[PIF Unique ID] **1326046c-ff81-430b-b814-8f526c72f35f**

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.

Date Completed **7/05/2026**

PIF Document Status **Final**	Company Document Number **ORALCOL53000-1**
Issue Date **7/05/2026**	Issue Number **7**
Name Completed by **Anita Markna**	Title Completed by **Regulatory Affairs & Technical Coordinator**
Name Approved by **Anita Markna**	Title Approved by **Regulatory Affairs & Technical Coordinator**

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

Product Name **ORANGE LIQUID COLOUR (FEORA53000)**

1.1 Company Information

Company Logo

Company Name **Ixom Operations Pty Ltd**

Company ABN or equivalent **51 600 546 512**

Trading Name **Ixom Operations Pty Ltd (incorporating Bronson and Jacobs & Keith Harris Division)**

Business Address

Street Number **70**	Street Name **Marple Avenue**	Suburb/City **Villawood**
State/Territory **NSW**	Country **Australia**	Postcode **2163**

Postal Address

Post Address **Level 8, 1**	Suburb/City **Nicolson Street**	
State/Territory **VIC**	Country **Australia**	Postcode **3002**

Key Contact for inquiries

Name **ACCOUNT MANAGER**	Position Title **ACCOUNT MANAGER**
Email Address **au.orders@ixom.com**	Phone **1300555080**

Manufacturer Information

Company Name	Street Number	Street Name	Suburb	State/Territory	Country	Postcode
Ixom Operations Pty Ltd (KINGS PARK)	9	Garling Road	Kings Park	NSW	Australia	2148

2. Product Information

Product Name **ORANGE LIQUID COLOUR (FEORA53000)**

Product Code **ORALCOL53000-1**

Barcode - Product **NA**

GTIN **NA**

Product Description **A very rich deep orange liquid, giving a lighter orange colour on dilution.**

Legal Description **Colour (110); Colour (Sunset Yellow FCF)**

Suggested Labelling Description **FEORA53000**

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)
I	Water	> 83%
Characterising Component (Y/N) - **N** Non GM variety used - **Y**		
I	Colour (110)	< 10%
Characterising Component (Y/N) - **N** Non GM variety used - **Y**		
I	Humectant (422)	< 5%
Characterising Component (Y/N) - **N** Non GM variety used - **Y**		
I	Food Acid (330)	< 1%
Characterising Component (Y/N) - **N** Non GM variety used - **Y**		
I	Preservative (211)	< 1%
Characterising Component (Y/N) - **N** Non GM variety used - **Y**		

Ingredient List **Water, Colour (110), Food Acid (330), Humectant (422), Preservative (211).**

Addition Check **100.000**

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)**

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)**

Comments **Maximum levels of contaminants and natural toxicants are regulated by subsection 1.1.1 and Standard 1.4.1 The limits prescribed by this Standard apply to the portion of foods that is ordinarily consumed**

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)	Minimum Australian Ingredients (%)
Water	> 83%	Australia	100
Colour (110)	< 10%	India	0
Humectant (422)	< 5%	Malaysia	0
Food Acid (330)	< 1%	China	0
Preservative (211)	< 1%	Various Unspecified	0

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

What is the total minimum % of Australian ingredients in this product? **83.000**

Comments **Made in (with local & imported ingredients) Australia**

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 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)**

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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 **Does not contain allergens listed in FSANZ schedule S9—3**

