

FSANZ Consultation Paper – Proposal P1044

Plain English Allergen Labelling

27 February 2020

Fonterra Australia & Fonterra Brands New Zealand

Fonterra is a global leader in dairy nutrition – the preferred supplier of dairy ingredients to many of the world's leading food companies. It is also a market leader with its own consumer dairy brands in New Zealand and Australia, Asia, Africa, the Middle East and Latin America. Fonterra is a farmer-owned co-operative and the largest processor of milk in the world. It is one of the world's largest investors in dairy research and innovation drawing on generations of dairy expertise to produce more than two million tonnes of dairy ingredients, value added dairy ingredients, specialty ingredients and consumer products for 140 markets.

In Australia, Fonterra Australia operates 7 manufacturing sites across Victoria and Tasmania and employs around 1,500 people. Fonterra Australia collects around 1.6 billion litres of milk annually from almost 1,100 farmer suppliers and their 300,000 dairy cows. This milk is made into the many Fonterra dairy foods that generations of Australians have grown up with and love, including Perfect Italiano™, Mainland™, Western Star™ and Anchor™. The business also sells dairy ingredients to many of the world's leading food companies and it operates a dedicated sales channel for the foodservice industry, providing a full range of dairy products specifically designed for commercial kitchens.

In New Zealand, Fonterra Brands New Zealand operates 5 manufacturing sites employing approximately 1,300 people and processing approximately 340 million litres of milk annually. Fonterra Brands New Zealand is a market leader in the consumer dairy segment with a portfolio of milk, yoghurt, cheese, butter and spreads. Some of our consumer brands include Anchor™, Fresh n' Fruity™, Kapiti™, Mainland™, Perfect Italiano™ and Primo™.

General Comments

1. Fonterra welcomes the opportunity to comment on *Second Call for Submissions – Proposal P1044 – Plain English Allergen Labelling*.
2. Fonterra supports the intent of the Code variation to enable food-allergic consumers to make informed food choices by ensuring label information is clear and consistent.
3. Fonterra acknowledges that consistency in placement of allergen information on labels is key to enabling easier and faster identification of allergen information on pack. The draft code variation could be amended to deliver this to consumers without the high level of prescription currently being proposed.
4. Fonterra supports the mandatory use of bolding of plain English allergens within the ingredients list and the flexibility in the use of an allergen summary statement in line with complexity of a product. This applies a common-sense approach to allergen labelling of foods, while still providing information to the consumer in a clear and consistent manner that increases the prominence of the allergen information for easy identification by food-allergic consumers.

5. Fonterra supports an approach that reduces the duplication of milk allergens being declared on labels of dairy products while still informing consumers as to allergen presence (Refer point 8 for details).
6. Fonterra is supportive of the recommendations that education and support need to be provided to food-allergic consumers and individuals making food choices for such individuals, and that working with food allergy and intolerance support groups, health professionals, and food industry representative organisations on education strategies is appropriate.
 - a. Where education occurs during the transition period, context needs to be provided to all individuals that during this period some products will comply with the new requirements and others will not. This is to ensure both confusion and risk to food allergic consumers is minimised.
7. Fonterra encourage FSANZ to consider the impact of wider regulatory changes on business. FSANZ currently has several activities on the workplan which would require label updates once code variations are confirmed. For example, the review of regulatory nutrient reference values (P1047) and added sugar labelling, all of which have potential implications on multiple product labels. Fonterra would support an approach for label changes to be managed together where possible in order to reduce the cost of change to business.

Specific Comments on Draft Variation

8. Duplication of use of dairy terms within the ingredients list needs to be considered.
 - a. Many dairy products contain multiple dairy ingredients.
 - b. The current draft would require 'milk' to be listed multiple times within the ingredients list as well as including the statement 'contains milk' in the allergen summary. This results in a large amount of repetition and greatly increases the impact to the product portfolio. Examples demonstrating this point can be viewed in table 1.

