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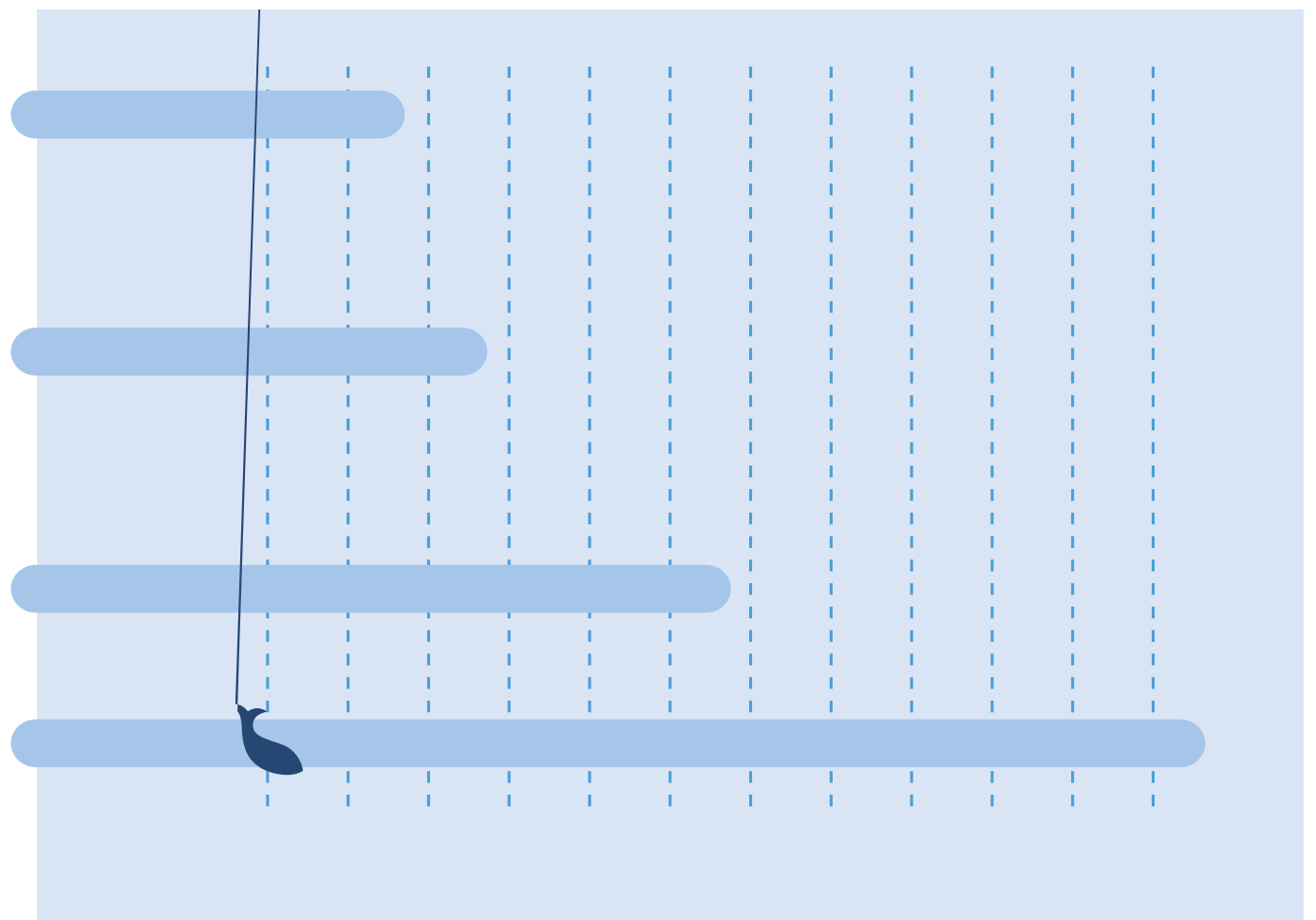
Temperature

product stored at
too warm a temperature.
rt.
s

Table 1.1 Recommended Storage Temperature

ACTIVITY	PRODUCT	TEMPERATURE
Storage	Perishable	0°C to +5°C
	Non-perishable	0°C to 10°C
Freezing	Perishable	0°C to 10°C, depending on product
Transporting	Perishable	0°C to +5°C
	Non-perishable	0°C to 10°C

Graph 1.1 Spoilage Rates Vs Temperature



SECTION 2: HANDLING UNCOOKED CHILLED FISH

Identifying, Sorting & Grading Your Product

1. Identify the product and ensure it is fresh and of good quality. Check for any signs of spoilage, such as a strong odour, slimy texture, or discolouration.

