KIBUN (THAILAND) CO., LTD.

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Date August 07, 2025

PRODUCT SPECIFICATION

Product Name	:	Frozen Steamed Fish Cake (Naruto Maki 160g.) Product Code 1210005
JFC Code	:	#41446
Weight / Pack	:	160 g.
Product Description	:	Frozen steamed surimi paste with a red spiral mark in the center into vacuum pack.
Packing	:	160g. x 100Packs / Carton
Packaging	:	Inner pack : ONYLON/LLDPE size 75 x 285mm., Thickness 60micron, weight 3g.
		Outer pack : PET/LLDPE size 65 x 285mm., Thickness 50micron, weight 2g.
		Outer : Corrugated carton KA185/3CS110/KA125 Size : 339 x 410 x 245mm., weight 660g.
Shelf Life	:	24 Months from date of manufacture if keep at or below -18°C
Customer	:	JFC AUSTRALIA CO PTY LTD.

Ingredients

White Fish Meat [Threadfin Bream (*Nemipterus* spp.)	40.22%
Water	36.46%
Modified Tapioca Starch (1420,1412)	16.09%
Fully Refined Soybean Oil	1.95%
Salt	1.49%
Sugar	1.41%
Soy Protein	1.15%
Monosodium Glutamate (621)	0.40%
Egg White **(Dry Weight 0.55%)**	0.35%
Sweet Flavouring	0.32%
Carmine [Colour (120)]	0.16%
Total	**100.00%**

Contains: Fish, Egg, Soy.

The goods containing egg is not in discernible pieces.

THE GOODS READY TO EAT WITHOUT FURTHER PROCESSING.

The food is frozen and will be either consumed frozen or consumed within five days of being thawed.

Flow Chart

Surimi
↓
Thawing
↓
Mixing with ingredients
↓
Forming stick by machine
↓
Suwari at 60°C ~ 70°C for 2 ~ 4 min
↓
Steaming at 85°C ~ 95°C for 25 min
↓
Cooling
↓
Put into plastic bag & Vacuum pack
↓
***CCP1** Steaming at 85°C ~ 95°C for 25 min.
Internal temp. ≥ 75°C
↓
Cooling
↓
Freezing at ≤ -30°C, 4 ~ 5 hrs.
↓
***CCP2** Metal detector
(Fe Ø 1.0mm,SUS Ø 2.0mm and Non –Fe Ø 2.0mm)
↓
Pack into carton

Physical Standard

1. Size	Weight / pieces 162 – 170 g
2. Weight / Pack	Minimum weight 160g
3. Cont / Pack	1 Pieces
4. Color	White - Red

Chemical Standard

1. Heavy Metal		
* Mercury	Maximum level	0.5 ppm
* Lead	Maximum level	0.5 ppm
* Inorganic Arsen	Maximum level	2.0 ppm
** Cadmium [(1)]	Maximum level	1.0 ppm
2. ** P_2O_5 [(2)]	Maximum level	0.22%
3. ** SO_2 [(3)]	Maximum level	10 ppm
4. ** PCBs [(4)]	Maximum level	0.5 ppm
5. ** Histamine [(4)]	Maximum level	200 ppm

Frequency : Analysis once years per time by sampling from Frozen Steamed Fish Cake Group

Reference : * Fish Inspection and Quality Control Division Department of Fisheries , Thailand Chemical Reference Criteria for Frozen & Canned Fishery Products of Thailand Exported to : Australia and New Zealand (Fish), May 2025 .

** Customer requirement : [(1) Refer : Exported to other countries.

(2) Refer : Codex general standard for food additive CXS:192-1995 adopted in 1995, Revision 2024, 09.2.4.1 Cooked fish and fish products .

(3) Refer : Inhouse Specification Kibun .

(4) Refer : Food standards Australia New Zealand : FSANZ (Amended Schedule 19 Maximum levels of contaminants and natural toxicants of Standard 1.4.1. contaminants and natural toxicants, 2024.)]

Bacteriological Standard

Total Plate Count	$< 5 \times 10^4$ CFU / g
E.coli	< 3 MPN / g
Staphylococcus aureus	< 3 MPN / g
Vibrio parahaemolyticus	< 3 MPN / g
Salmonella spp.	Not detected in 25 g
Vibrio cholerae	Not detected in 25 g
Listeria spp.	Not detected in 25 g

Frequency : Analysis every production date

Reference : Inhouse Specification [Refer: Microbiological reference criteria, Fish Inspection and Quality Control Division, Department of Fisheries THAILAND - Microbiological Requirements of Fishery Products For Based on Countries : Australia and New Zealand (Ready to eat food in which growth of *Listeria monocytogenes* can occur), October 2023]

(Mrs. Paranee Planantakuntorn)
QC Manager