
PRODUCT SPECIFICATION

PRODUCT NAME: S/B Pre-Fried Veg Samosas

PRODUCT CODE: FFSA0000CH

MARKWELL SUPPLIER CODE: V0743

ISSUE NO: 1

DATE OF ISSUE: 22/07/2025

SUPERSEDES: 1

REASON FOR: PEAL Changes

MARKWELL SIGN OFF:

SPECIFICATION AGREEMENT

I, the undersigned, agree that this product will be manufactured and/or supplied by my company in a sound condition and in full compliance with this product specification. Products supplied outside of this specification or with evidence of temperature abuse or pest contamination may be rejected or returned by Markwell Foods.

All documentation required for entry into Australia will be provided, including health certificates, manufacturer's declarations, country of origin declarations, commercial invoice, lot code list and any other documents as requested.

Company Name: Qingdao A&K International CO., LTD

Manufacturing Site: Shandong Lufeng Group CO., LTD

Postal Address: 262100

Phone: +86 155 4306 5091

Signature: Bean Dow

Title: QA Manager

Please Print Name: Bean Dow

Email: wjp_1130@163.com

Date: 27/06/2025

SUPPLY

All deliveries must comply with Australian and New Zealand regulations including but not limited to:

- *Import and Biosecurity requirements*
- *FSANZ Food Standards Code (this includes all Food Additives)*
- *All Health Requirements*
- *Weights and Measures*

All ingredients, additives, processing aids, etc included in this product must be food grade.

The product must be free of foreign objects.

All product supplied shall be required to meet the specifications given in this document *for* all deliveries. Any changes or non conformance with this specification must be approved by Markwell Foods in writing prior to the production of the above product.

Markwell Foods reserves the right to reject any part or whole deliveries that do not meet these specifications. Markwell Foods reserves the right to inspect premises, processes, production quality and distribution records for the product herein specified.

PROCESS

Product description:

A delicious handmade samosa packed with vegetable blended with spices and wrapped in a crisp Oriental pastry.

Process description including CCPs:

Acceptance of raw materials → Raw material handling → Raw material measurement
→ Cooking → Cooling → Wrapping → Fried → Quality test → Freezing → Metal detected
→ Packing → Warehousing and delivery

Critical Control Points

1. Vegetable acceptance (CCP1-1): Vegetables should come from customs-registered bases or qualified suppliers, and their sensory indicators should meet the requirements and pesticide residues should meet the acceptance standards. Otherwise, they will be rejected.
2. Acceptance of Sub materials (CCP1-2): The Sub materials must have official or supplier inspection reports, the results of which should comply with national standards, and the sensory inspection results should meet the standard requirements.
3. Stir-frying (CCP2): After heating the pan, add raw materials and Sub materials and stir-fry until the core temperature of the stuffing is above 75°C and keep it for more than 280 seconds.
4. X-ray inspection (CCP3): After quick freezing, the product is inspected by an X-ray machine. The X-ray machine detector is calibrated by a dedicated person before use, once every hour during processing, and at the end of processing. When the product exceeds the critical limit, the product is isolated in time for evaluation and correction.
X-ray machine detector setting parameters: Frozen products: Frozen products must not contain glass, ceramic, or metal fragments of SUS Ball Φ1.0mm, SUS Wire Φ*L 0.5*2, Glass Ball Φ3.0mm, Ceramics Ball Φ3.0mm.
5. Metal Detection (CCP4): After quick freezing, the product is detected by a metal detector. The metal detector is calibrated by a dedicated person before use, once every hour during processing, and at the end of processing. When the product exceeds the critical limit, the product is isolated in time for evaluation and correction.
Metal detector setting parameters:
Frozen products: Frozen products must not contain metal fragments of Fe: $\phi \geq 1.5$ mm, Non-Fe $\phi \geq 2.0$ mm, SUS: $\phi \geq 2.0$ mm

FORMULATION

INGREDIENT NAME	SUB-INGREDIENTS (Include a full breakdown of any compound ingredients including additive numbers)	SUB-INGREDIENT PERCENTAGE (%)
Potato		22.485
Carrot		10.058
Onion		11.834
Cabbage		2.959
Soybean paste		4.734
Mushroom		2.959
Palm oil		2.959
Salt		0.592
Sugar		0.296
I+G (627, 631)		0.414
Curry powder		0.710
Pastry		
Wheat flour		35.2
Water		2.8
Salt		2
Total		100

***Formulation cannot be changed without Markwell approval.**

Please list any processing aids used in the manufacture of this product that are not declared in the ingredient listing.

- None

What country was the product made in? China

What % of the ingredients are of Australian origin? Nil

Is the product certified in any way (Halal, Kosher, Organic, MSC etc)? Please supply supporting certificates.

Halal, Exp. 14/09/2026.