2. Sort the product into different categories based on size, weight, and quality. Use a scale to measure the weight of each product and ensure it meets the required standards.

3. Grade the product based on its appearance and quality. Use a grading system to ensure consistency and quality control.

4. Pack the product in clean, food-grade containers. Use appropriate packaging materials to protect the product from damage and maintain its freshness.

5. Label the product with the required information, including the product name, weight, and any relevant certifications or standards.

- Cooked seafood should not be packed with uncooked seafood.

Controlling Temperature

1. Maintain a consistent temperature throughout the handling process. Use a thermometer to monitor the temperature of the product and the storage environment.

2. Store the product in a refrigerated area at a temperature of 0°C to 4°C. Avoid storing the product at room temperature for extended periods.

3. Use appropriate cooling methods, such as ice packs or refrigerated transport, to keep the product cold during transport and storage.

4. Avoid cross-contamination between cooked and uncooked seafood. Use separate storage areas and handling procedures for each.

5. Regularly clean and sanitise the storage and handling areas to prevent the growth of bacteria and other pathogens.

Preparing an Ice Slurry

Migratory Fish

▲ For migratory species, use a slurry of ice and water. This helps maintain the texture of the fish while keeping it cold. For delicate species, use a slurry of ice and water with a small amount of salt. This helps maintain the texture of the fish while keeping it cold.

Sashimi Grade Fish

▲ For sashimi grade fish, use a slurry of ice and water. This helps maintain the texture of the fish while keeping it cold. For delicate species, use a slurry of ice and water with a small amount of salt. This helps maintain the texture of the fish while keeping it cold.

Delicate Skin Species

▲ For delicate skin species, use a slurry of ice and water. This helps maintain the texture of the fish while keeping it cold. For delicate species, use a slurry of ice and water with a small amount of salt. This helps maintain the texture of the fish while keeping it cold.

Crustacea

▲ For crustacea, use a slurry of ice and water. This helps maintain the texture of the crustacea while keeping it cold. For delicate species, use a slurry of ice and water with a small amount of salt. This helps maintain the texture of the crustacea while keeping it cold.

Helpful Tips

- Do not put seafood into fresh water.
- Use a slurry of ice and water to keep seafood cold.
- For delicate species, use a slurry of ice and water with a small amount of salt.
- Use a slurry of ice and water to keep seafood cold.
- For delicate species, use a slurry of ice and water with a small amount of salt.
- Use a slurry of ice and water to keep seafood cold.
- For delicate species, use a slurry of ice and water with a small amount of salt.

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Additional Advantages

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Storing Seafood

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Table 2.1 Product Specification Chilled Seafood (Uncooked)



SALE CLASSIFICATIONS						
	A+ Grade. (1)	A Grade. (2)	B Grade. (3)	C Grade. (4)	Reject. (5)	Seize (6)
Size						
Smell						
Skin Colour/Scale Condition						
Gills						

6. The assessment of the quality of the seafood is based on the following factors:

Process of Assessment by Quality Assurance Team

The process of assessment is based on the following factors:

Grading Factors 1 & 2: The assessment is based on the following factors:

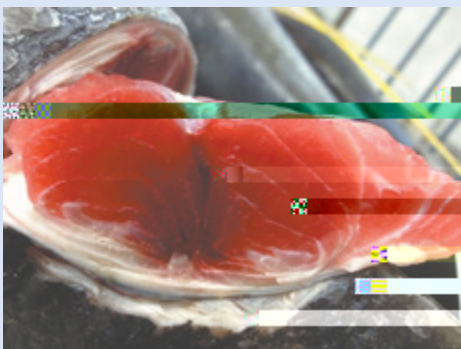
Grading Factor 3: The assessment is based on the following factors:

