



Product Specification

PRODUCT DETAILS			
PRODUCT NAME	Barramundi portion centre cut skin on.		
PRODUCT BRAND	BLUE WAVE <i>If Other, please specify: ...Blue Wave.....</i>		
MANUFACTURER / PACKER CODE	KBVN39	SITE ADDRESS	Packed for: KB Seafood Company Pty Ltd 23 Catalano Road Canning Vale WA 6155 Australia
ITEM CODE	1010203136	CUSTOMER ITEM CODE	
BARCODE INNER			
BARCODE MASTER CARTON	19315822021675		
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 <i>If Other, please specify:</i>		
COUNTRY OF ORIGIN STATEMENT As per COO labelling requirement	PRODUCT OF VIETNAM		

SUPPLIER CERTIFICATION INFORMATION							
☐ AA	☒ ASC	☒ BAP	☐ BRC	☐ CFMSR	☐ FSSC 22000	☒ GLOBALG.A.P.	
☒ HACCP	☐ Halal	☒ IFS	☐ Kosher	☐ MSC	☐ Organic	☐ RSPO	☐ SQF
☐ Vegan	☐ WSE	☐ Other; <i>If Other, please specify:</i>					
☒ Approved Supplier Questionnaire		☐ Ethical Sourcing Questionnaire		☒ SEDEX		☒ Ethical Sourcing Audit	
☒ KB Seafood Co Approved Supplier		☒ Other; <i>If Other, please specify: ...BSCL.....</i>					

PACKAGING: OUTER CARTON			
Supplier details:			
PACK SIZE / WEIGHT / VOLUME	5KG/CARTON	PACKAGING TYPE & MATERIAL	BULK 5KG/CTN
		PRODUCT LABELS	
		DIMENSIONS (mm) – H x W x L (request die lines)	380 x 280 x 140
		TARE WEIGHT (g)	500GR
		Gross Weight (Product and Carton)	
		RECYCLABILITY	☒ YES ☐ NO
		PREP Report(s)	☐ YES ☒ NO
		FSC Certified (Only applicable to paper and cardboard packaging)	☒ YES ☐ NO
		Post Consumer Recycled Content %	
PACKAGING: INNER PACK			
Supplier details			

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PACK SIZE / WEIGHT / COUNT	190-210 GR/PC	PACKAGING TYPE & MATERIAL	IVP 5KG/CTN	
		PRODUCT LABELS		
		DIMENSIONS (mm) - H x W x L (request die lines)		
		TARE WEIGHT (g)		
		RECYCLABILITY	☒ YES	☐ NO
		PREP Report(s)	☐ YES	☒ NO
		FSC Certified (Only applicable to paper and cardboard packaging)	☐ YES	☐ NO
		Post Consumer Recycled Content %	>70%	
		ARL Labelling:		
PACKAGING INFORMATION				
Label Format (i.e., sticker, label, printed bag...etc).	IVP, plain bag, no rider label			

PACKAGING PICTURES	
Outer Carton	Inner packaging
	

SUSTAINABILITY INFORMATION	
FISH / SEAFOOD	
FISH / SEAFOOD SPECIES IN PRODUCT	Barramundi
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	<i>Lates Calcarifer</i>
PICTURE/S OF SPECIES	
AQUACULTURE / WILD CAUGHT	AQUACULTURE
STATE or REGION LANDED / FARMED	VAN DUC FARM
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	VAN DUC FOOD COMPANY LIMITED
GEAR TYPE	



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MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	VAN DUC FOOD COMPANY LIMITED		
FAO FISHING ZONE			
FISHING ZONE FOR WILD CAUGHT SPECIES			
SUSTAINABLE? <i>Please provide certificate details:</i>	YES, Certificate type & number		
	Cert Name & Number		
	Cert Expiry Date		
PALM OIL			
SUSTAINABLE?	N/A Not Applicable		
If sustainable, what standard:	☐ Mass Balance (MB) ☐ Identity Preserved (IP) ☐ Segregated (SG) <i>If Other; please specify:</i>		

