

PRODUCT DETAILS			
PRODUCT NAME	MORETON BAY BUG WHOLE RAW		
PRODUCT BRAND	Running Wild Fishing Co.	SAMPLE REFERENCE No.	N/A
MANUFACTURER / PACKER	Sea Harvest Fishing Company Pty Ltd	SITE ADDRESS	179 Harbour Road Carnarvon WA 6701
SUPPLIER ITEM CODE	N/A	CUSTOMER ITEM CODE	N/A
BARCODE INNER	N/A		
BARCODE MASTER CARTON	N/A		
PRODUCT DESCRIPTION	Moreton Bay Bug (Thenus spp.), Whole Raw and Frozen.		
COUNTRY OF ORIGIN	Australia		
COUNTRY OF ORIGIN STATEMENT	Product of Australia		
MARKETING STATEMENT	Nil		
INGREDIENTS INTERNATIONALLY PROCURED (%)	Nil		

SUPPLIER INFORMATION

☐ AQIS (Approved Arrangement)
 ☐ Sedex (ZC292074914)
 ☐ MSC



PACKAGING : OUTER CARTON

PACK SIZE / WEIGHT / VOLUME	Random Weight (Ave 7.5kg)	PACKAGING TYPE	Pre-printed folded corrugated carton
		PRODUCT LABELS	N/A
		DIMENSIONS	445mm x 298mm x 118mm
		TARE WEIGHT	0.530g Approximately

PACKAGING : LINER

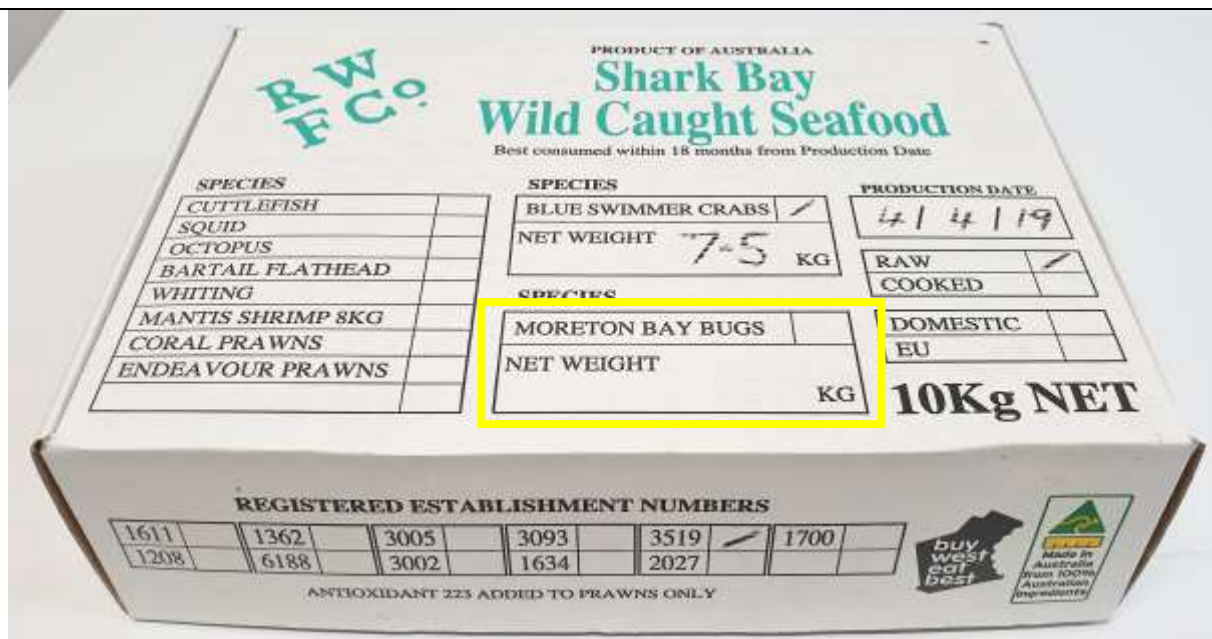
PACK SIZE / WEIGHT / COUNT	0.020g	PACKAGING TYPE	Polythene Bag
		PRODUCT LABELS	N/A
		DIMENSIONS	650x400x650