<p>3. Freshness Fat Oil Flesh Damage Meat</p>	<p style="text-align: center;">Merits</p> <p>Good Freshness (+FRH)</p> <p>Significant amounts of fat (FAT)</p> <p>Significant oil content (OIL)</p> <p>Good meat clarity, translucent (+CLARITY)</p> <p style="text-align: center;">Standard Characteristics</p> <p>Average Freshness</p> <p>No or insignificant amounts of fat or oil</p> <p>Average Clarity</p> <p style="text-align: center;">Demerits</p> <p>Less than Average Freshness (-FRH)</p> <p>Cookie cutter shark bites (CCSH)</p> <p>Shark bite damage (SHDAM)</p> <p>Skin damage (SD)</p> <p>Minor flesh damage (FLDAM)</p> <p>Meat colour a bit dark (BD)</p>		
<p>4. Colour</p>			

Grading – Yellow n Tuna



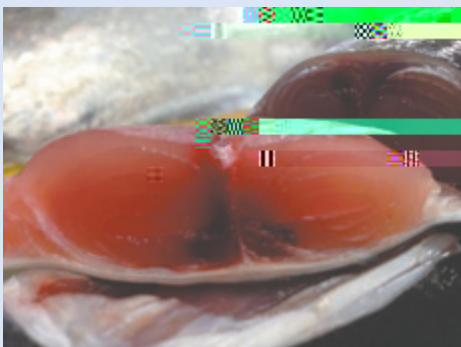
A+/A
Excellent species specific colour



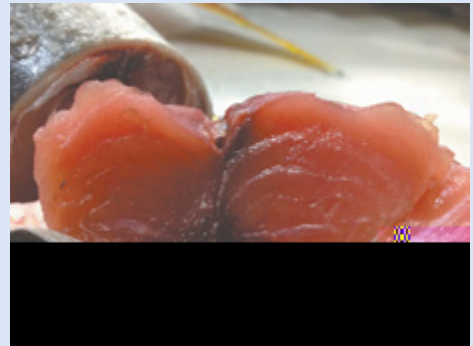
B+
Good species specific colour



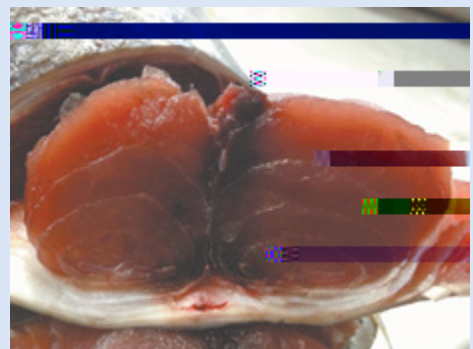
B
Average species specific colour



B- (pale)
Pale pink/white colour



B- (cloudy)
Cloudy pink/red colour



C (DM)
Dark meat



C (brown)
Burnt meat: brown colour

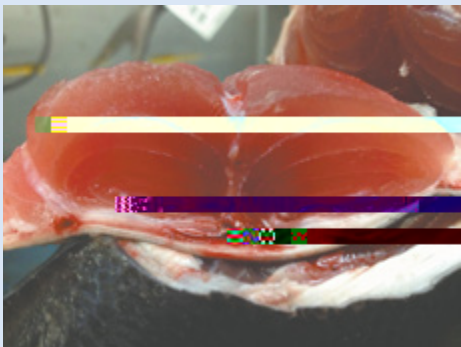
Grading – Bigeye Tuna



A+/A
Excellent species specific colour



B+
Good species specific colour



B
Average species specific colour



B- (cloudy)
Cloudy pink/red colour

Packaging & Labelling

• Frozen product should be labelled to include:

- Species name
- Weight
- Date of freezing
- Lot number
- Name of the supplier
- Name of the packer
- Name of the importer
- Name of the exporter
- Name of the distributor
- Name of the retailer
- Name of the consumer

