



Product Specification

PRODUCT DETAILS			
PRODUCT NAME	FROZEN SKINLESS BARRAMUNDI FILLET		
PRODUCT BRAND	BLUE WAVE <i>If Other, please specify:</i>		
MANUFACTURER / PACKER CODE	KBTW5	SITE ADDRESS	Packed for: KB Seafood Company Pty Ltd 23 Catalano Road Canning Vale WA 6155 Australia
ITEM CODE	1010203133 (100/200GM) 1010203134 (200/300GM) 1010203135 (300/500GM)	CUSTOMER ITEM CODE	N/A
BARCODE INNER	N/A		
BARCODE MASTER CARTON	19315822021606 (100/200GM) 19315822021613 (200/300GM) 19315822021620 (300/500GM)		
PRODUCT DESCRIPTION	Frozen Barramundi (Lates calcarifer) Natural Fillet, Skinless, Boneless, Pin bone out, no trimmed belly wall, chemical free Packing: 1x5 kg/carton IWP, 100 % Net Deglazed Weight Size 100-200, 200-300, 300-500 g/piece		
COUNTRY OF ORIGIN	TAIWAN <i>If Other, please specify:</i>		
COUNTRY OF ORIGIN STATEMENT As per COO labelling requirement	PRODUCT OF TAIWAN		

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:</i>				

PACKAGING: OUTER CARTON			
Supplier details:			
PACK SIZE / WEIGHT / VOLUME	1x5kg/ctn	PACKAGING TYPE & MATERIAL	Cardboard carton
		PRODUCT LABELS	Brand, brand logo, description, weight, ingredients, allergens, nutritional, storage instructions, best before, lot code, factory code, importer information, size chart, image, barcode, country of origin
		DIMENSIONS (mm) – H x W x L (request die lines)	Top ctn: (W)214x(L)525x(H)55mm Bottom ctn: (W)204x(L)517x(H)58mm
		TARE WEIGHT (g)	500g
		Gross Weight (Product and Carton)	Approximately 5.5kg

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		RECYCLABILITY	☒ YES ☐ NO
		PREP Report(s)	☐ YES ☒ NO
		FSC Certified (Only applicable to paper and cardboard packaging)	☐ YES ☒ NO
		Post Consumer Recycled Content %	100%
PACKAGING: INNER PACK			
Supplier details			
PACK SIZE / WEIGHT / COUNT	IWP 100gm – 800gm (+/-10%)	PACKAGING TYPE & MATERIAL	Plastic bags - LDPE (4) IWP Packed
		PRODUCT LABELS	N/A
		DIMENSIONS (mm) - H x W x L (request die lines)	100/200gm - 0.03mmx320mm 200/300gm - 0.03mmx340mm 300/500gm - 0.03mmx360mm 500/800gm - 0.03mmx400mm
		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 %	100%
		ARL Labelling:	 Box  Bag Check locally
		PACKAGING INFORMATION	
Label Format (i.e., sticker, label, printed bag...etc).	55 mm 525 mm 214 mm 		

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PACKAGING PICTURES	
Outer Carton	Inner packaging
	

SUSTAINABILITY INFORMATION	
FISH / SEAFOOD	
FISH / SEAFOOD SPECIES IN PRODUCT	Barramundi Fish

Raw Materials Sourcing			
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)			
Raw material	Supplier	Supplier Material Specification ID	COUNTRY OF ORIGIN of material
Barramundi Fish (<i>Lates calcarifer</i>)			
FREEZING METHOD(S) <i>include additives for glaze</i>			



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Contact Plate freeze (Central temperature below -18 degrees C) -35°C for 8-12 hours.

COOKING PROCESS (applies for products purchased as a cooked item)

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

COOKING TIME(S) (seconds/minutes)		PRODUCT CORE COOKING TEMPERATURE (°C)	
Other methods used for (ready to eat goods)		Time / temperature / concentration	

FINISHED PRODUCT

Product description
Finished product weight / size
% Prawn / Fish / Squid / etc:

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))

INGREDIENT	QUANTITY	COUNTRY OF ORIGIN
Barramundi Fish (<i>Lates calcarifer</i>)	100%	Taiwan
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 %:	
Soaking uptake percentage %	0%	
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.	



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	☐ 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 ☐ Other, if Other; please specify:
IF the product is marinated or coated either with crumbs or batter (<i>The following information is required</i>) NA	
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)	Frozen Barramundi Fillet Skinless (<i>Lates calcarifer</i>)
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)? (Characterising ingredients are to be calculated on finished saleable product)	Barramundi (<i>Lates calcarifer</i>) 100% (Fish)
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?	☒ CONTAINS (Please tick all relevant): ☐ Peanut ☐ Almond ☐ Hazelnut ☐ Pine nut ☐ Milk ☐ Egg ☐ Sesame ☒ Fish ☐ Soy ☐ Brazil Nut ☐ Macadamia ☐ Pistachio ☐ Crustacean ☐ Mollusc ☐ Cashew ☐ Pecan ☐ Walnut Wheat contains gluten: ☐ Wheat, gluten. Wheat contains NO gluten: ☐ Wheat

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	☐ Gluten: <i>(Please select relevant)</i> ☐ Barley ☐ Oats ☐ Rye ☐ Lupin ☐ Sulphites ☐ Other; <i>If Other, please specify:</i>
	☐ MAY CONTAIN <i>(Please tick all relevant):</i> ☐ Peanut ☐ Almond ☐ Brazil Nut ☐ Cashew ☐ Hazelnut ☐ Macadamia ☐ Pecan ☐ Pine nut ☐ Pistachio ☐ Walnut ☐ Milk ☐ Egg ☐ Sesame ☐ Fish ☐ Crustacean ☐ Mollusc ☐ Soy
	<i>Wheat contains gluten:</i> ☐ Wheat, gluten <i>Wheat contains NO gluten:</i> ☐ Wheat
	☐ Gluten: <i>(Please select relevant)</i> ☐ Barley ☐ Oats ☐ Rye ☐ Lupin ☐ Sulphites ☐ Other; <i>If Other, please specify:</i>
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: KBTW5
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.	
HEALTH STAR RATING If being used as a claim.	
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.

