



BASIC FINISHED PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name:	I&J Flathead Crispy Bat 1x3kg	Declared Label Weight (g):	3000
Common Name:	I&J BATTERED FLATHEAD FILLET 3.0 kg		
Product Code:	45631	Pack Configuration:	1 x 3.0 kg
Manufactured at:	Outsourced	Specification Date Issued:	3/12/2020 Version: 1

Note: Simplot have implemented a new version control system. Specification issue number has been replaced by version number as of July 2018. If you have any concerns please contact corporate.qa@simplot.com

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1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

2.0 PRODUCT DESCRIPTION, FORMULATION

2.1 Product Description:

Parfried Battered Flathead fillet consist of natural portion of flathead cut from skinless, boneless flathead fish fillet, enrobed with batter, parfried, IQF frozen and then packed into poly lined 3kg cartons.

3.0 PRODUCT PARAMETERS

Ingredient:

South American **Flathead** (*Percophis brasiliensis*) (56%), sunflower oil, **wheat** flour, water, potato starch, corn flour, thickeners (modified corn starch (1420), xanthan gum, guar gum), salt, dextrose, sugar, acidity regulator (451, sodium bicarbonate, 450, 541), yeast extract (contains **barley**).

Contains fish, wheat and barley.

Country of Origin: Packed in Thailand from multiple origins

Storage Conditions: Frozen (<-18C)

Code Type: Best Before

Code Format: DD MM YY

Shelf Life Period: 540 Days (18 Months)

Intended Use: Human Consumption

4.0 FINISHED PRODUCT ATTRIBUTES

4.1 Evaluation Method For Sensory Attributes Method: Per directions on label /

If more than one method on label, which one (E.g. Microwave, over, etc.): NA

If Other, describe: NA

5.0 LABELLING & CODING

5.1 Full description of labelling and coding

SHIPPER CARTON:

"BEST BEFORE" date code printed in the space provided. Minimum lettersize 3mm

Format is DD MM YYYY (eg. 10 06 2012)

Time of production eg 10:50

6.0 PRODUCT HANDLING & STORAGE

The product shall be handled in such a way as to maintain the quality during transportation, storage and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification.

The product shall not be stored with goods that may cause contamination.

7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

7.1 Temperature Conditions

Frozen (<-18C)

8.0 COOKING / PREPARATION

8.1 Cooking Instructions

DEEP FRY

1. Preheat oil to 180 °C.
2. Deep fry frozen battered fillets for 3½ - 4 minutes.

CONVENTIONAL OVEN:

1. Preheat oven to 210°C.
2. Place frozen battered fillets on a shallow baking tray lined with baking paper.
3. Cook for 16 minutes.

COMBI OVEN (on convection mode):

1. Preheat Combi oven to 180°C.
2. Place frozen battered fillets on a shallow baking tray lined with baking paper.

8.2 Usage Advice

NA

9.0 NUTRITION INFORMATION

NUTRITION INFORMATION

Servings per package: 60

Serving size: 50g

	Average Quantity per Serving	Average Quantity per 100g
Energy	464kJ	929kJ
Protein	5.8g	11.6g
Fat, total	7.1g	14.1g
- saturated	0.7g	1.4g
Carbohydrate	6.1g	12.1g
- sugars	LESS THAN 1.0g	LESS THAN 1.0g
Dietary fibre	0.3g	0.5g
Sodium	210mg	420mg

10.0 CLAIMS

Additives

<input checked="" type="checkbox"/>	No Added Preservatives
<input checked="" type="checkbox"/>	No Artificial Colours or Flavours

Advisory

<input checked="" type="checkbox"/>	Although care is taken to remove bones from this product, some bones may remain.
<input checked="" type="checkbox"/>	As cooking appliances and quantity cooked vary, always ensure product is steaming hot and cooked through before serving.
<input checked="" type="checkbox"/>	Note: This frozen product is uncooked.

Storage

<input checked="" type="checkbox"/>	Keep frozen. Store at or below minus 18 °C.
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11.0 ALLERGENS (per FSANZ)	
Parameters	Includes (YES or NO)
Wheat	YES
Barley	YES
Oats	NO
Rye	NO
Spelt	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	YES
Lupin and lupin products	NO
Milk and milk products	NO
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	NO
Tree nuts and tree nut products	NO
Molluscs and mollusc products	NO
Added Sulphites (≥10mg)	NO
Sulphites (Naturally Occurring)	NO
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

12.0 SENSITIVITIES	
Parameters	Includes (YES or NO)
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	YES
Mustard	NO
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	NO
Legumes e.g. beans, peas, lentils, bean sprouts	NO
Celery	NO
Yeast and yeast products	YES
Spices and herb and/or extracts	NO
Hydrolysed Vegetable Protein	NO
Artificial Sweetener	NO
Preservative	NO
Flavour Enhancers	NO
Artificial Colour	NO
Artificial Flavour	NO
Corn and corn products	YES
Chilli	NO
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO