



Product Specification

PRODUCT DETAILS			
PRODUCT NAME	PRAWN GYOZA		
PRODUCT BRAND	KB	SAMPLE REFERENCE No.	N/A
MANUFACTURER / PACKER	KBTH10	SITE ADDRESS	Packed for: Worldwide Importers Pty Ltd Suite 5.05, 55 Miller Street Pyrmont NSW 2009 Australia
SUPPLIER ITEM CODE	1010100122 (12050, 22390)	CUSTOMER ITEM CODE	N/A
BARCODE INNER	9315822001489		
BARCODE MASTER CARTON	19315822001486		
PRODUCT DESCRIPTION	Prawn and vegetable filled dumpling, frozen.		
COUNTRY OF ORIGIN	THAILAND		
COUNTRY OF ORIGIN STATEMENT	MADE IN THAILAND New country of origin declared		
MARKETING STATEMENT	No artificial colours or flavours or preservatives. No added MSG		
INGREDIENTS INTERNATIONALLY PROCURED (%)	NIL		

SUPPLIER INFORMATION					
<input checked="" type="checkbox"/> BRC	<input type="checkbox"/> SQF	<input type="checkbox"/> AQIS	<input type="checkbox"/> ASC	<input checked="" type="checkbox"/> Other (IFS)	
<input checked="" type="checkbox"/> HACCP	<input type="checkbox"/> MSC	<input type="checkbox"/> Coles	<input type="checkbox"/> WQA		
<input checked="" type="checkbox"/> Approved Supplier Questionnaire					
<input checked="" type="checkbox"/> Ethical Sourcing Questionnaire					
<input checked="" type="checkbox"/> Ethical Sourcing Audit					

PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / VOLUME	8x1kg = 8kg / ctn	PACKAGING TYPE	Pre-Printed cardboard carton KS170/3CA125/KA125,BC Flute
		PRODUCT LABELS	Product name, Country of Origin, Weight, Barcode, Address, Production Date, Best Before date, Lot number, Factory number, Storage instruction.
		DIMENSIONS(mm) - H x W x L (request die lines)	ID:334x233x347 mm. OD:358x245x359 mm.
		TARE WEIGHT	580g
		Gross Weight (Carton)	9 kg
PACKAGING : INNER PACK			
PACK SIZE / WEIGHT / COUNT	1kg	PACKAGING TYPE	Printed plastic resealable gusset bag
		PRODUCT LABELS	Product name, Country of Origin, Weight, Barcode, Address, Best Before date, Lot number, Factory number, Ingredients, NIP, Storage instruction.
		DIMENSIONS(mm) - H x W x L (request die lines)	320 x 241mm with 100mm gusset
		TARE WEIGHT	24g
PACKAGING INFORMATION			
METAL DETECTORS	Fe 1.2mm Non-Fe 1.5mm SUS 2.0mm	Label Format	Pre-printed packaging



