

**Product Information Form**

Copyright© 2016 Australian Food and Grocery Council.

**IMPORTANT:** The AFGC intends the PIF template 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.

[www.afgc.org.au](http://www.afgc.org.au)

PIF VERSION 6.0

Issue Date **2017-07-07**

Note: this date refers to the date of issue of this version of the PIF by the AFGC and NOT the date of issue of the completed form by the user.

Date Completed **1/04/2025**

PIF Document Status **Final** Company Document Number **PIF\_1005**

Issue Date **31/03/2025** Issue Number **26**

Name Completed by **Alice Shine** Title Completed by **Quality Coordinator**

Name Approved by **Monisha Kumar** Title Approved by **Quality Manager**

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

Product Name **COMP YEAST 12 KG**

**1.1 Company Information**

Company Name **Lesaffre Australia Pacific Pty Ltd**

## Business Address

Street Number **8-10** Street Name **Berends Drive** Suburb/City **Dandenong South**

State/Territory **VIC** Country **Australia** Postcode **3175**

## Postal Address

Post Address **8-10 Berends Drive** Suburb/City **Dandenong South**

State/Territory **VIC** Country **Australia** Postcode **3175**

## Key Contact for inquiries

Name **Customer Service** Position Title **Customer Service Representative**

Email Address **customerservice.au@lesaffre.com** Phone **1300 537 233**

## Manufacturer Information

Company Name

AS ABOVE



## 2. Product Information

Product Name **COMP YEAST 12 KG**

Product Code **1005**

Product Description **Fresh baker's yeast.**

Legal Description **Bakers Yeast**

Suggested Labelling Description **Compressed Yeast**

Are you selling this item to a health facility (e.g. hospital, aged care, mental health facility, nursing home)? (Y/N)

**N (No)**

### 2.1 Ingredient Declaration

#### Ingredient Summary

Substance Type	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	% of total Average (Enter either a number or NS for Not Specified)
I	Water	68.00%
Characterising Component (Y/N) - <b>N</b> No approved GM varieties available - <b>Y</b>		
I	Bakers Yeast	32.00%
Characterising Component (Y/N) - <b>N</b> No approved GM varieties available - <b>Y</b>		

#### Processing Aids Summary

Substance Type	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergens (Y/N/NS)	Allergen(s) ANZ (Y/N/NS)	Allergen(s) International (Y/N/NS)	Potential for Cross Contact Allergen(s) to be present (Y/N/NS)	Permitted class name
PA	Potato Starch	N	N	N	N	Filter Pre-coat
PA	Canola Oil	N	N	N	N	Extrusion Aid

Ingredient List **Water, Bakers Yeast**

Addition Check **100.000**

#### Code Standards Compliance

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

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

Standard 1.4.2 - Maximum Residue Limits in Food (In Australia), or Maximum Residue Limits of Agricultural Compounds, Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981 in New Zealand **Y (Yes)**

Standard 1.4.4 - Prohibited & Restricted Plants & Fungi where applicable, and that where such certification relies on third party audits, analysis, industry codes, or equivalence of international standards to demonstrate compliance, that certificates are current and available **Y (Yes)**

## 2.2 Country of Origin

### Country of Origin Summary

Omit Ingredient from Declarations	Name of Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Percentage of Total (Average)	Country of Origin (1)
	Water	68.00%	Australia
	Bakers Yeast	32.00%	Australia

Is the Product to be sold in Australia? **Y (Yes)**

What is the total minimum % of Australian ingredients in this product? **100.000**

Comments  **Product of Australia**

## 3.1 Composition Information

### Mandatory Advisory Statements

Refer to the list in Schedule S9-2 in the ANZ Food Standards Code [click here](#) and Standard 1.2.3

If an advisory statement required, list the food (Column 1 S9-2 and Standard 1.2.3) and advisory statement (Column 2 S9-2 and Standard 1.2.3) below