Raw Materials Sourcing <i>Please note details required such as the location of its catch or where it has been farmed; how the product is dressed on receipt to the facility (head and gutted, fillets, whole fish, whole prawns etc)</i>			
Raw material	Supplier	Supplier Material Specification ID	COUNTRY OF ORIGIN of material
Barramundi	Van Duc Farm		Viet Nam
PRODUCT PROCESSING PROCEDURE(S) <i>include euthanizing method (HACCP FLOW Descriptor)</i>			
FREEZING METHOD(S) <i>include additives for glaze</i>			
IQF freezing, at temp -35oC to -40oC , time of freezing from : 20 to 30 minutes			
COOKING PROCESS (applies for products purchased as a cooked item) <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)	N/A	PRODUCT CORE COOKING TEMPERATURE (°C)	N/A
Other methods used for (ready to eat goods)		Time / temperature / concentration	
FINISHED PRODUCT			
Frozen Farmed Barramundi portion centre cut skin on, scaled , boneless, pin bone, belly flap trimmed, 2 scores on each portion, No gap or breaking up on flesh, chemical free Packed IVP in 5KG bulk box, 100% net weight, protective glazing Size: 190-210 grams/portion % Fish: 100% Barramundi			

FINISHED PRODUCT COMPOSITION

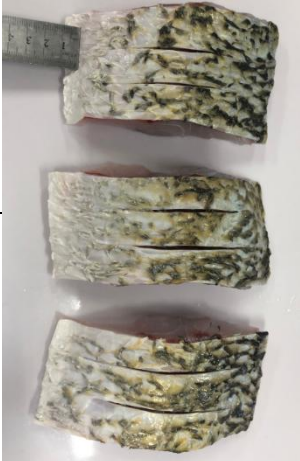
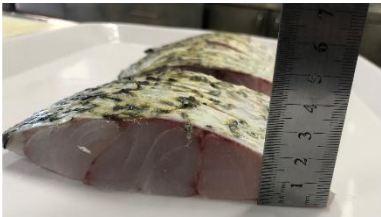
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Please note a full breakdown of compound ingredients is to be qualified this is to include all allergens, additives, etc. that are present e.g., Beef Booster (Wheat Flour, Soy Lecithin (322), Emulsifiers (471, Colours (160a, 150c) Salt, Flavour Enhancers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

INGREDIENT	QUANTITY	COUNTRY OF ORIGIN
Barramundi	100%	Viet Nam
Does this product contain Palm or Palm based derivatives? If so, please list, including % Declare the method used.	No	
Does this product contain protective glaze? If YES, please provide protective glaze percentage.	☒ YES ☐ NO Protective glaze %: about 9-11% glazing	
Soaking uptake percentage %		
Please select which is applicable:	☒ Fish ☐ Scale on ☒ Skin on ☐ Skinless ☐ Pin Bone In (PBI) ☐ Pin Bone out (PBO) ☒ Individually quick frozen ☐ Individually wrapped portion. ☒ Individually vacuum packed. ☐ Full fillet portions ☐ Fillets ☐ Whole ☐ Other, if Other; please specify: ☐ Prawn ☐ Whole ☐ Cut ☐ Pull ☐ Pin deveined. ☐ Tail ON ☐ Tail OFF ☐ Other, if Other; please specify: ☐ Other ☐ Squid ☐ Octopus ☐ Scallops ☐ Mussels ☐ Whole ☐ Pineapple cut fillets ☐ Tubes ☐ Whole cleaned ☐ Tentacles ☐ Beck OFF ☐ Inner ☐ Outer ☐ Both membranes off ☐ Single skinned ☐ Double skinned ☐ Roe ON ☐ Roe OFF ☐ Whole shell ☐ Half shell ☐ Deshelled	

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		☐ Other, if Other; please specify:	
IF the product is marinated or coated either with crumbs or batter (<i>The following information is required</i>)			
Total ingoing ingredients <u>before</u> marinade/frying:		Raw material %:	Raw material (g):
		Marinade/coating %:	Marinade/coating (g):
Total ingoing ingredients <u>after</u> frying (g)		Raw material (g):	Marinade/coating (g):
Frying oil taken up (g)			
Net weight of finished goods (gm/pc or gm/bag) after freezing			
Percentage of main ingredients vs percentage of marinade/crumb in finished goods after freezing			

