



Product Specification

PRODUCT DETAILS			
PRODUCT NAME	SALMON PORTIONS SKIN ON		
PRODUCT BRAND	BLUE WAVE <i>If Other, please specify:</i>		
MANUFACTURER / PACKER CODE	KBCL08	SITE ADDRESS	Packed for: KB Seafood Company Pty Ltd 23 Catalano Road Canning Vale WA 6155 Australia
ITEM CODE	1010203302	CUSTOMER ITEM CODE	
BARCODE INNER	N/A		
BARCODE MASTER CARTON	19315822024058		
PRODUCT DESCRIPTION	Salmon portion skin on 200g		
COUNTRY OF ORIGIN	CHILE <i>If Other, please specify:</i>		
COUNTRY OF ORIGIN STATEMENT As per COO labelling requirement	PRODUCT OF CHILE		

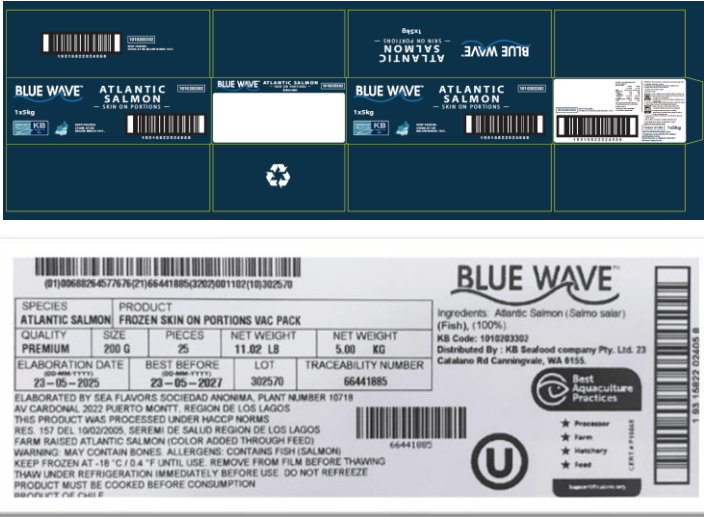
SUPPLIER CERTIFICATION INFORMATION							
☐ AA	☐ ASC	☒ BAP	☒ BRC	☐ CFMSR	☐ FSSC 22000	☐ GLOBALG.A.P.	
☐ HACCP	☒ Halal	☐ IFS	☒ Kosher	☐ MSC	☒ Organic	☐ RSPO	☐ SQF
☐ Vegan	☐ WSE	☐ Other; <i>If Other, please specify:</i>					
☒ Approved Supplier Questionnaire		☒ Ethical Sourcing Questionnaire		☒ SEDEX		☒ 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 bulk box with 200g IVP portions	PACKAGING TYPE & MATERIAL	Cardboard
		PRODUCT LABELS	Printed Carton: Brand, product description, weight, address, warning statement, storage instruction: Print and apply label: Brand, description, weight, address, warning statement, storage statement, ingredients, allergens, production date, best before date, factory code, country of origin.
		DIMENSIONS (mm) – H x W x L (request die lines)	272 H x 184 W x 304L
		TARE WEIGHT (g)	260
		Gross Weight (Product and Carton)	
		RECYCLABILITY	☒ YES ☐ NO
		PREP Report(s)	☐ YES ☐ NO

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		FSC Certified (Only applicable to paper and cardboard packaging)	☐ YES ☐ NO
		Post Consumer Recycled Content %	
PACKAGING: INNER PACK			
Supplier details			
PACK SIZE / WEIGHT / COUNT	200g IVP	PACKAGING TYPE & MATERIAL	PE/PA
		PRODUCT LABELS	N/A
		DIMENSIONS (mm) - H x W x L (request die lines)	200x120
		TARE WEIGHT (g)	6g
		RECYCLABILITY	☐ YES ☒ NO
		PREP Report(s)	☐ YES ☒ NO
		FSC Certified (Only applicable to paper and cardboard packaging)	☐ YES ☒ NO
		Post Consumer Recycled Content %	NO
		ARL Labelling:	
PACKAGING INFORMATION			
Label Format (i.e., sticker, label, printed bag...etc).	86*158mm Thermotop Master label		

PACKAGING PICTURES	
Outer Carton	Inner packaging
	

SUSTAINABILITY INFORMATION	
FISH / SEAFOOD	
FISH / SEAFOOD SPECIES IN PRODUCT	<i>Farmed Atlantic Salmon (Salmo salar)</i>
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	<i>Salmo salar</i>

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PICTURE/S OF SPECIES		
AQUACULTURE / WILD CAUGHT	AQUACULTURE	
STATE or REGION LANDED / FARMED	Chile	
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	Confidential	
GEAR TYPE	Sea cages	
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	confidential	
FAO FISHING ZONE	N/A	
FISHING ZONE FOR WILD CAUGHT SPECIES	N/A	
SUSTAINABLE? <i>Please provide certificate details:</i>	Yet to be assessed	
	Cert Name & Number	
	Cert Expiry Date	
Halal Certified	Yes	
Kosher certified	Yes	
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
Salmon	confidential	Post rigor Salmon, 2-10 days age max, 22 colour using Salmofan, 2-6kg HOG	Chile
PRODUCT PROCESSING PROCEDURE(S) include euthanizing method (HACCP FLOW Descriptor)			
FREEZING METHOD(S) include additives for glaze			
Blast freezers, no additives or glazing			
COOKING PROCESS (applies for products purchased as a cooked item)			

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

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

FINISHED PRODUCT

Product description: Salmon portions skin on
 Finished product weight / size: 200g IVP
 % Prawn / Fish / Squid / etc: 100% Skin on salmon

