



Product Specification

PRODUCT DETAILS			
PRODUCT NAME	COOKED THEN PEELED PRAWNS		
PRODUCT BRAND	Blue king	SAMPLE REFERENCE No.	
MANUFACTURER / PACKER	KBTH17	SITE ADDRESS	Packed for
SUPPLIER ITEM CODE	XXXX – 60/90 XXXX– 90/120	CUSTOMER ITEM CODE	
BARCODE INNER	9315822013956		
BARCODE MASTER CARTON	19315822013953		
PRODUCT DESCRIPTION	Cooked then peeled from Alive prawn, colour 23+, cut deveined, tail Off, (no blanching after peeling and cutting devein, soaking with salt solution before freeze), 12-16% glazing <ul style="list-style-type: none">60/90 real count90/120 real count		
COUNTRY OF ORIGIN	Thailand		
COUNTRY OF ORIGIN STATEMENT	Product of Thailand. Farmed Prawns New country of origin declaration.		
MARKETING STATEMENT	na		
INGREDIENTS INTERNATIONALLY PROCURED (%)	PRAWNS		

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

PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / VOLUME	10 x 850g	PACKAGING TYPE	Carton
		PRODUCT LABELS	Printed carton: Brand, product description, weight, barcode, address, best before date, lot code, KB Code, Factory code, storage instructions
		DIMENSIONS (mm) - H x W x L (request die lines)	W295 x L380 x H285 mm.
		TARE WEIGHT	0.65 kgs
Gross Weight (Carton)	10KG		
PACKAGING : INNER PACK			
PACK SIZE / WEIGHT / COUNT	850g – rider label, clear bag	PACKAGING TYPE	Bag with Rider, Food grade plastics
		PRODUCT LABELS	Printed rider: Brand, product description, weight, barcode, address, best before date, lot code, KB Code, Factory code, storage instructions, ingredients, allergens, Nutritional
		DIMENSIONS (mm) - H x W x L (request die lines)	W255 x L390 mm.
		TARE WEIGHT	19 g
PACKAGING INFORMATION			
METAL DETECTORS	yes	Label Format	

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PACKAGING PICTURES

Inner packaging



BLUELINE
SEAFOOD

Net Weight : 850 g.

COOKED PRAWNS
PEELED • DEVEINED • TAIL OFF

KB CODE: KBTH17
 KBITEMCODE: 3TEC012021-1010101916
 PRODUCTION DATE:
 BEST BEFORE DATE:
 LOT CODE:
 KEEP FROZEN. STORE AT OR BELOW MINUS 18 °C

ITEM CODE		1010101916	1010101915	
Size pcs/lb	30/60	60/90	90/120	100/200

PRODUCT OF THAILAND

INGREDIENTS:
Prawns (*Litopenaeus vannamei*) (99%), salt.
Allergen : Contains **Crustacean**

THAWING INSTRUCTIONS:
 Place frozen products in a colander and rinse under cold running water for approximately 5 to 7 minutes. Lightly toss the shrimp to ensure even thawing.


ATTENTIONS:
 For human consumption only
 Not to be used as bait or feed for aquatic animals
ONCE THAWED, DO NOT REFREEZE.

NUTRITION INFORMATION


Serving per package: 8.5
Serving size : 100g

	AVG. QUANTITY PER 100g	AVG. QUANTITY PER 100g
Energy	320 kJ	320 kJ
Protein	18.4 g	18.4 g
Fat	Less than 1 g	Less than 1 g
- Total	Less than 1 g	Less than 1 g
- Saturated	Less than 1 g	Less than 1 g
Carbohydrate	Less than 1 g	Less than 1 g
- Sugar	Less than 1 g	Less than 1 g
Sodium	316 mg	316 mg

PACKED FOR:
 KB Food Company Pty. Ltd.,
 23 Catalano Road, Canning Vale,
 WA 6155, Australia.


9 315822 017909

Although every care has been taken to remove all shell, some small shell may remain.



Outer carton

BLUELINE
SEAFOOD
COOKED PRAWNS
PEELED • DEVEINED • TAIL OFF
Net Weight : 10x850 g.

Keep Frozen, Store at or below minus 18 degrees
Do not refreeze once thawed
FOR HUMAN CONSUMPTION ONLY
NOT TO BE USED AS BAIT OR FEED FOR AQUATIC ANIMALS

PRODUCT OF THAILAND
FARM RAISED PRAWNS

Net Weight : 10x850 g.
PRODUCTION DATE:
BEST BEFORE DATE:
LOT CODE:
KIBF CODE: KBT517
KIBF EXT CODE: 3TECP12222-1010101010

Packed for:
K3 Food Company Pty Ltd,
21 Cardross Road, Carriageway, VIC,
3061-6105, Australia

TS-960

BLUELINE
SEAFOOD
COOKED PRAWNS
PEELED • DEVEINED • TAIL OFF
Net Weight : 10x850 g.

