



Nutritional values	
Energy	199kJ 47kcal
Protein	0.5g
Carbohydrate	10.5g
of which sugars	10.5g
Fat	trace
of which saturates	trace
Fibre	trace



# PIF, PEAL & Allergen Management

September 12, 2023



AUSTRALIAN  
**FOOD &  
GROCERY**  
COUNCIL



Protein	100ml	25g
Carbohydrate	contains	com
of which sugars	199kJ	
Fat	47kcal	1
of which saturates	0.5g	
Fibre	10.5g	
	10.5g	
	trac	
	tra	
	t	



# Welcome and introductions

Duncan Craig

Director, Nutrition and Regulation

Australian Food & Grocery Council



AUSTRALIAN  
FOOD &  
GROCERY  
COUNCIL

# Program

TIMING	TOPIC	SPEAKER
9.00 – 9.05	Welcome and Introductions	Duncan Craig, AFGC
9.05 – 9.25	PEAL Overview	Derek Castles, FSANZ
9.25 – 9.45	Allergen management & labelling for PEAL	Georgina Christensen, Allergen Bureau
9.45 – 10.05	PIF, PEAL & Allergen Management	Fiona Fleming, AFGC
10.05 – 10.25	Q & A session	Duncan Craig to facilitate - All speakers
10.25 – 10.30	Wrap & close	Duncan Craig, AFGC

# Housekeeping

- Webinar is being recorded
- Copy of presentation will be made available
- Submit questions through 'Q&A'



Portion	100ml	250
Nutritional values	contains	com
Energy	199kJ	
	47kcal	
Protein	0.5g	
Carbohydrate	10.5g	
of which sugars	10.5g	
Fat	trac	
of which saturates	tra	
Fibre	t	



# PEAL overview

Derek Castles

Labelling and Information Standards

Food Standards Australia New Zealand



**FOOD STANDARDS**  
Australia New Zealand  
Te Mana Kounga Kai - Ahitereiria me Aotearoa

# Plain English Allergen Labelling

New labelling requirements coming into force soon

---

Derek Castles

September 2023

# About us

---

- We are an Australian statutory agency within the Australian Government Health portfolio
- Our main function is to develop and administer the Australia New Zealand Food Standards Code (the Code)
- The Code is a legislative instrument, that is given effect by state and territory or New Zealand laws
- FSANZ is not responsible for enforcement

# What must be declared



**Cereals** wheat, barley, rye, oats, and hybrids)



**Fish**



**Crustacean**



**Mollusc**



**Milk**



**Peanut**



**Egg**



**Lupin**



**Soybean**



**Sulphites** (added >10ppm)



**Sesame**



**Nine tree nuts:**

Almond, Brazil nut, Cashew, Hazelnut, Macadamia, Pecan, Pine nut, pistachio Walnut



# What is Plain English Allergen Labelling (PEAL)?

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- New labelling requirements
- Intended to make allergen information clearer and more consistent
- Will require a specific format and location on food labels using specific, simple, plain English terms

