



Product Specification

| PRODUCT DETAILS | | | |
|--|--|----------------------|-----|
| PRODUCT NAME | Barramundi portion centre cut | | |
| PRODUCT BRAND | KB | SAMPLE REFERENCE No. | N/A |
| MANUFACTURER / PACKER | KBVN39 | SITE ADDRESS | |
| SUPPLIER ITEM CODE | 1010202022 (25902) | CUSTOMER ITEM CODE | |
| BARCODE INNER | | | |
| BARCODE MASTER CARTON | 19315822017128 | | |
| PRODUCT DESCRIPTION | Farmed Barramundi portion centre cut skin ON Boneless Size: 190-210 grams/portion Scaled, Belly flap trimmed, 2 scores on each portion, Chemical free No gap or breaking up on flesh Packed IVP in 5KG bulk box, 100% net weight, protective glazing | | |
| COUNTRY OF ORIGIN | Vietnam | | |
| COUNTRY OF ORIGIN STATEMENT | Vietnam | | |
| MARKETING STATEMENT | | | |
| INGREDIENTS INTERNATIONALLY PROCURED (%) | 100% BARRAMUNDI | | |

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

| PACKAGING : OUTER CARTON | | | |
|-----------------------------|-------------|--|-----------------|
| PACK SIZE / WEIGHT / VOLUME | 5 KG/CARTON | PACKAGING TYPE | BULK 5KG/CTN |
| | | PRODUCT LABELS | |
| | | DIMENSIONS (mm) - H x W x L (request die lines) | 380 x 280 x 140 |
| | | TARE WEIGHT | 500GR |
| | | Gross Weight (Carton) | |

| PACKAGING : INNER PACK | | | |
|----------------------------|--------------|--|-------------------|
| PACK SIZE / WEIGHT / COUNT | 190-210gr/pc | PACKAGING TYPE | IVP, 5KG/BULK/CTN |
| | | PRODUCT LABELS | |
| | | DIMENSIONS (mm) - H x W x L (request die lines) | |
| | | TARE WEIGHT | |

| PACKAGING INFORMATION | | | |
|-----------------------|-----|--------------|--|
| METAL DETECTORS | YES | Label Format | |

| PACKAGING PICTURES | | | |
|--------------------|--|-----------------|--|
| Outer Carton | | Inner packaging | |



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| SUSTAINABILITY INFORMATION | |
|---|------------------|
| FISH / SEAFOOD SPECIES IN PRODUCT | Barramundi |
| SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD | Lates Calcarifer |
| PICTURE/S OF SPECIES | |
| AQUACULTURE / WILD CAUGHT | AQUACULTURE |
| STATE or REGION LANDED / FARMED | BEN TRE |
| FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED) | |
| GEAR TYPE | |
| MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED | |
| SUSTAINABLE? | YES |

| FINISHED PRODUCT COMPOSITION | | |
|---|----------|-------------------|
| <i>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) ...)</i> | | |
| PRODUCT FORMULATION INGREDIENT | QUANTITY | COUNTRY OF ORIGIN |
| Barramundi | 100% | Vietnam |
| | | |
| | | |
| | | |
| Does this product contain Palm or Palm based derivatives? If so, please list, including % | No | |

| CHARACTERISING INGREDIENTS | | | |
|---|---------------|-------------|----------|
| <i>Please list characterising ingredients in finished Product i.e. An ingredient mentioned in the name of the food is the</i> | | | |
| Author: | Product Code: | Issue Date: | Issue #: |

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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 (%) |
|----------------------------|--------------|----------------|
| Barramundi | 190-210gr/pc | 100% |
| | | |
| | | |
| | | |
| | | |

RAW MATERIAL

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) | N/A | PRODUCT CORE COOKING TEMPERATURE (°C) | N/A |
|--------------------------------------|-----|--|-----|