Table 1: Current and Proposed Draft Variation Impacts to Dairy Product Examples

Product Type	Current Labelling	Proposed Labelling
Milk	Pasteurised milk , vitamin D.	Pasteurised milk , vitamin D. Contains milk.
Cream	Pasteurised cream (from milk).	Pasteurised cream (from milk). Contains milk.
Yoghurt	Skim milk , dietary fibre (inulin, polydextrose), cream , thickener (1422), gelatine, mineral (calcium), live cultures (including acidophilus and Bifidobacterium (DR10)), vitamins (A, D). Contains milk.	Skim milk , dietary fibre (inulin, polydextrose), cream (milk) , thickener (1422), gelatine, mineral (calcium), live cultures (including acidophilus and Bifidobacterium (DR10)), vitamins (A, D). Contains milk.
Yoghurt	Skim milk, cream, milk solids , thickener (1422,1442), halal gelatine, culture (including acidophilus and bifidus). Contains milk.	Skim milk, cream (milk), milk solids , thickener (1422,1442), halal gelatine, culture (including acidophilus and bifidus). Contains milk.
Fruited Yoghurt	Skim milk , sugar, dietary fibre (inulin, polydextrose), mixed berries (2%) (raspberries (0.7%), blackberries (0.5%), strawberries (0.5%), blueberries (0.3%)), cream , thickener (1422, 1442, 412), gelatine, fruit juice concentrates (lemon, blackcurrant), mineral (calcium), natural flavour, acidity regulators (330, 331), natural colours (120, 163), preservative (202), live cultures (including acidophilus and Bifidobacterium (DR10)), vitamins (A, D). Contains milk.	Skim milk , sugar, dietary fibre (inulin, polydextrose), mixed berries (2%) (raspberries (0.7%), blackberries (0.5%), strawberries (0.5%), blueberries (0.3%)), cream (milk) , thickener (1422, 1442, 412), gelatine, fruit juice concentrates (lemon, blackcurrant), mineral (calcium), natural flavour, acidity regulators (330, 331), natural colours (120, 163), preservative (202), live cultures (including acidophilus and Bifidobacterium (DR10)), vitamins (A, D). Contains milk.

Flavoured Milk	Ultrafiltered Milk, Cream , Sweeteners (968, 960), Dietary Fibre (Oligofructose), Flavour, Stabilisers (460, 452, 466, 407). Contains milk.	Ultrafiltered Milk, Cream (milk) , Sweeteners (968, 960), Dietary Fibre (Oligofructose), Flavour, Stabilisers (460, 452, 466, 407). Contains milk.
Cheese	Pasteurised milk, cream , salt, cultures, enzyme (non-animal rennet). Contains milk.	Pasteurised milk, cream (milk) , salt, cultures, enzyme (non-animal rennet). Contains milk.

- c. Fonterra would suggest that a clause be included to allow for the plain English allergen labelling specified term to be used a minimum of once within the ingredients list except when technical terms are used; which should always have the allergen declared E.g. Sodium caseinate (milk).
- This would allow for products such as yoghurts and flavoured milk which frequently contain more than one dairy ingredient to contain the plain English allergen labelling specified term while still allowing for ingredients such as 'cream' to be bolded.
 - This would support industry by reducing the volume of updates required to labels. While still meeting the intent of the code revision to use plain English language located within the ingredients list.
 - It is understood from the consumer research that use of specified terms is helpful in consumers making an informed decision. This suggested change would not take away from that finding, since the 'milk' allergen is still listed within the ingredients list, bolded to help for easy identification, and any ingredients with ambiguous sources still have the prescribed term attached to them.
 - Further, *"Research suggests repetition of consistent allergen information across different locations on a label aids in identification and comprehension"* while the research is not clear on how much repetition is ideal. If allergen location is prescribed to be bolding within the ingredients list and food allergic consumers are educated on this, then they will know where to look on the label for this information.
 - Conversely, research showed that an *"extensive statement of ingredients were identified in the consumer research as a formatting issue that was a potential barrier to allergen identification in consumers and as a result meant increased time spent examining product labels."* By requiring 'milk' to be listed multiple times within the ingredients list, we potentially add more content to an already extensive list. In these situations, an allergen summary statement would help consumers easily identify allergens present within the product.
- d. Fonterra suggest clarity is provided on if (milk) needs to be included after all ingredients when grouped together after the term 'milk solids'. A pragmatic approach would suggest additional 'milk' allergen statements within a grouped ingredients list of milk solids was not necessary.
9. We believe further consideration is needed regarding the use of the summary statements. There should be flexibility for manufacturers to apply a common-sense approach to their use based on the complexity of the product.
- Research showed that an *"extensive statement of ingredients were identified in the consumer research as a formatting issue that was a potential barrier to allergen identification in consumers and as a result meant increased time spent examining product labels."* Fonterra agree that in these situations it is useful to have a summary statement as allergens can be hard to identify amongst a large list of ingredients. We do believe bolding may help with identification of allergens in such situations, and that inclusion of the allergen summary statement in these situations will enable faster decision making.
 - For two ingredient dairy products, the summary statement is viewed as adding less value to the consumer who could easily identify the allergens within the short ingredients list. Examples to demonstrate this can be seen in Table 2 below. Therefore, an allergen summary statement should be considered optional for such products.
 - For single ingredients which are not required to comply with subsection 2 (1.2.3-6(2)), however we voluntarily choose to include an ingredients lists we consider that these should not require additional allergen summary statements.

