsifier (481)	NS	481	Emulsifier
Characterising Component (Y/N) - **N** Non GM variety used - **Y**				
I	Soy flour	NS		
Characterising Component (Y/N) - **N** Non GM variety used - **Y**				
I	Wheat flour	NS		
Characterising Component (Y/N) - **N** Non GM variety used - **Y**				
FA	Mineral salt (170)	NS	170	Anticaking agent
Characterising Component (Y/N) - **N** Non GM variety used - **Y**				
I	Vegetable fat	NS		
Characterising Component (Y/N) - **N** Non GM variety used - **Y**				
FA	Antioxidant (Ascorbic acid)	NS	300	Antioxidant
Characterising Component (Y/N) - **N** Non GM variety used - **Y**				
FA	Enzyme (amylase) (wheat)	NS	1100	Enzyme
Characterising Component (Y/N) - **N** Non GM variety used - **Y**				

Ingredient List **Emulsifier (481), Soy flour, Wheat flour, Mineral salt (170), Vegetable fat, Antioxidant (ascorbic acid), Enzyme (amylase) (wheat).**

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 **NA (Not Applicable)**

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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	**NA (Not Applicable)**
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)	Country of Origin (3)	Country of Origin (4)
Emulsifier (481)	NS	Malaysia			
Soy flour	NS	Australia			
Wheat flour	NS	Australia			
Mineral salt (170)	NS	Turkey			
Vegetable fat	NS	Malaysia			
Antioxidant (Ascorbic acid)	NS	China			
Enzyme (amylase) (wheat)	NS	Denmark	Finland	Australia	Various Unspecified

Is the Product to be sold in Australia?	**Y (Yes)**
What is the total minimum % of Australian ingredients in this product?	**45.000**

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

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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 analoque 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)**

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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

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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
Soy flour	Soybean	No Exemption No Labelling Exemption	Soy	Soy flour	25	36

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	Allergen Sub-type	Labelling exemption text	Source Name	Derivative name	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Wheat flour	Cereals (including hybridised strains thereof) if they contain gluten	Wheat (and its hybridised strains) (deprecated)	No Exemption No Labelling Exemption	Wheat	Wheat flour	20	10

Does this meet the Gluten Free criteria in Schedule 4 (no oats, no malted cereals, must not contain detected gluten)? (Y/N) - **N**
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**
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this wheat based material? (Y/N) - **N**

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Allergen Sub-type	Labelling exemption text	Source Name	Derivative name	Proportion (%) of Derivative in Product	Proportion (%) of Protein in derivative
Enzyme (amylase) (wheat)	Cereals (including hybridised strains thereof) if they contain gluten	Wheat (and its hybridised strains) (deprecated)	No Exemption No Labelling Exemption	Enzyme	Wheat flour	0.2	10

Does this meet the Gluten Free criteria in Schedule 4 (no oats, no malted cereals, must not contain detected gluten)? (Y/N) - **N**
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**
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this wheat based material? (Y/N) - **N**

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Allergens to be declared:	Type	Values
	Allergen ANZ	Soy flour Soybean, Wheat flour Cereals (including hybridised strains thereof) if they contain gluten Wheat (and its hybridised strains) (deprecated), Enzyme (amylase) (wheat) Cereals (including hybridised strains thereof) if they contain gluten Wheat (and its hybridised strains) (deprecated)

Comments **Contains: wheat, gluten, soy**

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)? **Y (Yes)**

If Yes, Provide VITAL risk assessment outcome: **2 ("May be present" statement is required)**

Provide the precautionary allergen statement **May be present due to shared equipment: egg, milk and sulphites**

3.3 Additional Information Requirements

Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?
Y (Yes)

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

Other palm-based derivatives and fractions
☑

Is it RSPO certified?
Y (Yes)

If certified, what is the certification status?