PACKAGING INFORMATION

METAL DETECTORS	Nil	Label Format	Packaging is indicative only
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PACKAGING PICTURES

OUTER CARTON



LINER



SUSTAINABILITY INFORMATION	
FISH / SEAFOOD SPECIES IN PRODUCT	Moreton Bay Bug
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	Thenus spp.
PICTURE/S OF SPECIES	
AQUACULTURE / WILD CAUGHT	Wild Caught
STATE or REGION LANDED / FARMED	Western Australia
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	Shark Bay Prawn Trawl Fishery / Sea Harvest Fishing Company Pty Ltd
GEAR TYPE	Trawl Net
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	Department of Fisheries WA
SUSTAINABLE	MSC Certified MRAG-F-0048

PRODUCT FORMULATION		
Please note a full breakdown of compound ingredients is to be qualified this is to include all allergens, additives, etc that are present eg. Beef Booster (Wheat Flour, Soy Lecithin (322), Emulsifiers (471, Colours (160a, 150c) Salt, Flavour Enhancers (631),,)		
PRODUCT FORMULATION INGREDIENT	QUANTITY	COUNTRY OF ORIGIN
Moreton Bay Bug Raw Whole	100%	Australia
Antioxidant Sodium metabisulphite (223)	No	
Does this product contain Palm or Palm based derivatives? If so, please list, including %	No	

CHARACTERISING INGREDIENTS <i>Please list characterising ingredients i.e. An ingredient mentioned in the name of the food is the characterising ingredient and proportion (%) should be declared.</i> <i>*Please declare any moisture loss that may be expected during the process so that the accurate percentage of characterising ingredient can be declared for finished product and packaging.</i>		
CHARACTERISING INGREDIENTS	QUANTITY (g)	PERCENTAGE (%)
Moreton Bay Bug		100%

RAW MATERIAL			
Moreton Bay Bug (Thenus spp.), 100%			
PRODUCT PROCESSING PROCEDURE(S)			
COOKING PROCESS			
<i>Please list any cooking time and temperature(s) to ensure that this product complies with the Food Standards Code</i>			
COOKING TIME(S) (seconds/minutes)	N/A	PRODUCT CORE COOKING TEMPERATURE (°C)	N/A
FINISHED PRODUCT			
Moreton Bay Bug (Thenus spp.), 100%			

PRODUCT PICTURES



PRODUCT LABELLING DETAILS

INGREDIENT DECLARATION ON PACK	Moreton Bay Bug
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)?	Moreton Bay Bug (Thenus spp.),100%
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?	N/A
Does the product contain any irradiated ingredients?	N/A
MANDATORY AND ADVISORY WARNING STATEMENTS Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	Allergen Advice: Contains Crustacea
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	DD/MM/YYYY - Establishment No 1362, 6188, 3093, 3005, 1634, 3002, 2027, 3519, 1611, 1208
NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed?	Nil
OTHER WARNING STATEMENTS	For Human Consumption Only- Not to be used as Bait or as Feed For Aquatic Animals. Once Thawed, Do not refreeze



SEA HARVEST FISHING COMPANY SPECIFICATION

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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 containing gluten (i.e. wheat, rye, barley, oats, spelt)	N		%	%
Crustacea	Y	Moreton Bay Bug (Thenus spp.),	100%	%
Egg	N		%	%
Fish	N		%	%
Milk	N		%	%
Peanuts	N		%	%
Soybeans	N		%	%
Sulphites	N		%	%
Tree Nuts and products	N		%	%
Sesame seeds	N		%	%

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	ARTIFICIAL
COLOURS	N	N	N
FLAVOURS	N	N	N

