



Product Specification

PRODUCT DETAILS			
PRODUCT NAME	SEAFOOD GYOZA 1KG		
PRODUCT BRAND	KB <i>If Other, please specify:</i>		
MANUFACTURER / PACKER CODE	KBTH10	SITE ADDRESS	Packed for: KB Food Company Pty Ltd., 23 Catalano Road, Canning Vale, WA 6155, Australia.
ITEM CODE	1010400010	CUSTOMER ITEM CODE	N/A
BARCODE INNER	9315822004053		
BARCODE MASTER CARTON	19315822004050		
PRODUCT DESCRIPTION	Prawn Fish Squid and Vegetable Wrapped by Gyoza Skin Sheet, Steam Pan-Fry and Freeze by IQF, 1kg x8, 39-41 pieces/pack		
COUNTRY OF ORIGIN	THAILAND <i>If Other, please specify:</i>		
COUNTRY OF ORIGIN STATEMENT As per COO labelling requirement	MADE IN THAILAND		

SUPPLIER CERTIFICATION INFORMATION						
<input type="checkbox"/> AA	<input checked="" type="checkbox"/> ASC	<input checked="" type="checkbox"/> BAP	<input checked="" type="checkbox"/> BRC	<input type="checkbox"/> CFMSR	<input type="checkbox"/> FSSC 22000	<input type="checkbox"/> GAP
<input checked="" type="checkbox"/> HACCP	<input type="checkbox"/> Halal	<input type="checkbox"/> Kosher	<input checked="" type="checkbox"/> MSC	<input type="checkbox"/> Organic	<input checked="" type="checkbox"/> RSPO	<input type="checkbox"/> SQF
<input type="checkbox"/> Vegan	<input type="checkbox"/> WSE	<input checked="" type="checkbox"/> Other; <i>If Other, please specify: ...IFS.....</i>				
<input checked="" type="checkbox"/> Approved Supplier Questionnaire		<input checked="" type="checkbox"/> Ethical Sourcing Questionnaire		<input type="checkbox"/> SEDEX	<input checked="" type="checkbox"/> Ethical Sourcing Audit	
<input checked="" type="checkbox"/> KB Food Co Approved Supplier		<input checked="" type="checkbox"/> Other; <i>If Other, please specify: Amfori BSCI</i>				

PACKAGING: OUTER CARTON			
Supplier details:			
PACK SIZE / WEIGHT / VOLUME	8 x 1kg = 8 kg/carton	PACKAGING TYPE (break down of packaging layers)	Pre-Printed Cardboard Carton KS170/3CA125/KA125, BC Flute
		PRODUCT LABELS	Product name, Country of Origin, Weight, Barcode, Address, Production Date, Best Before date, Lot number, Factory number, Storage instruction.
		DIMENSIONS (mm) – W x L x H <small>(request die lines)</small>	SD: 241x355x349 mm. ID:233x347x334 mm.
		TARE WEIGHT (g)	580 g
		Gross Weight (Product and Carton)	Approx. 9 kg
		RECYCLABILITY	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		PREP Report(s) Supplied	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
PACKAGING: INNER PACK			
Supplier details:			
PACK SIZE / WEIGHT / COUNT	1 kg/39-41 Pieces per Bag	PACKAGING TYPE (break down of packaging layers)	Printed plastic resealable gusset bag. Nylon15/LLDPE115

KB Food Co	QF12.01 Product Specification	Date Issued: 05.07.2021
Authorised By:	Simon Topatig	Version Number: 5
Page 1 of 13	UNCONTROLLED COPY ONCE PRINTED	

