AFGC
Food Industry Product Information Form (PIF)

Allergen Bureau Conference

Sydney February 2008

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Overview

- History of the PIF

- Industry Consultation – What you wanted changed

- Issue 2.0 - How is it different

- Limitations & challenges

- Next Steps

Background on PIF

- Objective - The development of a standardised questionnaire acceptable to food companies and their suppliers, that collects information consistent with regulatory and consumer information requirements

- Outcome – AFGC Food Industry Product Information Form (PIF)

PIF Framework

1. Product & Contact Details
2. Product & Ingredient Information
3. Allergen & Compositional Information
4. Nutrition & Dietary Suitability Information
5. Foods Requiring Pre Market Clearance
6. Preparation, Storage, Packaging & Coding Information
7. Specifications
8. Comments /Additional Information

Outside Scope

Quality Systems / Supplier Vendor Assurance Information
Sustainability / ethical sourcing / fair trade etc.

History – From Concept to now

Development Timeline:

- Feb 05 — Project started, stakeholders engaged
- Mar - Nov 05 — Industry Surveys & Development
- Nov - Mar 06 — Industry Consultation & Refinement
- April 06 — Sign off by AFGC
- May 06 — Official Launch Issue 1.0
- May 06 – 07 — 2 minor revisions Issues 1.1 & 1.2
- May 07 — Annual review – Industry consultation
- Nov 07 — 2nd Round Industry Consultation -Revised PIF
- Feb 08 — Release Issue 2.0

Industry Consultation

May 07 - Annual review
- Notified via AFGC and Allergen Bureau
  - Feedback from approx 20 companies
  - 65 issues raised
  - Feedback focused on both content and formatting

Oct 07 – Consultation on Revised PIF
- Notified via AFGC
  - Feedback from approx 12 companies
  - Approx 50 issues raised
  - Feedback focused on content and formatting

Industry Feedback - Formatting

Key Issues:

- Document protection
    - Company name, product details and document control details
    - Picture files
    - Logos
    - Spell checking*
    - Mail merging*
    - Bolding of text*
    - Extra rows
    - Extra commentary*

Industry Feedback - Formatting

Key Issues:

- Yes/ No responses - time consuming, unclear

- Logo protocols

- Field naming*

- Change Management*

- Linking to databases*

Industry Feedback - Content

- ## General
  - Content does not include HACCP, GMP, sustainability*, etc

- ## Section 1 Product & Contact Details
  - More space for extra coding information
  - Removal / Inclusion of Customer Internal Use Section
  - Extra documents to be included in Checklist
  - Suggestions to reword Declaration & Warranty. Concern over disclosing to 3rd parties
  - Suppliers may not know customer codes & details
  - Removal of status question
  - Checklist & Signature not being completed.

Industry Feedback - Content

Section 2 Product Information & Ingredients

- Requests for ingredient table rather than text box
- Requests to include % or % range for every ingredient
- Concern if information will be provided.

Industry Feedback - Content

Section 3 Allergens & Compositional Information

- Is confusing, unclear & not being completed accurately
- Combines content and cross contact in one table
- Further clarification required on hidden allergens
- Extra rows for gluten derivatives
- Cross contact questions need review & linking to VITAL
- Insufficient information to input into VITAL
- Allergen contact details
- Extra allergens suggested, lupin, maize, mollusc etc
- Fish import & export requirements not taken into account

Industry Feedback - Content

Section 4 Nutrition & Dietary Suitability

- Requests to bold additional / all nutrients*
- Requests to add nutrients e.g. omega 3*
- Need to clarify when information is not available
- Add organic certificate
- Record extra certificate information*
- Clarify rehydration rate & data source.

Industry Feedback - Content

Section 5 Foods Requiring Pre Market Clearance

- Add extra question on verification of contaminants and residues
- GM section – poor flow and navigation
- Suggest separating food additive & processing aid responses
- Add extra questions on GM management
- Add options to cover inadvertent presence

Industry Feedback - Content

Section 6 Preparation, Storage, Packaging & Coding Information

- Add tamper evidence on packaging
- Add packaging dimensions
- Add pallet configuration
- Add information on transportation hazards & MSDS

Industry Feedback - Content

Section 7 Specifications

- Reverse order of specification & comments
- Request test methods are mandatory
- Indicate tests available for inclusion on C of A

PIF Issue 2.0 What's changed

- General
  - Spelling, grammatical and formatting inconsistencies addressed
  - Yes / No drop down boxes added

- Section 1 Product & Contact Details
  - Additional space added for more customer information
  - Product, supplier and document details linked to footer
  - References and links added to Vital and Allergen Management Guide
  - Minor rewording of Checklist & Supplier Declaration and Warranty

PIF Issue 2.0 What's changed

- Section 2 Product Information and Ingredients
  - Ingredient text box replaced with a table
  - Suggesting % of every ingredient