Table 2: Current and Proposed Draft Variation Impacts to Simple Dairy Product Examples

Product Type	Current Labelling	Proposed Labelling
Cheese	Milk , Salt, Cultures, Enzyme (Non-Animal Rennet).	Milk , Salt, Cultures, Enzyme (Non-Animal Rennet). Contains milk.
Cream	Pasteurised cream (from milk).	Pasteurised cream (from milk). Contains milk.
Butter	Pasteurised cream , salt. Contains milk.	Pasteurised cream (milk) , salt. Contains milk.

10. Where an allergen summary statement is used, Fonterra do not support mandating the location to 'below'. It is recommended that the below draft code variation be reviewed:

1.2.3-7(3)(a) *appear on the label of the food for sale directly below the Statement of ingredients; and*

1.2.3-7(3)(b) *be distinctly separated from the Statement of ingredients.*

- a. Fonterra would suggest amending 1.2.3-7(3)(a) to "*appear on the label of the food for sale [following/after] the Statement of Ingredients.*" This is because:
 - i. Space on the label may limit having a summary statement directly below the statement of ingredients. (Refer Appendix 1 for product label examples).
 - ii. Provided food-allergic consumers are educated that allergen information is linked to the ingredients list we would not anticipate that there should be a difference in their ability to locate and interpret this information provided it is following or adjacent to the statement of ingredients. For consistency, we would recommend that where a summary statement is required, it should be located following or after the ingredients list.
 1. This provides for allergen summaries to run on the same line after the ingredients list when space is limited.
 - iii. 4.1.2 Location comments in the consultation papers states "*Current voluntary allergen summary statements are often located below the statement of ingredients, with consumers reporting frequently missing them when placed in this location.*" This demonstrates that any placement rules need to be educated to food-allergic consumers, so they don't unnecessarily read the entire statement of ingredients.
- b. Fonterra would suggest removing 1.2.3-7(3)(b) on the basis that:
 - i. Distinctly separated is the ideal situation where label space allows the allergen summary statement to be on its own line. However, on review of our product portfolio it would be challenging for many products to comply with this requirement (Refer Appendix 1 for product label examples). Especially in the case of small packs or those with unusual shapes.
 - ii. Where allergen summary statements are currently used, they often cannot be separated from the ingredients list due to space constraints on the label. Further, allergen summary information is often followed by other required label information when space is in short supply. (Refer Appendix 1 for product examples)
 - iii. If the requirement in 1.2.3-7(3)(a) remains unchanged, it is unclear how the allergen summary statement can be made any further distinctly separated beyond being on a separate line the Statement of ingredients, which would already be mandated by 1.2.3-7(3).

11. With the rise in dairy alternatives and different milk source options for consumers, two situations arise:

- a. The use of dairy terms on plant based products could create confusion with regards to presence (or not) of allergens. Labelling and marketing of plant products with dairy terms, values or comparison health claims imply unique dairy properties or nutritional equivalence of plant-based product with dairy. This can undermine consumers making informed purchasing decisions. From an allergen perspective, this could also give rise to consumer confusion. We support the international food law principles outlined in Codex STAN 206-1999 that protects (and restricts) the use of dairy terms for dairy products (with certain exceptions) in order to avoid consumer confusion and to ensure fair practice in food trade.
- b. 'milk' is the declared allergen, but consumers want more information on source
 - i. The allergen summary statement (when used) could have the option to be able to provide additional information to consumers to clarify the source of allergens in the product for those interested in that information. For example, "Contains cow's milk", "Contains goat's milk".

