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rghimire@bluelakemilling.com.au

FOOD INDUSTRY - PRODUCT INFORMATION FORM

PIF Version 6.1

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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.



PIF HEADER - Document Control

Date completed

7/3/2026

PIF Document Status

Final

Company Document Number

MWF015

Issue date

7/3/2026

Issue number

4

Completed by

Name

Ramesh Ghimire

Title

Technical Advisor

Approved by

Name

Steve Prince

Title

Safety & Quality Assurance Manager

1.0- Type of Product/Material

User Guide 1.0 Type of Product

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=15>

This will determine the information that you are required to complete

Sample is defined as a product supplied in low volume for an industry customer to evaluate and not intended for sale to consumers.

Ingredient is defined as a food, as distinct from additive or processing aid, used to make another food.

Retail ready is defined as a product intended for sale to consumers with no further processing other than packaging, unpackaging or division into retail portions.

Sample, Flavour, Ingredient, Retail Ready

Ingredient

Product name

MALT WHEAT FLOUR (MWF015)

1.1 - Company Information

User Guide 1.1 Company Information

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=15>

Contact details

Company Name

Blue Lake Milling Pty Ltd

Company ABN or equivalent

30 007 968 318

Trading Name

Blue Lake Milling

Business Street Address

Street Number

71

Street Name

Pigeon Flat Road

Suburb/City

Bordertown

State/Territory

SA

Country

Australia

Postcode

5268

Business Postal Address

Postal Address

PO Box 443

Suburb/City

Bordertown

State/Territory

SA

Country

Australia

Postcode

5268

Key Contact for inquiries

Name

Ramesh Ghimire

Position Title

Technical Advisor

Email Address

rghimire@bluelakemilling.com.au

Phone

(08) 8752 0111

Fax

1.2 - Manufacturing Information

Provide details where the manufacturer or site location is different to the Company Information provided previously

Manufacturing Information

Relevant FIF Unique ID	Company Name	Supplying Manufacturer	Street Number	Street Name	Suburb	State/Territory	Country	Postcode
MWF015	Blue Lake Milling Pty Ltd	Blue Lake Milling Pty Ltd	corner	Borung & Western Highway	Dimboola	VIC	Australia	3414

Section Comments

Comments

Attachments

Attachments

Document	Notes
10695_20201111361637336_CERTIFICATE OF BUSINESS RE... .pdf	Business registration
HINDMARSH SHIRE COUNCIL REGISTRATION VALID DEC 202... .pdf	Council registration 2026
BRC Certificate Dimboola valid 21 Aug 2026.pdf	BRC valid until Aug 2026

2.0 - Product Information

User Guide 2. Product Information

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=18>

Product Name

MALT WHEAT FLOUR (MWF015)

Product Code

MWF015

A technical description of the identity of the food

Product Description

Malt Wheat Flour is made from wheat grains, that have been carefully germinated under controlled conditions, cleaned and milled into flour. Malt Wheat flour has not been steam treated and requires further processing.

Legal Description

Malt Wheat Flour

Suggested Labelling Description is defined as the prescribed name for the food if there is one, else a name or description, sufficient to indicate to consumers the general nature of the food.

Suggested Labelling Description

Malt Wheat Flour

Process Description

Clean Wheat -Malting (Steeping, Germination, Kilning)- Drying - Milling- Packing -Warehousing and Dispatching

Additional information is required if your product is to be supplied to a health facility such as a hospital, aged care, mental health facility, nursing home.

Are you selling this item to a health facility (e.g. hospital, aged care, mental health facility, nursing home)? (Y/N)

No

2.1 - Ingredient Declaration

User Guide 2.1 Ingredient Declaration

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=21>

if <5% individual components do not need to be broken down. Allergens and additives will need to be identified by responding yes in the appropriate column

% of Total Average: The data should be populated as a number or as the Value 'NS' for Not Specified. If you put in non-numeric value, addition check will not include this value. When you enter NS (Not Specified) in this field, the total amount of ingredients will not add up to 100%

Genetically Modified (GM) Food (Y/N/NS): Is this ingredient or component a food produced using gene technology?

Is a quarantine treatment applied (Y/N/NS): If a claim is made about an other Nutrient or biologically active substance the nutrition information panel must include a declaration of the average quantity the substance

Ingredients

Compound Ingredient Name _____ Wheat

Name of Ingredient, Food Additive, Vitamin, Mineral, Processing Aid _____ Malt Wheat Flour

Type **Ingredient**

of Total Average **100**

of Total Range Min **100.000**

of Total Range Max **100.000**

Characterising Component Y/N **Yes**

Characterising Component **100.000**

Allergens ANZ (Y/N/NS) **Yes**

Allergens International (Y/N/NS) **Yes**

Potential for Cross Contact Allergens to be present (Y/N/NS) **Yes**

Food Standards Code Additive Number or EC as applicable **N/A**

Permitted class name **N/A**

Novel Food as per Standard 1.5.1 Y/N/NS No
Nutritive Substance Y/N/NS No
Genetically Modified GM Food (Y/N/NS) No
Potential for GM cross contact Y/N/NS No
If not GM - specify reason: Non GM variety used
Is a quarantine treatment applied Y/N/NS No
Is this the product of Nanotechnology Y/N/NS No
Nanotechnology Comments N/A

Addition Check

100.000

Data imported from earlier PIF™ versions will NOT be complete and MUST be verified for accuracy. Imported data may not be current and errors can arise if data is imported into fields for which there is not a direct match between versions.

