

Australian Food and Grocery Council

PRODUCT INFORMATION FORM

PIF revised version 3.0

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Allergen Bureau Workshop - Aug 2010

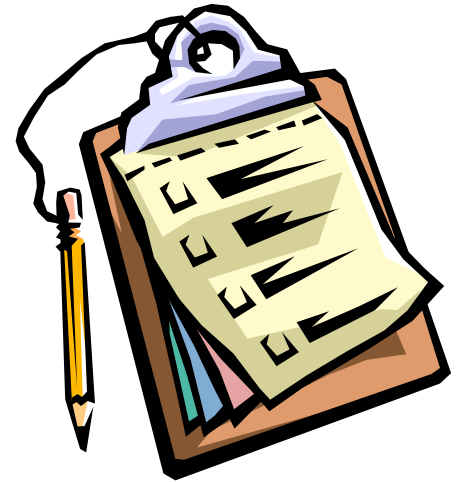


one voice - adding value



PRODUCT INFORMATION FORM

- Nationally implemented standardised ingredient questionnaire
- Acceptable to food companies and their suppliers
- Consistent with regulatory and consumer information requirements
- Comprehensive information about ingredients – more than simply allergens
- Improved confidence in allergen statements and label compliance





PIF – BACKGROUND

- Launched in February 2008 and has seen a dramatic take-up by manufacturers and suppliers throughout Australia and New Zealand.
- Initially developed as a Word document
- further developed as an Excel Form to improve speed, compatibility and enable import and export of data electronically.
- designed to provide a single template to replace the numerous company-specific information forms used across the food supply.
- Significant benefits reported by industry to reduction in costs and improved efficiency due to use of single form, along with reduced potential for information error and consequently reduced potential for product recall.



SCOPE OF REVIEW

Review current questions relevant to ingredient information

- Are the questions clear, unambiguous?, superfluous?
- Do we need additional questions? Can we anticipate next 5 years?
- Additional categories or new sections required?

Review scope of the questionnaire

- Can it be used as a Finished Product Specification?
- Should there be two forms or a single form?

Review form efficiency

- Useability and added functionality of Microsoft Excel form
- Importing and exporting data and use of XML format

Review use and application of the platform

- Is there a more effective alternative?
- Potential for an internet central data repository ?



PROPOSED NEW FEATURES

- **ADDED FUNCTIONALITY**
 - Data requirements highlighted or removed depending on selections
 - Automated features to assist in nutritional information sections
 - Options to identify as a component or finished product
 - Expanded number of comments and guidance notes
- **RE-ORGANISED TABLES**
 - Changes to some headings
 - Changed layout for improved consistency and space saving
 - In large tables rows able to collapse
- **NEW QUESTIONS**
 - Anticipation of Lupin as an allergen
 - Expanded cross contact allergen management questions
 - Expanded packaging section including packaging covenant
- **DATA COMPATIBILITY**
 - Working with GS1 for xml mapping and xml schema
 - Excel stand alone form able to be uploaded to GS1 system



PLATFORM

- The Product Information Form Version 3.0 has been built to be compatible with Office 2007 and Office 2003 versions of Excel.
- It will give optimal performance in Office 2007.
- Limitations in Office 2003:
 - much more limited ability to control conditional functions and some functions will may not work.
 - Limited colour palette means that some colour tones differ to Office 2007.
- We will NOT be making the form backward compatible for earlier versions of Excel in Office 2000.
- Use of colour in form:
 - Blue background boxes – indicate input required.
 - Pink background boxes – indicate pick list selection
 - Purple background with white text – incomplete mandatory input box
 - Green background box – form calculation results



APPLICATION

- The afgc Product Information Form Version 3.0 is designed to be **filled out electronically** after which you may print the completed version, or you may wish to email the PIF as an attachment.
- The form is designed to turn on or turn off certain questions depending on answers provided when filling out the form electronically.
- The form is NOT to be used by printing the blank form and then attempting to fill in the questions in hard copy.
- To keep up to date on development concerning the PIF, you can register on the free email list on the afgc website:
<http://www.afgc.org.au/tools-guides-/product-info-form.html>



SECTION 1 – CONTACT DETAILS & DECLARATION

- Contact details
 - Inclusion of question on import to AUS/NZ and Tariff Code
 - Business address and postal address have separated fields
 - Manufacturer details where supplier not manufacturer – specific fields
 - Contact details for person to clarify details on Section 3.2 and 3.3 moved to follow manufacture contact details.
- Supply declaration and warranty
 - Section 5.3 required declaration for compliance with Food Standards Code standards precedes supplier warranty and retitled to “Due diligence declaration”
 - Revised conditions to limit passing information without suppliers consent.
- Check list
 - Moved to separate page following the supplier declaration.
 - Automated to detect when sections have not been completed
 - Supplier must still indicated that additional material has been attached for certificates, etc.
 - Option to identify mandatory Questions not completed on form.