3.2.2 Cross Contact Allergens

Cross Contact Allergens Summary

Facility	Allergen Type	Allergen Sub-type	Labelling exemption	Labelling exemption text	Transport and Storage	Manufacturing Facility	Form	Present in same facility	Present on same line	Cross contact from other sources - growing, harvesting, transport, storage etc	What are the procedures in place to prevent cross contact where allergens are used in the same facility or present on the same line?	Source Food	Derivative Name	Total Protein (ppm)	Other - Total Protein (ppm):
IXOM Operations Pty Ltd (KINGS PARK)	Wheat (including its hybridised strain) irrespective of whether it contains gluten		999	No Labelling Exemption	-	Y	Readily dispersible	Y	Y	N	Allergen Management	Wheat & Gluten	Caramel colour; Plain flour; Wheat binder; Wheat starch.	Other	Not Detected; LOQ:5mg/kg LOD:3mg/kg
IXOM Operations Pty Ltd (KINGS PARK)	Milk		999	No Labelling Exemption	-	Y	Readily dispersible	Y	Y	N	Allergen Management	Milk	Milk powder; Lactose powder; Buttermilk powder; Whey powder; Cheese powder.	Other	Not Detected; LOQ:2.5mg/kg LOD:1.5mg/kg
IXOM Operations Pty Ltd (KINGS PARK)	Soybean		999	No Labelling Exemption	-	Y	Readily dispersible	Y	Y	N	Allergen Management	Soybean	Soy sauce powder	Other	Not Detected; LOQ:2.5mg/kg LOD:1.0mg/kg
IXOM Operations Pty Ltd (KINGS PARK)	Added Sulphites (in concentrations of 10mg/kg or more)		999	No Labelling Exemption	-	Y	Readily dispersible	Y	Y	N	Allergen Management	Sulphites	Sulphites	Less than or < 10	
IXOM Operations Pty Ltd (KINGS PARK)	International Allergens	Celery	999	No Labelling Exemption	-	Y	Readily dispersible	Y	Y	N	Refer to comment section	Celery	Varioius	Not Tested	

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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)? **N (No)**

If No, is a precautionary allergen statement appropriate for this product? (Y/N) **N (No)**

Comments **Allergen management implemented on-site which forms part of FSSC 22000 certification requirements. Validated allergen cleaning program in place, periodic allergen swabbing, and product verification testing is conducted as part of on-going monitoring process.**

International allergens are included for transparency, however, do not form part of site allergen management plan.

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?

Crude and Refined Palm Oil

If yes, What is the percentage of palm oil in the raw material?
3.000

Is it RSPO certified?
N (No)

Has fatty acid composition been altered?
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?
Y (Yes)

Natural
N (No)

Artificial
Y (Yes)

Specify Additive Number/s
110

Not defined
N (No)

Added flavours

Present?
N (No)

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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:

Comments **N/A**

4.2 Food Produced using Gene Technology

Comments **- GM Labelling not required**

4.3 Quarantine Information

Link to the Bicon website: click here

Link to the NZ Ministry of Primary Industries website: click here

Comments **N/A**

5. Nutrition Information

Nutrient List

Unit of Measure
g

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

		Average Quantity per 100 g/mL	Average Quantity per 100 g/mL (optional)
Energy -		60 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)		0
-sugars (g)		0
Dietary fibre, total (g)		0
Sodium (mg)		311.8
Potassium (mg)		0
Phosphorus (mg)		

Target Population

Food for target population **999 (Any other food)**

Information about the food or product

If Liquid, select Liquid Type	Provide specific gravity	Provide temperature	Unit of Measure
1 (Liquid, single strength ready for use)	**1.0200 - 1.0400**	**20.00**	**Celsius**

Information about the nutrition information

Please nominate the source or method used to develop the nutrition information

Food composition tables or databases ☑

-
999 (Not Applicable)

Comments **The above information is calculated from the theoretical values of compositional ingredients and may vary slightly between batches.**

6.1 Nutrition, Health and Related Claims (no responses in section)

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.

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Claim Type

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)**	**Suitable**	**Meets requirements**

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

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)**	**Suitable**	**Synthetic origin**

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)**	**Suitable**	**Synthetic origin**

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)**	**Suitable**	**Meets Vegan Australia Standards**

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**

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

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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
24

Period
Months

Temperature control required during storage?
Y (Yes)

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

Temperature
23°C

Temperature control required during transport?
N (No)

Product once in use - Resealable pack or bulk container

Specify Shelf Life
Subject to re-evaluation

Period
Months

Temperature control required during storage?
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
Shelf life of 2 years when stored in full, unopened containers in a cool, dry location away from sources of heat or direct sunlight.
Shelf life of 2 years when stored in full, unopened containers in a cool, dry location away from sources of heat or direct sunlight. Then re-evaluate

8. Traceability

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

Unit

Type of primary coding

Product Code ☑

Batch Number ☑

Method of Coding
Label

Location of Code
Front panel of the can

Number of characters in code
10

Example of code format
YWWX#####

Code translation
Y=year packed, WW=week packed, X= product group type, ##### = pack number

SHIPPER (if applicable)

Type of primary coding

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

Comments
Product code and batch number

9. Measurement Marking

Select the method of trade measurement marking used
2 (Net quantity)

Package size
1.000

Unit of Measure
L

Unit of Measure
L

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?