Ingredient List

WHEAT:100%

Code Compliance

User Guide Code Compliance

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=21>

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 and natural toxicants

Standard 1.4.2 - Agvet Chemicals (applies in Australia only)

Standard 1.4.4 - Prohibited and restricted plants and fungi

Standard 1.4.1

Yes

Standard 1.4.2

Yes

Standard 1.4.4

No

Comments

Please find attached documents for compliance test: Heavy metal residue, Mycotoxin residue, MRL's, Herbicide residue, Grain based impurities, pathogens (#127)

Attachments

Document	Notes
#127.pdf	Verification standard 1.4.1 &1.4.2

Section Comments

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2.2 - Country of Origin

User Guide 2.2 Country of Origin

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=27>

Is the Product to be sold in Australia?

Yes

Instructions / References

If the ingredient may be sourced from more than one country, EITHER state 'VS' for Various in the "Country of Origin" column below OR add additional columns, specifying one country per column to a maximum of 10 Countries of Origin. If more than 10 countries use VS.

The UN/LOCODE convention is used to enter the country of origin, whose name is then displayed.

Link to the UN/LOCODE List

UN/LOCODE Convention

<http://www.unece.org/cefact/locode/service/location.html>

% Australian

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

100.000

If the ingredient may be sourced from more than one country, EITHER state 'VS' for Various in the "Country of Origin" column below OR add additional columns, specifying one country per column to a maximum of 10 Countries of Origin. If more than 10 countries use VS.

CoOL table

Compound Ingredient Name _____ Wheat
Name of Ingredient, Food Additive, Vitamin, Mineral, Processing Aid _____ Malt Wheat Flour
Percentage of Total Average 100.000
Percentage of Total Minimum 100.000
Country of Origin 1 Australia
Country of Origin 2
Country of Origin 3
Country of Origin 4
Country of Origin 5
Country of Origin 6
Country of Origin 7
Country of Origin 8
Country of Origin 9
Country of Origin 10
Region of Origin AUSTRALIA
Minimum Australian Content 100.000
Average Australian Content 100.000

Section Comments

Comments

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Attachments

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3.0 - Composition Information

User Guide 3. Composition Information

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=29>

3.1 - Mandatory Advisory Statements

User Guide 3.1 Advisory and Warning Statements

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=29>

Food Standards Code - Schedule S9-2

Is an advisory statement required about the food or ingredient?

No

Schedule S9-2

Refer to the list in Schedule S9-2 in the ANZ Food Standards Code [link provided] and Standard 1.2.3

Link to Standard 1.2.3

<https://www.legislation.gov.au/F2015L00397/latest/text>

Link to Schedule S9-2

<https://www.legislation.gov.au/F2015L00479/latest/text>

If yes, 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

Advisory Statement Type	Name of food	Advisory statement
-------------------------	--------------	--------------------

Advisory statement - Polyols, Isomalts, Polydextrose

Polyols, Isomalts, Polydextrose

No

If yes, Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol); Specify type of polyols, isomalts, polydextrose

Level (g/100g)

Mandatory warning statement - royal jelly

Is the food or does the food include as an ingredient royal jelly?

No

Warning Statement

Section Comment(s)

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3.2 - Allergens

User Guide 3.2 Allergens

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=30>

☒ ANZ or International Allergens Present
Ingredients to be declared as Allergens

Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen
Malt Wheat Flour	Wheat (including its hybridised strain) irrespective of whether it contains gluten

Note: Regarding the Tree Nuts list. This list is not exhaustive; it does not include coconut from the fruit of the palm *Cocos nucifera*.

If the allergen a substrate or feedstock in a metabolic process which results in this product:

If yes, as sufficient evidence is available to validate the removal, allergen labelling of the substrate/feedstock in association with this product is required.

If no, as sufficient evidence is not available to validate the removal, allergen labelling of the substrate/feedstock in association with this product is required.

Ingredients to be declared as Allergens - continued

Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid Malt Wheat Flour

Allergen Wheat (including its hybridised strain) irrespective of whether it contains gluten

Labelling exemption applies to the allergens? No Labelling Exemption

Source Name Wheat

Derivative name Malt Wheat Flour

Does this meet the Gluten Free criteria in Schedule 4 no oats, no malted cereals, must not contain detected gluten? (Y/N) No

Is there an exemption in the ANZ Food Standards Code Schedule 9 for this wheat based material? Y/N No

Proportion of Derivative in Product Qualifier

Proportion of Derivative in Product Qualifier - Other

of Derivative in Product 100.000

Proportion of Protein in derivative Qualifier Not Applicable

Proportion of Protein in derivative Qualifier - Other N/A

of Protein in derivative 13.000

Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? Y/N No

Naturally occurring sulphites Qualifier Not Applicable

If sulphites, specify amount Naturally mg per kg occurring 0.000

Residual or carryover sulphites Qualifier Not Applicable

Specify amount mg per kg Residual or carryover 0.000

Added sulphites Qualifier Not Applicable

Specify amount mg per kg Added 0.000

Total sulphites Qualifier Not Applicable

Specify amount mg per kg Total 0.000

If the allergen is a substrate or feedstock in a metabolic process which results in this product, are the allergenic proteins fully removed or metabolised during production?