1.7 Status of completion for each section:

COMPLETED	Section 1 - Contact details and declaration
PARTIAL	Section 2 - Product Information & Ingredients
NOT DONE	Section 3 - Compositional information
NOT DONE	Section 4 - Nutrients & consumer information claims
NOT DONE	Section 5 - Foods requiring pre-market clearance
NOT DONE	Section 6 - Product shelf life, storage & packaging
NOT DONE	Section 7 - Chemical, microbial, organoleptic & physical specifications
NOT DONE	Section 8 - Additional comments

Check Box if help is needed identify mandatory sections of form which have NOT been completed:



MANDATORY input boxes which are not complete will now be coloured dark purple.



SECTION 2 – DESCRIPTION & INGREDIENTS

- Option to use a single form for finished goods or components
 - Selection of questions related to how the product is supplied for use - further manufacturing or processing product or as retail-ready finished product
 - *Depending on selection, certain questions further on will be available or modified*
- Country of origin
 - Identify if source materials are imported, and if imported from more than one country.
 - Nominate up to six countries that product may come from and select from a pick list for countries.
 - Estimate the local content over the course of the production cycle.
 - Assess the product processes in respect of substantial transformation, costs, and the essential characteristics as a result of processing conditions
 - Declare the overarching country of origin declaration.



FOOD INDUSTRY - PRODUCT INFORMATION FORM

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2.2 LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION

Jam with apple and strawberry flavouring

2.3 SPECIFY INTENDED USE OF PRODUCT (select appropriate check box)

- product supplied for use as an ingredient in further manufacturing or processing
- product may be used as an ingredient, or may be retail-ready finished product
- product which is retail-ready finished product

2.4 COUNTRY OF ORIGIN

2.4.1 Are the primary components sourced from, or is the product manufactured in, Yes Yes/No more than one country?

IF YES, nominate the countries where the primary components or the products will come from:

Australia	Hungary	
Vietnam		

2.4.2 What is the proportion of content, on average over production cycle as:

	Percent
LOCAL content from:	55.00 %
All other content assessed as IMPORTED	45.00 %

- 2.4.3 Indicate if the following are used in justifying the above declarations
- The IMPORTED COMPONENTS undergone substantial transformation Yes Yes/No
 - The PRODUCT has undergone substantial transformation Yes Yes/No
 - 50% or more of total product costs are incurred in the country stated Yes Yes/No
 - Essential characteristic of the product is the result of local processing conditions No Yes/No

2.4.4 Specify the most appropriate overarching country of origin declaration which applies to this product :

Declaration: **Country:** or



SECTION 2 – DESCRIPTION & INGREDIENTS

- Ingredient declaration

- Identify if a single component substance or multiple component
- Declare if the product contains compound ingredients or not
- Identify the number of components present in the product
- Total of 40 rows for components
- Specify % component
- Compound substance requires percent characterising component

2.5 COMPONENT TYPE

Specify the type of the components present in (select appropriate check box)

- product is a **single component** substance
- product contains ingredients, which may include **compound** substances
- product consists of various ingredients which are **NOT compound** substances

2.6 INGREDIENT DECLARATION

Specify all ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients. Compound substance must specify ingredients and additives present and the characterising component. Food additives must specify function and name or code number, [e.g. antioxidants (304, 306), or food acid (citric)]

How many components are in this product?

