

Application for Registration of Food Business

Section 53 & 83 Food Act 2014

This form is to register a business that will operate under a template 'Food Control Plan' for Food Service or Food Retail, or a National Programme Level 3, 2 or 1.

Before applying for registration you should have confirmed which type of registration your business needs by using the Ministry Primary Industries tool 'My Food Rules?' available on their website www.mpi.govt.nz

To register a Food Control Plan you need to have completed the pages that are relevant to you. You should also have started keeping the food diary. See <http://www.tasman.govt.nz> for details on how to download or purchase a FCP and a Food Diary.

Is this application for a new premises, an existing business, or a new operator taking over a food business?

<input type="checkbox"/> New business:	Date you wish to start trading:
<input type="checkbox"/> New operator taking over a business:	Date you will take over : Existing business name and certificate number:

What type of registration are you applying for?

Food Control Plan <i>(New Food Control Plan application fee \$330.00)</i>	<input type="checkbox"/> Template Food Control Plan
National Programme <i>(New National Programme Level 1/2/3/ application fee \$330.00)</i>	<input type="checkbox"/> National Programme Level 3 <input type="checkbox"/> National Programme Level 2 <input type="checkbox"/> National Programme Level 1

Who is the operator of the food business?

Legal Name of Operator (e.g. registered company, partnership or individuals name):	<input type="checkbox"/> If registered company please attach a copy of the company extract from the New Zealand Companies office (www.companies.govt.nz)
Trading Name (i.e. 'Trading As'):	

NZ Business Number	If you have a New Zealand Business Number (NZBN), provide this. For more information about NZBN's, including how to get one, see https://www.business.govt.nz/companies		
Business Address and Contact Details			
You must provide this information to be registered. However, if the address is a dwelling-house, you may ask that the address is withheld from the public register by ticking the box below.			
Business Location:			
Address of business or base location for mobile vehicles & stalls:	<input type="checkbox"/> This address is a private dwelling-house and I wish it to be withheld from the public register.		
Other business locations:	Any other business locations or storage locations associated with the business:		
Telephone:		Fax:	
Website:			
Email:			
Food stall trading locations:	If your business is a food stall where do you wish to trade:	Mobile vehicle registration number:	If your business is a mobile food van what is the registration number:
Postal Address: Where do you want your certificates and letters sent			
Postal Address	<input type="checkbox"/> This address is a private dwelling-house and I wish it to be withheld from the public register.		
Contact Person Details			
The contact person details entered below will be used for communications about your registration, such as arranging audits. Contact TDC if the details change.			
Name		Position	
Mobile		Other telephone	
Email	By entering an email address you consent to being sent information and notifications electronically, if required.		
Day-to-day manager of food business (if different from contact person)	Name:		
	Position:		

What type of business will you operate?

Business description – Provide a description of the main activities your business will do? E.g. Sell takeaway food, run a restaurant, have a van at the markets, making or growing products to sell to other businesses (wholesale)

What type of food will your business make and/or sell?

Types of Food - List the types of food you will make and or sell. E.g hamburgers, pies, alcohol, sushi, fresh juices, herb & spice mix

Who will be doing your verification (audit)?

<input type="checkbox"/> Tasman District Council	Tasman District Council can only be your verifier (auditor) if you are registering a template Food Control Plan and you will trade only in the Tasman district. Verification Audits will be charged at an hourly rate in addition to the registration fee. Tick here to acknowledge acceptance of TDC as verifier.
<input type="checkbox"/> Private Verification Company	Name of Verification Company: <hr/> You will need a private verifier if your business operates under a National Programme or if you also trade outside of the Tasman district, eg. Nelson market, Isel Park market. You will need to choose your own verifier and obtain a letter from them confirming that they will verify your business. A list of recognised verifiers can be found on the MPI website www.mpi.govt.nz under 'registers and lists'.

What happens next?

Once you have submitted your application:

- Your application will be assessed and an Environmental Health Officer (EHO) may contact you to confirm details. A Registration certificate will then be issued to you. You **cannot start trading** until you have received your Registration certificate.
- A verification by an EHO or your private verifier must be completed within **6 weeks** of your business starting to trade. You will need to contact either Tasman District Council Environmental Health on 03 543 8400 or your verifier to arrange this verification (audit).
- If this verification is not done within the required timeframe your registration may be cancelled and you could be ordered to cease trading.