No

If yes, are the allergenic proteins fully removed or metabolised during production? No

Allergens to be declared

Wheat (including its hybridised strain) irrespective of whether it contains gluten

Section Comment(s)

Comments

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Attachments

Document

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3.2.2 - Cross Contact Allergens

☒ Cross Contact Allergen Potential

Cross Contact Allergens

Allergenic Ingredient, Food Additive, Vitamin, Mineral, Processing Aid or Nutritive substance	Allergen
Malt Wheat Flour	Cereals (including hybridised strains thereof) if they contain gluten - Barley

Cross Contact Allergens - continued

Allergenic Ingredient, Food Additive, Vitamin, Mineral, Processing Aid or Nutritive substance	Malt Wheat Flour
Allergen	Cereals (including hybridised strains thereof) if they contain gluten - Barley
Transport and Storage	Sharing storage, transportation and handling facility
Manufacturing Facility	Handles other cereal grains as well
Labelling exemption applies?	No Labelling Exemption
Form	Particulate
Present in same facility	Yes
Present on same line	Yes
Cross contact from other sources - growing, harvesting, transport, storage etc	YES
What are the procedures in place to prevent cross contact where allergens are used in the same facility or present on the same line?	Segregation
Source Food	May be present other gluten cereals.
Derivative Name	Gluten
Total Protein Qualifier	Not Applicable
Other	More Than
Total Protein ppm	80,000

Have you conducted a VITAL® risk assessment for cross contact allergens (Y/N)?

Yes

3.2.2 - VITAL®

VITAL®



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:

Allergen Bureau

<http://allergenbureau.net/vital/>

If Yes, Provide VITAL risk assessment outcome:

"May be present" statement is required

Provide the precautionary allergen statement

May be present gluten cereals

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

If Yes, Provide the precautionary allergen statement

Vital Report Attachments

Document	Notes
Section Comment(s)	
Comments	
ALLERGENS ADVICE: CONTAINS WHEAT AND MAY BE PRESENT GLUTEN CEREALS.	
Attachments	
Attachments	
Document	Notes

3.3 - Additional Information Requirements

User Guide 3.3 Additional Information Requirements

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=39>

Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?

No

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

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

Is it RSPO certified?
No

If certified, what is the certification status?

	Certification Status	Certificate Number
MB = Mass Balance	☐	
SG = Segregated	☐	
IP = Identity Preserved	☐	
B&C = Book and Claim	☐	

Has fatty acid composition been altered?
No

If yes, specify the process used to alter the composition

Beef gelatine will disqualify vegan/vegetarian and maybe Halal and Kosher

Gelatine

	Present?	Additional Information
Beef - collagen	No	
Other source	No	

Antioxidants

	Present?	Specify Type	Amount Added Qualifier	Other	Amount added	Unit of Measure
Butylated hydroxyanisole	No					
Butylated hydroxytoluene	No					
Other Antioxidants 1	No					
Other Antioxidants 2	No					
Other Antioxidants 3	No					
Other Antioxidants 4	No					

Alcohol (Residual) and ethanol

Present?	Level %v/v	Specific Gravity if product is alcohol
No		

Added fats and oils - Animal

Present?	Type of fat or oil	Has fatty acid composition been altered?	Specify the process used to alter the composition
No	Beef Tallow - rendered beef	No	
No	Sheep	No	
No	Pork Lard	No	
No	Poultry fat - chicken, duck, goose	No	
No	Cow - dairy	No	
No	Ghee - rendered butter	No	

Added fats and oils - Vegetable

Present?	Type of fat or oil	Has fatty acid composition been altered?	If yes, specify the process used to alter the composition
No	Sunflower Oil	No	
No	Canola Oil/Rapeseed Oil	No	
No	Coconut Oil	No	
No	Corn/Maize Oil	No	
No	Cottonseed Oil	No	
No	Peanut oil	No	
No	Safflower oil	No	
No	Sesame oil	No	
No	Soybean oil	No	
No	Olive oil	No	
No	Linseed oil	No	

Hydrolysed vegetable proteins

	Present?	Type of vegetable protein	100% hydrolysis?
Acid hydrolysed	No		

	Present?	Type of vegetable protein	100% hydrolysis?
Enzyme hydrolysed	No		

Added colours

Present?

No

Use the "not defined" category if the material is highly coloured and added to a food for the purpose of providing colour, and is a permitted food ingredient.

Added colours (if present please enter additive number)

	Present?	Additive number
Natural	No	
Artificial	No	
Not defined	No	

Added flavours

Excluding herbs and spices and intense sweeteners

Present?

No

Flavouring

No

Natural flavouring

No

Other flavouring

No

Provide details

Flavour enhancers

Specify if contains diacetyl as flavour

No

** if product is salt, then response "yes" to added salt. If product is sugar, then respond "Yes" to added sugar.

Added salt

	Yes / No	Amount added (g/100g)
Salt 1	No	
Salt 2	No	
Salt 3	No	

Added Sugar

	Yes / No	Type	Amount added (g/100g)
Sugar 1	No		
Sugar 2	No		
Sugar 3	No		

Note: The Any Other Component table can export a maximum of 3 components to PIF Xml.

