

UNITED SAFETY AGENTS
F S V P
COMPLIANCE PLAN

ZIBA NUT CORPORATION

Name of FSVP Importer

TIXANA PTY. LTD.

Name of Foreign Supplier

SOY STICKS (VARIOUS FLAVORS) AND NOODLE LINE

Name of Product

JUNE 03, 2021

Date of Initial Verification / Reverification

JUNE 04, 2022

Date of FSVP Plan Expiration

VERIFICATION COMPLETE | APPROVED | IMPORTER CONFIRM MYCOTOXINS ARE ABSENT

Status of Review

NUMBER 01

Version



– Confidential –



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NOTICE of REDACTION



This FSVP Plan has been partially redacted and is intended for review purposes only. All food safety documents are subject to change without notice, may contain non-binding recommendations, and should be considered uncontrolled.

Any documents provided by a foreign supplier are considered to be the property of that foreign supplier and may contain information which is privileged, confidential, and protected. Any reproduction, distribution or other use of these documents without the consent of the foreign supplier is prohibited.

Please contact United Safety Agents with any questions or concerns.

Supplier: Tixana Pty. Ltd. Product: Soy Sticks & Noodles

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 15, 2021 Review End: June 03, 2021

UNITED STATES CODE of FEDERAL REGULATIONS

The following are or may be applicable to this product/supplier, FSVP Importer should confirm & comply independently.

- ▣ **101.** §101.1–101.108. Food Labeling.
- ▣ **106.** §106.1–106.160. Infant Formula Requirements
Pertaining to Current Good Manufacturing
Practice, Quality Control Procedures, Quality
Factors, Records and Reports, & Notifications.
- ▣ **110.** §110.3–110.110. Current Good Manufacturing
Practice in Manufacturing, Packing, or Holding
Human Food.
- ▣ **111.** §111.1–111.610. Current Good Manufacturing
Practice in Manufacturing, Packaging, Labeling,
or Holding Operations for Dietary Supplements.
- ▣ **112.** §112.1–112.213. Standards for the Growing,
Harvesting, Packing, and Holding of Produce for
Human Consumption.
- ▣ **113.** §113.3–113.100. Thermally Processed Low-Acid
Foods Pkged in Hermetically Sealed Containers.
- ▣ **114.** §114.3–114.100. Acidified Foods.
- ▣ **117.** §117.1–117.475. Current Good Manufacturing
Practice, Hazard Analysis, and Risk-Based
Preventive Controls for Human Food.
- ▣ **120.** §120.1–120.25. Hazard Analysis and Critical
Control Point (HACCP) Systems.
- ▣ **121.** §121.1–121.401. Mitigation Strategies to Protect
Food Against Intentional Adulteration.
- ▣ **123.** §123.3–123.28. Fish and Fishery Products.
- ▣ **129.** §129.1–129.80. Processing/Bottle Drinking Water.
- ▣ **131.** §131.3–131.206. Milk and Cream.
- ▣ **133.** §133.3–133.196. Cheeses & Related Products.
- ▣ **135.** §135.3–135.160. Frozen Desserts.
- ▣ **136.** §136.3–136.180. Bakery Products.
- ▣ **137.** §137.105–137.350. Cereal Flours.
- ▣ **139.** §139.110–139.180. Macaroni & Noodle Products.
- ▣ **145.** §145.3–145.190. Canned Fruits.
- ▣ **146.** §146.3–146.187. Canned Fruit Juices.
- ▣ **150.** §150.110–150.160. Fruit Butters, Jellies,
Preserves, and Related Products.
- ▣ **152.** §152.126. Fruit Pies.
- ▣ **155.** §155.3–155.201. Canned Vegetables.
- ▣ **156.** §156.3–156.145. Vegetable Juices.
- ▣ **158.** §158.3–158.170. Frozen Vegetables.
- ▣ **160.** §160.100–160.190. Eggs and Egg Products.
- ▣ **161.** §161.30–161.190. Fish and Shellfish.
- ▣ **163.** §163.5–163.155. Cacao Products.
- ▣ **164.** §164.110–164.150. Tree Nut and Peanut Products.
- ▣ **165.** §165.3–165.110. Beverages.
- ▣ **166.** §166.40–166.110. Margarine.
- ▣ **168.** §168.110–168.180. Sweeteners and Table Sirups.
- ▣ **169.** §169.3–169.182. Food Dressings and Flavorings.
- ▣ **170.** §170.3–170.285. Food Additives.
- ▣ **179.** §179.21–179.45. Irradiation in the Production,
Processing and Handling of Food.
- ▣ **190.** §190.6. Dietary Supplements.
- ▣ **501.** §501.1–501.110. Animal Food Labeling.
- ▣ **507.** §507.1–507.215. Current Good Manufacturing
Practice, Hazard Analysis, and Risk-Based
Preventive Controls for Food for Animals.
- ▣ **570.** §570.3–570.280. Food Additives.
- ▣ **579.** §579.12–579.40. Irradiation in the Production,
Processing, & Handling of Animal & Pet Food.

- Continues.

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21 C.F.R. § 1.500 – § 1.514

The following section(s) of the FSVP regulation is/are or may be particularly relevant to this product/supplier.

- ▣ **§1.500.** What Definitions Apply to This Subpart?
- ▣ **§1.501.** To What Foods Do the Requirements in This Subpart Apply?
- ▣ **§1.502.** What Foreign Supplier Verification Program (FSVP) Must I Have?
- ▣ **§1.503.** Who Must Develop My FSVP and Perform FSVP Activities?
- ▣ **§1.504.** What Hazard Analysis Must I Conduct?
- ▣ **§1.505.** What Evaluation for F. Supplier Approval & Verification Must I Conduct?
- ▣ **§1.506.** What Foreign Supplier Verification and Related Activities Must I Conduct?
- ▣ **§1.507.** What Requirements Apply When I Import Food That Cannot Be Consumed Without the Hazards Being Controlled or for Which the Hazards Are Controlled After Importation?
- ▣ **§1.508.** What Corrective Actions Must I Take Under My Foreign Supplier Verification Program?
- ▣ **§1.509.** How Must the Importer Be Identified at Entry?
- ▣ **§1.510.** How Must I Maintain Records of My FSVP?
- ▣ **§1.511.** What FSVP Must I Have If I Am Importing A Food Subject to Certain Requirements in the Dietary Supplement Current Good Manufacturing Practice Regulation?
- ▣ **§1.512.** What FSVP May I Have If I Am A Very Small Importer or I Am Importing Certain Food from Certain Small Foreign Suppliers?
- ▣ **§1.513.** What FSVP May I Have If I'm Importing Certain Food from A Country with An Officially Recognized Food Safety System?
- ▣ **§1.514.** What Are Some Consequences of Failing to Comply with the Requirements of FSVP?

NOTES & COMMENTS

FSVP 21 CFR §1.500–§1.514

This product falls – at least in part – under the jurisdiction of the United States Food and Drug Administration (FDA), and does not qualify for an exemption in Title 21, Code of Federal Regulations, Chapter I, Sub-chapter A, Part 1, Subpart L, §1.501. As the FSVP Importer's Qualified Individual (as the term is defined in §1.503) United Safety Agents – through the actions of this FSVP Plan's identified "Agent(s)" – has performed all actions required by FSVP and has presented this FSVP Plan for the review of this product's FSVP Importer. Please refer to pages 26 through 34 for substantiation of the FSVPQI's / PCQI's qualifications and certifications.

Per §1.513, this food is imported from a country with an officially recognized or equivalent food safety system and the above-named facility is in compliance with State, local, county, tribal, or other applicable non-Federal food safety law including relevant laws and regulations of foreign countries.

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DESIGNATION of ROLES & SUMMARY of REVIEW

FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: Ziba Nut Corporation FDA FEI: 3016047992

Physical Address: 600 West Broadway, Suite 700 DUNS No.: 12-18-82726

City: San Diego State: California, 92101 Country: United States

Mailing Address: 600 West Broadway, Suite 700

City: San Diego State: California, 92101 Country: United States

Phone Number: +1 (619) 209-6001 Email Address: mmorshed@zibanut.com

Name of Representative(s): Mr. Massoud Morshed Title: Commercial Rep.

FOREIGN SUPPLIER &/OR MANUFACTURER as defined by §1.500

Company Name: Tixana Pty. Ltd. FDA FFR: 11034304898

Manufacturing Address: 17 Elizabeth Street FDA FEI: 3004264536

City: Campsie Province/Territory: New South Wales, 2194 Country: Australia


Office Address: 17 Elizabeth Street

City: Campsie Province/Territory: New South Wales, 2194 Country: Australia

Phone Number: +61 2 9784 9700 Email Address: alex@tixana.com

Name of Representative(s): Mr. Alex Sapurmas Title: Commercial Rep.

QUALIFIED INDIVIDUAL(s) & AGENT(s)

Agent Name: Claudio Innocenti Signature: 

Title: Partner & Preventive Controls Qualified Individual. Date: June 03, 2021

Agent Name: William J. Barber Signature: 

Title: Preventive Controls Qualified Individual. Date: June 03, 2021

SUMMARY of REVIEW

Details of Product(s)	Is foreign supplier expected to implement controls for			Comments
	Biological Hazards	Chemical Hazards	Physical Hazards	
Soy Sticks - Garden Herb	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Verified & Approved. Confirm Mycotoxins are absent, per batch.
Soy Sticks - Lime & Chilli	<input type="checkbox"/> Undetermined	<input checked="" type="checkbox"/> Undetermined	<input type="checkbox"/> Undetermined	
Soy Sticks - Honey & Mustard	<input checked="" type="checkbox"/> FSVP Importer	<input checked="" type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	— See Addendum.
Soy Sticks - Salsa	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	
Soy Sticks - Sour Cream	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	
Big Round Noodle - Ched. Cheese				

Preventive Control or Disclosure Req'd.: Per §117, §507, §111 and/or §1.507, Notice is required when FSVP Importer or FSVP Importer's customer will be responsible for controlling hazards. See "Hazard Analysis & Determination" section(s) and "Addendum" section for additional information. ■ Required ■ Recommended ■ Confirm efficacy of previously applied control(s)

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REGISTER of SUBSTANTIATING DOCUMENTS



HAZARD ANALYSIS Requested Required Received Reviewed

NOTES Tixana Pty. Ltd.'s HACCP Plan received.
 Dated: January 07, 2021.
 Plan Entitled: Hazard Analysis - Snacks
 Prepared By: K.L. WOODMAN
 CCP(s): One. QCP: 3.



ON-SITE AUDIT Requested Required Received Reviewed

NOTES Tixana Pty. Ltd.'s Audit Report FSSC 22000 V5 received.
 Dated: Nov. 16, 2020.
 Re-audit Due Date: Annual
 Audit Grade: Recertification
 Number of Minor Non-conformities: 5. with corresponding corrective actions.

 Note: On-site audit report was not relied upon to approve this foreign supplier.



SAMPLING OR TESTING RESULTS Requested Required Received Reviewed

NOTES Certificate of Analysis received from supplier.
 Dated: Feb. 21, 2021.
 Tested for: Salmonella spp., Escherichia coli, Standard Plate Count.
 Laboratory: Symbio LABORATORIES
 Note: We respectfully request that recent certificate(s) of analysis be provided for testing conducted to determine that product has been effectively processed to control for all FDA identified biological and chemical hazards (preferably by an ISO 17025-accredited laboratory).



OTHER FOOD SAFETY RECORDS Requested Required Received Reviewed

NOTES Completed Foreign Supplier FSVP Questionnaire received.
 Dated: April 16, 2021
 Completed by: Linda CHEN

 Tixana Pty. Ltd.'s Cleaning & Sanitization, Supplier Approval, Validation & Verification, Hazard Analysis – Snacks, Snacks - Flow diagram, 2021 FSSC 22000 Audit report V5, Micro Testing Summary, Recall Plan, and FDA Registration received.



PRODUCT LABELING Requested Required Received Reviewed

NOTES Product Label received for Big Round Noodle, Cheddar Cheese, SCL; Soy Snack, Salsa, Lime & Chilli, Garden Herb, Honey & Mustard, and Sour Cream. Labeling appears to declare allergens and is not misbranded with respect to the presence of food allergens. See Analysis & Determination of Allergenic Hazard(s) for details.
 Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to mean that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101.. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all regulations prior to import.

Supplier: Tixana Pty. Ltd. Product: Soy Sticks & Noodles

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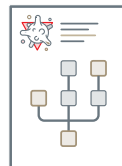
ONGOING REQUIREMENT for UPDATED DOCUMENTS

21 C.F.R., §1.505, §1.506, and §1.510 require that all FSVP records be updated and maintained. Depending on USA’s review and determination of the supplier’s compliance history and food safety program, we request that the following food safety documents be provided accord to their individually-marked time interval.



FACILITY FOOD SAFETY PLAN

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



RECALL PLAN

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



HACCP PLAN / HARPC PLAN

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



PRODUCT LABEL

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



ON-SITE AUDIT RESULTS

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



QUALIFICATIONS

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



LABORATORY TESTING RESULTS

- if positive results are returned
- if recall or import refusal occurs
- if inspection occurs
- on an annual basis
- on a per-batch/shipment basis
- Chemical Biological
- other: _____



IMPLEMENTATION RECORDS

- if recall or import refusal occurs
- if inspection occurs
- on an annual basis
- on a per-batch/shipment basis
- other: _____



FDA REGISTRATION

- if a change or update occurs
- bi-annual basis (*regardless of change*)



FSVP QUESTIONNAIRE

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



FACILITY LICENSE

- if a change or update occurs
- annual basis (*regardless of change*)
- not applicable



NOTES

All documents used for FSVP verification and approval must be re-acquired at least one every three years or sooner, per above.

unitedsafetyagents.com/documents



Supplier: Tixana Pty. Ltd. Product: Soy Sticks & Noodles

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 15, 2021 Review End: June 03, 2021

FDA COMPLIANCE ACTIONS & REGULATORY HISTORY

21 CFR part 1, subpart L, §1.505(a)(1)(iii)(A)(C), and elsewhere requires that a foreign supplier’s compliance history be evaluated, including whether the foreign supplier is the subject of an FDA Warning Letter(s), Import Alert(s), or other FDA compliance action(s) related to food safety. The following constitutes the results of this evaluation.

RESULTS of EVALUATION

Date of Action	Description of Action
January 18, 2013.	INSPECTION Inspection Id: 817029 Project Area: Foodborne Biological Hazards Classification: VAI.
	FDA Data Dashboard search results indicate that supplier's compliance history does not include FDA Warning Letters, Import Alerts, or other applicable compliance actions.
	Covers: Tixana Pty. Ltd. FEI: 3004264536 Date:

Note: Results may not be exhaustive. FSVP Importer should conduct independent inquiry.

Supplier: Tixana Pty. Ltd. Product: Soy Sticks & Noodles

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REVISION LOG for FSVP PLAN

Version No.	Date of Change	Description of Revision
No. 01	June 03, 2021	Product and supplier underwent initial FSVP verification.

Supplier: Tixana Pty. Ltd. Product: Soy Sticks & Noodles

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 15, 2021 Review End: June 03, 2021

ADDENDUM

NOTE

Labeling Requirements

The Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004 requires food manufacturers to label food products that contain an ingredient that is or contains protein from a major food allergen in one of two ways.

The first option for food manufacturers is to include the name of the food source in parenthesis following the common or usual name of the major food allergen in the list of ingredients in instances when the name of the food source of the major allergen does not appear elsewhere in the ingredient statement. For example: Vanilla Waffers Ingredients: Enriched flour (wheat flour, malted barley, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, partially hydrogenated soybean oil, and/or cottonseed oil, high fructose corn syrup, whey (milk), eggs, vanilla, natural and artificial flavoring) salt, leavening (sodium acid pyrophosphate, monocalcium phosphate), lecithin (soy), mono-and diglycerides (emulsifier)

The second option is to place the word "Contains" followed by the name of the food source from which the major food allergen is derived, immediately after or adjacent to the list of ingredients, in type size that is no smaller than the type size used for the list of ingredients. For example: Contains Wheat, Milk, Egg, and Soy

Food Allergen Labeling and Consumer Protection Act

- Nutritional information (not appliance to bulk).
- Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5).
- Quantity of contents (21 CFR 101.7).
- Statement of identity (21 CFR 101.3).
- Presence of artificial flavoring, artificial coloring, or chemical preservative (21 CFR 101.22).
- Ingredient statement if the product has two or more ingredients (21 CFR 101.4).
- Presence of major food allergens (21 U.S.C. 343(w)).
- Percent juice (21 CFR 101.30), when applicable.

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ADDENDUM

FOOD SAFETY MODERNIZATION ACT

The Preventive Controls rule would apply to honey producers who are required to comply with the FDA Food Facility Registration only. Those required to register will need to have a written food safety plan detailing their production practices relating to food safety. For more information on the preventive controls rule please visit the FDA FSMA website at:
<http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334115.htm>

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ADDENDUM

Supplier: Tixana Pty. Ltd. Product: Soy Sticks & Noodles

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CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Claudio Innocenti

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
FSPCA Preventive Controls for Animal Food
delivered by Lead Instructor

Charles Nolan
completed on
07/09/2020


 Robert Brackett, VP and Director
 Institute for Food Safety and Health

ILLINOIS INSTITUTE OF TECHNOLOGY


 Gerald Wojtala, Executive Director
 International Food Protection Training Institute

INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


 Susan M. Hays, Executive Director
 Association of American Feed Control Officials

Association of American Feed Control Officials

Certificate # 223faa17

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

CLAUDIO INNOCENTI

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
Foreign Supplier Verification Programs
delivered by Lead Instructor

Bob Bauer
completed on
09/14/2018


 Robert Brackett, VP and Director
 Institute for Food Safety and Health

ILLINOIS INSTITUTE OF TECHNOLOGY


 Gerald Wojtala, Executive Director
 International Food Protection Training Institute

INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


 Joseph Corby, Executive Director
 Association of Food and Drug Officials

Association of Food and Drug Officials

Certificate # d2e9c287

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CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT


FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

CLAUDIO INNOCENTI

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD
delivered by Lead Instructor
Amanda Evans
completed on
07/25/2017


Robert Brackett, VP and Director
Institute for Food Safety and Health

INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY


Gerald Wojtala, Executive Director
International Food Protection Training Institute

INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


Joseph Corby, Executive Director
Association of Food and Drug Officials


Certificate # 2d697331


FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

CLAUDIO INNOCENTI

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
Foreign Supplier Verification Programs
delivered by Lead Instructor
Bob Bauer
completed on
09/14/2017


Robert Brackett, VP and Director
Institute for Food Safety and Health

INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY


Gerald Wojtala, Executive Director
International Food Protection Training Institute

INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


Joseph Corby, Executive Director
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Certificate # d2e9c287

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delivered by Lead Instructor

Bob Bauer
completed on
05/31/2018


 Robert Brackett, VP and Director
 Institute for Food Safety and Health

ILLINOIS INSTITUTE OF TECHNOLOGY


 Gerald Wojtala, Executive Director
 International Food Protection Training Institute

Certificate # d2e9c287


 Joseph Corby, Executive Director
 Association of Food and Drug Officials




Produce Safety
ALLIANCE

Certificate of Training

is awarded to

Claudio Innocent

in recognition for having successfully completed
the Produce Safety Alliance course:
PSA Grower Training Course
Delivered by PSA Lead Trainers and/or PSA Trainers
**Cara Fraver, Laura McDermott, Yolanda Gonzalez,
Lindsey Pashow**


ASSOCIATION OF FOOD & DRUG OFFICIALS
SINCE 1896


 Joseph Corby
 Executive Director, AFDO


 Elizabeth A. Bihn, Ph.D.
 Produce Safety Alliance Director

Class Number
NY-180712-GR
Grower ID Number
50447
Training Date and Location
7/12/2018-7/12/2018
Voorheesville, NY

Supplier: Tixana Pty. Ltd. Product: Soy Sticks & Noodles

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CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

WILLIAM BARBER

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
FSPCA Preventive Controls for Human Food
delivered by Lead Instructor
Mirasol Mohal
completed on
06/05/2019


 Robert Brackett, VP and Director
 Institute for Food Safety and Health



 Gerald Wojtals, Executive Director
 International Food Protection Training Institute

 Certificate # ed6f0b58


 Steve Mandernach, Executive Director
 Association of Food and Drug Officials


FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

William Barber

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
Foreign Supplier Verification Programs
delivered by Lead Instructor
tina coil
completed on
06/13/2017


 Robert Brackett, VP and Director
 Institute for Food Safety and Health



 Gerald Wojtals, Executive Director
 International Food Protection Training Institute


 Certificate # 917b0241


 Joseph Corby, Executive Director
 Association of Food and Drug Officials


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CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT



This is to certify that

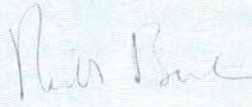

William Barber

Has been awarded the



Level 4 Award in HACCP Management for Food Manufacturing
500/6523/3

PASS



Date of Award
10 November 2016



Richard Burton
Head of Qualifications



526405 101116 1107147

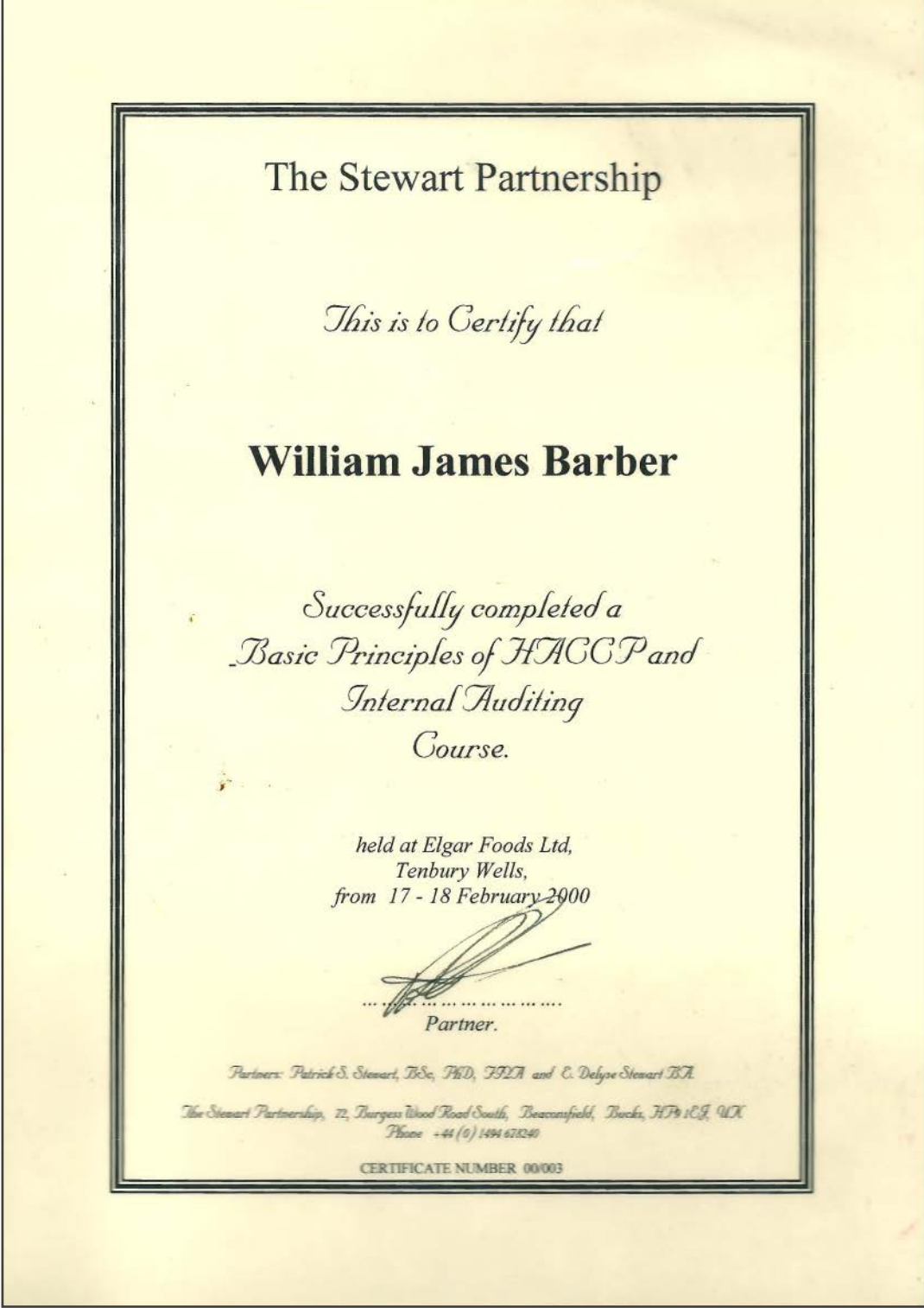


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8366-30459F-167485
AuthentiQual.com

Supplier: Tixana Pty. Ltd. Product: Soy Sticks & Noodles

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: April 15, 2021 Review End: June 03, 2021


CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT



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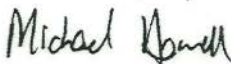
NATIONAL VOCATIONAL QUALIFICATION


LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS
(Q1054402)


IS AWARDED TO
WILLIAM BARBER


THE HOLDER HAS A NUMBER OF FORMAL UNIT CREDITS BY WHICH THIS AWARD WAS ACHIEVED


AWARDED SEPTEMBER 2007 0709/024307A/124203/PXC4025/1/13/03/64


M Howell
Chairman
The City and Guilds of London Institute


C Humphries
Director-General
The City and Guilds of London Institute


Qualifications and Curriculum Authority





The City and Guilds of London Institute founded 1878 and incorporated by Royal Charter 1900.
The City & Guilds Group comprises City & Guilds, ILM, City & Guilds NPTC and City & Guilds HAB.

Supplier: Tixana Pty. Ltd. Product: Soy Sticks & Noodles

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CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT



**CERTIFICATE OF UNIT CREDIT TOWARDS
NATIONAL VOCATIONAL QUALIFICATION
LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS**

**IS AWARDED TO
WILLIAM BARBER**

WHO ATTENDED PERSHORE GROUP OF COLLEGES

AND WAS SUCCESSFUL IN THE
FOLLOWING TEN UNITS

CONTROL AND MAINTAIN QUALITY WITHIN MULTI-STAGE MANUFACTURING OPERATIONS	U1024734
RESOLVE PROBLEMS IN MULTI-STAGE MANUFACTURING OPERATIONS	U1024735
MAINTAIN AND IMPROVE HEALTH AND SAFETY WITHIN THE WORKPLACE	U1024736
MAINTAIN AND IMPROVE HYGIENE AND PRODUCT SAFETY WITHIN THE WORKPLACE	U1024737
CONTRIBUTE TO THE ACHIEVEMENT OF ORGANISATIONAL AND PERSONAL GOALS	U1028661
PROVIDE INFORMATION TO SUPPORT DECISION MAKING	U1026144
MONITOR AND MAINTAIN THE HANDLING AND STORAGE OF MATERIALS	U1024742
IMPLEMENT QUALITY ASSURANCE SYSTEMS	U1027820
DEVELOP A FOOD AND DRINK PRODUCT	U1050274

CONTINUED

AWARDED SEPTEMBER 2007 0709/024307A/124203/PXC4025/1/13/03/64

Michael Howell

M Howell
Chairman
The City and Guilds of London Institute

C Humphries

C Humphries
Director-General
The City and Guilds of London Institute

801



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SUBSTANTIATING DOCUMENTS



This FSVP plan is based – at least in part – on the following foreign supplier-provided food safety document(s). All substantiating documents have been reviewed and assessed by United Safety Agents LLC.

Note All foreign supplier-provided document(s) are considered to be the property of that foreign supplier and may contain information which is privileged, confidential, and protected. Any reproduction, distribution or other use of these document(s) without the express written consent of the foreign supplier is prohibited. Enclosed document(s) are meant for review purposes only and are subject to change without notice. Document(s) may contain non-binding recommendations and are uncontrolled.