Attachments

Attach the following or insert digital copies in the pages provided at the end of the form:

- Floor plan of the premises you want to register – you can send a copy of page MGMT 2.2 from your FCP or draw a floor plan of your premises.
- If registered company please attach a copy of the Company Extract from the New Zealand Companies office (www.companies.govt.nz)
- Letter from your verification agency confirming they will verify your business if you are operating under a National Programme or trade outside of the Tasman district.
- Scope of Operations form for your business – you can use the attached or download this form from the MPI website at www.mpi.govt.nz and either print it or email it to us at regulatory.admin@tasman.govt.nz

Applicant Statement

I confirm that:

- 1) I am authorised to make this application as the operator or a person with legal authority to act on behalf of the operator; and
- 2) The information supplied in this application is truthful and accurate to the best of my knowledge and belief; and
- 3) The operator is resident in New Zealand within the meaning of section YD 1 or YD 2 (excluding section YD 2(2)) of the Income Tax Act 2007; and
- 4) The operator of the food business is able to comply with the requirements of the Food Act 2014.

Name		Job Title	
Signature		Date	

Payment details

Payment Options:

Fee for registration of a Food Control Plan:

First Registration of a FCP is \$330

Fee for registration of a National Programme:

First Registration of a NP is \$330.

You can pay in these ways:

- Internet banking to ASB 12-3193-0002048-03 using reference of Food and your business name or current certificate number
- On line via our website <https://www.tasman.govt.nz/do-it-online/payment/>
- By cash or card at any Council Office (credit card payments will incur a fee)

Collection of Information

Collection of Information:

Pursuant to Principle 3 of the Privacy Act 1993, we advise that:

- This information is being collected for the purpose of registering under the Food Act 2014; and
- The recipient of this information, which is the agency that will collect and hold the information, is Tasman District Council, 189 Queen Street, Private Bag 4, Richmond 7050 and
- Some of the information collected will be displayed on a public register; and
- The collection of information is authorised under section 53 & 83 of the Food Act 2014, which ever applies. The provision of this information is necessary in order to process an application for registration under section 53; and
- The supply of this information is voluntary; but
- Failure to provide the requested information is likely to result in a return of this application form to the applicant, and may ultimately result in a refusal to register, in accordance with section 54 and 57 or 84 and 87 of the Food Act 2014.; and
- Under Principles 6 and 7 of the Privacy Act 1993, you have the right of access to, and correction of, any personal information that you have provided.

Collection of Official Information

- All information provided to the Tasman District Council is official information and may be subject to a request made under the Official Information Act 1982. If a request is made under that Act for information you have provided in this application, the Tasman District Council must consider any such request in accordance with its obligations under the Official Information Act 1982 and any other applicable legislation.

Floor plan:

Company Extract from NZ Companies office (if applicable):

Verification Agency letter (if applicable)

SCOPE OF OPERATIONS

CUSTOM FOOD CONTROL PLAN BUSINESSES

What does 'Scope of Operations' mean?

The term 'Scope of Operations' is used to describe the activities of your food business and also includes:

- the sector(s) a food business operates under the Food Act 2014,
- what products a food business makes and/or sells,
- how products are sourced and/or supplied,
- how products are processed, if applicable, and
- how products are sold.

Why do I need to complete a 'Scope of Operations'?

If you are operating a food business you need to tell your local council or Ministry for Primary Industries (MPI) exactly what your business does.

What do I need to do?

Complete this form and submit it with your application for registration to your local council or MPI.



Trading Operations

How do you source and supply your products / services?

Tick all the trading operations that your business is involved in.

Caterer

Provides food, supplies and services for a social occasion or function or within an education or other facility.

Eat-in premises

Examples: Restaurant, café, residential care early childhood education (ECE) centres and kōhanga reo.

Export

Home delivery

Examples: Pizza delivery, meals-on-wheels and grocery delivery.

Import

Either as a registered food importer or through an agent who is a registered importer.

Internet

On-line selling of food products.

Market

Example: Stall at farmers' or other market.

Mobile

Example: Food truck.

On-licence

Eat-in premises that sell alcohol for consumption at the same location.

Retail

Examples: Supermarket, dairy or other premises selling direct to the consumer.

Takeaway

Ready-to-eat meals sold for immediate consumption at another location.

Transport provider

Ambient or temperature-controlled transport.

Wholesale

Premises selling to retailers.

Processes

What processes do you use in your food business?

Acidification

Using acid (low pH) to preserve food products.
Examples: Mayonnaise, pickles and shelf stable condiments.