- Processing aid

- Provision to list up to 10 processing aids by name, FSC/EC number and function

COMPONENT NAME	PERCENT OF TOTAL %	COMPOUND SUBSTANCE INGREDIENTS	
		Full breakdown list of components in compound ingredient including additive code numbers	Characterising component %



ALLERGEN DECLARATION

- Section 3.2
 - YES/NO questions for allergens at top of section will result in relevant detail declaration boxes becoming highlighted when „Yes“ selected and other boxes not highlighted when NO or not selected.
 - Sulphites moved from listing with allergens and separately listed within section. Sulphites require declaration of naturally occurring, carry-over and added sulphite.
 - Lupins moved to mandatory declaration section 3.2 (in anticipation FSANZ)
 - Single heading for column rather than heading within table.
 - Row heading changes to dark blue background with yellow text when the allergen at the top of the list is selected, and the background input fields change to pale blue.
 - Allergenic protein – require to indicate the percent allergen in derivative, and the percent derivative in the final product.
 - Also required to indicated if the allergenic protein has been removed by processing.

3.2 MANDATORY DECLARATION OF CERTAIN SUBSTANCES (Refer Standard 1.3.2 of the Code)

Please insert **YES** or **NO** to indicate if the product contains any ingredient, additive or processing aid which has been derived from the following food source. Highly processed derivatives must always be declared. Carefully assess compound ingredients for hidden allergens. [****** Lupin has been included as it is likely to be added to the FSC in the future.]

Yes/No

Yes	Cereals containing gluten & their products [<i>wheat, rye, barley, oats, spelt</i>]
No	Crustacea & crustacea products
No	Egg & egg products
	Fish & fish products (including mollusc with or without shells and fish oils)
	Lupin & lupin products [** not a mandatory labelling allergen at this time]
	Milk & milk products
	Peanut & peanut products
	Sesame seed & sesame seed products
	Soybean & soybean products
	Tree nuts & tree nut products
	Reserved for future allergen - left blank intentionally

Cereals containing gluten & their products

Is this rendered GLUTEN FREE by processing (no detectable gluten)?
Is this rendered FREE OF WHEAT PROTEINS by processing?

Yes/No

Yes

Sulphites, present in ingredients, additives or processing aids

Specify the amount of sulphite:

naturally occurring in ingredients	mg/kg
present as carry-over in compound ingredient	mg/kg
added as an ingredient	mg/kg
Total Sulphite	0.0 mg/kg

Specify type of added sulphite/s and additive number/s

--

Complete all coloured rows corresponding with "YES" declaration provided above.

ALLERGENIC SUBSTANCE	SOURCE NAME The allergenic food from which ingredient is derived	DERIVATIVE NAME Ingredient, additive or processing aid	PROPORTION (%)		PROCESS Allergenic protein is removed?
			Allergen in derivative	Derivative in product	
Cereals containing gluten and their products [wheat, rye, barley, oats, spelt & derived product e.g wheat maltodextrin]					
Crustacea & crustacea products					



CROSS CONTACT ALLERGENS

- Section 3.3

- Initial question to establish if cross contact allergens may be present on site.
- Single heading for column rather than heading within table
- Order of questions changed to:
 - If present in facility then indicate if present on same line
- Include Lupin consistent with other mandatory allergen declarations
- Cross contact allergens high lighted when „yes“ – line or facility
- Sulphite as a cross contact source has been removed

Row heading colour change if either YES to facility or line

3.3 ALLERGEN CROSS CONTACT

3.3.1 Does your company have on site and handle ANY allergenic substances listed below?

Yes/No
Yes

IF YES, complete ALL columns with respect to the potential cross contact allergens based on information received through YOUR supply chain AND YOUR manufacturing processes.

Refer to VITAL procedure and decision tree.

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

All columns must be completed WHERE HIGHLIGHTED

ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY Yes/No	PRESENT ON SAME LINE Yes/No	SOURCE FOOD The allergenic food from which ingredient is derived	DERIVATIVE NAME Ingredient, additive or processing aid	TOTAL PROTEIN (or gluten in cereals) estimated using the VITAL procedure. mg/kg (ppm)
Cereals containing gluten & their products	No				
Crustacea & crustacea products	Yes				
Egg & egg products					



- Added questions following the table :
 - Are cross contact allergens present in particulate form in the facility or line
 - Does the potential for particulate cross contact allergen remain after all steps taken
 - If Yes, then questions relating to VITAL are removed and request advice on what is the appropriate cross contact statement to be used.
 - IF VITAL action levels used - specify the cross contact statement
 - If VITAL not used, then the specify appropriate cross contact statement and advise the basis on which this is applied.
- Question whether allergen management is specifically part of the Food Safety Program.
- Question whether the Food Safety Program has been independently audited and certified, and if so, by whom and when.