HAZARD ANALYSIS - SNACKS

STEP 6: (a)List all potential hazards, (b)Conduct a hazard analysis, (c)Determine Control measures

HAZARD TYPE

- A=allergenic
- B=biological
- C=chemical
- M=microbiological
- P=physical
- Q=quality
- R=regulatory
- S=security
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Based on the WRAC system for risk management;
 Advancing Food Safety Vol-2, No.7, 33-34
 Advancing Food Safety Vol-2, No.9, 18-20

SEVERITY

FOOD SAFETY ASPECTS

- 1 Can cause fatality
- 2 Can lead to serious illness
- 3 Can cause a product recall
- 4 Can generate a customer complaint
- 5 Not of significance

QUALITY

- Business cesation
- Food recall, serious deterioration
- Rejection of delivery
- Warning of non-compliance complaint
- Not of significance

LIKELIHOOD

Common occurrence	Known to happen	Could occur	Not likely	Practically impossible
1	2	4	7	11
3	5	8	12	16
6	9	13	17	20
10	14	18	21	23
15	19	22	24	25

Hazard scores of 1 - 10 are significant and control needs to be monitored (records required)

step	name	Haz type	(6a)List all Potential Food Safety/Quality Hazards	(6b) Conduct a hazard analysis					(6c) Determine control measures	
				hazard assessment		hazard score	is hazard score rated significant?	is control critical here?		class
				1-5 severity	A-E likelihood					
1	RECEIVE	a	transport allergen contamination	2	D	12	NO	NO	ap	visual inspection, allergens segregated check allergen declarations on all ingredients visual inspection for pest infestation certificate of analysis / spray diaries, must meet FSANZ MRL's dry storage, dry transport, certificate of analysis inspect delivery covered and no water damage or mould inspect delivery covered and pallets have protective wrap inspect against specification, approved supplier only certificate of analysis, visual inspection, third party analysis
		a	supplier allergen contamination	3	C	13	NO	NO	ap	
		b	pest infestation or activity present	2	D	12	NO	NO	cp	
		c	pesticide residues	3	C	13	NO	NO	cp	
		c	fungal toxins	2	D	12	NO	NO	cp	
		m	wet or mouldy packs	2	D	12	NO	NO	cp	
		m	pallets dirty/dusty	3	D	17	NO	NO	cp	
		q	wrong specification	4	C	18	NO	NO	qp	
v	adulterated, diluted or substituted	3	C	13	NO	NO	cp			
2	DRY STORE	a	allergen cross contamination	4	C	14	NO	NO	cp	segregate allergens pest control contractor, regular warehouse inspections ensure all packs wrapped or sealed when not in use product kept dry and <30°C ensure part bags sealed when not in use warehouse under video surveillance
		b	pest contamination / pathogens	4	D	21	NO	NO	cp	
		m	dust contamination / pathogens	4	C	18	NO	NO	cp	
		m	microbial growth	2	D	12	NO	NO	cp	
		p	foreign objects	4	B	14	NO	NO	cp	
		s	Ingredient tampering	3	C	13	YES	YES	sp	
3	TRANSFER	a	allergen cross contamination	4	C	18	NO	NO	cp	segregate allergens, use dedicated equipment ensure all dust or external contamination removed, clean trolley ensure ingredients protected from physical contaminants
		m	dust contamination / pathogens	4	C	18	NO	NO	cp	
		p	foreign objects	4	B	14	NO	NO	cp	
4	OPEN	a	allergen cross contamination	4	C	14	NO	NO	cp	segregate allergens, use dedicated equipment ensure all dust or external contamination removed ensure all packs are intact and clean before opening visually inspect for physical contaminants in immediate area sensitive processing areas under video surveillance
		m	dust contamination / pathogens	4	D	21	NO	NO	cp	
		m	pest contamination / pathogens	4	D	21	NO	NO	cp	
		p	foreign objects	4	C	18	NO	NO	cp	
		v	adulterated, deliberately contaminated	3	D	17	YES	YES	vp	
5	WEIGH	a	allergen cross contamination	3	C	13	NO	NO	cp	ensure dedicated equipment used, allergens segregated ensure used on the same day no loose items to be stored in the area recipes must be followed recipes must be followed inspect soy fibre quality before use. recipes must be followed recipes must be followed recipes must be followed sensitive processing areas under video surveillance
		m	microbial growth in soy fibre	4	B	14	NO	NO	cp	
		p	foreign objects	4	B	14	NO	NO	cp	
		q	wrong ingredient quantity	4	B	14	NO	NO	qp	
		q	wrong ingredient added	4	C	18	NO	NO	qp	
		q	soy fibre quality poor	3	C	13	YES	YES	qp	
		q	incorrect ingredient	4	C	18	NO	NO	qp	
		q	ingredient missed	4	C	18	NO	NO	qp	
		v	adulterated, deliberately contaminated	3	D	17	YES	YES	vp	

HAZARD ANALYSIS - SNACKS

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<p>Based on the WRAC system for risk management; Advancing Food Safety Vol-2, No.7, 33-34 Advancing Food Safety Vol-2, No.9, 18-20</p>		LIKELIHOOD				
SEVERITY		Common occurrence	Known to happen	Could occur	Not likely	Practically impossible
FOOD SAFETY ASPECTS	QUALITY					
1	Can cause fatality	1	2	4	7	11
2	Can lead to serious illness	3	5	8	12	16
3	Can cause a product recall	6	9	13	17	20
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				1-5 severity	A-E likelihood					
6	MIX	p q q q	foreign objects	4	C	18	NO	NO	cp	no items to be stored on top of mixer minimum mixing time of 5 minutes must be met, visual inspection recipe addition weights must be followed check off addition sheet
			inconsistent mix	4	C	18	NO	NO	qp	
			wrong ingredient quantity	3	B	9	YES	YES	QCP1	
			ingredient missed	3	B	9	YES	YES	QCP1	
7	TRANSFER	a m m p	cross contamination	3	C	13	NO	NO	cp	ensure allergens segregated and bins cleaned out bins must have lids ensure used within 4 hours of mixing bins must have lids
			dust contamination	4	C	18	NO	NO	cp	
			microbial growth in mix	4	B	14	NO	NO	cp	
			foreign objects	4	C	18	NO	NO	cp	
8	EXTRUDE	p q	foreign objects	4	B	14	NO	NO	cp	no loose items to be stored in the area correct dye used, visually inspect size & shape
			wrong shape or length	3	C	13	NO	NO	qp	
9	FRY	a m q q q q	allergen residues	3	C	13	NO	NO	cp	clean out trapped pieces, change oil, schedule to run last strictly follow fryer set points, temperature and time monitor free fatty acid levels, regularly change frying oil Visual inspection colour, degree of cook Visual inspection colour, degree of cook clean out trapped pieces, visual inspection
			microbial survival	2	E	16	NO	NO	cp	
			rancid frying oil	4	C	18	NO	NO	qp	
			undercooked	3	B	9	YES	YES	QCP2	
			overcooked	3	B	9	YES	YES	QCP2	
burnt pieces	4	B	14	NO	NO	qp				
10	AIR COOL	a p	allergen cross contamination	3	C	13	NO	NO	cp	allergens segregated, use dedicated equipment clean out any trapped pieces
			foreign objects	4	B	14	NO	NO	cp	
11	STORE	a p q	allergen cross contamination	3	C	13	NO	NO	cp	correct colour coded bins & lids, allergens segregated all bins must remain lidded store below 30oC use FIFO stock rotation
			foreign objects	4	B	14	NO	NO	cp	
			oxidative changes or staleness	4	C	18	NO	NO	qp	
12	TRANSFER	p	foreign objects	4	B	14	NO	NO	cp	all bins must remain lidded

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				hazard assessment		hazard score	is hazard score rated significant?	is control critical here?		class
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13	DRY MIX	a	allergen cross contamination	3	C	13	NO	NO	cp	ensure mixers clean, allergens segregated, correct flavours used all bins lidded, no loose items to be stored in the area mix time minimum, visual inspection batch codes recorded and recipes must be followed recipes must be followed recipes must be followed specification must be clearly defined and met sensitive processing areas under video surveillance
		p	foreign objects	4	B	14	NO	NO	cp	
		q	poorly mixed	4	C	18	NO	NO	qp	
		q	wrong flavour added	3	B	9	YES	YES	QCP3	
		q	wrong flavour quantity	3	B	9	YES	YES	QCP3	
		q	flavour addition missed	3	B	9	YES	YES	QCP3	
		q	fails customer specification	4	B	14	NO	NO	cp	
v	adulterated, deliberately contaminated	3	D	17	YES	YES	vp			
14	TRANSFER	a	allergen cross contamination	3	C	13	NO	NO	cp	ensure all bins clean, allergen runs segregated no loose items to be stored in the area
		p	foreign objects	4	B	14	NO	NO	cp	
15	HOPPER	a	allergen cross contamination	3	C	13	NO	NO	cp	ensure hopper clean, allergen runs segregated no loose items to be stored in the area
		p	foreign objects	4	B	14	NO	NO	cp	
16	FEED	a	allergen cross contamination	3	C	13	NO	NO	cp	ensure conveyors clean, allergen runs segregated no loose items to be stored in the area
		p	foreign objects	4	B	14	NO	NO	cp	
17	CONVEY	a	allergen cross contamination	3	C	13	NO	NO	ap	ensure conveyors clean, allergen runs segregated no loose items to be stored in the area
		p	foreign objects	4	B	14	NO	NO	cp	
18	MAGNETS	p	foreign objects - metal	3	C	13	NO	NO	cp	visually inspect high gauss magnet hourly for metal fines/pieces
19	TRANSFER	a	allergen cross contamination	3	C	13	NO	NO	ap	ensure conveyors clean, allergen runs segregated no loose items to be stored in the area
		p	foreign objects	4	B	14	NO	NO	cp	
20	FEED	a	cross contamination	3	C	13	NO	NO	ap	ensure conveyors clean, allergen runs segregated no loose items to be stored in the area, shielding used
		p	foreign objects	4	B	14	NO	NO	cp	
21	METAL DETECT	p	foreign objects - metal	3	B	9	YES	YES	CCP1	all products must be tested using maximum sensitivity 30 minute check with: 2.0mm Fe, 3mm Non-Fe, 2.5mm S/S test pieces

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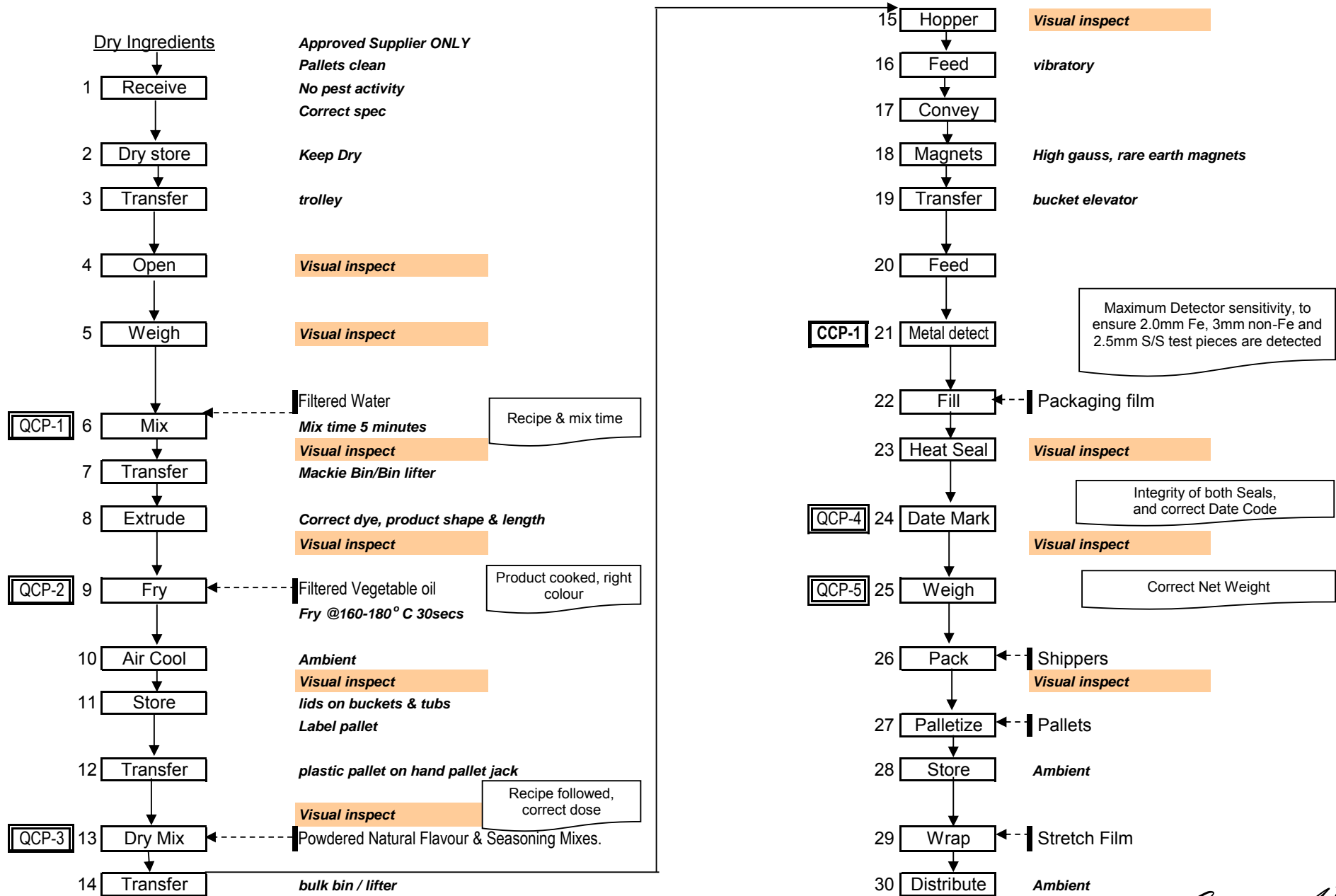
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				1-5 severity	A-E likelihood					
22	FILL	a p q	allergen cross contamination	3	C	13	NO	NO	cp	ensure fill heads clean, allergen runs segregated no loose items to be stored in the area, shielding used control fill speed & registration
			foreign objects	4	B	14	NO	NO	cp	
			missfill	4	E	23	NO	NO	qp	
23	HEAT SEAL	q	poor pack registration	4	D	21	NO	NO	qp	visually inspect operation
24	DATE MARK	q q q r	poor seal integrity	3	C	13	NO	NO	qp	check seal time/temp & pressure regularly ensure correct best before code used ensure correct best before code visible check film matches product
			incorrect best before code	3	B	9	YES	YES	QCP4	
			no best before code	3	B	9	YES	YES	QCP4	
			wrong film used	2	D	12	NO	NO	rp	
25	WEIGH	q	incorrect fill weight	3	B	9	YES	YES	QCP5	checkweigher calibration, weigh each pack must comply with trade weight measurements in full
26	PACK	q q q	incorrect quantity in shipper	4	D	21	NO	NO	qp	visual inspection, count inspect to ensure all cartons coded correctly ensure correct use by code on stamps at daily start up
			no carton coding	4	C	18	NO	NO	qp	
			wrong carton coding	4	C	18	NO	NO	qp	
27	PALLETISE	q q q q q	incorrect layer placement	5	C	22	NO	NO	qp	correct stacking pattern correct layer count correct stacking pattern visually inspect pallet condition before use visually inspect pallet condition before use
			incorrect no. of layers	5	C	22	NO	NO	qp	
			incorrect quantity per layer	5	C	22	NO	NO	qp	
			carton damage from pallet nails	5	C	22	NO	NO	qp	
			carton damage from pallet board missing	6	C	22	NO	NO	qp	
28	STORE	q q s	staleness	4	C	18	NO	NO	qp	stock rotation minimise time above 30oC warehouse under video surveillance
			shelf life deterioration	3	C	13	NO	NO	qp	
			product tampering	4	C	18	NO	NO	sp	
29	WRAP	q q	carton damage	4	C	18	NO	NO	qp	correct tension and number of wraps must be checked against customer spec before release
			fails customer specification	4	B	14	NO	NO	cp	
30	DISTRIBUTE	q q s	water damage	3	C	13	NO	NO	qp	all loads must be in containers, sealed vans (no table tops) minimise time above 30oC loading area under video surveillance, coded locks used
			shelf life deterioration	3	C	13	NO	NO	qp	
			load tampering	4	C	18	NO	NO	sp	

Tixana Pty. Ltd.

Snacks - Flow Diagram



Claudio Innocenti

Tixana Pty. Ltd.

as at: 16/04/2021



Tixana Pty. Ltd.

Soy Crisps (Sticks) - Micro Testing

	test date	date made	use by	age (days)		TPC	Y&M	Colif	E.coli	Salmonella	S.aureus	B.cereus
				when tested	cert							
Honey Mustard	17/02/2021	8/11/2020	9/12/2021	100	S999227	Symbio	30		9	ND		
Original	17/02/2021	8/11/2020	9/12/2021	100	S999227	Symbio	9		9	ND		
Honey Mustard	3/09/2020	10/07/2020	10/08/2021	54	S988557	Symbio	80		9	ND		
Original	18/01/2021	21/10/2020	21/11/2021	88	S988557	Symbio	20		9	ND		
Plain ex-fryer	28/09/2020	17/09/2020	17/09/2021	11	S951302	Symbio	180					
BBQ	16/12/2020	14/10/2020	14/11/2021	62	S980182	Symbio	9		9	ND		
SCL	10/11/2020	2/08/2020	2/09/2021	99	S966850	Symbio	90		9	ND		
Plain ex-fryer	28/09/2020	17/09/2020	17/10/2021	11	S951302	Symbio	9					
Original	10/11/2020	19/08/2020	19/09/2021	82	S966850	Symbio	9		9	ND		
SCL	3/09/2020	6/05/2020	6/06/2021	119	S943618	Symbio	80		9	ND		
BBQ	3/09/2020	11/06/2020	12/07/2021	83	S943618	Symbio	70		9	ND		
Original	22/05/2020	18/02/2020	20/03/2021	93	S908924	Symbio	9		9	ND		
SCL	22/05/2020	17/02/2020	19/03/2021	94	S908924	Symbio	40		9	ND		
Honey Mustard	15/05/2020	14/03/2020	14/04/2021	61	S906633	Symbio	50		9	ND		
BBQ	15/05/2020	13/03/2020	13/04/2021	62	S906633	Symbio	100		9	ND		
Original	24/11/2019	30/07/2019	29/08/2020	116	S849558	Symbio	9		9	ND		
SCL	24/11/2019	7/08/2019	6/09/2020	108	S849558	Symbio	40		9	ND		
Honey Mustard	24/11/2019	8/09/2019	8/10/2020	76	S849558	Symbio	30		9	ND		
Original	12/05/2019	21/01/2018	21/02/2019	475	S782535	Symbio	9		9	ND		
Plain ex-fryer	16/11/2018	12/11/2018	12/11/2019	4	S728796b	Symbio	9					
Original	12/04/2018	21/01/2018	21/02/2019	80	S658956c	Symbio	20					
BBQ	22/04/2016	16/01/2016	15/02/2017	96	S442464	Symbio	29					
BBQ	4/04/2016	25/12/2015	24/01/2017	100	S437944	Symbio	9					
BBQ	28/03/2016	23/03/2016	23/04/2017	4	S436481	Symbio	9					
BBQ	25/01/2016	19/11/2015	19/12/2016	66	S421974	Symbio	110					
Original	3/03/2014	30/10/2012	30/11/2013	488	180710	Weston	9					
BBQ	3/03/2014	30/10/2012	30/11/2013	488	180710	Weston	300					
SCL	3/03/2014	30/10/2012	30/11/2013	488	180710	Weston	70					
Original	11/02/2013	30/10/2012	30/11/2013	103	154612	Weston	10	99	2	ND		
BBQ	11/02/2013	30/10/2012	30/11/2013	103	154612	Weston	1200	99	2	ND		
SCL	11/02/2013	30/10/2012	30/11/2013	103	154612	Weston	290	99	2	ND		
Snappy	28/02/2011	12/10/2009	12/11/2010	503	102155	Weston	9					
Snappy	21/01/2010	12/10/2009	12/11/2010	100	72362	Weston	30					
Snacksmart-Cheese	13/12/2006	15/11/2005	16/12/2006	392	6.12.185	Weston	190	99				
Original	13/12/2006	9/11/2005	10/12/2006	398	6.12.185	Weston	40	99				
SCL	13/12/2006	22/11/2005	23/12/2006	385	6.12.185	Weston	130	99				
Snacksmart-Cheese	24/04/2006	15/11/2005	16/12/2006	159	6.4.237	Weston	120		2	ND	99	
Original	24/04/2006	30/11/2005	31/12/2006	144	6.4.237	Weston	9		2	ND	99	
SCL	24/04/2006	22/11/2005	23/12/2006	152	6.4.237	Weston	60		2	ND	99	
Original	6/01/2006	7/05/2005	7/06/2006	243	6.1.29	Weston	10					
SCL	6/01/2006	2/07/2005	2/08/2006	187	6.1.06	Weston	300					
SCL	3/09/2004	15/03/2004	15/04/2005	171	4.9.32	Weston	800		2		99	99
Honey Mustard	3/09/2004	18/04/2003	18/05/2004	503	4.9.32	Weston	210		2		99	99
Original	3/09/2004	10/04/2004	11/05/2005	145	4.9.32	Weston	180		2		99	99
Original	13/05/2004	10/02/2003	12/03/2004	457	4.5.82	Weston	600		2	ND	99	99
Original	13/05/2004	11/11/2003	11/12/2004	183	4.5.82	Weston	190		2	ND	99	99
Original	13/05/2004	7/04/2003	7/05/2004	401	4.5.82	Weston	100		2	ND	99	99
BBQ	2/03/2004				4.3.2	Weston	500		2	ND	99	
Salt & Vin	2/03/2004				4.3.2	Weston	10		2	ND	99	
Original	18/02/2002	15/01/2001	15/02/2002	398	2.2.10	Weston	10		2	ND	99	
Original	18/02/2002	27/12/2000	27/01/2002	417	2.2.10	Weston	150		2	ND	99	
SCC	14/09/2001	13/08/2000	13/09/2001	396	1.9.106	Weston	3200	23	2	ND	99	
Original	20/12/2000	23/04/2000	24/05/2001	240	0.12.166	Weston	300					

All	196		190.3 AVE	
			473.9 SD	
			1612 3-sig Max	<3 scored as 2
			3200 max	
Original			76 AVE	<10 scored as 9
			142.1 SD	
			502.2 3-sig Max	<100 scored as 99
			600 max	
Flavoured			281.2 AVE	
			618.7 SD	
			2137 3-sig Max	
			3200 max	





Audit Report FSSC 22000 V5

Organization Name: Organization name

Standard: FSSC 22000 Version 5

Type of audit: Recertification

This audit report must be in English in order to be reviewed during our technical process, and to be able to upload the information in FSSC database.





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Audit Report FSSC 22000 V5

1 Description of the audit

Organization Information	
Organisation Name	Tixana Pty Ltd
FSSC company number	1-7281012254
Address – City - Country	17 Elizabeth Street, Campsie NSW 2194
Contact Name – Function	Alex Sapurmas
Trading name	N/A
Telephone	+61 2 9784 9700
Email Address	alex@tixana.com
Registration	N/A
Seasonal activities	N/A

Head office (where appropriate)	
Organisation Name	N/A
Trading name(s)	
Address – City – Country	
Contact Name – Function	
Telephone	
Description of role	
Registration	
Number of sites	
Head office functions	



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Off-site activities (where appropriate)	
Organisation Name	N/A
Trading name(s)	
Location(s)	
Contact Name – Function	
Registration	
Activities at locations	
Multi-sites (where appropriate)	
Organisation Name	N/A
Trading name(s)	
Location(s)	
Contact Name – Function	
Registration	
Activities at locations	

This report is confidential and distribution is limited to the audit team, FSSC 22000, the organisation and Bureau Veritas Certification Office.



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Audit Report FSSC 22000 V5

Audit Criteria	
Audit Standard(s)	<input checked="" type="checkbox"/> ISO 22000:2018 <input checked="" type="checkbox"/> ISO 22002-1:2009 (see appendix) – Category C, DIIa and K <input type="checkbox"/> ISO 22002-2:2013 (see appendix) – Category E <input type="checkbox"/> ISO 22002-4:2013 (see appendix) – Category I <input type="checkbox"/> ISO 22002-6:2016 (see appendix) – Category DI and DIIb <input type="checkbox"/> BSI/PAS 221:2013 – Category FI <input type="checkbox"/> ISO/TS 22002-5:2019 – Category G <input checked="" type="checkbox"/> FSSC Additional requirements
Organization standards	<input checked="" type="checkbox"/> Policies and procedures:
Audit scope confirmed appropriate by the lead auditor	Scope: Processing and packing of snack foods. Processes: Snack Food (Deep Fried pelled/extruded and air popped snacks). Packaging types: Snack Food (oriented polypropylene outer and metalized coaxyle polypropylene inner). Shelf life: Snack Food (12 months and popcorn 7 months)
Exclusion (when appropriate)	The organization does not claim any exclusions.
Food category	<input type="checkbox"/> AI - Farming of Animals for Meat/ Milk/ Eggs/Honey <input type="checkbox"/> AII - Farming of Fish and Seafood <input type="checkbox"/> CI - Processing of perishable animal products <input type="checkbox"/> CII - Processing of perishable plant products <input type="checkbox"/> CIII - Processing of perishable animal and plant products <input checked="" type="checkbox"/> CIV - Processing of ambient stable products <input type="checkbox"/> DI - Production of Feed <input type="checkbox"/> DIIa - Production of Pet food (only for dogs and cats) <input type="checkbox"/> DIIb - Production of Pet food (for other pets) <input type="checkbox"/> E – Catering <input type="checkbox"/> FI – Retail / Wholesale <input type="checkbox"/> GI – Transport and storage services for perishable food and feed <input type="checkbox"/> GII – Transport and storage services for ambient stable food and feed <input type="checkbox"/> I - Production of Food Packaging and Packaging Material <input type="checkbox"/> K - Production of (Bio) Chemicals



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Audit time				
No. of HACCP studies	1			
No. of Employees (Full Time Employee)	75			
No. of Shifts and employees (FTEs) per shift	75			
Audit Days	Audit Dates	Audit start time	Audit finish time	
1.0	29-03-2021	09:00	17:00	
1.0	30-03-2021	09:00	17:00	
0.5	31-03-2021	09:00	13:00	
Audit Duration	20 hours	Audit time on-site on Head Office, where applicable	N/A	
On-site audit time justification	Adequate duration time.			
Audit time reduction				
Off-site activities?	No	Describe any third-party off-site services hired by auditee such as storage, transportation, production of semi-finished products, etc	Additional audit time for those activities	N/A

Audit Team		
Auditor name	Role	Comments
Stefano Marrama	Lead auditor	

Audit language	English
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Audit Report FSSC 22000 V5

2 Audit Findings

*The auditor must provide to the ICC ALL evidences provided by the customer to close all audit findings.