# What is not changing

---

PEAL

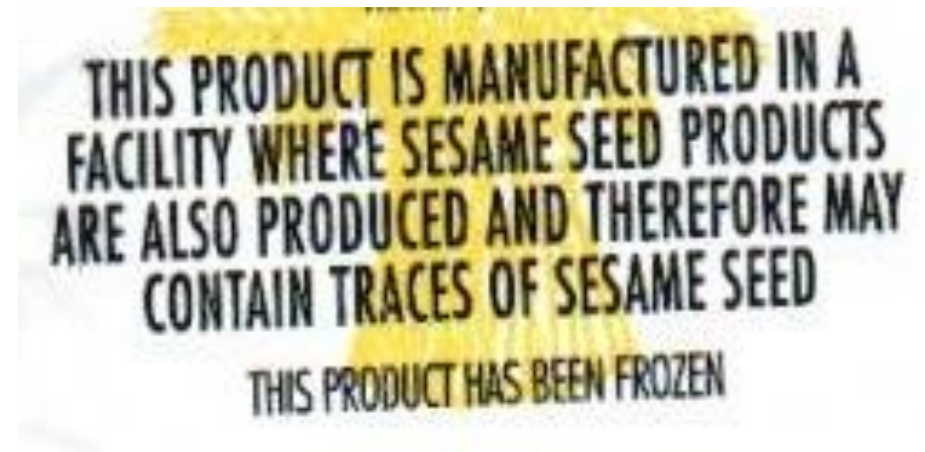
≠

PAL

# Precautionary Allergen Labelling (PAL)

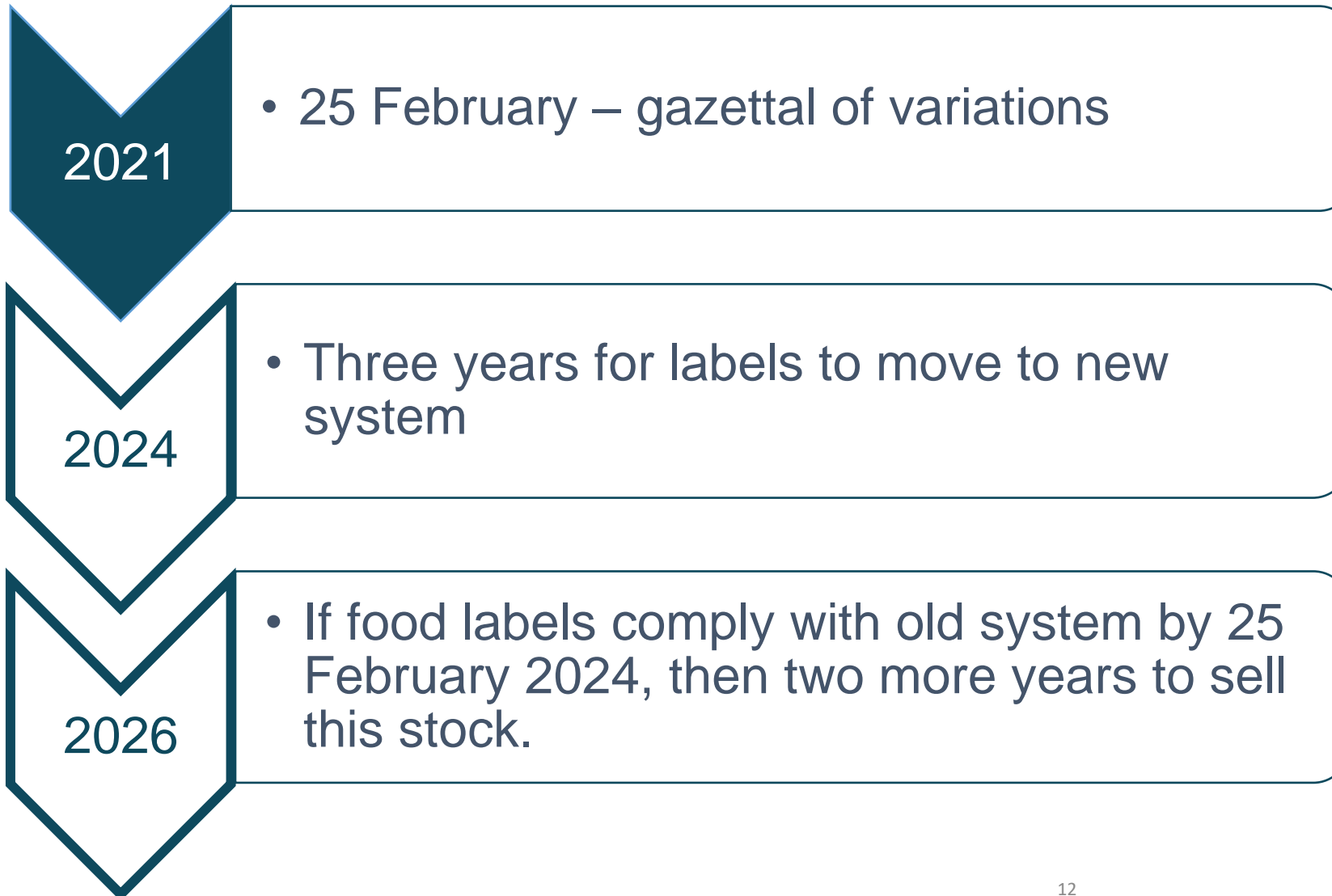
---

‘May contain...’ statements are not regulated by the Code



Not covered by this presentation.

# When changes have to be made

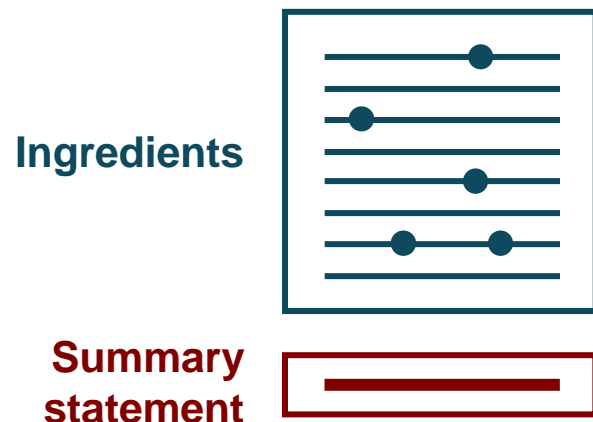


# PEAL requirements



# Location – packaged food

- Allergen declared for each ingredient in statement of ingredients. Processing aids containing allergens to be declared with the relevant allergen.
  - e.g. ‘*processing aids (wheat, egg)*’
- Summary statement that summarises allergens in foods, starting with ‘*Contains*’.

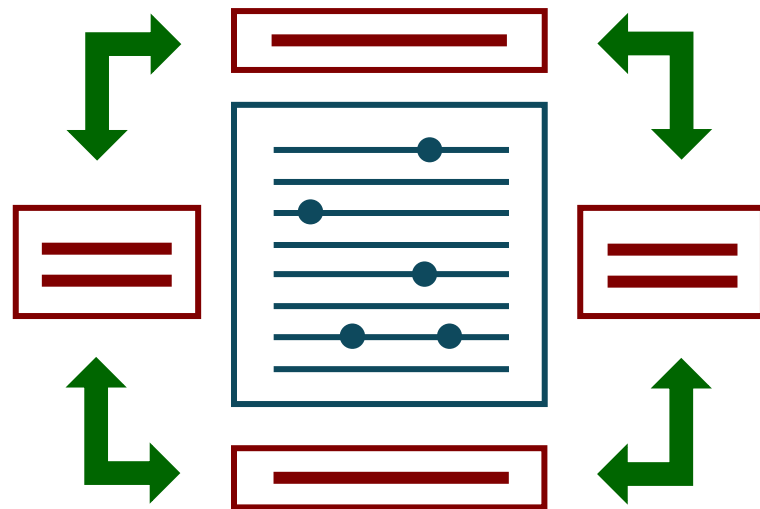


**Summary statement next  
to statement of ingredients  
in same field of view**

**+ distinctly separated**

# Location – packaged food

- Allergen declared for each ingredient in statement of ingredients. Processing aids containing allergens to be declared with the relevant allergen.
  - e.g. ‘*processing aids (wheat, egg)*’
- Summary statement that summarises allergens in foods, starting with ‘*Contains*’.



Summary statement next  
to statement of ingredients  
in same field of view

+ distinctly separated

# Format – packaged food

---

## In statement of ingredients, declarations must:

- be in bold font
- have bold font contrasting distinctly with other text
- have a size of type no less than that of other text

E.g.

onion, maltodextrin (**wheat**), **peanut** oil

Distinct contrast

Type size

bolding

## Summary statement:

- in bold font contrast distinctly with other text in statement of ingredients
- size of type same as for declarations in statement of ingredients



# Terminology

## Required names must be used for declarations

- required names listed in Schedule 9
- for some allergens, required names differ between the statement of ingredients and summary statement
- both plural and singular versions can be used

## Some of the required names in Schedule 9



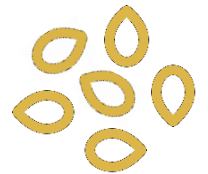
**Milk**



**Egg**



**Sulphites**



**Sesame**



**Fish**



**Crustacean**



**Mollusc**



**Soy  
Soya  
Soybean**



**Lupin**



**Peanut**

# Required names for tree nuts

---



**Almond**



**Brazil nut**



**Cashew**



**Hazelnut**



**Macadamia**



**Pecan**



**Pine nut**



**Pistachio**



**Walnut**

Generic  
ingredient  
name **'nut'**  
removed

# Required names for cereals



Wheat



Barley



Rye



Oats

<b>Statement of Ingredients</b>	<b>Wheat</b>	<b>Barley, Rye, Oats</b>
<b>Summary Statement</b>	<b>Wheat, Gluten</b>	<b>Gluten</b>

# Applying PEAL in certain situations

---

**Foods not required to bear a label**

**Foods sold to caterers**

**Foods exempt from statement of ingredient**

- small packages
- individual portion packs
- single ingredient foods

**Foods for special medical purposes**

**Infant formula for special dietary use**

Declare  
using  
required  
name

Declare  
allergen  
and PEAL  
does not  
apply

# Further information on PEAL

<https://www.foodstandards.gov.au/industry/labelling/Pages/Allergen-labelling.aspx>

## Other organisations:

National Allergy Council – consumer and food service,  
AFGC, Allergen Bureau – industry guidance  
Allergy and Anaphylaxis Australia, Allergy NZ – consumer information



[www.foodstandards.gov.au](http://www.foodstandards.gov.au)