Bee pollen	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
A food containing bee pollen as an ingredient	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
A beverage made from cereals, nuts, seeds, or a combination of these ingredients, and that contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
An evaporated and dried products made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains: no less than 3% m/m protein; and no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
Milk, or an analogue beverage made from soy, that contains no more than 2.5 m/m fat.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
Evaporated milk, dried milk or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
A food that contains aspartame or aspartame-acesulphame salt.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>

A food that contains quinine.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
A food that contains guarana or extracts of guarana.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
A food that contains added phytosterols, phytostanols or their esters.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
A cola beverage that contains added caffeine.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
A food that contains a cola beverage that also contains added caffeine as an ingredient.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
Propolis.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
A food that contains propolis as an ingredient.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
Unpasteurised egg products.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
Unpasteurised milk.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
Unpasteurised liquid milk products.	Is an advisory statement required about the food or ingredient? <b>N (No)</b>
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	Is an advisory statement required about the food or ingredient? <b>N (No)</b>

Mandatory warning statement - royal jelly

Is the food or does the food contain royal jelly (Y/N) **N (No)**

**3.2.1 Allergens**

Allergens to be declared:

Comments  **No allergens are present.**

**3.2.2 Cross Contact Allergens**

## Cross Contact Allergens Summary

Name of Allergenic Ingredient, Food Additive, Vitamin or Mineral, Processing Aid	Allergen Type	Allergen Sub-type	Labelling exemption text	Form	Cross contact from other sources - growing, harvesting, transport, storage etc	What are the procedures in place to prevent cross contact where allergens are used in the same facility or present on the same line?	Source Food	Derivative Name	Total Protein (ppm)	Other:
Not Ingredient Specific	Cereals (including hybridised strains thereof) if they contain gluten	Wheat (and its hybridised strains) (deprecated)	No Exemption No Labelling Exemption	Readily dispersible	Storage	Documented Procedures and Controls, Raw Material Sourcing & Tracing, Staff Training, Isolated Storage of Allergens, Dedicated Equipment	Wheat	Wheat Flour	Other	<LOD
Present in same facility - Y Present on same line - N										
Not Ingredient Specific	Soybean		No Exemption No Labelling Exemption	Readily dispersible	Storage	Documented Procedures and Controls, Raw Material Sourcing & Tracing, Staff Training, Isolated Storage of Allergens, Dedicated Equipment	Soy	Soya Flour, Soy Lecithin	Other	<LOD
Present in same facility - Y Present on same line - N										



If you wish to conduct a VITAL® risk assessment for cross contact allergens please click on the following link which will take you to the Allergen Bureau website: [click here](#)

Have you conducted a VITAL® risk assessment for cross contact allergens (Y/N)? **N (No)**

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

### 3.3 Additional Information Requirements

#### Palm Oil

Does this material contain Palm Oil or Derivatives of Palm Oil?  
**N (No)**

## Food/Component

Sub-Food/ Component

### Gelatine

Beef - collagen

Present?

**N (No)**

Other source

Present?

**N (No)**

### Antioxidants

Butylated hydroxyanisole

Present?

**N (No)**

Butylated hydroxytoluene

Present?

**N (No)**

Other Antioxidants

Present?

**N (No)**

### Alcohol (Residual) and ethanol

Present?

**N (No)**

### Added fats and oils

Animal

Present?

**N (No)**

Vegetable

Present?

**N (No)**

### Hydrolysed vegetable proteins

Acid hydrolysed

Present?

**N (No)**

Enzyme hydrolysed

Present?

**N (No)**

### Added colours

Present?

**N (No)**

### Added flavours

Present?

**N (No)**

### Added salt

If product is salt, then respond "yes" to added salt.

Present? (1)

**N (No)**

### Added sugar

If product is sugar then respond "yes" to added sugar.

