

FINAL PRODUCT SPECIFICATION

Date	March 22, 2026	
Brand	Nine Stars Mermaid	
Items	Raw Vannnamei Prawns	
Market	AUSTRALIA	
Contact details	RONNIE	
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PRODUCT INFORMATION

Species	Penaeus Vannamei		
Ingredients	Prawns, water, salt, stabilizers (E451)		
Allergens	Crustacean		
Shelf life	24 months		
Cold storage	Keep frozen at minus 18°C or below		
	PCS/LB	Uniformity	
13-15	Max 15	1.3	
16-20	Max 20	1.3	
21-25	Max 25	1.3	
26-30	Max 30	1.3	
31-35	Max 35	1.3	
31-40	Max 40	1.3	
41-50	Max 50	1.40	
51-60	Max 60	1.45	
61-70	Max 70	1.45	
Net weight	1,0 Kg		
Gross weight	1,130-1,155 Kg		
Glazing	10%		
Packing specification	1,0 Kg net/bag x 10 bag/ctn		

MICROBIOLOGICAL

Parameter	Maximum allowable limit
Total Plate Count	m=5 x10 ⁵ CFU/g, M=5 x 10 ⁶ CFU/g (n=5, c=2)
E.coli	m=<10 CFU/g, M=<100 CFU/g (n=5, c=2)
Coagulase positive Staphylococcus	m=10 ² CFU/g, M=10 ³ CFU/g (n=5, c=2)
Samonella spp	ND/25g, n=5



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ANTIBIOTIC AND CHEMICAL

Parameter	Maximum allowable limit
Chloramphenicol	ND (LOD=0.05ppb)
Nitrofurans	ND (LOD=0.1ppb)
Fluoroquinolones	ND (LOD= 0.6ppb)

Virus

Parameter	Maximum allowable limit
WSSV	ND
YHV	ND

ORGANOLEPTIC STANDARDS

Decomposed, Dehydration	Not acceptable	Clumping	<5%
Strange smell/ musty smell		Broken meat	< 3%
Strange foreign matter		Vein remain	< 3%
Black spot meat >3mm		Black spot meat<3mm	<3%
		Shell, leg, beard remaining	Less than 5 pieces/ kg
Total defect			<10%

PROCESSING FLOWCHART

Steps	Specification
Receiving raw material	Fresh shrimp. Microbiological, antibiotic are met as Australia regulation Shrimp temperature <4°C Transportation vehicle must be clean
Washing 1	Water temperature:< 10°C Chlorine 100-150 ppm Water changed every: 1000-1200kg
Pre-processing (De-heading)	Remove shrimp's head Shrimp temperature in processing line < 7°C Shrimp temperature store in container tank in during storage < 4°C
Washing 2	Wash through 3 tanks: tank 1: chlorine 20-50 ppm; tank 2 and tank 3: potable water Water temperature <5°C Water change every: 16 baskets
Sizing and grading	Sorting shrimp by size, grade Shrimp temperature < 7°C Shrimp temperature store in container tank in during storage <4°C
Washing 3	Refer washing 2 step

Peeling and deveining	Peeling PTO (remove shell excluding tail) and type cutting 3 segments (from the second segment to end of the fourth segment) Peeling PD (remove shell including tail) and type cutting 3 segments (from the second segment to end of the fourth segment) Shrimp temperature < 7°C Shrimp temperature store in container tank in during storage <4°C
Washing 4	Refer washing 2 step
Soaking	Additives rate: 3% Zeaforce + 1% salt "- Zeaforce: Thai Lan Shrimp: solution ratio: 1:1 - Salt: Viet Nam Time for soaking: < 12 hours Solution temperature <10°C
Washing 5	Wash through 2 tanks: tank1: chlorine 10-20 ppm; tank 2: potable water Water temperature: <5°C water change every: 16 baskets
IQF freezing	Freezer temperature: -42°C ± 2°C Shrimp core temperature after freezing : -18°C
Glazing	Water temperature < 4°C Glazing: 10-12%
Re-freezing	Freezer temp -38°C ± 2°C Shrimp core temp after re-freezing: -20°C ± 2°C
Weighing & Packing	Net weight: 1,0Kg + extra Gross: 1130g-1155g Checking information on bag and trace code
Metal detecting	Sample used to testing machine: Fe: 1,2mm Non Fe: 2,0mm Sus: 2,0mm Frequency of checking metal detectors: - Before starting - Every 30 minutes - When the product detected metal - The end production If the metal detector cannot catch the test piece, separate all of products from the latest testing in when this metal detector have been operated in good condition to the present.
Master carton packing	Checking information on carton, check stamp, trace code Packing specification: 1,0Kg net/bag x 10 bags/ctn
Storage	Temperature of cold storage: -20°C ± 2°C Shrimp core temp <-18°C or below

NET WEIGHT TESTING METHOD

Temperature of defrosted water: 18-22°C

Keep product immersed in the water until the product has been fully defrosted

Time to draining: 2-3 minutes



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