Food.Standards



@FSANZnews



foodstandardsanz

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Protein	100ml	250
Carbohydrate	contains	com
of which sugars	199kJ	
Fat	47kcal	
of which saturates	0.5g	
Fibre	10.5g	



# Allergen Management & Labelling for PEAL

Georgina Christensen

VITAL Coordinator

Allergen Bureau

Allergen  
Bureau



# Allergen Bureau

**Allergen Labelling: are  
you ready for the  
February 2024 PEAL  
cutoff?**

**PRESENTED BY:**  
Georgina Christensen

Informing the  
food industry



# Summary

- Free Resources & Helpline for Allergen Management and Labelling
- Take care with labelling cereals containing gluten (including gluten free claims) & tree nuts
- Use the VITAL Program to determine PAL statements & show due diligence



# Allergen Bureau

## Our Membership

- Membership based organisation established to provide food industry with rapid responses to questions about allergen risk management in food ingredients & manufactured foods
- Pre-competitive, 'not-for-profit', Allergen Bureau directors provide voluntary, unpaid services.
- Great example of cooperation amongst competitors in the food industry

Become a member

Global Member



Full Members



- ALDI Stores
- BBF Hull Limited
- SoFine Foods

# Vision & Mission

**Vision:** A trusted food supply for allergen sensitive consumers around the world.

**Mission:** Lead the global food industry in best practice allergen management, sharing information that builds trust and transparency that supports allergen sensitive consumers to make informed choices.

**Allergen**  
Bureau



# Key Changes Due To PEAL

- Required names: mandatory specified names for allergens
- Molluscs & individual (specified) tree nuts to be declared
- Focus on wheat and gluten as substances of concern
- 'Contains' summary statement is required
- Format and location requirements for the allergen declaration



PEAL  
Updates

# How Much Time Do We Have?

Standard 1.2.3	Information requirements – warning statements, advisory statements and declarations
----------------	---

Schedule

FSC138  
25 Feb 2021

[3.5] of the Schedule.

The transition period is the period of time that commences on 25 February 2021 and ends on 25 February 2024.

The post-transition period is the period of time that commences 26 February 2024 and ends on 26 February 2026.



- PEAL regulation started 25 Feb 2021
- Food can be sold with either old or new allergen labelling up to 25 Feb 2024
- Food packaged & labelled with old allergen info before 26 Feb 2024 may still be sold until 26 Feb 2026
- Affects **foods for retail sale & foods for caterers**
- see [www.foodstandards.gov.au](http://www.foodstandards.gov.au)

# Consistency is our most powerful tool in allergen labelling

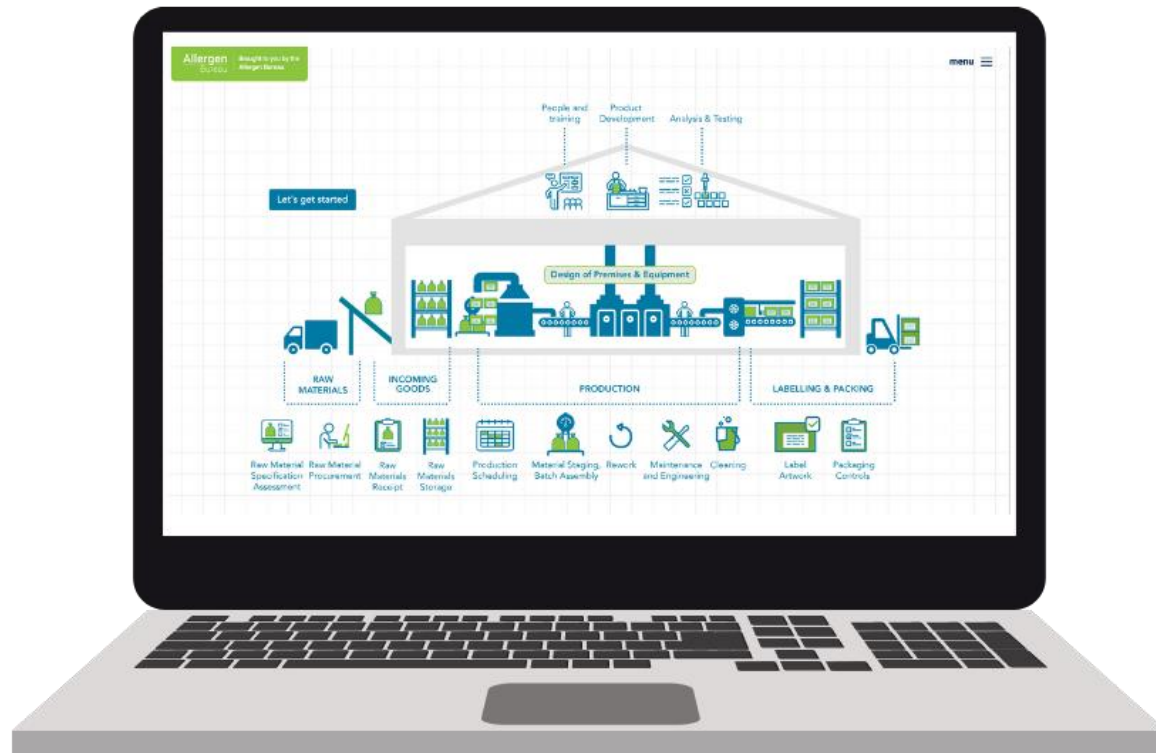
- The Allergen Bureau promotes consistent allergen labelling
- PEAL clearly defines how allergens should be declared
- Check guidance for all other aspects of allergen labelling (e.g. precautionary allergen labelling)
- Regulations vs voluntary



