



Product Specification

PRODUCT DETAILS			
PRODUCT NAME	PANKO CRUMBED BARRAMUNDI BURGER		
PRODUCT BRAND	BLUE WAVE <i>If Other, please specify:</i>		
MANUFACTURER / PACKER CODE	KBVN39	SITE ADDRESS	Packed for: KB Seafood Company Pty Ltd 23 Catalano Road Canning Vale WA 6155 Australia
ITEM CODE	1010203341	CUSTOMER ITEM CODE	
BARCODE INNER	9315822024525		
BARCODE MASTER CARTON	19315822024522		
PRODUCT DESCRIPTION	FROZEN PANKO CRUMBED BARRAMUNDI BURGER IQF, lightly pre-fried Panko crumbed, skinless Barramundi portions PACKING: IQF, 3x1kg Clear PE bag with rider label Size: 135gr (±20gr)		
COUNTRY OF ORIGIN	VIETNAM <i>If Other, please specify:</i>		
COUNTRY OF ORIGIN STATEMENT As per COO labelling requirement	PRODUCED IN VIETNAM FROM LOCAL AND IMPORTED INGREDIENTS		

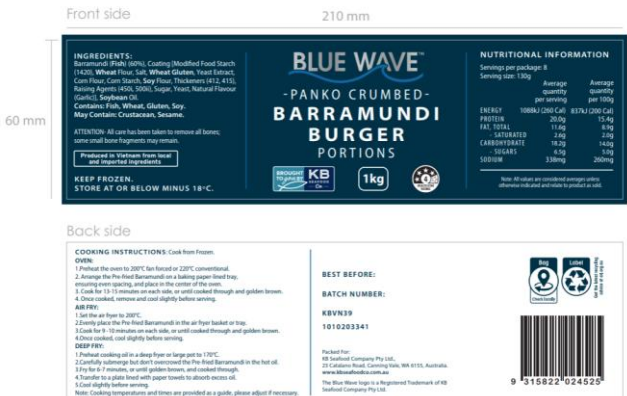
SUPPLIER CERTIFICATION INFORMATION							
☐ AA	☒ ASC	☒ BAP	☒ BRC	☐ CFMSR	☐ FSSC 22000	☒ GLOBALG.A.P.	
☒ HACCP	☒ Halal	☐ IFS	☐ Kosher	☐ MSC	☐ Organic	☐ RSPO	☐ SQF
☐ Vegan	☐ WSE	☐ Other; <i>If Other, please specify:</i>					
☒ Approved Supplier Questionnaire			☐ Ethical Sourcing Questionnaire		☒ SEDEX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

PACKAGING: OUTER CARTON			
Supplier details:			
PACK SIZE / WEIGHT / VOLUME	PACKING: IQF, 3x1kg Clear PE bag with rider label Size: 135gr (±20gr)	PACKAGING TYPE & MATERIAL	Printed Corrugated Carton
		PRODUCT LABELS	
		DIMENSIONS (mm) – H x W x L (request die lines)	230 x 200 x 170
		TARE WEIGHT (g)	±300g
		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 %	70%
PACKAGING: INNER PACK			
Supplier details			

KB Seafood Co	NFSQ 10 F001 Product Specification Template	Date Issue: 29/02/2024
Authorised By:	Alice Mun	Version Number: 1
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PACK SIZE / WEIGHT / COUNT	PACKING: IQF, 3x1kg Clear PE bag with rider label Size: 135gr (±20gr)	PACKAGING TYPE & MATERIAL	PE bag with printed Paper Rider label	
		PRODUCT LABELS		
		DIMENSIONS (mm) - H x W x L (request die lines)	210x60mm	
		TARE WEIGHT (g)	9.5	
		RECYCLABILITY	☒ YES	☐ NO
		PREP Report(s)	☒ YES	☐ NO
		FSC Certified (Only applicable to paper and cardboard packaging)	☐ YES	☒ NO
		Post Consumer Recycled Content %		
		ARL Labelling:		
PACKAGING INFORMATION				
Label Format (i.e., sticker, label, printed bag...etc).				

