



Before you start checklist

Before using the tool you may need to have the following information prepared:

Whether or not your food product contains any Australian ingredients

This is generally for food made or packed in Australia

The percentage of Australian ingredients in your food product

This is generally for any food product that contains a consistent proportion of Australian ingredients.

The percentage of Australian ingredients is based on the in-going weight of Australian ingredients before cooking, baking, frying or any other method of conserving, curing or preparing the end product (see section 11 of the Information Standard for more information).

Name of the country where your food product was made (last substantially transformed)

This is generally for

- food made in Australia with Australian ingredients OR
- food made in Australia with imported ingredients OR
- food made in an overseas country with Australian ingredients

Substantial transformation is a fundamental change in the product for example, a cake (final product) is made up of ingredients (flour, sugar, eggs, spices, yeast) that are fundamentally different from the finished product.

Whether your food product will be sold packed or unpacked

This is generally for all food products that require new labels.

Name of the country where your food product was packed or packaged

This is generally for food made in one or more countries and packed in another

A list of your product's processing activities that occurred overseas

This list is generally required for food products that were grown, or produced or made in Australia, exported overseas for processing and then re-imported.

The average percentage of Australian ingredients

This is generally for

- food grown or produced or made in Australia with a varying amount of Australian ingredients (due to seasonality or other variations)
- food grown or produced or made in one overseas country and packed in Australia with a varying amount of Australian ingredients (due to seasonality or other variations)

Averages can be calculated over a one, two or three year period.

The origin of specific ingredients you want to highlight in your label