Fermentation

Using micro-organisms to make or preserve food products. Examples: Kimchee, sourkrout, pickles.

Handling chilled RTE products

Handling chilled ready-to-eat (RTE) products with a shelf-life of more than 5 days. Example: Sliced cooked ham.

Holding at serving temperature

Holding at serving temperature in a pie warmer or bain-marie.

Reheating

Reheating a food that has been previously cooked for immediate consumption. Examples: Reheating a frozen cooked ready-to-eat meal.

Slow or low temperature cooking

Examples: Sous vide, hangi, umu and smoking.

None of the above

None of the above processes are used.

Food Service

Serve/sell food directly to customers to be eaten straight away.

Do you produce food to be served or sold directly to customers?

2

Ready-to-eat meals & snacks

10 Examples: Restaurant meal, catered food, takeaway, sandwiches, pie, filled roll, smoothies, milkshake and fresh juice. If you are doing any of the other foods below, also tick them.

Chinese style roast duck

50

Doner meat

40 Meals or snacks made using doner meat. Examples: Kebab and wrap.

Minimally processed fruits and vegetables

20

Example: Washed apples.

Sushi

30 Sushi rolls and sashimi.

Note: *If all the food you make is served directly to customer you don't need to complete the rest of this form.*

Operations

Tick all the activities your business does, and the products you work with.

Do you:

Sell products that you prepare and / or make?

1	Baked products (without filling or icing)	60	Processed fruits & vegetables
70	Baked products, with filling or icing	30	Processed meat, poultry & seafood products
80	Dairy products		Raw meat, poultry & seafood
40	Eggs	20	Ready-to-eat meals & snacks
10	Infant formula	90	Sauces, soups, dressings & toppings
110	Examples: Infant formula, follow-on formula and infant formula products for special dietary use.	100	Shelf-stable products
	Minimally processed fruits & vegetables	120	Under ambient conditions. Examples: Packet of biscuits, can of tomato soup, jar of mayonnaise.
50	Examples: Washed apple and trimmed beetroot.		

Sell products made by others?

18	Baked products (without filling or icing)	60	Processed fruits & vegetables
70	Baked products, with filling or icing	30	Processed meat, poultry & seafood products
80	Dairy products		Raw meat, poultry & seafood
40	Example: Scooping ice cream.	20	Ready-to-eat meals & snacks
	Eggs	90	Sauces, soups, dressings & toppings
10	Infant formula	100	Shelf-stable products
110	Examples: Infant formula, follow-on formula and infant formula products for special dietary use.	120	Under ambient conditions. Examples: Packet of biscuits, can of tomato soup, jar of mayonnaise.
	Minimally processed fruits & vegetables		
50	Examples: Washed apple and trimmed beetroot.		

Grow and / or pack food?

33	Herbs & spices	40	Mushrooms
20	Fresh herbs & spices, cut or planted.		Mushrooms and fungi.
	Minimally processed fruits & vegetables	30	Nuts & seeds
10	Minimal processing – is limited to rinsing, trimming, shelling, waxing and packing. Excludes sprouts and microgreens.	50	Sprouts & microgreens

Do you:

Transport and distribute or warehouse food?

37

Bulk food

40

Bulk food in a container for transport.

10

Frozen food

Hot food

50

Shelf-stable food

20

Chilled food

30

Provide food to pre-school children?

22

(For immediate consumption by children under 5 years of age in a centre based service setting (for example early childhood education service centres and kōhanga reo).

Infant formula

20

Ready-to-eat meals & snacks

10

Extract and pack honey?

32_010

What do you make?

Tick all the activities your business does, and the products you make (or process).

Do you:

Manufacture / make sugar or related products?

34

Sugar

10 Raw, brown, white and caster sugar.

Sugar products

20 Examples: Syrups (glucose), molasses, golden syrup and treacle.

Manufacture / make confectionery?

23

Chocolate & cocoa products

10 Includes chocolate, carob and compound chocolate products such as individual chocolates, blocks and bars, filled or enrobed products.
Example: Scorched almonds.

Sugar confectionery

20 Examples: Caramels, toffees, hard boiled sweets, gums & jellied sweets, liquorice, fudge, marshmallow, nougat, icing, frosting, chewing gum and sherbet.

Manufacture / make crisps, popcorn, pretzels or similar snack products?

25

Crisps & chips

10 Examples: Potato and reconstituted potato chips, cassava and vegetable chips, rice crisps, corn chips, extruded chips and snacks, pretzels, bagel/ pita chips and crisps.

