



AUSTRALIAN
**FOOD &
GROCERY**
COUNCIL



Product Information Form V6.0

December 2018

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A SHORT HISTORY OF THE PIF

- 2003-2005ish.- AFGC developed a standardised Product Information Form for information transfer efficiency
- 2005-2013 – PIF V1 – V5 updates – Word to Excel
- 2013 Decision to update to on-line format
- 2013 – 2017 – System Design
 - Basic Functionality and Content (significant update)
 - Organisations – Partnerships with Vendors
 - Role definition – AFGC determines PIF content, Vendors deliver
 - Commercial Arrangements – AFGC licenses Vendors, Vendors provide PIF service – create, store, transmit, secure
- 2017 PIF Launched
- 2018 2018 PIF System enhancement – testing and roll out



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Drivers of PIF Development

Business Efficiency

- ever growing need for info. exchange
- Regulatory compliance – company details, CoOL, NIP, allergens
- Product support – additional product specifications
- Customer Service – market differentiation

And greater consumer demand for

- Information on all aspects of food production and nature
- Accountability - impact on wellbeing and wider environment
- Demonstrating social license to operate



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Drivers of PIF Development

Standards and protocols are required for:

- **information integrity** – agreed standards and definitions for data accuracy and currency to provide absolute confidence and trust in the system for data users – businesses, customers and consumers alike
- **information storage** – robust IT systems and security to protect data from adverse impacts (hacking, natural disasters), and
- **information access** – user friendly access for end-users of all types of the information is critical to maximise the value of data.



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The PIF Universe

- The Australian Food and Grocery Council
- Three “Vendors”
 - Bizcaps Software
 - Oakbarrel Software
 - Hamilton Grant
- The food industry – suppliers, manufacturers, customers
- (consumers)

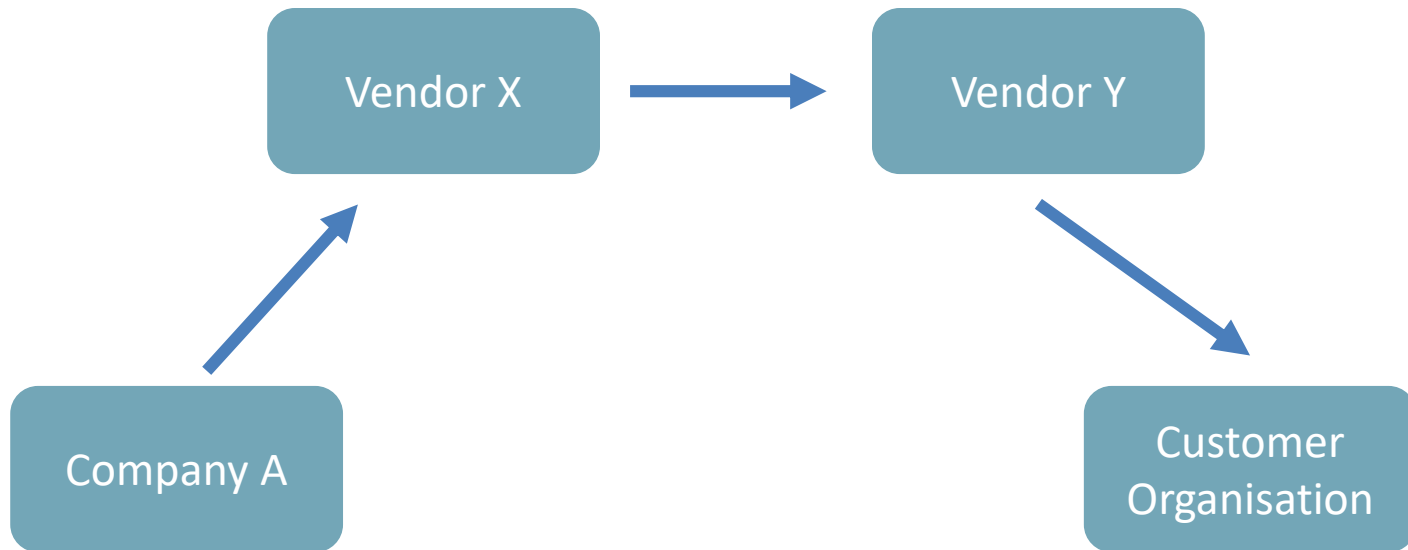


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The PIF Universe – basic function