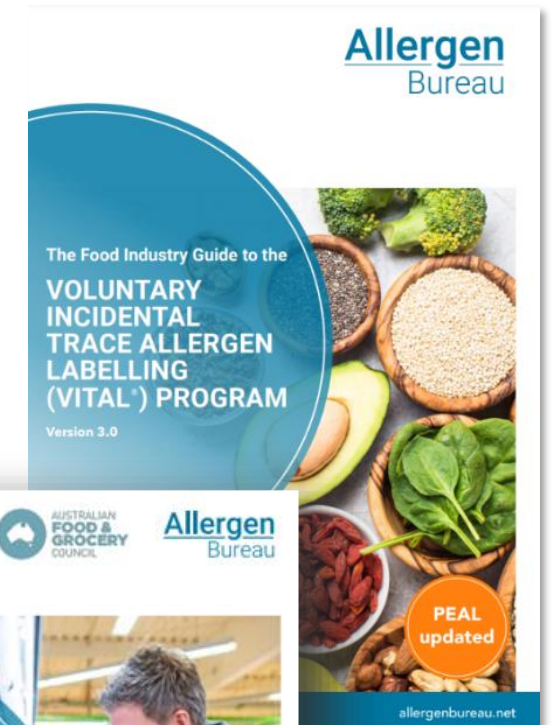
PEAL  
Updates

# Resources for Industry

Access them all via the Allergen Bureau website



**Allergen**  
Bureau



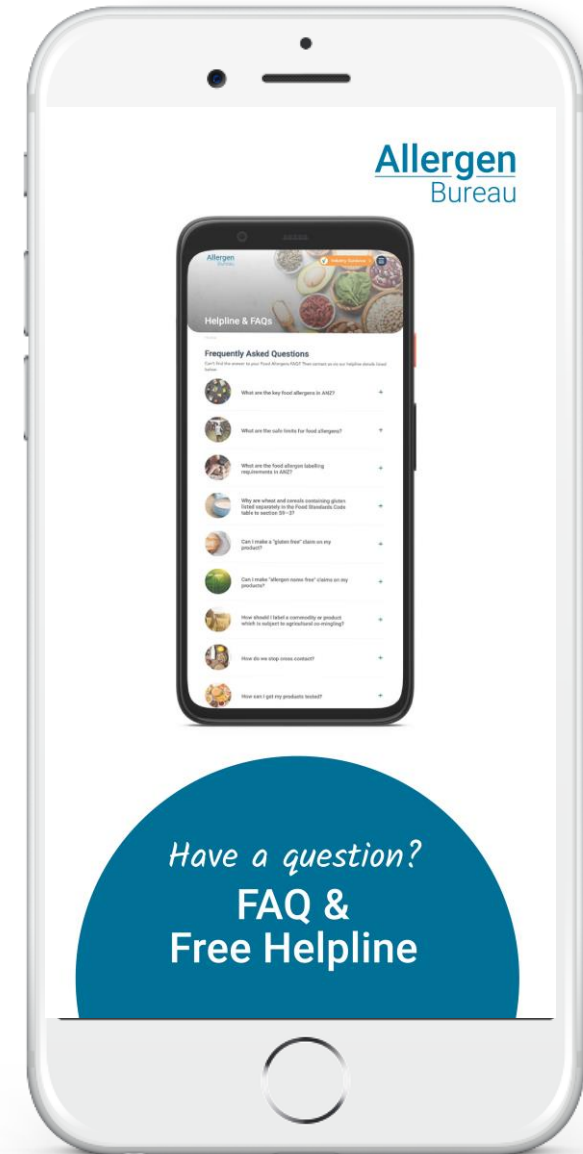
# Free Helpline

- Allergen labelling
- Allergen management
- The VITAL Program
- VITAL Online
- “Curly” questions!

Email: [info@allergembureau.net](mailto:info@allergembureau.net)

Phone: +61 437 918 959 (International)

**Allergen**  
Bureau



# FAQ: Precautionary Allergen Labelling (PAL) Statements







The Allergen Bureau's VITAL  
(Voluntary Incidental Trace Allergen  
Labelling) Program is a standardised  
allergen risk assessment process for  
food industry



Trial VITAL  
Online  
today



Developed **by industry for industry** and is adopted  
on a voluntary basis

# Which PAL Statement (as per FIGAML)?

May be present:

---

VITAL Program

May contain:

---

Other risk assessment (also  
permissible under the VITAL  
Standard)

# Recommended Labelling Format – PAL Statement

## Ingredients

Vegetable oil, vinegar, sugar, tomato paste, capsicum, salt, **egg** yolk, thickener (1412), **almonds**, parmesan cheese (**milk**), garlic, **wheat** flour, flavour (**wheat** maltodextrin, **sesame** oil), antioxidant (320).

**Contains: egg, almond, milk, wheat, gluten, sesame.**

**May be present: peanut.**

## FORMAT:

- **May be present: allergen x, allergen y.**
- Bold font
- Same typeface and text size as used for the required names in the Statement of Ingredients



# Recommended Labelling Format – PAL Statement

## Ingredients

Vegetable oil, vinegar, sugar, tomato paste, capsicum, salt, **egg** yolk, thickener (1412), **almonds**, parmesan cheese (**milk**), garlic, **wheat** flour, flavour (**wheat** maltodextrin, **sesame** oil), antioxidant (320).

**Contains: egg, almond, milk, wheat, gluten, sesame.**

**May be present: peanut.**

## LOCATION of PAL statement

- Separately from, but next to, the summary statement
- Below the Summary Statement
- Where there is no Summary Statement, then place below the Statement of Ingredients



# Recommended Labelling Format – PAL Statement

## Ingredients

Vegetable oil, vinegar, sugar, tomato paste, capsicum, salt, **egg** yolk, thickener (1412), **almonds**, parmesan cheese (**milk**), garlic, **wheat** flour, flavour (**wheat** maltodextrin, **sesame** oil), antioxidant (320).

**Contains: egg, almond, milk, wheat, gluten, sesame.**

**May be present: peanut.**

## TERMINOLOGY

Required names set out in Column 3 of the table to section S9-3 (FSC) + 'gluten' where present

Declare individual allergens wherever possible

Use singular terms



# FAQ: Tree Nuts & PAL

Allergen  
Bureau



I know that I need to declare specific tree nuts, but do I need to declare specific tree nuts in a PAL Statement? Is “May be present: tree nuts.” OK?



# Tree Nut Allergy

- Some people are allergic to one or more tree nuts but it is unusual to be allergic to all tree nuts
- Hence it is important for consumers to understand **which tree nuts** are present





# Declaring Tree Nuts

- Tree nuts required names: cashew, pistachio, pecan, walnut, almond, Brazil nut, hazelnut, macadamia, pine nut. (the table to S9-3, ANZFSC)
- Mandatory requirement to declare intentionally added tree nut by their required name in the
  - statement of ingredients; and
  - summary statement.

## Ingredients

coconut, **pecans, almonds**

**Contains: pecan, almond.**



# Cross Contact from Tree Nuts

- Cross contact from tree nuts may be due to ingredients or processing.
- A **thorough risk assessment** must be completed, and all cross contact should be eliminated.
- Where this is not possible, they should be reduced to the minimum amount and controlled and managed at that level.
- Declare in a precautionary allergen labelling (PAL) statement using required names

For example:

**May be present: cashew, walnut.**

**May be present: other tree nuts (cashew, walnut).**



# Tree Nuts

- What are the scenarios where stating 'Tree nuts' is appropriate?
  - thorough documented risk assessment; and
  - all or most tree nuts are present or could be present.



# Tree Nuts in the PAL Statement

## Ingredients:

Oats, glucose syrup, **almond** meal, honey, coconut.

Contains: **gluten, almond.**

May be present: **cashew, walnut.**

## Ingredients:

Oats, glucose syrup, **almond** meal, honey, coconut.

Contains: **gluten, almond.**

May be present: **other tree nuts (cashew, walnut).**

## NOTES:

Thorough allergen risk assessment  
Declare individual tree nuts wherever possible in the PAL statement.  
Consider: is this clear for the consumer?