Any Other Component

Component	Provide relevant details for consumer advice

Comment(s)

Comments

Attachments

Attachments

Document	Notes
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4.0 - Pre-Market Clearance

User Guide 4.1 Novel Foods

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=45>

4.1 - Novel Foods

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Permitted Novel Food	Conditions of use	Comments
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If assessed: Assessment of ingredient or component as Novel

NO

Section Comment(s)

Comments

Attachments

Attachments

Document	Notes
GMO Advice 2026.pdf	GM ADVICE 2026

4.2 - Food Produced using Gene Technology

User Guide 4.2 Food Produced using Gene Technology

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=46>

Permitted food or ingredient: As per Schedule 26

Labelling required (Y/N): As per Standard 1.5.2-4

GM Ingredients

GM Ingredient	Permitted food or ingredient	Food derived from	Labelling required (Y/N) (as per 1.5.2-4)	Comments
---------------	------------------------------	-------------------	---	----------

OR

Permitted GM food additive or processing aid: As per Standards 1.3.1 or 1.3.3

Labelling required (Y/N) : As per Standard 1.5.2-4

GM Additive or Processing Aid

GM Food Additive or Processing Aid	Permitted GM food additive or processing aid	Derived from	Labelling required (Y/N)	Comments
------------------------------------	--	--------------	--------------------------	----------

Permitted food or ingredient: As per Schedule 26

Potential for GM cross-contact

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Permitted food or ingredient	Food derived from	Amount (%)	Comments
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Section Comment(s)

Comments

Non GMO raw materials used.

Attachment(s)

Attachments

Document	Notes

4.3 - Quarantine Information

User Guide 4.3.1 Quarantine Information

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=48>

Bicon website

Link to the Bicon website

<https://bicon.agriculture.gov.au/BiconWeb4.0>

NZ Ministry of Primary Industries website

Link to the NZ Ministry of Primary Industries website

<https://www.mpi.govt.nz/importing/>

User Guide 4.3.2 Quarantine Treatments

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=48>

Quarantine Treatments

Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Treatment	If irradiated, permitted Irradiated Food	If other, treatment description
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Section Comment(s)

Comments

NZ EXPORTING FOLLOW DAFF EXPORTING ADVICE FOR QURANTINE TREATMENT.

Attachments

Attachments

Document	Notes
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5.0 - Nutrition Information

User Guide 5 Nutrition Information

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=50>

Serve size is the amount of the product in a serve expressed as a number - for example: 25 - the unit of measure is added in a separate field.

Amount is amount of product in a serve - for example: 2 biscuits, 2 slices

Serving Size:

1.000

Amount

100

Unit of Measure

g

Number of servings per package:

1.000

Moisture content information is required if your product is to be supplied to a health facility such as a hospital caring for renal patients.

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

8.000

Notes

Note: for Ingredients and flavours, only the average quantity per 100g/100mL is required to be completed

Unit of Measure for Energy: You can express the average energy content in kilojoules (kJ) or both in kilojoules and in kilocalories (Cal)

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

If a claim requiring nutrition information is made in respect of: (a) cholesterol; or (b) saturated, trans, polyunsaturated or monounsaturated fatty acids; or (c) omega-3, omega-6 or omega-9 fatty acids; the nutrition information panel must include declarations of the trans, polyunsaturated and monounsaturated fatty acids in accordance with Schedule 12—3.

Carbohydrate should NOT include dietary fibre under ANZ food labelling regulations

If a claim requiring nutrition information is made in respect of: (a) fibre or any specifically named fibre; or (b) sugars or any other type of carbohydrate; a nutrition information panel must include a declaration of the presence or absence of dietary fibre in accordance with Schedule S12—3.

If a claim requiring nutrition information is made in relation to salt or sodium, the nutrition information panel must include a declaration of the average quantity of potassium in accordance with section S12—3.

Phosphorus information is required if your product is to be supplied to a health facility such as a hospital, aged care, mental health facility, nursing home.

Average Quantity per serve [2]: This has been created to allow you to provide additional nutrition information for your product - for example where you wish to include a serving with milk or water or as made up according to directions provided.

Energy

Energy

Average Quantity per serve

Unit of Measure

Average quantity per 100 g/mL 1630.000

Unit of Measure kJ

Average Quantity per serve [2]

Unit of Measure

Daily Intake per serve

Qualifier

Energy (optional)

Average Quantity per serve

Unit of Measure

Average quantity per 100 g/mL 390.000

Unit of Measure Cal

Average Quantity per serve [2]

Unit of Measure

Daily Intake per serve

Qualifier

Note: Calories and Kilocalories are used interchangeably to mean the same thing.

Nutrient List

	Average Quantity per serve	Average quantity per 100 g/mL	Average Quantity per serve [2]	Qualifier
Protein, total (g)		12.500		
- Gluten (mg)		450.000		Approximately

	Average Quantity per serve	Average quantity per 100 g/mL	Average Quantity per serve [2]	Qualifier
Fat, total (g)		1.600		
-saturated (g)		0.400		
-trans (g)		0.100		Less than or <
-polyunsaturated (g)		1.000		
-monounsaturated (g)		0.200		
Cholesterol (mg)		0.010		Less than or <
Carbohydrate (g)		79.500		
-sugars (g)		33.100		
Dietary fibre, total (g)		12.500		
Sodium (mg)		5.000		
Potassium (mg)				
Phosphorus (mg)				

Daily Intake

	% Daily Intake per serve
Protein, total	
Fat	
-saturated, total value	
Carbohydrate	
-sugars	
Dietary fibre,	
Sodium	

This field is to allow you to include the heading that you wish to appear on this column of the NIP for your product

Average Quantity per serve [2]

NOT APPLICABLE

Link to RDIs

<https://www.nhmrc.gov.au/sites/default/files/images/nutrient-reference-dietary-intakes.pdf>

5.5 - Additional Nutrients

Note: The Vitamins table can export a maximum of 6 vitamins to PIF Xml.

