

PREMIER FRESH AUSTRALIA TECHNICAL APPROVAL REQUIREMENTS

This document contains the technical requirements that are necessary for supplying Premier Fresh Australia.

A PFA representative will verify that you comply with all the requirements stated, then the technical agreement must be signed and returned to the Premier Fresh Australia Quality and Technical department along with requested information and certification.

A supplier will be listed an approved Supplier when all information has been reviewed and approved by Premier Fresh Australia Technical.

Premier Fresh Australia Technical Approval Requirements

- Certification
- Chemical handling and usage
- Residue & Micro Testing
- Traceability
- Packaging usage and storage
- Pack Shed Standards
- Quality Control
- Specifications
- Temperature Management
- Label and Weight Management
- Direct to DC SOP
- Field Information
- Training
- Sedex

PREMIER FRESH AUSTRALIA TECHNICAL APPROVAL REQUIREMENTS

Certification

All suppliers to Premier Fresh Australia must have one of the following as minimum certification:

- Freshcare / SQF
- Globalgap

If you are packing into final retail packaging for Woolworths, Coles or Aldi you must have the following certification:

- Freshcare / SQF / Globalgap
- HARPS

Suppliers must adhere to the respective customers approved auditing bodies.

NB. Please ensure all new certifications including testing results send to qualitytechnical@premierfresh.com.au

If ICA accreditation is required to supply product into different states a copy of the certificate must be emailed to the category specified mailing group to forward to customer DC's.

Chemical Handling and Usage

All chemical handling and usage must be in accordance with regulatory requirements.

- Appropriately trained staff (Chemical Certificate holder & authorised chemical worker)
- Registered for product (as per label)
- Chemicals in original containers
- Withholding Periods adhere to
- Copies of MSDS for each chemical
- Chemicals securely stored when not in use (Chemical Shed)
- Satisfactory Spray Diary maintained
- Harvesting record proven harvesting after Withholding period
- All application equipment well maintained and calibrated by an external body every 6 months.

Residue and Micro Testing

All products supplied to PFA must be tested in a NATA approved laboratory once per year.

- Chemical Residue (MRL) ****All Products****
- Micro (E. coli, Listeria and Salmonella) ****All Products** (Rockmelon suppliers are required to test monthly during the season)**
- Lead ****All Products****

NB: PFA can assist in testing products.

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Traceability

Supplier must demonstrate adequate traceability from finished product back to a block. For e.g.:

- Harvest Date
- Block Number/Code
- Pack Dates
- Dispatch Dates

Packaging use and Storage

All packaging used for PFA must be used and stored appropriately and hygienically.

- Stored undercover.
- Wrapped where possible.
- Clean and free of damage
- Free from pest damage and/or foreign matter

Pack Shed Standards

Pack Shed must operate in a clean environment with evidence of Good Manufacturing Practice Control (GMP).

Site Standard

- Food Safety Policy displayed
- Generally clean and free of waste
- Waste disposed of appropriately.
- Appropriate wash water
- No allergens in production area
- Clean amenities with wash facilities and appropriate supplies

Employee Standard

- Personal Hygiene Policy displayed
- Staff trained.
- Packers adhering to policy.
- Food safe gloves used.

Pest Management

- Production appropriately sealed.
- Pest Control managed by external contractor.
- Appropriate frequency for pest checks

Quality Control

There must be an appropriate resource to manage quality requirements, with sufficient method of reporting quality and monitoring shelf life.

- Trained Quality Controller

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- Quality Assessment Form – iAuditor is the preferred option, see enclosed documentation for further detail.
- Batches held for shelf-life testing at an agreed frequency.
- Assessments and retentions shared with Premier Fresh Australia.
- If product is rejected by a chain customer the Root Cause Analysis (RCA) document must be completed and sent to your PFA contacts to resolve issues identified and avoid a repeat rejection.
- **For direct to customer DC deliveries, a QA report must be sent on dispatch, including label check, weight check and temperature photographs.**

Specifications

Up to date specifications must be displayed in the packing area and available for all staff.