**Gluten-free claims**

**Declaring cereals  
Containing Gluten & PAL**

**Allergen**  
Bureau



# Gluten-free claims

- Gluten free requirements are unchanged by PEAL
- “Gluten free” is a nutrition content claim in *Standard 1.2.7 Nutrition, Health and related claims* (ANZFSC) and Competition and Consumer Act 2010 prevents misleading and deceptive conduct
- Foods with a gluten free claim must not contain **detectable gluten**, oats, or cereals containing gluten that have been malted, or products of such cereals (ANZFSC)



# Cereals Containing Gluten

## Substances of Concern

- **Wheat** (wheat and its hybrids including spelt)
- **Gluten** (wheat, rye, barley, oats and their hybrids)



### Mandatory declarations

<i>Column 1</i>	<i>Column 3</i>	<i>Column 4</i>
<i>Food</i>	<i>Required name for declarations in a statement of ingredients</i>	<i>Required name for other declarations "Contains" statement</i>
Any of the following cereals (including hybridised strains thereof) <b>if they contain *gluten:</b>		
barley	barley	gluten
oats	oats	gluten
rye	rye	gluten
wheat (including its hybridised strain) <b>irrespective of whether it contains gluten</b>	wheat	(a) wheat; and (b) <b>if gluten is present - gluten.</b>



# Determining of a Cereal Contains Gluten

- P24-25 of FIGAML
- Industry best practice
  - Review supplier information
  - Understand the ingredient processing
  - Validation which may include specialized laboratory analysis, in addition to methods for quantitative allergen analysis
  - Monitoring

If you are  
unsure if  
gluten is  
present,  
assume that  
it is!

## Due Diligence Principles

*Apply due diligence principles and take all practical precautions or measures to determine if gluten is present or not including reviewing supplier information, understanding the ingredient processing, testing, and monitoring*

Food	Required Name (Statement of Ingredients)	Other declaration (Summary Statement)	If present as a cross contact allergen: Precautionary Allergen Labelling (PAL) Statement
<b>Wheat (which contains gluten)</b>	Wheat	Wheat, gluten.	Wheat, gluten.
	Ingredients: ... wheat flour... Contains: wheat, gluten.		May be present: wheat, gluten.
<b>Wheat (derived from wheat but does not contain gluten)</b>	Wheat	Wheat	Wheat
	Ingredients: ... wheat starch... Contains: Wheat.		May be present: wheat.

# Examples Provided...



See FIGAML for more examples of how to declare allergens in the statement of ingredients and summary statement.

**Ingredients**  
wheat gluten  
**Contains: wheat, gluten.**

**Ingredients**  
spelt (wheat)  
**Contains: wheat, gluten.**

**Ingredients**  
triticale (wheat, rye)  
**Contains: wheat, gluten.**

# ANALYTICAL TEST FOR OATS

General Gluten definition = prolamin + glutelin

Wheat Gluten definition = gliadin

Barley Gluten definition = hordein

Rye Gluten definition = secalin

Oat gluten definition = avenin

- **Gluten kit** – detects prolamins from wheat, rye and barley (they do not detect oats)
- **Competitive gluten kit** – detects wheat, rye and barley in products which have undergone fermentation or been hydrolysed– do not detect oats
- **Oat protein kit** – only detects gluten from oats

# Allergen Management



# ALLERGEN RISK REVIEW WEBSITE



- detailed information & guidance for conducting an allergen risk review
- includes each aspect that an allergen risk review should address
- use 'Factory Map' to navigate (see next slide)
- updated regularly

[info.allergenbureau.net](http://info.allergenbureau.net)



Raw Materials Step 1 of 15

# Specification assessment

Raw material specifications should be checked thoroughly to obtain a clear understanding of the allergen status of ingredients, raw materials and processing aids. Investigating the allergens status of raw materials is essential to preventing allergens being unknowingly added to a product.

A risk review is the process of assessing raw material specifications. It involves having confidence in supplier information, identifying the presence intentionally added allergens, and understanding the form and concentration of cross contact allergens.

A VITAL risk assessment for a recipe should only be conducted after the allergen status of each ingredient and processing aid is fully understood.

# Allergen Risk Review website (Specification Assessment)

1. Understand the regulatory requirements
2. Obtain specifications for every material
3. Seek confidence in supplier information
4. Having trouble getting information?
5. Identify intentionally added allergens
6. Identify cross contact allergens
7. Quantify cross contact allergens
8. Particulates and readily dispersible material



# THANK YOU

---

CONTACT US:



[info@allergenbureau.net](mailto:info@allergenbureau.net)

[www.allergenbureau.net](http://www.allergenbureau.net)



Nutritional values	
Energy	199kJ 47kcal
Protein	0.5g
Carbohydrate	10.5g
of which sugars	10.5g
Fat	trace
of which saturates	trace
Fibre	trace



# AFGC's Product Information Form - PIF & PEAL



AUSTRALIAN  
**FOOD &  
GROCERY**  
COUNCIL

Fiona Fleming

PIF Manager

Australian Food & Grocery Council

# Product Information Form (PIF) V6

- The PIF is a **tool** developed by the food industry in Australia and New Zealand to obtain and share information needed to meet obligations under **regulatory requirements** and industry codes regarding food ingredients and finished products in a **consistent** and **standardised** manner.
- PIF online or ePIF is a cloud-based platform to access, complete and share information held in PIF V6.0.



A close-up photograph of a small globe of the Earth resting on a white plate. Two hands are visible, one holding a silver fork and the other a silver knife, as if they are about to cut into the globe. The globe is centered on the Americas, with North and South America visible in shades of pink and yellow against the blue oceans. The background is dark and out of focus.

**Companies source a wide variety of ingredients and products globally on a daily basis**

# THE FOOD REGULATORY SYSTEM



**SOUND  
INFORMATION**



Nutritional values	
Energy	199kJ 47kcal
Protein	0.5g
Carbohydrate	10.5g
of which sugars	10.5g
Fat	trace
of which saturates	trace
Fibre	trace



Why is the PIF important for your organisation?

# Why is PIF V6.0 important for your organisation?



- ✓ Regulatory content for compliance
- ✓ Streamlines product information
- ✓ Integrity
- ✓ **One true source**
- ✓ Searchable
- ✓ **Secure** information access and sharing within a business
- ✓ Use information for other applications

# Why is PIF V6.0 important for your organisation?

- ✓ Collecting the information
- ✓ Collating the information
- ✓ Assessing the information
- ✓ Storing the information





# PIF content

**Document Control** – PIF & Company

**Section 1** - Company Information

**Section 2** - Product Information

**Section 3** – Composition Information

❖ VITAL & International Allergens

**Section 4** – Foods Requiring Pre- Market Clearance

**Section 5** – Nutrition Information

**Section 6** – Claims

HELPING INDUSTRY  
TURN DATA INTO  
INFORMATION.