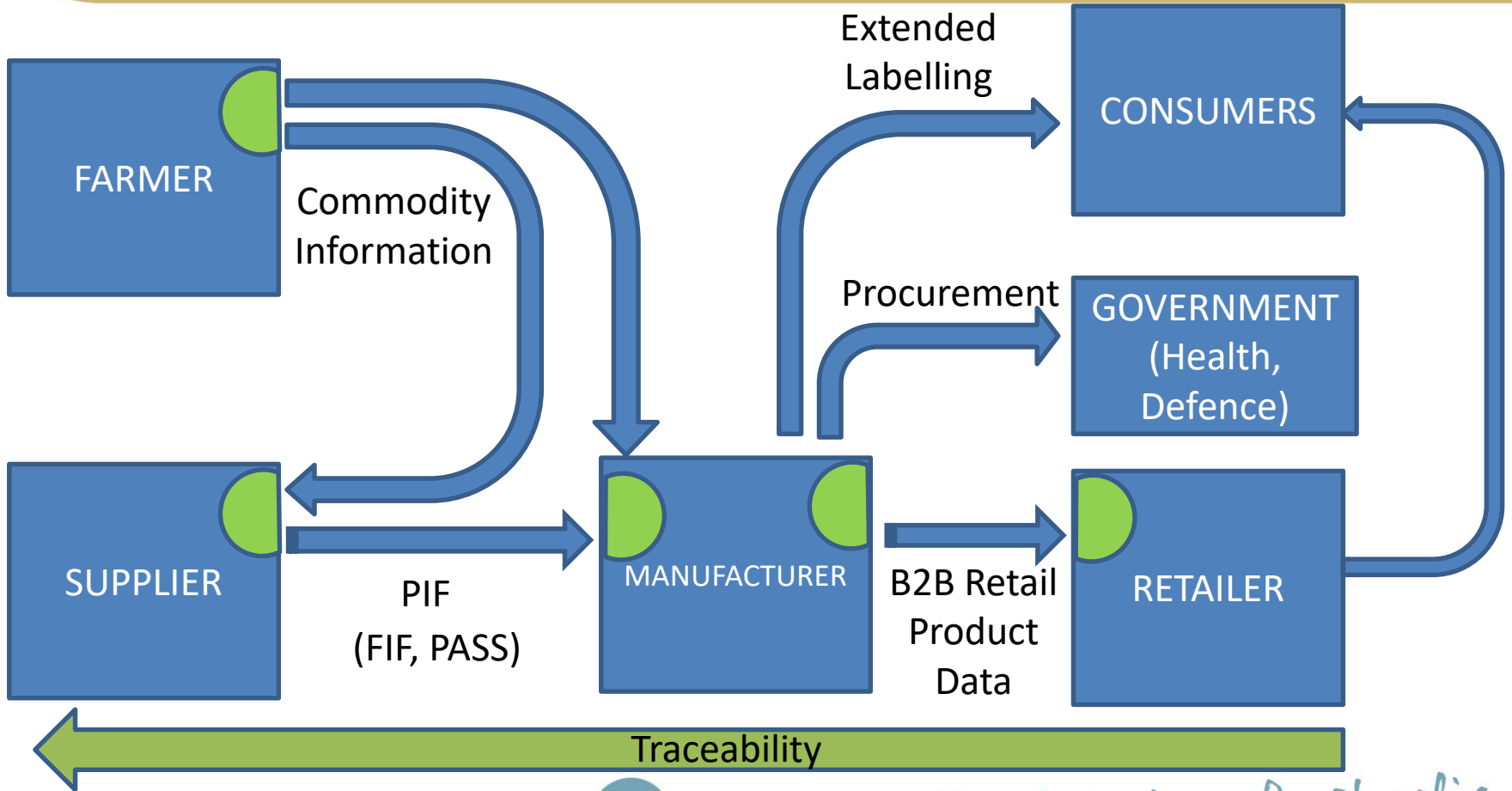


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The PIF Universe





The PIF Players – roles and responsibilities

AFGC

- Maintain integrity of PIF system
 - Functional specification – remains fit for purpose
 - Content – updated in response to regulatory changes, market demands
 - User support – training and reference material
 - Licence – appropriate Vendors