PRODUCT PICTURES			
			
			

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON PACK (ingredients declaration is to be completed on the finished product)	Barramundi (Lates Calcarifer)
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)? (Characterising ingredients are to be calculated on finished saleable product)	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?	Choose an item. 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?	☒ CONTAINS (Please tick all relevant): ☐ Peanut ☐ Almond ☐ Brazil Nut ☐ Cashew ☐ Hazelnut ☐ Macadamia ☐ Pecan ☐ Pine nut ☐ Pistachio ☐ Walnut ☐ Milk ☐ Egg ☐ Sesame ☒ Fish ☐ Crustacean ☐ Mollusc ☐ Soy
	Wheat contains gluten: ☐ Wheat, gluten. Wheat contains <u>NO</u> gluten: ☐ Wheat
	☐ Gluten: (Please select relevant) ☐ Barley ☐ Oats ☐ Rye ☐ Lupin ☐ Sulphites ☐ Other; If Other, please specify:
	☐ MAY CONTAIN (Please tick all relevant): ☐ Peanut ☐ Almond ☐ Brazil Nut ☐ Cashew ☐ Hazelnut ☐ Macadamia ☐ Pecan ☐ Pine nut ☐ Pistachio ☐ Walnut ☐ Milk ☐ Egg ☐ Sesame ☐ Fish ☐ Crustacean ☐ Mollusc ☐ Soy
	Wheat contains gluten: ☐ Wheat, gluten Wheat contains <u>NO</u> gluten: ☐ Wheat
DATE CODING / TRACEABILITY e.g. (BATCH CODING, DATE, Lot No.)	Production Date: DD/MM/YYYY Best Before Date: DD/MM/YYYY Batch Number: Factory Reference: KBVN39
NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed? <i>Such as Suitable for Vegans; Good source of protein; No Artificial Flavouring No Artificial Colour; Dairy Free, Gluten Free etc.</i> Note: Claims must be approved by actual data.	No
HEALTH STAR RATING If being used as a claim.	4.5
OTHER WARNING STATEMENTS	All care has been taken to remove all bones some small bones may remain. For Human Consumption Only - not to be used as bait or as feed for aquatic animals.

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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
Added sulphites in concentrations of 10mg/kg or more	☐ YES ☒ NO			
Any of the following cereals (including hybridised strains thereof) if they contain gluten				
Barley	☐ YES ☒ NO			
Oats	☐ YES ☒ NO			
Rye	☐ YES ☒ NO			
Wheat (including its hybridised strain) irrespective of whether it contains gluten	☐ YES ☒ NO			
Any of the following cereals tree nuts :				
Almond	☐ YES ☒ NO			
Brazil nut	☐ YES ☒ NO			
Cashew	☐ YES ☒ NO			
Hazelnut	☐ YES ☒ NO			
Macadamia	☐ YES ☒ NO			
Pecan	☐ YES ☒ NO			
Pine nut	☐ YES ☒ NO			
Pistachio	☐ YES ☒ NO			
Walnut	☐ YES ☒ NO			
Crustacea	☐ YES ☒ NO			
Egg	☐ YES ☒ NO			
Fish	☒ YES ☐ NO			
Lupin	☐ YES ☒ NO			
Milk	☐ YES ☒ NO			
Mollusc	☐ YES ☒ NO			
Peanut	☐ YES ☒ NO			
Sesame seed	☐ YES ☒ NO			
Soybean	☐ YES ☒ NO			

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 (synthetic)	ARTIFICIAL (synthetic)
COLOURS	v		
FLAVOURS	v		

ALLERGEN CROSS CONTACT: Refer to VITAL procedure and decision tree.				
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)