INTERNATIONAL DECLARATIONS & INFORMATION

- Section 3.4
 - Lupin deleted from section and moved to Section 3.2 and 3.3
 - Layout modified slightly for space
 - Intense sweetener and preservative include three rows with columns for name, additive number and amount present (mg/kg) as opposed to single input box.
 - Additional ingredients added, or broader grouping to class related ingredients, such as Pome fruit, berry fruit, citrus fruit etc.
 - Additions of Avocado / banana – associated with latex allergy

3.4 INTERNATIONAL ALLERGEN, LABELLING & INFORMATION REQUIREMENTS

FOOD / COMPONENT		PRESENT (Yes/No)	NAME OF FOOD (e.g. apple)	DI
Gelatin	beef - collagen	<input type="checkbox"/>		
	other source	<input type="checkbox"/>		
Seafood products	Algae/carrageenan	<input type="checkbox"/>		
	Mollusc (shelled)	<input type="checkbox"/>		
Fungi	Matsutake mushroom	<input type="checkbox"/>		
	Other mushroom	<input type="checkbox"/>		
Fruits	Avocado	<input type="checkbox"/>		
	Banana	<input type="checkbox"/>		
	Pome fruit - apples, pears	<input type="checkbox"/>		
	Stone fruit - cherry, peach, plum, apricot.	<input type="checkbox"/>		
	Berry Fruits - blueberry, kiwifruit, strawberry	<input type="checkbox"/>		
	Citrus Fruits - grapefruit, lemon, lime, orange	<input type="checkbox"/>		
Grains, Seeds, Nuts & Spices	Buckwheat	<input type="checkbox"/>		
	Coconut, poppy, sunflower, etc	<input type="checkbox"/>		
	Mustard	<input type="checkbox"/>		



NUTRITIONAL INFORMATION

- Added: table layout to be preceded by a series of checkbox questions
- Check boxes to determine if the product is a liquid, rehydrated or solid
- If a liquid, it is now clearly identified that specific gravity is then to be specified
- If a concentrate which is diluted before analysis, dissolution per 100mL liquid
- If rehydrated solid then rehydration rate for added liquid per 100g product
- Depending on response the nutritional information will be requested as per 100g ... or per 100mL

- If product is declared to be a finished product ready for retail sale then the nutritional information section will request the serve size
- Nutritional information will automatically calculate the %DI ***based FSC data***
- Front of pack labelling elements (1+6) are highlighted in pink
- Mandatory nutrients are highlighted in bold and with colour background

- Vitamins and minerals are selected from drop down list
- Relevant units provided depending on selection
- If a finished product then %RDI is automatically calculated based on FSANZ data

4.1 NUTRITION INFORMATION

The product is (select description)

Please specify the specific gravity of the liquid concentrate:

Reconstitution rate: To 100mL concentrate add mL of water to give mL of product

Equivalent to a factor of 1.80

NIP nutrients highlighted in blue and bolded must be provided for % DIG labelling

DO NOT leave bolded NIP field blank. Insert "unavailable" or "Less than" value.

Please specify the serve size for this as a finished product:

NUTRIENT	AVG QUANTITY per 100 mL	% DI per serve	AVG QUANTITY per serve
Energy	800 kJ	23%	2000.0 kJ
Protein, total	10 g	50%	25.0 g
- Gluten			
Fat, total	10 g	36%	25.0 g
- saturated	5 g	52%	12.5 g
- transfat			
- polyunsaturated			
- monounsaturated			
Cholesterol			
Carbohydrate	25 g	20%	62.5 g
- sugars			
Dietary fibre, total			
Sodium			
Potassium			

Nutrient information is relevant to product AS SUPPLIED

Nutrient information table has not been completed

4.1.1 ADDITIONAL NUTRIENTS

Where information is provided about the vitamin or mineral content,

Specify target population for product: Adults Young Children Infants

VITAMINS specify which vitamin	AVG QUANTITY per 100 mL	% RDI / serve	MINERALS specify which minerals	AVG QUANTITY per 100 mL	% RDI / serve
folate	50.0 ug	63%	calcium	200.0 mg	63%



SUBSTANTIATION OF CONSUMER INFORMATION

- **New claims added**
 - Sustainable palm oil
 - Humane treatment claims (e.g. free range, barn laid, dolphin friendly, etc.)
 - Eco-friendly claims –environmentally friendly, renewable or sustainable
 - Free-from claims: ie. Gluten free, fat free, sugar free, lactose free, etc.
- **Validation**
 - Many claims in this section are not able to be „certified“. The question has been changed to ask how has the claim been validated.
 - If certified, this is one way to demonstrate it is validated, and copy of certificate should still be provided as an attachment.



