

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				
Cut Code	Whole					
Ingredients	Prawns, Salt, 4-Hexyl Resorcinol (586)					
(Including food additives)						
Processing Method /	Raw prawns are graded, placed in iced brine with 4-Hexyl Resorcinol solution, packed					
Preservation Method	and labelled, placed into a	blast freezer for a minimu	m of 12 hours (-186	c) before being		
	palletised and placed into	frozen storage until dispat	ched			
Intended use	Raw prawns are for further	r processing and cooking p	prior to consumption	າ		
Packaging	Primary – poly liner Secor	ndary - cardboard outer ca	rton			
Transport	Product leaving factory must be in a temperature controlled sealed container where					
	temperature is maintained at the following:					
	Keep frozen at or below –18°C					
Finished product requirements *	Standard Plate Count	2 samples in 5 permitted to be greater than 500,000 orga				
Microbes		NO samples to be greater than 5,000,000 org/g 2 samples in 5 permitted to be greater than 100 cfu/g.				
	Coagulase-positive					
	staphylococci	No samples to be greater than 1,000 cfu/g.				
Preservatives	Sulphur dioxide (SO ₂)	<100mg/kg				
Non-Metal and Metal Contaminant	Acrylonitrile	<0.02mg/kg				
testing – as listed in FSANZ Schedule	Vinyl Chloride	<0.01mg/kg				
19						
	Inorganic arsenic	< 2mg/Kg				
	Mercury	Mean level to be no great	ater than < 0.5mg/k	g		
Storage	Keep frozen at or below –18°C					
Shelf Life	18 months from production date (stated on label)					
Importing country requirements	Cadmium	< 0.5 mg/kg				
(EU)	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	*Amendments to be verified by the Department, customer and third party					
	auditors					



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	Prawns, Salt, 4-Hexyl Resorcinol (586)				
(Including food additives)					
Processing Method /	Raw prawns are graded, placed in iced brine with 4-Hexyl Resorcinol solution, packed				
Preservation Method	and labelled, placed into chiller blast (-10°c) before being palletised and placed into				
	storage chiller until dispatched.				
Intended use	Raw prawns are for fu	urther processing and c	ooking prior to consu	umption	
Packaging	Primary – poly liner S	Secondary - polystyrene	e outer carton / card	board outer carton	
Transport	Product leaving factory must be in a temperature controlled sealed container where				
	temperature is maintained at the following:				
	Keep refrigerated bet	ween -3°C and +4°C			
Finished product requirements *	Standard Plate	2 samples in 5 permitted to be greater than 500,000 org/g			
Microbes	Count	NO samples to be greater than 5,000,000 org/g			
	Coagulase-positive				
	staphylococci				
Preservatives	Sulphur dioxide	<100mg/kg			
	(SO ₂)				
Non-Metal and Metal Contaminant	Acrylonitrile	<0.02mg/kg			
testing – as listed in FSANZ Schedule	Vinyl Chloride	<0.01mg/kg			
19					
	Inorganic arsenic	< 2mg/Kg			
	Mercury	Mean level to be no	greater than < 0.5mg	/kg	
Storage	Keep refrigerated between - 3°C and +4°C				
Shelf Life	12 days from production date (stated on label)				
Importing country requirements	Cadmium	< 0.5 mg/kg			
(EU)	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	*Amendments to be verified by the Department, customer and third party				
	auditors				