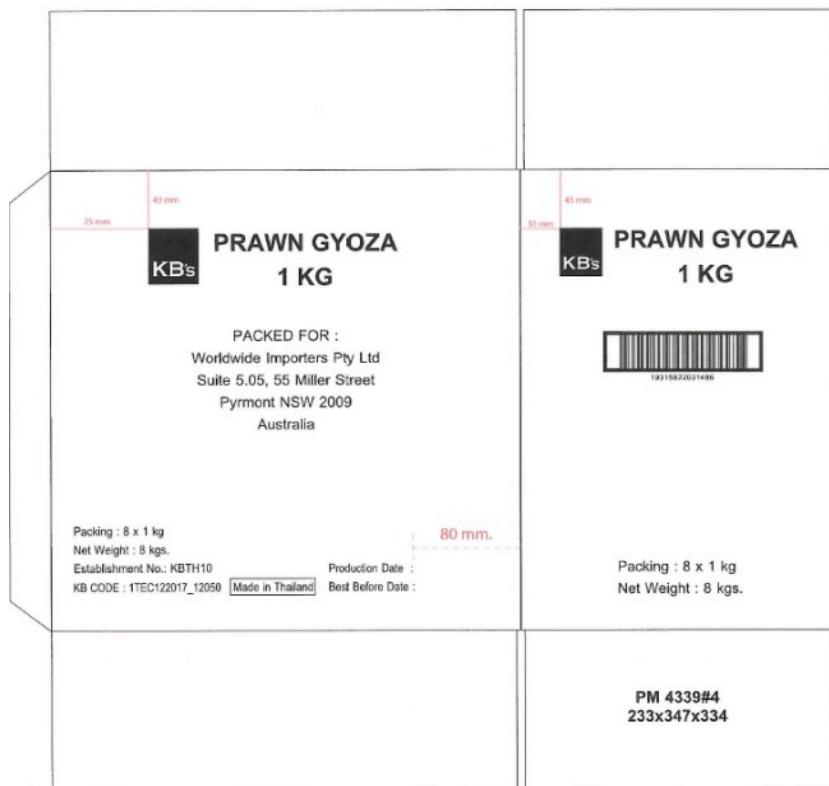
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PACKAGING PICTURES

Inner packaging



Outer Packaging



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SUSTAINABILITY INFORMATION	
FISH / SEAFOOD SPECIES IN PRODUCT	Prawn
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	<i>Litopenaeus vannamei</i>
PICTURE/S OF SPECIES	
AQUACULTURE / WILD CAUGHT	AQUACULTURE
STATE or REGION LANDED / FARMED	Thailand
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	Various Farms
GEAR TYPE	Net
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	Department Of Fisheries (DOF) Thailand
SUSTAINABLE?	Yet to be assessed



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FINISHED PRODUCT COMPOSITION

Please note a full breakdown of compound ingredients is to be qualified this is to include all allergens, additives, etc. that are present e.g. Beef Booster (Wheat Flour, Soy Lecithin (322), Emulsifiers (471. Colours (160a, 150c) Salt, Flavour Enhancers (631))

PRODUCT FORMULATION INGREDIENT	QUANTITY	COUNTRY OF ORIGIN
Filling:	60.00%	
Prawn (<i>Litopenaeus vannamei</i>)		Thailand
Salt		Thailand
Mineral Salts (500, 331)		Thailand
White Cabbage		Thailand
Chives		Thailand
Soybean Oil		USA, Brazil
Spring Onion		Thailand
Sesame Oil		Thailand
Thickener From Tapioca (1442)		Thailand
Wheat Flour		USA, Canada, Australia
Ginger		Thailand
Onion		Thailand
Soy Sauce:		Singapore
- Water		Singapore
- Soybean		USA/Canada
- Wheat		USA/Canada
- Salt		Australia
Sugar		Thailand
Garlic		Thailand
Salt		Thailand
Vegetable Extract Powder:		Thailand
- Onion Powder		USA
- Salt 23%		Thailand
- Cabbage Powder		Thailand
- Spring Onion Powder		Thailand
- Maltodextrin		Thailand
- Carrot Powder		Thailand
White Pepper Powder		Thailand
Dough:	40.00%	
Gyoza Mix Flour		Thailand
- Wheat Flour		USA, Canada, Australia
- Tapioca Starch		Thailand
- Modified Tapioca Starch (1420)		Thailand
Water		Thailand
Palm Oil		Thailand
Total	100	



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Does this product contain Palm or Palm based derivatives? If so, please list, including %	Yes – 1.90%, RSPO Palm Oil supplier Certificate
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CHARACTERISING INGREDIENTS

Please list characterising ingredients in finished Producti.e. An ingredient mentioned in the name of the food is the characterising ingredient and proportion (%) should be declared.