- Customer specifications
- Visual specifications
- Grading guides
- Staff trained to understand the specifications.

Temperature Management

Supplier must be able remove field heat as quickly as possible and cool product to the required temperature for dispatch.

- Temperature requirements understood.
- Process to remove field heat quickly.
- Facilities to cool product
- Working probes
- Relevant staff trained.

NB. For direct Banana deliveries a copy of the completed Banana receipt log (enclosed in this manual) must be completed and sent to the same mailing group as the ICA certification for each delivery.

Label and Weight Management

There must be adequate processes in place to control the printing and distributing of customer labels and to ensure weight meets target weight and regulatory standards.

Labels

- Must have working printer and appropriate label supplies.
- A label check procedure must be in place.
- Labels must be verified against spec prior to applying to packaging.
- Relevant staff trained.

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Weights

- Calibrated scales must be in use.
- Every carton/crate/bag/bin must be weighed.
- Every carton/crate/bag/bin must reach target net weight **including** an additional over pack to allow for shrinkage.
- Must be a record of weight checks in place.
- Relevant staff trained.

Direct to DC Policy

Suppliers must meet all Technical requirements and follow the Direct to DC SOP prior to supplying direct to Customer DC.

Field Information

Suppliers must be able to provide field information on a weekly basis using Premier Fresh Australia.

- Indication of availability.
- Indication of quality.
- Likelihood of variation required.

Training

Relevant staff must be trained to the above requirements with records of the training kept. There must be one person within Supplier's business that has received formal HACCP Training.

Sedex / Fair Farms

Sedex is a secure web-based system for organisations to maintain and share data on labour practices across the supply chain.

All fresh produce suppliers are required to register on Sedex (Supplier Ethical Data Exchange) and complete the self- assessment questionnaire.

Registration for Sedex and Fair Farms can be completed by selecting the following link:

<https://www.sedexglobal.com/>

<https://fairfarms.com.au/registration/>

The cost of the registration is £100, approx. \$200.

The membership type to be selected should be "B" membership, with the company details entered in the first instance.

Suppliers should search for Premier Fresh Australia Pty Ltd (ZC4727082) dependent on product supplied, to link the company detail information as the direct supply link then link to Coles as an indirect supplier.

Fair Farms is also acceptable in place of Sedex.

NB. If any support or guidance is required, please contact Angus Calder.

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E-mail: Angus.calder@premierfresh.com.au

Mobile: +61 499 556 191

Ethical

A copy of the PFA Ethical Policy documents will be provided with this pack, including the PFA Modern Slavery policy.

All requirements within the policy must be adhered to by supplier's, it is encouraged that all suppliers create their own Modern Slavery Policy.

All suppliers must comply with respective customer / state / national requirements.

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Technical Agreement

"We confirm that we have read and understood the Premier Fresh Australia Technical Approval Requirements and that farm, packing facilities, product and staff will be compliant.

Should the occasion arise where we cannot meet these compliance criteria, then we will advise you and immediately carry out corrective actions as required".

Premier Fresh Australia Technical Approval Requirements

- Certification **(copy to be supplied)**
- Chemical handling and usage **(copy of spray diary to be supplied)**
- Residue & Micro Testing **(copy of testing to be supplied)**
- Traceability
- Packaging usage and storage
- Pack Shed Standards
- Quality Control **(Quality assessment and retention to be supplied)**
- Specifications
- Temperature Management
- Label and Weight Management **(copy of Label and weight checks to be supplied)**
- Direct to DC SOP
- Field Information **(Field information to be supplied)**
- Training **(copy of training to be supplied)**

Company Name	
Address	
Telephone Number	
Technical Contact Name	
Technical Telephone Number	
Technical Email Address	

Approved by Supplier	
Name:	Signature:
Position in company:	Date:
Approved by Premier Fresh Australia	
Name:	Signature:
Position in company:	Date: