



# Product Specification

PRODUCT DETAILS			
PRODUCT NAME	CRUNCHY BATTERED SOUTHERN BLUE WHITING FILLETS 70G		
PRODUCT BRAND	KB		
MANUFACTURER / PACKER	KBCH9	SITE ADDRESS	Imported By: Worldwide Importers Pty Ltd, 125 St Georges Tce, Perth, WA, 6000.
SUPPLIER ITEM CODE	1010201435 21772 (70g)	CUSTOMER ITEM CODE	N/A
BARCODE INNER	9315822011617 70g		
BARCODE MASTER CARTON	19315822011614 70g		
PRODUCT DESCRIPTION	CRUNCHY BATTERED SOUTHERN BLUE WHITING FILLETS		
COUNTRY OF ORIGIN	CHINA		
COUNTRY OF ORIGIN STATEMENT	Processed in China with fish from imported ingredients		
MARKETING STATEMENT	MSC certified.		
INGREDIENTS INTERNATIONALLY PROCURED (%)	NA		

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

PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / VOLUME	Box Size 5*1kg	PACKAGING TYPE	Carton
		PRODUCT LABELS	Box
		DIMENSIONS (mm) - H x W x L (request die lines)	260*260*215
		TARE WEIGHT	300g
Gross Weight (Carton)	5.6kg		
PACKAGING : INNER PACK			
PACK SIZE / WEIGHT / COUNT	1Kg bag	PACKAGING TYPE	Printed block bottom bag
		PRODUCT LABELS	KB
		DIMENSIONS (mm) - H x W x L (request die lines)	290*210*90
		TARE WEIGHT	11g
PACKAGING INFORMATION			
METAL DETECTORS	Yes, Fe 2.0mm, SuS 3.0mm, Non Fe 3.0mm	Label Format	

PACKAGING PICTURES	
70g Crunchy Battered Whiting Fillets	

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## SUSTAINABILITY INFORMATION

FISH / SEAFOOD SPECIES IN PRODUCT	Southern Blue Whiting
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	<i>Micromesistius australis</i>
PICTURE/S OF SPECIES	
AQUACULTURE / WILD CAUGHT	WILD CAUGHT
STATE or REGION LANDED / FARMED	NEW ZEALAND
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	Confidential
GEAR TYPE	net
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	NEW ZEALAND FISHERIES
SUSTAINABLE?	Marine Stewardship Council (MSC) Certified.

## 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
<b>White fish (60%)</b>	<b>60</b>	
[Southern blue whiting ( <i>Micromesistius australis</i> ) ]		NZ
<b>Fish marinade (TM150109-1)</b>		
Sugar		Thailand
Spices & spice extract		Thailand, India, China
Salt		Thailand
Rice flour		Thailand
Flavour enhancer (621)		Thailand
Food acid (330)		China
<b>BATTER MIX</b>	<b>30</b>	Thailand
<b>Batter/Breader ( KTB150270):</b>		
Wheat flour		USA, Australia, Canada
Tapioca starch		Thailand
Spices & spices extract		USA, India, Thailand, India
Sugar		Thailand
Raising agents ([341i], [450i], [500ii])		Thailand
Salt		Thailand
Modified tapioca starch (1442)		Thailand
Yeast extract		China



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## CHARACTERISING INGREDIENTS

**Please list characterising ingredients in finished Product** i.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 (%)
White fish (60%) [Southern blue whiting ( <i>Micromesistius australis</i> ) ]		60
BATTER MIX		30

## RAW MATERIAL

## Southern Blue Whiting, pre-dust and batter mixes.

**PRODUCT PROCESSING PROCEDURE(S) *include euthanizing method***

## 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)	5min	PRODUCT CORE COOKING TEMPERATURE (°C)	170°C
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## FINISHED PRODUCT

## PRODUCT PICTURES



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PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON PACK <small>(Ingredients declaration is to be completed on the finished product)</small>	White Fish (60%) [Southern blue whiting (58%) ( <i>Micromesistius australis</i> )], Marinade [Sugar, Spices & Spice Extract (Celery, Garlic, Onion, Pepper), Salt, Rice Flour, Yeast Extract, Natural Flavouring, Food Acid (330)]], Batter Mix (30%) [Wheat flour, Tapioca Starch, Thickener (1420, 1442), Wheat Starch, Sugar, Salt, Spices and Spices Extract (Onion, Garlic, Pepper), Calcium carbonate, Raising Agent [(341i), (450i), (500ii)], Yeast, Yeast extract, Acidity Regulator (330)], Soybean Oil
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)? <small>(Characterising ingredients are to be calculated on finished saleable product)</small>	Southern blue whiting (58%) Batter Mix (30%)
GENETICALLY MODIFIED PRODUCTS (GMO) Is this product required to identify any issues related to Gene Technology in accordance FSANZ Food Standards Code Standard 1.5.2?	NO
Does the product contain any irradiated ingredients?	NO
MANDATORY AND ADVISORY WARNING STATEMENTS Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	Allergen advice: Contains Fish, Wheat (Gluten) and Soy, may contains Crustacean ,
DATE CODING / TRACEABILITY e.g. (BATCH CODING, DATE, Lot No.)	Production Date: DD/MM/YYYY Best Before Date: DD/MM/YYYY Factory Reference: KBCH9 Factory Code: Destination Australia
NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed?	na
OTHER WARNING STATEMENTS	Although all care has been taken to remove bones some small bones 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 Gluten	22%	%
Crustacea	No		%	%
Egg	No		%	%



