



Product Specification

PRODUCT DETAILS			
PRODUCT NAME	Blue Wave Pre-fried Panko Crumbed Pollock 1x3.3 kg		
PRODUCT BRAND	BLUE WAVE <i>If Other, please specify:</i>		
MANUFACTURER / PACKER CODE	KBCH41	SITE ADDRESS	Packed for: KB Seafood Company Pty Ltd 23 Catalano Road Canning Vale WA 6155 Australia
ITEM CODE	1010203375	CUSTOMER ITEM CODE	
BARCODE INNER	N/A		
BARCODE MASTER CARTON	19315822024737		
COUNTRY OF ORIGIN	CHINA <i>If Other, please specify:</i>		
COUNTRY OF ORIGIN STATEMENT As per COO labelling requirement	PRODUCED IN CHINA FROM IMPORTED AND LOCAL INGREDIENTS		

PACKAGING: OUTER CARTON			
Supplier details:			
PACK SIZE / WEIGHT / VOLUME	3.3kg	PACKAGING TYPE & MATERIAL	Double corrugated (5 layers) export standard outer carton
		PRODUCT LABELS	N/A
		DIMENSIONS (mm) – H x W x L (request die lines)	H90*W230*L460
		TARE WEIGHT (g)	432g
		Gross Weight (Product and Carton)	3.732kg
		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	3.3kg	PACKAGING TYPE & MATERIAL	Plastic liner
		PRODUCT LABELS	N/A
		DIMENSIONS (mm) - H x W x L (request die lines)	450mm*830mm
		TARE WEIGHT (g)	27g
		RECYCLABILITY	☐ YES ☒ NO
		PREP Report(s)	☒ YES ☐ NO
		FSC Certified (Only applicable to paper and cardboard packaging)	☐ YES ☒ NO

KB Seafood Co	NFSQ_10_F001 Product Specification Template	Date Issue: 29/02/2024
Authorised By:	Alice Mun	Version Number: 1
Page 1 of 10	UNCONTROLLED COPY ONCE PRINTED	

Product Specification

		Post Consumer Recycled Content %	0
		ARL Labelling:	 Get the latest recycling advice at arl.org.au

PACKAGING INFORMATION

Label Format (i.e., sticker, label, printed bag...etc).	
	ARL labelling for inner bag and outer carton

PACKAGING PICTURES

Outer Carton	Inner packaging
	 No artwork – plastic liners

SUSTAINABILITY INFORMATION

FISH / SEAFOOD

FISH / SEAFOOD SPECIES IN PRODUCT	<i>Alaska Pollock</i>
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	<i>Gadus chalcogrammus</i>
PICTURE/S OF SPECIES	
AQUACULTURE / WILD CAUGHT	Choose an item.
STATE or REGION LANDED / FARMED	
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	
GEAR TYPE	
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	



Product Specification

FAO FISHING ZONE		
FISHING ZONE FOR WILD CAUGHT SPECIES		
SUSTAINABLE? <i>Please provide certificate details:</i>	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>	

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:	☒ 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 ☐ <i>Other, if Other; please specify:</i> ☐ Prawn ☐ Whole ☐ Cut ☐ Pull ☐ Pin deveined. ☐ Tail ON ☐ Tail OFF ☐ <i>Other, if Other; please specify:</i> ☐ 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 ☐ <i>Other, if Other; please specify:</i>
IF the product is marinated or coated either with crumbs or batter (<i>The following information is required</i>)	

Product Specification

Total ingoing ingredients <u>before</u> marinade/frying:	
Total ingoing ingredients <u>after</u> frying (g)	
Frying oil taken up (g)	N/A
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 <u>(ingredients declaration is to be completed on the finished product)</u>	MSC Certified Pollock (<i>Gadus chalcogrammus</i>) (Fish) (60%), Batter [Water, Wheat Flour, Wheat Starch, Salt, Thickener (412)], Panko Crumb (15%) [Wheat Flour, Water, Edible Dextrose, Yeast, Compound Emulsifier (471, 420, 491, 422, 435), Salt]. Soybean Oil.
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)? <u>(Characterising ingredients are to be calculated on finished saleable product)</u>	
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 ☐ Gluten: (Please select relevant) ☐ Barley ☐ Oats ☐ Rye ☐ Lupin ☐ Sulphites ☐ Other; If Other, please specify:
Contains: Fish, Wheat, Gluten, Soy May Contain: Crustacean, Mollusc, Egg.	
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: KBCH41
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.	MSC Certified. This seafood comes from a fishery that has been independently certified to the MSC's environmental standard for fishing. www.msc.org
HEALTH STAR RATING If being used as a claim.	3.5