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Added sulphites in concentrations of 10mg/kg or more	☐ YES ☒ NO	☐ YES ☒ NO		
Any of the following cereals (including hybridised strains thereof) if they contain gluten				
Barley	☐ YES ☒ NO	☐ YES ☒ NO		
Oats	☐ YES ☒ NO	☐ YES ☒ NO		
Rye	☐ YES ☒ NO	☐ YES ☒ NO		
Wheat (including its hybridised strain) irrespective of whether it contains gluten	☐ YES ☒ NO	☐ YES ☒ NO		
Any of the following cereals tree nuts :				
Almond	☐ YES ☒ NO	☐ YES ☒ NO		
Brazil nut	☐ YES ☒ NO	☐ YES ☒ NO		
Cashew	☐ YES ☒ NO	☐ YES ☒ NO		
Hazelnut	☐ YES ☒ NO	☐ YES ☒ NO		
Macadamia	☐ YES ☒ NO	☐ YES ☒ NO		
Pecan	☐ YES ☒ NO	☐ YES ☒ NO		
Pine nut	☐ YES ☒ NO	☐ YES ☒ NO		
Pistachio	☐ YES ☒ NO	☐ YES ☒ NO		
Walnut	☐ YES ☒ NO	☐ YES ☒ NO		
Crustacea	☐ YES ☒ NO	☒ YES ☐ NO	Shrimp	
Egg	☐ YES ☒ NO	☐ YES ☒ NO		
Fish	☒ YES ☐ NO	☒ YES ☐ NO	Flathead, Salmon, Pollock	
Lupin	☐ YES ☒ NO	☐ YES ☒ NO		
Milk	☐ YES ☒ NO	☐ YES ☒ NO		
Mollusc	☐ YES ☒ NO	☐ YES ☒ NO		
Peanut	☐ YES ☒ NO	☐ YES ☒ NO		
Sesame seed	☐ YES ☒ NO	☒ YES ☐ NO	Sesame oil	
Soybean	☐ YES ☒ NO	☒ YES ☐ NO	Soybean oil	

NUTRITION INFORMATION			
Please confirm if the NIP information provided below is based on theoretical calculation or external test report?		Analytical	
		<i>If Analytical, please provide:</i> Testing Date: 19/05/2021 Testing Laboratory: CASE (Center of Analytical Services And Experimentation Hcmc)	
Servings per pack: Serving Size:		AVG. QUANTITY PER SERVE, 100 g	AVG. QUANTITY PER 100g
ENERGY	kJ	904 (216Cal)	452 (108Cal)
PROTEIN	g	36	18
FAT	TOTAL g	8.1	4.05

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	SATURATED g	1.9	0.95
	TRANS g	Less than 1	Less than 1
	POLYUNSATURATED g	Less than 1	Less than 1
	MONOUNSATURATED g	Less than 1	Less than 1
CARBOHYDRATE	g	0	0
	SUGARS g	0	0
DIETARY FIBRE	mg	0	0
SODIUM	mg	78	39
OMEGA - 3 <i>If applicable</i>	TOTAL mg		
	ALA (alpha-linolenic acid) mg		
	EPA (eicosapentaenoic acid) mg		
	DHA (docosahexaenoic acid) mg		
Insert any other nutrient to be declared where applicable		All Nutritional Claims must be substantiated by nutritional data (e.g., good source of Protein or Omega 3's)	
Nutritional Panel is to be tested annually to ensure data is accurate.			

PRODUCT HANDLING REQUIREMENTS	
TEMPERATURE REQUIREMENTS	Keep frozen. Store at or below minus 18°C.
TYPE OF DATE CODE	Best Before Date
SHELF LIFE <i>(No. of days/months from Production Date)</i>	24 months from production date.
SECONDARY SHELF LIFE	Once thawed consume within 48 hours
INSTORE MINIMUM SHELF LIFE	
STORAGE & HANDLING REQUIREMENTS	Keep Frozen. Store at or below minus 18°C. Once thawed, do not refreeze.
DIRECTIONS FOR USE e.g., To appear on label, dilution, cooking, recipes, etc.	Thaw in refrigerator overnight and cook thoroughly prior to consumption.
COOKING INSTRUCTIONS	