Finished Product is the product that emerges at the end of a manufacturing process

CHARACTERISING INGREDIENTS	QUANTITY (g)	PERCENTAGE (%)
Prawn (<i>Litopenaeus vannamei</i>)		Not Below 22% outgoing (finished good)

RAW MATERIAL

Prawn and vegetable filled dumpling, frozen.

PRODUCT PROCESSING PROCEDURE(S) *include euthanizing method*

Step	Process	Detail		
		NO	Step	Detail
1	Raw Material (Shrimp)	1	H/O Vannamei Shrimp	
		2	Washing	
		3	Deheading, Peeling, Deveining	
		4	Washing	
		5	Soaking	
		6	Washing	
		7	Draning	
		8	Cutting	
		9	Weighing	
2	Vegetable Preparing	Peeling & Trimming → Washing With Water 3 Times → Cutting/Chopping → Blanching → Centrifuge → Weighing		
3	Fried Garlic Preparing			
4	Gyoza Skin Preparing			
5	Mixing (Filling)			
6	Forming (By Machine)			
7	Steaming			
8	Pan-Frying			
9	Freezing			
10	Weighing			
11	Packing 1 And Seal			
12	Metal Detector			
13	X-Ray			
14	Packing 2			
15	Storage			
16	Shipping			

COOKING PROCESS

Please list any cooking time and temperature(s) to ensure that this product complies with the Food Standards Code

COOKING TIME(S) (seconds/minutes)	4-5 minutes at 96-100°C (steaming)	PRODUCT CORE COOKING TEMPERATURE (°C)	Core Temp ≥ 76°C
FINISHED PRODUCT			

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Prawn and vegetable filled dumpling, frozen.

Finished product weight: Pack must weigh 1 kg minimum

% Prawn: Not Below 22% outgoing (finished good)

PRODUCT PICTURES		
Finished Product Frozen	Acceptable Filling	Cooked Finished Product
		
Unacceptable – broken with exposed filling	<p>1 --- accepted target 2 --- accepted need improvement - slightly burnt 3 --- unaccepted too burnt</p>  	

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON PACK <small>(Ingredients declaration is to be completed on the finished product)</small>	<p>Filling (60%) [(Vannnamei prawn) (45%) (<i>Litopenaeus vannamei</i>), Salt, Mineral Salts (500, 331), White Cabbage, Chives, Soybean Oil, Spring Onion, Sesame Oil, Thickener (1442), Wheat Flour, Ginger, Onion, Soy Sauce, Sugar, Garlic, Salt, Vegetable Extract Powder, White Pepper], Dough (Wheat Flour, Tapioca Starch, Water, Palm Oil, Salt).</p> <p>This product contains certified sustainable palm oil.</p>
CHARACTERISING INGREDIENTS <small>What are the key characterising ingredients (%)? (Characterising ingredients are to be calculated on finished saleable product)</small>	% Prawn: Not Below 22% outgoing (finished good)
GENETICALLY MODIFIED PRODUCTS (GMO) <small>Is this product required to identify any issues related to Gene Technology in accordance FSANZ Food Standards Code Standard 1.5.2?</small>	NO
Does the product contain any irradiated ingredients?	NO
MANDATORY AND ADVISORY WARNING STATEMENTS <small>Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?</small>	<p>Allergen advice: Contains Crustacea, Wheat (Gluten), Soy and Sesame. May contain:</p>
DATE CODING / TRACEABILITY e.g. (BATCH CODING, DATE, Lot No.)	<p>Production Date: DD/MM/YYYY Best Before Date: DD/MM/YYYY Factory Reference: KBTH10</p>



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	KB Code: 1TEC122017_12050
NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed?	N/A
OTHER WARNING STATEMENTS	Although all care has been taken to remove shell, some may remain. For Human Consumption Only. Not to be used as bait or as feed for aquatic animals.