PACKAGING PICTURES	
Outer Carton	Inner packaging
	

SUSTAINABILITY INFORMATION	
FISH / SEAFOOD	
FISH / SEAFOOD SPECIES IN PRODUCT	Barramundi (<i>Lates calcarifer</i>)
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	<i>Lates calcarifer</i>
PICTURE/S OF SPECIES	

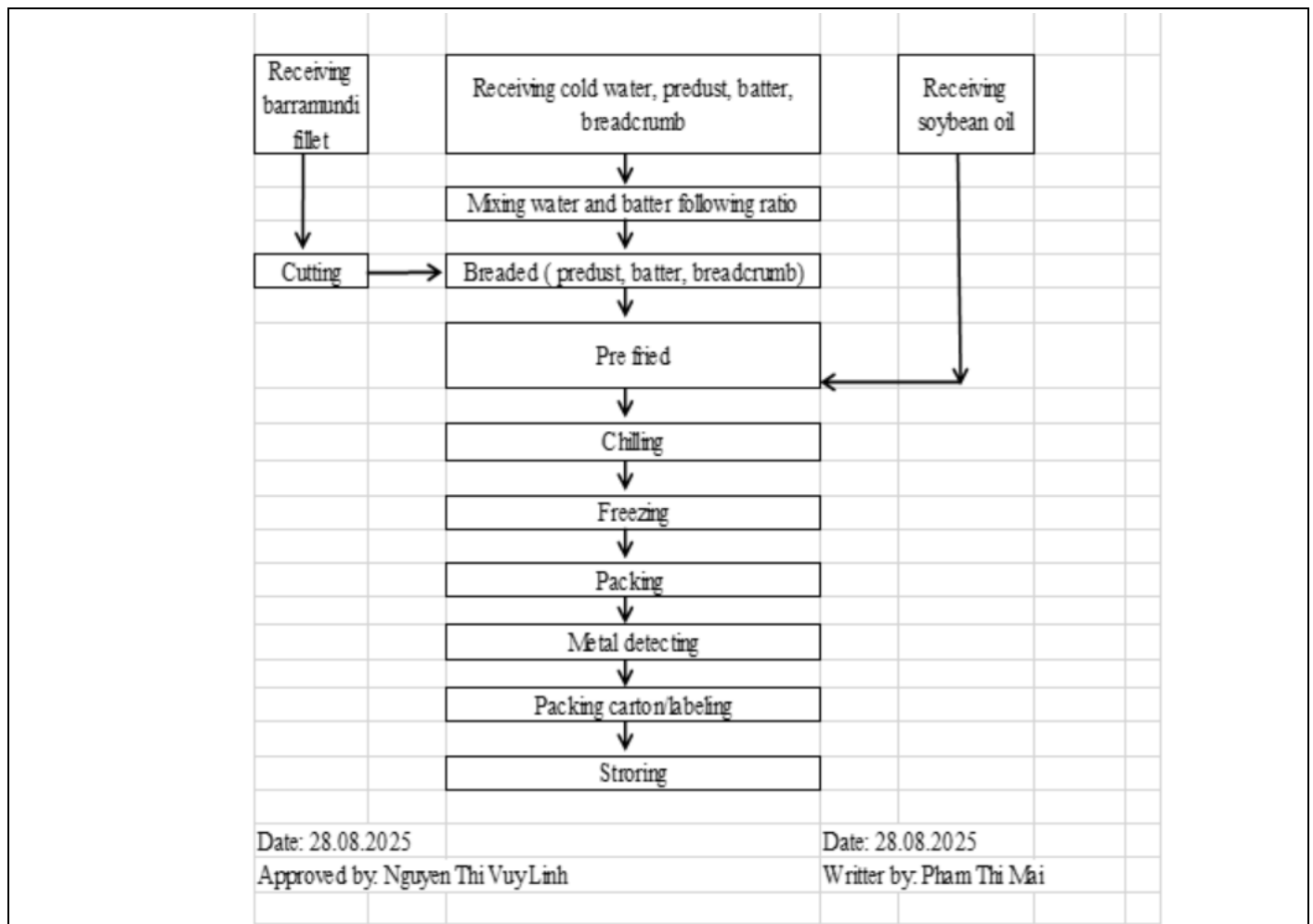


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AQUACULTURE / WILD CAUGHT	AQUACULTURE	
STATE or REGION LANDED / FARMED	Vietnam	
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)		
GEAR TYPE	Ponds	
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED		
FAO FISHING ZONE		
FISHING ZONE FOR WILD CAUGHT SPECIES		
SUSTAINABLE? <i>Please provide certificate details:</i>	Yet to be assessed	
	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			Vietnam
Coating			Thailand
PRODUCT PROCESSING PROCEDURE(S) include euthanizing method (HACCP FLOW Descriptor)			

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FREEZING METHOD(S) include additives for glaze

IQF

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)	Approx 8-9 mins	PRODUCT CORE COOKING TEMPERATURE (°C)	165-170°C
Other methods used for (ready to eat goods)	Deep fried	Time / temperature / concentration	

FINISHED PRODUCT

Product description

Finished product weight / size

% Prawn / Fish / Squid / etc:

FROZEN PANKO CRUMBED BARRAMUNDI BURGER

PACKING: IFQ, 3x1kg Clear PE bag with rider label

Size: 135gr (±20gr)

Barramundi 60%

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))

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INGREDIENT	QUANTITY	COUNTRY OF ORIGIN
Barramundi	60%	Vietnam
Food starch-Modified (Tapioca, E1420)	40%	Thailand
Wheat flour		Australia, Canada
Salt		Thailand
Raising agent (E450i, E500ii)		China, Thailand
Wheat gluten		China, Australia, Italy, Belgium
Yeast extract		Netherlands
Corn flour		Thailand
Food starch (Corn)		Thailand
Soy flour		Thailand
Thickeners (E412, E415)		India
Flavouring (Natural: garlic)		Taiwan
White sugar		Thailand
