



KAILIS BROS SPECIFICATION

HEAD OFFICE: FOOD

PRODUCT DETAILS			
PRODUCT NAME	FROZEN PORTIONS OF FARMED SALMON SKIN ON		
PRODUCT BRAND	KBs	SAMPLE REFERENCE No.	N/A
MANUFACTURER / PACKER	KBNW02	SITE ADDRESS	Packed for, Purist Foods Australia, Suite 5.05, 55 Miller street. Pymont, NSW, 2009, Australia
SUPPLIER ITEM CODE	200g - 18213 180g – 18124	CUSTOMER ITEM CODE	N/A
BARCODE INNER			
BARCODE MASTER CARTON			
PRODUCT DESCRIPTION	Frozen fillet portions of farmed salmon SKIN ON		
COUNTRY OF ORIGIN	Norway		
COUNTRY OF ORIGIN STATEMENT	Farmed Product of Norway.		
MARKETING STATEMENT	na		
INGREDIENTS INTERNATIONALLY PROCURED (%)	100%		

SUPPLIER INFORMATION			
<input checked="" type="checkbox"/> BRC	<input type="checkbox"/> SQF	<input type="checkbox"/> AQIS	<input checked="" type="checkbox"/> Other - Global Gap certified Salmon
<input checked="" type="checkbox"/> HACCP	<input type="checkbox"/> MSC	<input type="checkbox"/> Coles	<input type="checkbox"/> WQA
<input checked="" type="checkbox"/> Approved Supplier Questionnaire Completed			
<input checked="" type="checkbox"/> Ethical Sourcing Questionnaire Completed			
<input type="checkbox"/> Ethical Sourcing Audit Completed			

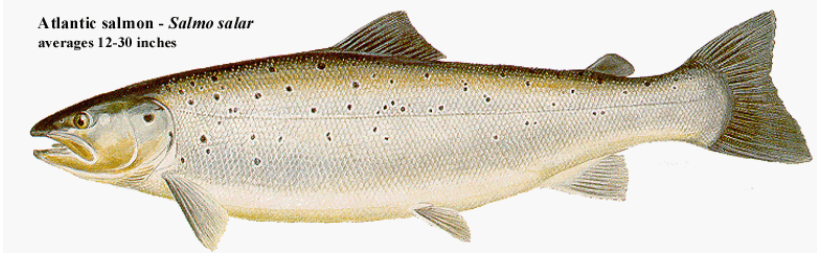
PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / VOLUME	1x5kg Carton	PACKAGING TYPE	Master carton, white with label
		PRODUCT LABELS	Printed carton and label.
		DIMENSIONS	389mm L x 264mm W x 123mm H
		TARE WEIGHT	600g
PACKAGING : INNER PACK			
PACK SIZE / WEIGHT / COUNT	180g / portion 200g / portion	PACKAGING TYPE	fillets vacuum packed in transparent plastic.
		PRODUCT LABELS	Nil
		DIMENSIONS	Various as per portion
PACKAGING INFORMATION			
METAL DETECTORS		Label Format	

PACKAGING PICTURES	
Outer Carton	Inner packaging



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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	Aquaculture
STATE or REGION LANDED / FARMED	Norway
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	
GEAR TYPE	
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	
SUSTAINABLE?	Global G.A.P CoC

PRODUCT FORMULATION		
<p><i>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) , ,)</i></p>		
PRODUCT FORMULATION INGREDIENT	QUANTITY	COUNTRY OF ORIGIN
Atlantic Salmon	100%	Seafood Farmers of Norway AS
Does this product contain Palm or Palm based derivatives? If so, please list, including %	No	

CHARACTERISING INGREDIENTS		
<p><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></p> <p><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></p>		
CHARACTERISING INGREDIENTS	QUANTITY (g)	PERCENTAGE (%)
Atlantic salmon	180g	100%
	200g	100%
<i>Total ingoing ingredients before frying</i>	Na	
<i>Frying oil taken up</i>	Na	
<i>Total ingoing ingredients</i>	Na	
<i>Water lost from batter</i>	Na	
<i>Net total ingoing ingredients</i>	na	