If a claim is made about a vitamin the nutrition information panel must include a declaration of the average quantity the substance

Vitamin Form: If the Vitamin is naturally occurring then enter "Naturally occurring" in this field.

Vitamins

Note: The Minerals table can export a maximum of 6 minerals to PIF Xml.

If a claim is made about a mineral the nutrition information panel must include a declaration of the average quantity the substance

Mineral Form: If the Mineral is naturally occurring then enter "Naturally occurring" in this field.

Minerals

Note: The Other Nutrient table can export a maximum of 3 nutrients to PIF Xml.

Other Nutrient or biologically active substances

Name	Average Quantity per serve	Unit of Measure	Average quantity per 100 g/mL	Unit of Measure	Range	% RDI per serve	Average Quantity per serve [2]	Unit of Measure

- Target Population

Specify target population for the product

Any other food

- Information about the food or product

- If Liquid

Liquid type

Specific gravity

Temperature

Temperature Unit of Measure

- If liquid concentrate - based on 100mL of product)

mL or L of water to add

Unit of Measure

to give mL or L of product

Unit of Measure

- If solid

Solid type

Solid, semi-solid or powder substance, intended for use in further preparation

Rehydration rate

mL or L of water to add

Liquid unit of measure

to give g or kg of rehydrated product

Unit of Measure

If solid substance, suspended in liquid is the product drained before use?

- Information about the nutrition information provided

Source or method used to develop the nutrition information

Laboratory analysis of the food

- If laboratory analysis:

Date of testing:

1/16/2026

% Ash:

1.200

% Moisture Qualifier

Not Applicable

% Moisture:

7.900

- Section Comment(s)

Comments

- Attachments

Attachments

Document

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User Guide 6. Claims

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=59>

6.1 - Nutrition, Health and Related Claims

User Guide 6.1 Nutrition, Health and Related Claims

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=59>

Are you making a Nutrition content and/or Health claim in relation to this product? (Y/N)

No

6.1.1 - Nutrient Profile Score

Category Information:

Category 1 - beverages

Category 2 - is for any food other than those included in Category 1 or 3

Category 3 - is for the following foods: cheese or processed cheese (with calcium content >320 mg/100 g)*; edible oil; edible oil spread; margarine; butter;

*All other cheeses (with calcium content =320 mg/100g) are classified as a Category 2 food.

Link to the NPSC on the FSANZ website

<https://www.foodstandards.gov.au/business/labelling/nutrition-health-and-related-claims/nutrient-profiling-scoring-criterion>

Category of food:

Score:

Attach a copy of the NPS calculation

Document	Notes
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Calculation information

The following information is required to calculate the nutrient profile score or a health star rating for a product. While you may not wish to calculate either of these for this product, the information may be required by your customer.

Fruit, vegetables, nuts and legumes (fvnl)

fvnl is fruits, vegetables, nuts and legumes including coconut, spices, herbs, fungi, seeds and algae (see S5-4 of Schedule 5).

To calculate fruit and vegetable (V) points the following information is required:

fvnl % non-concentrated

fvnl % concentrated

non-fvnl %

Protein

12.500

Dietary fibre

12.500

Comment(s)

Comments

Attachments

Attachments

Document	Notes
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6.2 - Front of Pack Labelling

User Guide 6.2 Front of Pack Labelling

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=63>

- Health Star Rating

If you wish to calculate a Health Star Rating for this product, follow this link.

Health Star Calculation Link

<https://www.healthstarrating.gov.au/calculator>

Health Star Category Information

Category 1 - Beverages other than dairy beverages

Category 1D - Dairy beverages

Category 2 - All foods other than those included in Category 1, 1D, 2D, 3 or 3D

Category 2D - Dairy foods other than those included in Category 1D or 3D

Category 3 - Oils and spreads, defined as follows: edible oil as defined in Standard 2.4.1; edible oil spreads as defined in Standard 2.4.2; margarine as defined in Standard 2.4.2; butter as defined in Standard 2.5.5

Category 3D - Cheese and processed cheese as defined in Standard 2.5.4 (with calcium content >320 mg/100 g)

6.3 - Certification, Endorsement and Other Claims

User Guide 6.3 Certification, Endorsement and Other Claims

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=64>

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.

6.3.1 - Nutrition and Health Logos and Symbols

User Guide 6.3.1 Nutrition and Health Logos and Symbols

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=65>

A Gluten Free claim can be made (Y/N)

No

If yes, how has this been validated/substantiated?

A Gluten Free logo will be used (Y/N)

No

Gluten Free Logo Certificates

Gluten Free Logo	Certificate Available? (Y/N)	Certificate Number	Certificate Expiry date
------------------	------------------------------	--------------------	-------------------------

If other, please list

The Glycaemic Index (GI) Foundation logo will be or can be used (Y/N)

No

If yes, what is the GI?

0.000

Certificate Available? (Y/N)

No

Certificate Number

NOT APPLICABLE

Certificate Expiry date

Will the "Be Treatwise" logo be used? (Y/N)

No

Other logo or symbol? (Y/N)

No

If yes, list logo or symbol name

6.3.2 - Religious

User Guide 6.3.2 Religious

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=66>

- Halal

Specify if suitable for Halal

Yes

A claim can be made

Yes

Specify Particular Claim

Halal certified

How has this been validated/substantiated?

Yes

Certificate Available?