Quality Assessment

- Visual inspection
- Smell
- Touch
- Taste
- Appearance
- Texture
- Colour
- Odour
- Weight
- Size
- Shape
- Consistency
- Firmness
- Elasticity
- Moisture
- Fat content
- Protein content
- Carbohydrate content
- Fibre content
- Ash content
- Water content
- Energy content
- Nutrient content
- Safety
- Quality
- Quantity
- Price
- Availability
- Demand
- Supply
- Production
- Distribution
- Consumption
- Storage
- Handling
- Packaging
- Labelling
- Marketing
- Sales
- Promotion
- Advertising
- Publicity
- Sponsorship
- Merchandising
- Branding
- Packaging design
- Labelling design
- Marketing strategy
- Sales strategy
- Promotion strategy
- Advertising strategy
- Publicity strategy
- Sponsorship strategy
- Merchandising strategy
- Branding strategy
- Packaging design strategy
- Labelling design strategy
- Marketing strategy strategy
- Sales strategy strategy
- Promotion strategy strategy
- Advertising strategy strategy
- Publicity strategy strategy
- Sponsorship strategy strategy
- Merchandising strategy strategy
- Branding strategy strategy
- Packaging design strategy strategy
- Labelling design strategy strategy

Frozen product should be labelled to include:

- Species name
- Weight
- Date of freezing
- Lot number
- Name of the supplier
- Name of the packer
- Name of the importer
- Name of the exporter
- Name of the distributor
- Name of the retailer
- Name of the consumer

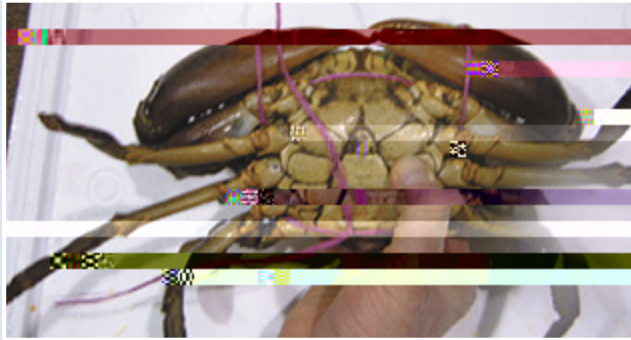
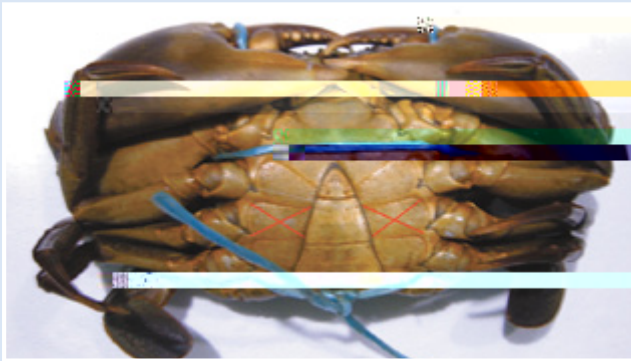
Table 5.1 Sale Classifications – Live Rocklobster, Redclaw

	ACCEPTABLE 1	ACCEPTABLE 2	SEIZE & REJECT
Size			

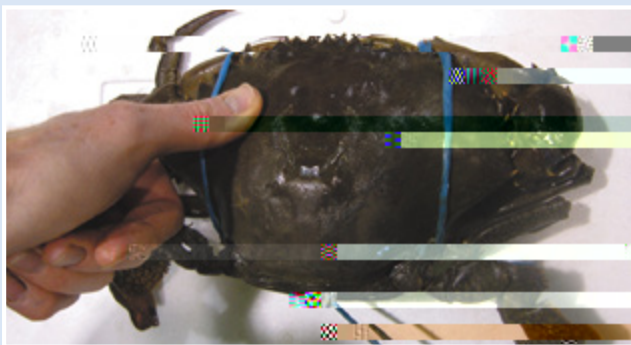
Table 5.3 Sale Classifications – Live Mud Crab