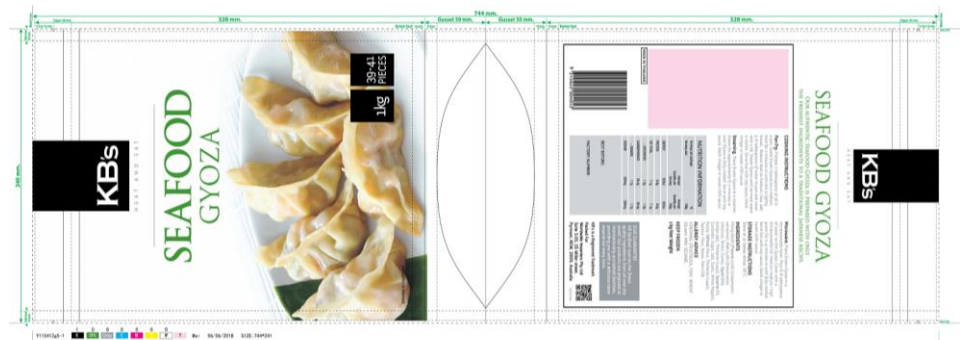
Product Specification

		PRODUCT LABELS	Product name, Country of Origin, Weight, Barcode, Address, Best Before date, Lot number, Factory number, Ingredients, NIP, Storage instruction.
		DIMENSIONS (mm) - W x L (request die lines)	:241x320 mm. x 130 mc. with 100 mm gusset
		TARE WEIGHT (g)	24 g
		RECYCLABILITY	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		PREP Report(s) Supplied	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO

PACKAGING INFORMATION

Label Format (i.e., sticker, label, printed bag...etc).




	PM 443084 233x347x334		



PACKAGING PICTURES

Outer Carton	Inner packaging

Product Specification

SUSTAINABILITY INFORMATION	
FISH / SEAFOOD	
FISH / SEAFOOD SPECIES IN PRODUCT	Fish Prawn Squid
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	Fish - <i>Oreochromis niloticus</i> Prawn - <i>Litopenaeus Vannamei</i> Squid - <i>Uroteuthis chinensis</i>
PICTURE/S OF SPECIES/ Prawn	
PICTURE/S OF SPECIES/ Squid	
PICTURE/S OF SPECIES/ Fish	
AQUACULTURE / WILD CAUGHT	Aquacultured prawn / Aquacultured Tilapia / Wild Caught Squid
STATE or REGION LANDED / FARMED	Thailand / Indonesia
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	
GEAR TYPE	Net
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	
FAO FISHING ZONE	
FISHING ZONE FOR WILD CAUGHT SPECIES	



Product Specification

SUSTAINABLE	NO
PALM OIL	
SUSTAINABLE?	YES, Certificate type & number
If sustainable, what standard:	<input checked="" type="checkbox"/> Mass Balance (MB) <input type="checkbox"/> Identity Preserved (IP) <input type="checkbox"/> Segregated (SG) If Other, please specify:

Raw Materials Sourcing			
Please note details required such as the location of its catch or where it has been farmed; how the product is dressed on receipt to the facility (head and Gutted, fillets, whole fish, whole prawns etc)			
Raw material	Supplier	Supplier Material Specification ID	COUNTRY OF ORIGIN of material
Prawn			
Soaking Substance (Salt, Mineral Salts (500, 331))			
Fish Tilapia			
Squid			
Sesame Oil			
White Pepper Powder			
Sugar			
Salt			
Onion			
Garlic			
Coriander			
Carrot			
Thickener (Modified Tapioca Starch (E1442))			
Gyoza Mix Flour			
Palm Oil			
Water			
FREEZING METHOD(S) include additives for glaze			
Pass Gyoza Through Tunnel Freezer Core Temperature after Freeze -18°c, Time ≥ 20min, Freezer Temp. ≤ -30 °c			
COOKING PROCESS (apply' s for products purchased as a cooked item)			
Please list any cooking time and temperature(s) to ensure that this product complies with the Food Standards Code			
COOKING TIME(S) (seconds/minutes)	- Temperature 96-100°C - Time 4-5 Minutes	PRODUCT CORE COOKING TEMPERATURE (°C)	- Core Temp ≥ 76°C
Other methods used for (ready to eat goods)		Time / temperature / concentration	
FINISHED PRODUCT			
Product description : Prawn and Vegetable Wrapped By Gyoza Skin Sheet, Steam, Pan-Fry And Freeze By IQF			
Finished product weight / size Pack : Must Weigh 1 Kg Minimum, 39-41 pieces/bag			
% Prawn / Fish / Squid / etc : Not Below 18 %			

Product Specification




FINISHED PRODUCT COMPOSITION

Please note a full breakdown of compound ingredients is to be qualified this is to include all allergens, additives, etc. that are present e.g., Beef Booster (Wheat Flour, Soy Lecithin (322), Emulsifiers (471. Colours (160a, 150c) Salt, Flavour Enhancers (631))