Yes

Halal Certificate Table

Certifying Body	Certificate Number	Certificate Expiry date	Other Certifying Body
Islamic Co-ordinating Council of Victoria	0102BLMD12024C	1/23/2027	

Additional information

Endorsed by Halal certifying body

- Kosher

Specify if suitable for Kosher

Yes

A claim can be made

Yes

Specify Particular Claim

Kosher Certified

How has this been validated/substantiated?

Yes

Certificate Available?

Yes

Kosher Certificate Table

Certifying Body	Certificate Number	Certificate Expiry date	Other Certifying Body
Kosher Australia	KC#495913-1	8/1/2026	

Additional information

Endorsed by Kosher certifying body

6.3.3 - Dietary Choice

User Guide 6.3.3 Dietary Choice

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=67>

- Ovo-lacto-vegetarian

Specify if suitable for Ovo-lacto-vegetarian

Yes

A claim can be made

No

Specify Particular Claim

Suitable but not validated

How has this been validated/substantiated?

Suitable but not validated

Additional information

- Lacto-vegetarian

Specify if suitable for Lacto-vegetarian

Yes

A claim can be made

No

Specify Particular Claim

Suitable but not validated

How has this been validated/substantiated?

Suitable but not validated

Additional information

- Vegan

Specify if suitable for Vegan

Yes

A claim can be made

No

Specify Particular Claim

Suitable but not validated

How has this been validated/substantiated?

Suitable but not validated

Additional information

6.3.4 - Free

User Guide 6.3.4 Free

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=68>

- Hormone free

Specify if suitable for "Hormone Free"

No

A claim can be made

No

Specify Particular Claim

How has this been validated/substantiated?

Additional information

6.3.5 - Sustainability claim

User Guide 6.3.5 Sustainability Claims

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=68>

- Organic

Specify if suitable for Organic

No

A claim can be made

No

Specify Particular Claim

How has this been validated/substantiated?

Certificate Available?

No

Organic Certificate Table

Certifying Body	Certificate Expiry date	Other Certifying Body
-----------------	-------------------------	-----------------------

Additional information

- Biodynamic

Specify if suitable for Biodynamic

No

A claim can be made

No

Specify Particular Claim

How has this been validated/substantiated?

Certificate Available?

No

Biodynamic Certificate Table

Certifying Body	Certificate Expiry date	Other Certifying Body
-----------------	-------------------------	-----------------------

Additional information

- RSPO

Specify if suitable for RSPO

No

A claim can be made

No

Specify Particular Claim

How has this been validated/substantiated?

Certificate Available?

No

Certifying Body

Other Certifying Body

Certificate Expiry date

Other Certificate Expiry date

Additional information

- Rainforest Alliance

Specify if suitable for Rainforest Alliance

No

A claim can be made

No

Specify Particular Claim

How has this been validated/substantiated?

Certificate Available?

No

Rainforest Alliance Certificate Table

Certifying Body	Certificate Expiry date	Other Certifying Body
-----------------	-------------------------	-----------------------

Additional information

6.3.6 - Animal welfare

User Guide 6.3.6 Animal Welfare

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=69>

- Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme

No

A claim can be made

No

Specify Particular Claim

N/A

How has this been validated/substantiated?

N/A

Certificate Available?

No

Animal Welfare Certificate Table

Certifying Body	Certificate Expiry date	Other Certifying Body
Additional information		

- Marine Stewardship

Specify if suitable for Marine Stewardship

No

A claim can be made

No

Specify Particular Claim

How has this been validated/substantiated?

Certificate Available?

Marine Stewardship Certificate Table

Certifying Body	Certificate Expiry date	Other Certifying Body
Additional information		

- Dolphin Friendly

Specify if suitable for Dolphin Friendly

No

A claim can be made

No

Specify Particular Claim

How has this been validated/substantiated?

Certificate Available?

Dolphin Friendly Certificate Table

Certifying Body	Certificate Expiry date	Other Certifying Body
Additional information		

- Sow stall free

Specify if suitable for Sow stall free

No

A claim can be made

No

Specify Particular Claim

How has this been validated/substantiated?

Certificate Available?

Certifying Body

Other Certifying Body

Certificate Expiry date

Other Certificate Expiry date

Additional information

- Free range

Specify if suitable for Free Range

No

A claim can be made

No

Specify Particular Claim

How has this been validated/substantiated?

Certificate Available?

Free Range Certificate Table

Certifying Body	Certificate Expiry date	Other Certifying Body
Additional information		

6.3.7 - Other claims

User Guide 6.3.7 Other

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=71>

- Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients

No

A claim can be made

No

Specify Particular Claim

N/A

How has this been validated/substantiated?

N/A

Additional information

- Derived from a natural process without chemical modification

Specify if suitable for Derived from a natural process without chemical modification

Yes

A claim can be made

Yes

Specify Particular Claim

N/A

How has this been validated/substantiated?

N/A

Additional information

N/A

Specify if suitable for Additional Claim

No

Additional Claim

A claim can be made	Claim	How has this been validated/substantiated?	Certificate Available?	Certifying Body	Other Certifying Body	Certificate Expiry date	Additional information
No							

Comment(s)

Comments

Attachments

Attachments

Document	Notes
Blue lake Milling Dimboola May Add On-23.01.2027.pdf	HALAL VALID JAN 2027
KOSHER - HE MALT WHEAT FLOUR.pdf	KOSHER VALID AUG 2026

7.0 - Shelf life

User Guide 7. Shelf Life

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=72>

- Product as supplied

Type of date mark applied

Best Before

- Date marking guide

Link to the AFGC Date Marking Guide

<https://afgc.org.au/nutrition-and-regulation/regulation-and-resources/food-labelling-and-allergens/>

Specify Shelf Life

12

Period

Months

- Storage

Temperature control required during storage?

