

PRODUCT DETAILS			
PRODUCT NAME	ENDEAVOUR PRAWN WHOLE RAW		
PRODUCT BRAND	Running Wild Fishing Co.	SAMPLE REFERENCE No.	N/A
MANUFACTURER / PACKER	Sea Harvest Fishing Company Pty Ltd	SITE ADDRESS	179 Harbour Road Carnarvon WA 6701
SUPPLIER ITEM CODE	N/A	CUSTOMER ITEM CODE	N/A
BARCODE INNER	N/A		
BARCODE MASTER CARTON	N/A		
PRODUCT DESCRIPTION	Endeavour Prawn (<i>Metapenaeus endeavouri</i>), Whole Raw and Frozen.		
COUNTRY OF ORIGIN	Australia		
COUNTRY OF ORIGIN STATEMENT	Product of Australia		
MARKETING STATEMENT	Nil		
INGREDIENTS INTERNATIONALLY PROCURED (%)	Nil		

SUPPLIER INFORMATION

AQIS (Approved Arrangement) Sedex (ZC292074914) MSC



CERTIFIED SUSTAINABLE SEAFOOD MSC
www.msc.org

Certificate of Conformity
MSC Chain of Custody

MRAG Americas certifies that
Sea Harvest Trading Pty. Ltd.
Unit 3A, 506 Lytton Road
Morningside, Queensland 4170
AUSTRALIA

meets the Marine Stewardship Council (MSC) Chain of Custody Standard.
Version No. Default Version 4.0, 20 February 2015

CERTIFICATE NO:
MSC-C-54051

ISSUE DATE:
01-August-2019

EXPIRY DATE:
31-July-2022

MRAG AMERICAS, INC.
8980 MLK Jr. St. N, Suite 202
St. Petersburg FL 33702
Tel: 727-563-9070
Fax: 727-563-0207
www.mragamericas.com
certification@mragamericas.com

Unit of Certification:
Species: Penaeus monodon and P. stylirostris
Geographical area: Shark Bay Western Australia
Harvest method: Quota-limited gill-trawl
Stock: Shark Bay brown tiger prawn and Western king prawn

Certificate Issued by:
MRAG Americas Certification Committee

Signature: [Signature]

MRAG Americas

This Certificate is the property of MRAG Americas, and its use is subject to compliance with the standards of the Marine Stewardship Council.



CERTIFIED SUSTAINABLE SEAFOOD MSC
www.msc.org

Certificate of Conformity
MSC Fisheries

MRAG Americas certifies that
SHARK BAY PRAWN TRAWL FISHERY
Shark Bay Prawn Trawler Operators' Association Inc.
PO Box 1605
Fremantle, Australia 6950

meets the Marine Stewardship Council (MSC) Principles and Criteria for Sustainable Fishing, and that the fishery is well managed and sustainable.

CERTIFICATE NO:
MRAG-F-0048

ISSUE DATE:
22/10/2015

EXPIRY DATE:
21/10/2020

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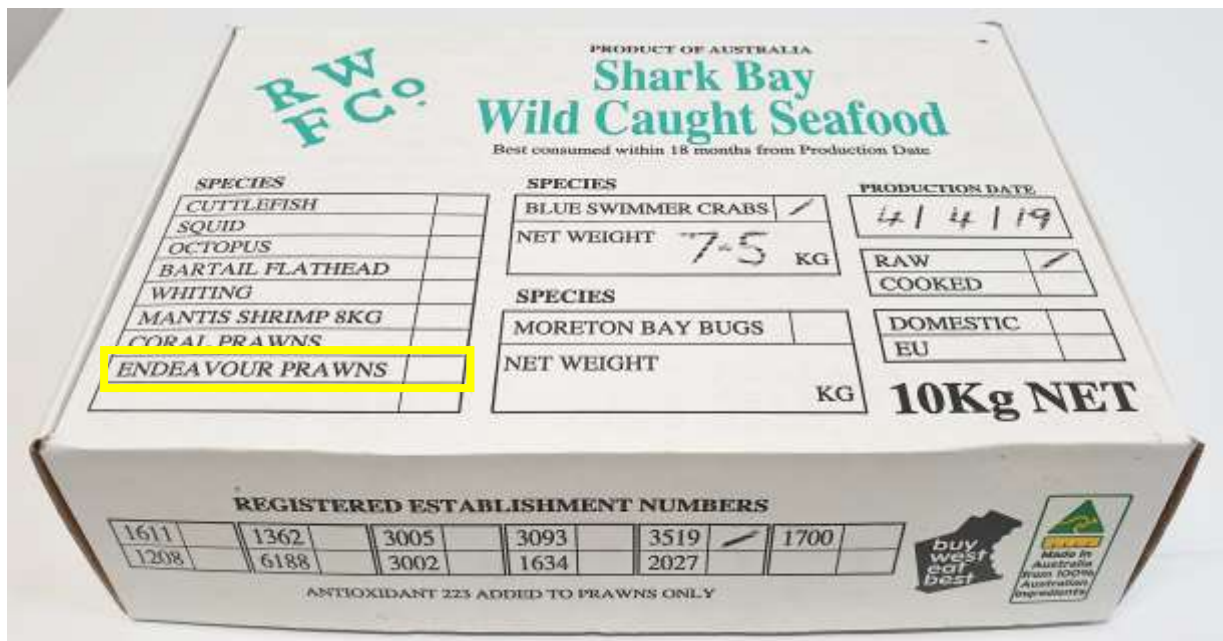
Signature: [Signature]

