[Release] **PIF26-02090 SPRINK**

Workflow

Requestor **ROCHELLE**

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

Company Details Assign to **ROCHELLE**

Draft Creation By **User Entry**

Created/Received Date **25/05/2026**

Product Information Form

AUSTRALIAN FOOD & GROCERY COUNCIL

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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.

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PIF Document Status	Company Document Number
Final	**132004-PS-12**
Issue Date	Issue Number
12/09/2025	**17**
Name Approved by	Title Approved by
Rochelle Colaco	**Product Information & Compliance Coordinator**

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

Product Name **SPRINK**

1.1 Company Information

Load from Company Records **1**

Company Logo

BAKELS
BAKERY INGREDIENTS SINCE 1904

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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

IP-08-09/07/2025



2. Product Information

Product Name	**SPRINK**
Product Code	**132004**
Product Description	**Light brown coloured oily liquid**
Suggested Labelling Description	**Vegetable oil release agent in aerosol container**
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	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)	Characterising Component (%)	Food Standards Code Additive No or EC (as applicable)	Permitted class name
I		Canola Oil	NS	66.49		
Characterising Component (Y/N) - **Y** Non GM variety used - **Y**						
I	butane, propane	Propellant	NS			
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
FA		Emulsifier	NS		322 Soy Lecithin	Emulsifier
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						
FA		Antioxidant	NS		307	Antioxidant
Characterising Component (Y/N) - **N** Non GM variety used - **Y**						

Ingredient List **Canola Oil (66.49%), Propellant (butane, propane), Emulsifier (322 (soy lecithin)), Antioxidant (307).**

Addition Check **0.000**

Code Standards Compliance

This product complies with the Australia New Zealand food Standards Code; and in addition to the information provided specifically in this form, and without limitation to compliance with any other part of the Code, the product complies with the following Standards where applicable:

Standard 1.4.1 - Contaminants & Natural Toxicants **Y (Yes)**

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 **Y (Yes)**

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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

Y (Yes)

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)
Canola Oil	NS	Australia
Propellant	NS	Australia
Emulsifier	NS	United States
Antioxidant	NS	Australia

Is the Product to be sold in Australia?

Y (Yes)

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

95.000

Comments

Made in Australia from local and 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

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)

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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)**
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)**

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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 Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Labelling exemption text	Source Name	Derivative name	Other - Proportion (%) of Derivative in Product:
Emulsifier	Soybean	No Exemption No Labelling Exemption	Emulsifier	Soy lecithin	NS

Is the allergen a substrate or feedstock in a metabolic process which results in this product? (Y/N) - **N**
Is there an exemption in the ANZ Food Standards Code Schedule 9 for this material? (Y/N) - **N**

Allergens to be declared:

Type	Values
Allergen ANZ	Emulsifier Soybean

Comments **Contains: soy**

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)? **N (No)**

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

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?
Y (Yes)

Specify Type	-	Amount added	Unit of Measure
307	**Approximately**	**200.000**	**3 (mg per kg)**

Alcohol (Residual) and ethanol

Present?
N (No)

Added fats and oils

Animal

Present?
N (No)

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Vegetable

Present?
Y (Yes)

Specify types of fats and oils

Canola Oil/Rapeseed Oil	Has fatty acid composition been altered?
☑	**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)
N (No)

Any Other Component

4.1 Novel Foods

If assessed:

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

4.2 Food Produced using Gene Technology

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Comments **GM LABELLING IS NOT REQUIRED**

4.3 Quarantine Information (no responses in section)

5. Nutrition Information

Nutrient List

Nutrition Details

Note: Complete Energy and Nutrient tables below. For Ingredients and flavours, only the average quantity per 100g/100mL is required to be completed.

Energy

Energy -	-	**Average Quantity per 100 g/mL** **3567** **kJ**	**Average Quantity per 100 g/mL (optional)**

Nutrients

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

		Average Quantity per 100 g/mL
Protein, total (g)	**Less than or <**	**1**
- Gluten		
Fat, total (g)		**93.5**
-saturated (g)		**8.4**
-trans (g)		**0**
-polyunsaturated (g)		
-monounsaturated (g)		
Cholesterol (mg)		
Carbohydrate (g)		**6.3**
-sugars (g)	**Less than or <**	**1**
Dietary fibre, total (g)		
Sodium (mg)	**Less than or <**	**5**
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
2 (Solid substance, suspended in liquid)

If solid substance, suspended in liquid; Specify if the product is drained before use **N (No)**

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Information about the nutrition information

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

Laboratory analysis of the food
☑

Other commercial software
☑

If laboratory tested; Specify Date of testing
1/04/2025

% Ash:
0.400

-
2 (Less than or <)

% Moisture:
0.050

6.1 Nutrition, Health and Related Claims

Are you making a Nutrition content and/or Health claim in relation to this product? (Y/N)
N (No)

6.1.2 Nutrient Profile Score (NPS) or Health Star Rating (HSR) calculation information (no responses in section)

6.3 Certification, Endorsement and Other Claims

This table is to be completed to provide information to assist your customer to determine the suitability of the product for use in certain products or to make certain claims.

Claim Type

6.3.1 Nutrition and Health Logos and Symbols

Gluten Free

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)

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Additional information
Kindly contact Australian Bakels for updated certification

Kosher

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

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

Additional information
Kindly contact Australian Bakels for updated certification

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**	**Plant based oil**

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**	**Plant based oil**

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**	**Plant based oil**

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

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Specify if suitable for Biodynamic
No

Claim can be made?
No

RSPO

Specify if suitable for RSPO
No

Claim can be made?
No

Rainforest Alliance

Specify if suitable for Rainforest Alliance
No

Claim can be made?
No

6.3.6 Animal welfare

Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme
No

Claim can be made?
No

Marine Stewardship

Specify if suitable for Marine Stewardship
No

Claim can be made?
No

Dolphin Friendly

Specify if suitable for Dolphin Friendly
No

Claim can be made?
No

Sow stall free

Specify if suitable for Sow stall free
No

Claim can be made?
No

Free range

Specify if suitable for Free Range
No

Claim can be made?
No

6.3.7 Other

Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients
No

Claim can be made?
No

Derived from a natural process without chemical modification

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Specify if suitable for Derived from a natural process without chemical modification
No

Claim can be made?
No

Additional Claim

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
18

Period
Months

Temperature control required during storage?
N (No)

Temperature control required during transport?
N (No)

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 18 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
☑

Method of Coding
Inkjet

Location of Code
Bottom of can

Example of code format
MFG 09 AUG 2021 14:27
BEST BEFORE 09 FEB 2023

Code translation
MFG DD MMM YYYY HH:MM BEST BEFORE DD MMM YYYY

SHIPPER (if applicable)

Type of primary coding

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Date Code

Batch Number

Method of Coding	Location of Code
Inkjet	**Side of carton**

Example of code format	Code translation
MFG 09 AUG 2021	**MFG DD MMM YYYY**
BEST BEFORE 09 FEB 2023	**BEST BEFORE DD MMM YYYY**

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

Comments **Date coding is printed on the bottom of the can**

9. Measurement Marking

Package size	Unit of Measure
450.000	**g**

10. Potential Safety Hazards

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

If yes, specify if the hazards occur during:

Transport	Handling	Storage	Disposal
☑	☑	☑	☑

Is the product classified as a Dangerous Good or a Hazardous Good? Y/N **Y (Yes)**

A Dangerous Good or a Hazardous Good? **1 (Dangerous Good)**

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

Class 2 Gases: compressed, liquified or dissolved under pressure 2.1; 2.2; 2.3 ☑

If the Safety Data Sheet (SDS) is on a website, specify the webpage URL **Kindly contact Australian Bakels for updated SDS**

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

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?

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Link to Packaging Covenant[click here]

Sealing

What is the method of sealing the primary packaging?

What is the method of sealing the Secondary packaging?

Tamper evident

Colour

Pack Size

Pack size:	Unit of Measure
450.000	**g**

Dimensions (external)

Primary Pack

Height	Unit of Measure
284.000	**mm**

Width	Unit of Measure
65.000	**mm**

Depth	Unit of Measure
65.000	**mm**

Pack Name
Recyclable tinplate aerosol can and cap

Secondary Pack

Height	Unit of Measure
199.000	**mm**

Width	Unit of Measure
133.000	**mm**

Depth	Unit of Measure
288.000	**mm**

Pack Name
Cardboard Carton

11. 1 Packaging Materials

Materials List

Materials List	Tinplate	Corrugated Board	Is the material(s) used in the packaging for this product approved for direct food contact?	Are engineered nanoparticles present?	Can	Box	Further details information
Recyclable tinplate aerosol can and cap	Y		Y	N	Y		Recyclable
Carton		Y		N		Y	Recyclable

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Comments **Carton 6 x 450g cans.**

11.2 Pallet Configuration

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

Gross weight of loaded pallet (kg) **672.000**

Stack height of loaded pallet (cm) **134.000**

Specify the type of pallet (material)

Wood

☑

What is the pallet pattern?

Number of units per shipper	Number of shippers per pallet	Number of layers per pallet
6	**168**	**4**

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	Golden coloured slightly hazy oily liquid	Visual	N	N
Odour	Mild vegetable flavour, Characteristic Bland Canola	Sensory	N	N

12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Crimp diameter	26.9 - 27.1mm	Measurement	N	N
Crimp depth	4.5 - 4.8 mm	Measurement	N	N
Can pressure	450-550 kPa	In house method	N	N
Spray rate	15 - 20g/10sec	Measurement	N	N

12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Total Viable Aerobic Count	<100cfu/g	M2.1	N	N

12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Specific Gravity	0.915-0.920g/ml	Hydrometer	N	N

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13. Company Specific

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

14. Extra Comments and Attachments

Extra Additional Comments	**This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ Food Standards and Regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.**

15. Summary of Statements and Claims

Summary of Statements and Claims

Type	Values
Ingredients List	Canola Oil (66.49%), Propellant (butane, propane), Emulsifier (322 (soy lecithin)), Antioxidant (307).
% Australian content	95.000
Characterising Component	Canola Oil
Characterising Component Percentage	66.490
Allergens	Are there allergens formulated into the product? - Yes.
Display field for Allergens	Emulsifier Soybean
Cross Contact Allergens	No potential Cross Contact Allergens listed.
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.
Kosher Claim	Kosher certified
Halal Claim	Halal certified
Vegan	Suitable
Ovo-lacto-vegetarian	Suitable
Lacto-vegetarian	Suitable

16. Checklist

PIF Status	**Final**
Summary of Attachments	
Empty Mandatory Field	

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