INGREDIENT	QUANTITY	COUNTRY OF ORIGIN
Filling:	60.00%	
Prawn (<i>Litopenaeus vannamei</i>)		
Salt		
Mineral Salts (500, 331)		
Fish (<i>Oreochromis niloticus</i>)		
Onion		
Carrot		
Squid (<i>Uroteuthis chinensis</i>)		
Salt		
Thickener from Tapioca (E1442)		
Sesame Oil		
Coriander		
Sugar		
Garlic		
Salt		
White Pepper Powder		
Dough:	40.00%	
Gyoza Mix Flour		
- Wheat Flour 84%		
- Tapioca Starch 11%		
- Modified Tapioca Starch (1420) 5%		
Water		
Palm Oil		
Total	100%	
Does this product contain Palm or Palm based derivatives? If so, please list, including % Declare the method used.	Yes - 1.90 %	
Does this product contain protective glaze? If YES, please provide protective glaze percentage.	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Protective glaze %:	
Soaking uptake percentage %	-	
Please select which is applicable:	<input type="checkbox"/> Fish <input type="checkbox"/> Scale on <input type="checkbox"/> Skin on <input checked="" type="checkbox"/> Skinless <input type="checkbox"/> Pin Bone In (PBI) <input checked="" type="checkbox"/> Pin Bone out (PBO) <input checked="" type="checkbox"/> Individually quick frozen <input type="checkbox"/> Individually wrapped portion <input type="checkbox"/> Individually vacuum packed <input type="checkbox"/> Full fillet portions <input checked="" type="checkbox"/> Fillets <input type="checkbox"/> Whole <input type="checkbox"/> Other, if Other; please specify:	

Product Specification

	<input checked="" type="checkbox"/> Prawn <input type="checkbox"/> Whole <input checked="" type="checkbox"/> Cut <input type="checkbox"/> Pull <input type="checkbox"/> Pin deveined <input type="checkbox"/> Tail ON <input checked="" type="checkbox"/> Tail OFF <input type="checkbox"/> Other, if Other; please specify: <input type="checkbox"/> Other <input checked="" type="checkbox"/> Squid <input type="checkbox"/> Octopus <input type="checkbox"/> Scallops <input type="checkbox"/> Mussels <input type="checkbox"/> Whole <input type="checkbox"/> Pineapple cut fillets <input checked="" type="checkbox"/> Tubes <input type="checkbox"/> Whole cleaned <input type="checkbox"/> Tentacles <input type="checkbox"/> Beck OFF <input type="checkbox"/> Inner <input type="checkbox"/> Outer <input type="checkbox"/> Both membranes off <input type="checkbox"/> Single skinned <input type="checkbox"/> Double skinned <input type="checkbox"/> Roe ON <input type="checkbox"/> Roe OFF <input type="checkbox"/> Whole shell <input type="checkbox"/> Half shell <input type="checkbox"/> Deshelled <input type="checkbox"/> Other, if Other; please specify:
IF the product is marinated or coated either with crumbs or batter (<i>The following information is required</i>)	
Total ingoing ingredients <u>before</u> <u>before</u> steam/ Panfrying :	
Total ingoing ingredients <u>after</u> steam/Pan Frying (g)	
Frying oil taken up (g)	
Net weight of finished goods (gm/pc) after freezing	
Percentage of main ingredients Filling vs percentage of Skin (dough) in finished goods after freezing.	

PRODUCT PICTURES		
Finished Product Frozen	Acceptable Filling	Cooked Finished Product
		
Unacceptable – broken with exposed filling	1 --- accepted target 2 --- accepted need improvement - slightly burnt 3 --- unacceptable too burnt	

Product Specification



PRODUCT LABELLING DETAILS

INGREDIENT DECLARATION ON PACK

(ingredients declaration is to be completed on the finished product)

Filling (60%) [(**Prawn** (*Litopenaeus vannamei*), Salt, Mineral Salts (500, 331)) (12%), **Fish** (12%) (*Oreochromis niloticus*), Onion, Carrot, (**Squid** (*Uroteuthis chinensis*), Salt) (6%), Thickener (1442), **Sesame** Oil, Coriander, Sugar, Salt, Garlic, White Pepper], Pastry [**Wheat** Flour, Tapioca Starch, Thickener (1420), Water, Palm Oil].