MRAG Americas

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PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / VOLUME	10kg	PACKAGING TYPE	Pre-printed folded corrugated carton
		PRODUCT LABELS	N/A
		DIMENSIONS	445mm x 298mm x 118mm
		TARE WEIGHT	0.540g Approximately
PACKAGING : LINER			
PACK SIZE / WEIGHT / COUNT	0.020g	PACKAGING TYPE	Polythene Bag
		PRODUCT LABELS	N/A
		DIMENSIONS	650x400x650
PACKAGING INFORMATION			
METAL DETECTORS	Nil	Label Format	Packaging is indicative only

PACKAGING PICTURES
OUTER CARTON



LINER



SUSTAINABILITY INFORMATION	
FISH / SEAFOOD SPECIES IN PRODUCT	Endeavour Prawn
SPECIES SCIENTIFIC NAME USING AUSTRALIAN FISH NAME STANDARD	<i>Metapenaeus endeavouri</i>
PICTURE/S OF SPECIES	
AQUACULTURE / WILD CAUGHT	Wild Caught
STATE or REGION LANDED / FARMED	Western Australia
FISHERY NAME (WILD CAUGHT) / COMPANY NAME (FARMED)	Shark Bay Prawn Trawl Fishery / Sea Harvest Fishing Company Pty Ltd
GEAR TYPE	Trawl Net
MANAGEMENT (REGULATORY AUTHORITY) FOR WILD CAUGHT PRODUCT / AQUACULTURE COMPANY NAME FOR FARMED	Department of Fisheries WA
SUSTAINABLE	MSC Certified MRAG-F-0048

PRODUCT FORMULATION		
<i>Please note a full breakdown of compound ingredients is to be qualified this is to include all allergens, additives, etc that are present eg. Beef Booster (Wheat Flour, Soy Lecithin (322), Emulsifiers (471, Colours (160a, 150c) Salt, Flavour Enhancers (631))</i>		
PRODUCT FORMULATION INGREDIENT	QUANTITY	COUNTRY OF ORIGIN
Endeavour Prawn Raw Whole	99.5%	Australia
Antioxidant Sodium metabisulphite (223)	<1%	Spain
Does this product contain Palm or Palm based derivatives? If so, please list, including %	No	

CHARACTERISING INGREDIENTS		
<i>Please list characterising ingredients i.e. An ingredient mentioned in the name of the food is the characterising ingredient and proportion (%) should be declared.</i>		
*Please declare any moisture loss that may be expected during the process so that the accurate percentage of characterising ingredient can be declared for finished product and packaging.		
CHARACTERISING INGREDIENTS	QUANTITY (g)	PERCENTAGE (%)
Endeavour Prawn		99.5%

RAW MATERIAL			
Raw Endeavour Prawn (<i>Metapenaeus endeavouri</i>)			
PRODUCT PROCESSING PROCEDURE(S)			
COOKING PROCESS			
<i>Please list any cooking time and temperature(s) to ensure that this product complies with the Food Standards Code</i>			
COOKING TIME(S) (seconds/minutes)	N/A	PRODUCT CORE COOKING TEMPERATURE (°C)	N/A
FINISHED PRODUCT			
<i>Endeavour Prawn (<i>Metapenaeus endeavouri</i>), % Prawn: 99.5%</i>			

PRODUCT PICTURES		
		

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON PACK	Endeavour Prawn (<i>Metapenaeus endeavouri</i>), Antioxidant (223)
CHARACTERISING INGREDIENTS What are the key characterising ingredients (%)?	Endeavour Prawn (<i>Metapenaeus endeavouri</i>), 99.5%
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?	N/A
Does the product contain any irradiated ingredients?	N/A
MANDATORY AND ADVISORY WARNING STATEMENTS Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	Allergen Advice: Contains Crustacea Sulphites present in product
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	DD/MM/YYYY - Establishment No 1362, 6188, 3093, 3005, 1634, 3002, 2027, 3519, 1611, 1208
NUTRITION/HEALTH & MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed?	Nil
OTHER WARNING STATEMENTS	For Human Consumption Only- Not to be used as Bait or as Feed For Aquatic Animals. Once Thawed, Do not refreeze



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
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt)	N		%	%
Crustacea	Y	Endeavour Prawn (Metapenaeus endeavouri)	100%	%
Egg	N		%	%
Fish	N		%	%
Milk	N		%	%
Peanuts	N		%	%
Soybeans	N		%	%
Sulphites	Y	Sodium Metabisulphite (223)	<1%	%
Tree Nuts and products	N		%	%
Sesame seeds	N		%	%

