

PRODUCT DETAILS				
PRODUCT NAME	RAW PRAWN CUTLET			
PRODUCT BRAND	Starpak SAMPLE REFERENCE No. N/A			
MANUFACTURER / PACKER	KBVN17 / 54	SITE ADDRESS		
SUPPLIER ITEM CODE	1010101946 - 1010101948	CUSTOMER ITEM CODE	N/A	
BARCODE INNER	9315822018029			
BARCODE MASTER CARTON	19315822018026			
PRODUCT DESCRIPTION	Vannamei Prawn (<i>Litopenaeus vannamei</i>) Frozen (IQF). Raw, Peeled, De-veined, with Tail On (PD), BAP 2 Stars			
COUNTRY OF ORIGIN	Vietnam			
COUNTRY OF ORIGIN STATEMENT	Product of Vietnam			
MARKETING STATEMENT	N/A			
INGREDIENTS INTERNATIONALLY PROCURED (%)	N/A			

SUPPLIER	INFORMATION
JUFFLILK	INFORMATION

Ø Other

□ WQA

X BRC □ SQF DAQIS X HACCP

□Coles

X Approved Supplier Questionnaire Completed

X Ethical Sourcing Audit Completed

	PACKAG	GING : OUTER CARTON			
		PACKAGING TYPE	Cardboard		
PACK SIZE / WEIGHT / VOLUME	10kg Carton (10x1kg)	PRODUCT LABELS	Printed Carton: Brand, product description, weight, country of origin, barcode, best before date, production date, factory code, lot code, storage instructions, warning statement.		
		DIMENSIONS	39*28*26cm		
		TARE WEIGHT	500g		
PACKAGING : INNER PACK					
		PACKAGING TYPE	Poly bag vacuum packed, with rider		
PACK SIZE / WEIGHT / COUNT	1kg	PRODUCT LABELS	Brand, product description, weight, country of origin, barcode, best before date, production date, factory code, lot code, storage instructions, warning statement, ingredients list, Nutritional panel, allergen statement.		
		DIMENSIONS	43.5cmX22cm		
	PACK	AGING INFORMATION			
METAL DETECTORS	Ø Fe:1.2mm, Non-Fe 2.0mm, SUS304 2.0mm, SUS316 2.2mm	Label Format	N/A		
		Outor Corton			

Outer Carton

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Product Specification

26.0 cm 14.15 cm	EXPLOSION OF REAL PROPERTY OF ADDATE ANNALE			NED - TAIL ON		
14.15 cm	39.0 cm					
	00,0 0m	Inner pac	kaging			
	1KG	ACTORY CODE: PRODUCTION DATE: DD.MI BEST BEFORE DATE: DD.MI BECODE: BATCH NO:	DEVEINED • 1 M.YYYY M.YYYY(24 months)	TAIL ON	3/15 6/20 1/25 √ 6/30	
i,		KEEP FROZEN. ST	TORE AT OR BELOW MI			i
	INGREDIENTS: Prawns (99%) (Penaeus vannamei), Mineral Salts (451, 452), Salt. Allergen advice: Contains Crustacea THAWING INSTRUCTIONS:	NUTRITION INFORMA Serving Size: 100g Serving Per Package: 10 Average Quan	TION tity Average Quantity	PACKED FOR: KB Food Company 23 Catalano Road, Canning Vale, WA (Australia.	1 10 . 88	
- 1	Defrost in fridge at below 4°C.	per serving				1
	Place frozen Prawns in refrigerator overnight for controlled thaw. ATTENTION: For human consumption only – not to be used as bait or feed for aquatic animals ONCE THAWED, DO NOT REFREEZE.	Energy222KJProtein12.7 gTotal FatLess than 1gSaturatedLess than 1gCarbohydrateLess than 1gSugarLess than 1gSodium677 mg	g Less than 1g g Less than 1g	9 ¹¹ 31582	22 0 1 8 0 2 9	

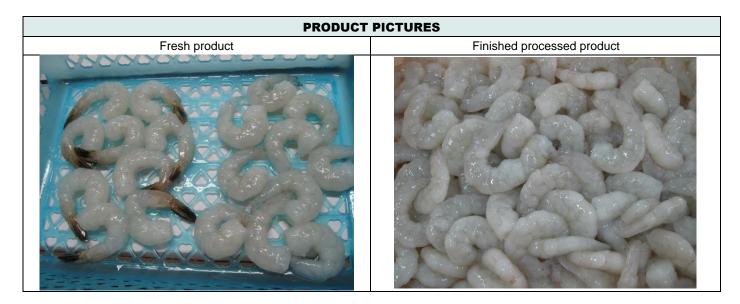
SUSTAINABILITY INFORMATION			
FISH/SEAFOOD SPECIES IN PRODUCT	Vannemei Prawn		
SPECIES SCIENTIFIC NAME USING	Litopenaeus vannamei		
AUSTRALIAN FISH NAME STANDARD			
AQUACULTURE/WILD CAUGHT	Aquaculture		
STATE or REGION LANDED / FARMED	Vietnam		



Species picture:	
Litopenaeus vannamei	
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	Not available
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	Ministry of Fisheries (MOF) Vietnam
SUSTAINABLE?	Yet 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 QUANTITY PRODUCT FORMULATION QUANTITY INGREDIENT INGREDIENT					
Vannamei Prawns (<i>Litopenaeus vannamei</i>)	99%				
Sodium poly-phosphate (E451, E452)	<1%				
Salt	<1%				
Does this product contain Palm or Palm based derivatives? If so, please list, including %	No				