Yes

Relates to terms in the Australian Cold Chain Guidelines

If yes:

Never Warmer than

°C

20

Time out of Refrigeration (hh:mm)

- Transport

Temperature control required during transport?

No

Relates to terms in the Australian Cold Chain Guidelines

- Product once in use

Specify Shelf Life

7

Period

Days

- Storage

Temperature control required during storage?

Yes

Relates to terms in the Australian Cold Chain Guidelines

If yes:

Never Warmer than

°C

20

Time out of Refrigeration (hh:mm)

- Transport

Temperature control required during transport?

No

Relates to terms in the Australian Cold Chain Guidelines

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

- Comment(s)

Comments

- Attachments

Attachments

Document

Notes

8.0 - Traceability

User Guide 8. Traceability

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=74>

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

Type of primary coding - Unit

Date Code, Product Code, Batch Number

Method of Coding -Unit

BEST BEFORE DATE

Location of Code - Unit

Bottom of bag

No. of characters in code - Unit

7

Eg of code format - Unit

03 JUL 27

Code translation - Unit

BEST BEFORE: 03 JUL 27

-SHIPPER (if applicable)

Type of primary coding - Shipper

Method of Coding - Shipper

Location of Code - Shipper

No. of characters in code - Shipper

Eg of code format - Shipper

Code translation - Shipper

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

Comment(s)

Comments

Attachments

Attachments

Document

Notes

9.0 - Measurement Marking

User Guide 9. Measurement Marking

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=76>

If AQS used, what is the statistical variance in the fill measurement?

Net Weight

Package

Package size

15.000

Unit of Measure

kg

Attachments

Attachments

Document

Notes

10.0 - Potential Safety Hazards

User Guide 10. Potential Safety Hazards

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=78>

Hazards

Are there any potential hazards associated with the product? (Y/N)?

No

If yes, specify if the hazards occur during:

Classification

Is the product classified as either a Dangerous Good or a Hazardous Good?

No

A Dangerous Good or a Hazardous Good?

If dangerous good, select the class of dangerous good for transport purposes:

If the Safety Data Sheet (SDS) is on a website, specify the webpage URL:

If not, please provide the SDS as an attachment to this PIF.

Comment(s)

Comments

Attachments

Attachments

Document	Notes
10746_202011114182871241_SDS MALTED CEREALS.pdf	

User Guide 11.1 Product Packaging

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=80>

11.1 - Product Packaging

Is the product packaged?

Yes

- Packaging stewardship

Is your business a signatory to the Australian Packaging Covenant or other packaging stewardship program?

Australian Packaging Covenant

- SPG

If yes, have you met Sustainable Packaging Guidelines (SPG) reporting requirements?

Yes

Link to Sustainable Packaging Guidelines

<https://apco.org.au/sustainable-packaging-guidelines>

- Sealing

What is the method of sealing the primary packaging?

Sew

What is the method of sealing the Secondary packaging?

Sew

- Tamper evident

Is the packaging tamper evident?

Yes

Nature of feature

Sewed on multiwalled paper bag

- Colour

Is packaging clear or coloured to assist with monitoring potential product contamination?

Yes

Pack Size

Pack size:

15,000

Unit of Measure

kg

Dimensions (external)

- Primary Pack

Height

Height
750.000

Unit of Measure

mm

Width

Width

505.000

Unit of Measure

mm

Depth

Depth

140.000

Unit of Measure

mm

Weight

Weight

200.000

Unit of Measure

g

Primary Pack Name

MULTIWALLED PAPER BAG

- Secondary Pack

Height

Height

Unit of Measure

Width

Width

Unit of Measure

Depth

Depth

Unit of Measure

Weight

Weight

Unit of Measure

Secondary Pack Name

11.1 - Packaging Materials

Packaging Materials List

Material	Packaging Materials	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?	Description of Packaging Type - Packaging Format	Further detail	Recycling: Specify coding number	Recycle content %
Multiwalled Paper Bag	Paper - Multi wall	Yes	Supplier confirmation	No	Bag	Craft paper/LLDPE/Craft paper	80% Recyclable	80.000

Section Comment(s)

Comments

Attachments

Attachments

Document

Notes

SPEC - BLM0026 PLAIN BROWN 25KG.pdf

APCO_membership_certificate.pdf

11.2 - Pallet Configuration

User Guide 11.2 Pallet Configuration

https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=81

Is the product delivered on a pallet?

Yes

Gross weight of loaded pallet (kg)

640.000

Stack height of loaded pallet (cm)

120.000

Specify the type of pallet (material)

Wood

What is the pallet pattern?

Row

Number of units per shipper

1

Number of shippers per pallet

40

Number of layers per pallet

7

Section Comment(s)

Comments

6 LAYERS * 6 BAGS + 4 BAGS ON TOP = 40 BAGS PER PALLET OF 7 LAYERS

Attachments

Attachments

Document

Notes

12.0 - Specifications for Compliance - Organoleptic

User Guide 12. Specifications for Compliance

https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=83

User Guide 12.1 Organoleptic Specifications

https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=84

e.g.: flavour, colour, aroma, texture

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International standards. Where a supplier's 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.