'A' Grade Mud Crab

Male



Female

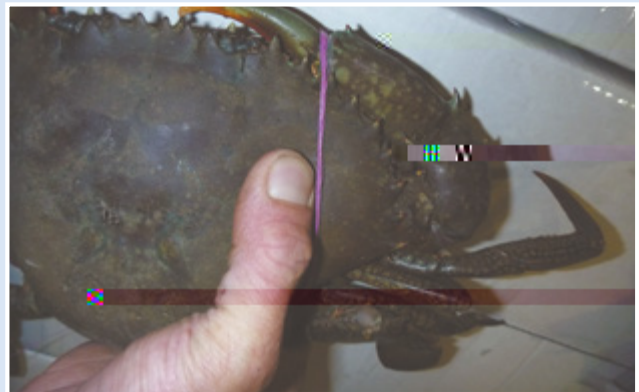


'B' Grade Mud Crab

Male



Female



'C' Grade Mud Crab

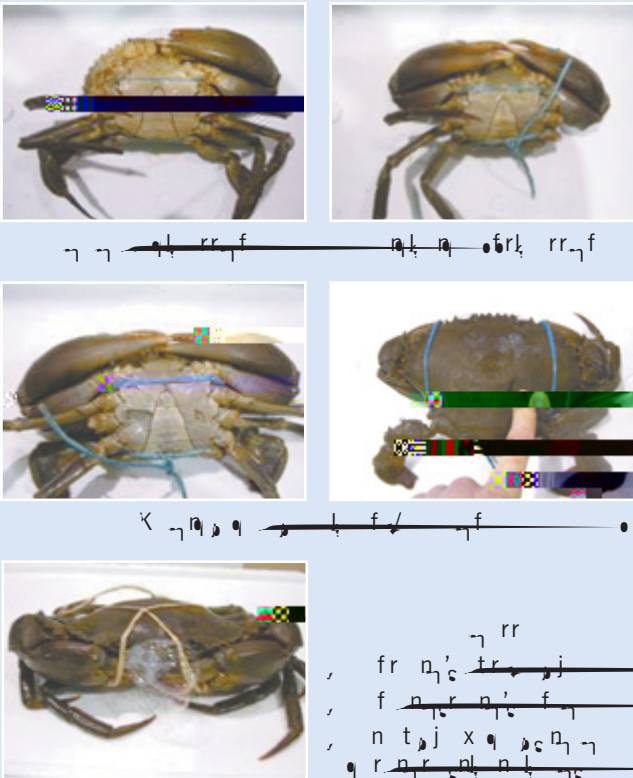


Other Criteria

- n_k rr-f fr_l r
- x
- n r r / r r r r n r t x
- n r r r r r f. n / r

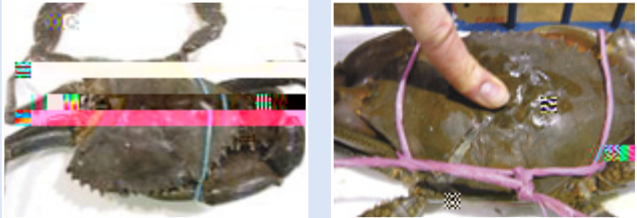
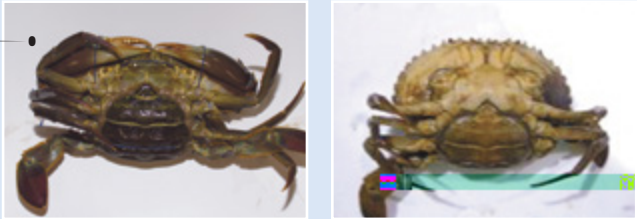
Mud Crab That Don't Meet The Grade

Crabs that do not meet the grade must be kept by the Buyer but will have their original value reduced by 20%. Any B grade crab found in boxes marked as A grade must be kept by the buyer but will have their original value reduced to the average B grade price.



Crabs with missing legs or damaged shells are considered sub-grade.

Dead or "Commercially Unsuitable" Mud Crab Will Be Condemned (Disposed Of)



Dead or commercially unsuitable mud crabs will be condemned and disposed of.