Product Description	Frozen Cooked Prawns				
Raw Material	Cooked prawns				
Source of Raw Material	Harvested from establishments farm				
Composition	Water 73%	Protein 23% Ash 3%			
Cut Code	Whole				
Ingredients	Prawns, Salt, 4-Hexyl Resorcinol (586)				
(Including food additives)	(22.7)				
Processing Method /	Graded prawns are cooked if	hen chilled in an iced	brine transferred to a h	onner with	
Preservation Method	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				
Intended use	Cooked prawns are for direct	consumption without	further processing		
Packaging	Primary – poly liner Seconda	ary - cardboard outer o	carton		
Transport	Product leaving factory must be in a temperature controlled sealed container where				
	temperature is maintained at				
	Keep frozen at or below –18°				
Finished product requirements*	Standard Plate Count		Testing Spec.		
Microbes		Target: <100			
		Report: >10	•		
			00,000cfu/g +Sensory		
	Coagulase-positive staphyloc		Testing Spec.		
		Target: <100	•		
		Report: >10	•		
		Reject: >100			
	Salmonella	Not detected	Not detected in 25g		
Non-Metal and Metal Contaminant	Acrylonitrile		<0.02mg/kg		
testing – as listed in FSANZ Schedule 19	Vinyl Chloride	<0.01mg/kg			
	Inorganic arsenic	< 2mg/Kg			
	Mercury	Mean level t	o be no greater than < 0).5mg/kg	
Storage	Keep frozen at or below –180		-		
Shelf Life	18 months from production date (stated on label)				
Importing country req. (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	*Amendments to be verified by the Department, customer and third party				
	auditors				



Product Description	Chilled Cooked Prawns					
Raw Material	Cooked prawns					
Source of Raw Material	Harvested from establishments farm					
Composition	Water 73%	Prote	in 23%	Ash 3%	Fat 1%	
Cut Code	Whole					
Ingredients	Prawns, Salt, 4-Hexyl Resorcinol (586)					
(Including food additives)						
Processing Method	Graded prawns are cooked, then chilled in an iced brine, transferred to a hopper with					
	,			sorting belt and sent t	•	
	packed and labelled	d, sent thro	ugh metal de	etector, placed into ch	iller blast (-10°c)	
	before being palleti	sed and pla	aced into sto	rage chiller until dispa	tched.	
Intended use	Cooked prawns are	for direct of	consumption	without further proces	ssing	
Packaging	Primary – poly liner	Secondar	y - polystyre	ne outer carton / card	board outer carton	
Transport	•	•		rature controlled seal	ed container where	
	temperature is mair					
	Keep refrigerated b	etween -3	C and +4°C			
Finished product requirements*	Standard Plate Cou	ınt	Coles Brand Testing Spec.			
Microbes			Target: <100,000cfu/g			
			•	00,000cfu/g		
				000,000cfu/g +Sensor	ſy	
	Coagulase-positive		Coles Brand Testing Spec.			
	staphylococci		Target: <100cfu/g			
			Report: >100cfu/g			
			Reject: >1000cfu/g Not detected in 25g			
	Salmonella					
Non-Metal and Metal Contaminant	Acrylonitrile		<0.02mg/kg			
testing – as listed in FSANZ Schedule 19	Vinyl Chloride		<0.01mg/kg < 2mg/Kg			
	Inorganic arsenic					
	Mercury			to be no greater than	< 0.5mg/kg	
Storage	Keep chilled between -3°C and +4°C					
Shelf Life	12 days from production date (stated on label)					
Importing country requirements	Cadmium		< 0.5 mg/kg	g		
(EU)	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	*Amendments to be verified by the Department, customer and third party					
	auditors			-		



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 (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 / 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 p	rawns are for direct co	nsumption without furth	ner processing	
Packaging	Primary – poly liner	Secondary - cardboa	rd outer carton		
Transport	Product leaving factory must be in a temperature controlled sealed container where temperature is maintained at the following: Keep frozen at or below –18°C				
Finished product requirements*	Standard Plate Cou	nt Coles Bran	d Testing Spec.		
Microbes	Coagulase-positive staphylococci	Report: >1	Target: <100,000cfu/g Report: >100,000cfu/g Reject: >1,000,000cfu/g +Sensory Coles Brand Testing Spec. Target: <100cfu/g Report: >100cfu/g Reject: >1000cfu/g		
	Staphylococci	Report: >1			
	Salmonella	Not detecte	Not detected in 25g		
Non-Metal and Metal Contaminant testing – as listed in FSANZ Schedule 19	Acrylonitrile Vinyl Chloride		<0.02mg/kg <0.01mg/kg		
	Inorganic arsenic Mercury		< 2mg/Kg Mean level to be no greater than < 0.5mg/kg		
Storage	Keep frozen at or b	elow –18°C.			
Shelf Life		duction date (stated o	n 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 Signed and Dated	Department, customer and third party auditors *Amendments to be verified by the Department, customer and third party				
Orgined and Dated	auditors				