



KAILIS BROS SPECIFICATION

HEAD OFFICE: FOOD

PRODUCT DETAILS			
PRODUCT NAME	ATLANTIC SMOKED SALMON SLICED		
PRODUCT BRAND	KBs	SAMPLE REFERENCE No.	N/A
MANUFACTURER / PACKER	KBNW02	SITE ADDRESS	Packed For: Worldwide Importers Pty. Ltd. Suite 5.05 55 Miller st, Pyrmont, NSW, 2009.
SUPPLIER ITEM CODE	21546 – 1kg	CUSTOMER ITEM CODE	N/A
BARCODE INNER	9315822009874, 9315822008454		
BARCODE MASTER CARTON	19315822009871, 19315822008447		
PRODUCT DESCRIPTION	Smoked salmon frozen sliced – Premium Grade		
COUNTRY OF ORIGIN	Norway		
COUNTRY OF ORIGIN STATEMENT	Farmed salmon. Product of Norway		
INGREDIENTS INTERNATIONALLY PROCURED (%)	100% NORWAY		

SUPPLIER INFORMATION			
<input checked="" type="checkbox"/> BRC	<input type="checkbox"/> SQF	<input type="checkbox"/> AQIS	X Other – Global Gap certification & BAP certified
<input checked="" type="checkbox"/> HACCP	<input type="checkbox"/> MSC	<input type="checkbox"/> Coles	<input type="checkbox"/> WQA
x Approved Supplier Questionnaire Completed			
x Ethical Sourcing Questionnaire Completed			
x Ethical Sourcing Audit Completed			

PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / VOLUME	10 x 1kg	PACKAGING TYPE	Carton
		PRODUCT LABELS	Printed carton and applied label
		DIMENSIONS	392mm W x 592 mm L x 95mm H
		TARE WEIGHT	500g
PACKAGING : INNER PACK			
PACK SIZE / WEIGHT / COUNT	1kg	PACKAGING TYPE	Vacuum pack printed sleeve
		PRODUCT LABELS	Detailed sleeve.
		DIMENSIONS	605mm L x 220mm W x 40mm H
PACKAGING INFORMATION			
METAL DETECTORS	Ferrous: 2.5mm Non-ferrous:2.5mm S.Steel:4mm	Label Format	



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PACKAGING PICTURES	
Outer Carton	Inner packaging
<p>Outer Carton dimensions: 582 (width), 392 (depth), 95 (height). Total width including side flaps: 1164. Total height including top and bottom flaps: 782.</p>	<p>Inner packaging dimensions: 885 (width), 392 (depth), 100 (height). The package features a 'CLEAR WINDOW' and is labeled 'KB's READY TO EAT SLICED ATLANTIC SMOKED SALMON 1kg'. It also includes the text 'The deep pristine waters of Norway are home to the world's finest salmon. This delicious traditionally smoked salmon has been finely sliced and is ready to serve and enjoy.'</p>

SUSTAINABILITY INFORMATION

FISH / SEAFOOD SPECIES IN PRODUCT	Atlantic Salmon
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	<i>Salmo salar</i>
PICTURE/S OF SPECIES	
AQUACULTURE / WILD CAUGHT	Farmed
STATE or REGION LANDED / FARMED	Norway
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	Farmed.
GEAR TYPE	Net
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	
SUSTAINABLE?	To be assessed.

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
Salmon	970g	Norway
Salt	20g	Norway
Sugar	10g	Norway
Does this product contain Palm or Palm based derivatives? If so, please list, including %	No	

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CHARACTERISING INGREDIENTS

Please list characterising ingredients i.e. An ingredient mentioned in the name of the food is the characterising ingredient and proportion (%) should be declared.

**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.*

CHARACTERISING INGREDIENTS	QUANTITY (g)	PERCENTAGE (%)
Salmon	970g	97%
Total ingoing ingredients before frying	Na	
Frying oil taken up	Na	
Total ingoing ingredients	Na	
Water lost from batter	Na	
Net total ingoing ingredients	na	

RAW MATERIAL

Salmon, salt, sugar

PRODUCT PROCESSING PROCEDURE(S) include euthanizing method

Salmon fillet is dry salted and cold smoked when fresh. Natural wood fibres are used in smoking process.

Salmon fillets are trimmed, deep skinned, salted and sugared, cured and smoked.

Whole smoked fillets are sliced (d-cut) and packed on tray with a target weight of 1000g. Tray.