MANDATORY DECLARATION OF CERTAIN SUBSTANCE				
FOOD (present as an ingredient, additive or processing aid)	Present in the product (Y/N)	Specify name and type of derivative/s	Specify % derivative in the finished product	Specify % total protein in allergen derivative
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt)	Yes	Wheat Flour	24.74%	%
Crustacea	Yes	Prawn (<i>Litopenaeus vannamei</i>)	27.83%	%
Egg	No		%	%
Fish	No		%	%
Milk	No		%	%
Peanuts	No		%	%
Soybeans	Yes	Soy Sauce	0.21%	%
Sulphites	No		%	%
Tree Nuts and products	No		%	%
Sesame seeds	Yes	Sesame Oil	1.51%	%

COLOURS and FLAVOURS				
Please detail whether the added colours and flavours are Natural, Nature Identical or Artificial. Please list each additive in the appropriate section.				
	NATURAL	NATURE IDENTICAL	ARTIFICIAL	
COLOURS	N/A	N/A	N/A	
FLAVOURS	N/A	N/A	N/A	

ALLERGEN CROSS CONTACT: Refer to VITAL procedure and decision tree http://www.allergenbureau.net/allergen-guide/				
FOOD	Present on the same line (Y/N)	Present in the same factory (Y/N)	Specify name and type of derivative/s	Estimate total protein from allergenic derivative in mg/kg (ppm)(Using Vital Procedure)
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt)	Yes	Yes	Wheat (Gluten)	
Crustacea	Yes	Yes	Shrimp / Squid	
Egg	No	Yes	White Egg Powder	
Fish	Yes	Yes	Tilapia	
Milk	No	Yes	Skim Milk Powder	
Peanuts	No	No		
Soybeans	Yes	Yes	Soy Sauce	
Sulphites	No	Yes	Sulphites	
Tree Nuts and products	No	No		



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Sesame seeds	Yes	Yes	Sesame Oil	
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NUTRITION INFORMATION :					
Please confirm if the NIP information provided below is based on theoretical calculation or external test report?		Analytical: SGS Testing Lab, Test Date: 07/01/2015			
Servings per pack: Approx. 40 Serving Size: 25g		AVG. QUANTITY PER SERVE, 25g		AVG. QUANTITY PER 100g	
ENERGY	kJ	203 (48 kcal)		813 (195 kcal)	
PROTEIN	g	1.8		7.4	
FAT	TOTAL g	1.7		6.7	
	SATURATED g	0.4		1.5	
CARBOHYDRATE	g	6.4		25.7	
	SUGARS g	0.8		3.1	
SODIUM	mg	106		426	
Insert any other nutrient to be declared where applicable		All Nutritional Claims must be substantiated by nutritional data (e.g. Low Cholesterol Product)			

PRODUCT HANDLING REQUIREMENTS	
TEMPERATURE REQUIREMENTS	Keep Frozen. Store at or below - 18°C.
BEST BEFORE DATE	24 months from production date Production Date: DD/MM/YYYY Best Before Date: DD/MM/YYYY Factory Reference: KBTH10 KB Code: 1TEC122017_12050
SECONDARY SHELF LIFE	Once thawed consume within 48 hours. Store at or below -18°C.
INSTORE MINIMUM SHELF LIFE	N/A
STORAGE & HANDLING REQUIREMENTS	Keep Frozen. Store at or below - 18°C.
DIRECTIONS FOR USE e.g. To appear on label, dilution, cooking, recipes, etc.	COOKING INSTRUCTIONS: COOK FROM FROZEN Pan Fry: Preheat 2 tablespoons of oil in a pan. Sauté frozen Gyoza on a medium heat for 2 minutes or until skin is lightly brown. Reduce heat to medium / low, add 5-6 tablespoons of water to pan and cover with a lid. Steam Gyoza until no more water is visible. Serve hot with soy sauce, black vinegar or sweet chilli sauce. Steaming: Place frozen Gyoza in a steamer. Steam for approximately 6-7 minutes or until Gyoza is fully cooked. Serve hot with soy sauce, black vinegar or sweet chilli sauce. Microwave: Place frozen Gyoza in a microwaveable bowl. Pour 6-8 tablespoons of water on the Gyoza. Cover with a microwaveable lid. Heat on medium / high power for 2-4 minutes or until fully cooked. Serve hot with soy sauce, black vinegar or sweet chilli sauce. Cooking temperatures are provided as a guide. Cooking equipment may give varied results.