MB = Mass Balance	Certificate number
☑	**Kindly contact Australian Bakels for updated certification**

Has fatty acid composition been altered?
Y (Yes)

If yes, specify the process used to alter the composition
Fully hydrogenated

Food/Component

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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?
Y (Yes)

Specify Type	Amount added	Unit of Measure
Ascorbic acid (300)	**10000.000**	**3 (mg per kg)**

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)

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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)
N (No)

Any Other Component

4.1 Novel Foods

If assessed:

Assessment of ingredient or component as Novel **Not assessed**

4.2 Food Produced using Gene Technology

Comments **Does not require any GM label statement**

4.3 Quarantine Information (no responses in section)

5. Nutrition Information

Nutrient List

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 -	-	**Average Quantity per 100 g/mL** **1910** **kJ**	**Average Quantity per 100 g/mL (optional)**

Nutrients

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

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		Average Quantity per 100 g/mL
Protein, total (g)		11.2
- Gluten		
Fat, total (g)		39.5
-saturated (g)		34.5
-trans (g)		
-polyunsaturated (g)		
-monounsaturated (g)		
Cholesterol (mg)		
Carbohydrate (g)		20.2
-sugars (g)		0.4
Dietary fibre, total (g)		4
Sodium (mg)		1200
Potassium (mg)		
Phosphorus (mg)		

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

Other commercial software: ☑

Comments: **Xyris- Foodworks 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)

6.3 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

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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)

6.3.2 Religious

Halal

Specify if suitable for Halal (Y/N)	Claim can be made? (Y/N)	Specify Particular Claim	How has this been validated/substantiated?
Y (Yes)	**Y (Yes)**	**Halal certified**	**Halal certification**

Certificate Available? (Y/N)
N (No)

Additional information
Kindly contact Australian Bakels for updated certification

Kosher

Specify if suitable for Kosher? (Y/N)	Claim can be made? (Y/N)
N (No)	**N (No)**

6.3.3 Dietary Choice

Ovo-lacto-vegetarian

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

Lacto-vegetarian

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

Vegan

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Specify if suitable for Vegan (Y/N)	Claim can be made? (Y/N)	Specify Particular Claim	How has this been validated/substantiated?
Y (Yes)	**Y (Yes)**	**Vegan suitable**	**Ingredient listing**

6.3.4 Free

Hormone free

Specify if suitable for "Hormone Free"	Claim can be made?
No	**No**

6.3.5 Sustainability claim

Organic

Specify if suitable for Organic	Claim can be made?
No	**No**

Biodynamic

Specify if suitable for Biodynamic	Claim can be made?
No	**No**

RSPO

Specify if suitable for RSPO	Claim can be made?	Specify Particular Claim	How has this been validated/substantiated?
Yes	**Yes**	**Emulsifier, Vegetable fat contains RSPO certified Palm**	**RSPO certification**

Certificate Available? (Y/N)
N (No)

Additional information
Kindly contact Australian Bakels for updated certification

Rainforest Alliance

Specify if suitable for Rainforest Alliance	Claim can be made?
No	**No**

6.3.6 Animal welfare

Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme	Claim can be made?
No	**No**

Marine Stewardship

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Specify if suitable for Marine Stewardship	Claim can be made?
No	**No**

Dolphin Friendly

Specify if suitable for Dolphin Friendly	Claim can be made?
No	**No**

Sow stall free

Specify if suitable for Sow stall free	Claim can be made?
No	**No**

Free range

Specify if suitable for Free Range	Claim can be made?
No	**No**

6.3.7 Other

Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients	Claim can be made?
No	**No**

Derived from a natural process without chemical modification

Specify if suitable for Derived from a natural process without chemical modification	Claim can be made?
No	**No**

Additional Claim

Specify if suitable for Additional Claim	Claim can be made?
No	**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	Period
12	**Months**

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Temperature control required during storage?
Y (Yes)

If yes, select from dropdown
1 (Never Warmer than)

Temperature
20 - 25°C

Temperature control required during transport?
Y (Yes)

If yes, select from dropdown
1 (Never Warmer than)

