


## PRODUCT SPECIFICATION FORM

PRODUCT DETAILS			
PRODUCT NAME	FROZE TILAPIA FILLETS		
PRODUCT SIZE	2/3, 3/5, 5/7, 7/9, 9/11 oz		
PRODUCT BRAND	OTHERS (PLEASE SPECIFY)	OTHERS (PLEASE SPECIFY)	OTHERS: <b>AQUABEST</b>
AQUASTAR PRODUCT CODE			
MANUFACTURER / PACKER	GUANGDONG GOURMET AQUATIC PRODUCTS CO., LTD		
SITE ADDRESS	Tanba Industrial Park, Wuchuan, Zhanjiang City, Guangdong, China		
COUNTRY OF ORIGIN	China		
VERSION	1	ISSUE DATE	30/11/2022

SUPPLIER INFORMATION				
<input checked="" type="checkbox"/> HACCP	<input type="checkbox"/> SQF	<input checked="" type="checkbox"/> BRC	<input type="checkbox"/> FSSC 22000	<input type="checkbox"/> CFMSR
<input type="checkbox"/> AQIS	<input type="checkbox"/> MSC	<input checked="" type="checkbox"/> BAP	<input type="checkbox"/> ASC	<input checked="" type="checkbox"/> SEDEX
<input checked="" type="checkbox"/> Approved Supplier Questionnaire		<input checked="" type="checkbox"/> Ethical Sourcing Questionnaire		<input checked="" type="checkbox"/> Ethical Sourcing Audit
<input type="checkbox"/> OTHERS, Please Specify: _____				

SUSTAINABILITY INFORMATION	
FISH / SEAFOOD SPECIES IN PRODUCT	FROZE TILAPIA FILLETS
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	Oreochromis Mossambica
PICTURES OF SPECIES	
AQUACULTURE / WILD CAUGHT	AQUACULTURE
STATE or REGION LANDED / FARMED	China
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	GUANGDONG GOURMET AQUATIC PRODUCTS CO., LTD
GEAR TYPE	
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE	ENTRY-EXIT INSPECTION AND QUARANTINE OF THE PEOPLE'S REPUBLIC OF CHINA

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<b>COMPANY NAME FOR FARMED</b>	
<b>FISHING ZONE</b>	
<b>SUSTAINABLE?</b> (i.e Global Gap, BAP, ASC, or MSC)	BRC, BAP IS this product BAP certified? No

PRODUCT FLOW CHART
Receiving the Raw (CCP1)→Temporary feeding→Washing→Slice up→Peel off→Milling→Dressing/Boning→Checking→Grading→Vacuum Packing→Quick Freezing (IQF)→Discharge from the tray→Weighting→Metal detecting (CCP2)→Outer Packing (CCP3)→Cold Storage→Shipment

FREEZING METHOD(S) <i>include additives for glaze</i>		
IQF	<b>PROTECTIVE GLAZE PERCENTAGE</b>	0% or 5-10%

COOKING PROCESS <i>(apply for products with Heating process)</i>			
<i>Please list any cooking time and temperature(s) to ensure that this product complies with the Food Standards Code</i>			
<b>COOKING METHOD</b> <i>frying, steam, bake, etc.</i>	-	<b>PRODUCT CORE COOKING TEMPERATURE (°C)</b>	-
<b>COOKING TEMPERATURE</b>	-	<b>COOKING TIME (seconds/minutes)</b>	-

FINISHED PRODUCT FORMULATION		
<i>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) ...)</i>		
INGREDIENT	QUANTITY (%)	COUNTRY OF ORIGIN
Tilapia fillet (Oreochromis Mossambica)	100%	China

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	ARTIFICIAL
<b>COLOUR</b>	- ink	-	-
<b>FLAVOURS</b>	-Nature Tilapia	-	-

PRODUCT PICTURE

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NUTRITION INFORMATION			
Please confirm if the NIP information provided below is based on theoretical calculation or external test report		External Test Report	External Test Report date: 28/04/2019
Serving per kg:	10	<b>Average QUANTITY PER SERVE</b>	<b>Average QUANTITY PER 100G</b>
Serving Size:	100g		
<b>ENERGY</b>	<b>kJ</b>	405.8	405.8
<b>PROTEIN</b>	<b>g</b>	14.6	14.6
<b>FAT</b>	<b>TOTAL g</b>	4.2	4.2
	<b>SATURATED g</b>	0.8	0.8
<b>CARBOHYDRATE</b>	<b>g</b>	Less than 1g	Less than 1g
	<b>SUGARS g</b>	Less than 1g	Less than 1g
<b>DIETARY FIBRE</b>	<b>mg</b>	Less than 1g	Less than 1g
<b>SODIUM</b>	<b>mg</b>	265	265
Insert any other nutrient to be declared where applicable		All Nutritional Claims must be substantiated by nutritional data (eg. Low Cholesterol Product)	

