

FTA SEAFOOD RAW VANANME PRAWN MEAT -10X1KG

Specification Number: **02 - FSF/2020**

Date Created: 10/06/2020

Product Name: **Frozen RPD.Van – 10x1kg**

Date issued: 10/06/2020

Brand: **Naked Beach**

Revised Date: 29/06/2020

SIGNED BY BUYER:	SIGNED BY FACTORY

I. PRODUCT DETAILS

Product Description	FROZEN RAW PEELED & DEVEINED VANNAMEI PRAWN MEAT
Commercial sales name	<i>Litopenaeus vannamei</i>
Country of Origin	Vietnam
Raw Material	Processed from Fresh “Vannamei Farmed”
Frozen Type	IQF only
Packaging	1kg/Printed Bag x 10/carton, 100% NW
Size (True count)	31/40 (pcs/lb)
Glazing	10% - 15%
Net Weight	100% Net weight
Ingredients	Prawn, Salt (E451, E452), Water
Shelf Life	24 months
Storage	Keep frozen. Stored at or below -18 degrees Celsius

II. SENSORY VALUATION

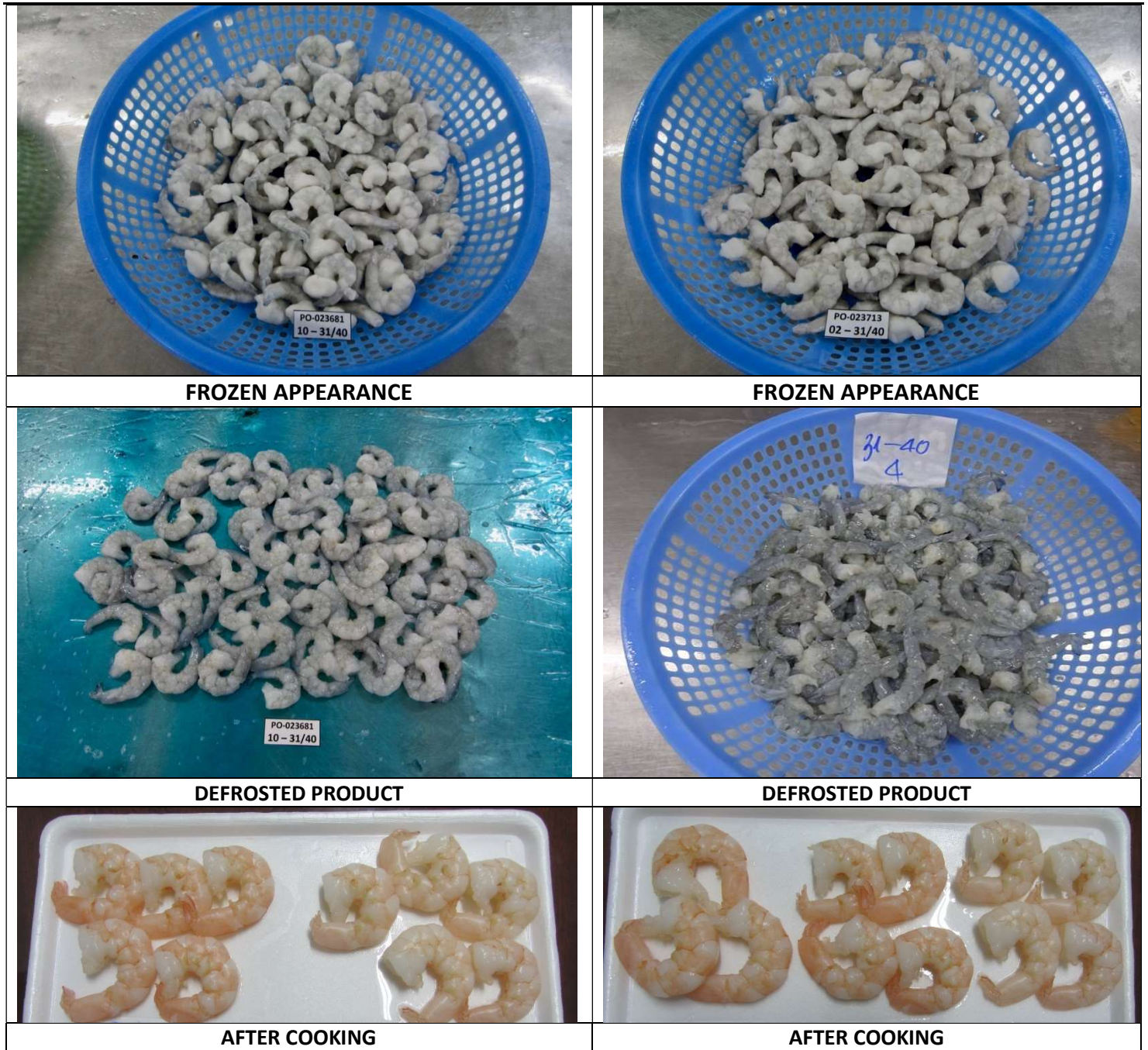
Colour	Dark blue colors only, white or Pale colors are not accepted
Smell	Typical smell of raw PD meat
Texture	Firm
Uniformity	< 1.3 (10 % largest pcs/smallest pcs)
Taste	Typical taste of prawn meat, slight salt flavor (salt residue 0.5 – 1%)
Appearance	Natural appearance