12. While precautionary labelling is out of scope of this variation. It should be recognised that this labelling does occur voluntarily in market and is best placed after the statement of ingredients or collocated with the allergen summary statement, to keep all information together. This is not provided for in the options outlined by FSANZ.
13. Prescription of specified terms should be considered with a holistic view of the global environment given the reliance on import and export of food internationally. Specifically, when products are labelled to be compliant with multi-markets.
 - a. Draft variation should allow for the use of terms used in overseas jurisdictions.
 - b. Draft variation should allow for the bolding of allergens not approved by FSANZ. To ensure product labels can comply with multi-market requirements.
 - i. As Australia and New Zealand export large volumes of product, often the domestic market does not have enough volume to have its own product with market specific labelling. Therefore, the ability to combine labelling requirements for multiple markets onto a single label is important to provide consumer choice within Australia and New Zealand.
 - ii. Allergens in addition to those listed by FSANZ are required to be labelled in other markets. For example, celery and mustard is required in the EU. It is therefore important that companies are able to label other such allergens in bold and summarise these within summary statements where used.
14. Draft variations should be amended to allow for use of plural as well as singular allergen declarations.
 - a. Consumers often refer to ingredients as both singular or plural, so both options should be acceptable under the draft variation.
 - b. For example, "Contains tree nut" is singular but products could contain multiple types of tree nuts and therefore should be displayed as the plural "contains tree nuts".
 - c. This could be amended in the draft variation by including:
 - i. **Note Table S9-3 mandatory required names may be declared as singular or plural.**
15. Foods for catering are impacted by the prescribed use of specified names.
 - a. Fonterra considers that foods for catering purposes are out of scope of the submission and should not be required to comply with the use of specified names on the label if supporting documentation uses the prescribed name.
 - b. As mandatory allergen declarations are already in place, and the intention of the code variation is to make existing labelling clearer, there is no health and safety risk to current practice in foods provided to caterers.
 - c. Foods for catering are not presented to consumers and therefore fall outside the scope of the purpose of the consultation which relates specifically to consumers:
 - i. *"The purpose of this proposal therefore is to consider variations to the Code to make allergen information clearer and more consistent for consumers particularly through the use of plain English allergen labelling (PEAL)."*
 - d. It is Fonterra's view that these products should be considered more in line with labelling requirements for foods for other sales.
16. Under the draft variation 1.2.3(6)(5), where the allergen relates to the food for sale, the required name must be used.
 - a. Companies often include a statement of ingredients on the label of such products voluntarily in order to provide additional information to consumers in a manner they recognise. For example, "Ingredients: Pasteurised **milk**". It is not clear from the draft variation that if a statement of ingredients is voluntarily included on the label of a product that it should be accompanied by an allergen summary statement. FSANZ are required to clarify requirements in these situations.
 - b. Fonterra would consider an allergen summary statement in such situations doesn't add value to the food allergic consumer the name of the product also calls out the presence of the allergen. Therefore, the code variation should be updated to include voluntary provisions for single ingredient allergenic foods.

17. Fonterra suggest that the heading for column 1 for the new table to be inserted in Schedule 9, S9—3 be amended from “food” to “food and products thereof”. In our view this better captures the importance of terminology used for allergens reflecting the source of allergen.

Specific Questions

1. **What proportion of foods are likely to be affected by the change?**
2. **Is there likely to be a material difference in costs between Options 2 and 3? If yes, why?**
3. **Is there likely to be a material difference in the benefit to consumers between Options 2 and 3?**
4. **Is Option 2 or 3 sufficient for consumers to make quick and reliable assessments of foods?**

Fonterra does not have data to establish the measurable difference in the benefit to consumers between Options 2 and 3 and is unable to comment on the consumer ease of assessment between the two options.

5. **What would be an appropriate duration of time for stock in trade provisions?**

Fonterra supports the proposed 2-year transition period as being in line with most legislative changes but does not support the 1-year stock in trade provision.

The stock in trade provision should not be restricted to 1 year, instead this should reflect the shelf life of the product. That is, product in market after the 2-year transition period must be manufactured before the end of the 2-year transition period. This supports initiatives to minimise food waste and allows for efficient transition of label updates.

There will be a requirement for communication and education during this period as food-allergic consumers and those who purchase on their behalf will experience a period of change. It is important to minimise consumer confusion over differences in market during any transition period.