Summary of Audit Findings						
MINOR						
No.	Standard & Clause number	Details of non-conformity	Root cause analysis (objective evidence of an investigation into causal factors and the risks they expose)	Correction / Corrective action taken	Evidence provided	Date & Approval by Team Leader (Y/N)
1	ISO22000:2018 Cl. 7.1.6	Approved Supplier Register does not clearly cover the performance of suppliers.		Correction: Corrective Action:		
2	ISO22000:2018 Cl. 5.1 (d)	During the audit process it was observed some breakdown in communication between food safety and QA team members in particular relation to changes forms, which conflicted with the requirements of the FSMS (e.g. releasing maintenance equipment back to production, approved supplier questionnaire and CoA requirements, etc.).		Correction: Corrective Action:		
3	ISO/TS 22002-1 PRP 8.6	Checklist/form releasing maintenance equipment back to production not utilized.		Correction: Corrective Action:		
4	ISO/TS 22002-1 PRP 9.3	The Receiving Paperwork does not adequately capture the inspection of incoming vehicles delivering goods. The FSMS does not cover the requirement for CoAs. It is not clear for which product a CoA is required.		Correction: Corrective Action:		



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5	ISO/TS 22002-1 PRP 10.4	During the site inspection the following issues were observed: temporary repairs, damaged/cracked power points, etc.		Correction:		
Is a follow up audit required?		N O	Type of follow up audit required:		Non applicable	
Team Leader Recommendation						
Standard		Statement on the conformity and the effectiveness of the management system, and confirmation that the audit objectives have been fulfilled				
FSSC 22000 Version 5		Recommend to Recertification				
No. of Certs required	1	Languages	English			
Reason for Issue of Certificate	Re-certification					
Further Instructions (additional certificate instruction or information for the office) and Unresolved issues: N/A						



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Audit Report FSSC 22000 V5

3 Audit summary

3.1 Audit objectives

The objectives of this audit are:

1. To confirm that the management system conforms with all the requirements of the audit standard(s)
2. To confirm that the organization has effectively implemented its planned arrangements
3. To confirm that the management system is capable of achieving the organization's policies and objectives and evaluation of the ability of the management system to ensure the client organization meets applicable statutory, regulatory and contractual requirements
4. If applicable to identify areas for potential improvement of the management system
5. The purpose of the stage 2 audit is to evaluate the implementation, including effectiveness, of the client's management system. It shall include at least the following:
 - a) Information and evidence about conformity to all requirements of the applicable management system standard or other normative document;
 - b) Performance monitoring, measuring, reporting and reviewing against key performance objectives and targets (consistent with the expectations in the applicable management system standard or other normative document);
 - c) The client's management system and performance as regards legal compliance;
 - d) Operational control of the client's processes;
 - e) Internal auditing and management review;
 - f) Management responsibility for the client's policies;
 - g) Links between the normative requirements, policy, performance objectives and targets (consistent with the expectations in the applicable management system standard or other normative document), any applicable legal requirements, responsibilities, competence of personnel, operations, procedures, performance data and internal audit findings and conclusions.

Each surveillance for the relevant management system standard shall include:

- a) Internal audits and management review;
- b) A review of actions taken on nonconformities identified during the previous audit;
- c) Complaints handling;
- d) Effectiveness of the management system with regard to achieving the certified client's objectives and the intended results of the respective management system (s);
- e) Progress of planned activities aimed at continual improvement;
- f) Continuing operational control;
- g) Review of any changes;
- h) Use of marks and/or any other reference to certification.

3.2 Details of current certificates (ISO 9k, 14k, GFSI, ...)

Standard	Accreditation body	Certification Body	Validity date
FSSC 22000 Ver. 4.1	UKAS	Bureau Veritas	3 May 2021
HACCP		Bureau Veritas	3 May 2021



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Audit Report FSSC 22000 V5

3.3 Audit programme

Block-out days period	Public Holidays, March – April and July – December.
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An audit programme shall clearly identify the audit activity/activities required to demonstrate that the client’s management system fulfils the requirements for certification. It shall consider the size of the client, the scope and complexity of its management system, products and processes as well as demonstrated level of management system effectiveness and the results of any previous audits. The audit programme for the certification cycle shall cover the complete management system requirements.

The audit programme must be fulfilled for the remaining audits of the current certification cycle. The current certification cycle is as follows:

SURVEILLANCE 1	Please answer all the questions
When should the 1 st surveillance audit take place?	April 2022
Does the surveillance audit frequency need to be changed? Why?	No, as no seasonal products and/or peak activity of production.
Is the 1 st surveillance audit needs to be scheduled announced or unannounced?	<input checked="" type="checkbox"/> Non-announced audit
Do the shifts, size, and/or existence of seasonal products or complexity of the Management system require a different scheduling in the 1 st surveillance audit? (eg days of the week, time of the audit, time of the year)	No
Does the scope of certification affect the scheduling or performance of the 1 st surveillance audit?	No
Does the total audit time assigned need to be changed for the 1 st surveillance audit? Why?	No, 2.0 days
Are there any sister companies with similar processes or activities that would affect the scheduling or performance of the 1 st surveillance audit?	N/A
Are there any external warehouse that needs to be considered for amending and scheduling mandays for the next audit?	N/A
Are there any functions of the site directly managed by a HO that affect the scheduling or performance of the 1 st surveillance audit?	N/A
Are there any specific requirements for team auditor competence to be taken into account in the next 1 st surveillance audit? Eg specific knowledge in a very specific process or product	No
Which key/main areas or processes should be audited in this 1 st surveillance visit?	All areas



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It is necessary to pay special attention to any specific process or special areas that requires the auditor to pay special attention to during the surveillance visit?	No
Mandatory topics to be audited: <ul style="list-style-type: none"> - Previous NC's - Complaints - Use of certification mark - Changes to the certification requirements - Changes to legal requirements - Scope validation 	Yes
Additional comments	No

SURVEILLANCE 2	Please answer all the questions
When should the 2 nd surveillance audit take place?	April 2023
Does the surveillance audit frequency need to be changed? Why?	No, as no seasonal products and/or peak activity of production.
Is the 2 nd surveillance audit needs to be scheduled announced or unannounced?	<input checked="" type="checkbox"/> Announced audit
Do the shifts, size, and/or existence of seasonal products or complexity of the Management system require a different scheduling in the 2 nd surveillance audit? (eg days of the week, time of the audit, time of the year)	No
Does the scope of certification affect the scheduling or performance of the 2 nd surveillance audit?	No
Does the total audit time assigned need to be changed for the 2 nd surveillance audit? Why?	No, 2.0 days
Are there any sister companies with similar processes or activities that would affect the scheduling or performance of the 2 nd surveillance audit?	N/A
Are there any external warehouse that needs to be considered for amending and scheduling mandays for the next audit?	N/A
Are there any functions of the site directly managed by a HO that affect the scheduling or performance of the 2 nd surveillance audit?	N/A
Are there any specific requirements for team auditor competence to be taken into account in the next 2 nd surveillance audit? Eg specific knowledge in a very specific process or product	No
Which key/main areas or processes should be audited in this 2 nd surveillance visit?	All areas
It is necessary to pay special attention to any specific process or special areas that requires the auditor to pay special attention to during the surveillance visit?	No
Mandatory topics to be audited: <ul style="list-style-type: none"> - Previous NC's - Complaints - Use of certification mark - Changes to the certification requirements 	Yes



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- Changes to legal requirements - Scope validation	
Additional comments	

RECERTIFICATION	Please answer all the questions
When should the Recertification audit take place?	April 2024
Does the audit frequency need to be changed? Why?	No, as no seasonal products and/or peak activity of production.
Do the shifts, size, and/or existence of seasonal products or complexity of the Management system require a different scheduling in the Recertification audit? (eg days of the week, time of the audit, time of the year)	<input checked="" type="checkbox"/> Announced audit
Does the scope of certification affect the scheduling or performance of the Recertification audit?	No
Does the total audit time assigned need to be changed for the Recertification audit? Why?	No
Are there any sister companies with similar processes or activities that would affect the scheduling or performance of the Recertification audit?	No, 2.5 days
Are there any external warehouse that needs to be considered for amending and scheduling mandays for the next audit?	N/A
Are there any functions of the site directly managed by a HO that affect the scheduling or performance of the Recertification audit?	N/A
Are there any specific requirements for team auditor competence to be taken into account in the next Recertification audit? Eg specific knowledge in a very specific process or product	N/A
Which key/main areas or processes should be audited in this Recertification visit?	No
It is necessary to pay special attention to any specific process or special areas that requires the auditor to pay special attention to during the surveillance visit?	All areas
Mandatory topics to be audited: - Previous NC's - Complaints - Use of certification mark - Changes to the certification requirements - Changes to legal requirements - Scope validation	Yes
Additional comments	No



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3.4 Audit methodology

The audit team conducted a process-based audit. The audit methods used were interviews, observations of activities and review of documentation and records.

The audit itself and this report represent only the extent of assessment that took place within the time available; as such they are a sample. They cover only what became evident at the time.

The audit of the Management System within the organisation was undertaken and included the items:

1. Management system documentation
2. Effective implementation
3. Improvement
4. Key performance objectives and the monitoring of these towards achievement
5. Internal audit programme
6. Management review
7. Corrective and preventive action

3.5 Non-conformities

The client must complete the “Nonconformity summary FSSC 22000”, following those rules:

Type of NC	Client	Timeframe	Bureau Veritas Certification		
			Actions	Timeframe	If not done on-time
Minor	<p>Provide with objective evidence of the correction, evidence of an investigation into causative factors, exposed risks and the proposed corrective action plan (CAP)</p> <p>Corrective action(s) (CA) shall be implemented by the organization within the timeframe agreed with the CB</p>	<p>Provided to the auditor within 28 days after the audit</p>	<p>Review the corrective action plan and the evidence of correction and approve it when acceptable</p>	<p>Implementation of the corrective action plan reviewed, at the latest, at the next scheduled on-site audit</p>	<p>Suspension of the certificate</p>



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Type of NC	Client	Timeframe	Bureau Veritas Certification		
			Actions	Timeframe	If not done on-time
Major	Objective evidence of an investigation into causative factors, exposed risks and evidence of effective implementation	28 days			
	Corrective action implemented by the organization	28 days	<p>Review the corrective action plan and conduct an on-site follow-up audit to verify the implementation of the CA to close the major nonconformity.</p> <p>Where completion of corrective actions might take more time, the CAP shall include any temporary measures or controls necessary to mitigate the risk until the permanent corrective action is implemented.</p>	<p>Follow-up audit within 28 days from the last day of the audit to verify the implementation of the CA to close the major nonconformity.</p> <p>In cases where documentary evidence is sufficient to close out the major nonconformity, the CB may decide to perform a desk review</p>	Suspension of the certificate
Critical	Objective evidence of an investigation into causative factors, exposed risks and the proposed CAP	Within 14 days after the audit	Certificate immediately suspended for a maximum period of 6 months	<p>A separate audit shall be conducted by the CB between six (6) weeks to six (6) month after the regular audit to verify the effective implementation of the corrective actions.</p> <p>This audit shall be a full on-site audit (with a</p>	Certificate withdrawn if the critical nonconformity is not effectively solved within 6 months



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				minimum on-site duration of one day).	
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3.6 System strengths

The audit team identified the following system strengths:

- Good housekeeping practices
- Management commitment
- Finished products compliance.

3.7 Overall cycle performance (only for recertification audits)

Overall system performance over the 3 year certification cycle

The FSSC22000 has been found to generally conform to the scheme requirements. Some minor non-conformances have been raised during the audit.

The audit confirmed the continued conformity and effectiveness of the FSSC22000 scheme and its continued relevance and applicability to the scope of the certification.

The scheme has directly contributed to the achievements of the organizations' policy and business objectives and has demonstrated commitment to maintain its FSSC22000.

Review of complaints received from users of the certification

In the past 3 years there have been no prosecutions and/or enforcement activities from relevant authorities and/or customers.



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4 Detailed audit report

List of key personnel present at audit				
Name & Job Title	Present at Audit (✓)			
	Opening Meeting	Site Tour	Document Review	Closing Meeting
Alex Sapurmas – Chief Operations Officer	✓			✓
Ping Tan – Chief Executive Officer	✓			✓
Linda Chen – Technical Manager	✓	✓	✓	✓
Jenny He – Quality Officer	✓	✓	✓	✓
Kevin Woodman – Technical Consultant	✓	✓	✓	✓

General description of audited organization - Other relevant information

Tixana Pty. Ltd. was founded in 1976. The company's line of business includes manufacturing snack foods.

General findings

Legal compliance - List of applicable Food safety regulations

- Food Safety Australia and New Zealand Code;
- NSW Food Act 2003;
- National Measurement Act 1960;
- National Trade Measure Regulation 2009; and
- Weight and Measure (National Standard) Amendment Act 1984.

Overview of relevant changes to documentation, requirements, processes and products since last audit (not for stage 1 audit) – Change management

Changes have been made to documents to ensure that the system is kept up-to-date and meets the requirements of version 5 of the FSSC 22000 scheme.

Complaints management on Food Safety and reports to concerning government

There have been no prosecutions and/or enforcement activities from relevant authorities.

Recall and withdrawals

There have been no recalls/withdrawals and actual notification to the CB.



Audit Report FSSC 22000 V5

FSSC 22000 Additional requirements	Findings	NCR Ref
1. Management of services		
In addition to clause 7.1.6 of ISO 22000:2018, the organization shall ensure that in case external laboratory analysis services are used for the verification and/or validation of food safety, these shall be conducted by a competent laboratory that has the capability to produce precise and repeatable test results using validated test methods and best practices (e.g. successful participation in proficiency testing programs, regulatory approved programs or accreditation to international standards such as ISO 17025).	<input checked="" type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern	
<p>Summary:</p> <p>The organization has contracted the following external laboratories:</p> <ul style="list-style-type: none"> - BVAQ (NATA Accreditation 345 and Site no. 23107) microbiological testing - Agrifood Technonlogy (NATA Accreditation 2726 and Site no. 2719) chemical testing (pesticides, allergens, GMOs) - Symbio Laboratories (NATA Accreditation 2455 and Site no. 1567) microbiological testing - Symbio Laboratories (NATA Accreditation 2455 and Site no. 22547) chemical (nutritional panel, allergens) <p>The laboratories are accredited to ISO 17025 International Standard.</p>		
2. Product labelling		
In addition to clause 8.5.1.3 of ISO 22000:2018, the organization shall ensure that finished products are labelled according to all applicable food safety (including allergens) statutory and regulatory requirements in the country of intended sale.	<input checked="" type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern	
<p>Summary:</p> <p>Section 3.0 Labelling in Product Description updated on 17/3/2021 requires the organization to review labels every time a label is reprinted and/or re-ordered.</p> <p>Tixana maintains a Snack Film Register, which was updated last on</p> <p>Labels and artwork are regularly reviewed; sighted the following ones:</p> <ul style="list-style-type: none"> - Piranha Popcorn Banana 25g dated 10/01/2020. - Piranha Popcorn Sea Salt 25g dated 5/3/2020. - Piranha Popcorn Sweet & Salty dated 10/1/2020. - Jenny Craig Popcorn Sweet & Salty 30g dated 29/9/2020. - Piranha Snaps Smokehouse BBQ dated 12/12/2017. - Snowy Mountains dated 11/4/2017. 		
3. Food defense		
<p><u>Threat assessment</u></p> <p>The organization shall have a documented procedure in place to:</p> <p>a) Conduct a threat assessment to identify and assess potential threats;</p> <p>b) Develop and implement mitigation measures for significant threats.</p>	<input checked="" type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern	
<p><u>Plan</u></p> <p>a) The organization shall have a documented food defense plan specifying the mitigation measures covering the processes and products within the FSMS scope of the organization.</p> <p>b) The food defense plan shall be supported by the organization's FSMS.</p>	<input checked="" type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern	



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c) The plan shall comply with applicable legislation and be kept up-to-date.																	
Summary: The organization has established, implemented, and maintained a Business Continuity Risk Assessment covering all potential threats dated 20/7/2020, as well as, TACCP Mitigation Plan dated 23/3/2021.																	
4. Food Fraud mitigation																	
<u>Vulnerability assessment</u> The organization shall have a documented procedure in place to: a) Conduct a food fraud vulnerability assessment to identify and assess potential vulnerabilities; b) Develop and implement mitigation measures for significant vulnerabilities.	<input checked="" type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern																
<u>Plan</u> a) The organization shall have a documented food fraud mitigation plan specifying the mitigation measures covering the processes and products within the FSMS scope of the organization. b) The food fraud mitigation plan shall be supported by the organization's FSMS. c) The plan shall comply with the applicable legislation and be kept up-to-date.	<input checked="" type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern																
Summary: The organization has established, implemented, and maintained an Ingredient Vulnerability Assessment current as 26/3/2021, as well as, VACCP Mitigation Plan dated 23/3/2021.																	
5. Use of FSSC 22000 logo and certification document (not be audited during an initial audit)																	
Certified organizations shall use the FSSC 22000 logo only for marketing activities such as organization's printed matter, website and another promotional material. In case of using the logo the organization shall comply with the following specifications:	<input type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern <input checked="" type="checkbox"/> Not applicable																
<table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr style="background-color: #d9ead3;"> <th>Colour</th> <th>PMS</th> <th>CMYK</th> <th>RGB</th> <th>#</th> </tr> </thead> <tbody> <tr style="background-color: #5cb85c;"> <td>Green</td> <td>348 U</td> <td>82/25/76/7</td> <td>33/132/85</td> <td>218455</td> </tr> <tr style="background-color: #999999;"> <td>Grey</td> <td>60% black</td> <td>0/0/0/60</td> <td>135/136/138</td> <td>87888a</td> </tr> </tbody> </table>	Colour	PMS	CMYK	RGB	#	Green	348 U	82/25/76/7	33/132/85	218455	Grey	60% black	0/0/0/60	135/136/138	87888a	<input type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern <input type="checkbox"/> Not applicable	
Colour	PMS	CMYK	RGB	#													
Green	348 U	82/25/76/7	33/132/85	218455													
Grey	60% black	0/0/0/60	135/136/138	87888a													
Use of the logo in black and white is permitted when all other text and images are in black and white.	<input type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern <input type="checkbox"/> Not applicable																
The certified organization is not allowed to use the FSSC 22000 logo, any statement or make reference to its certified status on: <ol style="list-style-type: none"> a. A product, b. Its labelling, c. Its packaging d. In any other manner that implies FSSC 22000 approves a product, process or service. 	<input type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern <input checked="" type="checkbox"/> Not applicable																
Summary: N/A, as the FSSC Logo is not utilized.																	



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6. Management of allergens (for categories C, E, FI, G, I and K only)

The organization shall have a documented allergen management plan that includes: a) a) Risk assessment covering all potential sources of allergen cross-contamination and; b) b) Control measures to reduce or eliminate the risk of cross-contamination.	<input checked="" type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern <input type="checkbox"/> Not applicable	
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Summary:

Section 15 Allergen Control updated on 20/3/2021 in the Management System Manual covers: food allergens onsite, allergen free zone, allergen bans, allergen work control, gluten free products, cleaning of allergen areas.

Gluten free products are packed in a dedicated area and are tested monthly; reviewed Allergen Register, as well as, Agrifood Technology Analysis Report:

- 87630 dated 18/03/2021.
- 86253 dated 10/03/2021.
- 79214 dated 29/01/2021.
- 72354 dated 11/12/2020.
- 71663 dated 07/12/2020.
- 66686 dated 10/11/2020.
- 62370 dated 09/10/2020.
- 62293 dated 08/10/2020.
- 58668 dated 10/09/2020.
-

All results were found to be within the specifications.

7. Environmental monitoring (for categories C, I and K only)

The organization shall have in place: a) Risk-based environmental monitoring program; b) Documented procedure for the evaluation of the effectiveness of all controls on preventing contamination from the manufacturing environment and this shall include, at a minimum, the evaluation of microbiological and allergen controls present; c) Data of the monitoring activities including regular trend analysis.	<input checked="" type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern <input type="checkbox"/> Not applicable	
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Summary:

Section 11.2.9 Environmental Monitoring in the Management System Manual details areas to be monitored, who is responsible for the process, type of pathogens (e.g. salmonella spp., listeria and e.coli) internal and external testing requirements; reviewed Protein Swab Check dated 27/7/2020, which are conducted internally on a need basis.

Environmental swabs have been conducted every 2 years; reviewed Symbio Laboratories certificate:

- S901983-A dated 3/5/2020 (listeria)
- S901983-B dated 4/5/2020 (Escherichia coli)
- S906628 dated 18/5/2020 (Salmonella)
- S930747 dated 31/7/2020 (Escherichia coli and Salmonella spp.).

8. Formulation of products (for chain category D)

The organization shall have in place procedures to manage the use of ingredients that contain nutrients that can have adverse animal health impact.	<input type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern	
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Summary: N/A



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9. Management of natural resources (food chain category FI)

The organization shall ensure that product is transported and delivered under conditions which minimize the potential for contamination.

- Compliant
- Critical NCR
- Major NCR
- Minor NCR
- Areas of concern

Summary: N/A

This report is confidential and distribution is limited to the audit team, FSSC 22000, the organisation and Bureau Veritas Certification Office.



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ISO 22000:2018

Reference ISO 22000	Complies					NCR Ref
	Yes	Critical	Major NC	Minor NC	Areas of concern	
4. Context of the Organization						
4. Context of the organization	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.1 Understanding the organization and its context	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.2. Understanding the needs and expectations of interested parties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.3. Determining the scope of the food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.4. Food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Section 1.7.0.5 PESTEL Analysis updated 22/3/2021 in the Management System Manual addresses and lists the organization internal and external issues.</p> <p>The organization has established and maintained a table detailing the needs and expectations of interested parties; reviewed document updated 11/3/2021:</p> <p>External</p> <ul style="list-style-type: none"> - Customers - Consumers - Suppliers - Competitors - Supermarket/Retailers - Certification Body - Government regulators - Insurers - Contractors - Emergency Services - Financial institutions/banks - Landlords <p>Internal</p> <ul style="list-style-type: none"> - Business owners/shareholders - Employees <p>Section 2.1 Detailed Scope updated 17/3/2021 in the Management System Manual details the scope of the FSMS: The processing and packing of snack foods.</p> <p>The food safety management system (FSMS) includes the food safety policy, related objectives, documented procedures and records required by the ISO 22000:2018 International Standard and documents needed for ISO/TS 22002-1: 2009 to ensure the effectiveness implementation of the food safety management system.</p> <p>The Food Safety Management System (FSMS) has been established, maintained, updated and continually improved. The system comprises of:</p> <ul style="list-style-type: none"> - HACCP Plan. - Prerequisite programs. - Additional requirements. <p>Process interactions are presented in diagram format in section 1.16 dated 28/10/2020.</p>						



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5. Leadership						
5. Leadership	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.1 Leadership and commitment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
5.2 Policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.2.1 Establishing the food safety policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.2.2 Communicating the food safety policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.3 Organizational roles, responsibilities and authorities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.3.1 Top management shall ensure that responsibilities and authorities for relevant roles are assigned, communicated and understood within the organization	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.3.2 The food safety team leader shall be responsible for: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.3.3. All persons shall have responsibility to report problem(s) with regards to the FSMS to identified person(s)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<p>Summary: Top management demonstrate leadership and commitment with respect to the FSMS by ensuring that the food safety policy and objectives have been established, by ensuring that the resources needed for the FSMS are adequate, by promoting continual improvement and by ensuring that the FSMS is evaluated and maintained to achieve the intended results.</p> <p>The Chief Executive Officer has endorsed the Food Safety Policy updated 26/3/2021, the policy is found to be appropriate to the purpose and context of the organization, it provides a framework for setting and reviewing the objectives of the FSMS.</p> <p>The policy states the organization commitment to fulfil customer expectations and with statutory and regulatory requirements; and addresses internal and external communication and the need to ensure competencies related to the food safety.</p> <p>The induction process is utilized to communicate the policy to its new employees, reviewed Induction Training Bundle. It was noted that no new employees have started employment since last audit.</p> <p>The continued suitability of the policy is to be reviewed during the Management Review process; sighted record dated 30/6/2020 stating that it requires changes.</p> <p>The policy is available to interested parties on request.</p> <p>The organization chart updated on 25/1/2021 outlines the hierarchy of the company.</p> <p>Section 1.6 Key Management Responsibilities & Authorities updated on 15/3/2021 outlines the responsibilities of:</p> <ul style="list-style-type: none"> - Board of Directors - Chief Operating Officer - Technical & Production Manager - Production Supervisors. <p>Responsibilities are also detailed in Job Descriptions reviewed the following ones dated March 2021:</p> <ul style="list-style-type: none"> - Chief Operating Officer and Director of Sales & Marketing - Director of Technical & Manufacturing - Quality Assurance Manager 						



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- Production Manager – Popcorn
- Production Manager – Snack Food
- Purchasing Manager
- QA Officer

Section 1.6 also includes an Authority Matrix current as 15/3/2021 detailing financial and non-financial authorities.

The Chief Executive Officer has appointed the Chief Operating Officer as the Food Safety Team Leader.

6. Planning

6 Planning	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.1 Actions to address risks and opportunities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.1.1 When planning for the FSMS, the organization shall consider the issues referred to in 4.1 and the requirements in 4.2 and 4.3 and determine the risks and opportunities that need to be addressed to: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.1.2 The organization shall plan: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.1.3 The actions taken by the organization to address risks and opportunities shall be proportionate to: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.2 Objectives of the food safety management system and planning to achieve them	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.2.1 The organization shall establish objectives for the FSMS at relevant functions and levels. The objectives of the FSMS shall: a) - f)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.2.2 When planning how to achieve its objectives for the FSMS, the organization shall determine: a) - e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.3 Planning of changes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

The organization has determined part of the risk through:

- Crisis Management (Business Continuity) updated 22/3/2021.
- Business Continuity Risk Assessment dated 20/7/2020.
- PESTEL Analysis updated 22/3/2021.

The following Food Safety Objectives have been established:

- Customer Complaints
- Allergen Complaints
- Pathogen Detections
- Unidentified Foreign Objects
- NSW Food Authority Non-conformances
- Labelling Non-conformances
- ACCC Non-conformances

Monitoring results are presented and discussed at the management review; sighted records dated 25/3/2021, 21/12/2020 and 30/9/2020.



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Section 1.13 Change Management in the Management system Manual updated on 19/3/2021 requires that any change that may impact the safety and integrity of the products to be approved and logged in the Change Register; reviewed register current as 22/3/2021.

7. Support

7 Support	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1 Resources For food chain categories C, D, I, G and K, the following additional GFSI requirement applies: • in addition to ISO 22000:2018 clause 7.1.6, the organization shall have a procedure for procurement in emergency situations to ensure that products still conform to specified requirements and the supplier has been evaluated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.2 People	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.3 Infrastructure	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.4 Work environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.5 Externally developed elements of the FSMS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.6 Control of externally provided processes, products or services	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	2
7.2 Competence	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.3 Awareness	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.4 Communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.4.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.4.2 External communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.4.3 Internal communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5 Documented information	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5.2 Creating and updating	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5.3 Control of documented information	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5.3.1 Documented information required by the FSMS and by this document shall be controlled to ensure: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5.3.2 For the control of documented information, the organization shall address the following activities as applicable: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

The Technical & Production Manager in consultation with the Chief Operation Officer are responsible for providing adequate resources for the establishment, implementation, and maintenance of the food safety management system, as well as, for processing activities.

The organization requires personnel carrying out activities having an impact on food safety to be competent and have appropriate education, training, skills and experience.



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Tixana Pty Ltd has identified and provides adequate infrastructure necessary to meet and maintain product and service delivery.

Tixana Pty Ltd provides a work environment that is stable, consistent, and conducive to achieve product conformity.

The organization has contracted a consultant for the development and maintenance of its food safety management system.

Tixana purchases raw material and ingredients from approved suppliers, as required by the Approved Supplier Program; reviewed Section 19 Approved Supplier Program updated 6/3/2021.

An Approved Supplier List has been established and maintained; reviewed list current as 27/3/2021.

The organization requires suppliers of goods to be certified by a third party to a recognized International Standard. reviewed the following records:

A Self-Assessment Questionnaire is sent to clients that are certified against a recognized food safety standard (e.g. FSSC22000, BRC, SQF, etc.). There have been no instances where the questionnaire had to be utilized in 2020-2021.

Section 26 Training dated 18/7/2020 details how training needs are identified and what training programs are required by the organization. The procedure requires the organization to review training needs every 12 months; sighted management review meeting minute dated 25/3/2021, 21/12/2020 and 30/9/2020.

The following programs have been identified as mandatory: HACCP, GMP, GHP and Allergen

A Training Matrix has been established and maintained; reviewed matrix updated on 24/2/2021.