Snack products

20 Includes: Dried fruit and nut mixes and puffed wheat. Baked, fried and or curried pulses, popped corn and rice. Include examples: Bhujia mixes, rice snacks (nuts/seeds may be a minor component), curried peas, roasted chickpeas,

Manufacture / make shelf stable grain-based products?

28

Baked products (without filling or icing)

10 Shelf-stable. Examples: Savoury biscuits, sweet biscuits, enrobed biscuits, crackers, crispbreads, corn cakes, rice cakes, wafers, shelf-stable wraps, shelf-stable fruit cakes, panforte, panettone, cereal/muesli bars that contain fruit, nuts, seeds etc as minor components.

Baked products, with filling or icing

20 Shelf-stable. Baked products that are filled or iced after baking. Example: Iced cake.

Breakfast cereals

30 Examples: Muesli, cornflakes and extruded brans.

Pasta

40 Shelf-stable pasta.

Manufacture / make water products?

29

(Including ice, iced confectionery, and iced desserts)

Ice

10 Ice for direct consumption or to be used in packing or processing operations (party ice, bulk ice, salt-flaked ice) or water-based product (frozen or to be frozen).

Water-based desserts

20 Water-based chilled desserts or confections.
Example: Jelly.

Do you:

Manufacture / make dried or dehydrated fruit or vegetables?

26

Dried fruit & nut mixes

20 Examples: Peanuts and raisins, mixed fruit and nut combination and scroggin mix.

Processed fruits & vegetables

10 Dried, dehydrated or candied fruits and vegetables. Dried split lentils or pulses. Examples: Fruit chips, crystallised fruit, fruit leather, desiccated coconut and split peas.

Manufacture / make frozen fruit or vegetables?

31_010

Select this section if you are cutting, shelling, dicing, and blanching fruit and / or vegetables and then freezing them.

Manufacture / make shelf stable condiments?

27

Fermented fruit & vegetable products

20 Shelf-stable. Examples: Sauerkraut, kimchee and pickle.

Fermented sauces

50 Shelf-stable. Examples: Soy sauce and black bean sauce.

Nut & seed products

60 Shelf-stable nut & bean-based butters, spreads & pastes. Examples: Peanut butter and sweet bean paste.

Processed fruits & vegetables

10 Shelf-stable. Examples: Jam, fruit puree, relish, pickle, chutney, preserve, marinade, sauce, salsa, hummus, pesto tapenade, tahini, guacamole and mustard.

Sauces, soups, dressings & toppings

40 Shelf-stable. Examples: Mayonnaise, aioli, tartare sauce, hollandaise sauce, béarnaise sauce.

Process nuts, seeds and /or coffee?

24

Coffee bean products

20 Coffee beans whether raw, roasted or ground. Examples: Roasted and ground coffee beans.

Dried fruit & nut mixes

40

Nut & seed products

30 Examples: Nut or seed flour and nut/seed snack bars (where nuts/seeds are the principle component).

Nuts & seeds

10 Mixed nuts or seeds, whether raw, roasted, ground, flavoured or salted excluding raw nuts or seeds of one type only. Examples: Roasted almonds and spiced cashews.

Do you:

Manufacture / make dry mix products?

20

Dried mixes containing animal products

10

Dried soups and stocks, meal bases, sauces and gravies containing meat, poultry or seafood.

Example: Gravy powder.

Dried mixes not containing animal products

20

Dried soups, meal bases, sauces and gravies, baking mixes, beverage mixes, batter mixes, coating and stuffing mixes and dessert mixes. Examples: Bread mix, cakes mix, pancake mix, breadcrumbs, custard powder, flavoured drink powder, sports drink powder, milkshake mix, instant tea and coffee mix, tea bags, chocolate and malt drink powder, coffee substitute powder

Manufacture / make food additives, processing aids, vitamins, minerals, or other nutrients for adding to food?

16

Food additives

10

Examples: Acidity regulators, anti-caking agents, antioxidants, bulking agents, colourings, colour fixatives, emulsifiers, firming agents, flavours and flavour enhancers, foaming agents, gelling agents, glazing agents, humectants, intense sweeteners, preservatives, propellants, raising agents, sequestrants, stabilisers and thickeners.

Processing aids

30

Examples: Isinglass, (clarifying agent), Hydrogen peroxide (bleaching agent). Enzymes of animal origin. Example: Pepsin. Enzymes of plant origin. Example: Actinidin.