A F G C  
Authorised  
Food Data  
System®



Product Information Form (PIF™) V6.0  
Regulatory Map

# PIF content

- Section 7** – Shelf life
- Section 8** – Traceability
- Section 9** – Measurement Marking
- Section 10** – Potential Safety Hazards
- Section 11** – Packaging
- Section 12** – Specifications for Compliance
- Section 13** – Company Specific Requirements
- Section 14** – Extra comments & Attachments
- Section 15** – Summary of Statements & Claims
- Section 16** - Checklist

HELPING INDUSTRY  
TURN DATA INTO  
INFORMATION.



A F G C  
Authorised  
Food Data  
System®



Product Information Form (PIF™) V6.0

Regulatory Map



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# How the PIF works in practice – Allergen management

# PIF & allergens - how it works in practice

Type of PIF

Ingredient  
declaration  
[2.1]

Substances to  
be declared  
as allergens  
[3.2.1]

Cross contact  
allergens  
[3.2.2]

# Types of PIF



## Sample

This version of the PIF contains the least information and is intended to be used to convey basic information about a product to a customer



## Flavour

This version has been created specifically for flavours



## Ingredient

This version is designed for ingredients



## Retail ready

This version contains the most information and is intended for products that are ready for sale to the end consumer

Less information

More information

# Section 2.1 – Ingredient declaration

Product	Compound Ingredient	Ingredient	Allergen ANZ	Allergen International	X Contact Allergen	Novel	
<b>Muesli</b>	Cereal Mix	Wheat	Y	N	N	N	
		Oats	Y	N	N	N	
		Millet	N	N	Y	N	
	Nut Mix	Almonds	Y	N	N	N	
		Peanuts	Y	N	N	N	
		Walnuts	Y	N	N	N	
	Fruit Mix	Sultanas	N	N	N	N	
		Apple	N	N	N	N	
		Banana	N	N	N	N	
			Sugar	N	N	N	N



**OPTION 1**

# Section 2.1 – Ingredient declaration

Product	Compound Ingredient	Ingredient	Allergen ANZ	Allergen International	X Contact Allergen	Novel
<b>Muesli</b>		Cereal Mix	Y	N	Y	N
		Nut Mix	Y	N	N	N
		Fruit Mix	N	N	N	N



**OPTION 2**

# Section 2.1 – Ingredient declaration



Product	Compound Ingredient	Ingredient	Allergen ANZ	Allergen International	X Contact Allergen	Novel
<b>Muesli</b>	Cereal Mix	Wheat	Y	N	N	N
		Oats	Y	N	N	N
		Millet	N	N	Y	N
	Nut Mix	Almonds	Y	N	N	N
		Peanuts	Y	N	N	N
		Walnuts	Y	N	N	N
	Fruit Mix	Sultanas	N	N	N	N
		Apple	N	N	N	N
		Banana	N	N	N	N
		Sugar	N	N	N	N



# Section 2.1 – Ingredient declaration



Product	Compound Ingredient	Ingredient	Allergen ANZ	Allergen International	X Contact Allergen	Novel
<b>Muesli</b>	Cereal Mix	Wheat	Y	N	N	N
		Oats	Y	N	N	N
		Millet	N	N	Y	N
	Nut Mix	Almonds	Y	N	N	N
		Peanuts	Y	N	N	N
		Walnuts	Y	N	N	N
	Fruit Mix	Sultanas	N	N	N	N
		Apple	N	N	N	N
		Banana	N	N	N	N
		Sugar	N	N	N	N

## 2.1 – Ingredient declaration

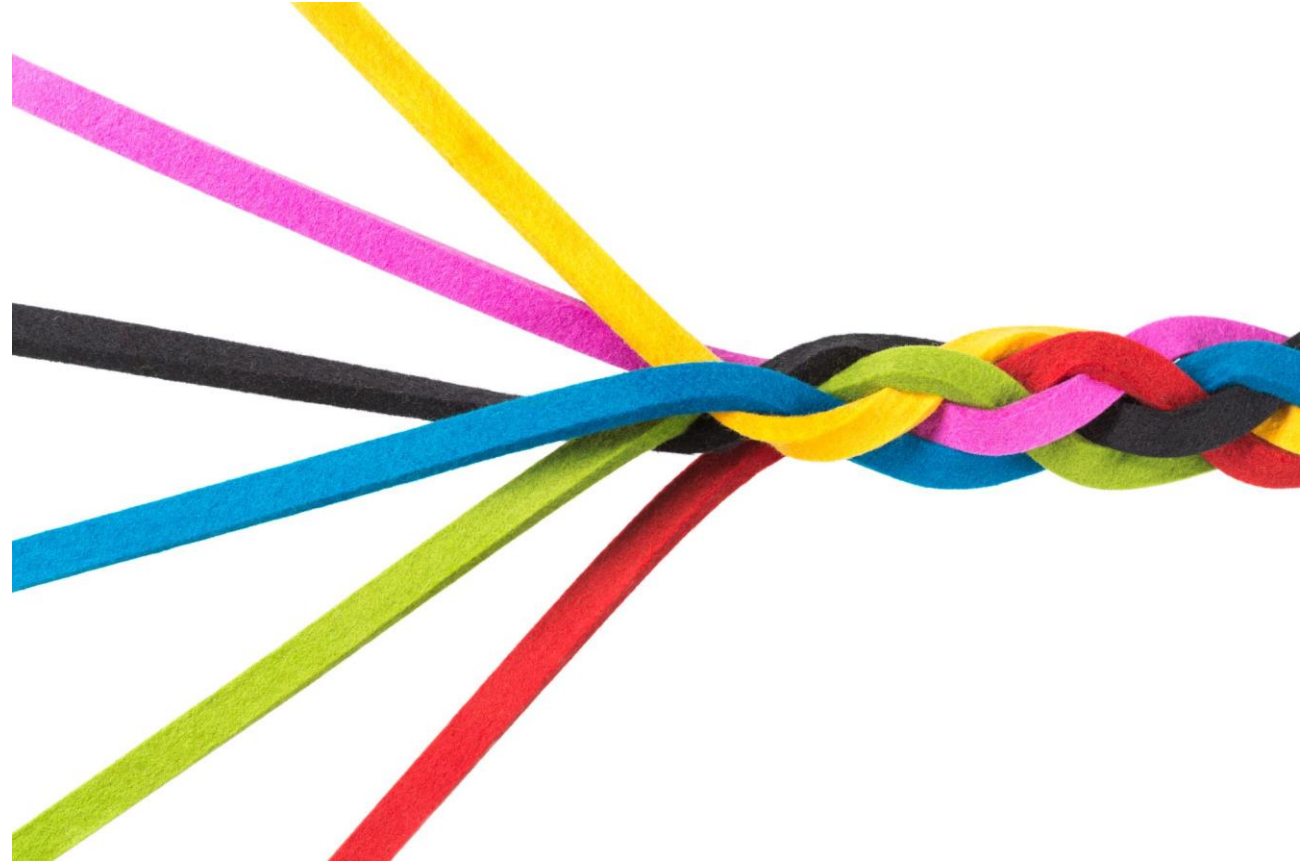


Product	Compound Ingredient	Ingredient	Allergen ANZ	Allergen International	X Contact Allergen	Novel
<b>Muesli</b>	Cereal Mix	Wheat	Y	N	N	N
		Oats	Y	N	N	N
		Millet	N	N	Y	N
	Nut Mix	Almonds	Y	N	N	N
		Peanuts	Y	N	N	N
		Walnuts	Y	N	N	N
	Fruit Mix	Sultanas	N	N	N	N
		Apple	N	N	N	N
		Banana	N	N	N	N
		Sugar	N	N	N	N



