[Release] **PIF26-02010 Pettina Cream Stabiliser**

Workflow

Requestor	**ROCHELLE**
Form Process Type	**A (As a single form with me as author)**
Company Details Assign to	**ROCHELLE**
Draft Creation By	**Imported V5 Form**
Created/Received Date	**19/03/2026**
PIF Import Error Count	**1**
PIF Import Errors	**Cell 'Number of characters in code' Reference 'M768' with Value '10 digits'.Error detail: Input string was not in a correct format.**

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.

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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 **59549d16-22ed-4ae2-8c4b-c3840bf614d9**

PIF Document Status **Final**	Company Document Number **414003-PS-07**
Issue Date **19/03/2026**	Issue Number **11**
Name Completed by **HIEU DO**	Title Completed by **QA CHEMIST**
Name Approved by **Rochelle Colaco**	Title Approved by **Food Technologist (QA)**

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

Product Name **Pettina Cream Stabiliser**

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1.1 Company Information

Load from Company Records: 1

Company Logo

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: **Pettina Cream Stabiliser**

Product Code: **414003**

Product Description: **Off white granular powder.**

Suggested Labelling Description: **Powdered product which is added to cream to provide stability.**

2.1 Ingredient Declaration

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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)	Food Standards Code Additive No or EC (as applicable)	Permitted class name
I		Sugar	NS		
Characterising Component (Y/N) - **N**					
FA	401	Vegetable gum	NS	401	Vegetable gum
Characterising Component (Y/N) - **N**					
I		Maize starch	NS		
Characterising Component (Y/N) - **N**					
FA	1422	Thickener	NS	1422	Thickener
Characterising Component (Y/N) - **N**					

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:

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)
Sugar	NS	Australia		
Vegetable gum	NS	Spain		
Maize starch	NS	New Zealand	China	Turkey
Thickener	NS	Mexico		

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

What is the total minimum % of Australian ingredients in this product? **85.000**

Comments **Made in Australia with local & imported 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

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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

Allergens to be declared:

Comments **Contains: no added allergens**

3.2.2 Cross Contact Allergens

VITAL® an initiative of the Allergen Bureau

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

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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: gluten, egg, milk, soy, sulphites**
Comments	**May be present due to shared equipment: gluten, egg, milk, soy, sulphites**

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)

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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)	**<90%**	**Sugar**

Any Other Component

4.1 Novel Foods (no responses in section)

4.2 Food Produced using Gene Technology

Comments **EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED**

4.3 Quarantine Information (no responses in section)

5. Nutrition Information

Nutrient List

Unit of Measure
g

Nutrition Details

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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	Average Quantity per 100 g/mL (optional)
-	-	1750 kJ	

Nutrients

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

		Average Quantity per 100 g/mL
Protein, total (g)		0
- Gluten		
Fat, total (g)		0
-saturated (g)		0
-trans (g)		
-polyunsaturated (g)		
-monounsaturated (g)		
Cholesterol (mg)		
Carbohydrate (g)		93.4
-sugars (g)		88
Dietary fibre, total (g)		0.01
Sodium (mg)		367
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)**

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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

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

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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

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?
No	**No**

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

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

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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**

Temperature control required during storage?
Y (Yes)

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

Temperature
25°C

Temperature control required during transport?
Y (Yes)

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

Temperature
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: 59694969 01
Best Before: 09/08/2024

Code translation
59694969 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:

Comments **Product Name, Code, batch number, best before date**

9. Measurement Marking

Package size
10.000

Unit of Measure
kg

10. Potential Safety Hazards

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

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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 Covenantclick 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)**

Colour

Is packaging clear to assist with monitoring potential product contamination? **N (No)**

Pack Size

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

Dimensions (external)

Primary Pack

Height	Unit of Measure
100.000	**mm**

Width	Unit of Measure
390.000	**mm**

Depth	Unit of Measure
370.000	**mm**

Secondary Pack

11. 1 Packaging Materials

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 bags**

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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) **150.000**

Specify the type of pallet (material)

Wood

☑

What is the pallet pattern?

Column

☑

Number of units per shipper **65**

Number of shippers per pallet **13**

Number of layers per pallet **5**

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	Off white coloured powder	Visual	N	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Sieves	Sieve size: 3.2mm Mill size: 3.0mm	Inspection	N	N
Metal detection	Fe=1.5mm; non-Fe=2.0mm; SS=2.5mm	Metal detector	N	N

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 laboratory	N	N
Yeasts & Moulds	<1000 cfu / g	External laboratory	N	N
Coliforms	<100 cfu / g	External laboratory	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.**

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14. Extra Comments and Attachments

Extra Additional Comments

Tree nuts present in same facility but not in same line.
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

Summary of Statements and Claims

Type	Values
% Australian content	85.000
Characterising Component	No Characterising Component Declared.
Allergens	No allergens to be declared in the ingredients list.
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: gluten, egg, milk, soy, 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	No Palm Oil or Derivatives Declared.
Halal Claim	Halal certified
Vegan	Vegan suitable
Ovo-lacto-vegetarian	Ovo-lacto-vegetarian suitable
Lacto-vegetarian	Lacto-vegetarian suitable

16. Checklist

PIF Status **Final**

Summary of Attachments

Empty Mandatory Field

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