PREMARKET CLEARANCE

- **Novel foods**
 - Inclusion of question as to whether the food or a component of the food includes any engineered nanoparticles
 - Option to list relevant food components expanded to three
- **Irradiation**
 - No change
- **Food produced using gene technology**
 - Questions revised and directed according to answers provided
 - Classification of GM food/component as containing novel DNA/protein separated from classification of components not containing novel DNA/protein
 - A statement will automatically appear to advise if that such components normally require to be declared in labelling, or that it is normally exempt from GM labelling.
 - More comments and guidance, includes the FSANZ decision tree
- **Former Section 5.3 Contaminants and residue**
 - This section is a warranty that due diligence has been undertaken to ensure compliance with Standards 1.4.1; 1.4.2, 1.4.3 and 1.4.4
 - The section has been moved to be included into the supplier warranty



5.3.2. Are the GM components listed in the Table to Clause 2 of Standard 1.5.2? Yes Yes/No

IF YES, provide the specific approval(s) listed in the Table

COLUMN 1 FOOD PRODUCED USING GENE TECHNOLOGY	COLUMN 2 SPECIAL CONDITIONS



5.3.3. Does this product contain genetically modified novel DNA or novel protein? No Yes/No



5.3.4. Indicate if the following description / condition applies to the food or ingredients or not [Yes/No]

- Yes Food/ingredient derived from GM – novel DNA & novel protein are NOT present
- Food/ingredient derived from GM – highly refined to REMOVE novel DNA & or novel protein
- Food additives derived from GM – novel DNA & novel protein are NOT present
- Processing aids derived from GM – novel DNA & novel protein are NOT present
- Flavours with NO MORE than 1g/kg where GM novel DNA & or novel protein PRESENT

5.3.6. Is this a raw/bulk commodity which is transported by freight/tanker AND could the freight/tanker have previously been used to transport other GM product? No Yes/No

5.3.7. Is this product manufactured or stored at a production site where genetically modified protein or DNA is used for the manufacture of other products? Yes Yes/No

5.3.8. Is there an identity preservation system separating non GM and GM components to ensure the absence of Genetically modified material in this product? No Yes/No

Specify details:

5.3.9. Has Polymerase Chain Reaction (PCR) testing for GM materials been carried out? Yes Yes/No

5.3.10. Is any GM food or GM ingredient unintentionally present at MORE THAN 10mg/kg No s/No



EXEMPTION TO LABELLING APPLIES AND GM LABELLING IS NOT REQUIRED

5.3.11. Does this product contain any ingredient derived from an animal or other organism, which has been fed GM feedstock? Yes/No



SHELF LIFE, STORAGE AND PACKAGING

- **Shelf life**
 - Expanded questions on shelf life and what type of date marking is applicable
 - Temperature conditions under which date marking relevant
 - Temperature condition for transport specified
- **Transport**
 - Drop down list to select type of transport if relevant
 - Bulk freight/tanker will direct to avoid subsequent packaging questions and go straight to Section 7
- **Trade measurement**
 - Declare whether trade measurement is net weight or average quantity
 - If AQS is used then specify the statistical variance in fill measurement
 - Select from gram, kg, mL or Litre
- **Coding**
 - Unchanged
 - Barcode – GTIN and SSCC numbers are linked to front page with product identify

6 PRODUCT TRANSPORT, SHELF LIFE, MEASUREMENT & PACKAGING

6.1 SHELF LIFE

6.1.1 Please complete the following details:

	PRODUCT AS SUPPLIED		PRODUCT - ONCE IN USE	
	unopened pack or bulk container		resealable pack or bulk container	
Specify shelf life				
Temperature control during storage	Is required ?	Yes	Is required ?	
	Specify range:	0 to +4 °C	Specify range:	
Temperature control during transport	Is required ?	Yes		
	Specify range:	+5 to +10 °C		
Protection from direct sunlight	Is required ?		Is required ?	