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RAW MATERIAL			
Salmon			
PRODUCT PROCESSING PROCEDURE(S) <i>include euthanizing method</i>			
Process, Heading, filleting, de-boned, injected, portion – cut, vacuum packed, frozen. Vacuum packed salmon portions with skin.			
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)	Na	PRODUCT CORE COOKING TEMPERATURE (°C)	na
FINISHED PRODUCT			

PRODUCT PICTURES		
		

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON PACK	Atlantic Salmon (<i>Salmo salar</i>)
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)?	Salmon
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?	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 FSANZ Food Standards Code Standard 1.2.3?	Contains Fish.
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	example: 61 – 2312 – 04 61 slaughterstation. 2312 Internal ordernumber.04 days since slaughter Best before Date: Factory code: M-480 or M-296 Lot number
NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed?	na
OTHER WARNING STATEMENTS	For Human Consumption Only- Not to be used as Bait or as Feed For Aquatic Animals. Once Thawed, Do not refreeze Although all care has been taken, be careful as some bones may remain.

MANDATORY DECLARATION OF CERTAIN SUBSTANCE

Author:	Product Code:	Issue Date :TBC	Issue #:
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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	Atlantic Salmon	100%	%
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	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		
Egg	N	N		
Fish	Y	Y	Salmon	100%
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	
		QUANTITY PER SERVE, 180 g	QUANTITY PER 100g
ENERGY	kJ	1566	870
PROTEIN	g	36	20
FAT	TOTAL g	25.2	14

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	SATURATED g	4.1	2.3
	TRANS g	Na	Na
	POLYUNSATURATED g	Na	Na
	MONOUNSATURATED g	Na	na
CARBOHYDRATE	g	0	0
	SUGARS g	0	0
DIETARY FIBRE		Na	na
SODIUM	mg	72	40
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 at or below minus 18 °C
BEST BEFORE DATE	18 months from date of manufacture
SECONDARY SHELF LIFE	Na
INSTORE MINIMUM SHELF LIFE	9 months
STORAGE & HANDLING REQUIREMENTS	Keep frozen at or below minus 18 degrees Once thawed do not refreeze. Once thawed store at 1 to 4 degrees until use. Use within 2 days of thaw.
DIRECTIONS FOR USE eg. To appear on label, dilution etc.	na

QUALITY CRITERIA	
Physical Shape	Full fillet cut portions. Shape will be dependent on the cut which is determined from the weight of the portion.
Appearance	uniform, pink-red fillets with shiny healthy skin.
Dimensions	Full fillet cut portions. Weight of the product will determine the dimensions of the product
Weight	180g, 200g not less.
Flavour	no off or offensive taste. Product should be typical of salmon, firm salty flavour with fat noticeable on pallet.
Colour	Salmo fan colour rating to be between 24-27 or 14-15 roche colour card.
Aroma	no foreign odour, typical for the sort, fresh
Texture	firm, not dry, mushy or gapping
Defects	

ANALYTICAL CRITERIA		
<i>(Products must be fully defined from a safety, quality and regulatory perspective)</i>		
CHEMICAL (eg. pH, Moisture)	CRITERIA	TEST METHOD REFERENCE:
Histamine	< 200 mg/kg	
PCBs	< 0.5mg/kg	
Inorganic Arsenic	< 2mg/kg	
Mercury	< 0.5mg/kg	
Lead	< 0.5mg/kg	
MICROBIOLOGICAL (Quality and Food Safety Parameters)	CRITERIA	TEST METHOD REFERENCE:
E. coli/g	< 10 cfu/g	
TPC/g	< 1 000 000 cfu/g	
Vibrio parahaemolyticus	Not detected	
Listeria Monocytogenes	<10cfu/g	
PHYSICAL (e.g.. Foreign objects)	CRITERIA	TEST METHOD REFERENCE:
No Foreign Objects		



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DOCUMENT COMPLETED BY:	Jonathan Martinetto	CONTACT PHONE OFFICE :	03 9591 5740
POSITION:	QA officer	CONTACT EMAIL:	JonathanM@kailisbros.com.au
CONTACT PHONE (M)		ISSUE DATE :	4/08/2014
DOCUMENT CHECKED BY:		CONTACT PHONE OFFICE :	
POSITION:		CONTACT EMAIL:	
CONTACT PHONE (M)		DATE :	
Amendment: change from JC branding to Kbs			
Superseded: nil			