FINISHED PRODUCT

Product description: Barramundi Portion Centre cut

Finished product weight / size : 190-210gr/pc

% Prawn / Fish / Squid / etc: 100% Barramundi

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> | Barramundi (Lates Calcarifer) |
| CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)? <small>(Characterising ingredients are to be calculated on finished saleable product)</small> | Barramundi (100%) |
| 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? | N/A |
| 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? | No May Contain..... |
| DATE CODING / TRACEABILITY e.g. (BATCH CODING, DATE, Lot No.) | DDMMYY KBCODE: 3TEC032020-25902 |
| NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed? | No |
| OTHER WARNING STATEMENTS | 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) | N | | % | % |
| Crustacea | N | | % | % |
| Egg | N | | % | % |
| Fish | Y | Barramundi | % | % |
| Milk | N | | % | % |
| Peanuts | N | | % | % |
| Soybeans | N | | % | % |
| Sulphites | N | | % | % |
| Tree Nuts and products | N | | % | % |
| Sesame seeds | N | | % | % |
| Lupin | N | | % | % |

| 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 | V | - | | - |
| FLAVOURS | V | - | | - |



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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) | N | Y | | |
| Crustacea | N | Y | | |
| Egg | N | Y | | |
| Fish | Y | Y | | |
| Milk | N | N | | |
| Peanuts | N | N | | |
| Soybeans | N | Y | | |
| Sulphites | N | N | | |
| Tree Nuts and products | N | N | | |
| Sesame seeds | N | N | | |
| Lupin | N | N | | |

NUTRITION INFORMATION :

| | | | |
|---|-------------------|---|--|
| Please confirm if the NIP information provided below is based on theoretical calculation or external test report? | | Choose an item. | |
| Servings per pack: Serving Size: | | AVG. QUANTITY PER SERVE, 100 g | |
| ENERGY | kJ | 104 | |
| PROTEIN | g | 20.7 | |
| FAT | TOTAL g | 2.38 | |
| | SATURATED g | 0.67 | |
| | TRANS g | 0.02 | |
| | POLYUNSATURATED g | | |
| | MONOUNSATURATED g | | |
| CARBOHYDRATE | g | 0 | |
| | SUGARS g | 0 | |
| DIETARY FIBRE | mg | 0 | |
| SODIUM | mg | 49 | |
| 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 | Store frozen -18°C |
| BEST BEFORE DATE | 24 months from production date. |
| SECONDARY SHELF LIFE | |
| INSTORE MINIMUM SHELF LIFE | |
| STORAGE & HANDLING REQUIREMENTS | |
| DIRECTIONS FOR USE e.g. To appear on label, dilution, cooking, recipes, etc. | |



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| QUALITY CRITERIA | |
|------------------|-------------------------------|
| Physical Shape | Barramundi Portion centre cut |
| Appearance | No burn |
| Dimensions | |
| Weight | 190-210gr/pc |
| Flavour | Barramundi taste |
| Colour | White Colour & light pink |
| Aroma | Typical |
| Texture | Firm, no soft. |
| Defects | No Foreign object |

| 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: |
| Chloramphenicol | ND (LOD=0.3ppb) | Choose an item. | LC/MS/MS |
| Malachite Green and Leuco Malachite Green | ND (LOD=2.0ppb) | Choose an item. | LC/MS/MS |
| Enrofloxacin and Ciprofloxacin | ND (LOD=5.0ppb) | Choose an item. | LC/MS/MS |
| | | | |
| | | | |
| MICROBIOLOGICAL (Quality and Food Safety Parameters) | CRITERIA | Number of minimum Samples tested | TEST METHOD REFERENCE: |
| TPC | 10 ⁶ cfu/g | Choose an item. | ISO4833:2013 |
| Coliform | <200 cfu/g | Choose an item. | ISO4832:2006 |
| E.coli | <10 cfu/g | Choose an item. | NMKL 125/2005 |
| Staphlococcus aureus | <100 cfu/g | Choose an item. | ISO6888-1 1999 |
| Salmonella | ND/25g | Choose an item. | ISO6579:2017 |
| Listeria Monocytogenes | ND/25g | | ISO 11290-1 2017 |
| PHYSICAL (e.g. Foreign objects) | CRITERIA | Number of minimum Samples tested | TEST METHOD REFERENCE: |
| No 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.

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

| | | | |
|----------------------|---------------------|------------------------|-------------------------|
| DOCUMENT CHECKED BY: | Jonathan Martinetto | CONTACT PHONE OFFICE : | |
| POSITION: | NPD | CONTACT EMAIL: | jonathanm@kailis.com.au |
| CONTACT PHONE (M) | | DATE : | 2/03/2020 |
| KB SIGN-OFF: | | DATE SIGNED: | |



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