RAW MATERIAL		
Vannemei Prawn (<i>Litpenaeus vannemei</i>)		
BREADING		
N/A		
FINISHED PRODUCT		
Frozen Raw Vannemei Prawn, Peeled, Deveined, With Tail On		
Target Average Weight:1kg bag		
Allowable Weight Range:1 kg minimum		
% Prawns: 99%		
Flow chart		



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PRODUCT LA	BELLING DETAILS
INGREDIENT DECLARATION ON PACK	Prawn (<i>Litopenaeus vannamei</i>) (99%), Mineral salts (451, 452), Salt
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)?	Vannamei Prawn (99%)(Litopenaeus vannamei)
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?	No
MANDATORY AND ADVISORY WARNING STATEMENTS Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	Allergens: Contains Crustacea
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Production date: DD/MM/YYYY Best before date: DD/MM/YYYY Batch number: Factory code: KBVN17 KBCODE: 022021-XXXXX
NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed?	N/A
OTHER WARNING STATEMENTS	Product must be fully cooked before consumption. For Human Consumption Only-Not to be used as feed or bait for aquatic animals All care has been taken to remove all shall, be careful as some may remain.

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	Vannamei Prawns (<i>Litopenaeus vannamei</i>)	99%	%		
Egg	N		%	%		
Fish	N		%	%		
Milk	N		%	%		
Peanuts	N		%	%		
Soybeans	N		%	%		
Sulphites	N		%	%		
Tree Nuts and products	N		%	%		
Sesame seeds	N		%	%		
Lupins	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	-	-	-		
FLAVOURS	-	-	-		
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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)	Ν	N		
Crustacea	Y	Y	Vannamei Prawn	
Egg	N	N		
Fish	N	N		
Milk	N	N		
Peanuts	N	N		
Soybeans	N	N		
Sulphites	N	N		
Tree Nuts and products	N	N		
Sesame seeds	N	Ν		
Lupins	Ν	Ν		

NUTRITION INFORMATION :				
Please confirm if the NIP information provided below is based on theoretical calculation or external test report?		Case: BN17080062, CT 17080281 Date: 15.08.2017		
Serving per package: 10 Serving size: 100g		QUANTITY PER SERVE, 100 g	QUANTITY PER 100g	
ENERGY	KJ (Cal)	222 (53 Cal)	222 (53 Cal)	
PROTEIN	g	12.7	12.7	
FAT	TOTAL g	0.26	0.26	
	SATURATED g	0.1	0.1	
CARBOHYD	g	Less than 1	Less than 1	
RATE	SUGARS g	Less than 1	Less than 1	
SODIUM	mg	677	677	
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 at or below minus 18°C	
BEST BEFORE DATE	24 months from production date	
SECONDARY SHELF LIFE	Once thawed consume within 48 hours	
INSTORE MINIMUM SHELF LIFE	N/A	
STORAGE & HANDLING	Store at or below minus 18°C	
REQUIREMENTS	Once thawed do not refreeze	
DIRECTIONS FOR USE	Thawing Instructions:	
eg. To appear on label, dilution etc.	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.	
	Quick Thaw:	
	Place under cool running water for between 5 to 7 minutes. While rinsing, lightly rotate the prawns to ensure even thawing. Let drain for 2 minutes. Prawns are now ready to be cooked. Cover prawns and refrigerate until cooking. Consume within 12 hours of thawing.	
	Cooking Suggestions:	

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Product Specification

Boil; Bring salted water to the boil. Once boiling, add thawed prawns. Simmer for approximately 2 minutes. When prawns turn orange and become opaque inside, immediately remove from the boiling water and rinse with cold water to remove latent heat. Serve prawns chilled. Saute; Melt butter in fry-pan. Add thawed Raw prawns and sauté for 2 minutes with seasonings such
as; salt, pepper, garlic, parsley, lemon, & white wine.

	QUALITY CRITERIA		
Physical Shape	Typical of species		
Appearance	Frozen, Raw, Peeled, Deveined, Tail On Prawn Cutlet.		
Dimensions	Various		
Weight	21-25 pcs/lb, 100%NW, 1kg bag.		
Flavour	Typical of species- sweet and slightly salty		
Colour	Typical of species-light green or grey, no red colour prawns.		
Aroma	Typical of species-No off odour		
Texture	Typical of species- Meat is firm and elastic		
Defects	No foreign objects. No shell, No full veins.		

ANALYTICAL CRITERIA				
(Products	(Products must be fully defined from a safety, quality and regulatory perspective)			
CHEMICAL (eg. pH, Moisture)	CRITERIA	TEST METHOD REFERENCE:		
SO ²	100mg/kg max			
Arsenic (inorganic)	2mg/kg max			
Fluoroquinolones	Not detected			
Nitrofurans	Not detected			
MICROBIOLOGICAL (Quality and Food Safety Parameters)	CRITERIA	TEST METHOD REFERENCE:		
St.aureus/g	Less than 10 ²			
Salmonella/25g	Not Detected			
SPC/g	Less than 500,000 cfu/g			
E.Coli	Less than 100/g			
Vibrio Cholera/g	Not Detected			
White spot syndrome virus (WSSV)	Not Detected			
Yellow Head Virus (YHV)	Not Detected			
PHYSICAL (e.g Foreign objects)	CRITERIA	TEST METHOD REFERENCE:		
Foreign Objects	Product must be free from foreign objects			

DOCUMENT COMPLETED BY:		CONTACT PHONE OFFICE :	
POSITION:		CONTACT EMAIL:	
CONTACT PHONE (M)		ISSUE DATE :	
SUPPLIER: DOCUMENT COMPLETED BY:		DATE SIGNED :	
DOCUMENT COMPLETED BY:	Jonathan Martinetto	CONTACT PHONE OFFICE :	
POSITION:	Technical	CONTACT EMAIL:	
CONTACT PHONE (M)		ISSUE DATE :	24/02/2021

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