6.1.2 Specify the type of date mark to be used:

Use by

Refer to AFGC Date Marking Guide

6.2 POTENTIAL HAZARDS

Are there any potential hazards associated with the product during:

- a. handling Yes/No
- b. transport Yes/No
- c. storage Yes/No
- d. disposal Yes/No

6.3 TRANSPORT

How is the product transported and packaged

Packaged in retail-ready packs

6.4 TRADE MEASUREMENT

6.4.1 Select from list which method of trade measurement is used:

Average quantity

6.4.2 What is the package size

kg

6.4.3 Target Fill (if applicable)

6.4.4 Drained Weight (if applicable)

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

6.5 CODING

Please provide any general comments about the coding used on packaging:

Please specify the following where applicable:

CODING	UNIT	SHIPPER (if applicable)
Barcode	GTIN: 0	SSCC: 0
Type of Coding		
Method of Coding		



PALLET INFORMATION & SPECIFICATIONS

- **Packaging**
 - Added questions -
 - is a signatory to the Packaging Covenant
 - if so, then have the reporting requirements for sustainable packaging been met
 - type of packaging used and if the packaging includes recycled content
 - Are engineered nanoparticles included in packaging
- **Pallet configuration**
 - Table format reconstructed with questions being placed into checkbox format
 - Additional questions about the type of pallet used
 - Pallet configuration and stack height
 - Declare if product is on a mixed pallet and the % pallet utilisation
- **SECTION 7 – SPECIFICATIONS**
 - Essentially unchanged - organoleptic, physical, microbiological, chemical
 - Advised availability of Certificate of Analysis and Certificate of Conformance
 - Allowance for largest number of specifications for chemical



6.6 PRODUCT PACKAGING

- 6.6.1 Are tamper evident controls included in the packaging design? Yes/No
- 6.6.2 Does Unit packaging meet specifications for migration of substances into food? Yes/No
- 6.6.3 Are engineered nanoparticles present in unit packaging? Yes/No
- 6.6.4 Is your company a signatory to the Australian Packaging Covenant? Yes/No

6.6.5 Provide a general description of unit packaging:

6.6.6 Complete the following table for questions related to packaging of unit package and/or shipper

PACKAGING		UNIT	SHIPPER
Type	Packaging format		
Specify components / material used in packaging	Ceramic		
	Glass		
	Metal		
	Paper / cardboard		
	Packing materials		
Recycling	Plastics		
	Specify plastic coding symbol number		
	Proportion of total recycled component %		
Seal	What is the seal method?		
Dimensions	Height (mm)		
	Width (mm)		
	Depth (mm)		

6.7 PALLET CONFIGURATION

- 6.7.1 Gross weight of loaded pallet kg
- 6.7.2 Stack height of loaded pallet cm
- 6.7.3 Specify the type of pallet Wooden Plastic Other
- 6.7.4 What is the pallet pattern Column stack Interlocking
- 6.7.5 Number of :
 units per shipper shippers per pallet
 shippers per layer layers per pallet