Keep Frozen, Store at or below minus 18 degrees
Do not refreeze once thawed
FOR HUMAN CONSUMPTION ONLY
NOT TO BE USED AS BAIT OR FEED FOR AQUATIC ANIMALS

PRODUCT OF THAILAND
FARM RAISED PRAWNS


Net Weight : 10x850 g.
PRODUCTION DATE:
BEST BEFORE DATE:
LOT CODE:
KIBF CODE: KBT517
KIBF EXT CODE: 3TECP12222-1010101010

Packed for:
K3 Food Company Pty Ltd,
21 Cardross Road, Carriageway, VIC,
3061-6105, Australia

TS-962

TCS
2231-062

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	Farmed in Thailand



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FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	Confidential information from supplier
GEAR TYPE	Farmed
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	Department Of Fisheries (DOF) Thailand
SUSTAINABLE?	Yes but only BAP 1-star certified

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
PRAWNS (<i>LITOPENAEUS VANNAMEI</i>)	99%	Thailand
SALT	<1%	Thailand
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 characterising ingredient and proportion (%) should be declared.</i>		
Finished Product is the product that emerges at the end of a manufacturing process		
CHARACTERISING INGREDIENTS	QUANTITY (g)	PERCENTAGE (%)
Prawn		99%
SALT		<1%

RAW MATERIAL			
Prawns			
PRODUCT PROCESSING PROCEDURE(S) include euthanizing method			
Alive prawn --- cleaned---size graded---cooked--cooled--burst head and other defects separated for deheading, peeling tail-off & cut deveining ---defect checking --- washed--- soaking--- IQF ---glazed--- packed in bag--- metal detected -- packed in master carton			
COOKING PROCESS			
<i>Please list any cooking time and temperature(s) to ensure that this product complies with the Food Standards Code</i>			
COOKING TIME(S) (seconds/minutes)	>=73 s	PRODUCT CORE COOKING TEMPERATURE (°C)	>=81 °C
FINISHED PRODUCT			
Cooked and Peeled prawns no shell			

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Product Specification

PRODUCT PICTURES



PRODUCT LABELLING DETAILS

INGREDIENT DECLARATION ON PACK <small>(ingredients declaration is to be completed on the finished product)</small>	PRAWNS (99%) [(<i>LITOPENAEUS VANNAMEI</i>), SALT]
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)? <small>(Characterising ingredients are to be calculated on finished saleable product)</small>	PRAWNS (99%)
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?	N/A
MANDATORY AND ADVISORY WARNING STATEMENTS Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	Contains: Crustacea
DATE CODING / TRACEABILITY e.g. (BATCH CODING, DATE, Lot No.)	Production date: DD/MM/YYYY Best Before Date: DD/MM/YYYY Lot no: XXX Factory Reference: KBTH17 KBITEMCODE: 3TEC012021-1010101916
NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed?	N/A
OTHER WARNING STATEMENTS	All care has been taken to remove all shell fragments, please be careful as some pieces may remain. Not to be used as bait of aquatic feed for aquatic animals. Fit for human consumption only.

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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)	No		%	%
Crustacea	Yes	PRAWN	99%	%
Egg	No		%	%
Fish	No		%	%
Milk	No		%	%
Peanuts	No		%	%
Soybeans	No		%	%
Sulphites	No		%	%
Tree Nuts and products	No		%	%
Sesame seeds	No		%	%

COLOURS and FLAVOURS			
<i>Please detail whether the added colours and flavours are Natural, Nature Identical or Artificial. Please list each additive in the appropriate section.</i>			
	NATURAL	NATURE IDENTICAL	ARTIFICIAL
COLOURS	No	No	No
FLAVOURS	No	No	no

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)	No	No		
Crustacea	Yes	Yes	PRAWN	
Egg	No	No		
Fish	No	No		
Milk	No	No		
Peanuts	No	No		
Soybeans	No	No		
Sulphites	No	No		
Tree Nuts and products	No	No		
Sesame seeds	No	No		

NUTRITION INFORMATION :	
Please confirm if the NIP information provided below is based on theoretical calculation or external test report?	External test report



