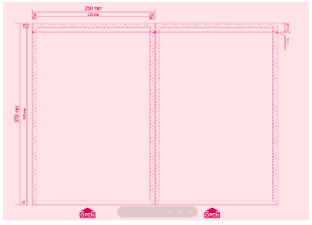
Product Specification

PRODUCT DETAILS			
PRODUCT NAME	Blue wave - PRAWN RAW PEELED CUT VANNAMEI 13-15 16-20 21-25 26-30 10X1KG		
PRODUCT BRAND	BLUE WAVE *If Other, please specify*:		
MANUFACTURER / PACKER CODE	**KBVN60**	SITE ADDRESS	Packed for: KB Seafood Company Pty Ltd 23 Catalano Road Canning Vale WA 6155 Australia
ITEM CODE	13/15 - 1010102683 16/20 - 1010102684 21/25 - 1010102685 26/30 - 1010102686 31/35 - 1010102805	CUSTOMER ITEM CODE	
BARCODE INNER	9315822021913 – 13/15 9315822021920 – 16/20 9315822021937 – 21/25 9315822021944 – 26/30 9315822022637 – 31/35		
BARCODE MASTER CARTON	19315822021910 – 13/15 19315822021927 – 16/20 19315822021934 – 21/25 19315822021941 – 26/30 19315822022634 – 31/35		
PRODUCT DESCRIPTION	Frozen raw prawns peeled cut-deveined tail on Vannamei, treated IQF 10x1kg net deglazed weight, printed bag "Blue wave" Size: 13/15, 16/20 21/25, 26/30		
COUNTRY OF ORIGIN	VIETNAM *If Other, please specify*: ……		
COUNTRY OF ORIGIN STATEMENT As per COO labelling requirement	PRODUCED IN 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; *If Other, please specify*: …… ☐ Approved Supplier Questionnaire ☐ Ethical Sourcing Questionnaire ☐ SEDEX ☐ Ethical Sourcing Audit ☐ KB Seafood Co Approved Supplier ☒ Other; *If Other, please specify*: we are in processing to approval SEDEX…

PACKAGING: OUTER CARTON			
Supplier details:			
PACK SIZE / WEIGHT / VOLUME	10x1kg bag = 10 kg	PACKAGING TYPE & MATERIAL	5ply printed Master Carton
		PRODUCT LABELS	N/A

		DIMENSIONS (mm) – H x W x L (request die lines)	380 x 285 x 270
		TARE WEIGHT (g)	550g
		Gross Weight (Product and Carton)	12kg
		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			
PACK SIZE / WEIGHT / COUNT	1kg per bag	PACKAGING TYPE & MATERIAL	PA bag
		PRODUCT LABELS	N/A
		DIMENSIONS (mm) - H x W x L (request die lines)	250 x 370 mm
		TARE WEIGHT (g)	14g
		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).	Printed bag		

PACKAGING PICTURES	
Outer Carton	Inner packaging
	

SUSTAINABILITY INFORMATION	
FISH / SEAFOOD	
FISH / SEAFOOD SPECIES IN PRODUCT	*Prawn*
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	*Penaeus Vannamei*

Product Specification

PICTURE/S OF SPECIES	
AQUACULTURE / WILD CAUGHT	AQUACULTURE
STATE or REGION LANDED / FARMED	FARMED
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	
GEAR TYPE	
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	
FAO FISHING ZONE	
FISHING ZONE FOR WILD CAUGHT SPECIES	
SUSTAINABLE? *Please provide certificate details:*	Yet to be assessed Cert Name & Number Cert Expiry Date
PALM OIL	
SUSTAINABLE?	Yet to be assessed
If sustainable, what standard:	☐ Mass Balance (MB) ☐ Identity Preserved (IP) ☐ Segregated (SG) *If Other; please specify:* ……

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
Vannamei prawn (*Litopenaeus Vannamei)*			Viet Nam

PRODUCT PROCESSING PROCEDURE(S) ***include euthanizing method (HACCP FLOW Descriptor)***

FREEZING METHOD(S) ***include additives for glaze***

Starting IQF conveyor belt firstly to reach -38^{o}C, then put shrimp to IQF conveyor belt. Temperature of IQF conveyor belt, IQF freeze ≤ -38^{0}C , - Freezing time is dependent on specific sizes

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 (^{0}C)	
Other methods used for (ready to eat goods)		Time / temperature / concentration	

FINISHED PRODUCT

Product description: Frozen Raw peeled, cut deveined, tail on Vannamei prawn, chemical treated,
Finished product weight: IQF 10 x 1kg Net Deglazed weight "Blue wave"
size: 13/15, 16/20, 21/25, 26/30 (pcs/lbs)
% Prawn: 99%

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
Vannamei prawn (Litopenaeus Vannamei)		
SALT		
STPP (E451, E452)		
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 %: 10-20% or as per customer's equest	
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 ☐ Other, *if Other; please specify:* ……
IF the product is marinated or coated either with crumbs or batter (*The following information is required*)	
Total ingoing ingredients before marinade/frying:	Raw material %: Raw material (g): Marinade/coating %: Marinade/coating (g):
Total ingoing ingredients after 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	
	
Frozen Raw Prawns Deveined Tail on Vannamei prawns	Thawed Raw Prawns Deveined Tail on Vannamei prawns