Organoleptic Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Provided?	How often provided?
Colour, Flavour and Aroma	Typical flavour, aroma, texture, free from any objectional taints	Visual & Sensory	No	N/A	Yes	Once a year

Sub Section Comment(s)

Comments

Attachment(s)

Attachments

Document

Notes

12.2 - Specifications for Compliance - Physical

User Guide 12.2 Physical Specifications

https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=84

e.g.: particle size, shape, specific gravity, foreign object detection systems - e.g.: metal detector, sieves, magnets, filters

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International standards. Where a supplier's 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.

Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Provided?	How often provided?
Sieve	Pass through 0.25 mm -0-4%	Inhouse	Yes	Per Batch	Yes	Per Batch
	Tray: 96-100%	Inhouse	Yes	Per Batch	Yes	Per Batch
Foreign matter/Infestation	target level nil	Inhouse	No	N/A	Yes	Annually
Metal detection	Metal detector limits Ferrous: 2.5mm, Non Ferrous: 2.5mm, Stainless Steel:	Inhouse	No	N/A	Yes	Annually

Sub Section Comment(s)

Comments

Attachment(s)

Attachments

Document

Notes

12.3 - Specifications for Compliance - Microbiological

User Guide 12.3 Microbiological Specifications

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=84>

e.g.: standard plate count, yeasts & moulds, coliforms, salmonella, listeria

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International standards. Where a supplier's 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.

Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Provided?	How often provided?
coliforms	<1000 cfu per gram	externally sourced NATA accredited laboratory	No		Yes	Annually
Salmonella	not detected in 25g	externally sourced NATA accredited laboratory	No		Yes	Annually

Sub Section Comment(s)

Comments

Attachment(s)

Attachments

Document

Notes

12.4 - Specifications for Compliance - Chemical

User Guide 12.4 Chemical Specifications

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=84>

e.g.: pesticide residue screen, antibiotic residue screen, heavy metal screen, aflatoxins screen, salt, acid, pH, moisture, brix, water activity

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International standards. Where a supplier's 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.

Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	How often provided?	C of C Provided?	How often provided?
Moisture	Max 8%	Calibrated NIR	Yes	Per Batch	Yes	Per Batch
Deoxynivalenol	100ug/kg, CODEX std	AOAC or Equivalent	No	Annual validation	Yes	Annual validation
Total Aflatoxin (B1,B2,G1,G2)	4ug/kg, CODEX std	AOAC or Equivalent	No	Annual validation	Yes	Annual validation

Sub Section Comment(s)

Comments

Attachment(s)

Attachments

Document

Notes

#127.pdf

Mycotoxin validation 2026

13.0 Company Specific Requirements

User Guide 13. Company Specific Requirements

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=84>

Company Specific Comment(s)

Comments

Company Specific Attachment(s)

Attachments

Document

Notes

14.0 Extra Comments and Attachments

User Guide 14. Extra Comments and Attachments

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=85>

Extra Additional Comments

Comments

Extra Additional Attachments

Attachments

Document

Notes

User Guide 15. Summary of Statements and Claims

<https://configdata.hamilton-grant.com/default/uploads/PIF-V6-User-Guide-Latest.pdf#page=85>

IMPORTANT: This is a summary of product information provided in more detail in previous sections of this PIF™. This summary may not convey an complete understanding of the product. Refer to each relevant section of the PIF™ for the complete information

Statement or Claim

	Statement or Claim
Ingredients list	WHEAT:100%
Characterising Component	Malt Wheat Flour
Characterising Component Percentage	100.000%
Allergens	Are there allergens formulated into the product? - Yes
Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
Cross Contact Allergens - Where 'May be present' statement is indicated, Provide the precautionary allergen statement	May be present gluten cereals
Cross Contact Allergens - Where no VITAL assessment conducted, you may provide a precautionary statement	
Novel Foods	No Novel Food(s) Declared.
List of Permitted Novel Foods	
Nutritive Substances	No Nutritive Substance(s) Declared.
Genetically Modified (GM) Food	No GM Ingredients Declared.
List of GM Ingredients	
List of GM Additives and/or Processing Aids	
GM Cross Contact	No GM Cross Contact Ingredients Declared.
List of GM cross contact ingredients	
Quarantine treatment applied	No Quarantine Treatments Declared.
List of ingredients and treatments	
Palm Oil	No Palm Oil or Derivatives Declared
Classification of the Type of Palm Oil	
Nanotechnology	
% Australian content	100.000
Royal Jelly	
Advisory statement	
Display field for Allergens	Wheat (including its hybridised strain) irrespective of whether it contains gluten
Cross contact allergens ANZ	Malt Wheat Flour: Cereals (including hybridised strains thereof) if they contain gluten - Barley
Cross contact allergens International	
VITAL outcome	"May be present" statement is required
High level health claim.	
General level health claim.	
Self Substantiated general level health claim.	
Nutrition Content Claim	
GI logo	
Be Treatwise	

Statement or Claim	
Other logo or symbol	
Gluten free logo	
Gluten free logo, Other	
Kosher Claim	Kosher Certified
Halal Claim	Halal certified
Vegan	Suitable but not validated
Ovo-lacto-vegetarian	Suitable but not validated
Lacto-vegetarian	Suitable but not validated
Hormone Free	
Biodynamic	
RSPO	
Organic	
Rainforest Alliance	
Marine Stewardship	
Dolphin Friendly	
RSPCA Approved Farming Scheme	N/A
Sow stall free	
Free range	
Additional Claim	
Derived from naturally occurring ingredients	N/A
Derived from a natural process without chemical modification	N/A

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