This product contains certified sustainable palm oil.

CHARACTERISING INGREDIENTS

What are the key characterising ingredients (%)?

(Characterising ingredients are to be calculated on finished saleable product)

% Prawn , Fish and Squid = 18 %

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** (Please tick all relevant):

- | | | |
|--------------------------------------------|------------------------------------------------|---------------------------------------------|
| <input type="checkbox"/> Peanut | <input type="checkbox"/> Brazil Nut | <input type="checkbox"/> Cashew |
| <input type="checkbox"/> Almond | <input type="checkbox"/> Macadamia | <input type="checkbox"/> Pecan |
| <input type="checkbox"/> Hazelnut | <input type="checkbox"/> Pistachio | <input type="checkbox"/> Walnut |
| <input type="checkbox"/> Pine nut | | |
| <input type="checkbox"/> Milk | | |
| <input type="checkbox"/> Egg | | |
| <input checked="" type="checkbox"/> Sesame | | |
| <input checked="" type="checkbox"/> Fish | <input checked="" type="checkbox"/> Crustacean | <input checked="" type="checkbox"/> Mollusc |
| <input type="checkbox"/> Soy | | |

Wheat contains gluten: ☒ Wheat, gluten

Wheat contains **NO** gluten: ☐ Wheat

Product Specification

	<input type="checkbox"/> Gluten: (Please select relevant) <input type="checkbox"/> Barley <input type="checkbox"/> Oats <input type="checkbox"/> Rye <input type="checkbox"/> Lupin <input type="checkbox"/> Sulphites <input type="checkbox"/> Other; If Other, please specify:
	<input type="checkbox"/> MAY CONTAIN (Please tick all relevant): <input type="checkbox"/> Peanut <input type="checkbox"/> Almond <input type="checkbox"/> Brazil Nut <input type="checkbox"/> Cashew <input type="checkbox"/> Hazelnut <input type="checkbox"/> Macadamia <input type="checkbox"/> Pecan <input type="checkbox"/> Pine nut <input type="checkbox"/> Pistachio <input type="checkbox"/> Walnut <input type="checkbox"/> Milk <input type="checkbox"/> Egg <input type="checkbox"/> Sesame <input type="checkbox"/> Fish <input type="checkbox"/> Crustacean <input type="checkbox"/> Mollusc <input checked="" type="checkbox"/> Soy
	Wheat contains gluten: <input type="checkbox"/> Wheat, gluten Wheat contains <u>NO</u> gluten: <input type="checkbox"/> Wheat
	<input type="checkbox"/> Gluten: (Please select relevant) <input type="checkbox"/> Barley <input type="checkbox"/> Oats <input type="checkbox"/> Rye <input type="checkbox"/> Lupin <input type="checkbox"/> Sulphites <input type="checkbox"/> Other; If Other, please specify:
DATE CODING / TRACEABILITY e.g. (BATCH CODING, DATE, Lot No.)	Production Date: DD/MM/YYYY Best Before Date: DD/MM/YYYY Factory Reference: KBTH10
NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed? <i>Such as Suitable for Vegans; Good source of protein; No Artificial Flavouring No Artificial Colour; Dairy Free, Gluten Free etc.</i> Note: Claims must be approved by actual data.	N/A
HEALTH STAR RATING If being used as a claim.	N/A
OTHER WARNING STATEMENTS	Choose an item. N/A

MANDATORY DECLARATION OF CERTAIN SUBSTANCE				
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
Added sulphites in concentrations of 10mg/kg or more	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Any of the following cereals (including hybridised strains thereof) if they contain gluten				
Barley	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Oats	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Rye	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Wheat (including its hybridised strain)	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Wheat Flour	23.04%	

Product Specification

irrespective of whether it contains gluten				
Any of the following cereals tree nuts :				
Almond	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Brazil nut	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Cashew	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Hazelnut	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Macadamia	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Pecan	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Pine nut	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Pistachio	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Walnut	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Crustacea	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Prawn (<i>Litopenaeus vannamei</i>)	12.02%	
Egg	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Fish	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Tilapia (<i>Oreochromis niloticus</i>)	12.02%	
Lupin	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Milk	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Mollusc	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Squid (<i>Uroteuthis chinensis</i>)	6.01%	
Peanut	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Sesame seed	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Sesame Oil	2.91%	
Soybean	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			

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 (synthetic)	ARTIFICIAL (synthetic)
COLOURS	N/A	N/A	N/A
FLAVOURS	N/A	N/A	N/A

ALLERGEN CROSS CONTACT: Refer to VITAL procedure and decision tree.