Vitamins & minerals

20

Examples: Folic acid, iodine and vitamin C.

Yeast & yeast products

40

Examples: Baker's and brewer's yeast.

Manufacture / make non-alcoholic beverages?

14

Formulated drinks

30

Examples: Energy, sports and electrolyte drinks.

Fruit & vegetable juice

40

Shelf-stable or non-shelf-stable. Examples: Fruit and vegetable juices, juice concentrates, berry juice smoothie drink and chilled juice.

Soft drinks

20

Examples: Cola drinks, soft drinks, mixers, cordials, post mix syrup, ready-to-drinks based on coffee, tea or herbs, kombucha, Water Kefir and traditional brewed ginger beer.

Water

10

Bottled water - still, carbonated, flavoured.

Do you:

Manufacture / make oils or fats for food?

15

Animal fats

30 Examples: Tallow, lard and duck fat.

Margarine & table spreads

20 Fat and oil based products.

Edible oils

10 Vegetable/ Seed/ Fruit/ Nut oils. Examples: Canola, sunflower, rice bran, olive, avocado, coconut, hazelnut oils, also oils infused with flavouring (and may contain the flavouring product e.g. cloves of garlic).

Manufacture / make vinegar, alcoholic beverages or malt extract?

13

Alcoholic beverages - other

40 Products other than beer, wine, fruit & vegetables, wine or spirits. Example: Ready-to-drink.

Spirits & liqueurs

60 Examples: Gin and brandy.

Beer

10 Examples: Stout, light beer, lager, ale, pilsner and draught.

Wine & wine products

30 Grape wine, fruit & vegetable wine, fruit & vegetable wine products.

Malt extract

20

Vinegar

50 Example: Wine vinegar.

Process of herbs or spices?

19

Select this section if you prepare or manufacture spices or herbs or buy bulk herbs or spices and blend and/ or repack them.

Herbs & spices

10 More than minimal processing. Examples: Grinding, blending, repacking, drying or extracting.

Salt

20 Examples: Salt and flavoured salt.

Process grain?

17

Select this section if you mill, malt, roll or roast grains.

Processed cereal & meal products

20 Flours, meals, starches, malted grains, rolled/ flaked grains, heat treated & torrefied grains. Examples: White and wholemeal flours, grits, semolina, polenta, cornflour, rolled oats, flaked rice, bulgur, freekeh and puffed wheat.

Whole grains

10 Whole grains & kibbles. Examples: Pearl barley, groats, kibbled.

Do you:

Make baked products for wholesale?

10

Baked products (without filling or icing)

20

Examples: Muffin, slice, cake and biscuits.

Baked products, with filling or icing

30

Baked products that are filled or iced after baking. Examples: Iced cake, custard square, cream bun, sandwiches and filled roll.

Breads

10

Examples: Bread, bread rolls.

Ready-to-eat meals & snacks

40

Examples: Meat pie, samosa, pizza and quiche.

Manufacture / make food for vulnerable populations?

05

Complete this section if your business manufactures or makes food products specifically for the following people:

- Children under 5
- People over 65
- Pregnant women or
- People with compromised immune systems.

Foods for infants

20

Examples: Puree, rusks, baby cereal, ready to eat baby food, fruit drink and vegetable drink.

Infant formula

10

Examples: Infant formula, follow-on formula and infant formula products for special dietary use.

Formula meals & supplementary foods

30

These are foods for individuals whose dietary management can not be completely achieved without their use. They are intended to be used under medical supervision. Example: Powdered food contained in an individual sachet

Ready-to-eat meals & snacks

40

These prepared meals cover a large array of frozen, chilled or shelf-stable food products. They may require heating or not before consumption. Examples: Frozen heat-and-eat meal, chilled meal or snack, TV dinner or frozen pizza.

Manufacture / make fresh ready-to-eat salads?

06

Fruit & vegetable salads

10

With or without dressing. Examples: Fruit salad, green salad (bagged or binned), coleslaw, salad kit and mixed vegetable salad.

Salads containing grains or animal products

20

Salads containing pasta, bean, rice and other grain based salads. Examples: Quinoa salad, couscous salad. Salads containing meat, poultry, seafood, cheese or eggs. Example: Caesar salad.

Manufacture / make meat, poultry or fish products?

08

Other animal products

30

Examples: Gelatine powder and edible casings.

Raw meat, poultry & seafood

10

Chilled, frozen or shelf-stable poultry, meat.

