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100 Points Self Assessment – Value Added Products

Value added products from primary produce use one or more primary products to make a finished product. The value adder is responsible for, exercises control over and participates in the manufacture of the product ie baked goods, pasta, preserves and oils.

Ingredients	Points	Total
Greater than 50% certified organic South Australian sourced primary produce	80	
Greater than 50% South Australian sourced primary produce	70	
Less than 50% South Australian sourced primary produce	50	
Greater than 50% of ingredients sourced from ASFM stallholders	10	
Quality		
HACCP or other Quality Assurance premises	30	
* Non-Certified, in-house Risk Management Plan	10	
Production		
Artisan/ Skill based product ie. traditional skills	20	
TOTAL		

Essential Requirements:

You must score 100 points minimum to be eligible to apply to be a stallholder at the Adelaide Showground Farmers Market.

Applicable accreditation (meat processing, transportation etc) for your relevant industry, health safety and hygiene is required.

* Non-Certified, in-house Risk Management: A copy of a Risk Management plan is to be supplied to ASFM including regular process and hygiene checks, refrigeration equipment, transportation, contamination, systems and procedures and reviews etc.