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			

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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	Barramundi Fish	100%	
Lupin	☐ YES ☒ NO			
Milk	☐ YES ☒ NO			
Mollusc	☐ YES ☒ NO			
Peanut	☐ YES ☒ NO			
Sesame seed	☐ YES ☒ NO			
Soybean	☐ YES ☒ 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 (synthetic)	ARTIFICIAL (synthetic)
COLOURS			
FLAVOURS			

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)
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 :				



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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		
Egg	☐ YES ☒ NO	☐ YES ☒ NO		
Fish	☒ YES ☐ NO	☒ YES ☐ NO	Barramundi Fish	
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		
Soybean	☐ YES ☐ NO	☐ YES ☒ NO		

NUTRITION INFORMATION				
Please confirm if the NIP information provided below is based on theoretical calculation or external test report?		Analytical		
Servings per pack: 50 Serving Size: 100G		AVG. QUANTITY PER SERVE, xxx g	AVG. QUANTITY PER 100g	
ENERGY	kJ	465	465	
PROTEIN	g	19.2	19.2	
FAT	TOTAL g	3.5	3.5	
	SATURATED g	1.0	1.0	
	TRANS g			
	POLYUNSATURATED g			
	MONOUNSATURATED g			
CARBOHYDRATE	g	Less than 1g	Less than 1g	
	SUGARS g	Less than 1g	Less than 1g	
DIETARY FIBRE	mg			
SODIUM	mg	43	43	
OMEGA - 3 <i>If applicable</i>	TOTAL mg			
	ALA (alpha-linolenic acid) mg			
	EPA (eicosapentaenoic acid) mg			
	DHA (docosahexaenoic acid) mg			



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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 (No. of days/months from Production Date)	24 months from production date
SECONDARY SHELF LIFE	Once thawed consume within 48 hours
INSTORE MINIMUM SHELF LIFE	24 months from production date.
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	Good shape	Slightly cracked or small breach	Split in half with a big gap
Appearance	plump, firm appearance	White surface, slightly shiny	Pale and dull appearance
Dimensions	Various		
Weight	100-500gm (tolerance: +/- 10%)	100-500gm (tolerance: +/-10%)	100-500gm (tolerance: +/-15%)
Flavour	Typical of species, clean, sweet taste, with no off or unpleasant, no muddy flavours	Micro seaweed smell with no off or unpleasant, no muddy flavours	Bad off, unpleasant and muddy flavours
Colour	slight off white	White surface, slightly shiny	Pale and dull
Aroma	Characteristic of species-No off odour	Micro seaweed smell with no off odour	Bad odour
Texture	Typical of species- Meat is firm and elastic	Slightly flexible, fleshy soft	Meat is rotten and no elastic
Defects	No foreign objects	Under 2 cm skin left on the fillet	Over 5 cm skin left on the fillet

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

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Arsenic (inorganic)	Less than 2mg/kg	1	FSANZ FSC Standard 1.4.1	Once a year
Lead	Less than 0.5mg/kg	1	FSANZ FSC Standard 1.4.1	Once a year
Mercury	Less than 0.5mg/kg	5	FSANZ FSC Standard 1.4.1	Once a year
Histamine	Less than 200mg/kg	1	FSANZ FSC Standard 1.4.1	Once a year
Polychlorinated Biphenyls (PCBs)	Less than 0.5mg/kg	1	FSANZ FSC Standard 1.4.1	Once a year
MICROBIOLOGICAL (Quality and Food Safety Parameters)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:	TEST FREQUENCY
Escherichia coli	Less than 10 cfu/g	1	MOHW Announcement No. 1021951163 of Ministry of Health and Welfare on December 20, 102 Amendment of Microbiological Inspection Method for Food-Inspection of Escherichia coli	Per Batch
Standard Plate Count	Less than 100 cfu/g	1	FSANZ FSC Standard 1.4.1	Per Batch
Salmonella	Not detected in 25g	1	FSANZ FSC Standard 1.4.1	Per Batch
Coagulase-positive staphylococci	Less than 100 cfu/g	1	FSANZ FSC Standard 1.4.1	Per Batch
Enterobacteriaceae	Less than 100 cfu/g	1	FSANZ FSC Standard 1.4.1	Per Batch
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	Each batch
			If Metal Detector / X-ray used, declare test pieces sizes: Fe:1.5MM Non-Fe:2.0MM SS:3.0MM	

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:	Karin Engelbrecht	CONTACT PHONE OFFICE:	
POSITION:		CONTACT EMAIL:	
CONTACT PHONE (M)		DATE:	Click or tap to enter a date.



Product Specification

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:			