COLOURS and FLAVOURS			
<i>Please detail whether the added colours and flavours are Natural, Nature Identical or Artificial. Please list each additive in the appropriate section.</i>			
	NATURAL	NATURE IDENTICAL	ARTIFICIAL
COLOURS	N	N	N
FLAVOURS	N	N	N

ALLERGEN CROSS CONTACT : Refer to VITAL procedure and decision tree http://www.allergenbureau.net/allergen-guide/				
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)
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt)	N	N		
Crustacea	Y	Y	Blue Swimmer Crab (Portunus armatus) Moreton Bay Bugs (Thenus) Prawns (Penaeus esculentus, Melicertus latisulcatus, Penaeoidea caridea)	
Molluscs	Y	Y	Shell fish-scallops (Ballots saucer scallop) Squid (Teuthoidea) Cuttlefish (Sepia)	
Egg	N	N		
Fish	Y	Y	Bartailed Flathead (Platycephalus) Whiting (Sillaginidae)	
Milk	N	N		
Peanuts	N	N		
Soybeans	N	N		
Sulphites	Y	Y	Sodium Metabisulphite (223)	
Tree Nuts and products	N	N		
Sesame seeds	N	N		



NUTRITION INFORMATION			
Please confirm if the NIP information provided below is based on theoretical calculation or external test report?		External Test Report Australian Seafood Research Centre	
		QUANTITY PER SERVE, 100 g	QUANTITY PER 100g
ENERGY	kJ	428	428
PROTEIN	g	23.8	23.8
FAT	TOTAL g	Less than 1.0	Less than 1.0
	SATURATED g	-	-
	TRANS g	-	-
	POLYUNSATURATED g	-	-
	MONOUNSATURATED g	-	-
CARBOHYDRATE	g	Less than 1.0	Less than 1.0
	SUGARS g	-	-
DIETARY FIBRE		-	-
SODIUM	mg	268	268
Insert any other nutrient to be declared where applicable		All Nutritional Claims must be substantiated by nutritional data (eg. Low Cholesterol Product)	

PRODUCT HANDLING REQUIREMENTS	
TEMPERATURE REQUIREMENTS	Store frozen at or below – 18 ° C.
BEST BEFORE DATE	18 months from production date
SECONDARY SHELF LIFE	Once thawed, do not refreeze. Use within 48 hours of defrosting
INSTORE MINIMUM SHELF LIFE	N/A
STORAGE & HANDLING REQUIREMENTS	Store frozen at or below – 18 ° C.
DIRECTIONS FOR USE eg. To appear on label, dilution etc.	<p>Must be thoroughly cooked prior to consumption</p> <p>Thawing Instructions: Place in the refrigerator and allow to thaw for approximately 8 hours. This is a raw product and must be thoroughly cooked prior to consumption. Recommend 12 hour thaw in an ice water brine. Use within 2 days of thawing.</p> <p>COOKING INSTRUCTIONS:</p> <ol style="list-style-type: none"> 1. Fill a saucepan with 2 litres of water and add 2 tablespoons of sea salt. 2. Bring the water to the boil and add the prawns or shrimp. Reduce the heat, cover the pan and simmer the prawns or shrimp for 3 - 6 minutes, depending on the size. Start counting once the water has begun to boil again. 3. The prawns or shrimp will be cooked when they float to the top and the flesh has turned white or opaque throughout. Cut one in half to check. 4. Remove the prawns from the heat immediately and run them under cold water for a few seconds to stop the cooking process. 5. Once the prawns have cooled they will be ready to peel and eat.



QUALITY CRITERIA	
Physical Shape	Whole Raw prawn
Appearance	Typical of species
Dimensions	Various depending on grade
Weight	Various depending on grade
Flavour	Typical of species- sweet and slightly salty
Colour	Translucent when raw and white with pinkish bands when cooked
Aroma	Typical of species- fresh with no off odours
Texture	Typical of species- firm and elastic
Defects	No foreign objects

ANALYTICAL CRITERIA		
<i>(Products must be fully defined from a safety, quality and regulatory perspective)</i>		
CHEMICAL <i>(eg. pH, Moisture)</i>	CRITERIA	TEST METHOD REFERENCE:
Cadmium	0.5 mg/kg max	NATA Laboratory
SO ²	<100 mg/kg max	NATA Laboratory
MICROBIOLOGICAL <i>(Quality and Food Safety Parameters)</i>	CRITERIA	TEST METHOD REFERENCE:
Staphylococci/g	Less than 100 org per gram	NATA Laboratory
Salmonella/25g	ND	NATA Laboratory
SPC/g	Less than 500,000 org per gram	NATA Laboratory
E.Coli	Less than 100 org per gram	NATA Laboratory
PHYSICAL <i>(e.g. Foreign objects)</i>	CRITERIA	TEST METHOD REFERENCE:
No Foreign Objects	No Foreign Objects	Visual Product Assessment

DOCUMENT COMPLETED BY:	B. HALDEN	CONTACT PHONE OFFICE:	08 94356573
POSITION:	Quality Control Manager	CONTACT EMAIL:	Belinda.halden@sea-harvest.com.au
DATE:	2/9/19	SIGN:	BH