Product Specification

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			
Wheat (including its hybridised strain) irrespective of whether it contains gluten	☒ YES ☐ NO	Coating		
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	Pollock		
Lupin	☐ YES ☒ NO			
Milk	☐ YES ☒ NO			
Mollusc	☐ YES ☒ NO			
Peanut	☐ YES ☒ NO			
Sesame seed	☐ YES ☒ NO			
Soybean	☒ YES ☐ NO	Soybean oil		

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			



Product Specification

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?	Analytical <i>If Analytical, please provide:</i> Testing Date: 15/01/2026 Testing Laboratory:.	
Servings per pack: 30 Serving Size:110g	AVG. QUANTITY PER SERVE, 110 g	AVG. QUANTITY PER 100g

Product Specification

ENERGY	kJ	899 kJ (215 cal)	817 kJ (195 cal)
PROTEIN	g	11.4 g	10.4 g
FAT	TOTAL g	11.9 g	10.9 g
	SATURATED g	2.4 g	2.2 g
	TRANS g		
	POLYUNSATURATED g		
	MONOUNSATURATED g		
CARBOHYDRATE	g	14.1 g	12.8 g
	SUGARS g	1 g	Less than 1g
DIETARY FIBRE	mg		
SODIUM	mg	252 mg	229 mg
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>	24 months
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	Cook from frozen, product to be thoroughly cooked prior to consumption. Deep Fry - Pre-heat frying oil to 170° C. - Carefully add the product to the hot oil. - Cook for 5-6 minutes or until the product is fully cooked. Oven Bake - Preheat the oven to 200°C fan forced - Arrange the Pollock on a baking paper-lined tray, ensuring even spacing and place in the center of the oven. - Cook for 16-18 minutes on each side, or until cooked through and golden brown. Cooking temperatures and times are provided as a guide. Appliances will vary between brands.

Product Specification

QUALITY CRITERIA			
	GREEN – ACCEPTABLE	AMBER - MARGINAL	RED – UNACCEPTABLE
Physical Shape	Fillets shape		Broken
Appearance	Flaky golden coloured panko crumbed Pollock. Even coating with minimal breakage.		Gaps in surface or not evenly coated
Dimensions	Length: 14± 2cm Width: 5± 2cm Depth: 2± 0.5cm	Length: less than 12cm and greater than 16cm Width: less than 3cm and greater than 7cm Depth: less than 1.5cm and greater than 2.5cm	
Weight	110±10g/piece 30 pieces/ carton 3.3kg/carton	Out of range (110 ± 10g/piece) quantity more than 20%	Less than 3.3kg/bag Less than 30 pieces/carton
Flavour	Cooked: No chemical flavours. Mild fish flavour. No off odours or flavour.		Off flavour.
Colour	Golden coloured panko crumb that turns slightly darker after cooking.		Too pale or too dark.
Aroma	Cooked: Typical fried battered fish aroma with no off odours.		Off odours
Texture	Cooked: Crunchy outside with firm, juicy, flaky fish.		Soggy coating, mushy fish
Defects	No foreign object. No broken pieces.		Foreign object present.

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.	Yearly
Lead	Less than 0.5mg/kg	1	Choose an item.	Yearly
Mercury	Less than 0.5mg/kg	5	Choose an item.	Yearly
Histamine	Less than 200mg/kg	1	Choose an item.	Yearly
Polychlorinated Biphenyls (PCBs)	Less than 0.5mg/kg	1	Choose an item.	Yearly
Vinyl chloride	Less than 0.01mg/kg	1	Choose an item.	Yearly
MICROBIOLOGICAL (Quality and Food Safety Parameters)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:	TEST FREQUENCY



Product Specification

Standard Plate Count	Less than 100,000 cfu/g	1		Yearly
Esherichia coli	Less than 10 cfu/g	1		Yearly
Salmonella	Not detected in 25g	1		Yearly
Coagulase-positive staphylococci	Less than 100 cfu/g	1		Yearly
Bacillus cereus	Less than 1000 cfu/g	1		Yearly
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:1.2mm Non-Fe:2.0mm SS:2.0mm	

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:	Click or tap to enter a date.

DOCUMENT CHECKED BY:	Natalie Bialecki	CONTACT PHONE OFFICE:	
POSITION:	NPD coordinator	CONTACT EMAIL:	natalieb@kbseafoodco.com.au
CONTACT PHONE (M)	+61 472 751 288	DATE:	1/01/2026
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:			