Present? (1)

N (No)

Any Other Component

**4.1 Novel Foods**

If assessed:

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

**4.2 Food Produced using Gene Technology**

Comments  **Not applicable**

**4.3 Quarantine Information**

Link to the Bicon website: [click here](#)

Link to the NZ Ministry of Primary Industries website: [click here](#)

Comments  **Not applicable**

**5. Nutrition Information**

Nutrient List

Unit of Measure

g

Nutrition Details

Moisture content in finished product (required in grams/100g)  
71.000

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

Energy

Energy	Approximately	Average Quantity per 100 g/mL 477 kJ	Average Quantity per 100 g/mL (optional)
-			

Nutrients

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

Protein, total (g)	Approximately	Average Quantity per 100 g/mL 14.2
- Gluten		
Fat, total (g)	Approximately	0.9
-saturated (g)	Approximately	0.2
-trans (g)	Less than or <	0.1
-polyunsaturated (g)	Less than or <	0.1
-monounsaturated (g)	Approximately	0.7
Cholesterol (mg)		0
Carbohydrate (g)	Approximately	11.9
-sugars (g)	Approximately	3
Dietary fibre, total (g)		6.3
Sodium (mg)	Approximately	19
Potassium (mg)		
Phosphorus (mg)		

## Target Population

Food for target population **999 (Any other food)**

## Information about the food or product

If Solid, select Solid Type

**3 (Solid, semi-solid or powder substance, intended for use in further preparation)**

## Information about the nutrition information

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

Laboratory analysis of the food



If laboratory tested; % Ash:  
Specify Date of testing **2.000**  
**9/02/2024**

-  
**1 (Approximately)**

% Moisture:  
**71.000**

### 6.1 Nutrition, Health and Related Claims

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

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

### 6.2 Front of Pack Labelling (no responses in section)

### 6.3 Certification, Endorsement and Other Claims

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

## Claim Type

### 6.3.1 Nutrition and Health Logos and Symbols

Gluten Free

Claim can be made? (Y/N) **Y (Yes)** If yes, how has this been validated/substantiated?  
**Ingredient**

A Gluten Free logo will be used (Y/N)  
**N (No)**

The Glycaemic Index (GI)

GI logo will be or can be used (Y/N)  
**N (No)**

Treatwise

Will the "Be Treatwise" logo be used? (Y/N)  
N (No)

### 6.3.2 Religious

#### Halal

Specify if suitable for Halal (Y/N) Y (Yes)	Claim can be made? (Y/N) Y (Yes)	Specify Particular Claim <b>Halal Certified</b>	How has this been validated/substantiated? <b>Audit</b>
--	-------------------------------------	--	--

Certificate Available? (Y/N)  
Y (Yes)

#### Certifying Body

Other <input checked="" type="checkbox"/>	Other Certifying Body <b>Halal Certification Authority Australia</b>	Certificate Number <b>9716/1/1</b>	Certificate Expiry date <b>31/12/2025</b>
--	---	---------------------------------------	--

#### Kosher

Specify if suitable for Kosher? (Y/N) Y (Yes)	Claim can be made? (Y/N) Y (Yes)	Specify Particular Claim <b>Kosher Certified</b>	How has this been validated/substantiated? <b>Audit</b>
--	-------------------------------------	---	--

Certificate Available? (Y/N)  
Y (Yes)

#### Certifying Body

Kosher Australia <input checked="" type="checkbox"/>	Certificate Number <b>428866-1</b>	Certificate Expiry date <b>31/12/2025</b>
---	---------------------------------------	--

### 6.3.3 Dietary Choice

#### Ovo-lacto-vegetarian

Specify if suitable for Ovo-lacto-vegetarian (Y/N) Y (Yes)	Claim can be made? (Y/N) N (No)
---	------------------------------------

#### Lacto-vegetarian

Specify if suitable for Lacto-vegetarian (Y/N) Y (Yes)	Claim can be made? (Y/N) N (No)
---	------------------------------------

#### Vegan

Specify if suitable for Vegan (Y/N) Y (Yes)	Claim can be made? (Y/N) N (No)
--	------------------------------------

### 6.3.4 Free

#### Hormone free

Specify if suitable for "Hormone Free" No	Claim can be made? No
--	--------------------------

### 6.3.5 Sustainability claim

#### Organic

Specify if suitable for Organic No	Claim can be made? No
---------------------------------------	--------------------------

