

Quality and Process Specification

Whole Chilled Barramundi

Product Details		
Product Name	Whole Chilled Barramundi	
Scientific Name	<i>Lates calcarifer</i>	
FAO Fishing	71	
Catch Method	Gill Net	
Seasonality / Catch Season	Update as per current requirements	
Intended Use / Customer	Further processing or sold to domestic markets. To cook product	
Raw Material Inputs Including Ingredients	FISH	Whole Barramundi
Packaging	Carton (base and Lid)	(pumpkin bins)
	Carton Liner	
	Flake Ice	(iced on land)
	Poly box / Tuna coffin	
	Poly liner	
	Label	Water proof
	Pallets	Chep
	Shrink wrap	
Shelf life UBD	(As per shelf life testing results)	
Label Information	<p>LEGAL REQUIREMENTS (FSANZ)</p> <ul style="list-style-type: none"> Name of food <ul style="list-style-type: none"> E.g. Species scientific name E.g. Australian Standard Fish Name Lot identification <ul style="list-style-type: none"> E.g. catch date Name and address of supplier, if not on accompanying documentation Vessel Name Net Weight in kg's <p>NB if landing straight to a packing house like a co-op they can pack and label the fish. Need more info here. Still need clear paperwork and fishery records.</p>	<p>BEST PRACTICE (plus legal requirements)</p> <ul style="list-style-type: none"> Packed by: Company details Size Grade Day of trip that fish is caught Catch method Catch area: FAO area and sub-area Wild Caught Product of Australia Keep Chilled at -1 to 4°C Other customer requirements <p>*dates written: DD/MM/YYYY (to reduce language confusion)</p>
Other Labels	<ul style="list-style-type: none"> E.g. customer label 	
Copy of Labels	<p align="center">Attach label (s) here</p>	

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PRODUCT TOLERANCE CRITERIA		
	TOLERANCE	DEFECT
Sensory	<ul style="list-style-type: none"> Fresh seawater / seaweed 	<ul style="list-style-type: none"> Off odours Ammonia / sour / strong fishy
Quality Index (QI)	<ul style="list-style-type: none"> ??? 	<ul style="list-style-type: none">
Product Core Temperature (throughout process until landing)	Fish taken out of the Brine Tank <ul style="list-style-type: none"> Colder than 5 °C Storage through to transport <ul style="list-style-type: none"> -1°C to 4.0°C 	Fish taken out of the Brine Tank <ul style="list-style-type: none"> Warmer than 5 °C Storage through to transport <ul style="list-style-type: none"> Colder than -1°C or warmer than 5°C
Physical Attributes	<ul style="list-style-type: none"> No visible parasites No foreign bodies Fish clean Throat cut and bleed Gills in or out? 	<ul style="list-style-type: none"> Visible parasites including worms / grubs Significant scale loss / skin damage Foreign bodies present Fish not washed Throat not cut and bleed
Grade Size	SFM <ul style="list-style-type: none"> Large >60cm (or 10Kg) XLarge >75cm Industry suggested: <ul style="list-style-type: none"> ROC (is there a minimum catch size?) Under 4Kg (new for a premium range) Under 8Kg Over 8Kg <ul style="list-style-type: none"> Less than 5% out of fish of size grade - either one size up or one size down only 	<ul style="list-style-type: none"> Under minimum size allowed to catch Greater than 5% of fish outside of size grade – either one size up or down
Packing / Packaging	<ul style="list-style-type: none"> Not sure how these are held on the boat, as they are formally packed on landing 	<ul style="list-style-type: none">
Labelling	<ul style="list-style-type: none"> Label has correct information that is clearly readable Placed neatly, straight & in correct position. All required labels on packaging Note: Products for air freight or direct delivery to customer, MUST have a label.	<ul style="list-style-type: none"> Missing label(s) Incorrect information Label not readable Label risks coming off If using another language other than English - it does not match what is in English.
Landing Packing for Transport	<ul style="list-style-type: none"> Set-up lined cartons (pumpkin boxes) on a pallet Add fish Add approved ice Seal liner and add carton lid Shrink wrapped for transport Pallets transferred to temperature controlled transport asap 	<ul style="list-style-type: none"> Cartons not erected correctly and centred correctly on the pallet Liner is missing No ice Lid missing Pallet not shrink wrapped Pallets left out of cold chain too long
Landing Packing for Air freight or Direct Deliver to Customer	<ul style="list-style-type: none"> Poly boxes / tuna coffins packed correctly including ice Correct carton configuration on pallet XXX per layer by XXX layers Stacked neatly Completed pallets or part pallets shrink wrapped for transport Completed pallets or part pallets transferred to temperature controlled transport asap 	<ul style="list-style-type: none"> Fish shoved into boxes where damage has occurred. No ice Cartons stacked too high and not in the correct pallet configuration Pallet poorly stacked and likely to cause damage. Pallet not shrink wrapped Pallets left out of cold chain too long

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Quality Index (FRDC 210/220)			
	Parameter	Description	Score
Skin	Appearance	Skin red orange. Colour saturation highly variable. Scales iridescent.	0
		Skin pale red orange. Colour saturation highly variable. Scales not iridescent	1
		Body orange. Scales dull.	2
	Colour	Bright red orange	0
		Pale red orange	1
		Pale orange	2
	Scale Loss	Scales Firm	0
		Scales Looser	1
		Scales easily pulled out	2
	Odour	Fresh Sea	0
		Neutral Odour	1
		Slightly off Odour	2
		Rotten	3
	Texture of Flesh (on dissection)	Firm	0
		Soft	1
		Very Soft	2
Eyes	Form	Rounded	0
		Sunken but still raised above the rim of the eye socket	1
		Flat to concave	2
	Pupils	Clear Black	0
		Slightly cloudy	1
		Cloudy	2
	Iris	Clear Silver/orange	0
		Cloudy	1
		Opaque	2
Gills	Colour/Appearance	Rich red	0
		Pale brown/red or white (drained)	1
		Brown to Dark Brown (Clumped)	2
	Odour	Fresh sea	0
		Neutral	1
		Slightly off Odour	2
		Rotten	3
Quality Index Total			0-22

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	START	END
WHOLE		
EYES		
THROAT CUT		
GILLS	These could be removed	

Aspirational Microbiological Standards (uncooked finfish)	
Standard Plate Count (SPC)	<500,000 per gram
Salmonella	Not Detected
Coagulase-positive staphylococci	<1000 per gram

Version Updates			
Date of Change	Version No.	Update Details	Initials
		Whoever completes last do this as V1	