COOKING PROCESS

Please list any cooking time and temperature(s) to ensure that this product complies with the Food Standards Code

COOKING TIME(S) (seconds/minutes)	N/A	PRODUCT CORE COOKING TEMPERATURE (°C)	N/A
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FINISHED PRODUCT

Smoked salmon

PRODUCT PICTURES

Fresh Fillet



Finished Product



PRODUCT LABELLING DETAILS

INGREDIENT DECLARATION ON PACK	Salmon (97%) (<i>Salmo salar</i>), Salt, Sugar.
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)?	Salmon (97%)

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GENETICALLY MODIFIED PRODUCTS (GMO) Is this product required to identify any issues related to Gene Technology in accordance FSA NZ 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 FSA NZ Food Standards Code Standard 1.2.3?	Contains: Fish
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Best Before Date: dd/mm/yyyy Lot number.
NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed?	Nil
OTHER WARNING STATEMENTS	Although all care has been taken to remove bones, be careful for the one that might have got away. Once thawed, do not refreeze.

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	N		%	%
Egg	N		%	%
Fish	Y	SALMON (<i>Salmo salar</i>)	97%	%
Milk	N		%	%
Peanuts	N		%	%
Soybeans	N		%	%
Sulphites	N		%	%
Tree Nuts and products	N		%	%
Sesame seeds	N		%	%

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
COLOURS	Na	Na	Na
FLAVOURS	Na	Na	na

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	N	N		

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Egg	N	N		
Fish	Y	Y	Salmon / Trout	
Milk	N	N		
Peanuts	N	N		
Soybeans	N	N		
Sulphites	N	N		
Tree Nuts and products	N	N		
Sesame seeds	N	N		

NUTRITION INFORMATION :

Please confirm if the NIP information provided below is based on theoretical calculation or external test report?		Theoretical Serves per package: 10	
		QUANTITY PER SERVE, 100 g	QUANTITY PER 100g
ENERGY	kJ	780	780
PROTEIN	g	23.0	23.0
FAT	TOTAL g	10.0	10.0
	SATURATED g	1.8	1.8
CARBOHYDRATE	g	1.0	1.0
	SUGARS g	1.0	1.0
SODIUM	mg	1080	1080
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	Keep frozen. Store at or below minus 18°C.
BEST BEFORE DATE	18 months
SECONDARY SHELF LIFE	N/A
STORAGE & HANDLING REQUIREMENTS	Keep Frozen. Store at or below minus 18°C.
DIRECTIONS FOR USE eg. To appear on label, dilution etc.	Thaw by placing Smoked Salmon Sliced in the refrigerator and allow thawing overnight. Once Thawed, do not refreeze.

QUALITY CRITERIA

Physical Shape	Side of salmon which has been reduced due to the smoking process (dehydration)
Appearance	Size of salmon reduced in weight and looks slightly dry due to the smoking process.
Dimensions	Slice cut size:10mm
Weight	1000g minimum
Flavour	Natural flesh which has a salty over tone with smoky back notes.
Colour	Orange on colour with some darker orange spots especially on the outside.
Aroma	Natural smoke around from the wood chips used.
Texture	Slightly dry texture however still soft and malleable.
Defects	1 small bone per 2kg of fish.

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ANALYTICAL CRITERIA (Products must be fully defined from a safety, quality and regulatory perspective)		
CHEMICAL (eg. pH, Moisture)	CRITERIA	TEST METHOD REFERENCE:
Arsenic (inorganic)	Less than 2mg / Kg max	
Lead	Less than 0.5mg / Kg max	
Mercury	Less than 0.5mg / Kg max	
Polychlorinated Biphenyls, total	Less than 0.5mg / Kg max	
MICROBIOLOGICAL (Quality and Food Safety Parameters)	CRITERIA	TEST METHOD REFERENCE:
E-Coli	Less than 10 cfu/g	
Listeria Mono	Not detected in 25g	
Standard Plate Count	Less than 1 x 10 ⁶ cfu/g	
PHYSICAL (e.g.. Foreign objects)	CRITERIA	TEST METHOD REFERENCE:
Bone	1 small bone per 2kg of fish max.	

DOCUMENT CHECKED BY:	Simon Topatig	CONTACT PHONE OFFICE :	+61395915719
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Amendment: add bone defect and physical criteria

Superseded: v1 (9.12.2013)

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