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)
Added sulphites in concentrations of 10mg/kg or more	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Premixed Coatings, Seasonings	
Any of the following cereals (including hybridised strains thereof) if they contain gluten				
Barley	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		

Product Specification

Oats	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Rye	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Wheat (including its hybridised strain) irrespective of whether it contains gluten	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Wheat (Gluten) ,Premixed Coatings	
Any of the following cereals tree nuts :				
Almond	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Brazil nut	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Cashew	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Cashew Nut Seeds	
Hazelnut	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Macadamia	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Pecan	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Pine nut	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Pistachio	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Walnut	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Crustacea	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Prawn	
Egg	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	White Egg Powder, Premixed Coating	
Fish	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Tilapia	
Lupin	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Milk	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Milk Protein	
Mollusc	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Mussels, Baby clam meat, Squid	
Peanut	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		
Sesame seed	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Sesame Oil	
Soybean	<input checked="" type="checkbox"/> YES <input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	Soy bean oil	

NUTRITION INFORMATION			
Please confirm if the NIP information provided below is based on theoretical calculation or external test report?		Analytical <i>If Analytical, please provide:</i> Testing Date : 02-Sep-2021 Testing Laboratory : SGS	
Serving Size: 100g		AVG. QUANTITY PER SERVE, 100 g	AVG. QUANTITY PER 100g
ENERGY	kJ	836kJ	836kJ
PROTEIN	g	7.4	7.4
FAT	TOTAL g	6.7	6.7
	SATURATED g	1.9	1.9
	TRANS g		
	POLYUNSATURATED g		
	MONOUNSATURATED g		
CARBOHYDRATE	g	26.9	26.9
	SUGARS g	3.0	3.0
DIETARY FIBRE	mg		
SODIUM	mg	413	413

Product Specification

OMEGA - 3 <i>If applicable</i>	TOTAL mg		
	ALA (alpha-linolenic acid) mg		
	EPA (eicosapentaenoic acid) mg		
	DHA (docosahexaenoic acid) mg		
Insert any other nutrient to be declared where applicable		All Nutritional Claims must be substantiated by nutritional data (e.g., good source of Protein or Omega 3's)	
Nutritional Panel is to be tested annually to ensure data is accurate.			

PRODUCT HANDLING REQUIREMENTS	
TEMPERATURE REQUIREMENTS	Keep frozen. Store at or below minus 18°C.
TYPE OF DATE CODE	Best Before Date
SHELF LIFE <i>(No. of days/months from Production Date)</i>	24 Months from Production Date
SECONDARY SHELF LIFE	Once thawed consume within 48 hours.
INSTORE MINIMUM SHELF LIFE	24 Months from Production Date
STORAGE & HANDLING REQUIREMENTS	Keep Frozen. Store at or below minus 18°C. Once thawed, do not refreeze.
DIRECTIONS FOR USE e.g., To appear on label, dilution, cooking, recipes, etc.	Cook from Frozen, product is to be thoroughly cooked prior to consumption.
COOKING INSTRUCTIONS	<p>COOKING INSTRUCTIONS: COOK FROM FROZEN</p> <p>Pan Fry: Preheat 2 tablespoons of oil in a pan. Sauté frozen Gyoza on a medium heat for 2 minutes or until skin is lightly brown. Reduce heat to medium / low, add 5-6 tablespoons of water to pan and cover with a lid. Steam Gyoza until no more water is visible. Serve hot with soy sauce, black vinegar or sweet chilli sauce.</p> <p>Steaming: Place frozen Gyoza in a steamer. Steam for approximately 6-7 minutes or until Gyoza is fully cooked. Serve hot with soy sauce, black vinegar or sweet chilli sauce.</p> <p>Microwave: Place frozen Gyoza in a microwaveable bowl. Pour 6-8 tablespoons of water on the Gyoza. Cover with a microwaveable lid. Heat on medium / high power for 2-4 minutes or until fully cooked. Serve hot with soy sauce, black vinegar or sweet chilli sauce.</p> <p>Cooking temperatures are provided as a guide. Cooking equipment may give varied results.</p>

QUALITY CRITERIA			
	GREEN – ACCEPTABLE	AMBER - MARGINAL	RED – UNACCEPTABLE
Physical Shape	Typical of Gyoza, Half Moon Shape	Typical of Gyoza	Unlike Typical of Gyoza
Appearance	Well Formed, No Filling Exposure.	Slightly Broken with Slightly See Filling Exposure	Major Broken with major see Filling Exposure
Dimensions	8-9 cm.	±0.5 cm.	±1 cm.