Processed meat, poultry & seafood products

20

Chilled, frozen or shelf-stable smoked, cooked, marinated, dried and processed products. Examples: Jerky, smoked chicken, cold smoked fish, salami, sausages, fish fingers and processed comminuted meat. May be cooked or raw.

Do you:

Manufacture / make meals and prepared foods?

07

Desserts

20 Frozen, chilled, or shelf-stable desserts. Examples: Shelf-stable steamed pudding, frozen juice-based sorbet or dessert.

Pasta

30 Examples: Fresh pasta and fresh noodles.

Processed fruits & vegetables

40 Frozen or chilled fruit and vegetables (or their products) that have undergone more than sorting, washing and minimal processing.

Ready-to-eat meals & snacks

10 Frozen, chilled, or shelf-stable ready meals, snacks or meal component. Examples: Frozen heat-and-eat meal, chilled meal or snack, TV dinner and frozen pizza.

Manufacture / make / processes egg products?

11

Dried egg products

10 Examples: Dried whole egg, dried egg white (albumen) and dried egg yolk.

Frozen egg products

30 Examples: Frozen egg whites, yolks, pulp and quiche mixes.

Liquid egg products

20 Examples: Pasteurised whole egg pulp, pasteurised egg white and pasteurised egg yolk.

Processed eggs

40 Examples: Boiled, smoked, pickled, salted or preserved eggs. Omelette mix, scrambled egg mix and quiche mix.

Manufacture / make commercially sterilized food products?

03

Dairy products

50 Examples: Ultra-High-Temperature (UHT) milk, cream and custard in tetra pak.

Fruit & vegetable products

40 Examples: Canned corn and canned fruit.

Processed fruits & vegetables

10 Examples: Low acid canned fruit or vegetables, juice in bottles, pasta sauce in jars, UHT soy milk and UHT almond milk.

Processed meat, poultry & seafood products

30 Examples: Canned fish, canned beef and canned chicken.

Sauces, soups, dressings & toppings

20 Shelf stable. Examples: Curry.

Manufacture / make sauces, spreads, dips, soups, broths, gravies or dressings that are not shelf-stable

09

Fermented fruit & vegetable products

20 Chilled or frozen. Examples: Sauerkraut, kimchee and pickle.

Processed fruits & vegetables

10 Chilled or frozen Examples: Fruit puree, jam, relish, pickle, chutney, preserve, marinade, sauce, salsa, hummus, pesto tapenade, tahini, guacamole, mustard and wasabi.

Processed meat, poultry & seafood

30 Products chilled or frozen. Examples: Pâté, fish paste and potted meat.

Sauces, soups, dressings & toppings

40 Chilled or frozen. Examples: Mayonnaise, aioli, tartare sauce, hollandaise sauce, béarnaise sauce, dip, stock, broth, bouillon and gravy.

Do you:

Manufacture / make vegetable proteins or other proteins?

12

Fermented fruit & vegetable products

20 Examples: Tempeh, natto, soy-yoghurt, fermented soy bean curd, tofu cheese, pickled tofu, soy cheese and miso.

Yeast & yeast products

30 Yeast extract. Examples: Brewer's yeast extracts and yeast extract spreads.

10

Non-fermented vegetable protein products

Examples: Tofu, bean curd, soy sausage, lentil patties, hydrolysed vegetable proteins, soy flour, soy protein isolate, soy paste, functional proteins, soy ice-cream, soy frozen desserts. Vegetable-based beverages that are not commercially sterilised. Examples: Soy milk, coconut milk, oat milk, rice milk. Algae and algae derived products. Examples: Spirulina, agar-agar. Gluten and gluten products.

Manufacture / make dairy products?

04

Blended and / or encapsulated dairy products

110 Examples: Colostrum tablets, sports protein powder.

Butter products

90 Examples: Butter, garlic butter.

Cheese

70 Soft and hard cheeses, fresh and ripened cheeses.

Condensed & evaporated milk

40 Example: Sweetened condensed milk.

Cream products

50 Examples: Clotted cream, cultured cream and sour cream.

Dairy desserts

80 Examples: Cheesecake, mousse and custard.

60

Dried dairy products

Milk powder, protein powder and whey powder. Excludes infant formula.

Fermented or renneted dairy products

30

Examples: Yoghurt and cultured buttermilk.

Ice cream

100

Liquid milk

10

In consumer packs.

Raw milk dairy products

20

Any dairy product made using raw milk.

Sauces, soups, dressings & toppings

120