## 3.2.2 – Cross contact allergens

- Is the allergen present in the same facility?
- Is the allergen present on the same line?
- Is there likely to be the risk of cross contact from other sources - growing, harvesting, transport, storage, manufacturing facility?
- What procedures are in place to prevent cross contact where allergens are used in the same facility or present on the same line?
- Have you conducted, or do you wish to conduct a VITAL® risk assessment for cross contact allergens?



# THE AFGC PRODUCT INFORMATION FORM (PIF™ V6.0)



AFGC  
Authorised  
Food Data  
System®



**PIF RESOURCES & SUPPORT**

# How it works in practice – PIF Vendors



**Bizcaps**  
SOFTWARE



**HG** HAMILTON GRANT



**OAK BARREL**  
SOFTWARE  
EST: 2010

# PIF Support

- PIF V6.0 Support materials:
  - Dedicated webpage
  - User Guide
  - Regulatory Map
  - Webinars
  - User Directory
- Email support
- Vendor Technical Group

## PRODUCT INFORMATION FORM – VERSION 6

### NOTE: PIF V5 SHOULD NO LONGER BE USED

Product Information Form Version 5 (PIF V5) is no longer supported by the AFGC. PIF V5 contains information which is incomplete, and in some cases incorrect. Companies should replace all Version 5 PIFs with PIF V6 to be confident that the information they are storing and sharing about their products reflects current regulatory requirements.

ABOUT

RESOURCES

VENDORS

DIRECTORY

CONTACT

**THE PRODUCT INFORMATION FORM (PIF) IS AN INDUSTRY-AGREED QUESTIONNAIRE ORIGINALLY DEVELOPED BY THE FOOD INDUSTRY, FOR THE FOOD INDUSTRY IN AUSTRALIA AND NEW ZEALAND.**

The PIF allows companies to include a variety of information about food products and ingredients in a single document that meets information needs for legal and regulatory compliance in Australia and New Zealand, in a standardised manner.

PIF is an industry tool that can improve company efficiency and reliability in managing product specification and other related data when applied across the sector.

#### *Introducing PIF V6.0*

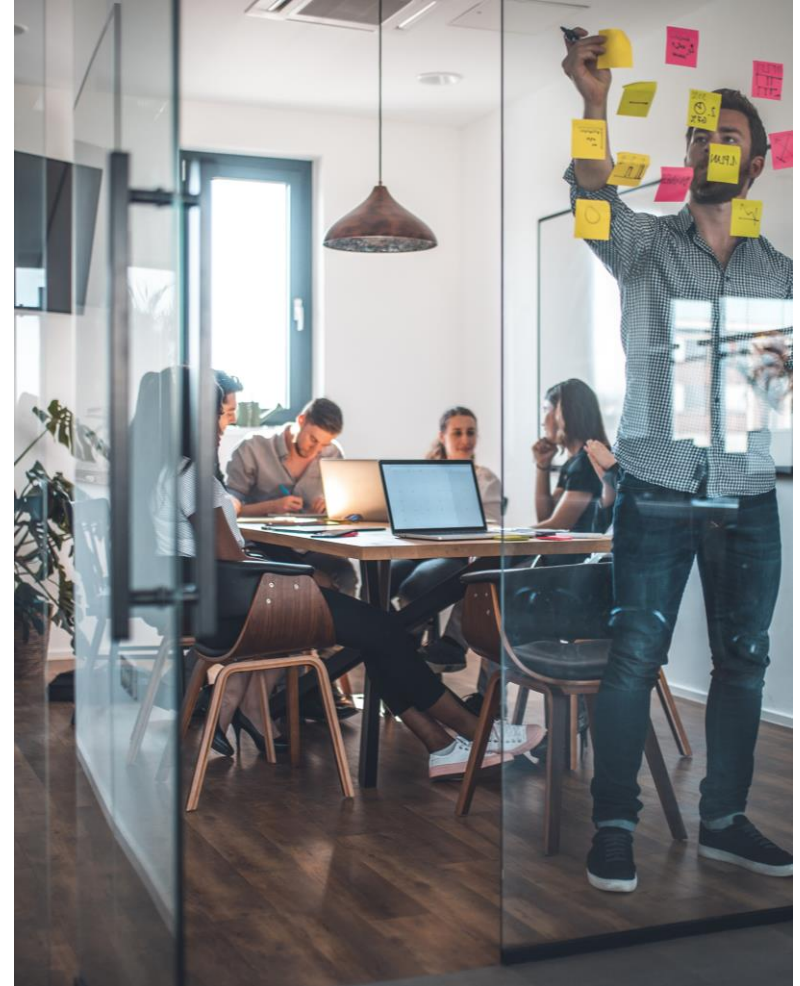
PIF V6.0 features updated content and has been translated to business-to-business software solutions. PIF V6.0 streamlines the process of recording and reporting product information via secure online portals, making it easier and faster to use.

Download the [PIF V6.0 brochure >>](#)



# PIF Implementation Group

- Implementation Roadmap
- Provide advice on improvements
- Agree on priorities
- Promote use and benefits of PIF V6





Nutritional values	
Energy	199kJ 47kcal
Protein	0.5g
Carbohydrate	10.5g
of which sugars	10.5g
Fat	traces
of which saturates	traces
Fibre	traces



# Changing the PIF

# Change Request Process


Change requester completes the PIF Enhancement Request Form



Change request is reviewed by the PIF Manager, PIF Vendors and PIF Implementation Group