QUALITY CRITERIA			
	GREEN – ACCEPTABLE	AMBER - MARGINAL	RED – UNACCEPTABLE
Physical Shape	Skin on, boneless, pin bone out, no chemical treating, trimmed, centre cuts only. IVP Packed.		Not Barramundi, Not Fish Centre cut. Not IVP packed or damaged seals on packaging not forming a vacuum.
Appearance	Natural look of a 190-210g g/pc, Barramundi cut portion, skin on. No blemishes or bruises. No freezer burns.		Less than 190g More than 210g per centre cut piece.
Dimensions	Centre cut portions, natural look of a 190-210 g/pc centre cut, Barramundi cut portion, skin on.		Tails Collars

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Weight	Net Weight of Carton 5kg 190-210gr/pc		Less Than 5 kg Less than 190g More than 210 gr/pc
Flavour	Clean fish flavour with no muddy flavours. No offensive flavours.		Muddy flavour
Colour	Typical light white, light pink/grey colour of barramundi. No blood clots and bruising.		Dark or off grey or brown colour. Blood clots and bruising.
Aroma	No offensive odours.		Off Fish odour, muddy odour.
Texture	Firm not soft, minimal gaping.		Gaping more than 1.5cm
Defects	No Foreign object		Foreign objects.

ANALYTICAL CRITERIA

(Products must be fully defined from a safety, quality, and regulatory perspective)

All suppliers must comply with FSANZ - Food Standard Australia New Zealand testing requirements unless otherwise stipulated by the customer.

Please refer to the following FSANZ testing schedules:

- [Schedule 27-Microbiological limits in food](#)
- [Schedule 19-Maximum levels of contaminants and natural toxicants](#)
- [Schedule 20-Maximum residue limits](#)
- [Schedule 21-Extraneous residue limits](#)

CHEMICAL (e.g., pH, Moisture)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:	TEST FREQUENCY
Lead	Less than 0.5mg/kg	1	FSANZ FSC Standard 1.4.1	Every 6 months
Mercury	Less than 0.5mg/kg	1	FSANZ FSC Standard 1.4.1	Every 6 months
Malachite green	Less than 2mg/kg	1	FSANZ FSC Standard 1.4.1	Every 6 months
Nitrofurans (AOZ, AMOZ, AHD, SEM)	ND	1	FSANZ FSC Standard 1.4.1	Every 6 months
Choose an item.	Choose an item.	Choose an item.	Choose an item.	
MICROBIOLOGICAL (Quality and Food Safety Parameters)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:	TEST FREQUENCY
Standard Plate Count	Less than 1 000 000 cfu/g	1	ISO4833:2013	Every production date
Esherichia coli	Less than 10 cfu/g	1	NMKL 125/2005	Every production date
Salmonella	Not detected in 25g	1	ISO6579:2017	Every production date
Listeria Monocytogenes	Not detected in 25g	1	ISO 11290-1 2017	Every production date
Choose an item.	Choose an item.	Choose an item.		
PHYSICAL (e.g., Foreign objects)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:	TEST FREQUENCY
Foreign Objects	Product must be free from foreign objects.	All Products	☒ Metal Detection ☐ X-Ray Processing Finished Product Quality Check SOP	
			If Metal Detector / X-ray used, declare test pieces sizes:	



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			Fe: ≥ 1.5 mm Non-Fe: ≥ 2.0 mm SS: ≥ 2.0 mm	
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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:	Nguyen Thi Vuy Linh	POSITION:	Vice Director
SUPPLIER SIGN-OFF:		DATE SIGNED:	6/04/2024

DOCUMENT CHECKED BY:	Karin Engelbrecht	CONTACT PHONE OFFICE:	
POSITION:	NPD Coordinator	CONTACT EMAIL:	
CONTACT PHONE (M)		DATE:	12/04/2024
KB SIGN-OFF:		DATE SIGNED:	Click or tap to enter a date.

DOCUMENT CHECKED BY:		CONTACT PHONE OFFICE:	
POSITION:		CONTACT EMAIL:	
CONTACT PHONE (M)		DATE:	Click or tap to enter a date.
VERSION NO.		ISSUE DATE:	Click or tap to enter a date.
AMENDMENT:			