6. **Do you expect to have any notification, education, permission, purchasing, record keeping, enforcement, publication and documentation, procedural, delay, labelling or any other costs associated with the proposed changes to the Food Standards Code?**

- FSANZ needs to take action with appropriate parties to implement education with food allergic consumers and those who purchase food for them.
- Updates to labels are not just a change to text on the label, there is significant time and resource spent in briefing changes to agency, getting the changes made, reviewed and approved by relevant business stakeholders and management of label stock in the changeover from current to new. In addition to direct label impacts, there are knock on changes to product documentation (Specifications, PIFs etc.) as well as time in updating websites to reflect packaging.
- As a manufacturer Fonterra co-pack product for other companies – while we don't carry the direct costs for updating artwork, the business still carries time impacts from managing the transition and stock levels from old to new artwork and updating of product specifications etc.

7. **Any views in relation to unintended consequences associated with Option 2 or 3?**

- FSANZ currently has several activities on the workplan which would require label updates when changes are implemented. In addition to plain English allergen labelling this includes the review of regulatory nutrient reference values (P1047) and added sugar labelling, all of which have potential implications on multiple product labels. Fonterra would support an approach for label changes to be managed together where possible in order to reduce the cost of change to business.

Appendix 1: Label examples demonstrating how space constraints on the label limits having a summary statement below and distinctly separate from the statement of ingredients.



Mainland Swiss Style Cheese

www.mainland.co.nz **200 g NET**
Peso Net. 200 gr.



Good on you for being a Mainland Hero. By buying Mainland you're helping save the endangered Yellow-eyed penguin.

NUTRITION INFORMATION

SERVINGS PER PACKAGE: 8 SERVING SIZE: 25 g		
AVERAGE QUANTITY PER SERVING	% DAILY INTAKE (PER SERVING)**	AVERAGE QUANTITY PER 100 g
ENERGY 413 kJ (99 Cal)	5%	1650 kJ (395 Cal)
PROTEIN 6.7 g	13%	26.7 g
FAT, TOTAL 7.9 g	11%	31.6 g
– SATURATED 4.8 g	20%	19.0 g
CARBOHYDRATE LESS THAN 1 g	0%	LESS THAN 1 g
– SUGARS LESS THAN 1 g	0%	LESS THAN 1 g
SODIUM 79 mg	3%	315 mg
POTASSIUM 13 mg		51 mg
CALCIUM 220 mg (28% RDI*)		880 mg

*Recommended Dietary Intake. **Percentage daily intakes are based on an average adult diet of 8700kJ as provided by FSANZ. Porcentaje diario (RDI) está calculado en base a una dieta de 8700kJ según FSANZ.
 *Contains 50% Less Salt than Mainland Tasty Cheddar Cheese Block which contains 660mg sodium per 100g.

INGREDIENTS: Milk, Salt, Cultures (Streptococcus thermophilus, Lactobacillus helveticus, Propionibacterium freudenreichii ssp shermanii), Enzyme (Non-Animal Rennet), Natural Preservative (Natamycin), **CONTAINS MILK**, Suitable for Vegetarians, Good Source of Calcium. **INGREDIENTS:** Leite, Sal, Culturas (Streptococcus thermophilus, Lactobacillus helveticus, Propionibacterium freudenreichii ssp shermanii), Enzima (Preserva Non-Animal), Conservante Natural (Natamycin), **CONTÉM DO LACTO**. **INGREDIENTES:** Leche, Sal, Cultivos (Streptococcus thermophilus, Lactobacillus helveticus, Propionibacterium freudenreichii ssp shermanii), Enzima (enzima no animal), Preservante natural (Natamycin), **CONTIENE LECHE**. Fabricado por: Fonterra Brands New Zealand Ltd, 100 Farnham Street, Auckland, New Zealand. **CALL US FREE ON 0800 CHEESE (243 373).**

SPORE Importer: Fonterra Brands (S) P.L., 1 George Street, #28-01, One George Street, S (049145), **HOTLINE 1800-329-7555**, En Perú importado y distribuido por Braedi S.A. Olivos, Av. Michael Faraday 111, 2 Santa Rosa, Are. Lima-Perú. Tel: 511 201 1490, RUC: 20100067910 R/S, A4807315E-WRASA, **Fin Importer:** Panjas Ltd, 83 Virgo Parade, Lausika, Ph: 6661633, En Guatemala: Importado por Suministro de Refrigerados S.A., 8va. Calle 0-32 Zona 9, Edificio Fonsep-Incop (cerca a la 1ra. Guatemala Ciudad, Guatemala Reg., Sanitario, A-52714, The **MAINLAND** and the Dairy for Life logos are trade marks of the Fonterra group of companies. Product of New Zealand. País de Origen: Nueva Zelanda. Keep refrigerated at or below 4°C. Guardar refrigerado a temperatura igual o inferior a 4°C. Mantener refrigerado a 4°C o menos.