Author: S. Topatig	Product Code: 12050	Issue Date: 23.01.2018	Issue #: 05
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QUALITY CRITERIA	
Physical Shape	Typical of a Gyoza
Appearance	Well formed, no filling exposure: filling with visible prawn and vegetables
Dimensions	Various
Weight	25g approximately each Gyoza
Flavour	Balanced prawn, vegetable and spices flavour
Colour	Typical of a Gyoza
Aroma	Balanced prawn, sesame and pepper notes
Texture	Pastry sheet crispy but not hard, filling firm and moist but not mushy
Defects	No foreign objects

ANALYTICAL CRITERIA			
(Products must be fully defined from a safety, quality and regulatory perspective) Methods will be based on FSANZ standard unless otherwise stipulated by the customer.			
CHEMICAL (e.g. pH, Moisture)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:
Lead	Less than 0.5 mg/kg	1	In-house method SOP No. LBCH-13532 based on AOAC (2016) 999.10 and AOAC official method 2011.14 ICP-MS
Mercury	Less than 0.5 mg/kg	1	In-house method SOP No. LBCH-08480 in connection with USEPA. January 1998. Method 7473 and ASTM D 6722 (2006)
Cadmium	Less than 0.5 mg/kg	1	In-house method SOP No. LBCH-13532 based on AOAC (2016) 999.10 and AOAC official method 2011.14 ICP-MS,
MICROBIOLOGICAL (Quality and Food Safety Parameters)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:
Standard Plate Count	Less than 100,000 cfu/g	1	AOAC (990.12) Petri film (3M)
Escherichia coli	Less than 3 MPN/g	1	AOAC (998.08) Petri film (3M)
S. aureus	Less than 100 MPN/g.	1	BAM Jan 2001, Chapter 12
Salmonella	Not detected in 25g	1	AOAC (2016.01) Molecular Detection System (MDS)
Listeria monocytogenes	Not detected in 25g	1	AOAC (2016.08) Molecular Detection System (MDS)
Vibrio Cholerae	Not detected in 25g	1	BAM May 2004, Chapter 9
Vibrio parahaemolyticus	Less than 100 MPN/g.	1	BAM May 2004, Chapter 9
PHYSICAL (e.g. Foreign objects)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:
Foreign Objects	Product must be free from foreign objects	All Products	Metal Detection, Processing Finished Product Quality Check SOP

Information contained in this Specification complies with Australian Standards for Food Safety, in accordance with FSANZ Food Standards Code, and Australian trade measurement laws, in accordance with the National Measurement Act and National Trade Measurement Regulations.



Product Specification

DOCUMENT CONTROL			
COMPLETED BY SUPPLIER:		POSITION:	
SUPPLIER SIGN-OFF:		DATE SIGNED:	

DOCUMENT CHECKED BY:	Simon Topatig	CONTACT PHONE OFFICE :	+61-3-9591 5719
POSITION:	Technical Innovation Manager	CONTACT EMAIL:	simont@kailisbros.com.au
CONTACT PHONE (M)	+61-(0)-407 549 324	DATE :	
KB SIGN-OFF:		DATE SIGNED:	

DOCUMENT CHECKED BY:		CONTACT PHONE OFFICE :	
POSITION:		CONTACT EMAIL:	
CONTACT PHONE (M)		DATE :	
VERSION NO.		ISSUE DATE:	
Superseded:			
AMENDMENT:			