



## HACCP – PRODUCT SPECIFICATIONS

### SECTION 5.14 HACCP – PRODUCT SPECIFICATIONS

| Product Description  | Frozen Raw Prawns   |  |           |        |
|--|---|--|-----------|--------|
| Raw Material   | Raw prawns  |  |           |        |
| Source of Raw Material   | Harvested from the establishment's farm   |  |           |        |
| Composition  | Water 73%   | Protein 23%  | Ash 3%    | Fat 1% |
| Cut Code   | Whole   |  |           |        |
| Ingredients<br>(Including food additives)                                | Prawns, Salt, 4-Hexyl Resorcinol (586)  |  |           |        |
| Processing Method /<br>Preservation Method                               | Raw prawns are graded, placed in iced brine with 4-Hexyl Resorcinol solution, packed and labelled, placed into a blast freezer for a minimum of 12 hours (-18c) before being palletised and placed into frozen storage until dispatched |  |           |        |
| Intended use   | Raw prawns are for further processing and cooking prior to consumption  |  |           |        |
| Packaging  | Primary – poly liner Secondary - cardboard outer carton   |  |           |        |
| Transport  | Product leaving factory must be in a temperature controlled sealed container where temperature is maintained at the following:<br>Keep frozen at or below –18°C   |  |           |        |
| Finished product requirements *<br>Microbes                              | Standard Plate Count  | 2 samples in 5 permitted to be greater than 500,000 org/g<br>NO samples to be greater than 5,000,000 org/g |           |        |
|  | Coagulase-positive staphylococci  | 2 samples in 5 permitted to be greater than 100 cfu/g.<br>No samples to be greater than 1,000 cfu/g.       |           |        |
|  | Preservatives   | Sulphur dioxide (SO <sub>2</sub> )   | <100mg/kg |        |
| Non-Metal and Metal Contaminant testing – as listed in FSANZ Schedule 19 | Acrylonitrile   | <0.02mg/kg   |           |        |
|  | Vinyl Chloride  | <0.01mg/kg   |           |        |
|  | Inorganic arsenic   | < 2mg/Kg   |           |        |
|  | Mercury   | Mean level to be no greater than < 0.5mg/kg  |           |        |
| Storage  | Keep frozen at or below –18°C   |  |           |        |
| Shelf Life   | 18 months from production date (stated on label)  |  |           |        |
| Importing country requirements (EU)                                      | Cadmium   | < 0.5 mg/kg  |           |        |
|  | Antibiotics   | Nil  |           |        |
| Product label  | See Trade Description – Section 2.1   |  |           |        |
| HACCP Team   | Jacinta Jackson, Andrew Taylor, Melissa Wiles, Rene Wheeler   |  |           |        |
| Verified by  | Department, customer and third party auditors   |  |           |        |
| Signed and Dated   | <b>*Amendments to be verified by the Department, customer and third party auditors</b>  |  |           |        |

## HACCP – PRODUCT SPECIFICATIONS

| Product Description  | Chilled Raw Prawns   |  |        |        |
|--|--|--|--------|--------|
| Raw Material   | Raw prawns   |  |        |        |
| Source of Raw Material   | Harvested from establishments farm   |  |        |        |
| Composition  | Water 73%  | Protein 23%  | Ash 3% | Fat 1% |
| Cut Code   | Whole  |  |        |        |
| Ingredients<br>(Including food additives)                                | Prawns, Salt, 4-Hexyl Resorcinol (586)   |  |        |        |
| Processing Method /<br>Preservation Method                               | Raw prawns are graded, placed in iced brine with 4-Hexyl Resorcinol solution, packed and labelled, placed into chiller blast (-10°C) before being palletised and placed into storage chiller until dispatched. |  |        |        |
| Intended use   | Raw prawns are for further processing and cooking prior to consumption   |  |        |        |
| Packaging  | Primary – poly liner Secondary - polystyrene outer carton / <a href="#">cardboard outer carton</a>   |  |        |        |
| Transport  | Product leaving factory must be in a temperature controlled sealed container where temperature is maintained at the following:<br>Keep refrigerated between -3°C and +4°C                                      |  |        |        |
| Finished product requirements *<br>Microbes                              | Standard Plate Count   | 2 samples in 5 permitted to be greater than 500,000 org/g<br>NO samples to be greater than 5,000,000 org/g |        |        |
|  | Coagulase-positive staphylococci   | 2 samples in 5 permitted to be greater than 100 cfu/g.<br>No samples to be greater than 1,000 cfu/g.       |        |        |
|  | Preservatives<br>Sulphur dioxide (SO <sub>2</sub> )  | <100mg/kg  |        |        |
| Non-Metal and Metal Contaminant testing – as listed in FSANZ Schedule 19 | Acrylonitrile  | <0.02mg/kg   |        |        |
|  | Vinyl Chloride   | <0.01mg/kg   |        |        |
|  | Inorganic arsenic<br>Mercury   | < 2mg/Kg<br><a href="#">Mean level to be no greater than &lt; 0.5mg/kg</a>                                 |        |        |
| Storage  | Keep refrigerated between – 3°C and +4°C   |  |        |        |
| Shelf Life   | 12 days from production date (stated on label)   |  |        |        |
| Importing country requirements (EU)                                      | Cadmium  | < 0.5 mg/kg  |        |        |
|  | Antibiotics  | Nil  |        |        |
| Product label  | See Trade Description – Section 2.1  |  |        |        |
| HACCP Team   | Jacinta Jackson, Andrew Taylor, Melissa Wiles, Rene Wheeler  |  |        |        |
| Verified by  | <a href="#">Department, customer and third party auditors</a>  |  |        |        |
| Signed and Dated   | <a href="#">*Amendments to be verified by the Department, customer and third party auditors</a>  |  |        |        |



