Product Name	**Vodka Sugo**	**Product Code**	**11**
Product Brand	Bippi Foods	Product Category	Pasta Sauce

Certification	Licensed/registered for **Victoria Food Act 1984** and certified for **HACCP Codex** principles		
Licence	Merri-bek Council | PRE2/2022/180 | Class 2	Food Safety	Food Act 1984 + HACCP Codex 2020

Product Description	Appearance	Pasta Sauce		
Unit Size LxWxH mm	149 x 79 x 79mm		Expiry Type	BB = Best Before
Pack Size kg	**Glass Jar**: 500 g.		Shelf Life, **Unopened**	24 months
Identification Code	**Best Before** DD Mmm YYYY		Shelf Life, **Opened**	1 weeks, re-sealed and chilled

Claim Suitability	Halal?	Vegetarian?	Organic %?	GMO-Free?	Healthy Star Rating	-
	Suitable	Yes	-	Yes		
	Kosher?	Vegan?	Gluten Free	Irradiation-Free?		-
	Suitable	Yes	Yes	Yes		

Health Claims	Health Claims abides by current regulations as set in the **FSANZ Code | Standards 1.2.7, 1.2.8, 1.3.2**
Protein	-
Dietary Fibre	-
Carbohydrate	-
Sugars	-

Legislation	Labelling abides by current labelling regulations as set in the **FSANZ Code**
Composition (Descending order) **Red** = allergen	Tomatoes Chopped (86%), Onion, **Cream (4%) (Milk)**, Extra Virgin Olive Oil, Salt, Vodka (2%), Mild Chilli, **Parmesan Cheese (Milk)**, Basil, Garlic, Oregano, Pepper
Health Claims (FRONT of packaging)	-
Marketing Claims	-
GMO Status	All ingredients are free of GMO (Genetically Modified Organisms) as set in FSANZ Code, Standard 1.5.2
Irradiation Status	All ingredients are free of Irradiation as set in FSANZ Code, Standard 1.5.3

Nutrition Information Panel				
Servings per package:	4			
Serving size:			125	g
	Average quantity per serving		Average quantity per 100 g	
Energy	391	kJ	313	kJ
	94	(Cal)	75	(Cal)
Protein	2.0	g	1.6	g
- gluten	Not detected		Not detected	
Fat, total	5.0	g	4.0	g
- saturated	1.5	g	1.2	g
Carbohydrate	10.1	g	8.1	g
- sugars	4.3	g	3.4	g
Sodium	675	mg	540	mg

Image of Product



NIP Resource	**2025 12 09 - FM2594232 - Sugo Vodka (NIP, aW, pH).pdf**

Allergens	Labelling abides by current labelling regulations as set in the **FSANZ Code**					
	Animal		Grains, Legumes		Tree Nuts		Other	
	Milk	1	Lupin	-	Almond	-	Sesame	-
	Egg	-	Peanut	-	Brazil nut	-	Sulphites	-
			Soy	-	Cashew	-		
	Fish	-			Hazelnut	-		
	Crustacea	-	Wheat/Gluten	-	Macadamia	-		

Allergen Matrix
- = Not present.
1 = Declared ingredient
2 = Supplier's ingredient allergen declaration of a "may contain"
2b = Equipment sharing or

Note about 2b:
• Currently, there are no allergens to be

Product Name	**Vodka Sugo**				**Product Code**	**11**	
powder-form ingredient within our facility 3 = Within same facility	Mollusc	-	Gluten: Barley	-	Pecan	-	• Currently, there are no allergens to be declared, as we are an allergen-free facility • All other #2s are our supplier's "may contain" statements
			Gluten: Oats	-	Pine nut	-	
			Gluten: Rye	-	Pistachio	-	
					Walnut	-	
Allergen Declaration	**Allergen Free**		No		**May Contain**	-	
FSANZ Mandatory **Declarations**	**Contains:**	**Milk**					
PAL | Precautionary Allergen Labelling statement	**May contain:**	**-**					

Country of Origin	Country of Origin abides by **Country of Origin Food Labelling Information Standard 2016**
Country of Origin	Made in Australia from at least 12% Australian ingredients

Packaging	Material	Units per Pack	Measurement in WxLxH **mm**		
Primary Structure	**Glass jar with a fitted, pop-seal lid**	1	79 x 79 x 149		
Jar	500 ml flint glass round jar, 63 mm twist				
Lid	63 mm gold metal puff compound RTO no button twist cap				
Secondary - Shipper	Corrugated carton	6 units	243 x 164 x 152		
Secondary - Shipper	Corrugated carton				
CHEP pallets	Wood pallets of hardwood three bear construction	Per Layer	32	1165 x 1165 x 1150	
		Total Layers	6	Total Shippers	192

Receivable Conditions	Ambient
Transportation	Food transport vehicles
Storage/Handling Conditions	Store in a cool, dry place away from direct sunlight
Intended Use	This product is ready to eat
Consumer Preparation	Refrigerate after opening and consume within 7 days
Warning	-

HACCP Attributes	Where applicable, via a NATA-accredited laboratory					
Microbial Criteria	Standard Plate Count, cfu/g	<10	B.cereus, cfu/g	<100	Listeria sp	ND in 25 g
	Clostridium perfringens, cfu/g	<10	C+ Staph, cfu/g	<100	Salmonella sp	ND in 25 g
	Clostridia spores, cfu/g	ND in 1 g	E.coli, MPN/g	<10	Yeast/Mould	<100
Chemical Criteria	Gluten	ND	pH	<4.4		
	NIP Source	NIP via inhouse software. Randomly/as required via NATA-accredited laboratory				
Physical Criteria	Foreign Matter*	Nil	X-Ray	-	Metal	-
	Serious Defects	Nil				

* **Foreign matter**: Natural foreign matter e.g. hull, stones, sticks. **Not permitted**: Glass, metal, wood, plastic.