- Section 3 Allergen & Compositional Information
  - Section 3.1 Foods and components reordered
  - Section 3.2 description strengthened to include reference to hidden allergens
  - Section 3.3 Allergen content & cross contact split into 2 sections
  - Allergen cross contact aligned with VITAL inputs
  - Extra rows inserted for gluten derivatives
  - References and links to the VITAL process added
  - Section 3.4 Lupin added as a separate row
  - Section 3.4 Fish requirements added

PIF Issue 2.0 What's changed

- Section 4 Nutrition & Dietary Suitability
    - Further nutrients bolded as mandatory inclusions
    - Description strengthened

- Section 5 Foods Requiring Pre market clearance
    - Section 5.4 Genetic Modification questions redrafted & reordered
    - Questions on GM management added.

- Section 6 Preparation, Storage, Packaging & Coding
    - Tamper evidence added
    - Pallet configuration added
    - Dimensions added
    - Transportation hazards added

PIF Issue 2.0 What's changed

- Section 7 Specifications
    - Test methods mandatory
    - Indicator for C of A inclusion

- Section 8 Comments
    - Prompt to return to checklist then sign

Limitations & Challenges

- Functionality issues within Microsoft Word
- Field names
- Electronic / Database interface
- Managing PIF updates
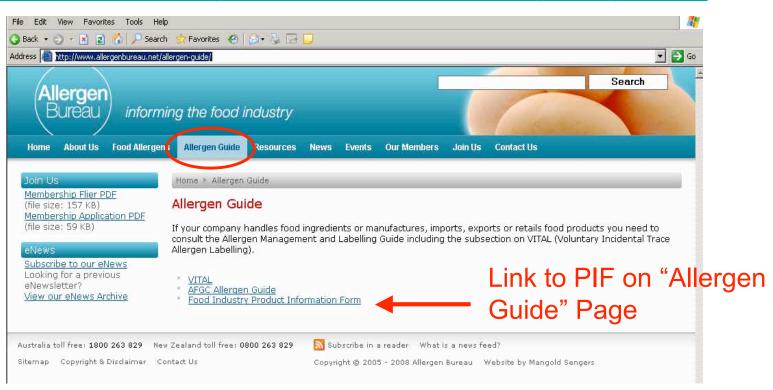- Meeting everyone's requirements
- Obtaining buy in

Release of Issue 2.0 of PIF

- Early release on Friday 1ˢᵗ Feb to registered users
- Official Release - Feb 12 on Allergen Bureau Website
- Presentations at Allergen Bureau Conferences Brisbane & Sydney
- Supported by Media release
- Notification to AFGC and Allergen Bureau membership

Where do you find the PIF

http://www.allergenbureau.net/allergen-guide/

Link to PIF on "Allergen Guide" Page

Replace with supplier logo. Size image to fit. 10 – 20kb gif or jpg file.

FOOD INDUSTRY - PRODUCT INFORMATION FORM

AUSTRALIAN FOOD AND GROCERY COUNCIL

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Use the TAB key to work through this document electronically. Click once in the check box (or hit the "space" bar) for the cross to appear ☒ or to insert text.

1 PRODUCT & CONTACT DETAILS

CUSTOMER'S PRODUCT NAME	customer product name	CUSTOMER'S PRODUCT CODE	customer code
SUPPLIER'S PRODUCT NAME	supplier product name	SUPPLIER'S PRODUCT CODE	supplier code

1.1 SUPPLIER INFORMATION

COMPANY NAME	company name
ABN	ABN

What you have said -

- *"I have recently been completing a lot of questionnaires for our customers. Every single one of them is using your questionnaire. After completing one, even though it is very comprehensive, I feel it is an excellent product information form."*

- *"The team working on this form should feel justifiably proud of the work they've done thus far."*

- *"We have both welcomed and promoted the use of the PIF by our customers since its inception. We have had little issue with the form to date, and it has reduced our overall response rates to customers from weeks to days and often hours."*

What you have said -

- "*Thank you for the opportunity to comment on the Product Information Form.* *This document has proved to be invaluable within the food industry and improves with each version*"

- "*Generally speaking the October 2007 version of the form represents an improvement on the April 2006 form. Both forms cover the majority of issues that _____ would normally seek information on via its own form.* *After an initially slow start, the number of suppliers sending us information via the AFGC form has grown.*"

- "*Excepting for the length of time it takes to complete the PIF this adoption has been successful and* *I feel most companies can see the benefit of its implementation in the long term.*"

Ongoing Management

- Annual review as required

- Register as a user via Allergen Bureau

- Have your say
  Allergen Bureau
  Australia toll free: 1800 263 829
  New Zealand toll free: 0800 263 829
  info@allergenbureau.net

Next Steps

- Address Database & Electronic Interface

- Convene Workshop interested parties

- Call for working group members