Training has been delivered in a competency-base mode; reviewed the following training material delivered in a competency mode:

- HACCP Training Effectiveness
- GMP Training Effectiveness
- GHP Training Effectiveness and
- CCP & QCP
- Allergen
- Cleaning

The organization has not employed any new person since the last audit in August 2020 and therefore there has been no need to conduct any training. Training needs are verified through GMP/GHP inspections/audits.

The organization has identified the following external services:

- Pest control
- Calibration of equipment
- Maintenance
- Transport
- IT
- Cleaning service (not in manufacturing).

Internal communication is achieved through emails, management review meetings, toolbox meetings, noticeboard memos.

External Communication is managed is achieved through emails and meetings.

Section 12 Records & Documentation updated 19/3/2021 details how documents are controlled, approved,



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reviewed and who is responsible for the process. The organization maintains an amendment register, known as “Log of Changes”, as well as, a “Document Register”, which details issue date and last review.

Documents of external origin are identified and listed in section 12. Obsolete documents that are in hard copy are to be destroyed by shredding and soft copies are to be transferred into the obsolete electronic folder. Records and Documentation procedure also details how records are to be managed and their retention period (7 years minimum).

Electronic records are backed up daily and taken off-site and stored in fireproof safe. During the audit process it was observed that documents are legible and ready identifiable.

8. Operations

8. Operation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.1 Planning and operational control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2 Prerequisite programmes (PRP's)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2.1 The organization shall establish, implement, maintain and update PRPs to facilitate the prevention and/or reduction of contaminants (incl food safety hazards) in the products, product processing and work environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2.2 The PRPs shall be: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2.3 When selecting and/or establishing PRPs, the organization shall ensure that applicable statutory, regulatory and mutually agreed customer requirements are identified. The organization should consider: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2.4 When establishing PRPs the organization shall consider: a) - l)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.3 Traceability system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.4 Emergency preparedness and response	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.4.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.4.2 Handling of emergencies and incidents	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5 Hazard control For food chain category I, the following additional GFSI requirement applies: • in addition to ISO 22000:2018 clause 8.5.1.3, the organization shall have specified requirements in place in case packaging is used to impart or provide a functional effect on food (e.g. shelf life extension).	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1 Preliminary steps to enable hazard analysis	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.2 Characteristics of raw materials, ingredients and product contact materials	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.3 Characteristics of end products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.4 Intended use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



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8.5.1.5 Flow diagrams and description of processes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.5.1 Preparation of the flow diagrams	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.5.2 On-site confirmation of the flow diagrams	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.5.3 Description of processes and process environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2 Hazard analysis	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.2 Hazard identification and determination of acceptable levels	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.2.1 The organization shall identify and document all food safety hazards that are reasonably expected to occur in relation to the type of product, type of process and process environment. The identification shall be based on: a) -e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.2.2 The organization shall identify step(s) (e.g. receiving raw materials, processing, distribution and delivery) at which each food safety hazard can be present, be introduced, increase or persist. When identifying hazards the organization shall consider: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.2.3 The organization shall determine the acceptable level in the end product of each food safety hazard identified, whenever possible. When determining acceptable levels, the organization shall: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.3 Hazard assessment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.4 Selection and categorization of control measure(s)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.4.1 Based on the hazard assessment, the organization shall select an appropriate control measure or combination of control measures that will be capable of preventing or reducing the identified significant food safety hazard to defined acceptable levels	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.4.2 In addition, for each control measure, the systematic approach shall include an assessment of the feasibility of: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.3 Validation of control measure(s) and combination of control measures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.4 Hazard control plan (HACCP/OPRP plan)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.4.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.4.2 Determination of critical limits and action criteria	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.4.3 Monitoring systems at CCPs and for OPRPs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



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8.5.4.4 Actions when critical limits or action criteria are not met	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.4.5 Implementation of the hazard control plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.6 Updating the information specifying the PRP's and the hazard control plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.7 Control of monitoring and measuring	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.8 Verification related to PRP's and the hazard control plan.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.8.1 Verification	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.8.2 Analysis of results of verification activities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9 Control of product and process nonconformities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.2 Corrections	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.2.1 The organization shall ensure that when critical limits at CCPs and/or action criteria for OPRPs are not met, the products affected are identified and controlled with regard to their use and release	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.2.2 When critical limits at CCPs are not met, affected products shall be identified and handled as potentially unsafe products (see 8.9.4)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.2.3 Where action criteria for an OPRP are not met, the following shall be carried out: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.2.4 Documented information shall be retained to describe corrections made on nonconforming products and processes, including a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.3 Corrective actions	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.4 Handling of potentially unsafe products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.4.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.4.2 Evaluation for release	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.4.3 Disposition of nonconforming products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.5 Withdrawal/recall	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

The organization has planned, implemented, controlled, maintained, and updated the processes needed to meet the requirements for the realization of safe products.

The following pre-requisite programs have been established:

- Construction, lay-out of building and associated utilities
- Supply of air, water, energy, and other utilities
- Cleaning & Sanitation
- Pest Control
- Waste Management



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- Preventive Maintenance
- Approved Supplier Program
- Product Recall
- Personal Hygiene
- Measures for prevention of cross-contamination
- Allergen Control.

Section 18 Product Identification procedure updated on 20/3/2021 details how the organization traces ingredients, raw materials, products in-process and finished products. A traceability exercise is conducted annually to verify the effectiveness of the traceability system; reviewed forward and backward simulation exercise dated 11/3/2021 relating to Jenny Craig Popcorn & Salt 50 x 30g, which was successfully completed in one (1) hour.

Emergency preparedness and response requirements have been addressed in the Crisis Management, which details the members of the Crisis Team and includes a "Business Risk Assessment" to determine any significant risk for the business. The document also provides a list of possible natural disaster.

A simulation exercise has been conducted on annual basis to verify the effectiveness of the plan; reviewed record dated 24/3/2021.

The food safety team has a combination of multidisciplinary knowledge and comprises of:

- Chief Operating Officer (Food Safety Team Leader)
- Chief Executive Officer
- Director Technical & Production Manager
- Quality Manager
- Technical Consultant

All raw materials, ingredients and product contact materials are purchased from Approved Suppliers. Product Specifications have been provided by the manufacturers of raw materials and the content of the specifications is under their control and varies from manufacturer to manufacturer, but generally are presented in a PIF format; reviewed the following raw material specifications:

- Bamboo Fiber 90 (NG Alexander) dated 22/9/2020.
- Basil Rubbed Steam Sterilized (Frutex) dated 15/8/2016.
- Caramel Powder 603 (IMCD) dated 23/8/2019.
- Cashew W320 (Scalzo Food Ingredients) dated 6/8/2015.
- Chick Pea Flour (FTA Food Solutions) dated 10/4/2018.
- Desiccated Coconut (Axelum Resources) dated 4/5/2017.
- Garlic Natural Flavor (Metarom Australia) Pty Ltd dated 1/6/2016.
- AM Maize Flour (Allied Mills) dated 17/1/2017.
- Olive Black Sliced (Frutex) dated 27/4/2018.
- Parsley Flakes (Frutex) dated 22/3/2017.
- Rice Flour Course (FTA Food Solutions) dated 23/8/2017.

Flexographic Reverse Film for snack food is manufactured by Burgess (own by Schur Star System Australia); reviewed packaging specifications stating that film is manufactured in accordance with USFDA 21 CFR part 177.1520 and EEC Directive 94/62 and EU Directive 2002/72.

Finished products specifications have been established and maintained reviewed the following ones:

- Piranha Popcorn – Sea Salt 25g dated 15/4/2020.
- Piranha Chickpea Jack 20g dated 14/6/2019.
- Jenny Craig Sweet & Salty Popcorn 30g dated 26/8/2020.
- Piranha Potato Rice & Pumpkin SNAPS dated 30/10/2019
- Soy Crisp Barbeque Flavoured dated 23/7/2020.
- Soy Crisp Original dated 5/2/2020.



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The specifications cover: product name, brand, flavour, size, ingredients, product descriptions, customer preparation, claims (e.g. dairy free, lactose free, GMO free, etc.), nutritional information, allergen information, physical, chemical and microbiological properties, primary and secondary packaging, shelf life, storage method, distribution method, country of origin and intended use.

Tixana Pty Ltd has established and maintains the following Flow Diagrams:

- Snack Foods dated and verified on 20/7/2020.
- Popcorn dated and verified on 20/7/2020.

The above flow diagrams are clear and sufficiently detailed. The flow diagrams include the sequence of interaction of all steps in the operation, where raw materials enter the flow and where end products, intermediate products are released or removed.

Risk assessment comprises of a combination of severity and likelihood, which gives the significance of the hazard.

Hazard Analysis Tables have been established and maintained; the tables detail: process steps, process description, type of hazards (e.g. B, P, C, Q), hazard description, risk assessment and rating (severity, likelihood and significance), CCP or Not, control measures.

The organization utilizes the Decision Tree for confirming the presence of CCPs.

corrective action in the event of deviation from critical limits and where monitoring results are to be recorded.

The organization after conducting its risk assessment has identified the following CCPs:

CCP1 = Metal detection (CL = 2.0mm Fe, 3.0mm Non-Fe and 2.5mm SS)

Monitoring results are captured in "Snack Packing Record" and "Popcorn Packing Record" reviewed:

Snack Food dated 2021 Mar 24, 16, 4; Feb 26, 16, 3; Jan 28, 14, 5; 2020 Dec 24, 18, 4; Nov 27, 17, 5; Oct 30, 13, 2.

OPRP1 = Checkweigher calibration (CL = weight of product +/- 1g); reviewed Record of Equipment Calibration – Checkweigher Packing Line dated 2021 Mar 23, 16, 2; Feb 23, 16, 2; Jan 27, 19, 5; 2020 Dec 22, 15, 1; Nov 24, 17, 3; Oct 27, 13, 6.

Popcorn 2021 Mar 18, 4; Feb 25, 11, 9; Jan 28, 19; 2020 Dec 4; Nov 26, 11, 4; Oct 29, 15, 8; Sep 15, 9, 2; Aug 19, 4; 30 Jul.

OPRP1 = Relative Humidity (CL = <60%); reviewed records for the period 6/10/2020 to 30/3/2021.

Information specifying the PRPs and the hazards control have been regularly updated through the management review process.

Section 17 Calibration updated 22/3/2021 details how calibration is managed (e.g. frequency, reference standards, equipment tagging, out of calibration equipment).

A Calibration Register has been established, maintained and updated on 10/3/2021; the register details equipment to be calibrated, make, model, serial no., location, tolerance, frequency, internal/external, last calibration, and next calibration.

Equipment calibration has been regularly conducted on the following instruments:

- Checkweighers calibration performed by Mettler Toledo; reviewed Performance Verification Certificates dated 14/7/2020.
- Certified Masses have been verified on 22/5/2019 by Precision Calibration Services Pty Ltd; reviewed Certificate of Verification.



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- Metal detectors have been serviced by Mettler Toledo on 14/7/2020 reviewed Metal Detection PV Certificates.
- Trade scale has been calibrated on 14/7/2020 by Mettler Toledo; reviewed Standard Calibration Certificate.

It was noted that Tixana regularly check the accuracy of the scales and thermometers; reviewed "Report of Accuracy for a Weighing Instrument" conducted on 2/11/2020 and "Record of Equipment Calibration" for the period 10/8/2020 to 9/3/2021.

Validation Schedule updated on 17/2/2021 details: verification activities, the methods, frequency, who is responsible for it and where results are to be recorded.

Section 20 Non-conforming Product procedure dated on 17/7/2020 includes On-Hold Flow Chart detailing how non-conforming products are managed and handling of rework.

A Non-Conformance Register has been established and maintained for each of the following categories: reviewed records for the period 10/8/2020 to 30/3/2021.

- Transport 16 NCRs
- Receiving 12
- Production 26
- Customer return 12
- Dispatch 2
- Slow moving stock 13

It was noted that non-conformances have been addressed and closed out in a timely manner.

9 Performance evaluation

9 Performance evaluation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.1 Monitoring, measuring, analysis and evaluation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.1.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.1.2 Analysis and evaluation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.2 Internal audit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.2.1 The organization shall conduct internal audits at planned intervals to provide information on whether the FSMS conforms to: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.2.2 The organization shall a) - g)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.3 Management review	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.3.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.3.2 Management review input	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.3.3 Management review output	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

The organization has determined what needs to monitor and measure, the methods of monitoring, when the monitoring and measurement should take place.

The organization analyzes and evaluate data and information arising from monitoring and measurement, including the results of the verification activities related to PRPs and the hazard control plan.

Validation Schedule requires microbiological testing to be conducted on a quarterly basis on snack finished products; reviewed Symbio Laboratories Certificate of Analysis:



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- S1005106 dated 15/03/2021.
- S1003371 dated 04/03/2021.
- S1002401 dated 03/03/2021.
- S 999227 dated 21/02/2021.
- S 988557 dated 22/01/2021.
- S 980182 dated 20/12/2020.
- S 966850 dated 15/11/2020.
- S 952696 dated 04/10/2020.

The above tests cover: Total Plate Count (TPC), E. coli and Salmonella. It was noted that all tests were within specifications.

Metal

- S1000008-A dated 26/02/2021.

Sodium

- S1002402 dated 05/03/2021.

Fat (Acid Hydrolysis)

- S990181 dated 28/01/2021.
- S967440 dated 17/11/2020.

Section 11 Verification & Validation procedure updated on 22/3/2021 details the type of audits to be conducted, how auditors are selected and the requirement of auditors to be objective and impartial. The Technical & Production Manager is responsible for scheduling audits.

Tixana has contracted a qualified consultant for conducting food management system audits on an annual basis; reviewed audit report dated 25/3/2020 covering the ISO22000:2018 standard and prerequisite programmes.

Management Review requirements are detailed in Section 1 Management Responsibility updated 18/7/2020 of the Management System Manual. System Reviews are to be conducted at least annually; sighted meeting minutes record dated 31/3/2020, 23/12/2019, 27/9/2019 and 26/6/2019. Relevant topics have been covered (e.g. HACCP system, internal/external audits, documentation review, verification, customer complaints, etc.).

10. Improvement

10 Improvement	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.1 Nonconformity and corrective action	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.1.1 When a nonconformity occurs, the organization shall: a) - e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.1.2 The organization shall retain documented information as evidence of: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.2 Continual improvement	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.3 Update of the food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

Tixana Pty Ltd management ensures that the organisation continually improves the effectiveness of the food safety management system through the use management review, internal audits, corrective actions, evaluation and analysis of results of verification activities etc.



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Section 10 Corrective Action requires the organization to raise CAR's (Corrective Action Reports) when issues are identified in relation to:

- Customer complaints
- Poor Cleaning
- Pest infestation
- Adverse internal audit findings.
- Out of specification micro.
- Supplier issues.

CARs are logged in the Corrective Action Register; reviewed records for the period 10/8/2020 to 30/3/2021 and noted that there has been no issue for the period.

Reviewed also Customer Complaints Register and noted that 6 complaints have been received since last audit. It was noted that 4 complaints related to quality issues and 2 related to foreign objects.



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Appendix: ISO/TS 22002-1:2009 (for food – category C and K) (please delete this section if it is not applicable)

4 Construction and layout of buildings							
Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
4.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.2 Environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.3 Location of establishments	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Summary:							
<p>The NSW Food Authority has approved the buildings for manufacturing food on 3/6/2002 (Ref. No. 6610).</p> <p>Buildings have been designed, constructed, and maintained in a manner appropriate to the nature of the processing operations to be carried out.</p> <p>Buildings are of durable construction, which present no hazard to the product. Consideration has been given to potential sources of contamination from the local environment.</p> <p>Food production is carried out in areas where potentially harmful substances cannot enter the product. Site boundaries have been clearly identified and access to the site is controlled through gates.</p> <p>The effectiveness of measures taken to protect against potential contaminants is periodically checked through GMP audits.</p> <p>During the site inspection it was observed that the site has been maintained in good order and vegetation has been tended.</p>							

5 Layout of premises and workspace							
Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
5.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.2 Internal design, layout and traffic patterns	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.3 Internal structures and fittings	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.4 Location of equipment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.5 Laboratory facilities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.6 Temporary or mobile premises and vending machines	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.7 Storage of food, packaging materials, ingredients and non-food chemicals	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Summary:							
<p>The internal layout has been adequately designed, constructed and maintained to facilitate good hygiene and manufacturing practices.</p> <p>The premises are >30 years old. Adequate space has been provided for equipment and personnel movement. Opening for transferring food and materials have been designed to minimize entry of foreign objects and vermin. Walls and floor are washable; wall floor junctions have been covered throughout the perimeter.</p>							



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No external opening windows throughout the production facilities, roof vents have been fitted with insect screens. External opening doors were kept closed. Equipment has been adequately designed and made of stainless steel; equipment has been located in a way to facilitate good hygiene practices and monitoring.

Tixana Pty Ltd does not have an in-house laboratory and no temporary structures were noted during the site inspection.

All materials were stored off the floor, storage areas were adequately designed for cleaning and prevent contamination, raw material was segregated from packaging material and finished products.

6 Utilities — air, water, energy

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
6.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.2 Water supply	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.3 Boiler chemicals	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.4 Air quality and ventilation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.5 Compressed air and other gases	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.6 Lighting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

Potable water is sourced from Sydney Water Authority and is sufficient to meet the needs of production processes. Water is utilized for cleaning purposes and as an ingredient; reviewed Quarterly Drinking Water Quality Report for the period 1 Oct 2020 to 31 Dec 2020.

The boiler is segregated from the food production facilities and boiler chemicals are kept in the boiler house; reviewed Bioflox 955 SDS dated 19/1/2017.

The boiler is serviced monthly by Integra Water Treatment Solutions; reviewed Boiler Water Service Report dated 125/3/2021, 25/2/2021, 28/1/2021, 18/12/2020, 30/11/2020 and 30/10/2020. Reviewed also Water Treatment Report completed on a weekly basis for the period 9/10/2020 to 24/3/2021.

The organization does not use air and/or gases as an ingredient and for packing finished products.

SC Compressor Services Pty Ltd has been contracted for servicing the compressor; reviewed Field Service Report 6579 dated 26/3/2021.

The air compressor utilizes food grade oil; reviewed SDS relating to Kaeser Sigma Fluid FG-460 (FGL) approved by NSF as food grade.

Adequate light intensity was noted during the site inspection. Light fixtures are protected to ensure materials, product or equipment are not contaminated in the case of breakages.

7 Waste disposal

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
7.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.2 Containers for waste and inedible or hazardous substances	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.3 Waste management and removal	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



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7.4 Drains and drainage	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Summary:

Suez has been contracted for the collection of general and recycled waste (paper and cardboard); reviewed service agreement 1054899 dated 8/6/2018 expiring on 8/6/2021. Reviewed collection records for the period 17/9/2020 to 17/3/2021.

Waste bins are segregated in an area outside the manufacturing facilities and are clearly labelled for general and recycled waste. Suez owns the bins and is responsible for their maintenance and replacement.

Processed oil collection has been contracted to Auscol; reviewed service agreement dated 7/2/2020 and collection records for the period 28/2/2021, 31/1/2021, 31/12/2020, 30/11/2020 and 31/10/2020.

Adequate drainage system was observed during the site inspection.

8 Equipment suitability, cleaning and maintenance							
Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
8.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2 Hygienic design	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.3 Product contact surfaces	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.4 Temperature control and monitoring equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
8.5 Cleaning plant, utensils and equipment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.6 Preventive and corrective maintenance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3

Summary:

Food contact equipment has been designed and constructed to facilitate cleaning and maintenance activities. Food contact equipment is constructed of durable materials able to resist repeated cleaning.

Equipment meets established principles of hygienic design for the type of products processed.

Wet and dry-cleaning programmes have been documented in Section 16 Cleaning & Sanitation updated 6/3/2021.

Section 24 Plant, Equipment, Grounds & Services dated 18/7/2020 covers plant design requirements, site plan, equipment design requirements, utilities, and environment considerations.

Section 25 Maintenance updated 20/3/2021 in the Management System Manual covers: preventive maintenance, unscheduled maintenance, use of tools, lubricants, spare and change parts. Appendix 21 details maintenance requirements for machinery and facilities.

Maintenance Checklists capture weekly, monthly, and quarterly preventive maintenance checks; reviewed Popcorn Inhouse Maintenance Checklist, Inhouse Weekly Maintenance Checklist, Inhouse Monthly Maintenance Checklist and Inhouse Quarterly Maintenance Checklist for the period the period 3/8/2020 to 22/3/2021.

Metal detectors are fitted to all snack food packing lines and serviced annually by a qualified service provider. It was noted that magnet rods have been fitted at the end of frying conveyor belt; reviewed Metal Detection PV Certificates dated 14/7/2020.

9 Management of purchased materials



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Requirements	Compliant	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
9.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.2 Selection and management of suppliers For food chain category CI, the following additional GFSI requirements apply: the organization shall have a policy for the procurement of animals, fish and seafood which are subject to control of prohibited substances (e.g. pharmaceuticals, veterinary medicines, heavy metals and pesticides);	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.3 Incoming material requirements (raw/ingredients/packaging)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4

Summary:

Tixana purchases raw material and ingredients from approved suppliers, as required by the Approved Supplier Program; reviewed Section 19 Approved Supplier Program updated 6/3/2021.

An Approved Supplier List has been established and maintained; reviewed list current as 27/3/2021. The organization requires suppliers of goods to be certified by a third party to a recognized International Standard; reviewed the following records:

- Adams Australia Pty Ltd (PWC SQF expiring 20/4/2021)
- Australian Bakels Pty Ltd (SAIG HACCP expiring 31/10/2022)
- Baker & Co Ingredients Pty Ltd (BSI FSCC22000 expiring 3/2/2024)
- Blue Lake Milling Pty Ltd (SAIG BRC expiring 21/8/2021).
- Cargill Australia Ltd (LRQA FSSC22000 expiring 4/11/2023)
- Conga Foods Pty Ltd (SGS SQF expiring 27/12/2021).
- FTA Food Solutions Pty Ltd (BSI HACCP expiring 30/9/2023)
- Frutex Australia Pty Ltd (SAIG SQF expiring 22/4/2021)
- Gateway Products Pty Ltd (BV FSSC22000 expiring 30/7/2023).
- International Flavours and Fragrances (Australia) (SAIG FSSC22000 expiring 20/5/2021).
- Kerry Ingredients Australia Pty Ltd (SAIG HACCP 26/4/2021)
- Manildra Group (BSI HACCP expiring 31/12/2022).

A Self-Assessment Questionnaire is sent to clients that are certified against a recognized food safety standard (e.g. FSSC22000, BRC, SQF, etc.). There have been no instances where the questionnaire had to be utilized in 2020-2021.

Tixana does not purchase any perishable ingredients requiring refrigeration. Receiving records of ingredients and packaging materials is captured in "Receiving Paperwork" Form 1; reviewed records for the period 16/9/2020 to 22/3/2021.

Supplier performance is based on quality issues, damaged product and number of complaints raised against suppliers; the performance of suppliers is captured in the Approved Supplier Register in the "Approved" column; reviewed register current as 27/3/2021.

10 Measures for prevention of cross-contamination							
Requirements	Compliant	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
10.1 General requirements For food chain category CI, the following additional GFSI requirements apply: the organization shall have specified requirements for an inspection process at lairage and/or at evisceration to ensure animals are fit for human consumption;	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



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10.2 Microbiological cross-contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.3 Allergen management	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.4 Physical contamination	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5

Summary:

The organization has conducted a study to demonstrate that there is no microbiological cross-contamination; reviewed Analysis of Product Micro Testing 2000 – 2019.

Section 14 Good Manufacturing Practice (GMP) updated 6/3/2021 details how the organization minimize cross-contamination e.g. glass and hard plastic, dropped products, wood control, metal control and utensils.

Section 15 Allergen Control updated 20/3/2021 lists the food allergens present onsite:

- Gluten
- Crustaceae
- Dairy
- Peanuts
- Soy
- Tree nuts
- Sulphites
- Sesame Seeds
- Celery
- Mustard Seeds

A Food Allergen Matrix is used to identify allergens in each ingredient and product; reviewed the following ones:

- Snack Base dated 30/6/2020.
- Flavours dated 30/6/2020.
- Crunchy Stix – Cheese dated 15/5/2018.
- Crunchy Stix – Honey Mustard dated 15/5/2018.
- Crunchy Stix – Cashew dated 15/5/2018.
- Product Information Form (PIF) dated 10/7/2020.
- Popcorn dated 14/4/2020.

Food Allergens are segregated from each other in the storage areas. Dedicated colour co-ordinated utensils are used when allergen free claims are made. Allergen free areas are defined by signage in each area.

Soy product are processed in a soy dedicated area, as well as, gluten free products.

Metal detectors and magnets have been fitted to all packing lines to prevent metal contamination; the equipment is serviced on annual basis by a qualified service provider. Tests pieces utilised for verifying the effectiveness of the metal detectors are certified; reviewed Certificate of Conformity issued in 2017. Metal detectors are verified every half hour, as part of the CCP monitoring program.

The organization has established and maintained a “Glass & Hard Plastic Register” and a Glass Policy and Breakdown procedure. The register has been reviewed monthly; sighted record updated 26/2/2021.

11 Cleaning and sanitizing							
Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
11.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11.2 Cleaning and sanitizing agents and tools	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11.3 Cleaning and sanitizing programmes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11.4 Cleaning in place (CIP) systems	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



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11.5 Monitoring sanitation effectiveness	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<p>Summary: Section 16 Cleaning & Sanitation updated 15/7/2020 details the difference between cleaning and sanitation, the requirement of developing a cleaning schedule, the frequency of cleaning, cleaning facilities, cleaning utensils and the chemical to be used.</p> <p>Cleaning activities have been monitored and captured in:</p> <ul style="list-style-type: none"> - Record of Cleaning – Snack Packing - Snack frying – Cleaning Record - Allergen Residue Cleaning. - Popcorn – Cleaning Record <p>Reviewed records for the period 6/10/2020 to 26/3/2021.</p> <p>Good Manufacturing Practice audits are utilized to verify cleaning activities in snack and popcorn lines; reviewed records dated 26/2/2021, 29/1/2021, 24/12/2020, 27/11/2020 and 30/10/2020.</p> <p>Good Hygiene Practice (GHP) audits are also conducted monthly to verify cleaning activities in the warehouse; reviewed records dated 26/2/2021, 29/1/2021, 11/1/2021, 30/11/2020 and 31/10/2020.</p> <p>Environmental swabs have been conducted every 2 years; reviewed Symbio Laboratories certificate:</p> <ul style="list-style-type: none"> - S901983-A dated 3/5/2020 (Listeria) - S901983-B dated 4/5/2020 (Escherichia coli) - S906628 dated 18/5/2020 (Salmonella) - S930747 dated 31/7/2020 (Escherichia coli and Salmonella spp.). 							

12 Pest control							
Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
12.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12.2 Pest control programmes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12.3 Preventing access	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12.4 Harbourage and infestations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12.5 Monitoring and detection	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12.6 Eradication	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<p>Summary: Section 21 Pest Control dated 17/7/2020 outlines pest management requirements, contracting a qualified service provider, effectiveness of the service and reporting.</p> <p>The organization has contracted Rentokil for providing pest control services; reviewed Commercial Service Agreement updated 11/10/2019.</p> <p>Reviewed the following records:</p> <ul style="list-style-type: none"> - Service Report dated 24/3/2021, 22/3/2021, 15/2/2021, 1/2/2021, 25/1/2021, 14/1/2021, 21/12/2020, 23/11/2020. - Bait Station Map updated on 25/2/2021. - Pest Control Operator Licence (Edward Forti) PMT-5085234 expiring 26/10/2022. - SDSs - Pest Sighting Register last entry dated 20/7/2020. - Flying Insect Trend 							



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13 Personnel hygiene and employee facilities

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
13.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
13.2 Personnel hygiene facilities and toilets	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
13.3 Staff canteens and designated eating areas	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
13.4 Workwear and protective clothing	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
13.5 Health status	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
13.6 Illness and injuries	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
13.7 Personal cleanliness	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
13.8 Personal behaviour	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

Section 13 Good Hygiene Practices updated 5/3/2021 covers:

- GHP Elements (e.g. hand washing, finger-nails, hair covering, eating, drinking, smoking, jewellery, watch, etc.);
- Protective clothing.
- Hygiene and sanitation review (e.g GMP audits)
- Disease Control (Hepatitis A and other communicable diseases).
- Medication Control (medicine must be appropriately secured)
- External contractors.