Temperature
20 - 25°C

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

Comments **Best before 12 months from date of manufacture. Store below 25°C in clean, dry conditions and protected from direct sunlight.**

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 ☑

Product Code ☑

Batch Number ☑

Method of Coding
Batch number, Best before

Location of Code
Label

Number of characters in code
10

Example of code format
Batch No: 59669241-01
Best Before: 14/06/2024

Code translation
59669241 is a unique system generated number. 01 refers to the mix number.
Best Before: dd/mm/yyyy

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

Package size
10.000

Unit of Measure
kg

10. Potential Safety Hazards

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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?

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?

Tamper evident

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

If yes, describe the nature of the tamper evident feature **Heat seal**

Colour

Pack Size

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

Dimensions (external)

Primary Pack

Height	Unit of Measure
70.000	**mm**

Width	Unit of Measure
390.000	**mm**

Depth	Unit of Measure
620.000	**mm**

Secondary Pack

11. 1 Packaging Materials

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Materials List

Materials List	LDPE	Is the material(s) used in the packaging for this product approved for direct food contact?	Are engineered nanoparticles present?	Bag	Recycling: Specify coding number
Plastic bag	Y	Y	N	Y	4

Comments **Plastic bag**

11.2 Pallet Configuration

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

Gross weight of loaded pallet (kg) **700.000**

Stack height of loaded pallet (cm) **110.000**

Specify the type of pallet (material)

Wood

☑

What is the pallet pattern?

Column

☑

Number of units per shipper
1

Number of shippers per pallet
65

Number of layers per pallet
13

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	Ligh yellow powder	Visual	N	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Metal detection	1.5 mm Fe, 2.0 mm non-Fe, 2.5 mm Stainless steel	Metal detector	N	N

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12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Total Plate Count	<100,000 cfu/g	External Lab	N	N
Yeasts & Moulds	<1000 cfu/g	External Lab	N	N
Coliforms	<100 cfu/g	External Lab	N	N

13. Company Specific

Company Specific Comments

Bakels Food Safety Program is independently audited and certified yearly, please contact Australian Bakels for updated certification

14. Extra Comments and Attachments

Extra Additional Comments

This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ Food Standards and Regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.
Bakels does not accept responsibility for infestation related complaints once product has been at the customer facility for more than 30 days from the date of receipt. Product has been tested to perform in the finished product based on the recommended recipe and usage rate. Bakels cannot be held responsible for performance of the product if it is used outside of the recommended recipe or usage rate.

15. Summary of Statements and Claims

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Summary of Statements and Claims

Type	Values
Ingredients List	Emulsifier (481), Soy flour, Wheat flour, Mineral salt (170), Vegetable fat, Antioxidant (ascorbic acid), Enzyme (amylase) (wheat).
% Australian content	45.000
Characterising Component	No Characterising Component Declared.
Allergens	Are there allergens formulated into the product? - Yes.
Display field for Allergens	Soy flour Soybean, Wheat flour Cereals (including hybridised strains thereof) if they contain gluten Wheat (and its hybridised strains) (deprecated), Enzyme (amylase) (wheat) Cereals (including hybridised strains thereof) if they contain gluten Wheat (and its hybridised strains) (deprecated)
Cross Contact Allergens	No potential Cross Contact Allergens listed.
Cross Contact Allergens - Where 'May be present' statement is indicated, Provide the precautionary allergen statement	May be present due to shared equipment: egg, milk and sulphites
VITAL outcome	"May be present" statement is 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
Halal Claim	Halal certified
Vegan	Vegan suitable
Ovo-lacto-vegetarian	Ovo-lacto-vegetarian suitable
Lacto-vegetarian	Lacto-vegetarian suitable
RSPO	Emulsifier, Vegetable fat contains RSPO certified Palm

16. Checklist

PIF Status **Final**

Summary of Attachments

Empty Mandatory Field **[3.3 Additional Information Requirements]**

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

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