Crabs with severely damaged shells are not for sale.

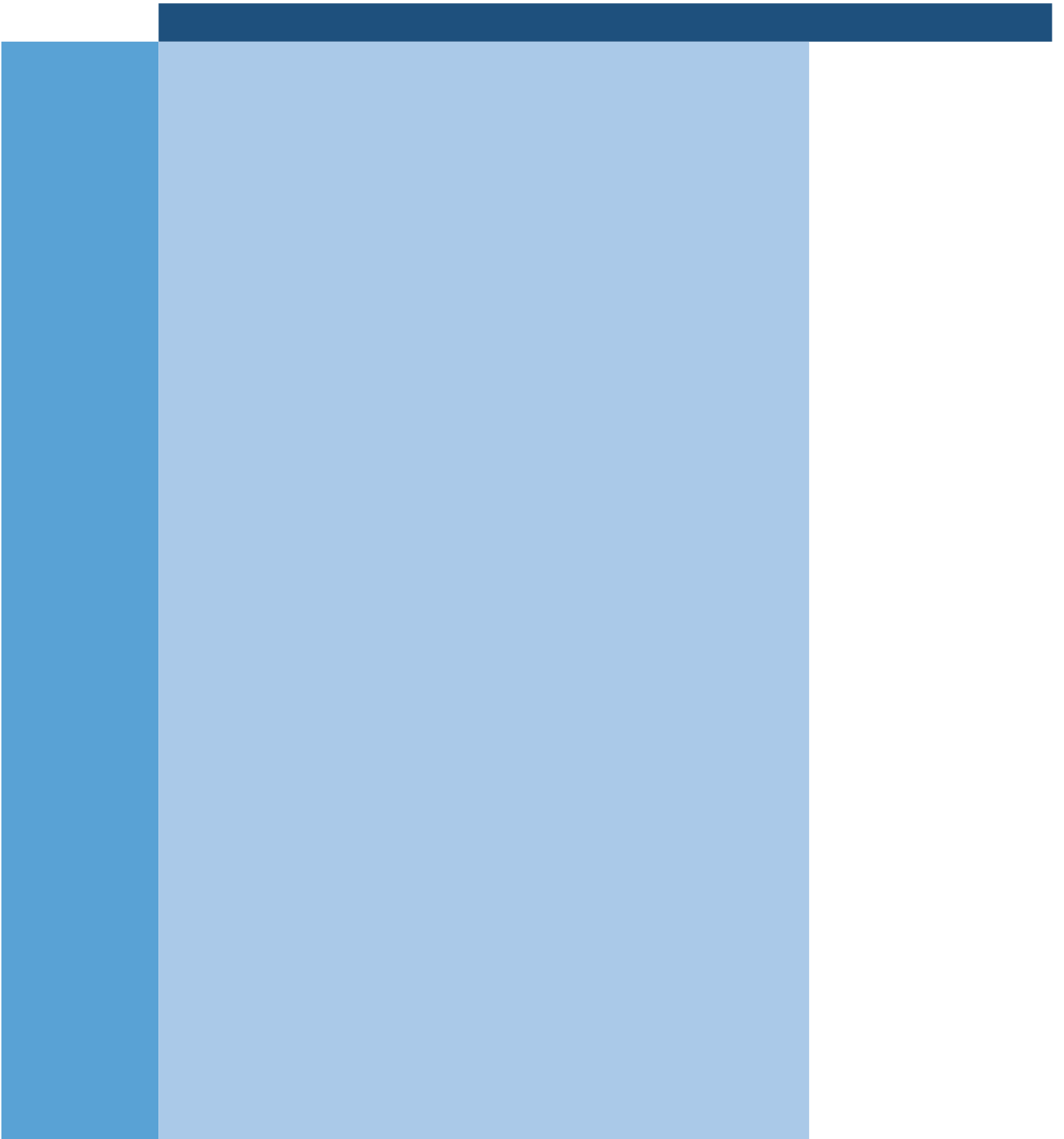