## HACCP – PRODUCT SPECIFICATIONS

| Product Description   | Frozen Cooked Prawns  |   |        |        |
|---|---|---|--------|--------|
| <b>Raw Material</b>   | Cooked prawns   |   |        |        |
| <b>Source of Raw Material</b>   | Harvested from establishments farm  |   |        |        |
| <b>Composition</b>  | Water 73%   | Protein 23%   | Ash 3% | Fat 1% |
| <b>Cut Code</b>   | Whole   |   |        |        |
| <b>Ingredients<br/>(Including food additives)</b>                               | Prawns, Salt, 4-Hexyl Resorcinol (586)  |   |        |        |
| <b>Processing Method /<br/>Preservation Method</b>                              | Graded prawns are cooked, then chilled in an iced brine, transferred to a hopper with 4-Hexyl Resorcinol solution, placed onto a sorting belt and sent through an IQF, packed and labelled, sent through metal detector, placed into a blast freezer for a minimum of 12 hours (-18c) before being palletised and placed into frozen storage until dispatched |   |        |        |
| <b>Intended use</b>   | Cooked prawns are for direct consumption without further processing   |   |        |        |
| <b>Packaging</b>  | Primary – poly liner Secondary - cardboard outer carton   |   |        |        |
| <b>Transport</b>  | Product leaving factory must be in a temperature controlled sealed container where temperature is maintained at the following:<br>Keep frozen at or below –18°C   |   |        |        |
| <b>Finished product requirements*<br/>Microbes</b>                              | Standard Plate Count  | Coles Brand Testing Spec.<br>Target: <100,000cfu/g<br>Report: >100,000cfu/g<br>Reject: >1,000,000cfu/g +Sensory |        |        |
|   | Coagulase-positive staphylococci  | Coles Brand Testing Spec.<br>Target: <100cfu/g<br>Report: >100cfu/g<br>Reject: >1000cfu/g                       |        |        |
|   | Salmonella  | Not detected in 25g   |        |        |
| <b>Non-Metal and Metal Contaminant testing – as listed in FSANZ Schedule 19</b> | Acrylonitrile   | <0.02mg/kg  |        |        |
|   | Vinyl Chloride  | <0.01mg/kg  |        |        |
| <b>Storage</b>  | Inorganic arsenic   | < 2mg/Kg  |        |        |
|   | Mercury   | Mean level to be no greater than < 0.5mg/kg   |        |        |
| <b>Shelf Life</b>   | Keep frozen at or below –18°C.  |   |        |        |
| <b>Shelf Life</b>   | 18 months from production date (stated on label)  |   |        |        |
| <b>Importing country req. (EU)</b>  | Cadmium   | < 0.5 mg/kg   |        |        |
|   | Antibiotics   | Nil   |        |        |
| <b>Product label</b>  | See Trade Description – Section 2.1   |   |        |        |
| <b>HACCP Team</b>   | Jacinta Jackson, Andrew Taylor, Melissa Wiles, Rene Wheeler   |   |        |        |
| <b>Verified by</b>  | Department, customer and third party auditors   |   |        |        |
| <b>Signed and Dated</b>   | <i>*Amendments to be verified by the Department, customer and third party auditors</i>  |   |        |        |