Section 14 Good Manufacturing Practices updated 6/3/2021 covers:

- Cross-contamination
- Food containers
- Air quality
- Lighting
- Glass and hard plastic
- Dropped product.
- Wood control
- Utensils
- Metal control
- Stock rotation.

GMP and GHP audits are conducted monthly to verify the above activities; reviewed records dated 26/2/2021, 29/1/2021, 24/12/2020, 27/11/2020 and 30/10/2020.

Hand washing sinks are sensor operated and are located at the entrance of every production line, changing facilities are provided and are found to be adequate. The site does not have a canteen, but a lunchroom is provided outside the production area. An adequate number of toilets is provided.

All production personnel are provided with a uniform and relevant PPEs.

Employees are required to report to management any health conditions that may affect food handling (e.g. diarrhoea, vomiting, fever and visible infected skin lesions). A medical certificate is required prior to return to work.



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14 Rework

Requirements	Compliant	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
14.1 General requirements	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
14.2 Storage, identification and traceability	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
14.3 Rework usage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Summary:

N/A, as rework is not practised. Product not meeting specification are isolated and disposed of.

15 Product recall procedures

Requirements	Compliant	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
15.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
15.2 Product recall requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

Section 22 Recall/Crisis procedure updated on 20/3/2021 requires the organization to conduct a mock recall on annual basis; reviewed simulation exercise conducted on 11/3/2021, which was successfully completed in less than 1 hour.

The procedure includes Tixana contact list and external contact list (e.g. legal advice, NSW Food Authority, emergency services).

The Recall Manual outlines the steps to be taken in the event of a recall, it distinguishes between a recall and a withdrawal, it includes a list of key personnel and their phone numbers, as well as, Food Recall Action Officers current as 22/9/2020 verified on 20/3/2021.

The Recall Manual has been complemented with the "Food Industry Recall Protocol" Ed. 7 dated May 2014.

16 Warehousing

Requirements	Compliant	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
16.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
16.2 Warehousing requirements For food chain category CI, the following additional GFSI requirements apply: the organization shall have specified requirements in place that define post-slaughter time and temperature in relation with chilling or freezing of the products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
16.3 Vehicles, conveyances and containers	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

Section 29 Storage and Distribution updated 1/3/2021 in the Management System Manual details warehousing and storage conditions for the different products, cross-contamination, vehicle cleanliness, ambient transportation, container transportation, stock rotation requirements (e.g. FIFO and FEFO), stock inspection access.

The storage facilities do not require control temperature and are maintained at ambient temperature. Products are placed above the floor in racks.



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During the site inspection it was noted electric-powered fork-lifts are used in the food ingredients and finished product storage areas. Waste materials and chemicals are stored separately.

The organization does not own and/or operate trucks for delivering goods, this activity is subcontracted to approved service providers.

17 Product information and customer awareness

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
Product information and customer awareness	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

All primary packaging and labels detail: Product name, net weight, ingredient list, nutritional information panel, allergen statement (e.g. may contain peanuts, tree nuts, soy, sesame and milk products), product claims (e.g. gluten free, no added GMO, no artificial flavours and colours), Halal and Kosher certification logos, best before, company name and address.

Labels and artwork are regularly reviewed.

Product information is also detailed in the finished product specifications.

18 Food defence, biovigilance, and bioterrorism

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
18.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
18.2 Access controls	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

A Crisis Management program has been established to prevent and monitor any activity that may pose potential acts of sabotage, vandalism and/or terrorism. Sensitive areas have been clearly identified on the vulnerability map updated 30/3/2021.

Restricted access to the factory has been achieved through electronic keypads. CCTV cameras have been fitted throughout the site.

Other items required by applicable legislation, recognized sector codes and customer requirements

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
Other items required by applicable legislation, recognized sector codes and customer requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

Tixana Pty Ltd applicable legislation is listed in section 1.3.4 of the Management Systems Manual updated 18/7/2020:

- Food Safety Australia and New Zealand Code
- NSW Food Act 2003
- National Measurement Act 1960.



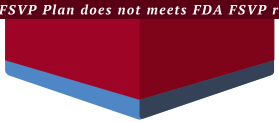
SUPPLIER QUESTIONNAIRE

for

U.S. IMPORT ENTRY
UNDER FSVP



- Confidential -



OVERVIEW of REGULATIONS

The Foreign Supplier Verification Program (FSVP) was published by the FDA on November 27, 2015. FSVP is fundamentally concerned with food safety. As a validly designated and qualified United States (U.S.) representative, United Safety Agents LLC's (USA) FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled prior to public consumption, and in a manner that provides at least the same level of public health protection as the FDA's domestic standards (*Preventive Controls Rule, Produce Safety Rule, etc.*). To accomplish this goal, insight into each product's production process and control methods will be required.

INSTRUCTIONS

We respectfully request that every entity/facility that controls any food safety hazard complete this Questionnaire. All sections are required, unless explicitly noted otherwise. **Complete via computer, do not print.**

Upon completion: Please return this questionnaire and accompanying documents via:

Method One: e-mail completed questionnaire to info@unitedsafetyagents.com

Method Two: upload completed questionnaire to USA's [ShareFile](#)

CONFIDENTIALITY

All information shared will remain strictly privileged & confidential and will ONLY be used during FSVP certification activities. An accurate and truthful response is required to successfully complete your company's FSVP certification. This document contains information which is privileged, confidential, and protected. Any disclosure, copying, distribution, or use of the contents of this message is prohibited. Document may contain Non-binding recommendations. United Safety Agents provides FSVP compliance services to businesses and has no direct affiliation with the FDA.

CONTACT

If you have any questions or require additional information, please contact United Safety Agents LLC directly via Email: info@unitedsafetyagents.com; Phone: +1 (888) 551-7403; Fax: +1 (888) 557-2649; UnitedSafetyAgents.com, or by Mail: 715 West Park Avenue, No. 222, Oakhurst, New Jersey 07755, United States of America.



GENERAL INFORMATION

Company Name: Tixana Pty. Ltd. Today's Date: 16th April 2021
 Factory Address: 17 Elizabeth Street
 City: Campsie Province: NSW Country: Australia
 Office Address: As Above
 City: _____ Province: _____ Country: _____
 FDA Registration No.: _____ DUNS No.: _____
 FDA Establishment Id.: _____ Phone No.: +61 2 97849700
 QC/QA's Name: Linda CHEN E-mail: linda@tixana.com.au

SUPPLIER CLASS

Please select all actions/roles that apply to your facility/operation.

- | | | | |
|--|---|----------------------------------|--------------------------------------|
| <input type="checkbox"/> Manufacturer (<i>Raw Material</i>) | <input type="checkbox"/> Processor | <input type="checkbox"/> Packer | <input type="checkbox"/> Re-Packer |
| <input checked="" type="checkbox"/> Manufacturer (<i>Finished Product</i>) | <input type="checkbox"/> Distributor | <input type="checkbox"/> Shipper | <input type="checkbox"/> Warehouse |
| <input type="checkbox"/> Importer (<i>US-based</i>) | <input type="checkbox"/> Exporter (<i>Non US-based</i>) | <input type="checkbox"/> Broker | <input type="checkbox"/> Other _____ |

RESPONSIBILITIES for HAZARD CONTROLS

Please select the appropriate response for each hazard type that your facility/operation controls.

- Is your factory/facility responsible for controlling Biological Hazards? Yes No
 Is your factory/facility responsible for controlling Chemical Hazards? Yes No
 Is your factory/facility responsible for controlling Physical Hazards? Yes No
 Is/Are product(s) in Ready-to-Eat form when exiting your factory/facility? Yes No

PRODUCTS SUPPLIED

Please list the name (and variation) of each product that your facility/operation supplies.

No. 01, Product Name: Soy Sticks - Garden Herb Product No.: 07TYN99
 No. 02, Product Name: Soy Sticks - Lime & Chilli Product No.: 07TYN99
 No. 03, Product Name: Soy Sticks - Honey & Mustard Product No.: 07TYN99
 No. 04, Product Name: Soy Sticks - Salsa Product No.: 07TYN99
 No. 05, Product Name: Soy Sticks - Sour Cream Product No.: 07TYN99
 No. 06, Product Name: Big Round Noodle - Cheddar Cheese Product No.: 07TYN99

Resources

FDA Product Codes and Product Code Builder

FDA - IDENTIFIED BIOLOGICAL HAZARDS

FDA-identified Biological Hazards associated with the product(s) that your company supplies.

- Bacillus cereus
- Clostridium botulinum
- C. perfringens
- Brucella spp.
- Campylobacter spp.
- Pathogenic E. coli
- Salmonella spp.
- S. aureus
- L. monocytogenes
- Trichinella spiralis
- Giardia lamblia
- Shigella spp.

Resources  Appendix 1  Description of Hazard  Bad Bug Book

CRITICAL CONTROLS for BIOLOGICAL HAZARDS

Please select and describe the method by which Biological Hazard(s) are controlled. Please be as detailed as possible. Include time/temperature, chemical names, or any other information.

- Heat
- Chemical
- CGMPs
- Testing
- Other

DESCRIPTION of CRITICAL CONTROLS

All products are deep fried in sunflower oil at minimum 160oC for 20seconds

Total plate count (TPC) on snacks exiting fryer is <10cfu/g

Snacks then have powdered spray dried flavour, from International Flavour Houses, added to the outside.

Final TPC on all products <1000cfu/g
Salmonella Not detected per 25g
E.coli Not detected per g

Products have <2% moisture and Water Activity below 0.2 so will not allow growth or proliferation of any microbe.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category: SHELF STABLE, DRY, READY TO EAT FOODS

FREQUENCY of CONTROL VALIDATION

All snacks are fully submerged in the frying oil for 20-30seconds

Oil temperature is digitally controlled within 160oC - 180oC, and is product dependent.

All Snacks are visible inspected before packing to ensure none are undercooked or burnt.

FDA - IDENTIFIED CHEMICAL HAZARDS

FDA-identified Chemical Hazards associated with the product(s) that your company supplies.

- Drug residues
- Heavy metals
- Industrial chemicals
- Pesticides
- Mycotoxins/Toxins
- Radiological
- Unapproved colors & additives
- Other

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for CHEMICAL HAZARDS

Select and describe the method(s) by which Chemical Hazard(s) are controlled. Please be as detailed as possible.

- CGMPs
- Testing
- Other

DESCRIPTION of CRITICAL CONTROLS

Approved Chemicals only used for cleaning.

GM free status and Aflatoxin testing.

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

Tested every 2 years

FDA - IDENTIFIED ENVIRONMENTAL / PROCESS HAZARDS

FDA-identified Environmental Hazards associated with the product(s) that your company supplies.

- Recontamination with environmental pathogens.
- Bacterial pathogen survival of a lethal treatment.
- Bacterial growth and/or toxin formation due to lack of time / temperature control.
- Recontamination due to lack of container integrity.
- Bacterial growth and/or toxin formation due to reduced oxygen packaging.
- Bacterial growth and/or toxin formation due to poor formulation control.

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for ENVIRONMENTAL HAZARDS

Select and describe the method(s) by which Environmental Hazard(s) are controlled. Be as detailed as possible.

- Heat
- Chemical
- CGMPs
- Testing
- Other

DESCRIPTION of CRITICAL CONTROLS

Final TPC on all products <1000cfu/g
 Salmonella Not detected per 25g
 E.coli Not detected per g

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

Monthly testing of finished products

FDA - IDENTIFIED PHYSICAL HAZARDS

FDA-identified Physical Hazards associated with the product(s) that your company supplies.

- | | | | |
|---|--|--|--|
| <input checked="" type="checkbox"/> Metal | <input type="checkbox"/> Glass | <input type="checkbox"/> Extraneous Matter | <input checked="" type="checkbox"/> Plastics |
| <input type="checkbox"/> Stones | <input checked="" type="checkbox"/> Wood | <input type="checkbox"/> Natural Component of Food | <input type="checkbox"/> Other |

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for PHYSICAL HAZARDS

Select and describe the method(s) by which Physical Hazard(s) are controlled. Please be as detailed as possible.

- CGMPs
- Testing
- Raw Material Inspection
- Filter
- Screen
- Metal Detector
see below
- Magnet
- X-Ray
- Radar
- Other

DESCRIPTION of CRITICAL CONTROLS

All products are checked, pre packing in Metal detectors.

Metal detectors are regularly calibrated with test pieces

Rare Earth NEO Magnets used throughout the line.

Wood free zones are used, with plastic pallets.

Glass & Hard Plastic audits are weekly

Pre-op startup checksheets are used

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

FREQUENCY of CONTROL VALIDATION

Test pieces are run every 30 minutes through Metal detectors

Metal detection standards

Ferrous: 2.0 mm

Non-Ferrous: 3.0 mm

Stainless Steel: 2.5 mm

ALLERGEN & CROSS-CONTAMINATION CONTROLS

Component or Ingredient	Present in product?	Present on same equipment?	Present in same facility?
Peanuts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Tree Nuts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Milk or Milk Derivatives	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Egg or Egg Products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Shellfish	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Soy	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Gluten	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Wheat	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Celery	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Sesame	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Mustard	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Sulfates	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Monosodium Glutamate	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Colorings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Aflatoxins	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
ALL ALLERGENS	<input type="checkbox"/> Absent	<input type="checkbox"/> Absent	<input type="checkbox"/> Absent

DESCRIPTION of ALLERGENIC CONTROLS

Allergen presence is checked for every incoming ingredient.

All allergens are identified and segregated.

Staff are trained.

Cross contamination controls, dedicated areas and staff are used for gluten free products.

Gluten free products tested monthly.

ONSITE AUDITING INFORMATION

Does the manufacturing/processing site have a recognized GFSI certification (BRC, SQF, Etc.)? Yes No

If Yes; Please provide a copy of the **full audit report** (written in English).

What standard is the GFSI certification? FSSC22000

If No; 1. Does the site have a documented quality manual? Yes No

2. Does the site undergo internal hygiene audits? Yes No

3. Does the site undergo quality system audits? Yes No

4. Does the site undergo process audits? Yes No

CLEANING INFORMATION

Does the site have documented hygiene procedures in place? Yes No

Does the site have a designated hygiene team? Yes No

Are all cleaning staff formally trained? Yes No

Do the cleaning schedules include: Chemicals used? Yes No

Concentration levels? Yes No

Dilution method? Yes No

Please list the chemical type(s) used on all food contact lines and surfaces:

Food Contact cleaning/sanitising: General purpose detergents, Fat & Grease Remover, Food Grade Ethanol.

Hand washing/sanitising: Sodium Laureth Sulphate Hand Cleaner, Food Grade Ethanol.

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? Yes No

In-house hygiene training? Yes No

Accredited hygiene training? Yes No

Training level certification obtained: _____

Are staff issued protective clothing? Yes No

Are operatives required to cover head/facial hair within the processing/manufacturing area? Yes No

Are adequate toilet and hand washing facilities provided? Yes No

Are hand washing/swabbing validation checks carried out? Yes No

What is the total number of staff employed on site? 75

PEST CONTROL

Is a pest control contractor employed? Yes No

If yes, please provide: Name of contractor used: Rentokil

Number of yearly visits: 12

If no, by what means is pest prevention carried out? _____

HACCP & TACCP & VACCP

Does a fully documented and audited HACCP system exist for the site? Yes No

Has a hazard analysis study been completed for each site operation? Yes No

Does the business have a trained & certified in-house HACCP team? Yes No

If yes, please provide copies of current & relevant HACCP training certificates.

Does the business outsource the HACCP management to a certificated consultant? Yes No

If yes, please provide copies of current & relevant HACCP training certificates.

Are records maintained for all CCPs? Yes No

Does the HACCP system include the following: Sieving of ingredients? Yes No

Sieving of finished products? Yes No

Glass & hard plastic breakage procedure? Yes No

Metal detection of final product? Yes No

Magnets within the mixing & filling stages? Yes No

Do you use blue metal detectable plasters in the manufacturing/processing areas? Yes No

Please detail any other prevention systems used on-site: _____

Has a full threat assessment of your supply chain been conducted & tested? Yes No

Please provide details: TACCP Assessment part of FSSC22000

Has a full product vulnerability assessment within the supply chain been conducted & tested? Yes No

Please provide details: VACCP Assessment part of FSSC22000

TRACEABILITY

Does full traceability exist for all products supplied to your customer base? Yes No

If yes, please give details of traceability codes on the final packaging: Best Before DD-MM-YYYY

RAW MATERIAL

Are materials used by your company sourced from approved suppliers? Yes No

Are certificates of conformance/analysis received for all raw ingredients? Yes No

Are raw materials positively released before use? Yes No

Please describe your supplier approval system:

All suppliers are externally certified to HACCP or better. Reviewed annually as part of FSSC22000.

FINISHED / PACKED PRODUCT

Are finished / packed products positively released? Yes No

Are reference samples from finished / packed products retained? Yes No

Are finished products submitted to an 17025:2005 accredited laboratory for validation purposes? Yes No

If yes, please give details of the testing routines conducted:

All tests are performed by external, NATA certified laboratories. <https://nata.com.au>

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? Yes No

Please describe your customer complaint procedure.

All complaints are handled by the Director of Technical and Manufacturing and investigated fully. Formal responses are generated in consultation with the Chief Operating Officer.

RECALL / IMPORT ALERT / FOOD SAFETY ISSUE

Has your company ever experienced a recall or other food safety related issue of any kind? Yes No

If yes, please describe fully.

CERTIFICATION

I certify that the information I provided on and in connection with this form is true, accurate and complete. I also understand that any false statements or deliberate omissions on this document or any other document I file with United Safety Agents, LLC may be grounds for disqualification from successful Foreign Supplier Verification Program (FSVP) approval or, if discovered after FSVP approval takes place, could result in my company's FSVP approval status being revoked or terminated, and may result in my shipments being rejected from entry into the United States. I confirm that all products that my company trades are in compliance with the Food Safety Modernization Act and all other U.S. & FDA Food Safety legislation.

< CONFIRM CERTIFICATION - Required

Representative's Name: Linda CHEN _____

Title: Director of Technical and Manufacturing _____

Today's Date: 4/16/21 _____

MANAGEMENT SYSTEMS MANUAL

last change: 20/03/2021

15 ALLERGEN CONTROL

15.0	Principles	15.6	Gluten
15.1	Food allergens on site	15.7	Non-food Allergens
15.2	Allergen free zones	15.8	VITAL
15.3	Allergen bans	15.9	Allergen Training
15.4	Allergen rework control	15.10	Allergen Labelling
15.5	Between batch cleaning		

see also

15.0 Principles 5.1.3, 3.10

- 15.0.1 Allergen based recall are growing across the world and represent up to 50% of all recalls
- 15.0.2 Allergen reactivity is based on controlled studies in humans to assess the Lowest Observed Adverse Effect Level (LOAEL). These levels are used to arrive at a safe limits in foods. LOAEL in humans for allergens can vary considerably:
 - Soy <88ppm
 - Gluten < 20ppm
 - Tree Nuts < 0.02ppm
- 15.0.3 To make an allergen free claim several factors must be considered to ensure that the claim can be achieved:
 - a PIF is essential for every ingredient
 - ingredient suppliers may have allergens on site
 - farmers grow produce in a region alongside allergen crops
 - the allergen must not be allowed on site

Allergens can be transferred by

 - nearby lines
 - dust in the air
 - utensils
 - staff
- 15.0.4 Few manufacturers have the luxury of dedicated sites which ban allergies. This is true of the Tixana site which has the following allergens.

15.1 Food allergens on site 3.10.2

15.1.0 Recognised food allergens
 What is considered a common food allergen varies around the world

15.1.1a Food allergens currently at 17 Elizabeth St.:

		Recognition by group:	Aust/NZ	Codex	USA	EU
		<u>used in</u>				
• Gluten containing (Wheat, Oats, Barley, Rye)	Snack Mixes		X	X	X	X
	Sauces		X	X	X	X
	Fried Tofu		X	X	X	X
• Crustaceae (Prawns, Lobster, Crabs, Crayfish) <i>Dried prawns</i>	Sauces		X	X	X	X
• Dairy <i>Cheese powder</i> <i>Skim milk powder</i> <i>Cream powder</i> <i>Whey powder</i> <i>Full Cream milk powder</i> <i>Milk solids</i>	Snacks		X	X	X	X
	Snacks		X	X	X	X
	Snacks		X	X	X	X
	Snacks		X	X	X	X
	Snacks		X	X	X	X
	Snacks		X	X	X	X
• Peanuts	Snack Mixes		X	X	X	X
	Sauces		X	X	X	X
• Soy	Soy milk		X	X	X	X
	Tofu		X	X	X	X
	Fried Tofu		X	X	X	X
	Snacks		X	X	X	X
	Sauces		X	X	X	X
• Tree nuts	Snack Mixes		X	X	X	X
• Sulphites	Crushed Garlic		X	X		X

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15 ALLERGEN CONTROL

- | | |
|------------------------------|--------------------------|
| 15.0 Principles | 15.6 Gluten |
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| 15.3 Allergen bans | 15.9 Allergen Training |
| 15.4 Allergen rework control | 15.10 Allergen Labelling |
| 15.5 Between batch cleaning | |

see also

continued: 15.1.1a Food allergens currently at 17 Elizabeth St.:

used in

Recognition by group:		Aust/NZ	Codex	USA	EU
		• Sesame seeds	Snack Mixes	X	
• Celery / Celeriac	Snack Mixes				X
• Mustard seed	Snack Mixes				X
15.1.1b <u>Food allergens on site in 13 Elizabeth:</u>					
• Celery / Celeriac	Popcorn				X
• Mustard seed	Popcorn				X
• Bee Products (Honey)	Popcorn	X			
• Sulphites	Popcorn	X	X		X
15.1.1c <u>Food allergens not on any site:</u>					
• Fish		X	X	X	X
• Eggs		X	X	X	X
• Molluscs (Oysters, Mussels, Clams)					X
• Lupin		X			X
• Bee Products (Propolis, Royal Jelly)		X			

15.1.2 Food allergen matrix

A matrix is used to:

- identify allergens in each ingredient
- identify allergens in each product
- and to ensure allergen declarations are correct, and
- to decide the need for between batch cleaning

15.5

15.1.3 Food allergen segregation

Allergen groups as defined in 15.1 are kept separated from each other in storage areas

Dedicated colour co-ordinated utensils are used where allergen free claims are made.

15.2 **Allergen free zones**

Allergen free areas are defined by signage in each area

15.2.1 The following steps ensure allergen free status is maintained

- separate staff
- separate section
- separate entrance
- divider walls and curtains
- separate positive air flow & filtration
- separate colour coded utensils

15.2.2 Soy product processing is a dedicated soy only area

15.2.3 A dedicated Gluten Free snack packing room is in use. See 15.6

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see also

15.5.3 Cleaning techniques

Where surfaces cannot be washed and rinsed they will be dry cleaned

Dry cleaning will use compressed air nozzles are used to remove loose residues, with special attention to difficult access areas

Cleaning will be from top down

As compressed air cleaning can scatter debris over a wide area it must be followed by vacuuming and wipe down of food contact areas using damp microfibre cloths.

15.5.4 Cleaning between non-allergenic batches

All products are processed on common lines so allergen cross-contamination between batches is likely. Whilst every effort will be made to clean down between products the potential for particulates to dislodge is high so "MAY CONTAIN" statements will be used.

15.5.5 Production Schedule - to minimise cross contamination

To minimise downtime associated between -flavours, production should be scheduled to run

- weakest flavours first
- lightest colours first

-allergens, production should be scheduled to run in this order

- single allergen type products first e.g. gluten only
- double allergen products e.g. gluten and peanuts
- triple allergen products e.g. gluten, milk and peanuts

15.5.6 Cleaning effectiveness

Visual inspection

No visible dust or residue can be left on food contact surfaces or adjacent areas

Protein swabs

Swabs should be used to assess opportunities to improve cleaning technique, procedures and sequence

But these cannot guarantee allergen free.

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see also

15.6 Gluten

15.6.1 Gluten free

The only allergen free claim made in any Tixana product is "Gluten Free"

Where Gluten Free Claims are made the ingredients used must be guaranteed gluten free via Supplier C of A / PIF Declaration and external NATA lab testing

15.6.2 Gluten free standards

Gluten free is defined as less than 20ppm by Codex Alimentarius and is considered by the Australian Coeliac Society to be safe for coeliacs

Gluten less than 20ppm is considered by the Allergen Bureau to fall into Action Level 1 – Green Zone -

precautionary cross contact statement is not required for the relevant allergen under evaluation.

FSANZ have stepped beyond Codex and have set the limit as

- less than 20ppm as "Low Gluten" and
- not detected as "Gluten Free"

The problem with this is that it is tighter than Codex and will make it increasingly more difficult for manufacturers to comply with as no specific value is specified

It also creates a situation where manufacturers may not declare anything Gluten Free as testing confidence increases, for fear of a detection and action by overzealous food jurisdictions.

15.6.3 Gluten free area

As Gluten containing products may contaminate gluten free products a dedicated Gluten Free section has been introduced.

Popcorn processing is conducted in a dedicated Gluten free facility

15.6.4 Gluten testing in finished products

Tixana currently test to 2.5ppm Gliadin which is equivalent to 5ppm Gluten.

A recent survey of gluten in foods by NSWFA was conducted at a 3ppm L.O.D. which is alarming

If testing technology were improved so that 0.5ppm gliadin detection were possible without false positives then Gluten free would then become < 1ppm

It would also mean that products in the market place that were previously not detected at 5ppm may be in breach of the Food Standard if 1ppm detection were possible with a potential recall.

If this trend continues few manufacturers will want to risk make a "Free from" claim.

SEE ALSO Allergen Control Folder

Tixana believe this is totally unacceptable and meaningless to Coeliacs.

Tixana test Gluten free products at least annually to verify less than 5ppm

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see also

15.7 Non-food Allergens
 15.7.1 Latex
 Latex gloves will not be used onsite. Only Vinyl or Nitrile will be used 13.5.4

15.8 VITAL (Voluntary Incidental Trace Allergen Labelling)

- 15.8.1 This initiative was started by the AFGC - Allergen Bureau
<http://allergensbureau.net/vital/>
- 15.8.2 The VITAL system seeks to
 - calculate the potential cross-contamination
 - avoid un-necessary may Contain statements being used.
- 15.8.3 VITAL does not apply to systems that have particulates.
 VITAL assumes equipment can be washed and rinsed between products
- 15.8.4 TIXANA handle particulates and therefore do not use the VITAL calculator because they do not want to take the risk of an allergen being present and not warning the consumers of the potential.
 Failure to indicate allergen cross contamination would result in a recall.

15.9 Allergen Training refer Training matrix 26

- 15.9.1 All staff are trained on allergens
- 15.9.2 Refresher training ensures allergens are top of mind
- 15.9.3 Allergen identification posters are used to maintain awareness of common allergen types

15.10 Allergen Labelling

- 15.10.1 Tixana currently follow the Industry Code of Practice from the AFGC:
2019_Food-Industry-Guide-to-Allergen-Management-and-Labelling
- 15.10.2 Plain English Allergen Labelling (PEAL) legislation was introduced by FSANZ on 25/9/21. and has a 3 year transition period followed by a 2 year stock in trade provision
- 15.10.3 Where current labels need adjustment to meet PEAL ,this will be done before the transition period expires, and checked at film red-order.