Product Specification

Weight	24-26g	±0.5 cm.	±1 cm.
Flavour	Good Flavour	Normal	Bad Flavour
Colour	Creamy White pastry- Light Yellow Flat Side	Slightly Burnt Flat Side	Too Burnt Flat Side
Aroma	Good Aroma	Normal	Bad Aroma
Texture	Pastry Crispy but not Hard, Filling Firm and Moist	Slightly Hard Pastry, Slightly Mushy Filling	Too Hard Pastry, Too Mushy Filling
Defects	No Foreign Object		

ANALYTICAL CRITERIA				
(Products must be fully defined from a safety, quality and regulatory perspective)				
Methods will be based on FSANZ standard unless otherwise stipulated by the customer.				
CHEMICAL (e.g., pH, Moisture)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:	TEST FREQUENCY
Chloramphenicol	0.3 ppb			
Nitrofurans (AOZ, AMOZ, AHD, SEM)	1 ppb.			
Fluoroquinolones group	1 ppb			
Malachite Green	MG+LMG = 2.0 ppb			
Leuco Malachite Green	MG+LMG = 2.0 ppb			
Quinolones group	1 ppb			
Tetracycline group	100 ppb			
Sulphur Dioxide	30 ppm.			
Arsenic (inorganic)	Less than 2 mg/kg			
Mercury	Less than 0.5mg/kg			
Lead	Less than 0.5mg/kg			
Cadmium	Less than 2mg/kg			
MICROBIOLOGICAL (Quality and Food Safety Parameters)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:	TEST FREQUENCY
Standard Plate Count	Less than 100,000 cfu/g			
Esherichia coli	Less than 3 MPN/g			
S. aureus	Less than 100 cfu/g			
Salmonella	Not detected in 25g			
Vibrio Cholerae	Not detected in 25g			
Vibrio parahaemolyticus	Less than 100 cfu/g			
Listeria Monocytogenes	Not detected in 25g			
PHYSICAL (e.g., Foreign objects)	CRITERIA	Number of minimum Samples tested	TEST METHOD REFERENCE:	TEST FREQUENCY
Foreign Objects	Product must be free from foreign objects	All Products	<input checked="" type="checkbox"/> Metal Detection <input checked="" type="checkbox"/> X-Ray Processing Finished Product Quality Check SOP	Every inner pack
			If Metal Detector / X-ray used, declare test pieces sizes: Metal Detector Fe 1.2, SUS 2.0, Non Fe 1.5	



Product Specification

			X-Ray : ØSus (Ball) 1.0 mm, ØSus (Wire) 0.7x5 mm, ØCeramic 8.0 mm, ØGlass 7.0 mm	
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Information contained in this Specification complies with Australian Standards for Food Safety, in accordance with *FSANZ Food Standards Code*, and Australian trade measurement laws, in accordance with the *National Measurement Act* and *National Trade Measurement Regulations*.

DOCUMENT CONTROL

COMPLETED BY SUPPLIER:		POSITION:	
SUPPLIER SIGN-OFF:		DATE SIGNED:	

DOCUMENT CHECKED BY:		CONTACT PHONE OFFICE:	
POSITION:		CONTACT EMAIL:	
CONTACT PHONE (M)		DATE:	
KB SIGN-OFF:		DATE SIGNED:	

DOCUMENT CHECKED BY:	KB THAILAND TEAM	CONTACT PHONE OFFICE:	
POSITION:		CONTACT EMAIL:	
CONTACT PHONE (M)		DATE:	25-10-2021
VERSION NO.		ISSUE DATE:	

AMENDMENT: Re_00_25-10-2021 : Revise New Product Spec Form