Soybean Oil		Vietnam
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 %		
Please select which is applicable:	☒ <u>Fish</u> ☐ 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: ☐ <u>Prawn</u> ☐ 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	

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	☐ Inner ☐ Outer ☐ Both membranes off ☐ Single skinned ☐ Double skinned ☐ Roe ON ☐ Roe OFF ☐ Whole shell ☐ Half shell ☐ Deseeded ☐ 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 <i>(ingredients declaration is to be completed on the finished product)</i>	Barramundi (<i>Lates calcarifer</i>) (Fish) (60%), Coating [Modified Food Starch (1420), Wheat Flour, Salt, Wheat Gluten , Yeast Extract, Corn Flour, Corn Starch, Soy Flour, Thickeners (412, 415), Raising Agents (450i, 500ii), Sugar, Yeast, Natural Flavour (Garlic)], Soybean Oil.
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)? <i>(Characterising ingredients are to be calculated on finished saleable product)</i>	Barramundi
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 ☐ 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: KB
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.	4
OTHER WARNING STATEMENTS	All care has been taken to remove all bones some small bones may remain.

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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			
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)

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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		
Egg	☐ YES ☒ NO	☐ YES ☒ NO		
Fish	☒ YES ☐ NO	☒ YES ☐ NO		
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?		Choose an item.	
		<i>If Analytical, please provide:</i> Testing Date: Click or tap to enter a date. Testing Laboratory:	
Servings per pack: 8 Serving Size: 130g		AVG. QUANTITY PER SERVE, xxx g	AVG. QUANTITY PER 100g
ENERGY	kJ	1088kJ (260Cal)	837 (200Cal)
PROTEIN	g	20.0	15.4
FAT	TOTAL g	11.6	8.9
	SATURATED g	2.6	2.0
	TRANS g		