Vendors

- Meet license obligations
 - PIF functional specifications
 - User support – IT integration support as appropriate

Both

- System Enhancements – content and technical upgrades



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PIF Support – now and into future

- High visibility to AFGC Board – strong ongoing support
- Promotion to Industry and Industry Partners
- User support material, on-going training
- User Group support – Content review and update
- Vendor technical coordination
 - PIF system works seamlessly
 - Technical upgrades



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Information Transparency – it's global!

FULL DISCLOSURE



In our new post-truth reality, consumers require complete and total transparency from food and drink companies.

What's Happening in 2018?

Many consumers around the world lack trust in regulatory systems, manufacturers, and even their fellow humans. This compounds a pre-existing wariness about food and drink because of product recalls,

scandals, and suspicion about large companies. The convergence of skepticism extends and enhances the existing consumer interest in the origins of food and drink that has been present (in some markets) for the past decade.

French milk brand C'est qui le patron? (which translates to "Who's the boss?") surveyed 6,850 consumers online about half a dozen criteria from farm gate price to packaging in order to develop its product.



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PIF V6.0



**PIF
V6.0**

**HELPING INDUSTRY
TURN DATA INTO
INFORMATION.**



**AFGC
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Food Data
System®**

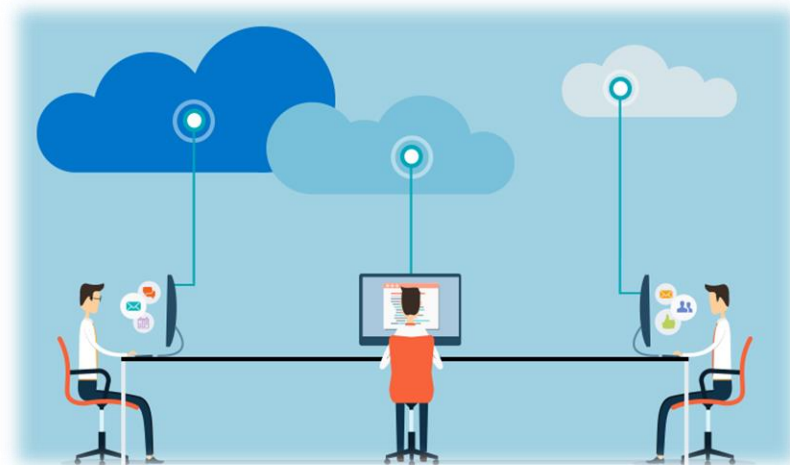
ePIF



**PIF
online**

FOOD INDUSTRY - PRODUCT INFORMATION FORM <small>VERSION 5.0 - released 15 May 2012</small>						
handle ANY OTHER allergenic substances listed below?						
<small>**Refer to VITAL procedure and decision tree. http://www.allergenbureau.net/vital/</small> 3.4.2 All columns must be completed WHERE HIGHLIGHTED						
ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY <small>Yes/No</small>	PRESENT ON SAME LINE <small>Yes/No</small>	SOURCE FOOD <small>The allergenic food from which ingredient is derived (e.g. wheat)</small>	DERIVATIVE NAME <small>Ingredient, additive or processing aid (e.g. maltodextrin)</small>	TOTAL PROTEIN** <small>protein level by VITAL, or specify "particulate"</small>	<small>mg/kg</small>
Cereals containing gluten & their products	Yes					
Crustacea & crustacea products	No					
Egg & egg products	<input type="checkbox"/> Yes <input type="checkbox"/> No					
Fish & fish products (inc mollusc & oils)						
Lupin & lupin products						