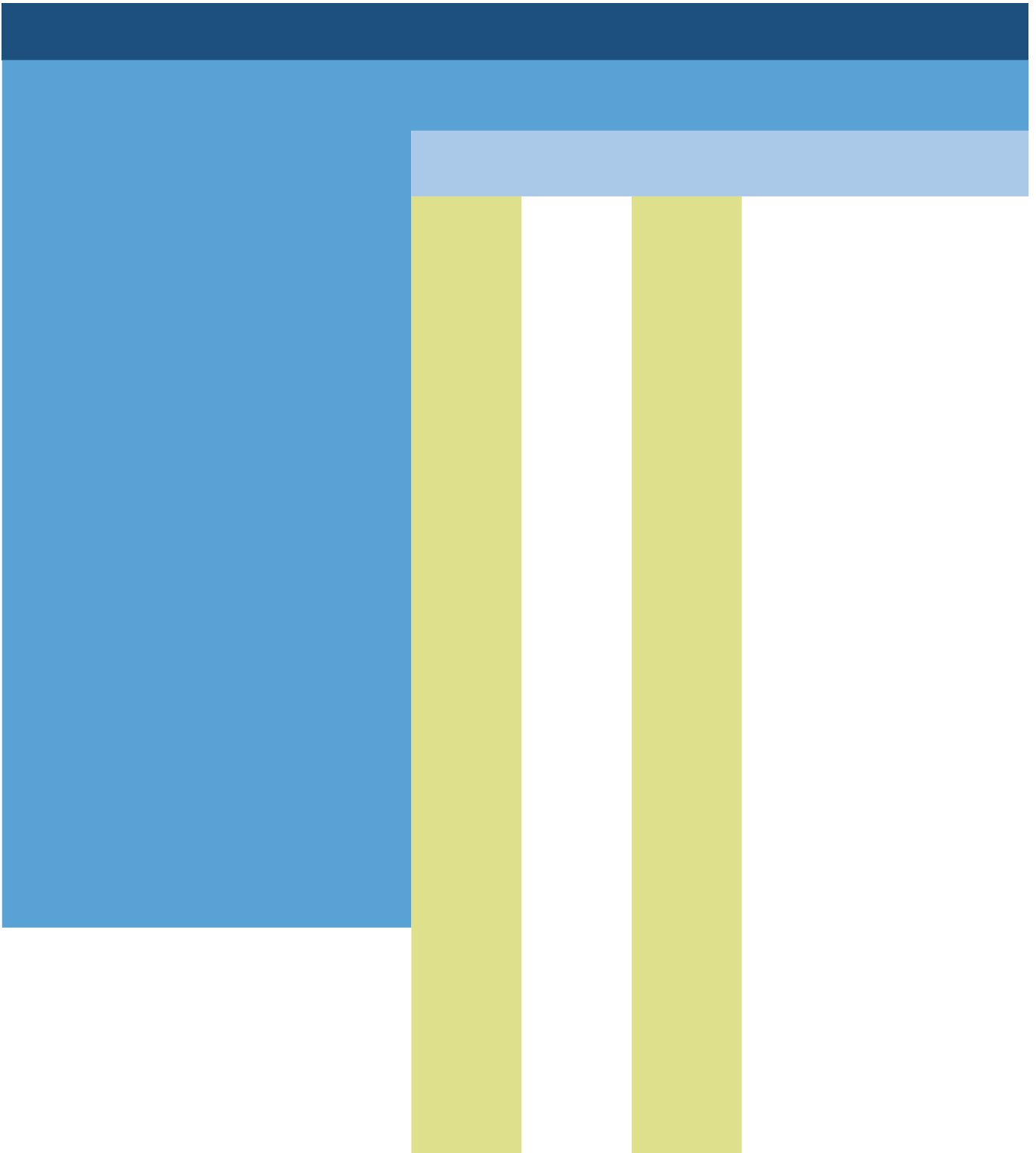
Table 6.3 Sale Classifications – Processed, Retail Ready Packaged