## HACCP – PRODUCT SPECIFICATIONS

|   |  |   |        |        |
|---|--|---|--------|--------|
| <b>Product Description</b>  | <b>Chilled Cooked Prawns</b>   |   |        |        |
| <b>Raw Material</b>   | Cooked prawns  |   |        |        |
| <b>Source of Raw Material</b>   | Harvested from establishments farm   |   |        |        |
| <b>Composition</b>  | Water 73%  | Protein 23%   | Ash 3% | Fat 1% |
| <b>Cut Code</b>   | Whole  |   |        |        |
| <b>Ingredients<br/>(Including food additives)</b>                               | Prawns, Salt, 4-Hexyl Resorcinol (586)   |   |        |        |
| <b>Processing Method</b>  | Graded prawns are cooked, then chilled in an iced brine, transferred to a hopper with 4-Hexyl Resorcinol solution, placed onto a sorting belt and sent through an IQF, packed and labelled, sent through metal detector, placed into chiller blast (-10°C) before being palletised and placed into storage chiller until dispatched. |   |        |        |
| <b>Intended use</b>   | Cooked prawns are for direct consumption without further processing  |   |        |        |
| <b>Packaging</b>  | Primary – poly liner Secondary - polystyrene outer carton / <a href="#">cardboard outer carton</a>   |   |        |        |
| <b>Transport</b>  | Product leaving factory must be in a temperature controlled sealed container where temperature is maintained at the following<br>Keep refrigerated between -3°C and +4°C   |   |        |        |
| <b>Finished product requirements*<br/>Microbes</b>                              | Standard Plate Count   | Coles Brand Testing Spec.<br>Target: <100,000cfu/g<br>Report: >100,000cfu/g<br>Reject: >1,000,000cfu/g +Sensory |        |        |
|   | Coagulase-positive staphylococci   | Coles Brand Testing Spec.<br>Target: <100cfu/g<br>Report: >100cfu/g<br>Reject: >1000cfu/g                       |        |        |
|   | Salmonella   | Not detected in 25g   |        |        |
| <b>Non-Metal and Metal Contaminant testing – as listed in FSANZ Schedule 19</b> | Acrylonitrile  | <0.02mg/kg  |        |        |
|   | Vinyl Chloride   | <0.01mg/kg  |        |        |
|   | Inorganic arsenic<br>Mercury   | < 2mg/Kg<br><a href="#">Mean level to be no greater than</a> < 0.5mg/kg   |        |        |
| <b>Storage</b>  | Keep chilled between -3°C and +4°C   |   |        |        |
| <b>Shelf Life</b>   | 12 days from production date (stated on label)   |   |        |        |
| <b>Importing country requirements (EU)</b>                                      | Cadmium  | < 0.5 mg/kg   |        |        |
|   | Antibiotics  | Nil   |        |        |
| <b>Product label</b>  | See Trade Description – Section 2.1  |   |        |        |
| <b>HACCP Team</b>   | Jacinta Jackson, Andrew Taylor, Melissa Wiles, Rene Wheeler  |   |        |        |
| <b>Verified by</b>  | <a href="#">Department, customer and third party auditors</a>  |   |        |        |
| <b>Signed and Dated</b>   | <b><a href="#">*Amendments to be verified by the Department, customer and third party auditors</a></b>   |   |        |        |



## HACCP – PRODUCT SPECIFICATIONS

| Product Description  | Frozen Cooked Flavoured Prawns  |   |        |        |
|--|---|---|--------|--------|
| Raw Material   | Cooked prawns   |   |        |        |
| Source of Raw Material   | Harvested from establishments farm  |   |        |        |
| Composition  | Water 73%   | Protein 24%   | Ash 2% | Fat 1% |
| Cut Code   | Whole   |   |        |        |
| Ingredients<br>(Including food additives)                                | Flavoured Prawns [Prawns, Mineral Salt (Salt), Sugar, Maltodextrin, Salt, Garlic Powder, Onion Powder, Chilli, Smoked Paprika, Acid (330), Lemon Powder, Lime Powder, Antioxidant (586), 551, Vegetable Gum (415), Natural Flavouring, Rosemary Extract, Colour (Paprika Oleoresins), Capsicum Extract].  |   |        |        |
| Processing Method /<br>Preservation Method                               | Graded prawns are cooked, then chilled in an iced brine solution, prawns are then put into marinade bins for 2-4 hours, flavoured prawns are scooped out into a hopper, onto the weigh station belt, packed and labelled, sent through metal detector, placed into a blast freezer (-18c) before being palletised and placed into frozen storage until dispatch |   |        |        |
| Intended use   | Cooked flavoured prawns are for direct consumption without further processing   |   |        |        |
| Packaging  | Primary – poly liner Secondary - cardboard outer carton   |   |        |        |
| Transport  | Product leaving factory must be in a temperature controlled sealed container where temperature is maintained at the following:<br>Keep frozen at or below –18°C   |   |        |        |
| Finished product requirements*<br>Microbes                               | Standard Plate Count  | Coles Brand Testing Spec.<br>Target: <100,000cfu/g<br>Report: >100,000cfu/g<br>Reject: >1,000,000cfu/g +Sensory |        |        |
|  | Coagulase-positive staphylococci  | Coles Brand Testing Spec.<br>Target: <100cfu/g<br>Report: >100cfu/g<br>Reject: >1000cfu/g                       |        |        |
|  | Salmonella  | Not detected in 25g   |        |        |
| Non-Metal and Metal Contaminant testing – as listed in FSANZ Schedule 19 | Acrylonitrile<br>Vinyl Chloride   | <0.02mg/kg<br><0.01mg/kg  |        |        |
|  | Inorganic arsenic<br>Mercury  | < 2mg/Kg<br>Mean level to be no greater than < 0.5mg/kg   |        |        |
| Storage  | Keep frozen at or below –18°C.  |   |        |        |
| Shelf Life   | 12 months from production date (stated on label)  |   |        |        |
| Importing country req.   | Not applicable  |   |        |        |
| Product label  | See Trade Description – Section 2.1   |   |        |        |
| HACCP Team   | Jacinta Jackson, Andrew Taylor, Melissa Wiles, Rene Wheeler   |   |        |        |
| Verified by  | Department, customer and third party auditors   |   |        |        |
| Signed and Dated   | <b>*Amendments to be verified by the Department, customer and third party auditors</b>  |   |        |        |