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16 CLEANING & SANITIZATION

16.0	Definitions	16.5	Effectiveness
16.1	Procedures	16.6	Corrective Action
16.2	Schedules	16.7	Cleaning Facilities
16.3	Chemicals	16.8	Cleaning Utensils
16.4	Records		

see also

16.0 Definitions person(s) responsible

16.0.1 Cleaning is the removal of soils, debris, scum, biofilm or foreign matter from a surface using physical or chemical means.

16.0.2 Sanitising uses biocidal chemicals to control, reduce or eliminate micro-organisms from a surface.

16.0.3 Cleaning must precede Sanitising as soils may neutralise the effectiveness of sanitisers if they remain

Cleaning should be sufficient to remove biofilms

16.1 Procedures

16.1.1 Procedures will be available for:

- cleaning each piece of machinery
- cleaning each area of the processing plant

16.1.2 The chemicals and utensils to be used will be defined.

16.3.2

16.2 Schedules

16.2.1 A cleaning schedule will accompany the cleaning procedures and define the cleaning frequency and cleaning order.

16.2.2 The frequency of cleaning will be determined based on the importance of the surface:

- E.g. Food contact surfaces will be cleaned every day
- Ceilings may be cleaned annually

16.2.3 See Cleaning Schedule in each section

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16 CLEANING & SANITIZATION

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16.2	Schedules	16.7	Cleaning Facilities
16.3	Chemicals	16.8	Cleaning Utensils
16.4	Records		

see also

16.3 Chemicals

16.3.1 Only approved chemicals should be used for:

- handwashing
- cleaning & sanitising food contact surfaces
- cleaning manufacturing areas
- cleaning storage areas
- cleaning delivery vehicles

16.3.2 APVMA, AGVET, AQIS approval or similar for these chemicals must be available and current.

16.3.3 Chemicals should only be applied in accordance with manufacturers recommendations.

16.3.4 Clear signage and equipment will be made available to ensure the correct chemical type and dose is used.

16.3.5 A chemical cage or cupboard will be used to secure chemicals and prevent use by unqualified or un-authorized persons.

16.4 Records

Records of all cleaning performed will be kept

JH

GrZ

16.5 Effectiveness

16.5.1 Visual inspection will be used for day to day verification of cleaning effectiveness.

Internal audits will assess cleanliness and the need for

- extra training
- changes to procedures
- changes to signage

16.5.2 PRO-Clean protein residue swabs will be used to determine cleaning effectiveness on high risk surfaces. e.g.

- when changing to an allergen free product
- when running a high risk product with no kill step or other means of pathogen control or reduction.

Test frequency will be outlined in the verification schedule

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16 CLEANING & SANITIZATION

16.0	Definitions	16.5	Effectiveness
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16.2	Schedules	16.7	Cleaning Facilities
16.3	Chemicals	16.8	Cleaning Utensils
16.4	Records		

see also

16.5.3 Environmental Micro swabs will be sent for outside NATA registered laboratories testing as per verification schedule.

-E.coli will be tested where there is concern over poor GHP

-Listeria will be tested where there are wet processing areas and products able to support its growth.

16.5.4 Results of 16.5.2 and 16.5.3 will be assessed by a suitably qualified person or HACCP Practitioner.

16.6 Corrective Action

Subject to 16.5.4 any results considered unacceptable will result in review and assessment of changes or improvements to procedures and/or chemicals used.

LC

GZ

16.7 Cleaning Facilities

Facilities for tray, bucket, utensil washing and general purpose cleaning shall be adequately segregated from processing areas

Cleanliness of the cleaning area should also be upheld so that this area does not become a source of pathogens.

Water should be squeegeed off floors when shift cleaning is finished.

16.8 Cleaning Utensils

16.8.1 Utensils should be colour coded and dedicated to each section to prevent cross-contamination.

16.8.2 Utensils should be kept in good condition.

16.8.3 Worn, frayed, delaminating, disintegrated utensils should be discarded as they may act as a foreign object source

16.8.3 Utensils should be clean and stored dry when not in use.

16.8.4 When not in use cleaning utensils must be stored so they can drain off drip dry

- Mops rinsed, wrung out and hooked up, not left in buckets.
- Scrubbing brushes rinsed and store bristle down to drain dry.
- Chux, microfibres sponges or wipes must be squeezed out then allowed to air dry when not in use.

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19 SUPPLIER APPROVAL

- 19.1 Purchasing
- 19.2 Specifications
- 19.3 New ingredients, packaging and/or services
- 19.4 Identification and recording of all inputs
- 19.5 Inspection of incoming materials
- 19.6 Positive release system
- 19.7 Organic Certification Traceability (WQA)
- 19.8 Religious endorsement
- 19.9 Supplier Performance Review
- 19.10 Ingredient & Food Contact Packaging Risk Assessment
- 19.11 Emergency Suppliers

see also

19.1 Purchasing person(s) responsible

- 19.1.1 Tixana will only buy from Approved Suppliers
 - 19.1.1.1 An Approved Suppliers list will be kept
 - 19.1.1.2 This list shall be reviewed and revised at least annually

- 19.1.2 Tixana requires that all suppliers:
 - 19.1.2.1 meet recognised international standards for Food Safety / HACCP.
Current certificates of same should be on file and current Quality certification by itself is considered inadequate.

- 19.1.2.2 HACCP Certs must be issued from recognised Thiry Party Auditing providers who have JSANZ or UKAS accreditation or equivalent.

- 19.1.2.3 Meet Social Accountability requirements

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- 19.1.3 Where there is no certified standard, approval can be achieved by risk assessment by suitably qualified HACCP team member or HACCP Practitioner

- 19.1.3.1 Approval will be determined from evidence of the following
 - visual sighting of current certification documents
 - completion of appropriate questionnaires
 - on-site audits
 - Supplier history(years), complaints and non-conformances
 - providing copies of supporting documentation
 - e.g. spray diaries
 - certificates of analysis (from NATA Certified or equivalent labs) for:
 - o micro-organisms
 - o pesticide residues
 - o allergens
 - o GMO
 - o other, as requested

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- 19.1.4 Control of purchasing of critical ingredients and packaging is handled by only by the Purchasing Officer, who reports to LC

- 19.1.5 Changes in supplier or delisting or a supplier must be agreed to by AS

- 19.1.6 New suppliers will be on probation for a 6 month trial period where any non-conformities are monitored. 19.10

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- 19.11 Emergency Suppliers

see also

19.2	Specifications	person(s) responsible	
19.2.1	Can be defined by the supplier or Tixana but must be sufficient to ensure food safety and quality objectives can be achieved.		
19.2.2	Suppliers are expected to meet recognised standards with regard to <ul style="list-style-type: none"> • microbial contamination and pathogen load • pesticide type and residuals • other MRL's as defined by FSANZ • allergen declaration • GMO presence 		32
19.2.3	Include parameters: <ul style="list-style-type: none"> • defined by the customer • virgin packaging • organoleptic properties • labelling 	<ul style="list-style-type: none"> • transport • storage • calibration • weight 	
19.2.4	Must comply where relevant to safety and legislative requirements		3
19.2.5	Must submit a AFGC PIF v5 or better or similar for appraisal by	KW	
19.3	New ingredients, packaging and/or services		
19.3.1	All new inputs will be reviewed to ensure their compliance with issues identified above.	LC	19.1
19.3.2	Any changes in source must also be reviewed and approved by the	LC	
19.4	Identification and recording of all inputs		
19.4.1	The Approved Suppliers List must specify and identify all <ul style="list-style-type: none"> • ingredients • packaging • process inputs, e.g. lubricant • service providers • contractors 		
19.4.2	Records of delivery for the above must be kept, ensuring fit for use and not damaged or pest infested in any way.		
19.4.3	Specification records for all inputs, at the point of use, must be kept.		

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19 SUPPLIER APPROVAL

- 19.1 Purchasing
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- 19.6 Positive release system
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- 19.8 Religious endorsement
- 19.9 Supplier Performance Review
- 19.10 Ingredient & Food Contact Packaging Risk Assessment
- 19.11 Emergency Suppliers

see also

19.5 Inspection of incoming materials person(s) responsible

- 19.5.1 All deliveries should record:
 - Date of receipt
 - Carrier
 - Lot number
 - Quantity
 - Correct specification/type
 - Correct packaging spec./type/colour/label
- 19.5.2 All deliveries should be inspected for condition
 - Pest infestation
 - Foreign objects
 - Visual defects
 - Sealed packs
 - No water damage
- 19.5.3 Product which is old or short of useby must be brought to the attention the supplier.
- 19.5.4 Any problems associated with 19.5.1 - 19.5.3 must be raised with so that a decision can be made regarding the fate of such ingredients/materials LC

19.6 Positive release system

- 19.6.1 Control of hazards will be assured by only using ingredients cleared for use

This system requires that every ingredient is 'ON HOLD' until cleared

Where deemed high risk ingredient will only be cleared with a Certificate of Conformance(CofC) or Certificate of Analysis (CofA) from the supplier.
- 19.6.2 Certificates must be compared to specifications by a HACCP Team member or HACCP Practitioner or Food Technologist
- 19.6.3 High risk ingredients must show absence of pathogens/allergens and show satisfactory CofA results

19.7 Organic Certification Traceability (WQA)

- 19.7.1 When handling organic ingredients Tixana will obtain certification with a recognised, certified organic organisation.
- 19.7.2 Copies of certificates for those goods will then be retained to substantiate the organic claim and ensure traceability.

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19 SUPPLIER APPROVAL

- 19.1 Purchasing
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- 19.9 Supplier Performance Review
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- 19.11 Emergency Suppliers

see also

19.8	Religious endorsement	<u>person(s) responsible</u>	28.5
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19.8.1	Kosher	Tixana will use local Kosher Authorities to approve production runs and ingredients. Audits are carried out annually.
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19.8.2	Halal	Tixana will use local Halal Authorities to approve products A certificate of same will be obtained annually
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19.9 Supplier Performance Review

- | | |
|--------|---|
| 19.9.1 | Suppliers may be delisting as a result of: <ul style="list-style-type: none"> • a serious defect / complaint, • repeated complaints or • failure to comply with 19.1.2 or 19.1.3 |
|--------|---|

19.9.2	Performance will be addressed as the need arises and and delisting authorised by either	AS	LC	19.1.5
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19.9.3	A detailed supplier self assessment questionnaire will be used as the need arises to determine potential weaknesses in supplier systems. These questionnaires will be assessed by and deficiencies brought to the attention of	AS	KW LC	
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19.9.4	Tixana seeks to develop and work with suppliers long term not sever relationships over trivial issues.
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19.10	Ingredient & Food Contact Packaging Risk Assessment	
	See TACCP & VACCP section.	30

19.11 Emergency Suppliers

19.11.1	Where continuity oif supply cannot be assured and Tixana need to use an alternative supplier the requirements of 19.1.2.1, 19.2 must be met as a minimum.
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MANAGEMENT SYSTEMS MANUAL

last change: 22/03/2021

11 VERIFICATION & VALIDATION

- 11.0 Definitions
- 11.1 Verification activities
- 11.2 Validation activities

see also

11.0 Definitions

- | | |
|--------------|--|
| Verification | <i>Proving the MS is COMPLIANT
what should happen in theory
E.G. the product should be Salmonella free</i> |
| Validation | <i>Proving the MS is EFFECTIVE
what actually happened
check to see if certain criterion are satisfied
the product is confirmed Salmonella free</i> |

11.1 Verification Activities

11.1.0 Verification Schedule

- | | | <u>person(s) responsible</u> |
|----------|--|------------------------------|
| 11.1.0.0 | Overall responsibility for ensuring that all verification activities are performed | LC |
| 11.1.0.1 | System review | KW |
| 11.1.0.2 | Record review | JH GZ |
| 11.1.0.3 | Analytical test results/trends | KW |
| 11.1.0.4 | Quality parameters | KW |
| 11.1.0.5 | Legislative changes | KW |

11.2

11.1.1 External Audits

- 11.1.1.1 Evaluation of the MS will be conducted at least every annually using JASANZ accredited, independant 3RD party auditors.
- 11.1.1.2 External audit findings will be actioned and closed out in the time specified
- 11.1.1.3 External Auditors must not be identical 3 years in a row to avoid blind spots and corruption /conflicts of interest.
- 11.1.1.4 Unannounced audits can be applied to ensure day to day activities are consistently applied

11.1.2 Internal Audits

- 11.1.2.1 Evaluation of the entire MS will be conducted annually by a qualified auditor or HACCP practitioner or HACCP team member;

Auditors will conduct audits with objectivity and impartiality and where practicable not audit their own work.

Audits will measure conformance against:

- FSSC22000

and against other standards (or elements therein where relevant) such as:

- BRC
- SQF
- WQA

- 11.1.2.2 GMP and GHP audits will be conducted by records of such will be reviewed at least annually

	<u>person(s) responsible</u>
	GZ JH

MANAGEMENT SYSTEMS MANUAL

last change: 22/03/2021

11 VERIFICATION & VALIDATION

11.0 Definitions

11.1 Verification activities

11.2 Validation activities

see also

11.1.2.3 Full MS audits form a vital focus to ensure:

- standard criteria are met in full
- food safety is not compromised
- products meet the needs of customers
- products comply with all Legislative and regulatory requirements
- external standards are achieved and maintained
- expectations of consumers are met and exceeded where possible

11.1.2.4 Records of all audits and any non-conformity will be kept

11.1.2.5 Internal audit findings will be actioned and closed out in a timely manner

11.1.2.6 Corrective action timescales will be agreed and communicated through the HACCP team meetings

11.1.2.7 Outstanding audit issues will be raised at each subsequent Management or HACCP team review to force closure.

11.1.3 Moved to 1.13.7

1.13.7

11.1.4 Auditor selection

The company will ensure that only trained auditors are used.

person(s) responsible

LC KW

Auditors must be objective and impartial so that non-conformances are raised without fear or bias.

11.2 Validation activities

8.3

11.2.0 Validation Schedule

11.2.0.1 Food Safety

11.2.0.2 Environmental testing

11.2.1.3 Cleaning effectiveness

11.2.1 Random sampling and analysis

Samples will be unbiased and taken to ensure they are representative of the whole

MANAGEMENT SYSTEMS MANUAL

last change: 22/03/2021

11 VERIFICATION & VALIDATION

11.0 Definitions

11.1 Verification activities

11.2 Validation activities

see also

11.2.2 Retained Samples person(s) responsible

- 11.2.2.1 For each days production a minimum of 4 consumer units must be taken and placed in the retained sample store area
- x1 sample is for Micro testiing
 - x1 sample is for Chemical / Allergen testing
 - x1 sample is for Shelf life evaluation
 - x1 sample is SPARE
- Where only 1 sample remains, this must not be taken for any reason.

11.2.2.2 Samples must not be accessed without authorisation

11.2.2.3 A register of retained samples will be kept

GZ

11.2.2.4 Retained samples shall be suitably stored to ensure their survival for at least the shelf life designated.

11.2.2.5 Retained samples should be kept beyond their use by where practicable or where requested by customers for future reference.

11.2.2.6 At the beginning of shelf life and end of shelf life, products will be scored out of 10 for colour, odour, appearance and taste.

GZ

A calendar reminder will be set up to ensure to check a relevant batch once it reaches its expiry date.

11.2.3 Food Safety Assessment

The validity of Food Safety Critical Limits is confirmed by:

- referencing local allergenic associations e.g. Allergen Bureau
- checking latest limits for residue tests as relevant
 - 0.5ppm-dairy residues
 - 1ppm-peanut residues
 - 5ppm-gluten residues
- review of microbiological standards
- FSANZ and other reference sites
- customer reference
- Referencing information as per 1.3.3

11.2.4 Quality Assessment

11.2.4.1 Shelf life Assessment

- Retained samples shall be assessed at use by to determine their compliance with relevant parameters
- Shelf life assessment shall be documented
- Shelf life organoleptic assessment must be determined by at least 2 persons or more if required by customer
- Changes to these terms will be reviewed at least annually and be subject to the satisfactory quality of products as assessed above
- Proof that the shelf life stated can be achieved if not exceeded under proper storage conditions must be recorded
- Net weight conformance, at use by, must be assessed where there is the potential for changes to occur e.g. moisture migration in or out

MANAGEMENT SYSTEMS MANUAL

last change: 22/03/2021

11 VERIFICATION & VALIDATION

11.0 Definitions

11.1 Verification activities

11.2 Validation activities

see also

11.2.4.2 Shelf life Designated

Shelf life is currently **for product**

•	12	months	Snacks	
•	24	months	Sauces & marinades	
•	14	weeks	Tofu	Obsolete lines
•	1	weeks	Fried Tofu	
•	1	weeks	Soy milks	

11.2.4.3 Customer specifications

- These will be reviewed upon customer request.

11.2.4.3 Internet searches

- http://en.wikipedia.org/wiki/Quality_assurance

11.2.5 Legislative / Regulatory Assessment

Any issues that may affect the business will be highlighted by

person(s) responsible

KW

- <http://www.foodstandards.gov.au/>

11.2.6 Security Assessment

Validity of Critical Limits is confirmed at:

- <http://en.wikipedia.org/wiki/Security>
- http://en.wikipedia.org/wiki/Food_security
- http://en.wikipedia.org/wiki/Defense_in_depth
- <http://en.wikipedia.org/wiki/Biosecurity>

11.2.7 OH&S Assessment

Validity of OH&S Critical Limits is confirmed at:

- <http://www.workcover.nsw.gov.au/default.htm>
- <http://www.ballarat.edu.au/aasp/staff/ohs/HIRAC.shtml>

11.2.8 Sustainability & Environmental Assessment

Validity of Environmental Critical Limits is confirmed at:

- <http://www.epa.nsw.gov.au/index.htm>
- <http://www.epa.qld.gov.au/>
- <http://www.epa.vic.gov.au/>
- <http://www.epa.sa.gov.au/>
- <http://www.sydneywater.com.au/OurSystemsAndOperations/TradeWaste/>

MANAGEMENT SYSTEMS MANUAL

last change: 22/03/2021

11 VERIFICATION & VALIDATION

11.0 Definitions

11.1 Verification activities

11.2 Validation activities

see also

11.2.9 Environmental Monitoring

11.2.9.1 An environmental monitoring program is in place to verify that cleaning and sanitation procedures and control measures are adequate to protect the product.

11.2.9.2 Testing schedules define the pathogen/indicator organisms monitored.

11.2.9.3 Areas monitored will be based on risk including items such as:

- product contact surfaces
- adjacent, non food contact areas, close to open products
- transfer points
- walls, floors & drains
- joints in equipment.
- difficult to clean, with potential to harbour pathogens
- any location with previous positive results
- where scientific literature has identified a specific risk

11.2.9.4 The responsibility, method used, the number and frequency of samples and corrective actions in the event of an adverse result will be defined.

11.2.9.5 Pathogen swabs will be for Salmonella and Listeria will be in high risk processing areas especially where there is the potential for post process contamination or where the pH/acid type/preservative level will allow the pathogen to survive and multiply.

- *Listeria spp in wet/cold environments*
- *Salmonella in dry environments that are hand contact points*

11.2.9.6 Protein swabs will be used to determine effectiveness of cleaning procedures

11.2.9.7 Areas tested will be recorded on a site map and trends analysed

KW

See Also Appendices: 22, 23, 28 and 29

MANAGEMENT SYSTEMS MANUAL

22 RECALL/CRISIS

22.0	Definition	22.3	Mock Recall	
22.1	Procedures	22.4	Crisis Dress Rehearsal	
22.2	Co-ordination	22.5	Product & Public liability	see also

22.0	Definition			
22.0.1	<u>Recall</u> - The removal from sale of products unsafe products. If products are caught early enough (before being put on the shelf) then they can be removed from the supply chain without having to notify consumers vis media.			
22.0.2	<u>Withdrawal</u> - The removal of products from the supply chain which are deemed inferior in quality, below standard or unfit.			
22.0.3	<u>Crisis Management</u>			1.7

22.1	Procedures				<u>person(s) responsible</u>
22.1.1	In the event of a recall/withdrawl situation the circumstances and facts will be				
	<ul style="list-style-type: none"> discussed by: AS PT LC KW decision to proceed made by: AS 				
22.1.2	Once the decision to recall has been taken the latest FSANZ recall protocol will be followed.				
22.1.3	Updates must be obtained at least annually for: <ul style="list-style-type: none"> - the Recall Action Officers contact list - the FSANZ recall protocol 				
22.1.4	Where products are withdrawn due to immediate health hazards, the safety of other products produced under the same conditions will also be evaluated.				LC KW

22.2	Co-ordination				
	The recall co-ordinator is	AS			1.7.1

22.3	Mock Recall				
22.3.1	An mock recall of product must be conducted at least annually to test the effectiveness of the recall procedures.				
22.3.2	Records must be kept of the mock recall, the time taken, and a log of events used to identify what were roadblocks or delays.				
22.3.3	The effectiveness of the mock recall will hinge on the integrity of records				18
22.3.4	A review of corrective action needed following the Mock recall must also be performed.				
22.3.5	A mass balance should be performed to show where possible that 100% of affected product can be accounted for.				
22.3.6	The mock recall should also test the currency of phone numbers and key contacts, especially outside normal business hours. i.e. mobile numbers				

22.4	Crisis Dress Rehearsal				
22.4.1	A mock crisis will be conducted annually internally to assess the ability to respond and ensure readiness in the event of a real crisis scanrio.				
22.4.2	In addition a rehearsal for a situation that may discontinue supply should be rehearsed.				

Tixana Pty. Ltd.

MANAGEMENT SYSTEMS MANUAL

last change: 25/03/2021

22 RECALL/CRISIS

22.0	Definition	22.3	Mock Recall	
22.1	Procedures	22.4	Crisis Dress Rehearsal	
22.2	Co-ordination	22.5	Product & Public liability	see also

22.5 Product & Public liability

22.5.1 Insurance cover of at least \$20million will be held.

22.5.2 The liability cover will be maintained and current at all times

22.5.3 The insurance should include a provision for trauma

SEE SEPARATE CRISIS/RECALL MANUAL

Brand: **ZIBA NUT**

Product: **Soy Noodles**

Flavour: **Cheddar Cheese Flavoured**

Size (s): **10 kg**

Ingredients: **Wheat Starch, Sunflower Oil, Soybean Solids [16%], Cheddar Cheese Flavour [10%] {Milk Powders (Full Cream, Whey), Cheese Powder [2%](from Milk), Salt, Yeast Extract, Sugar, Silicon Dioxide, Lactic Acid, Sodium Phosphate, Sodium Citrate, Natural Colours (Paprika Oleoresin, Annatto), Natural Flavours}, Sugar, Salt.**

Allergen Advice: **CONTAINS: GLUTEN (FROM WHEAT), SOY AND MILK.
MAY CONTAIN: PEANUTS, TREE NUTS, SESAME AND OTHER GLUTEN CONTAINING CEREALS FROM PROCESSING LINES.**

Special Labelling: None
Sensitive Population: Coeliacs - GLUTEN
Diabetics - Carbohydrate 51% and Sugars 8%
The product is intended as a snack food for adults and children but may pose a choking risk to infants.

Country of Origin: MADE IN AUSTRALIA

Customer Preparation: This is a ready-to-eat product.
No preparation is required before consumption.

Claims: No Artificial Flavours Low in Cholesterol
No Artificial Colours No Trans Fat
No Preservatives Source of Dietary Fibre
No Added MSG
Cooked In Premium Sunflower Oil

GM Status: No Genetically Modified Organisms (GMO) used.

Dietary Suitability: Vegetarian **YES**
Vegetarian (no onion, leek or garlic) **YES**
Lacto-ovo Vegetarian **YES**
Ovo Vegetarian **NO**
Vegan **NO**

Product description: This snack food is an extruded product with unique star-like elongated shape. They are golden brown colour, dusted with a yellowish powder flavouring and has a cheesy flavour and crunchy texture.

Physical Properties:
Shape: Extruded star-like elongated shape Flavour: Cheese
Count: Approximately 80 pieces/100g Colour: Golden brown
Diameter: 10-15mm cross-section Yellowish powder flavour
Length: 20-40mm Texture: Crispy

Nutritional Information: See separate Nutritional Table

Food Safety Criteria:

Third Party Certified to: FSSC22000 & Codex Alimentarius HACCP.

Microbiological Properties: This product is dry and will not support microbial growth.

Total Plate Count <10,000 cfu/g
Yeast & Moulds <100 cfu/g
Coliforms <10 cfu/g
E.coli Not detected/g
Salmonella Not detected/25g

Foreign Matter: None

Quality Criteria: Made using ISO9001: 2015 Quality Principles.

Regulatory Criteria: Complies with FSANZ - Food Standards Code.

Shelf Life: The original unopened product may last up to 12 months from "Production Date".
However, shelf life is dependant on consumer handling and storage conditions.

Packaging: Heat-sealed in transparent, thick, food grade plastic bags;
All bags are packed in fibreboard cartons to which a "Production Date"
and "Best Before Date" are applied with printed labels.

Storage:

- * Store this product at room temperature, preferably in cool and dry conditions.
- * Avoid exposure to direct sunlight and heat.

Distribution Method:
The product is distributed by a reputable transport company at ambient temperature.

All information supplied in this Technical Specification is believed to be accurate to the best of our knowledge.

Prepared By: Kevin Woodman, Technical Consultant **Date:** 7/07/2020

Produced at: Tixana Pty. Ltd.
17 Elizabeth Street, Campsie, NSW 2194

TX10303.1.1

TIXANA
AUSTRALIA

ZIBA NUT
SOY NOODLES - 10Kg
Cheddar Cheese Flavoured

INGREDIENTS:

Wheat Starch, Sunflower Oil, Soybean Solids [16%], Cheddar Cheese Flavour [10%] {Milk Powders (Full Cream, Whey), Cheese Powder [2%](from Milk), Salt, Yeast Extract, Sugar, Silicon Dioxide, Lactic Acid, Sodium Phosphate, Sodium Citrate, Natural Colours (Paprika Oleoresin, Annatto), Natural Flavours}, Sugar, Salt.

CONTAINS: GLUTEN (FROM WHEAT), SOY AND MILK.

MAY CONTAIN: PEANUTS, TREE NUTS, SESAME AND OTHER GLUTEN CONTAINING CEREALS FROM PROCESSING LINES.

Made in Australia

Nutrition Facts				
Servings per container		200		
Serving Size (g):		50		
		Amount per serving		Per 100g
Calories		271		543
		% Daily Value*		
Total Fat	g	17.5	22%	35.1
Saturated Fat	g	2.4	12%	4.7
Trans Fat	g	<0.1		<0.1
Cholesterol	mg	2	1%	3
Sodium	mg	472	21%	945
Total Carbohydrate	g	25.2	9%	50.5
Dietary Fibre	g	3.1	11%	6.3
Total Sugars	g	4.2		8.4
Includes Added Sugars	g	3.3	7%	6.6
Protein	g	3.2	6%	6.3
Vitamin D	mcg	0.0	0%	0
Calcium	mg	16	1%	32
Iron	mg	0.1	0%	0.2
Potassium	mg	180	4%	360

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 Calories a day is used for general nutrition advice.