PRODUCT LABELLING DETAILS	
<b>INGREDIENT DECLARATION ON PACK</b>	Tilapia fillet (Oreochromis Mossambica) (100%) <b>(Fish)</b> .
<b>CHARACTERISING INGREDIENTS</b> What are the key characterising ingredients (%)?	Tilapia fillet (Oreochromis Mossambica) (100%) <b>(Fish)</b> .
<b>GENETICALLY MODIFIED PRODUCTS (GMO)</b> Is this product required to identify any issues related to Gene Technology in accordance FSA NZ Food Standards Code Standard 1.5.2?	NO
<b>Does the product contain any irradiated ingredients?</b>	NO
<b>MANDATORY AND ADVISORY WARNING STATEMENTS</b> Is this product required to list any statements in accordance with FSA NZ Food Standards Code Standard 1.2.3?	<p><b>CONTAINS</b> (please select all relevant):</p> <p> <input type="checkbox"/> Crustacean    <input checked="" type="checkbox"/> Fish    <input type="checkbox"/> Mollusc    <input type="checkbox"/> Soy  <input type="checkbox"/> Sulphites    <input type="checkbox"/> Gluten    <input type="checkbox"/> Wheat    <input type="checkbox"/> Tree Nut  <input type="checkbox"/> Milk    <input type="checkbox"/> Peanut    <input type="checkbox"/> Sesame    <input type="checkbox"/> Lupin  <input type="checkbox"/> Egg  <input type="checkbox"/> Other; please specify: _____                 </p> <p><b>MAY CONTAINS</b> (please select all relevant):</p> <p> <input type="checkbox"/> Crustacean    <input type="checkbox"/> Fish    <input type="checkbox"/> Mollusc    <input type="checkbox"/> Soy  <input type="checkbox"/> Sulphites    <input type="checkbox"/> Gluten    <input type="checkbox"/> Tree Nut    <input type="checkbox"/> Egg  <input type="checkbox"/> Milk    <input type="checkbox"/> Peanut    <input type="checkbox"/> Sesame    <input type="checkbox"/> Lupin  <input type="checkbox"/> Other; please specify: _____                 </p>
<b>DATE CODING / TRACEABILITY</b> e.g. BATCH CODING/ LOT NO., PRODUCTION DATE: DD/MM/YYYY, BEST BEFORE)	Best before date: DD/MM/YYYY Production Date: DD/MM/YYYY  Lot Code: xxxxxx  Factory Code:4400/02002
<b>NUTRITION/HEALTH &amp; MARKETING CLAIMS</b> Are there any proposed statements relevant to the nature of the product listed?	NO

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*Claims must be proved by actual data.	
<b>OTHER WARNING STATEMENTS</b>	<input checked="" type="checkbox"/> Attention: All care has been taken to remove all bones and shell fragments, however some may remain. <input checked="" type="checkbox"/> For human consumption only- Not to be used as bait or feed for aquatic animals <input checked="" type="checkbox"/> Product must be cooked before consumption. <input type="checkbox"/> Others: _____

PRODUCT HANDLING REQUIREMENTS	
TEMPERATURE REQUIREMENTS	Keep Frozen. Store at or below minus 18°C
SHELF LIFE	24 months from date of production
STORAGE & HANDLING REQUIREMENTS	Keep Frozen. Store at or below minus 18°C <input checked="" type="checkbox"/> Once thawed, do not refreeze. <input type="checkbox"/> Others: _____
<b>SECONDARY SHELF LIFE</b> e.g. once thawed, use and cook within....	
<b>DIRECTIONS FOR USE</b> e.g. Defrost method, cooking instruction, recipes, etc.	