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON PACK (ingredients declaration is to be completed on the finished product)	Prawns (99%) (Litopenaeus vannamei) (**Crustacean**), Mineral Salts (451, 452) , Salt.
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)? (Characterising ingredients are to be calculated on finished saleable product)	Vannamei prawns (Litopenaeus vannamei) 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?	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 **NO** 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 **NO** gluten:* ☐ Wheat ☐ Gluten: (*Please select relevant)* ☐ Barley ☐ Oats ☐ Rye ☐ Lupin ☐ Sulphites ☐ Other; *If Other, please specify*: ……
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: KBVN60
NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed? *Such as Suitable for Vegans; Good source of protein; No Artificial Flavouring No Artificial Colour; Dairy Free, Gluten Free etc.* Note: Claims must be approved by actual data.	N/A
HEALTH STAR RATING If being used as a claim.	Choose an item.
OTHER WARNING STATEMENTS	All care has been taken to remove all shell fragments, some small fragments 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			
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	Vannamei prawns *(Litopenaeus vannamei)*	99%	
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	N/A	N/A	N/A
FLAVOURS	N/A	N/A	N/A

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**:				
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	Vannamei prawns (Litopenaeus vannamei)	
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. *If Analytical, please provide*: Testing Date: Click or tap to enter a date. Testing Laboratory: ……	
Servings per pack: Serving Size:		AVG. QUANTITY PER SERVE, xxx g	AVG. QUANTITY PER 100g
ENERGY	kJ	251 (60 kcal)	251 (60 kcal)
PROTEIN	g	14	14
FAT	TOTAL g	0.5	0.5

	SATURATED g	0	0
	TRANS g	0	0
	POLYUNSATURATED g	_	_
	MONOUNSATURATED g	_	_
CARBOHYDRATE	g	0	0
	SUGARS g	0	0
DIETARY FIBRE	mg	0	0
SODIUM	mg	640	640
OMEGA - 3 *If applicable*	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 18ºC.
TYPE OF DATE CODE	Best Before Date
SHELF LIFE *(No. of days/months from Production Date)*	24months 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 18ºC. 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	Typical of species	Prawns have normal curve shape, circle shape	Prawns have straight shape
Appearance	Frozen, Raw, Peeled, Deveined, Tail on.	Frozen, Raw, Peeled, Deveined, Tail on. Shell, devein remains with acceptable percentage	Frozen, Raw, Peeled, Deveined, Tail on. Shell, devein remains with unacceptable percentage
Dimensions	Various	Prawn size +/- 10% below or above the target	Prawn size over +/- 10% below or above the target
Weight	700g/bag size per lb	Total net weight +/- 10% below or above 700g per bag.	Product net weight less than 700g per bag.
Flavour	Typical of species- sweet and slightly salty	Characteristic of species. No muddy or off flavours	Muddy flavour
Colour	Natural	Light orange or different colour prawns	orange or different colour prawns
Aroma	Typical of species-No off odour	Characteristic of species, no off odours	Rotten odor or strange odor
Texture	Not mushy, rubbery or soft	Firm, not mushy, rubbery or soft	Tough or soft

Defects	No foreign objects	Foreign Objects: Nil Broken/Damaged: ≤3% by weight or count Black Spot on meat: ≤5% by weight or count Vein: ≤3% by weight or count Freezer Burn: ≤1% by weight or count Legs, shell, swimming, antena ≤5% Dirty neckmeat ≤5%	Foreign Objects: Present Broken/Damaged: >3% by weight or count Black Spot on meat: >5% by weight or count Vein: >3% by weight or count Freezer Burn: >1% by weight or count Legs, shell, swimming,antena >5% Dirty neckmeat >5%

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**
Arsenic (inorganic)	Less than 2mg/kg	1	Choose an item.	Each year
Lead	Less than 0.5mg/kg	1	Choose an item.	Each year
Mercury	Less than 0.5mg/kg	5	Choose an item.	Each year
Antibiotics	According to the rules of the importing country	1	Choose an item.	Each receiving lot
Vinyl chloride	Less than 0.01 mg/ kg	1	Choose an item.	Each year
MICROBIOLOGICAL *(Quality and Food Safety Parameters)*	**CRITERIA**	**Number of minimum Samples tested**	**TEST METHOD REFERENCE:**	**TEST FREQUENCY**
Standard Plate Count	1x10^5 CFU/35	5	AOAC 990.12	Each container
Esherichia coli	Less than 10 cfu/g	5	AOAC 998.08	Each container
Coagulase-positive staphylococci	Less than 10 cfu/g	5	AOAC 2003.2011	Each container
Salmonella	Not detected in 25g	5	ISO 6579 – 1:2017(E)	Each container
Vibrio parahaemolyticus	Not detected in 25g	5	ISO 21872-1:2017	Each container
Vibrio cholerae	Not detected in 25g	5	ISO 21872-1:2017	Each container
Vibrio Vulnificus	Not detected in 25g	5	ISO 21872-1:2017	Each container
Clostridium perfringens	Less than 100 cfu/g	5	NMKL 95 5th 2009	Each container

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:	Candra Salim	CONTACT PHONE OFFICE:	
POSITION:	NPD Coordinator	CONTACT EMAIL:	
CONTACT PHONE (M)		DATE:	27/11/2024 Click or tap to enter a date.
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:			