CLAIMS: No Artificial Flavours Low in Cholesterol
 No Artificial Colours No Trans Fat
 No Preservatives No GMO used
 No Added MSG Source of Dietary Fibre
 Cooked in Premium Sunflower Oil Vegetarian

Prepared By:

Kevin Woodman, Technical Consultant

Date:

7/07/2020



snacksmart

TIXANA Pty. Ltd. 17 Elizabeth Street, Campsie NSW 2194 Australia ABN 79 003 067 552
 Telephone: (61 2) 9784 9700 Facsimile: (61 2) 9718 8772 Email: info@tixana.com.au www.piranhacorp.com.au

Claudio Innocenti

Brand: **ZIBA NUT**

Product: **Soy Noodles**

Flavour: **Sweet Chilli Lime**

Size (s): **10 kg**

Ingredients: **Wheat Starch, Sunflower Oil, Soybean Solids [14%], Sweet Chilli Lime Flavour [8%], {Sugar, Salt, Spices (Chilli [0.4%], Paprika, Pepper), Vegetable Powders (Onion, Garlic, Capsicum), Herb (Rosemary), Maize Maltodextrin, Natural Flavour (contains Lime Extract [0.3%]), Citric Acid, Silicon Dioxide}, Sugar, Salt.**

Allergen Advice: **CONTAINS: SOY AND GLUTEN (FROM WHEAT).
MAY CONTAIN: PEANUTS, TREE NUTS, MILK, SESAME AND OTHER GLUTEN CONTAINING CEREALS FROM PROCESSING LINES.**

Special Labelling: None

Sensitive Population: Coeliacs - GLUTEN
Diabetics - Carbohydrate 52% and Sugars 9%
The product is intended as a snack food for adults and children but may pose a choking risk to infants.

Country of Origin: MADE IN AUSTRALIA

Customer Preparation: This is a ready-to-eat product.
No preparation is required before consumption.

Claims:

No Artificial Flavours	No Cholesterol
No Artificial Colours	No Trans Fat
No Preservatives	Source of Dietary Fibre
No Added MSG	Kosher
Cooked In Premium Sunflower Oil	

GM Status: No Genetically Modified Organisms (GMO) used.

Dietary Suitability:

Vegetarian	YES
Vegetarian (no onion, leek or garlic)	NO
Lacto-ovo Vegetarian	YES
Ovo Vegetarian	YES
Vegan	YES

Product description:
This snack food is an extruded product with unique star-like elongated shape. They are golden brown colour, dusted with a reddish powdered flavouring and has a sweet, spicy flavour and crunchy texture.

Physical Properties:

Shape: Extruded star-like elongated shape	Flavour: Sweet Chilli Lime
Count: Approximately 80 pieces/100g	Colour: Golden brown
Diameter: 10-15mm cross-section	Reddish powder flavour
Length: 20-40mm	Texture: Crispy

Nutritional Information: See separate Nutritional Table.

Food Safety Criteria:

Third Party Certified to: FSSC22000 & Codex Alimentarius HACCP

Microbiological Properties: This product is dry and will not support microbial growth.

Total Plate Count <10,000 cfu/g

Yeast & Moulds <100 cfu/g

Coliforms <10 cfu/g

E.coli Not detected/g

Salmonella Not detected/25g

Foreign Matter: None

Quality Criteria: Made using ISO9001: 2015 Quality Principles.

Regulatory Criteria: Complies with FSANZ - Food Standards Code.

Shelf Life: The original unopened product may last up to 12 months from "Production Date".
However, shelf life is dependant on consumer handling and storage conditions.

Packaging: Heat-sealed in transparent, thick, food grade plastic bags;
All bags are packed in fibreboard cartons to which a "Production Date"
and "Best Before Date" are applied with printed labels.

Storage:

- * Store this product at room temperature, preferably in cool and dry conditions.
- * Avoid exposure to direct sunlight and heat.

Distribution Method:
The product is distributed by a reputable transport company at ambient temperature.

All information supplied in this Technical Specification is believed to be accurate to the best of our knowledge.

Prepared By: Kevin Woodman, Technical Consultant **Date:** 2/07/2020

Produced at: Tixana Pty. Ltd.
17 Elizabeth Street, Campsie, NSW 2194, Australia

Brand: **ZIBA NUT**

Product: **Soya Snacks**

Flavour: **Salsa**

Size (s): **10 kg**

Ingredients: **Wheat Starch, Sunflower Oil, Soybean Solids [18%], Sugar, Salsa Flavour [6%] {Sugar, Salt, Vegetable Powders (Onion, Tomato, Garlic, Capsicum), Whey powder (from Milk), Yeast Extract, Citric Acid, Spices (Pepper, Chilli, Oregano), Silicon Dioxide, Corn Maltodextrin, Corn Starch, Natural Flavour}, Vegetable Powders (Onion, Garlic), Salt, Barley Malt Extract, Soy Sauce Powder (from Soy, Wheat), Chive Flakes.**

Allergen Advice: **CONTAINS: GLUTEN (FROM WHEAT AND BARLEY), MILK AND SOY.
MAY CONTAIN: PEANUTS, TREE NUTS, SESAME AND OTHER GLUTEN CONTAINING CEREALS FROM PROCESSING LINES.**

Special Labelling: None

Sensitive Population: Coeliacs - GLUTEN
Diabetics - Carbohydrate 65% and Sugars 12%
The product is intended as a snack food for adults and children but may pose a choking risk to infants.

Country of Origin: MADE IN AUSTRALIA

Customer Preparation: This is a ready-to-eat product.
No preparation is required before consumption.

Claims:

No Artificial Flavours	Low in Cholesterol
No Artificial Colours	No Trans Fat
No Preservatives	Source of Dietary Fibre
No Added MSG	
Cooked In Premium Sunflower Oil	

GM Status: No Genetically Modified Organisms (GMO) used

Dietary Suitability:

Vegetarian	YES
Vegetarian (no onion, leek or garlic)	NO
Lacto-ovo Vegetarian	YES
Ovo Vegetarian	NO
Vegan	NO

Product description: This snack food is an extruded product with unique star-like elongated shape. They are golden brown colour, dusted with a reddish powdered flavouring and has a spicy tomato flavour and crunchy texture.

Physical Properties:

Shape: Extruded star-like elongated shape	Flavour: Barbeque
Count: Approximately 80 pieces/100g	Colour: Golden brown
Diameter: 10-15mm cross-section	Reddish powder flavour
Length: 20-40mm	Texture: Crispy

Nutritional Information: See separate Nutritional Table

Food Safety Criteria:

Third Party Certified to: FSSC22000 & Codex Alimentarius HACCP.

Microbiological Properties: This product is dry and will not support microbial growth.

Total Plate Count <10,000 cfu/g
Yeast & Moulds <100 cfu/g
Coliforms <10 cfu/g
E.coli Not detected/g
Salmonella Not detected/25g

Foreign Matter: None

Quality Criteria: Made using ISO9001: 2015 Quality Principles.

Regulatory Criteria: Complies with FSANZ - Food Standards Code.

Shelf Life: The original unopened product may last up to 12 months from "Production Date".
However, shelf life is dependant on consumer handling and storage conditions.

Packaging: Heat-sealed in transparent, thick, food grade plastic bags;
All bags are packed in fibreboard cartons to which a "Production Date"
and "Best Before Date" are applied (or as per customer instructions).

Storage:

- * Store this product at room temperature, preferably in cool and dry conditions.
- * Avoid exposure to direct sunlight and heat.

Distribution Method:
The product is distributed by a reputable transport company at ambient temperature.

All information supplied in this Technical Specification is believed to be accurate to the best of our knowledge.

Prepared By: Kevin Woodman, Technical Consultant **Date:** 7/02/2020

Produced at: Tixana Pty. Ltd.
17 Elizabeth Street, Campsie, NSW 2194

TX10510.1.1

TIXANA
AUSTRALIA

ZIBA NUT
SOY STICKS - 10Kg
Salsa

INGREDIENTS:

Wheat Starch, Sunflower Oil, Soybean Solids [18%], Sugar, Salsa Flavour [6%] {Sugar, Salt, Vegetable Powders (Onion, Tomato, Garlic, Capsicum), Whey powder (from Milk), Yeast Extract, Citric Acid, Spices (Pepper, Chilli, Oregano), Silicon Dioxide, Corn Maltodextrin, Corn Starch, Natural Flavour}, Vegetable Powders (Onion, Garlic), Salt, Barley Malt Extract, Soy Sauce Powder (from Soy, Wheat), Chive Flakes.

CONTAINS: GLUTEN (FROM WHEAT AND BARLEY), MILK AND SOY.

MAY CONTAIN: PEANUTS, TREE NUTS, SESAME AND OTHER GLUTEN CONTAINING CEREALS FROM PROCESSING LINES.

Made in Australia

Nutrition Facts				
Servings per container		200		
Serving Size (g):		50		
		Amount per serving		Per 100g
Calories		248		496
		% Daily Value*		
Total Fat	g	11.9	15%	23.7
Saturated Fat	g	1.3	6%	2.5
Trans Fat	g	0		0
Cholesterol	mg	<1	0%	<1
Sodium	mg	465	20%	930
Total Carbohydrate	g	32.7	12%	65.4
Dietary Fibre	g	2.3	8%	4.5
Total Sugars	g	5.8		11.6
Includes Added Sugars	g	5.4	11%	10.8
Protein	g	2.6		5.3
Vitamin D	IU	0	0%	0
Calcium	mg	55	4%	109
Iron	mg	0.6	3%	1
Potassium	mg	133	3%	266
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 Calories a day is used for general nutrition advice.				

CLAIMS: No Artificial Flavours Low in Cholesterol
 No Artificial Colours No Trans Fat
 No Preservatives No GMO Used
 No Added MSG Source of Dietary Fibre
 Cooked In Premium Sunflower Oil Vegetarian

Prepared By: 
 Kevin Woodman, Technical Consultant

Date: 2/07/2020



TIXANA Pty. Ltd. 17 Elizabeth Street, Campsie NSW 2194 Australia ABN 79 003 067 552
 Telephone: (61 2) 9784 9700 Facsimile: (61 2) 9718 8772 Email: info@tixana.com.au www.piranhacorp.com.au



Brand: **ZIBA NUT**

Product: **Soya Snacks**

Flavour: **Sweet Chilli Lime**

Size (s): **10 kg**

Ingredients: **Wheat Starch, Sunflower Oil, Soybean Solids [15%], Sugar [11%], Sweet Chilli Lime Flavour [6%] {Sugar, Spices (Chilli [0.4%], Paprika, Pepper), Salt, Yeast Extract, Natural Flavour (contains Lime Extract [0.3%]), Vegetable Powders (Onion, Garlic), Corn Maltodextrin, Food Acid (Citric), Maize Starch, Silicon Dioxide}, Vegetable Powders (Onion, Garlic), Salt, Barley Malt Extract, Soy Sauce Powder (from Soybeans, Wheat), Chive Flakes.**

Allergen Advice: **CONTAINS: GLUTEN (FROM WHEAT AND BARLEY) AND SOY.
MAY CONTAIN: PEANUTS, TREE NUTS, MILK, SESAME AND OTHER GLUTEN CONTAINING CEREALS FROM PROCESSING LINES.**

Special Labelling: None

Sensitive Population: Coeliacs - GLUTEN
Diabetics - Carbohydrate 65% and Sugars 12%
The product is intended as a snack food for adults and children but may pose a choking risk to infants.

Country of Origin: MADE IN AUSTRALIA

Customer Preparation: This is a ready-to-eat product.
No preparation is required before consumption.

Claims:

No Artificial Flavours	No Cholesterol
No Artificial Colours	No Trans Fat
No Preservatives	Source of Dietary Fibre
No Added MSG	Kosher
Cooked In Premium Sunflower Oil	

GM Status: No Genetically Modified Organisms (GMO) used.

Dietary Suitability:

Vegetarian	YES
Vegetarian (no onion, leek or garlic)	NO
Lacto-ovo Vegetarian	YES
Ovo Vegetarian	YES
Vegan	YES

Product description: This snack food is an extruded product with unique star-like elongated shape. They are golden brown colour, dusted with a reddish powdered flavouring and have a Sweet Spicy flavour and crunchy texture.

Physical Properties:

Shape: Extruded star-like elongated shape	Flavour: Sweet Chilli Lime
Count: Approximately 80 pieces/100g	Colour: Golden brown
Diameter: 10-15mm cross-section	Reddish powder flavour
Length: 20-40mm	Texture: Crispy

Nutritional Information: See separate Nutritional Table

Food Safety Criteria:

Third Party Certified to: FSSC22000 & Codex Alimentarius HACCP

Microbiological Properties: This product is dry and will not support microbial growth

Total Plate Count <10,000 cfu/g

Yeast & Moulds <100 cfu/g

Coliforms <10 cfu/g

E.coli Not detected/g

Salmonella Not detected/25g

Foreign Matter: None

Quality Criteria: Made using ISO9001: 2015 Quality Principles.

Regulatory Criteria: Complies with FSANZ - Food Standards Code.

Shelf Life: The original unopened product may last up to 12 months from "Production Date".
However, shelf life is dependant on consumer handling and storage conditions.

Packaging: Heat-sealed in transparent, thick, food grade plastic bags;
All bags are packed in fibreboard cartons to which a "Production Date"
and "Best Before Date" are applied (or as per customer instructions).

Storage:

- * Store this product at room temperature, preferably in cool and dry conditions.
- * Avoid exposure to direct sunlight and heat.

Distribution Method: The product is distributed by a reputable transport company at ambient temperature.

All information supplied in this Technical Specification is believed to be accurate to the best of our knowledge.

Prepared By: Kevin Woodman, Technical Consultant **Date:** 3/07/2020

Produced at: Tixana Pty. Ltd.
17 Elizabeth Street, Campsie, NSW 2194

TX10501.1.1
ZIBA - 11324

TIXANA
AUSTRALIA

ZIBA NUT
SOY STICKS - 10Kg
Lime & Chilli

INGREDIENTS:

Wheat Starch, Sunflower Oil, Soybean Solids [18%], Sugar [11%], Sweet Chilli Lime Flavour [6%] {Sugar, Spices (Chilli [0.4%], Paprika, Pepper), Salt, Yeast Extract, Natural Flavour (contains Lime Extract [0.3%]), Vegetable Powders (Onion, Garlic), Corn Maltodextrin, Food Acid (Citric), Maize Starch, Silicon Dioxide}, Vegetable Powders (Onion, Garlic), Salt, Barley Malt Extract, Soy Sauce Powder (from Soybeans, Wheat), Chive Flakes.

CONTAINS: GLUTEN (FROM WHEAT AND BARLEY) AND SOY.
MAY CONTAIN: PEANUTS, TREE NUTS, MILK, SESAME AND OTHER GLUTEN CONTAINING CEREALS FROM PROCESSING LINES.

Made in Australia

Nutrition Facts				
Servings per container		200		
Serving Size (g):		50		
		Amount per serving		Per 100g
Calories		248		496
		% Daily Value*		
Total Fat	g	11.9	15%	23.9
Saturated Fat	g	1.3	6%	2.6
Trans Fat	g	0		0.0
Cholesterol	mg	0	0%	0.0
Sodium	mg	559	24%	1118
Total Carbohydrate	g	32.4	12%	64.9
Dietary Fibre	g	2.4	9%	4.9
Total Sugars	g	5.7		11.5
Includes Added Sugars	g	5.5	11%	11.0
Protein	g	2.7		5.4
Vitamin D	mcg	0	0%	0
Calcium	mg	52	4%	103
Iron	mg	0.5	3%	1.1
Potassium	mg	146	3%	292

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 Calories a day is used for general nutrition advice.

CLAIMS No Artificial Flavours No Cholesterol
No Artificial Colours No Trans Fat
No Preservatives No GMO Used
No Added MSG Source of Dietary Fibre
Cooked In Premium Sunflower Oil Kosher & Vegan

Prepared By: 
Kevin Woodman, Technical Consultant

Date:
3/07/2020



snacksmart

TIXANA Pty. Ltd. 17 Elizabeth Street, Campsie NSW 2194 Australia ABN 79 003 067 552
Telephone: (61 2) 9784 9700 Facsimile: (61 2) 9718 8772 Email: info@tixana.com.au www.piranhaacorp.com.au



Brand: **ZIBA NUT**

Product: **Soya Snacks**

Flavour: **Garden Herb**

Size (s): **10 kg**

Ingredients: **Wheat Starch, Sunflower Oil, Soybean Solids [19%], Sugar, Sea Salt, Vegetable Powders (Onion, Garlic), Barley Malt Extract, Soy Sauce Powder (from Soybeans, Wheat), Herb [0.3%] (Chive Flakes).**

Allergen Advice: **CONTAINS: GLUTEN (FROM WHEAT AND BARLEY) AND SOY.
MAY CONTAIN: PEANUTS, TREE NUTS, MILK, SESAME AND OTHER GLUTEN CONTAINING CEREALS FROM PROCESSING LINES.**

Special Labelling: None

Sensitive Population: Coeliacs - GLUTEN
Diabetics - Carbohydrate 65% and Sugars 10%
The product is intended as a snack food for adults and children but may pose a choking risk to infants.

Country of Origin: MADE IN AUSTRALIA

Customer Preparation: This is a ready-to-eat product.
No preparation is required before consumption.

Claims:

No Artificial Flavours	No Cholesterol
No Artificial Colours	No Trans Fat
No Preservatives	Source of Dietary Fibre
No Added MSG	Kosher
Cooked In Premium Sunflower Oil	

GM Status: No Genetically Modified Organisms (GMO) used

Dietary Suitability:

Vegetarian	YES
Vegetarian (no onion, leek or garlic)	NO
Lacto-ovo Vegetarian	YES
Ovo Vegetarian	YES
Vegan	YES

Product description:
This snack food is an extruded product with unique star-like elongated shape. They are golden brown colour, savoury in taste and crunchy in texture.

Physical Properties:

Shape: Extruded star-like elongated shape	Flavour: Garden Herb
Count: Approximately 80 pieces/100g	Colour: Golden brown
Diameter: 10-15mm cross-section	
Length: 20-40mm	Texture: Crispy

Nutritional Information: See separate Nutritional Table

Food Safety Criteria:

Third Party Certified to: FSSC22000 & Codex Alimentarius HACCP.

Microbiological Properties: This product is dry and will not support microbial growth.

Total Plate Count <10,000 cfu/g

Yeast & Moulds <100 cfu/g

Coliforms <10 cfu/g

E.coli Not detected/g

Salmonella Not detected/25g

Foreign Matter: None

Quality Criteria: Made using ISO9001: 2015 Quality Principles.

Regulatory Criteria: Complies with FSANZ - Food Standards Code.

Shelf Life: The original unopened product may last up to 12 months from "Production Date".
However, shelf life is dependant on consumer handling and storage conditions.

Packaging: Heat-sealed in transparent, thick, food grade plastic bags;
All bags are packed in fibreboard cartons to which a "Production Date"
and "Best Before Date" are applied (or as per customer instructions).

Storage:

- * Store this product at room temperature, preferably in cool and dry conditions.
- * Avoid exposure to direct sunlight and heat.

Distribution Method:
The product is distributed by a reputable transport company at ambient temperature.

All information supplied in this Technical Specification is believed to be accurate to the best of our knowledge.

Prepared By: Kevin Woodman, Technical Consultant **Date:** 2/07/2020

Produced at: TixanaPty. Ltd.
17 Elizabeth Street, Campsie, NSW 2194

Telephone: (61 2) 9784 9700 Facsimile: (61 2) 9718 8772 Email: info@tixana.com.au www.piranhacorp.com.au



Brand: **ZIBA NUT**

Product: **Soya Snacks**

Flavour: **Honey Mustard**

Size (s): **10 kg**

Ingredients: **Wheat Starch, Sunflower Oil, Soybean Solids [18%], Sugar, Honey & Dijon Mustard Flavour [6%] {Maize Maltodextrin, Sugar, Vegetable Powders (Onion, Garlic), Salt, Mustard Powder [0.7%], Maize Starch, Food Acids (Acetic, Citric), Honey Flavour [0.1%], Silicon Dioxide}, Vegetable Powders (Onion, Garlic), Salt, Barley Malt Extract, Soy Sauce Powder (from Soybeans, Wheat), Chive Flakes.**

Allergen Advice: **CONTAINS: GLUTEN (FROM WHEAT AND BARLEY) AND SOY.
MAY CONTAIN: PEANUTS, TREE NUTS, MILK, SESAME AND OTHER GLUTEN CONTAINING CEREALS FROM PROCESSING LINES.**

Special Labelling: None

Sensitive Population: Coeliacs - GLUTEN
Diabetics - Carbohydrate 65% and Sugars 11%
The product is intended as a snack food for adults and children but may pose a choking risk to infants.

Country of Origin: MADE IN AUSTRALIA

Customer Preparation: This is a ready-to-eat product.
No preparation is required before consumption.

Claims:

No Artificial Flavours	No Cholesterol
No Artificial Colours	No Trans Fat
No Preservatives	Source of Dietary Fibre
No Added MSG	Kosher
Cooked In Premium Sunflower Oil	

GM Status: No Genetically Modified Organisms (GMO) used.

Dietary Suitability:

Vegetarian	YES
Vegetarian (no onion, leek or garlic)	NO
Lacto-ovo Vegetarian	YES
Ovo Vegetarian	NO
Vegan	NO

Product description: This snack food is an extruded product with unique star-like elongated shape. They are golden brown colour, dusted with a yellowish powder flavouring and has a sweet mustard flavour and crunchy texture.

Physical Properties:

Shape: Extruded star-like elongated shape	Flavour: Barbeque
Count: Approximately 80 pieces/100g	Colour: Golden brown with Yellowish powder flavour
Diameter: 10-15mm cross-section	Texture: Crispy
Length: 20-40mm	

Nutritional Information: See separate Nutritional Table

Food Safety Criteria:

Third Party Certified to: FSSC22000 & Codex Alimentarius HACCP.

Microbiological Properties: This product is dry and will not support microbial growth

Total Plate Count <10,000 cfu/g

Yeast & Moulds <100 cfu/g

Coliforms <10 cfu/g

Salmonella Not detected/25g

E.coli Not detected/g

Foreign Matter: None

Quality Criteria: Made using ISO9001: 2015 Quality Principles.

Regulatory Criteria: Complies with FSANZ - Food Standards Code.

Shelf Life: The original unopened product may last up to 12 months from "Production Date".
However, shelf life is dependant on consumer handling and storage conditions.

Packaging: Heat-sealed in transparent, thick, food grade plastic bags;
All bags are packed in fibreboard cartons to which a "Production Date"
and "Best Before Date" are applied (or as per customer instructions).

Storage:

- * Store this product at room temperature, preferably in cool and dry conditions.
- * Avoid exposure to direct sunlight and heat.

Distribution Method: The product is distributed by a reputable transport company at ambient temperature.

All information supplied in this Technical Specification is believed to be accurate to the best of our knowledge.

Prepared By: Kevin Woodman, Technical Consultant **Date:** 2/07/2020

Produced at: Tixana Pty. Ltd.
17 Elizabeth Street, Campsie, NSW 2194

Brand: **ZIBA NUT**

Product: **Soya Snacks**

Flavour: **Sour Cream & Chives**

Size (s): **10 kg**

Ingredients: **Wheat Starch, Sunflower Oil, Soybean Solids [13%], Sugar, Sour Cream & Chives Flavour [6%]{Onion Powder, Whey Powder (from Milk), Salt, Sugar, Dextrose, Food acids (Lactic Acid, Calcium Lactate, Citric Acid, Sodium Citrate), Yeast Extracts, Natural Flavours, Parsley Flakes, Cheese Powder (from Milk), Vegetable Oil, Maize Maltodextrin, Silicon Dioxide, Sodium Thiosulphate}, Vegetable Powders (Onion, Garlic), Salt, Barley Malt Extract, Soy Sauce Powder [1%] (from Soy, Wheat), Chive flakes.**

Allergen Advice: **CONTAINS: GLUTEN (FROM WHEAT AND BARLEY), MILK AND SOY.
MAY CONTAIN: PEANUTS, TREE NUTS, SESAME AND OTHER GLUTEN CONTAINING CEREALS FROM PROCESSING LINES.**

Special Labelling: None

Sensitive Population: Coeliacs - GLUTEN
Diabetics - Carbohydrate 65% and Sugars 12%
The product is intended as a snack food for adults and children but may pose a choking risk to infants.

Country of Origin: MADE IN AUSTRALIA

Customer Preparation: This is a ready-to-eat product.
No preparation is required before consumption.

Claims:

No Artificial Flavours	Low in Cholesterol
No Artificial Colours	No Trans Fat
No Preservatives	
No Added MSG	
Cooked In Premium Sunflower Oil	

GM Status: No Genetically Modified Organisms (GMO) used.

Dietary Suitability:

Vegetarian	YES
Vegetarian (no onion, leek or garlic)	NO
Lacto-ovo Vegetarian	YES
Ovo Vegetarian	NO
Vegan	NO

Product description: This snack food is an extruded product with unique star-like elongated shape. They are golden brown colour, dusted with a yellow powder flavouring and have a savoury sour cream flavour and crunchy texture.

Physical Properties:

Shape: Extruded star-like elongated shape	Flavour: Sour Cream & Chives
Count: Approximately 80 pieces/100g	Colour: Golden brown
Diameter: 10-15mm cross-section	Yellowish powder flavour
Length: 20-40mm	Texture: Crispy

Nutritional Information: See separate Nutritional Table

Food Safety Criteria:

Third Party Certified to: FSSC22000 & Codex Alimentarius HACCP

Microbiological Properties: This product is dry and will not support microbial growth.

Total Plate Count <10,000 cfu/g
Yeast & Moulds <100 cfu/g
Coliforms <10 cfu/g
E.coli Not detected/g
Salmonella Not detected/25g

Foreign Matter: None

Quality Criteria: Made using ISO9001: 2015 Quality Principles.

Regulatory Criteria: Complies with FSANZ - Food Standards Code.

Shelf Life: The original unopened product may last up to 12 months from "Production Date".
However, shelf life is dependant on consumer handling and storage conditions.

Packaging: Heat-sealed in transparent, thick, food grade plastic bags;
All bags are packed in fibreboard cartons to which a "Production Date"
and "Best Before Date" are applied (or as per customer instructions).

Storage:

- * Store this product at room temperature, preferably in cool and dry conditions.
- * Avoid exposure to direct sunlight and heat.

Distribution Method: The product is distributed by a reputable transport company at ambient temperature.

All information supplied in this Technical Specification is believed to be accurate to the best of our knowledge.

Prepared By: Kevin Woodman, Technical Consultant **Date:** 3/07/2020

Produced at: Tixana Pty.Ltd.
17 Elizabeth Street, Campsie, NSW 2194

TX10509.1.1
ZIBA - 11325

TIXANA
AUSTRALIA

ZIBA NUT

SOY STICKS - 10Kg

Sour Cream Flavoured

INGREDIENTS:

Wheat Starch, Sunflower Oil, Soybean Solids [13%], Sugar, Sour Cream & Chives Flavour [6%] {Onion Powder, Whey Powder (from Milk), Salt, Sugar, Dextrose, Food acids (Lactic Acid, Calcium Lactate, Citric Acid, Sodium Citrate), Yeast Extracts, Natural Flavours, Parsley Flakes, Cheese Powder (from Milk), Vegetable Oil, Maize Maltodextrin, Silicon Dioxide, Sodium Thiosulphate}, Vegetable Powders (Onion, Garlic), Salt, Barley Malt Extract, Soy Sauce Powder [1%] (from Soy, Wheat), Chive flakes.

CONTAINS: GLUTEN (FROM WHEAT AND BARLEY), MILK AND SOY.
MAY CONTAIN: PEANUTS, TREE NUTS, SESAME AND OTHER GLUTEN CONTAINING CEREALS FROM PROCESSING LINES.

Made in Australia

Nutrition Facts				
Servings per container		200		
Serving Size (g):		50		
		Amount per serving		Per 100g
Calories		249		499
		% Daily Value*		
Total Fat	g	12.0	15%	24.1
Saturated Fat	g	1.4	7%	2.8
Trans Fat	g	0		0.0
Cholesterol	mg	<1	0%	<1
Sodium	mg	476	21%	953
Total Carbohydrate	g	32.4	12%	64.8
Dietary Fibre	g	2.3	8%	4.7
Total Sugars	g	5.9		11.9
Includes Added Sugars	g	5.0	10%	10.0
Protein	g	2.9		5.8
Vitamin D	mcg	0	0%	0
Calcium	mg	52	4%	103
Iron	mg	0.5	3%	1
Potassium	mg	149	3%	298

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 Calories a day is used for general nutrition advice.