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
Cereals <b>containing gluten</b> ( i.e. wheat (including its hybridised strain) , rye, barley, oats, spelt)	No	Choose an item.	%	%
Wheat (gluten free)	No	Choose an item.	%	%
Mollusc	No		%	%
Crustacea	No		%	%
Fish	Yes	Tilapia	%	%
Milk	No		%	%
Egg	No		%	%
Tree Nuts and products	No	Choose an item.	%	%
		Choose an item.	%	%
Peanuts	No		%	%
Sesame seeds	No		%	%
Soybeans	No		%	%
Lupin	No		%	%
Sulphites	No		%	%

ALLERGEN CROSS CONTACT				
<i>Refer to VITAL procedure and decision tree <a href="http://www.allergenbureau.net/allergen-guide/">http://www.allergenbureau.net/allergen-guide/</a></i>				
FOOD	Present on the <b>same line</b>	Present in the <b>same factory</b>	Specify name and type of derivative/s	Estimate total protein from allergenic derivative in mg/kg (ppm) (Using Vital Procedure)

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Cereals <b>containing gluten</b> ( i.e. wheat (including its hybridised strain) , rye, barley, oats, spelt)	No	No	Choose an item.	
Wheat (gluten free)	No	No	Choose an item.	
<b>Mollusc</b>	No	No		
Crustacea	No	No		
Fish	No	Yes	Tilapia,Barramundi, Golden pompano.	
Milk	No	No		
Egg	No	No		
Tree Nuts and products	No	No	Choose an item.	
			Choose an item.	
Peanuts	No	No		
Sesame seeds	No	No		
Soybeans	No	No		
Lupin	No	No		
Sulphites	No	No		

### ANALYTICAL CRITERIA

*(Products must be fully defined from a safety, quality and regulatory perspective)*

CHEMICAL	PRODUCT	CRITERIA	REFERENCE	Test Frequency
<b>Arsenic (inorganic)</b>	Fish and Fish Products, Crustacea	≤ 2.0 mg/kg	FSANZ 1.4.1	Annually
<b>Mercury</b>	Other fish and fish products Crustacea, Bivalve Molluscs	≤ 0.5 mg/kg	FSANZ 1.4.1	Annually
<b>Lead</b>	Fish and Fish Products	≤ 0.5 mg/kg	FSANZ 1.4.1	Annually
<b>Histamine</b>	Fish and Fish Products	≤ 200mg/kg	FSANZ 1.4.1	Annually
<b>Polychlorinated biphenyls, Total</b>	Fish and Fish Products	≤ 0.5 mg/kg	FSANZ 1.4.1	Annually
MICROBIOLOGICAL	PRODUCT	CRITERIA (cfu/g) Ready to Cook	REFERENCE	Test Frequency
<b>Total Plate Count</b>	All other seafood	<1,000,000	-	Annually
<b>E. Coli (cfu/g)</b>	Fish and fish product	<10	-	Annually
<b>Vibrio Cholera/25g</b>	All imported seafood	NOT DETECTED	-	Annually

### PHYSICAL

*Product must be free from foreign objects*

### NUTRITIONAL INFORMATION PANEL

<b>Acceptable Limit</b>	-Within 20% of declared values on the label -If claim is made on the label, Within 10% of the declared value	<b>Frequency</b>	Upon Request
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### QUALITY CRITERIA

	ACCEPTABLE	UNACCEPTABLE
<b>Physical Shape</b>	Typical of species,skinless.boneless, Chemical treated	

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<b>Appearance</b>	untrimmed imperfect fillet shape, bloodline bit blackish	
<b>Dimensions</b>	/	
<b>Weight</b>	/	
<b>Flavour</b>	Typical of species, natural flavour.	
<b>Colour</b>	Typical of species,	
<b>Aroma</b>	Typical of species, no off odors.	
<b>Texture</b>	Medium to firm texture.	
<b>Defects</b>	No foreign objects.	

<b>APPENDIX</b>

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*.

<b>DOCUMENT CONTROL</b>			
<b>COMPLETED BY SUPPLIER:</b>			
<b>DOCUMENT COMPLETED BY:</b>	Sammie Chen	<b>POSITION:</b>	QA manager
<b>SIGN-OFF:</b>		<b>DATE SIGNED:</b>	30/04/2024
<b>CONTACT PHONE:</b>	13729073067	<b>CONTACT EMAIL:</b>	chensimin@guolian.cn
<b>COMPLETED BY AQUASTAR</b>			
<b>DOCUMENT CHECKED BY:</b>		<b>POSITION:</b>	
<b>SIGN-OFF:</b>		<b>DATE SIGNED:</b>	
<b>CONTACT PHONE:</b>		<b>CONTACT EMAIL:</b>	

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