Product Information Form Certificates and documents





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AFGC

- ✓ Data Dictionary
 - ✓ Functional Specification
 - ✓ User Guide
 - ✓ Other Supporting documents
 - ✓ Training
- ✓ PIF support

Vendors

- ✓ Adhere to Data Dictionary and Functional Specification
 - ✓ Portals
- ✓ Portal to portal communication
- ✓ Portal User Support





- ✓ Updated content
- ✓ Streamlines the process of recording and reporting product information
- ✓ “One true source”
- ✓ No need to retype information
- ✓ Information stored in a company’s PIF portal will be searchable
- ✓ Ability to **securely** share information within a business
- ✓ Use information for other applications



PIF V6.0 - content

**HELPING INDUSTRY
TURN DATA INTO
INFORMATION.**



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|
Product Information Form (PIF™) V6.0

User Guide

December 2018

System mandatory information

This information is critical for the functioning of the PIF allowing it to be exchanged between parties.

The following fields have been specified by the AFGC as system mandatory and **must be completed**.

- Name Approved by
- Title Approved by
- PIF type
- Company Name
- Product Name
- Product Code

Without this information the PIF cannot be sent across the PIF system.

Recommended information

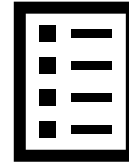
Much of the information included in the PIF is required to demonstrate regulatory compliance of products.

- ✓ It is recommended that all this information is provided in completing the PIF.
- ✓ Recommended information that is not completed will be identified – the manner of this identification will be portal dependant.
- ✓ PIFs may be still be sent if the recommended information is not complete.

Optional information

Fields are provided for addition of further information and are at the discretion of the user.

Dropdown lists



Hover Text



Section comments



Attachments



Links



The supplier declaration and warranty has been removed from PIF V6.0

The reason for this is that the PIF cannot self-prescribe its own legal status.

The PIF has only that legal status that is accorded to it by parties to a transaction.

For example, it is a common term in commercial agreements that the signed agreement embodies the whole of the agreement between the parties and no prior representations or documents are to have legal effect. In such circumstances, a pre-shared PIF is of no legal value irrespective of its compliance declaration.

No longer a “one size fits all”:

- ✓ Sample
- ✓ Ingredient
- ✓ Flavour
- ✓ Retail Ready



Recommended and optional fields

Section comments & attachments

Document Control – PIF & Company**Section 1 - Company Information****Section 2 - Product Information -Ingredients**

❖ Country of Origin

Section 3 – Composition Information

❖ Mandatory advisory statements

❖ International Allergens

Section 4 – Foods Requiring Pre- Market Clearance**Section 5 – Nutrition Information****Section 6 – Claims**

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

Type of PIF	Description
Sample	This version of the PIF contains the least information and is intended to be used to convey basic information on a product to a customer.
Flavour	This version has been created specifically for flavours.
Ingredient	This version is similar to the current PIF (v5)
Retail Ready	This version contains the most information and is intended for products that are ready for sale to the end consumer.

PIF	PIF unique ID
	Date completed
	PIF document status
Company	Company document number
	Issue date
	Issue number
	Name completed by
	Title completed by
	Name approved by
	Title approved by

1.1 Company Information

Contact details	Company Name
	Company ABN
	Trading Name
Business Street Address	
Business Postal Address	
Key Contact for Inquiries	

1.2 Manufacturing Information

This section should be completed when the manufacturing site(s) are in different locations to the Company head office information

Relevant Facility Information Form (FIF) Unique ID

This field has been included to accommodate the Facility Information Form (FIF) once this has been developed. The FIF will be available via online portals in the same way that PIF V6.0 is accessed via a Vendor portal

Section 2 – Product Information

Product name:

- ✓ The name or description by which the supplier refers to this specific product.
- ✓ This is the name or description assigned and referenced by the supplier of this specific product.