#### Biodynamic

Specify if suitable for Biodynamic  
**No** Claim can be made?  
**No**

#### RSPO

Specify if suitable for RSPO  
**No** Claim can be made?  
**No**

#### Rainforest Alliance

Specify if suitable for Rainforest Alliance  
**No** Claim can be made?  
**No**

### 6.3.6 Animal welfare

#### Animal Welfare Approved Scheme

Specify if suitable for Animal Welfare Approved Scheme  
**No** Claim can be made?  
**No**

#### Marine Stewardship

Specify if suitable for Marine Stewardship  
**No** Claim can be made?  
**No**

#### Dolphin Friendly

Specify if suitable for Dolphin Friendly  
**No** Claim can be made?  
**No**

#### Sow stall free

Specify if suitable for Sow stall free  
**No** Claim can be made?  
**No**

#### Free range

Specify if suitable for Free Range  
**No** Claim can be made?  
**No**

### 6.3.7 Other

#### Derived from naturally occurring ingredients

Specify if suitable for Derived from naturally occurring ingredients  
**No** Claim can be made?  
**No**

#### Derived from a natural process without chemical modification

Specify if suitable for Derived from a natural process without chemical modification  
**No** Claim can be made?  
**No**

#### Additional Claim

Specify if suitable for Additional Claim  
**No** Claim can be made?  
**No**

## 7. Shelf Life

Link to the AFGC Date Marking Guide: [click here](#)

Product as supplied - Unopened pack or bulk container

Type of date mark applied

Best Before



Specify Shelf Life 35 Period Days

Temperature control required during storage? Y (Yes)

If yes, select from dropdown 1 (Never Warmer than) Temperature 0.5-6C

Temperature control required during transport? Y (Yes)

If yes, select from dropdown 1 (Never Warmer than) Temperature 0.5-6C

Product once in use - Resealable pack or bulk container

Specify Shelf Life 35 Period Days

Temperature control required during storage? Y (Yes)

If yes, select from dropdown 1 (Never Warmer than) Temperature 0.5-6C

Temperature control required during transport? Y (Yes)

If yes, select from dropdown 1 (Never Warmer than) Temperature 0.5-6C

AFGC Cold Chain Guideline rules: "NEVER WARMER THAN" temperature in degrees Celsius "MAX OUT OF REFRIGERATION TIME" time in minutes "KEEP ABOVE" optional, temperature in degrees Celsius

Please provide any general comments about the date coding applied to the product: YYJDBREW

Comments

DO NOT FREEZE. DO NOT CONSUME RAW. Keep packets sealed. Food using this product must be cooked thoroughly before consumption.

8. Traceability

8.1. Please specify the following details for the primary code on the product as applicable:

Unit

Type of primary coding

Date Code



Batch Number



Method of Coding Thermal Print Location of Code Side of each block

Number of characters in code 8 Example of code format 22134192 BB 18 Jun 18 13:00

Code translation YYJulianDayBrew Best Before DD MMM YY TIME

SHIPPER (if applicable)

Type of primary coding

Date Code



Batch Number



Method of Coding  
Ink jet printer

Location of Code  
side of carton

Number of characters in Example of code format  
code 22134192 BB 18 Jun 18 13:00  
8

Code translation  
YYJulianDayBrew Best Before BB MMM YY TIME

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

Comments Batch number indicates origin of yeast fermentation

**9. Measurement Marking**

Package size 1.000 Unit of Measure kg

**10. Potential Safety Hazards**

Are there any potential hazards associated with the product?  
(Y/N)? N (No)

**11.0 Product Packaging & 11.1 Packaging Materials**

Is the product packaged? Y (Yes)

Packaging stewardship

Is your business a signatory to the Australian Packaging Covenant or other packaging stewardship program?

