



AUSTRALIAN OLIVE ASSOCIATION LTD



AUSTRALIAN EXTRA VIRGIN CERTIFIED: The Australian Olive Association's (AOA) Code of Practice (COP) was developed to underpin and enhance the high quality of all Australian olive products and associated production processes. If producers wish to display the AOA's "Australian Certified Extra Virgin" Certified Trade Mark on their EVOO packaging then they first need to apply to become a signatory to The Code and have their application approved. Code signatories are required to be financial members of the AOA. Contact the AOA Secretariat (secretariat@australianolives.com.au) for more information or visit the website www.australianolives.com.au to download an application form. Forms are specific to each State.

NOTE: THE CODE TRADEMARK CANNOT BE USED BY NON SIGNATORIES.

PRODUCT DESCRIPTION - Optional

Optional but recommended to help the consumer select your product. Keep the descriptions simple and try to avoid flowery meaningless language.

All product descriptions need to comply with the Australian New Zealand Food Standards Code. Descriptions must not mislead the purchaser nor claim to be something it is not.

INGREDIENTS - Mandatory

100% Australian Extra Virgin Olive Oil

FFA - Optional (not recommended). Can be used as a general indicator of quality. Producer must be able to substantiate the claim.

NUTRITIONAL INFORMATION PANEL (NIP)- Mandatory (FSANZ 1.2.8)

Visit the Foods Standards website for more information www.foodstandards.gov.au

Most packaged foods must have a NIP. The information must be presented in a standard format which shows the amount per serve and per 100g (or 100 ml if liquid) of the food.

The figures used below are averages taken from the FSANZ website. Producers are encouraged to visit the online interactive nutritional label maker at <http://www.foodstandards.gov.au/industry/npc/Pages/default.aspx>

NUTRITIONAL INFORMATION (500mL package)

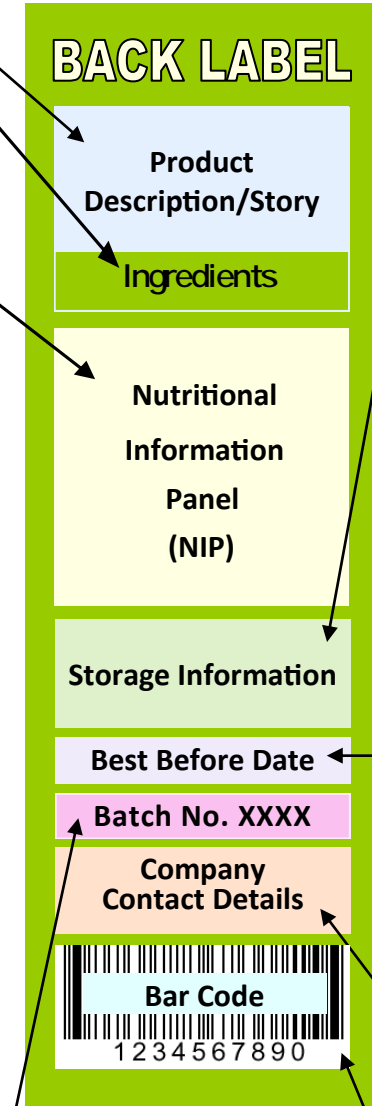
Serving size: 15 mL ■ Servings per pack: 33

	Average Per 100mL	Quantity Per Serve
Energy	3380 kJ	507 kJ
Protein	0.0 g	0.0 g
Fat - Total	91.5 g	13.7 g
- Monounsaturated	68.7 g	10.3 g
- Polyunsaturated	9.3 g	1.4 g
- Saturated	13.5 g	2.0 g
- Trans fat	0.0 g	0.0 g
Cholesterol	0.0 mg	0.0 mg
Carbohydrate	0.0 g	0.0 g
- Sugars	0.0 mg	0.0 mg
Sodium	0.0 mg	0.0 mg

Note: Any nutrient claim on the front or back label should comply with the Australian Code of Practice (if a Signatory) and with Food Standard Code Sections 1.2.8-6 and schedule S12-3.

DISCLAIMER: The AOA has endeavoured to provide accurate information as to the labelling requirements for Australian product, however, it accepts no responsibility or liability whatsoever with regard to this information. This guide should be used as a starting point for your own investigations, research and expert advice. In no event will AOA accept liability for any damages of any kind sustained or claimed by any one using this guide. Anyone using this guide does so at their own risk. Producers are advised that labelling requirements, in addition to those set out in this Standard, may be specified in laws, regulations and Standards. In addition to sections 2, 3, 7 and 8 of the Codex General Standard for the Labelling of Pre-packaged Foods (Codex STAN 1) and the standards applying to food intended for direct sale to consumers in the Australia New Zealand Food Standards Code, the provisions of AS 5264-2011 shall apply to the labelling of containers intended for sale. The AOA recommends seeking legal advice if you are unsure if your product correctly meets the labelling laws.

Australian Product Label Guide updated: January 2018



STORAGE INSTRUCTIONS - Mandatory

(AS 5264-2011 1.2.9 Storage Instructions)

The label shall include specific storage conditions (e.g. dark conditions and cool place) necessary to ensure the validity of the best before date (BBD) declared on the label. The statement of those conditions shall be of equal or greater prominence as the best-before date.

Optional: Best consumed within 3 months of opening, do not refrigerate.

BEST BEFORE DATE (BBD) - Mandatory

The AS states that a best-before date shall be declared in accordance with the Australia New Zealand Food Standards Code.

Edible natural olive oils, refined olive oils and olive-pomace oils shall not display a BBD greater than two years from the date of packaging.

The best-before date shall be supported by technical evidence.

Under the Code of Practice, a potential BBD is determined from the lowest value derived from Rancimat® (INDuction time), Pyropheophytins a (PPPs) and 1,2 Diacylglycerides (DAGs) testing, whereby:

- IND hours - predicted BBD = months.
- PPP % predicted BBD = (17-PPPs)/(7/12) months.
- DAG % predicted BBD = (DAGs-35)/(20/12) months.

It is recommended that all olive oil producers undertake regular product testing to track oil quality and storage conditions, and to adjust BBD's to accurately reflect current test data.

COMPANY DETAILS - Mandatory

The name, address and contact details of the manufacturer, packer, distributor, importer, exporter or seller shall be declared in accordance with the Australian New Zealand Food Standard Code. This must be a business address/physical address **not** a post box.

BAR CODE - Optional

Barcodes are not part of the FSANZ food labelling requirements, but are required by most retailers.

BATCH NUMBER - Mandatory (AS 5264-2011 1.2.6 Lot Identification)

Each container shall be embossed or otherwise permanently marked in a code or in clear writing to identify the producing factory and the lot in accordance with the Australia New Zealand food Standards Code.