Information	Response	Comment
Compound ingredient name		This is only required for ingredients, not food additives, processing aids, vitamins or minerals.
Type	<ul style="list-style-type: none"> • Ingredient • Food additive • Processing aid • Vitamin or mineral. 	For each material, you are required to specify its type.
% breakdown	% of total – average OR % of total range – minimum % of total range - maximum	
Characterising component	Y/N	Is this a characterising component of the product?
Allergens (ANZ)	Y/N	Is this component an allergen or does it contain any allergens required to be declared in ANZ?
Allergens (International)	Y/N	Is this component an allergen or does it contain any allergens required to be declared internationally?
Potential for cross contact allergens to be present	Y/N	Is there potential for allergens to be present in this component due to cross contact?

Food Standards Code Additive Number or EC (as applicable)	Additive number	as per the Code
Permitted class name	Class name	as per the Code
Novel food	Y/N	
Nutritive substance	Y/N	
Genetically Modified (GM) Food	Y/N	
Potential for GM cross contact	Y/N	
If not GM - specify reason	No approved GM varieties available Non-GM variety used Identity preservation program in place Analytical testing confirms absence Verifiable documentation of status Other	
Is a quarantine treatment applied?	Y/N	
Is this the product of Nanotechnology	Y/N	

Option 1: full breakdown

Product	Compound Ingredient	Ingredient	Allergen ANZ	Allergen International	X Contact Allergen	Novel
Muesli	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 2: full summary

Product	Compound Ingredient	Ingredient	Allergen ANZ	Allergen International	X Contact Allergen	Novel
Muesli		Muesli	Y	N	Y	N

Option 2: partial summary

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

Is the Product to be sold in Australia?

This question is for companies who intend to sell the product in countries other than Australia, e.g. New Zealand

If the response to this question is “N” then the entire Country of Origin section is optional.



Country of Origin

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

Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percentage of total Average	Percentage of total Minimum	Country of Origin (1)	Country of Origin (2)	Country of Origin (3)	Country of Origin (4)	Country of Origin (5)	Minimum Australian Content (%)	Average Australian Content (%)

Section 3.1 – Advisory & Warning Statements

Bee
pollen

Aspartame

Propolis

The presence of certain foods or substances in foods triggers either an advisory or mandatory warning statement to be placed on the label of the food.

PIF v5
Table 3.1

The customer will need to know this information to be able to ensure labelling compliance of their products with this section of the Code.

Royal
Jelly

Guarana

Quinine

Allergens as Ingredients

Allergen	Description
AUSTRALIA NEW ZEALAND ALLERGENS	
Added Sulphites (in concentrations of 10mg/kg or more)	
Cereals containing gluten	Wheat (and its hybridised strains); Barley (and its hybridised strains); Oats (and its hybridised strains); Rye (and its hybridised strains); Spelt (and its hybridised strains)
Crustacea and crustacea products	For example: Crabs, Prawns, Lobsters
Eggs and egg products	
Finfish, fish and fish products	
Molluscs and mollusc products	For example: Clams, Cockles, Oysters, Scallops
Milk and milk products	
Peanut and peanut products	
Soybean and soybean products	
Sesame seed and sesame seed products	
Tree nuts	For example: almonds, beech nuts, brazil nuts, cashews, chestnut, hazelnuts, hickory nut, Japanese horse chestnut, Macadamia nut, pecans, pine nuts, pili nut, pistachio nut, sapucaia (paradise nut), shea nut, walnut. (This list is not exhaustive; it does not include coconut from the fruit of the palm <i>Cocos nucifera</i> .)
Lupin and lupin products	
INTERNATIONAL ALLERGENS	
Buckwheat and buckwheat products	
Celery and celery products	
Mustard and mustard products	
Coconut and coconut products	

Section 3.2 – Cross contact Allergens

Cross contact
Allergens

Questions:

- ✓ Form
- ✓ Present in same facility
- ✓ Present on same line
- ✓ Cross contact from other sources
- ✓ Total protein [ppm]

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:

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

VITAL risk assessment outcome:

Provision to attach the VITAL risk assessment report from VITAL

Section 3.3 – Additional Information Requirements

- ✓ Palm oil
- ✓ Gelatine
- ✓ Beef – Collagen
- ✓ Antioxidants
- ✓ Added Fats and Oils
- ✓ Hydrolysed vegetable proteins
- ✓ Added Colours
- ✓ Added Flavours
- ✓ Added Salt
- ✓ Added Sugar



PIF v5
Tables 3.5 & 3.6

Section 4 – Pre- Market Clearance

4.1 - Novel Food

Permitted Novel Food?