Dairy for life



PLEASE DISPOSE
OF RESPONSIBLY



9 414832 365502

PIC 12861-1 72004913

fresh'n
fruity

4.5

low fat yoghurt

100g

EXT DIRECTION

Ingredients: Slim milk, sugar, strawberry (5.5%), cream, thickeners (E442, gelatine, stabiliser, strawberry juice concentrate (E400), emulsifier (E481), including potassium sorbate (E202), natural colour (E122). Contains milk.

Nutrition Information:
Servings per package: 1 Serving Size: 100 g

Avg Quantity per Serving	per 100 g
ENERGY	281 kJ (67 Cal)
PROTEIN	3.9 g
FAT TOTAL	1.4 g
- SATURATED	0.9 g
CARBOHYDRATE	9.6 g
- SUGARS	7.9 g
- LACTOSE*	2.4 g
- SUCROSE	5.5 g
- GALACTOSE	0.0 g
DIETARY FIBRE	LESS THAN 1 g
SODIUM	38 mg
CALCIUM	115 mg (14% of RDI*)

100g

4.5

low fat yoghurt

100g

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- SATURATED	0.9 g
CARBOHYDRATE	9.6 g


Differences in yoghurt pottle orientation result in slight differences in label layout across 6 and 12 packs of yoghurt.

Dairy Blend Spread.

NUTRITION INFORMATION		
SERVINGS PER PACKAGE: 100 SERVING SIZE: 5 g		
	AVERAGE QUANTITY PER SERVING	AVERAGE QUANTITY PER 100 g
ENERGY	131 kJ (32 Cal)	2610 kJ (625 Cal)
PROTEIN	LESS THAN 1 g	LESS THAN 1 g
FAT, TOTAL	3.5 g	70.0 g
- SATURATED	1.3 g	26.7 g
CARBOHYDRATE	0.1 g	1.1 g
- SUGARS	0.1 g	1.1 g
SODIUM	20 mg	400 mg

INGREDIENTS: Cream (42%), canola oil (32%), vegetable oil, milk fat, water, salt, emulsifier (471), colour (annatto, curcumin), acidity regulator (citric acid). Contains Milk. Store Refrigerated at or below 4°C.

Made in New Zealand from local and imported ingredients


 PP
 Please Recycle

INGREDIENTS: SKIM MILK, CREAM, THICKENER (1422), GELATINE, MILK SOLIDS, EMULSIFIER (339), CULTURE. CONTAINS MILK.

Country Goodness Lite Sour Cream has 48% less fat than Anchor Original Sour Cream which contains 22.3g of fat per 100g.

Made in New Zealand

Keep refrigerated at or below 4°C.

Use within 14 days of opening & before the best before date.

**FONTERRA BRANDS (NZ) LTD,
UNA PLACE, TAKANINI,
AUCKLAND, 2112, NEW ZEALAND.**


Special Reserve

NUTRITION INFORMATION		
SERVINGS PER PACKAGE: Approx 6 SERVING SIZE: 20 g		
	AVERAGE QUANTITY PER SERVING	AVERAGE QUANTITY PER 100 g
ENERGY	350 kJ (84 Cal)	1750 kJ (418 Cal)
PROTEIN	3.3 g	16.5 g
FAT, TOTAL	7.8 g	39.1 g
- SATURATED	5.4 g	26.8 g
CARBOHYDRATE	LESS THAN 1 g	1.2 g
- SUGARS	LESS THAN 1 g	LESS THAN 1 g
SODIUM	130 mg	652 mg

**DOUBLE CREAM
CAMEMBERT**

CHEESE WITH A RICHER FLAVOUR AND A VERY CREAMY TEXTURE

INGREDIENTS: Pasteurised Milk, Salt, Cultures, Enzyme (Non-Animal Rennet). **CONTAINS MILK. KEEP REFRIGERATED AT OR BELOW 4°C. BEST SERVED AT ROOM TEMPERATURE.**

Fonterra Brands (New Zealand) Limited,
109 Fanshawe Street, Auckland, New Zealand.
CALL FREE ON 0800 CHEESE (243 373).
Fiji Importer: Punjas Ltd., 63 Vitogo Parade,
Lautoka, Fiji. www.punjas.com.


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Dairy for life

Product of New Zealand

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