III. PHOTOS

1. PHOTO'S ACCEPTABLE:

Showing dark colors, natural appearance, no black tail, no broken tail, cut deveined

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IV. MICROBIOLOGICAL SPECIFICATION

The Parameters below are for reference only and further tests on extra parameters may be conducted when the product arrives to the importing countries customs. It is the packer's responsibility to ensure all processed product which are supplied to our customer FTA complies with the Microbiological and chemical limits specified in the Australian Food Standards Code. (<http://www.foodstandards.gov.au/foodcode>)

Micro biological Parameter	Units/ Sample Size	Limit (Max)
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Total Plate Count	cfu/g	< 1.0 x 10 ⁶ cfu/g
Staphylococcus Aureus	cfu/g	< 100
E. Coli	cfu/g	Neg
Salmonella	/25g	Neg
V. cholerae	/25g	Neg
Listeria monocytogenes	/25g	Neg
WSSV/YHV	cfu/g	Neg

V. CHEMICAL SPECIFICATON

Chemical Parameter	Units/Sample Size	Limit (max)
Chloramphenicol	ug/kg	Not Detected (LOD= 0.1 ug/kg)
Furazolidone- Metabolite (AOZ)	ug/kg	Not Detected (LOD= 0.3 ug/kg)
Furaltadone- Metabolite (AMAZ)	ug/kg	Not Detected (LOD= 0.3 ug/kg)
Nitrofurantoin 1- Aminohydantoin (AHD)	ug/kg	Not Detected (LOD= 0.3 ug/kg)
Nitrofurazone- Semicarbazide (SEM)	ug/kg	Not Detected (LOD= 0.3 ug/kg)
Malachite Green	ug/kg	Not Detected (LOD= 0.3 ug/kg)
Leuco Malachite Green	ug/kg	Not Detected (LOD= 0.3 ug/kg)
Cipro + Enpro	ug/kg	Not Detected (LOD= 0.3 ug/kg)

VI. PACKAGING

Packing's requirements	Technical details
Packing	IQF, 1kg/Printed bag x 10/carton
Brand	NAKED BEACH
Master cartons description	TBA
Dimension of Printed bag (L x W) cm	37x25
Dimension of carton (L x W x H) (cm)	39x39x20
Production date & Best Before dates	DD/MM/YYYY
Shelf Life	24 months
Strap's color	2 white straps

VII. NET WEIGHT TESTING METHOD & REJECTION CRITERIA

1. NET WEIGHT TESTING METHOD

Net weight testing Method	Deglazing method (codex method)
Temperature of deglazing water	20 +/- 2 oC
Volume of deglazing water	10 times comparing the sample
Draining	3 minutes before weighting

2. REJECTION CRITERIA

Each size will be individually. Allow maximum 10% of total minor defects. Major defects must be meet criteria specified as below

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+ Major Criteria

Under weight	Nil
Dehydration	Nil
Foreign Matter	Nil (Plastic, metal..)
Bad Smell	Nil
Bad Flavor	Nil

+ Minor Criteria

Allow maximum 10% of total minor defects per total samples

Broken pcs	< 3%
Back Spots	< 3%
Shell Remained	< 3%
Vein Remained	< 3%
Clump > 3 pcs	< 5 %