Link to Packaging Covenant [click here](#)

Sealing

What is the method of sealing the primary packaging? Heat

What is the method of sealing the Secondary packaging? Other

Tamper evident

Is the packaging tamper evident? Y (Yes)

If yes, describe the nature of the tamper evident feature Heat sealed

Colour

Is packaging clear to assist with monitoring potential product contamination? N (No)

Pack Size

Pack size: 12.000 Unit of Measure kg

Dimensions (external)

Primary Pack

Height 80.000 Unit of Measure mm

Width 80.000 Unit of Measure mm

Depth 150.000 Unit of Measure mm

Weight 1.000 Unit of Measure kg

Secondary Pack

Height 160.000 Unit of Measure mm

Width 265.000 Unit of Measure mm

Depth 333.000 Unit of Measure mm

Weight 12.000 Unit of Measure kg

### 11. 1 Packaging Materials

#### Materials List

Are engineered nanoparticles present?	Further details information
N	cardboard

Comments 

Each unit (1kg block) of product is individually wrapped.  
Each shipper contains 12 x 1kg individual blocks.

### 11.2 Pallet Configuration

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

Gross weight of loaded pallet (kg) 1080.000

Stack height of loaded pallet (cm) 128.000

Specify the type of pallet (material)

Wood



What is the pallet pattern?

Pinwheel



Number of units per shipper 12

Number of shippers per pallet 84

Number of layers per pallet 7

Comments 

Pallet is stacked with sufficient gap and not shrink wrapped to allow air flow for efficient cooling.  
Cartons are held in place with glue.

### 12. Specifications for Compliance

Test Methods are mandatory and must quote AOAC methods or recognised independent Australian or International standards. Where a suppliers internal test method is quoted a copy must be attached. Also state if Certificate of Analysis (C of A) or Certificate of Conformance (C of C) can be provided.

#### 12.1 Organoleptic Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Provided?
Appearance	Light cream colour	Visual	N	N
Odour	Typical of Bakers Yeast, no off odor	Odor analysis	N	N
Flavour	Typical of Bakers Yeast, no off flavours	Taste	N	N

## 12.2 Physical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
Pack weight	12.35kg +/- 100gms	Calibrated scale	N	N
X-Ray Inspection System	2mm Fe, 2.5mm Non Fe, 3.00mm Stainless Steel	Certified test pieces	N	N

## 12.3 Microbiological Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?
TPC	< 9,000,000 CFU/gm	Standard Lesaffre Method	N	N
Coliforms	< 900 CFU/g	Standard Lesaffre Method	N	N
Wild Yeasts	< 90,000 CFU/gm	Standard Lesaffre Method	N	N
Lactic Bacteria	< 9,000,000 CFU/gm	Standard Lesaffre Method	N	N

Comments 

Reference AOAC Methods  
Manuals Vols 1&2  
15th Ed 1990

## 12.4 Chemical Specifications

Test/Parameter	Specification	Test Method	C of A Available?	C of C Available?	How often provided?
Activity (Risograph)	Min 140mls CO2 in 2hrs	Standard Lesaffre Method Phc008.va01	N	Y	per batch

## 13. Company Specific (no responses in section)

## 14. Extra Comments and Attachments (no responses in section)

## 15. Summary of Statements and Claims

### Summary of Statements and Claims

Type	Values
Ingredients List	Water, Bakers Yeast
% Australian content	100.000
Characterising Component	No Characterising Component Declared.
Allergens	No allergens to be declared in the ingredients list.
Cross Contact Allergens	Are there potential Cross Contact Allergens listed? - Yes
Cross contact allergens ANZ	Not Ingredient Specific Cereals (including hybridised strains thereof) if they contain gluten Wheat (and its hybridised strains) (deprecated), Not Ingredient Specific Soybean
Novel Foods	No Novel Food(s) Declared.
Nutritive Substances	No Nutritive Substance(s) Declared.
GM Cross Contact	No GM Cross Contact Ingredients Declared.
Quarantine treatment applied	No Quarantine Treatments Declared.
Palm Oil	No Palm Oil or Derivatives Declared.
Kosher Claim	Kosher Certified
Halal Claim	Halal Certified

## 16. Checklist

PIF Status **Final**

Summary of Attachments

Empty Mandatory Field

## Reference Imported v5

Reference Imported v5

00000133:Dandenong PIF/PIF 5 0\_1005 Lesaffre COMPRESSED YEAST 12 X 1kg Issue 20 150321.xlsx