Product Specification

Servings per pack: 8.5 Serving Size:100g		AVG. QUANTITY PER SERVE, 100g	AVG. QUANTITY PER 100g
ENERGY	kJ	320	320
PROTEIN	g	18.4	18.4
FAT	TOTAL g	Less than 1	Less than 1
	SATURATED g	Less than 1	Less than 1
CARBOHYDRATE	g	Less than 1	Less than 1
	SUGARS g	Less than 1	Less than 1
SODIUM	mg	316	316
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 minus 18 degrees. Place product in the refrigerator for 24 hours to defrost. Must be thoroughly defrosted before consumption
BEST BEFORE DATE	Best Before 24 months from production date: DD/MM/YYYY
SECONDARY SHELF LIFE	Once thawed, consume within 48 hours
INSTORE MINIMUM SHELF LIFE	N/A
STORAGE & HANDLING REQUIREMENTS	Store frozen at or below minus18°C. Once thawed do not refreeze. Store in an airtight container after thawing.
DIRECTIONS FOR USE e.g. To appear on label, dilution, cooking, recipes, etc.	Ready To Eat Cooked Prawns QUICK THAW INSTRUCTIONS: Place frozen cooked Prawns into a large colander and rinse under water for 2-4 minutes. While rinsing, lightly rotate the prawns to ensure even thawing. Let drain for 2 minutes. When thawed, cover, refrigerate and consume within 24 hours

QUALITY CRITERIA	
Physical Shape	Glazed prawns
Appearance	Glazed prawns, cooked and peeled Vannamei prawns.
Flavour	Nice mild prawn flavour, slight saltiness.
Colour	23+ or more of the Salmo fan scale once cooked.
Aroma	Nice mild prawn aroma typical salty notes. No off or offensive aromas noted.
Texture	Nice prawn texture, not full of water
Defects	Major defect \leq 5% by weight <ul style="list-style-type: none">- Broken/damage \leq 3%- Black spot meat \leq 3% Minor defect \leq 10% by weight <ul style="list-style-type: none">- Sand vein > ½ segment \leq 5%- Shell-leg \leq 5%- Wrong cut \leq 5%- Improperly peeled \leq 5%



Product Specification

QUALITY CRITERIA		
ANALYTICAL CRITERIA		
<i>(Products must be fully defined from a safety, quality and regulatory perspective)</i>		
CHEMICAL (eg. pH, Moisture)	CRITERIA	TEST METHOD REFERENCE:
Arsenic (inorganic)	2mg/kg equal to or less than.	In-house method SOP LBCH-12528 base on an improved HPLC-ICPMS method for determining inorganic arsenic in food (Food Chemistry 134) and FDA Method : section 4.11
Mercury	5mg/kg equal to or less than.	In-house method SOP HYCH-109 based on AOAC(2019) 999.10
Nitrofurans	Not detected.	In-house method SOP HYCH-003 based on Journal Chromatography B, Vol. 691(1997),page 87-94 HPLC/MS/MS
Fluoroquinolones	Not detected	In-house method SOP HYCH-001 by LC-MS/MS Technique
SO ²	<30mg/kg	Based on AOAC (2016), 990.28
Ethoxyquin	≤ 1 mg/kg	In-house method SOP LBFD-10558 based on AOAC(2016) 996.13,HPLC-FLD
Quinolone	Not detected	In-house method SOP LBFD+09512 by LC-MS-MS Technique
MICROBIOLOGICAL (Quality and Food Safety Parameters)	CRITERIA	TEST METHOD REFERENCE:
Staphylococci/g	<100 cfu max	FDA-BAM 2016, Chapter 12
Salmonella/25g	ND	ISO 6579-1:2017 / Amd 1: 2020
SPC/g	10 ⁴ max	FDA-BAM 2001, Chapter 3
E.Coli/g	<10 cfu max	Petrifilm -AOAC 998.08
Vibrio parahaemolyticus/25g	ND	FDA-BAM 2004, Chapter 9
Listeria monocytogenes/25g	ND	BAM (2017), Chapter 10
Vibrio cholera/25g	ND	FDA-BAM 2004, Chapter 9
This product complies with FSANZ Food Standards Code		
PHYSICAL (eg.. Foreign objects)	CRITERIA	TEST METHOD REFERENCE:
Foreign Objects	Product must be free from foreign objects	Visual check

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

DOCUMENT CHECKED BY:	JM	CONTACT PHONE OFFICE :	039591 5740
POSITION:	Technical	CONTACT EMAIL:	
CONTACT PHONE (M)		DATE :	
KB SIGN-OFF:		DATE SIGNED:	

DOCUMENT CHECKED BY:		CONTACT PHONE OFFICE :	
POSITION:		CONTACT EMAIL:	

Author: JM	Product Code:	Issue Date:	Issue: 1
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Product Specification

CONTACT PHONE (M)		DATE :	
VERSION NO.		ISSUE DATE:	
AMENDMENT: new spec			