ALLERGEN CROSS CONTACT : Refer to VITAL procedure and decision tree http://www.allergenbureau.net/allergen-guide/				
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)
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt)	N	N		
Crustacea	Y	Y	Blue Swimmer Crab (Portunus armatus) Shell fish-scallops (Ballots saucer scallop) Squid (Teuthoidea) Cuttlefish (Sepia) Prawns (Penaeus esculentus, Melicertus latisulcatus, Metapenaeus endeavouri, Penaeoidea caridea)	
Egg	N	N		
Fish	Y	Y	Bartailed Flathead (Platycephalus) Whiting (Sillaginidae)	
Milk	N	N		
Peanuts	N	N		
Soybeans	N	N		
Sulphites	Y	Y	Sodium Metabisulphite (223)	
Tree Nuts and products	N	N		
Sesame seeds	N	N		



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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 Australian Seafood Research Centre	
Sea Caught Moreton Bay Bug		QUANTITY PER SERVE, 100 g	QUANTITY PER 100g
ENERGY	kJ	509	509
PROTEIN	g	27.5	27.5
FAT	TOTAL g	1.1	1.1
	SATURATED g	0.21	0.21
	TRANS g	0.01	0.01
	POLYUNSATURATED g	0.29	0.29
	MONOUNSATURATED g	0.18	0.18
CARBOHYDRATE	g	0	0
	SUGARS g	0	0
DIETARY FIBRE		18	18
SODIUM	mg	345	345
Insert any other nutrient to be declared where applicable		All Nutritional Claims must be substantiated by nutritional data (eg. Low Cholesterol Product)	

PRODUCT HANDLING REQUIREMENTS	
TEMPERATURE REQUIREMENTS	Store frozen at or below – 18° C.
BEST BEFORE DATE	18 months from production date
SECONDARY SHELF LIFE	Once thawed, do not refreeze. Use within 48 hours of defrosting
INSTORE MINIMUM SHELF LIFE	N/A
STORAGE & HANDLING REQUIREMENTS	Store frozen at or below – 18° C.
DIRECTIONS FOR USE eg. To appear on label, dilution etc.	Must be thoroughly cooked prior to consumption Thawing Instructions: Place in the refrigerator and allow to thaw for approximately 8 hours. This is a raw product and must be thoroughly cooked prior to consumption. Recommend 12 hour thaw in an ice water brine or overnight in a chiller. Use within 2 days of thawing. COOKING INSTRUCTIONS: 1. Fill a large saucepan with water and add 2 tablespoons of sea salt. 2. Bring the water to the boil and then add the bugs. Boil the Bugs for around 7 minutes, depending on the size. Start counting once the water has begun to boil again. 3. The bug will be cooked when they float to the top and have turned orange. The flesh should have turned white throughout. Break open to check. 4. Remove the bug from the heat immediately and run them under cold water for a few seconds to stop the cooking process. 5. Once the bugs have cooled they will be ready to peel and eat.



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QUALITY CRITERIA	
Physical Shape	Whole Raw Moreton Bay Bug
Appearance	Typical of species
Dimensions	Various depending on grade
Weight	Various depending on grade
Flavour	Typical of species- sweet and slightly salty
Colour	Translucent when raw and white when cooked
Aroma	Typical of species- fresh with no off odours
Texture	Typical of species- firm and elastic
Defects	No foreign objects

ANALYTICAL CRITERIA		
<i>(Products must be fully defined from a safety, quality and regulatory perspective)</i>		
CHEMICAL <i>(eg. pH, Moisture)</i>	CRITERIA	TEST METHOD REFERENCE:
MICROBIOLOGICAL <i>(Quality and Food Safety Parameters)</i>	CRITERIA	TEST METHOD REFERENCE:
Staphylococci/g	Less than 100 org per gram	NATA Laboratory
SPC/g	Less than 500,000 org per gram	NATA Laboratory
PHYSICAL <i>(e.g. Foreign objects)</i>	CRITERIA	TEST METHOD REFERENCE:
No Foreign Objects	No Foreign Objects	Visual Product Assessment

DOCUMENT COMPLETED BY:	B. HALDEN	CONTACT PHONE OFFICE:	08 94356573
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