Within Scope

Certified By: Shandong Halal Certification

Are there any allergens or sensitive ingredients in the product or production environment?

Allergen / Sensitive Ingredient	Present in Product		Present on Processing Line		Present in factory	
	Yes	No	Yes	No	Yes	No
Pasteurised Milk		N		N		N
Unpasteurised Milk		N		N		N
Pasteurised Egg		N		N		N
Unpasteurised Egg		N		N		N

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Fish		N		N		N
Molluscs		N		N		N
Crustaceans		N		N		N
Sulphites >10mg/kg		N		N		N
Gluten	Y		Y		Y	
Wheat	Y		Y		Y	
Oats		N		N		N
Barley		N		N		N
Rye		N		N		N
Sesame		N	Y		Y	
Lupin		N		N		N
Soy	Y		Y		Y	
Peanut		N		N		N
Almond		N		N		N
Brazil Nut		N		N		N
Cashew		N		N		N
Hazelnut		N		N		N
Macadamia		N		N		N
Pecan		N		N		N
Pine Nut		N		N		N
Pistachio		N		N		N
Walnut		N		N		N
Bee Products (Bee Pollen, Royal Jelly, Propolis, Honey)		N				
Caffeine or Guarana		N				
Added Phytosterols, Phytosterols or their Esters		N				
Aspartame or Aspartame-acesulphame		N				
Quinine		N				
Genetically Modified Organisms (GMO's)		N				
Lactitol, Maltitol, Maltitol Syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose or Sorbitol		N				

Are there any washdowns between processing different allergens?

YES

INGREDIENT LIST (as shown on packaging):

Vegetables (55%) [potato, onion, carrot, **soybean** paste, cabbage, mushroom], **Wheat** Flour, Water, Vegetable Oil, Curry Powder (spices), Salt, Sugar, Flavour Enhancer (627,631).

ALLERGEN STATEMENT (as shown on packaging):

Contains Soy, Wheat, Gluten

NUTRITIONAL INFORMATION

NUTRITIONAL INFORMATION			
Servings Per Package: 67 Pieces apprpx			
Serving Size: 15g			
	Per Serve	Per 100g	
Energy	113	752	kJ
Protein, total	1	6.5	g
Fat, total	0.6	3.9	g
saturated	0.2	1.5	g
Carbohydrates, total	4.3	28.9	g
sugars	0.3	1.7	g
Sodium	77	515	mg

Were the NIP figures obtained via calculation or analysis?

The NIP figure is generally provided by the customer.

Are there any claims made on the product packaging regarding nutritional content (free from, low in, contains, good source of etc)? If so then these levels also need to be included in the NIP.

None

MICROBIOLOGICAL & CHEMICAL REQUIREMENTS

TEST	Agreed Limit
Salmonella	Not Detected /25g
Listeria monocytogenes	Not Detected /25g
Coliforms	≤ 10 cfu/g
E.coli	Not Detected /25g
Enterobacteriaceae	Not Detected
Staph aureus (coag +ve)	Not Detected /25g
Vibrio cholerae	Not Detected
Vibrio parahaemolyticus	Not Detected
Total Plate Count	<10000 cfu/g
Bacillus cereus	Not Detected
Clostridium perfringens	Not Detected
White Spot Syndrome Virus	Not Detected
Yellow Head Virus	Not Detected
Veterinary Residues	Not Detected

PHYSICAL PARAMETERS

Shape & Texture: Without impurities on the surface, crisp

Flavour & Odour: Wheat flour and vegetable flavor

Colour: Pale yellow

Acceptable Weight Range: 14.5g-15.5g

Acceptable Length Range: 60-65mm

Acceptable Width Range:

Acceptable Height Range:

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Count Per Bag/Carton: 10kg/carton

Is the product metal detected to the standards shown below?

- 2.5mm Stainless, 2.0mm Ferrous, 2.0mm Non-Ferrous

YES. Our Metal detector setting parameters:

Frozen products: Frozen products must not contain metal fragments of Fe: $\phi \geq 1.5$ mm, Non-Fe $\phi \geq 2.0$ mm, SUS: $\phi \geq 2.0$ mm

STORAGE & PREPARATION REQUIREMENTS

Frozen Storage Temperature: at -18°C or colder

Frozen Shelf Life: 24 months

Chilled Storage Temperature: Not Applicable

Chilled Shelf Life: Not Applicable

Agreed Date Format (Best Before, Use By, DD/MM/YYYY etc): DD/MM/YYYY

Is Cooking Before Consumption Required Yes/No?: YES

Cooking or Other Preparation Instructions:

Air fryer: Place rolls into the air fryer and close the drawer. Set the air fryer to 200°C (400°F) for 6-8 minutes, note the time will vary according to the number of rolls added to the air fryer. Overheating will cause the filling to burst. Remove carefully from the air fryer and serve.

