

Quality and Process Specification

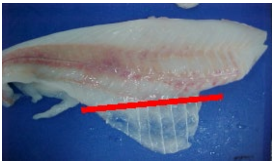
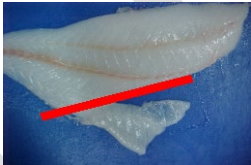
Frozen Barramundi Fillets

PRODUCT DETAILS		
Product Name	Frozen Barramundi Fillets (Skin on or Skin off)	
Scientific Name	<i>Lates calcarifer</i>	
FAO Fishing Area	71	
Catch Method	Gill Net	
Seasonality / Catch Season	Update as per current requirements	
Intended Use / Customer	Sold to domestic markets. To cook product.	
Raw Material Inputs Including Ingredients	Fish	Barramundi
Packaging	Plastic wrap or sleeve for fillet	
	Carton	5Kg or 10Kg
	Carton Liner	
	Label (if used)	Water proof
	Carton strapping	
	Pallets	Chep
	Shrink wrap	
Shelf life Best Before	(As per shelf life testing results)	
Label Information (can be part of packaging design)	LEGAL REQUIREMENTS (FSANZ, SafeFood Queensland and NT) <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. pack date E.g. batch number Name and address of supplier, if not on accompanying documentation Vessel Name Net Weight in kg's Best Before Date Storage conditions <ul style="list-style-type: none"> E.g. Keep Frozen -18°C or colder Warning statement for bones NIP?? 	BEST PRACTICE (plus legal requirements) <ul style="list-style-type: none"> Packed by: Company details Size Grade Catch area: FAO area and sub-area Wild Caught Product of Australia Other customer requirements Contains fish Claims logo
Other Labels	<ul style="list-style-type: none"> E.g. customer label 	

Copy of Labels	<p align="center">Attach label (s) if used</p>
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PROCESSING	
Grading / Product Tolerance	<ul style="list-style-type: none"> Product must meet the TOLERANCE criteria. Any product meeting the DEFECT criteria must not be packed - corrective and preventative measures must be taken and recorded.
Pre-Processing Steps	<ul style="list-style-type: none"> Whole fish landed Brain spike (where applicable) Throat cut and bleed Fish washed and transferred to a brine tank. Filleting not to occur until the fish core temperature is less than 5°C.
Processing	<ul style="list-style-type: none"> Remove fish from brine tank Fillet and trim the fish - Don't bend fillets as handling or stick fingers in as filleting and trimming as this causes gaping Removed the bellyflap, any bruises and parasites Detail what bones are removed/left in - large of the fillet not pin boned <div style="display: flex; justify-content: space-around; align-items: center;">   </div> <ul style="list-style-type: none"> Only whole fillets are allowed – do not cut fish down to meet a size grade. Skin off fillet blood line is left on
Packing / Packaging	<p>Step by Step process with pictures e.g fillets in sleeve or wrapped, empty carton, any liners, fish in carton, skin side down, fillets layered and straight in the box, how to close correctly and anything that may happen after the cartons e.g strapping etc</p> <p>Note: this might happen in a different order between vessels</p>
Label Positioning (if used) And/ Or What info to complete where on the carton	<p>Again pic of the box and the label position. Or pics of the info to complete on the box</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
Product Core Temperature (throughout process until landing)	Fish taken out of the Brine Tank <ul style="list-style-type: none"> Colder than 5 °C Post Plate Freezer and Storage freezer/hold <ul style="list-style-type: none"> Colder than -18°C 	Fish taken out of the Brine Tank <ul style="list-style-type: none"> Warmer than 5 °C Post Plate Freezer and Storage freezer/hold <ul style="list-style-type: none"> Warmer than -18°C
Physical Attributes	<ul style="list-style-type: none"> Whole fillet Cleaned Fillet Fillet with belly flap removed No visible parasites No bruises No foreign bodies No gaping Head bone Max 1 bone per fillet up to 7mm long x 3mm wide Pin bones left in Tolerance around discolouration / bloodline / bloodspot / is there a dark membrane for skin off NEED MORE INFO HERE Fillet count???	<ul style="list-style-type: none"> Part fillets or fillets cut down to meet a size Unwashed fillets Belly flap remaining on fillet Visible parasites including worms / grubs Bruises Foreign bodies present Gaping Bones <ul style="list-style-type: none"> More than 1 bone in a fillet Greater than 7mm long Greater than 3mm wide <ul style="list-style-type: none"> Fillets very faded in colour Leaves finger mark Blood brown Skin off product only <ul style="list-style-type: none"> Skin remaining > 10mm Bloodline present
Grade Size	Fillet Weight: <ul style="list-style-type: none"> Large >1.7Kg Medium 1.1 – 1.7Kg Small Up to 1Kg <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"> Greater than 5% of fish outside of size grade – either one size up or down
Packing / Packaging	<ul style="list-style-type: none"> Each fillet wrapped in plastic Fillets packed straight Fillets layer packed Fillets packed skin side down 5kg or 10Kg of fillets per carton Packaging clean and intact Carton closed / sealed correctly Nil defects 	<ul style="list-style-type: none"> Fillets not wrapped in plastic Fillets packed bent &/or folded Fillets not layered Fillets packed skin side up Packaging damaged Cartons not closed / sealed correctly
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 	<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.

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Product Temperature on Landing	<ul style="list-style-type: none"> Equal to or colder than -18°C 	<ul style="list-style-type: none"> Warmer than -18°C
Landing Palletisation for Transport	<ul style="list-style-type: none"> 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"> 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

PRODUCT PICTURES			
	Frozen	Thawed	
		Day 0	Day 3
Frozen Skin On Fillet			
Frozen Skin Off Fillet			

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	