CLAIMS No Artificial Flavours Low in Cholesterol
 No Artificial Colours No Trans Fat
 No Preservatives No GMO Used
 No Added MSG Source of Dietary Fibre
 Cooked In Premium Sunflower Oil Vegetarian

Prepared By: 
 Kevin Woodman, Technical Consultant

Date:
 3/07/2020



TIXANA Pty. Ltd. 17 Elizabeth Street, Campsie NSW 2194 Australia ABN 79 003 067 552
 Telephone: (61 2) 9784 9700 Facsimile: (61 2) 9718 8772 Email: info@tixana.com.au www.piranhaCorp.com.au



Hawkesbury Agricultural College



A College of Advanced Education

We Hereby Certify

that **Kevin Leslie Woodman** .
*having complied with all the conditions and having
passed all the examinations prescribed by the curriculum
has this day been granted the*

**Bachelor of Applied Science
in Food Technology**

*in token whereof we authorise the Great Seal of the College
to be hereunto affixed.*

*Dated this Eleventh day of April, nineteen
hundred and Eighty - One.*

F. G. Swain
Principal

J. W. Pini
College Secretary

P. A. B. Cunningham
Head of School

BRITISH RETAIL CONSORTIUM

This is to certify

that

Kevin Leslie Woodman

has successfully completed the 2 day audit course on the interpretation and implementation of the BRC Global Standard – issue 4

BRC GLOBAL STANDARD – FOOD

training included:

- The Standard's development
- Quality management system
- Process control
- Personnel
- HACCP
- Factory environment standards
- Product control
- The protocol

W. D. Cossins

Bill Cossins
BRC Approved Training Provider

Jeremy Beadles

Jeremy Beadles
BRC Managing Director

Date: 30th August 2005



Certificate number: BRC/ATP012/FAW/089



Certificate of Completion

Kevin Woodman


has successfully completed the

External Food Safety Auditing Course

held

3rd - 6th October 2000

Date: 6th October 2000


Managing Director



This course is registered with the
Quality Society of Australasia as meeting
their Auditor training requirements



NAHAM HOLDINGS PTY LTD
A.C.N. 003 786 989



THIS IS TO CERTIFY

KEVIN WOODMAN

of

All States Food Service Pty Ltd

has successfully completed the

HACCP

PRINCIPLES & APPLICATIONS

WOOLWORTHS COURSE

held 9th & 10th July 1996

Date: 10/7/96



**CHAMBER OF
MANUFACTURES**
OF NEW SOUTH WALES
ACN 000 014 501

[Signature]
.....
Managing Director

Claudio Innocenti



Advancing Food Safety Pty Ltd
1-3 Bells Road
Oatlands NSW 2117 Australia

SQF Program

CERTIFICATE OF ATTAINMENT

This is to certify that

Kevin Woodman

has attended a course of study in

SQF Implementation

SQF Systems

Certificate number: 12989

Dated: 30/07/2008 - 31/07/2008

Course Presenter: *C Beale*

Director: *[Signature]*



A Division of the Food Marketing Institute

Claudio Innocenti



THE UNIVERSITY OF NEW SOUTH WALES

THIS IS TO CERTIFY THAT

XIAO LING CHEN

HAS THIS DAY BEEN ADMITTED BY THE COUNCIL
TO THE DEGREE OF

MASTER OF APPLIED SCIENCE
IN FOOD TECHNOLOGY

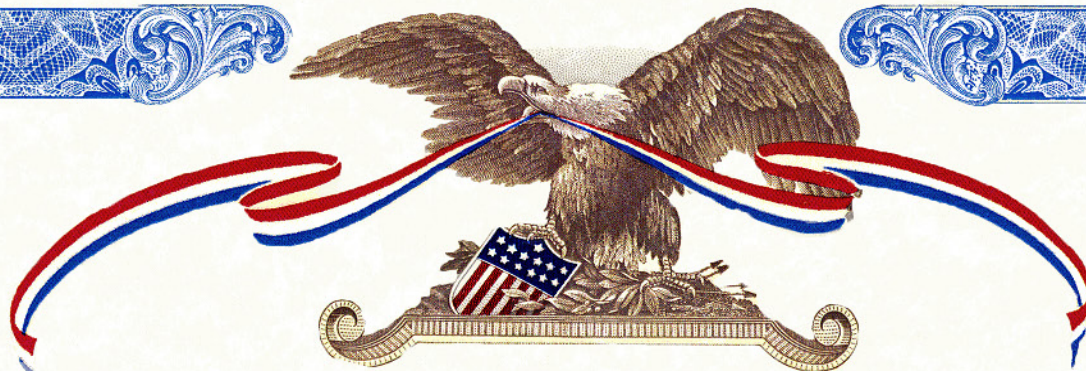
Judith J. Summers
CHANCELLOR

L. Michael Bird
VICE-CHANCELLOR

BY AUTHORITY OF THE COUNCIL THE SEAL
OF THE UNIVERSITY IS HEREUNTO AFFIXED
THIS ELEVENTH DAY OF OCTOBER 1991

Van R. Day
REGISTRAR AND
DEPUTY PRINCIPAL

Claudio Innocenti



2021

CERTIFICATE OF REGISTRATION

This certifies that:

Tixana Manufacturing Pty, Ltd.
17 Elizabeth Street
Campsie, New South Wales 2194
Australia

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp:

U.S. FDA Registration No.: **11034304898**
U.S. Agent for FDA **Registrar Corp**
Communications: 144 Research Drive, Hampton, Virginia, 23666, USA
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as effective by Registrar Corp as of the date hereof, and Registrar Corp will confirm that such registration remains effective upon request and presentation of this certificate until December 31, 2021, unless such registration has been terminated after issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.

Registrar Corp
144 Research Drive, Hampton, Virginia, 23666, USA
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179
info@registrarcorp.com • www.registrarcorp.com

David Lennarz
Executive Director
Registrar Corp

Dated: October 14, 2020

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Claudio Innocenti

CERTIFICATE OF ANALYSIS

Certificate Number	S966850 [R00]	Page	1/1	ABN: 82 079 645 015
Client	Tixana Pty Ltd	Registering Laboratory	Sydney	
Contact	Gennie Zhao	Contact	Customer Service Team	
Address	17 Elizabeth Street Campsie NSW 2194	Address	2 Sirius Rd, Lane Cove West, NSW 2066	
Telephone	02 9718 8772	Email	admin@symbiolabs.com.au	
Order Number	---	Telephone	1300 703 166	
Job Description	Food	Date Samples Received	12/11/2020	
Client Job Reference	---	Date Analysis Commenced	12/11/2020	
No. of Samples Registered	4 Sampler: Customer	Issue Date	15/11/2020	
Priority	Normal	Receipt Temperature (°C)	20.0	
		Storage Temperature (°C)	25.0	



Accreditation No: 2455
Accredited for compliance
with ISO/IEC 17025 - Testing

This report supersedes any previous revision with this reference. This document must not be reproduced, except in full. If samples were provided by the customer, results apply only to the samples 'as received' and responsibility for representative sampling rests with the customer. Results are reported on as 'as is' basis unless otherwise indicated in the 'Report Comments' section. Measurement Uncertainty is available upon request or via www.symbiolabs.com.au/login. If the laboratory was authorised to conduct testing on samples received outside of the specified conditions, all test results may be impacted. Details of samples received outside of the specified conditions are mentioned in the sample description section of this test report.

Definitions

| <: Less Than | >: Greater Than | RP: Result Pending | ~: Estimated | MPN: Most Probable Number | CFU: Colony Forming Units | ---: Not Received/Not Requested | | ^ Subcontracted Analysis | NA: Not Applicable | [NT]: Not Tested | LOR: Limit of Reporting | TBA: To Be Advised | ND: Not Detected | * Test not covered by NATA scope of accreditation | # Result derived from a calculation and includes results equal to or greater than the LOR | IH: Inconsistent results possibly caused by sample homogeneity

Authorised By

Name	Position	Accreditation Category
Michael Chapman	Laboratory Manager – Microbiology	Environmental and Food Microbiology

Sample Information - Client/Sampler Supplied

Sample ID	Sample Description	Sample Matrix
S966850/1	20/600 Tixana Chickpea Snacks/Shots Oregano BB: 10.09.2021	Mixed - Ready to Eat
S966850/2	20/601 Tixana Soya Crisp BB: 19.09.2021	Mixed - Ready to Eat
S966850/3	20/602 Tixana Chickpea Snacks/Shots Oregano BB: 07.10.2021	Mixed - Ready to Eat
S966850/4	20/603 Tixana Sweet Chilli & Lime Crisps 2x5kg BB: 02.09.2021	Mixed - Ready to Eat

Analytical Results

Compound/Analyte	Method	LOR	Units	S966850/1	S966850/2	S966850/3	S966850/4
Standard Plate Count	M2.5 - AOAC 990.12	10	CFU/g	320	<10	~250	~90
Escherichia coli	M8.8 - AOAC 991.14	10	CFU/g	<10	<10	<10	<10
Salmonella (Vidas)	M16.4 - AOAC 071101	ND	/25g	ND	ND	ND	ND

Analysis Location

All in-house analysis was completed by Symbio Laboratories - Sydney.

CERTIFICATE OF ANALYSIS

Certificate Number	S999227 [R00]	Page	1/1	ABN: 82 079 645 015
Client	Tixana Pty Ltd	Registering Laboratory	Sydney	
Contact	Gennie Zhao	Contact	Customer Service Team	
Address	17 Elizabeth Street Campsie NSW 2194	Address	2 Sirius Rd, Lane Cove West, NSW 2066	
Telephone	02 9718 8772	Email	admin@symbiolabs.com.au	
Order Number	---	Telephone	1300 703 166	
Job Description	Food	Date Samples Received	19/02/2021	
Client Job Reference	---	Date Analysis Commenced	19/02/2021	
No. of Samples Registered	3 Sampler: Customer	Issue Date	21/02/2021	
Priority	Normal	Receipt Temperature (°C)	23.0	
		Storage Temperature (°C)	25.0	



Accreditation No: 2455
Accredited for compliance with ISO/IEC 17025 - Testing

This report supersedes any previous revision with this reference. This document must not be reproduced, except in full. If samples were provided by the customer, results apply only to the samples 'as received' and responsibility for representative sampling rests with the customer. Results are reported on as 'as is' basis unless otherwise indicated in the 'Report Comments' section. Measurement Uncertainty is available upon request. If the laboratory was authorised to conduct testing on samples received outside of the specified conditions, all test results may be impacted. Details of samples received outside of the specified conditions are mentioned in the sample description section of this test report.

Definitions

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Authorised By

Name	Position	Accreditation Category
Michael Chapman	Laboratory Manager – Microbiology	Environmental and Food Microbiology

Sample Information - Client/Sampler Supplied

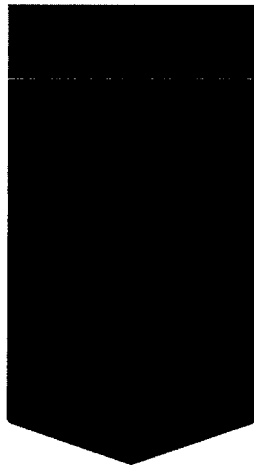
Sample ID	Sample Description	Sample Matrix
S999227/1	Sample Date: 2021-02-09; 21/649 Tixana Soya Crisp 2x5kg BBD: 9/12/21	Mixed - Ready to Eat
S999227/2	Sample Date: 2021-02-09; 21/650 Tixana Honey & Dijon Mustard Crisps 2x5kg BBD: 09/12/21	Mixed - Ready to Eat
S999227/3	Sample Date: 2021-02-17; 21/651 Tixana Cashew, M ^g rain & Soy Snack Mix 5x3kg BBD: 16/1/22	Mixed - Ready to Eat

Analytical Results

Compound/Analyte	Method	LOR	Units	S999227/1	S999227/2	S999227/3
Salmonella spp.	M16.10 - Food Biotech 29	ND	/25g	ND	ND	ND
Escherichia coli	M8.8 - AOAC 991.14	10	CFU/g	<10	<10	<10
Standard Plate Count	M2.5 - AOAC 990.12	10	CFU/g	<10	~30	<10

Analysis Location

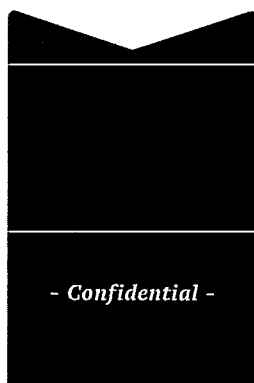
All in-house analysis was completed by Symbio Laboratories - Sydney.



FDA FACILITY REGISTRATION

for

FOREIGN & DOMESTIC
FOOD FACILITIES



- Confidential -



OVERVIEW of REGULATIONS

Title 21 of the United States (U.S.) Code of Federal Regulations (C.F.R), Chapter I, Subchapter A, Part 1, Subpart H and Section 305 of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (Bioterrorism Act) require that all domestic and foreign facilities that are engaged in the manufacturing/processing, packing, or holding of food for human or animal consumption, register with the U.S. Food and Drug Administration (FDA). Registration must occur: 01) before the facility begins to manufacture, process, pack, or hold food for consumption in the U.S., and 02) bi-annually thereafter. Bi-annual registration, also known as "renewal" registration, must be submitted to the FDA during the period beginning October 1 and ending December 31 of each even-numbered year (e.g. 2020).

INSTRUCTIONS

Please complete the following sections to the best of your ability and with as much detail as possible. All sections are required, unless explicitly noted otherwise. Complete form via computer, **do not print**. Once complete, please return form via e-mail to info@unitedsafetyagents.com.

DUNS NUMBER

All facilities must have a DUNS® Number to register with the FDA. To check if your facility already has a DUNS, please visit fdadunslookup.com. To obtain a DUNS, please review the FDA DUNS Portal User Guide.

CONFIDENTIALITY

All information shared will remain strictly privileged and confidential and will ONLY be used during FDA Facility Registration. This document may contain non-binding recommendations. For additional information about our strict Confidentiality Policy, please visit unitedsafetyagents.com/confidentiality. United Safety Agents LLC (USA) provides U.S. FDA compliance services to industry and has no direct affiliation with the U.S. FDA.

CONTACT

If you have any questions or require additional information, please contact United Safety Agents LLC directly via Email: info@unitedsafetyagents.com; Phone: +1 (888) 551-7403; Fax: +1 (888) 557-2649; UnitedSafetyAgents.com, or by Mail: 715 West Park Avenue, No. 222, Oakhurst, New Jersey 07755, United States of America.



TYPE of FDA REGISTRATION

Bi-Annual / Renewal Registration *if Bi-Annual, provide the following information.*
 Initial FDA Registration FDA Registration No: Pin No:

COMPANY / FACILITY INFORMATION

Company Name: Tixana Pty Ltd. Today's Date: 16-Apr-2021
Legal Entity Type: Company Other: _____
Facility Address: 17 Elizabeth Street Line 2: _____
City: Campsie Province: NSW Country: Australia
Phone No.: +61297849700 E-mail: info@tixana.com.au DUNS No.: _____
Is Mailing Address different from Facility Address? *if yes, provide the following information* Yes No
Mailing Address: _____ Line 2: _____
City: _____ Province: _____ Country: _____
Phone No.: _____ Fax No.: _____ E-mail: _____

OWNER / OPERATOR / AGENT IN CHARGE

Name of Individual or Entity: _____
Street Address: _____ Line 2: _____
City: _____ Province: _____ Country: _____
Phone No.: _____ Fax No.: _____ E-mail: _____

EMERGENCY CONTACT

Individual Name: Linda Chen Title: Director of Technical & Manufactur
Phone No.: +61 2 97849700 E-mail: linda@tixana.com.au

PARENT COMPANY / TRADE NAMES *if applicable*

Is company/facility part of a parent company? *if yes, provide the following information* Yes No
Name of Parent Company: _____
Street Address: _____ Line 2: _____
City: _____ Province: _____ Country: _____
Phone No.: _____ Fax No.: _____ E-mail: _____
Does facility/company go by a trade name? *if yes, provide the following information* Yes No
List Trade Name(s): _____

Company Name: Tixana Pty .Ltd.

Today's Date: 16-Apr-2021

PRODUCT / ACTIVITY for HUMAN CONSUMPTION

Categories of Human Food	Manufacturer			Warehouse			Packer	Labeler	Sterilizer	Caterer	Salvage	Farm	Other see pg 7
	Gen. general	Low Acid	Acid acidified	<32° < 0°C	33-55° 01-15°C	>55° >13°C							
Alcoholic beverages	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Baby food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Bakery	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Beverage bases	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Candy or gum	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cereal, breakfast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cheese	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>soft, ripened cheese</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>semi-soft cheese</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>hard cheese</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>other cheese</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chocolate or cocoa	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Coffee or tea	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Color additives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dietary conventional	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Meal replacements	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dietary supplements	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>proteins, amino acids</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>vitamins or minerals</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>animal by-products</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>animal extracts</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>herbals or botanicals</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dressing or condiment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Eggs or Shell egg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>chicken egg products</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>other egg products</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fishery or Seafood	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>fin fish, whole, or flet</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>molluscan shellfish</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>other shellfish</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>ready-to-eat</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>processed or other</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Company Name: Tixana Pty .Ltd.

Today's Date: 16-Apr-2021

PRODUCT / ACTIVITY for HUMAN CONSUMPTION

Categories of Human Food	Manufacturer			Warehouse			Packer	Labeler	Sterilizer	Caterer	Salvage	Farm	Other see pg 7
	Gen. <small>General</small>	Low Acid	Acid <small>acidified</small>	<32° <small><0°C</small>	33-55° <small>01-13°C</small>	>55°F <small>>13°C</small>							
Food additives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>GRAS ingredients</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>processing ingredients</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food sweeteners	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fruit or fruit products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>fresh cut produce</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>raw agricultural comm.</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>other</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fruit or vegetable juice	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Gelatin, pie fillings, etc.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Ice cream	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Imitation milk products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Noodle products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Meat or poultry	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Milk, butter, etc.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Multiple food dinners	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Nuts or seed products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>edible seed products</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prepared salad products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chicken egg products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>other egg products</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Snack food items	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Spices, flavors, or salts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Soups	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Soft drinks or waters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Vegetable products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>fresh cut vegetables</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>raw agricultural comm.</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>other vegetable products</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Vegetable oils	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Simulated meats	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Miller grain products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
None of the above	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



Company Name: Tixana Pty .Ltd.

Today's Date: 16-Apr-2021

PRODUCT / ACTIVITY for ANIMAL CONSUMPTION

Categories of Animal Food	Manufacturer			Warehouse Storage	Packer	Labeler	Sterilizer	Caterer	Salvage	Farm	Other see pg 7
	Gen. <small>general</small>	Low Acid	Acid <small>acidified</small>								
Pet food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pet treats or pet chews	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Grain products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Oilseed products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Alfalfa or lespedeza	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Amino acids or related	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Animal protein	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Botanicals and herbs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Brewer products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical preservatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Citrus products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Direct feed microbials	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Distillery products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Enzymes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fats or oils	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fermentation products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Forage products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Human food by-products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Marine products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Milk products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mineral products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Miscellaneous	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Molasses products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Non-protein nitrogen	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peanut products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Processed animal waste	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Screenings	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Technical additives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Vitamin products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Yeast products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mixed feed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
None of the above	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Company Name: Tixana Pty .Ltd.

Today's Date: 16-Apr-2021

OTHER PRODUCTS / ACTIVITIES *if applicable*

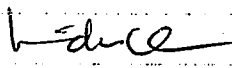
If you selected *None of the above* for any Product Category, or *Other* for any Activity, please provide context about the product(s) that facility handles, and/or the activity that facility performs below. Include whether product(s) are for Human or Animal consumption.

End of Questions

CERTIFICATION

- I agree that FDA will be permitted to inspect the facility at the time and manner permitted by the FD&C Act*
- By authorizing USA to submit this form to FDA and function as my facility's properly designated and qualified U.S. Agent, I certify that the above information is true and accurate. Further, I agree to all terms of service*
- I understand that FDA Food Facility Registration and U.S. Agency is distinct from Foreign Supplier Verification Program (FSVP) compliance and agree not to name USA as my company's FSVP Agent, unless USA has separately agreed in writing to function in such capacity*

AUTHORIZING INDIVIDUAL

Name of Authorizing Individual: Linda Chen
 Title: Director of Technical & Manufacturing Signature: 
 Street Address: 17 Elizabeth Street Line 2:
 City: Campsie Province: NSW Country: Australia
 Phone No.: +61 2 97849700 Fax No.: +61 2 97188772 E-mail: linda@tixana.com.au

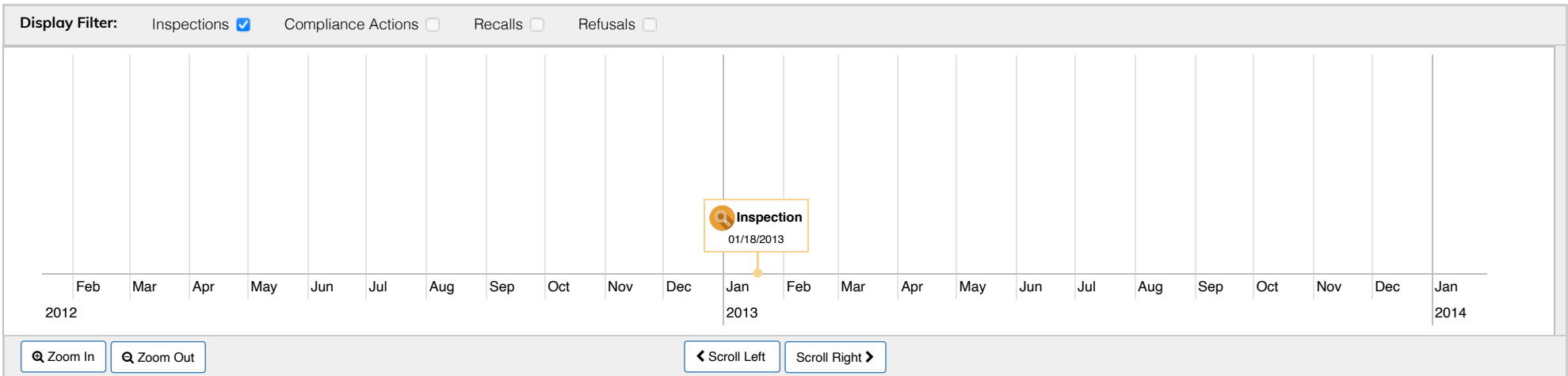


FEI Number
3004264536

Firm Name
TIXANA Pty. Limited

Firm Address
**17 Elizabeth St
Campsie, New South Wales 2194
Australia**

FDA Actions Timeline



3004264536 – TIXANA Pty. Limited

Inspections

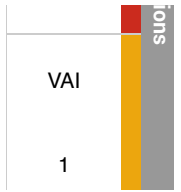
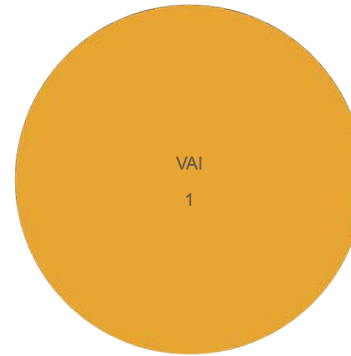
Inspections	Classifications
1	1

Inspection Classifications by Fiscal Year
Fiscal Years: 2013 - 2013

Inspection Classifications by Type
Fiscal Years: 2013 - 2013

NAI	0
OAI	1

Classification



Inspections Details [Help](#)

Inspection ID	Inspection End Date	Project Area	Product Type	Classification
817029	01/18/2013	Foodborne Biological Hazards	Food/Cosmetics	VAI

Inspections Citations Details

No data found for the selected firm

3004264536 – TIXANA Pty. Limited

Compliance Actions

Warning Letters

0

Injunctions

0

Seizures

0

Actions by Percentage

Fiscal Years: 2009 - 2021

No data found for the selected firm

Compliance Actions Details

No data found for the selected firm

3004264536 – TIXANA Pty. Limited

Recalls

Recalled Products by Classification

Fiscal Years: 2012 - 2021

No data found for the selected firm

Recall Events by Status

Fiscal Years: 2012 - 2021

No data found for the selected firm

Recalls Details

No data found for the selected firm

3004264536 – TIXANA Pty. Limited




Import Refusals

Refusals by Product Category

Fiscal Years: 2002 - 2021

No data found for the selected firm

Import Refusals Details

 [Download Refusal Charges Reference](#)

No data found for the selected firm

3004264536 – TIXANA Pty. Limited

Import Alerts



- The search results below should be reviewed to determine whether the firm's products are allowed into the country.
- Only current/active Import Alerts are displayed. For more information see [Import Alerts](#).

No Import Alerts data found for the selected firm.

3004264536 – TIXANA Pty. Limited

Warning Letters



- The search results below should be reviewed to determine whether the firm is directly or indirectly referenced in the Warning Letter.
- Only Warning Letters issued in the last 5 years are displayed. For more information see [Warning Letters](#).

No Warning Letters data found for the selected firm.

Caveats:

- Certain information in these datasets may not be presented or may have changed since the posting. The datasets are updated weekly and only include final actions. If you need to present more recent or more complete data for official purposes or have questions about obtaining other data, please contact the [Division of Freedom of Information](#) about what materials may be available in electronic reading rooms or inquire about other datasets that would satisfy your needs.
- Compliance data provide information on a subset of the actions used by the FDA to bring firms into compliance, specifically data pertaining to Warning Letters, Seizures, and Injunctions. The compliance actions disclosed include only finalized and completed actions and are primarily used in the domestic arena.
- More than one establishment may be associated with one compliance action. The counts provided in this section reflect the number of establishments linked to the compliance action.
- For more information regarding the Center for Tobacco Products (CTP) issued warning letters click [here](#).

United Safety Agents LLC
715 West Park Avenue, No. 222
Oakhurst, New Jersey, United States

June 23, 2021

Tixana Pty. Ltd.
17 Elizabeth Street
Campsie, New South Wales, 2194, Australia

RE: CONTROL OF FDA-IDENTIFIED HAZARD INFORMATION REQUEST

Dear Mr. Sapurmas,


As you are by now aware, the United States (*U.S.*) Food and Drug Administration (*FDA*) Foreign Supplier Verification Program (*FSVP*) – found under Title 21 of the U.S. Code of Federal Regulations, Chapter I, Subchapter A, Part 1, Subpart L – requires that all U.S.-based FSVP Importers verify that their non U.S.-based suppliers are producing product in current compliance with processes and procedures that provide at least the same level of public health protection as those required under section 418 or 419 of the United States Federal Food, Drug, and Cosmetic Act *where applicable* and implementing regulations, as well as sections 402 and 403(w) *if applicable* of the same Act.

As Ziba Nut Corp.'s properly designated and qualified FSVP representative, United Safety Agents' (*USA*) FDA-mandated responsibility is to verify that each imported product's physical, chemical, and biological hazards have been – or will be – controlled in an appropriate manner prior to public consumption.

While reviewing Tixana Pty. Ltd.'s hazard control procedures, our team noticed that Tixana Pty. Ltd. products **may not have been processed to control for Mycotoxins**. To continue Tixana Pty. Ltd.'s current FSVP compliance, we respectfully request that recent certificates of analysis be provided for testing conducted to determine that Soy Sticks & Noodles have been effectively processed to control for the above hazard(s), preferably by an ISO 17025-accredited laboratory, along with insight into Tixana Pty. Ltd.'s supply-chain, process, or critical controls for the same.

USA is at Tixana Pty. Ltd.'s complete disposal and I am available to answer any questions that you may have. You can contact me at my office via +1 (888) 551-7403 or by electronic mail at claudio@unitedsafetyagents.com.

Sincerely,


Claudio Innocenti
Partner

Search Results

FEI Number	Firm Name	Physical Address	Mailing Address
3004264536	TIXANA Pty. Limited	17 Elizabeth St, Campsie, New South Wales, 2194, AU	17 Elizabeth St, Campsie, New South Wales, 2194, AU