Table 6.3 Sale Classifications – Processed, Retail Ready Packaged	

Table 6.4 Sale Classifications – Processed, Catering Pack

ALL CLASSIFICATIONS	
Product Description	Product description text
Composition	Composition text
Distribution Conditions	Distribution conditions text
Temperature of Seafood	Temperature of seafood text
Preparation	Preparation text
Packaging	Packaging text
Labelling	Labelling text
Approved Supplier Status	Approved supplier status text
Catch or Harvest Area	Catch or harvest area text
Heavy Metal Contamination	Heavy metal contamination text
Chemical Contamination	Chemical contamination text
Microbiological Contamination	Microbiological contamination text
Storage	Storage text
Customer Preparation	Customer preparation text
Sensitive Population	Sensitive population text

Additional text or notes at the bottom of the page.



APPENDIX III: PROCESS CODES

PROCESS CODE	DESCRIPTION
A	A s
▶	▶ nnj
▶	▶ r
▶	▶ nnj r
⊙	⊙ r
▲ A	▲ q n r A s
▲▶	▲ q n r ▶ nnj
▲▲	▲ q n r ▲ s
▲⊞	▲ q n r ⊞ q r
▲⊟	▲ s r
▲K	▲ q n r K s
▲	▲ s r j r r
▲	▲ s r j r r
▲	▲ q n r r
▲	▲ q n r
⊞⊙	⊞ nn
⊞⊞	⊞ s t
⊞	⊞ t r
⊞	▶ top x t
⊞⊙	⊞ q r
⊞	⊞ q r r
⊞	⊞ t
⊙	⊙

PROCESS CODE	DESCRIPTION
	r
	;
⊞	▶ top x ⊞ & t
.H	.j H
-	▶ top x
-	▶ top x n
	n r
J	
K	K r r r f r
K	K s
▶	r ▶
⊙	⊙ n r
⊙	⊙ n
	r k
A	▲ s r j r r & A n r
	k nj
	j r r
	r
	n
	r f r
r f r	

APPENDIX IV: SIZE CODES

SIZE CODES	DESCRIPTION
	n
	n
	n
A	A
▶	▶
●	●
▲	▲
□	□
○	○
H	H
	q f
K	K t _z
	c q
	k
•	• q f
J	V _g k
W	V _g q f

SCALE FISH	NSW LEGAL SIZE (CM)	EXTRA SMALL (CM)	SMALL (CM)	MEDIUM (CM)	LARGE (CM)	EXTRA LARGE (CM)	EXTRA EXTRA LARGE (CM)
Common Noddy			:		◀		
Common Shearwater			:		◀		
Common Tern			:	0	0	◀	
Dark Rumped Petrel			:	0	0.0	◀.0	
Eastern Reef Heron		: 0.	0	0	0	◀	
Eastern Reef Lark			:	0	0	◀	
Eastern Reef Warbler			:	0	0.0	◀.0	
Eastern Reef Warbler			:	0	0.00	◀.00	
Hairy Woodhoopoe			:		◀		
Great Frigatebird			: 0	.0	.0. jf	◀. jf	
Great Frigatebird			:	0	0	◀	
Great Frigatebird					◀		
Great Frigatebird		: 0	0.0	0.	.0	◀.0	
Great Frigatebird			0	0	◀		
Great Frigatebird			:	0	0	◀	
Great Frigatebird			:	0	0.0	◀.0	
Great Frigatebird			:	0	0.0	◀.0	
Great Frigatebird	0		: 0	0.0	0.0	◀.0	
Great Frigatebird	0					◀	
Great Frigatebird	0			0	0	◀	
Great Frigatebird	0					◀	
Great Frigatebird			0.	.0	0	◀	
Great Frigatebird			0	0.0	◀.0	◀. jf	
Great Frigatebird			:	0	0.	◀.	
Great Frigatebird			:	0	◀.0		
Great Frigatebird	0		:	0	0		
Great Frigatebird			:	0	◀		
Great Frigatebird				0	0		
Great Frigatebird			00. 0.	0. 0.	◀. 0.		
Great Frigatebird			:		◀		
Great Frigatebird		:		.	.	◀	
Great Frigatebird			0	0.0	◀.0	◀. jf	