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Fish	Yes	Southern blue whiting	58%	%
Milk	No	Na	%	%
Peanuts	No	Na	%	%
Soybeans	Yes	Soybean Oil	10%	%
Sulphites	No	Na	%	%
Tree Nuts and products	No	Na	%	%
Sesame seeds	No	Na	%	%

## 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	-	-	-
FLAVOURS	-	-	

## 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.	
Crustacea	Yes	Yes	Vannamei prawns	
Egg	No	Yes		
Fish	Yes	Yes	Variety (SBW, Hoki, Pollock)	
Milk	No	No		
Peanuts	No	No		
Soybeans	Yes	Yes	Soybean Oil, Soybean powder.	
Sulphites	No	No		
Tree Nuts and products	No	No		
Sesame seeds	No	No		

Servings per package: 14 Serving Size: 70g		AVE. QUANTITY PER SERVE, 70 g	AVE. QUANTITY PER 100g
ENERGY	kJ	648	925
PROTEIN	g	7.5	10.7
FAT	TOTAL g	7.8	11.2
	SATURATED g	1.4	2
CARBOHYDRATE	g	13.3	19
	SUGARS g	2.7	3.8
SODIUM	mg	384	549

Report DTS 2073983

PRODUCT HANDLING REQUIREMENTS	
TEMPERATURE REQUIREMENTS	Keep Frozen. Store at or below minus 18°C.
BEST BEFORE DATE	18 Months from Production Date
SECONDARY SHELF LIFE	Cook from Frozen.



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INSTORE MINIMUM SHELF LIFE	
STORAGE & HANDLING REQUIREMENTS	Keep Frozen. Store at or below minus 18°C.
DIRECTIONS FOR USE e.g. To appear on label, dilution, cooking, recipes, etc.	<b>Deep fry.</b> Preheat vegetable oil to 170°C. Fry frozen product for approximately 5 minutes or until fully cooked.

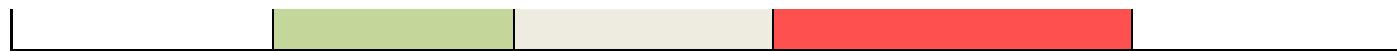
QUALITY CRITERIA	
Physical Shape	Batter fillets
Appearance	Batter fillets
Dimensions	Natural fish fillet shape
Weight	70g (60g/pcs to 80g/pcs)
Flavour	Nice Batter flavour
Colour	Yellow
Aroma	no foreign smell
Texture	Crunchy batter with nice fish flesh
Defects	Off and rancid flavour, chemical taste, batter falling apart...

Micro				
Test	Target (GREEN)	Report (AMBER)	Reject (RED)	Frequency
Coagulase positive staphylococci	<100 cfu/g	≥100 cfu/g	Frozen >100 cfu/g Fresh >1000 cfu/g	3 monthly
Escherichia coli	<10 cfu/g	≥10 cfu/g	Frozen >10 cfu/g Fresh >100 cfu/g	3 monthly
Enterobacteriaceae	<100 cfu/g	≥1000 cfu/g	≥1,000 cfu/g + Sensory	Annually (EOL)
Standard plate count	<1000,000 cfu/g	≥1000,000 cfu/g	Frozen ≥1,000,000 cfu/g + Sensory Fresh ≥10,000,000 cfu/g + Sensory	Annually (EOL)

Chemical				
Test	Target (GREEN)	Report (AMBER)	Reject (RED)	Frequency
Arsenic (inorganic)	≤2 mg/kg	—	>2 mg/kg	Annually
Lead	≤0.5 mg/kg	—	>0.5 mg/kg	Annually
Other fish and fish products	Mean level of 5 samples ≤0.5 mg/kg	Mean level of 5 samples >0.5 mg/kg	Any sample >1.5 mg/kg	Annually
Mercury				
Polychlorinated biphenyls (total)	≤0.5 mg/kg	—	>0.5 mg/kg	Annually



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## DOCUMENT CONTROL

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

DOCUMENT CHECKED BY:	Jonathan Martinetto	CONTACT PHONE OFFICE :	0395915740
POSITION:	Technical coordinator	CONTACT EMAIL:	jonathanm@kailisbros.com.au
CONTACT PHONE (M)	0447 196 899	DATE :	6/02/2017
KB SIGN-OFF:		DATE SIGNED:	7/12/2017

DOCUMENT CHECKED BY:	Simon Topatig	CONTACT PHONE OFFICE :	0395915719
POSITION:	Technical Manager	CONTACT EMAIL:	SimonT@kailisbros.com.au
CONTACT PHONE (M)		DATE :	7/12/2017
VERSION NO.		ISSUE DATE:	2
AMENDMENT: Clean			