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
Salmon	200g	Chile
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 %	Nil	
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: <i>D-trim, 5cm tip off fillet (tail)</i> ☐ 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	

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	☐ 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>) N/A	
Total ingoing ingredients <u>before</u> marinade/frying:	Raw material %: N/A Raw material (g): N/A Marinade/coating %: N/A Marinade/coating (g):N/A
Total ingoing ingredients <u>after</u> frying (g)	Raw material (g): N/A Marinade/coating (g):N/A
Frying oil taken up (g)	N/A
Net weight of finished goods (gm/pc or gm/bag) after freezing	N/A
Percentage of main ingredients vs percentage of marinade/crumb in finished goods after freezing	N/A

PRODUCT PICTURES		
		

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON PACK (ingredients declaration is to be completed on the finished product)	Salmon (Salmo salar) (100%) (Fish)
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)? (Characterising ingredients are to be calculated on finished saleable product)	Salmon (100%) Contains Fish

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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
DATE CODING / TRACEABILITY e.g. (BATCH CODING, DATE, Lot No.)	Production Date: DD/MM/YYYY Best Before Date: DD/MM/YYYY Batch Number: xxxxxx Factory Reference: KBCL9
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.	Good Source of Protein



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HEALTH STAR RATING If being used as a claim.	Choose an item.
OTHER WARNING STATEMENTS	All care has been taken to remove all bones some small bones may remain. Farmed raised Atlantic salmon Not for sale in Tasmania

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	Salmon	100%	
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	Nil	Nil	Nil

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FLAVOURS	Nil	Nil	Nil
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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		
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: 16/01/2024 Testing Laboratory
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Servings per pack: 25 Serving Size:200		AVG. QUANTITY PER SERVE, 200 g	AVG. QUANTITY PER 100g
ENERGY	kJ	2074 (kcal 496)	1037 (kcal 248)
PROTEIN	g	41	20.5
FAT	TOTAL g	34.74	17.37
	SATURATED g	4,8	2,4
	TRANS g	0	0
	POLYUNSATURATED g	11.84	5.92
	MONOUNSATURATED g	17.4	8,7
CARBOHYDRATE	g	0	0
	SUGARS g	0	0
DIETARY FIBRE	mg	0	0
SODIUM	mg	700	350
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>	730 days for date of production
SECONDARY SHELF LIFE	Once thawed consume within 2 days
INSTORE MINIMUM SHELF LIFE	540 days
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	COOK FROM THAWED. Place in the refrigerator overnight or allow to thaw for approximately 8 hours. Once thawed consume within 48 hours. Product must be fully cooked before consumption. Pan Fry: Cook from thawed 1) Preheat a fry pan to medium heat. Remove the salmon from the individual wrapping. 2) Add a tablespoon of suitable cooking oil to the pan and place the salmon skin side down first. Cook for 3-4 minutes before turning over and cook for further 3-4 minutes. 3) Remove from pan and allow to stand for 1 minute before serving.

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QUALITY CRITERIA			
	GREEN – ACCEPTABLE	AMBER - MARGINAL	RED – UNACCEPTABLE
Physical Shape	Full fillet portions to be used for the product	A mix of each cut per box	All collars per box All tails per box
Appearance	Sealed salmon portions vacuum thight	Sealed portion vacuum lost	Vacuum lost and portion exposed
Dimensions	Full fillet cut	N/A	N/A
Weight	200g +/- 10 g per piece 24 to 26 pieces per carton Finished weight 5kg		200g +/- 10 g per piece < 24 pieces Finished weight 5kg
Flavour	Typical salmon, light with good fatty flavours	Stale, mild flavour	Rancid off flavours
Colour	22+ using salmo fan	21 using salmo fan	Less than 20 using the salmo fan
Aroma	Natural fish aroma, salty notes	Mild fish aroma	Stron rancid off fish aroma, unbearable to be around
Texture	Firm texture, flesh held well together	Soft but still intact	Mushy, broke, gapping portions
Defects	No bones No bruising No gapping		BLOOD/BRUISE MAJOR > 1 CM: 0 BLOOD/BRUISE MINOR < 1 CM: 1 BONE MAJOR > 2 CM: 1 BONE MINOR < 2 CM: 2 GAPING MAJOR > 10 CM DEEP: 0 GAPING MINOR < 5 CM LENGTH, 1 CM DEEP: 10

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	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
Polychlorinated Biphenyls (PCBs)	Less than 0.5mg/kg	1	FSANZ FSC Standard 1.4.1	Once a year
Histamine	Less than 200mg/kg	1	FSANZ FSC Standard 1.4.1	Once a year
Vinyl chloride	Less than 0.01 mg/kg	1	FSANZ FSC Standard 1.4.1	Once a year



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MICROBIOLOGICAL (Quality and Food Safety Parameters)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:	TEST FREQUENCY
Standard Plate Count	Less than 10,000,000 cfu/g	1	FSANZ MICROBIOLOGICAL LIMITS, END OF SHELF LIFE THAWED	ONCE A YEAR
Esherichia coli	Less than 10 cfu/g	1	FSANZ MICROBIOLOGICAL LIMITS, END OF SHELF LIFE THAWED	ONCE A YEAR
Choose an item.	Choose an item.	Choose an item.		
Choose an item.	Choose an item.	Choose an item.		
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	Hourly control
			If Metal Detector / X-ray used, declare test pieces sizes: Fe: 4mm Non-Fe: 4mm SS: 5mm	

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:	19/04/2024

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.

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:			

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