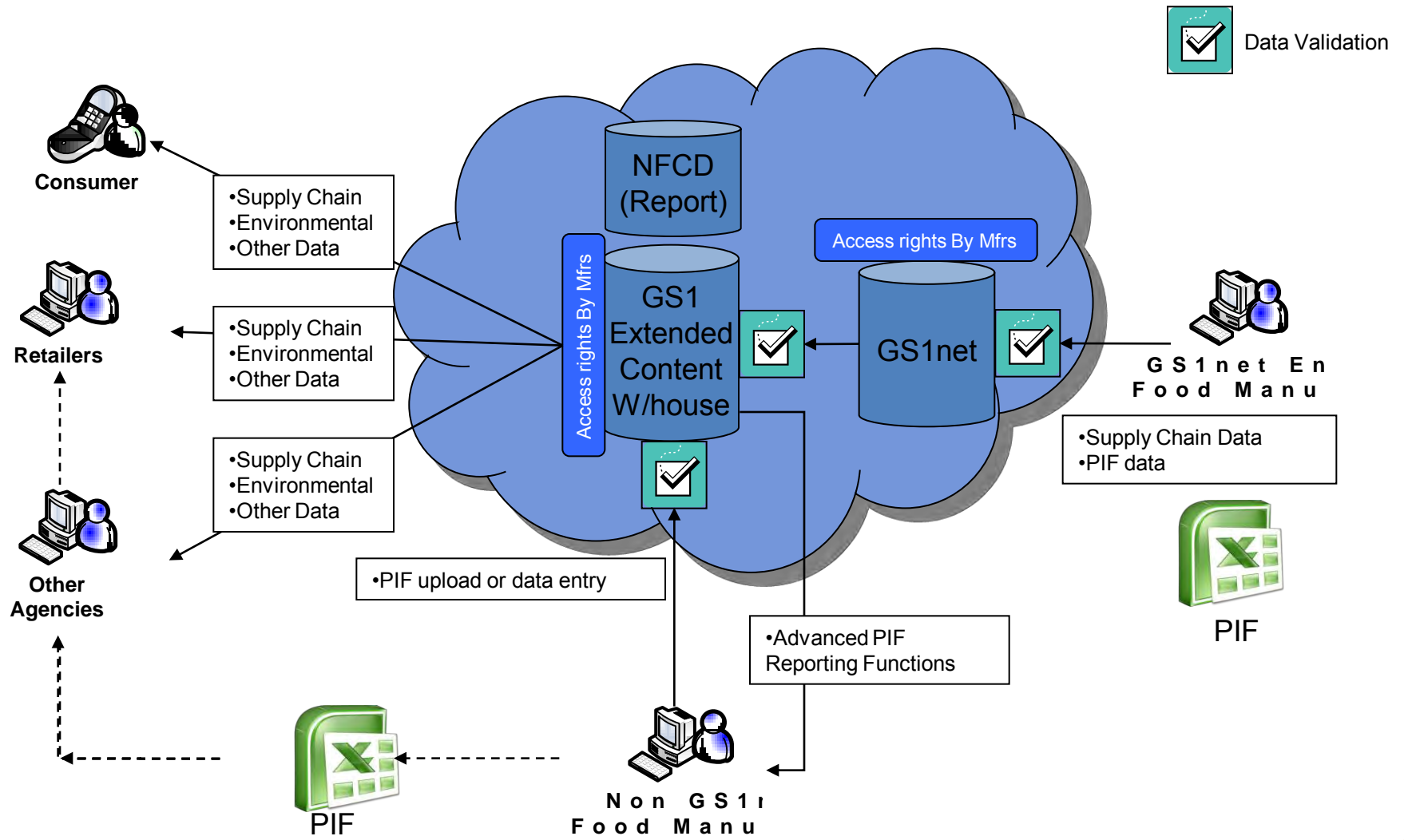


GS1 PROPOSITION FOR PIF

- XML formatting
 - The new form will be developed in Microsoft Excel
 - It will have an XML map and XML scheme compatible with UN/CEFACT as well as ensuring a high degree of compatibility with both GS1.
 - Expect that 50% of PIF fields are already covered under existing schemas
 - XML mapping and GS1 compatibility also provide opportunity for compatibility with Government electronic export certification database.
- Proposal to extend application through GS1
 - Able to leverage investment in GS1net
 - Common data series for supply chain, recall portal and future extended options
 - Option for manufacturers NOT to use PIF form if GS1net capable
 - If NOT GS1net capable, can continue to provide excel spreadsheet
 - Excel spreadsheet may be loaded onto GS1 Extended Content Warehouse for advance reporting
 - Do it once and serve many requirements – no duplication of effort
 - Always in control of who accesses what data via permissions



PIF APPLICATION WITH GS1





PIF REVIEW TEAM

Kirsten Grinter
Kim Leighton

Chairperson (Nestlé)
Secretariat (AFGC)

- Allergen Bureau
- Arnott's
- Cadbury
- Cerebos
- Fibrisol
- Fonterra
- Goodman Fielder
- Goodman Fielder
- Heinz
- Kerry
- Kraft
- Nestlé
- Parmalat
- Sanitarium
- Sugar Aust.
- Sunrice
- Unilever

Georgina Christensen
Michael Depalo
Elesha Kelly
Patrica Verhoeven
Roy Pereksles
Peter Bristow
Lauren Caruana
Colette deBruyn
Lisa Warren
Asha Chandra
Allan Poynton
Kaye Wood
Patrice Whitehouse
Claire Heenan
Ron Weibrecht
Phillip Williams
Kim Brodie

Australian Food and Grocery Council

**REPRESENTING AUSTRALIA'S FOOD,
BEVERAGE AND GROCERY
MANUFACTURING INDUSTRY.**



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