Conditions of Use

Section 4 – Pre- Market Clearance

4.2 - Food Produced using Gene Technology

Permitted GM ingredient

Labelling required

GM food additive or processing aid

Section 4 – Pre- Market Clearance

4.3 – Quarantine Treatment

Type of treatment
If irradiated – permitted food



Section 5 – Nutrition Information

	Mandatory if serving size provided	Mandatory	Optional	Optional	Mandatory
NUTRIENT	Average quantity per serve	Average quantity per 100 g/mL	% Daily Intake per serve	% RDI per serve	Target population
Energy					
Protein, total					
- Gluten					
Fat, total					
-saturated					
-trans					
-polyunsaturated					
-monounsaturated					
Cholesterol					
Carbohydrate					
-sugars					
Dietary fibre, total					
Sodium					
Potassium					
Additional nutrients					
Vitamin					
Mineral					

Section 6 – Claims**6.1 – Nutrition, Health and Related Claims****Nutrition content:**

Claim

Property of the food

Amount

**High level health claim &
General level health claim**

Self substantiated GLHC:

Food or property of the food

Health effect

Claim

Who holds the dossier

Section 6 – Claims

6.2 – Front of Pack Labelling

Health Star Rating		
If you wish to calculate a Health Star Rating for this product, follow this link.	http://healthstarrating.gov.au/internet/healthstarrating/publishing.nsf/content/home	
Have you calculated a Health Star Rating for this Product? (Y/N)		
If yes		
	HSR category of the food:	Drop down list (next tab)
	Form of the food:	Dropdown list (next tab)
	HSR Score:	Number
	HSR Rating (Stars):	number (of stars)

Section 6 – Claims

6.3 – Certification, Endorsement and Other Claims

- ✓ Nutrition and Health logos and symbols
- ✓ Religious – Halal, Kosher
- ✓ Dietary Choice
- ✓ Free
- ✓ Sustainability Claim
- ✓ Animal Welfare
- ✓ Organic

Section 7 – Shelf Life

PARAMETER	PRODUCT AS SUPPLIED	PRODUCT ONCE IN USE
	Unopened pack or bulk container	resealable pack or bulk container
Type of date mark applied	Drop down	
Specify Shelf life	number + drop down for "days" or "weeks" or years	number + drop down for "days" or "weeks" or years
Temperature control during storage	Required - Y/N If yes, select from dropdown	Required - Y/N If yes, select from dropdown
Temperature control during transport	Required - Y/N If yes, select from dropdown	Required - Y/N If yes, select from dropdown

Section 8 – Traceability

PARAMETER	UNIT	SHIPPER (if applicable)
Type of primary coding	Date Code	Date Code
	Product Code	Product Code
	Batch number	Batch number
	Lot number	Lot number
Method of Coding		
Location of Code		
Number of characters in code		
Example of code format		
Code translation		

Section 9 – Measurement Marking

Select the method of trade measurement marking used

Method

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

Package size

Pack size

Unit of Measure

Target fill (if applicable)

Target fill

Unit of Measure

Drained weight (if applicable)

Drained weight

Unit of Measure

Section 10 – Potential Hazards

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

Hazard Y/N value

If yes, specify if the hazards occur during:

Specify Hazards

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

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

DG Class

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

SDS URL

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

Section 11 – Packaging

- ✓ Packaging Stewardship
- ✓ Sealing
- ✓ Tamper evident
- ✓ Dimensions
- ✓ Materials

Section 12 – Specifications for Compliance

12.1 – Organoleptic

12.2 – Physical

12.3 – Microbiological

12.4 - Chemical

Section 13 – Company Specific Requirements

Section 14 – Extra Comments and Attachments

Section 15 – Summary of Statements & Claims

Section 16 - Checklist

The PIF will need to be re-issued periodically as agreed with the customer and supplier as part of validation and verification requirements of relevant food safety plans.