The change required is then costed and timing of change agreed



Data Dictionary is updated and changes logged as complete in the register



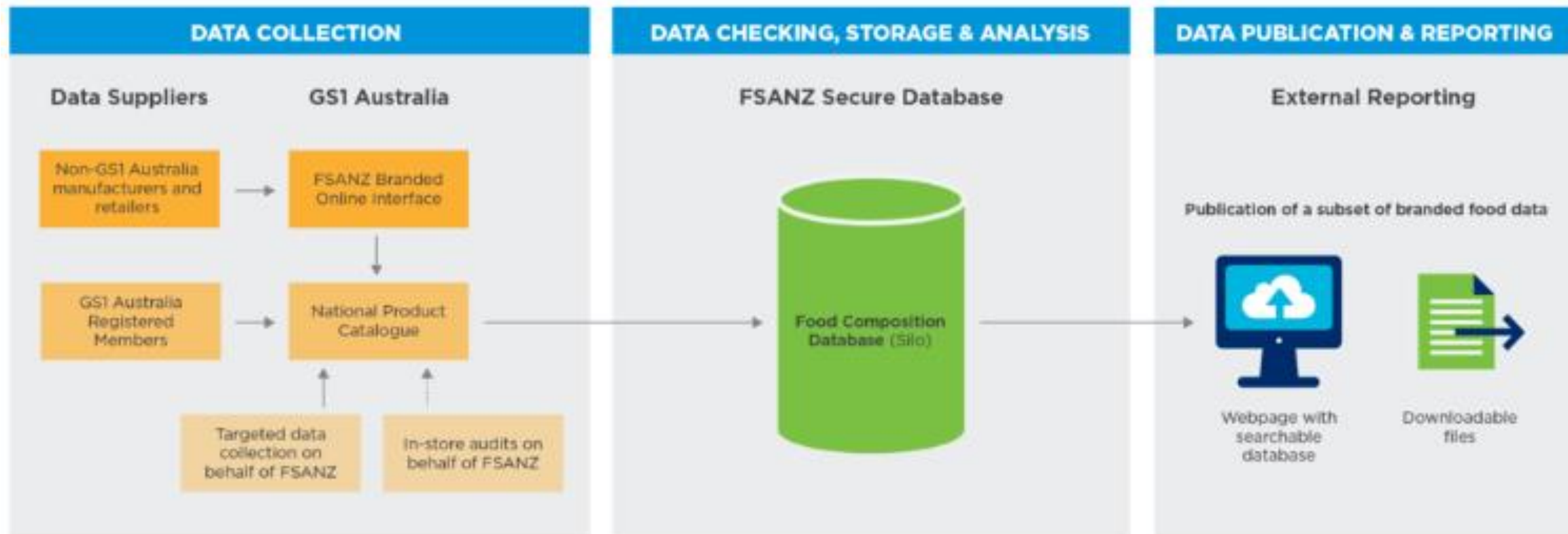
Nutritional values	
Energy	199kJ 47kcal
Protein	0.5g
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of which sugars	10.5g
Fat	traces
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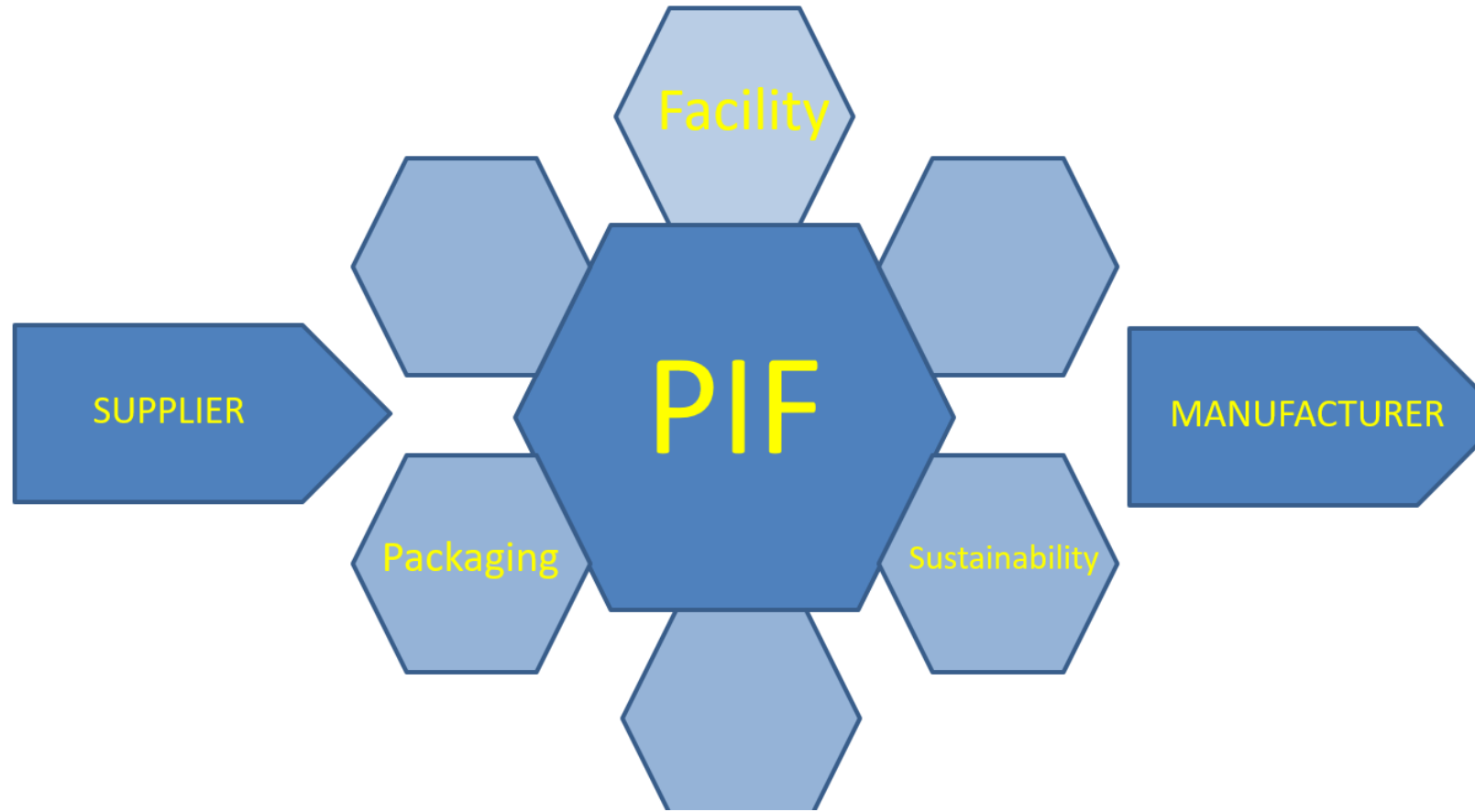
# The Future



# FSANZ Branded Food Database



# PIF – the Future





...ition

...ical values	100ml	250
	contains	con
Energy	199kJ	1
	47kcal	
Protein	0.5g	
Carbohydrate	10.5g	
of which sugars	10.5g	
Fat	trac	
of which saturates	tra	
Fibre	t	



# PANEL Q & A





Nutritional values	
Energy	199kJ 47kcal
Protein	0.5g
Carbohydrate	10.5g
of which sugars	10.5g
Fat	traces
of which saturates	traces
Fibre	traces



# Thankyou

SCAN ME



*PIF Manger*  
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