Oven: Preheat Oven to 200°C (400°F). Place on a baking tray & brush/spray with oil. Bake from frozen for approximately 15 minutes. Stand for 2 minutes before serving.

Deep Fry: Preheat oil to 180° (350°F). Fry product from frozen for 2-3 minutes. Stand for 2 minutes before serving.

Shallow Fry: Preheat approximately 3ml of oil in a pan. Fry product from frozen for 4-5 minutes until evenly browned. Stand for 2 minutes before serving

Other: Cook from frozen- do not defrost.

LABELLING

	<i>Shown on Inner Pack (Y/N)</i>	<i>Shown on Master Carton (Y/N)</i>
Product Name	Y	Y
Product Code Number	N	Y
Markwell Order Number (POR#)	N	Y
Brand Name / Logo	Y	Y
Markwell Address	Y	Y
Lot Number / Batch Number	N	Y
Production Date	N	Y
Best Before / Use By Date	Y	Y
Net Weight	Y	Y
Unit Size / Count	Y	Y
Ingredients List	Y	N
Warning / Allergen Statements	Y	N
Nutrition Information Panel	Y	N
Barcode	Y	Y
Country of Origin	Y	Y

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Storage / Handling Instructions	Y	Y
Cooking Instructions	Y	N

PACKAGING
Inner Carton



Outer Carton: 345 x 210 x 380mm



What materials make up the primary packaging (bags, carton liners, header cards, separating sheets etc)?
Please refer to the packaging materials appendix on the final page of this specification.

Item ¹	Material ²	Weight ³	Recycled Content ⁴	Inks Used ⁵	Adhesive / Seal Type ⁶
<i>Example: Printed bag</i>	<i>Polypropylene</i>	<i>18g</i>	<i>Nil</i>	<i>B</i>	<i>X</i>
PE Wrap	Low Density Polyethylene, food grade	11g	70%	None	None
Printed cardboard case	Virgin board white paper card	82g	100%	WSI	PSA

¹ Item = Description of the packaging component

² Material = Type of material that the item is made from

³ Weight = The weight (in grams) of the item (single unit)

⁴ Recycled Content = The amount (if any) of recycled material in the item. Enter Nil if none.

⁵ Inks Used = The type of inks used to print on the pack. Enter N/A if not applicable.

⁶ Adhesive / Seal Type = The method used to seal the pack. Enter N/A if not applicable.

What materials make up the secondary packaging (outer pack such as cartons, staples, tape, strapping or wrap)?

Item ¹	Material ²	Weight ³	Recycled Content ⁴	Inks Used ⁵	Adhesive / Seal Type ⁶
<i>Example: Printed Carton</i>	<i>Cardboard</i>	<i>340g</i>	<i>30%</i>	<i>NSI</i>	<i>GNS</i>
Outer Printed Carton	Standard double layer corrugated carton	320 g	100%	WSI	PSA

Carton dimensions = L310xW245XH370mm

What materials make up the tertiary packaging (shipping materials such as pallets, covers, stretch wrap, dunnage, bracing or straps)?

Item ¹	Material ²	Quantity ⁷	Per ⁸	Recycled Content ⁴
<i>Example: Pallets</i>	<i>Timber</i>	<i>200kg</i>	<i>40' Reefer</i>	<i>Nil</i>

⁷ Quantity = Total amount used in shipping unit (can be an estimate)

⁸ Per = Shipping unit (pallet, truck load, 20' container, 40' container)

PACKAGING MATERIALS APPENDIX

Plastics

Name	Short Form	Recycling Code
Polyethylene Terephthalate	PET	1
High Density Polyethylene	HDPE	2
Polyvinyl Chloride	PVC	3
Low Density Polyethylene	LDPE	4

Inks & Adhesives

Name	Short Form	Recycling Code
Water Soluble Ink	WSI	A
Non-Water Soluble Ink	NSI	B
UV Ink or Coating	UVI	C
Water Soluble Glue	GWS	U

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Polypropylene	PP	5
Polystyrene	PS	6
Expanded Polystyrene Foam	EPS	6
Other Plastics	OP	7

Non-Water Soluble Glue	GNS	V
Laminated	LAM	W
Heat Sealed / Plastic Welded	HTS	X
Shrink Fit	SHR	Y
Pressure Sensitive Adhesive	PSA	Z

Other

Name	Short Form	Recycling Code
Steel	FE	40
Aluminium	ALU	41
Timber / Wood	FOR	50
Textiles	TEX	61
Biopolymer / Bioplastic	BIO	69
Glass	GL	70
Composites	COM	90
Polyactic Acid	PLA	92

Paper/Cardboard

Name	Short Form	Recycling Code
Cardboard	CDB	20
Waxed Paper	WPA	21
Paper	PAP	22
Polymer Coated Paperboard	PCPB	81
High Wet Strength Paper	HWSP	84
Liquid Paperboard	LPB	85