Not a signatory ☑

Link to Packaging Covenantclick here

Sealing

What is the method of sealing the primary packaging?

Other ☑

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
Screw Cap

Colour

Pack Size

Unit of Measure
L

Dimensions (external)

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Primary Pack

Secondary Pack

11. 1 Packaging Materials

Materials List

Materials List	HDPE	Is the material(s) used in the packaging for this product approved for direct food contact?	If yes, specify approval agency or source	Are engineered nanoparticles present?	Bottle	Further details information	Recycling: Specify coding number	Recycle content (%)
1L HDPE Cube	Y	Y	Australian Standard AS2070.	N	Y	1Kg packed into 1L White HDPE, DG Cube, with moulded handle and Tamper evident Screw Cap Lid	2	0

11.2 Pallet Configuration

Comments **For pallet information please contact your Account Manager.**

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?
Apperance	A very rich deep orange liquid	Visual	Y

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?
Specific Gravity	1.0200 - 1.0400	Density meter PAAR DMA 46: Keith Harris Method No. SP005.01	Y
Pure Dye Content %	4.3%	Calculated from parent dye	N

13. Company Specific

Company Specific Comments **The Food Safety Program been independently audited and certified. Certifying Body: SAI Global for FSSC22000. Recent audit / inspection: September 2025.**

14. Extra Comments and Attachments

Extra Additional Comments **The information contained herein is to the best of our knowledge true and accurate. It has been developed as a guide for your consideration and verification and does not constitute a legal representation or warranty. Any recommendations are made without warranty or guarantee since the conditions of use are beyond our control. This PIF is valid at the time of issue but may be subject to change without notice. We advise you to review the information in this PIF in the specific context of the intended application.**

IXOM Operations Pty Ltd will not be responsible for damages of any nature resulting from the use of, or reliance upon the information in this PIF. Where you consider it appropriate, please reconfirm the information with us at the time of purchase. Enquires maybe forwarded to the Accounts Manager or Technical team for clarification.

Customers are responsible for undertaking their own enquiries to ensure that a product is suitable for use(s), purpose(s), application(s), process(es) and equipment. IXOM Operations Pty Ltd and its related companies exclude all legal and other responsibility and liability associated with ensuring that the product is fit or suitable for customers' uses, purposes, applications, processes, or equipment.

The ePIF will be re-issued every 3 years as part of IXOM's validation and verification requirements of relevant food safety plans. Otherwise, the PIF will be re-issued when there are substantial changes to the specification, product, processes, or manufacturing.

Changes that DO NOT substantially alter the nature, substance, or quality of the product, such as a more recent food safety audit or updated compliance certificates, renewed religious certificates, do not warrant re-issuing the PIF.

LIQUID
1mm filter will be used for batches of more than 400kg.
Gravity feed method will be used for batches of less than 400kg.

7 Shelf Life Once in Use
Shelf life once in use: Not determined, re-evaluate once in use ; This is due to not having any control of the environment in which the opened pack is situated.

15. Summary of Statements and Claims

Summary of Statements and Claims

Type	Values
Ingredients List	Water, Colour (110), Food Acid (330), Humectant (422), Preservative (211).
% Australian content	83.000
Characterising Component	No Characterising Component Declared.
Allergens	No allergens to be declared in the ingredients list.
Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
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	Crude and Refined Palm Oil
Halal Claim	Suitable
Vegan	Suitable
Ovo-lacto-vegetarian	Suitable
Lacto-vegetarian	Suitable

16. Checklist

PIF Status **Final**

Summary of Attachments

Reference Imported v5

Reference Imported v5 **000001349:ORALCOL53000 AFGC PIF July 2021.xlsx**

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