As a guide, this should be at least every two years, but may be annually for products that are likely to have changes to nutritional content due to seasonal variations. Otherwise, the PIF should be re-issued when there are substantial changes to specifications.

Changes that DO NOT substantially alter the nature, substance or quality of the product, such as a more recent food safety audit or updated compliance certificates, do not warrant re-issuing the PIF unless there are specific requirements to do so in supplier contracts.

PIF Change Request Process is as follows:

1. The change requester completes the [PIF Change Request Form](#) and sends it to AFGC (PIF@afgc.org.au).
2. The Enhancement is logged in the PIF Change Request Register.
3. The change request is reviewed by the PIF Manager and if more information is required the form is sent back to the requester. The request may also be sent to the PIF Management Committee and/or the PIF Vendors to gain their input/advice.
4. The change required is then costed.
5. If the change and funding are approved, the Data Dictionary is updated, and changes logged as complete in the register.
6. The enhancements accumulate in the PIF Data Dictionary until AFGC decides to issue an updated version to the Vendors.

Approval of the change is the responsibility of the AFGC, managed by the PIF Manager.

Introduction to PIF V6.0 online – Vendors

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AFGC Requirements (Functional Specification):

- ✓ Upload/migration from PIF v5.0 to PIF V6.0;
- ✓ Multi-User access;
- ✓ User to issue PIF;
- ✓ Multiple recipients;
- ✓ Searchability;
- ✓ Draft & Final status;
- ✓ Security





- ✓ Updated content
- ✓ Streamlines the process of recording and reporting product information
- ✓ “One true source”
- ✓ No need to retype information
- ✓ Information stored in a company’s PIF portal will be searchable
- ✓ Ability to **securely** share information within a business
- ✓ Use information for other applications





AFGC:

- ✓ PIF training
- ✓ PIF Support Materials – AFGC website
 - ✓ PIF User Guide
 - ✓ Q & A

Companies:

- ✓ Identify potential Vendors
- ✓ Discuss with IT
- ✓ Budget
- ✓ Transition program & timing



Product Information Form (PIF™) V6.0

User Guide

December 2018

PRODUCT INFORMATION FORM (PIF) – VERSION 6



A F G C
Authorised
Food Data
System[®]

Introducing the AFGC Authorised Food Data System – the home of PIF V6.0 and just the beginning of the tools AFGC are developing to help industry turn data into information.

Look out for this logo which is available exclusively to our approved PIF V6.0 vendors.

PIF V6.0 is the first tool in the AFGC Authorised Food Data System portfolio.

WHAT IS THE PIF?

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 is intended to be used by companies to provide a wide variety of information about food products and ingredients in a single document that meets the information needs for legal and regulatory compliance.

PIF helps companies obtain information needed to meet the obligations of regulations and industry codes with regard to foods and food ingredients in a consistent and 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

In the period since the PIF was last reviewed there have been a number of changes in Australian and New Zealand laws and regulations that impact on the content of the PIF. In addition, the Excel platform is no longer capable of delivering the functionality expected by users and the flexibility in data management required.

The PIF has undergone a makeover and PIF V6.0 or ePIF will be launched in July 2017.

PIF V6.0 will feature updated content and is being translated to business-to-business software solutions to replace the current stand-alone Excel spreadsheet. PIF V6.0 has been developed to streamline the process of recording and reporting product information via secure online portals, making it easier and faster to use.

Information that is:

- ✓ Accurate
- ✓ Current
- ✓ Comprehensive

ONE TRUE SOURCE





PIF@afgc.org.au

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thank you!

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IMPORTANT: The AFGC intends the PIF 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.

REPRESENTING
AUSTRALIA'S FOOD,
BEVERAGE AND GROCERY
MANUFACTURING
INDUSTRY

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