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	POLYUNSATURATED g		
	MONOUNSATURATED g		
CARBOHYDRATE	g	18.2	14.0
	SUGARS g		
DIETARY FIBRE	mg		
SODIUM	mg	338	260
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>	
SECONDARY SHELF LIFE	Choose an item.
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.	Cook from Frozen, product is to be thoroughly cooked prior to consumption.
COOKING INSTRUCTIONS	Oven: - Preheat the oven to 200°C fan forced or 220°C conventional. - Arrange the Pre-fried Panko Barramundi Burger on a baking paper-lined tray, ensuring even spacing, and place in the center of the oven. - Cook for 13-15 minutes on each side, or until cooked through and golden brown. - Once cooked, remove and cool slightly before serving. Airfry: - Set the air fryer to 200°C. - Evenly place the Pre-fried Barramundi in the air fryer basket or tray. - Cook for 9 -10 minutes on each side, or until cooked through and golden brown. - Once cooked, cool slightly before serving. Deep Fry: - Preheat cooking oil in a deep fryer or large pot to 170°C. - Carefully submerge but don't overcrowd the Pre-fried Barramundi in the hot oil. - Fry for 8-9 minutes, or until golden brown, and cooked through. - Transfer to a plate lined with paper towels to absorb excess oil. - Cool slightly before serving.

QUALITY CRITERIA			
	GREEN – ACCEPTABLE	AMBER - MARGINAL	RED – UNACCEPTABLE
Physical Shape	Natural shape Skinless, boneless, pin bone out, no chemical treating,		

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	trimmed, collar docked, and cut in portion (natural assortment of Barramundi portions) Shape should reflect natural portion of Barramundi coated with Panko crumb 135gr (±20gr) Panko crumbed Fish Portions		
Appearance	Evenly coated, golden coloured crumbed fish portion. Lightly pre-fried Panko crumb, consistent coating After cooking it turns deeper golden-brown crumb, slightly rustic. Fish fresh typical light white, light pink/grey colour of Barramundi. No blood clots or bruising		
Dimensions	Natural assortment of Barramundi Portions		
Weight	135gr (±20gr) Panko crumbed Fish Portions 1kg Net weight.		Less than 1kg Net weight.
Flavour	Mild fish flavour of fried fish, savoury with the typical taste of fish species. No muddy flavour. Balanced seasoned breadcrumb, slightly salty, complimenting the fish inside, fresh, clean Barramundi flavour		Muddy flavour. Off flavour.
Colour	Golden coloured crumbed fish portion. Fish flesh should be clean with minimal bloodline. Colour of fish typical of Barramundi off white grey colour.		Uneven colour on the pre-fry.
Aroma	No off or overly fishy odours.		Off or rancid odour.
Texture	Crispy coating with soft yet firm flesh of the fish.		Mushy texture on the coating and fish is overly dry or wet. Mushy fish.
Defects	No foreign objects.		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](#)

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• Schedule 21-Extraneous residue limits

CHEMICAL (e.g., pH, Moisture)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:	TEST FREQUENCY
Arsenic (inorganic)	Less than 2mg/kg	1	FSANZ FSC Standard 1.4.1	Annual
Lead	Less than 0.5mg/kg	1	FSANZ FSC Standard 1.4.1	Annual
Mercury	Less than 0.5mg/kg	5	FSANZ FSC Standard 1.4.1	Annual
Histamine	Less than 200mg/kg	1	FSANZ FSC Standard 1.4.1	Annual
Polychlorinated Biphenyls (PCBs)	Less than 0.5mg/kg	1	FSANZ FSC Standard 1.4.1	Annual
MICROBIOLOGICAL (Quality and Food Safety Parameters)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:	TEST FREQUENCY
Standard Plate Count	Less than 100,000 cfu/g	1	Schedule 19 of FSANZ	Once every 6 months
Esherichia coli	Less than 10 cfu/g	1	Schedule 19 of FSANZ	Once every 6 months
Coagulase-positive staphylococci	Less than 100 cfu/g	1	Schedule 19 of FSANZ	Once every 6 months
Salmonella	Not detected in 25g	1	Schedule 19 of FSANZ	Once every 6 months
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: Fe: 1.5 mm Non-Fe: 2.0 mm SS: 2.0 mm	

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:	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.
KB SIGN-OFF:		DATE SIGNED:	Click or tap to enter a date.



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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:			