



### Additional Requirements for Shucked Cockles

1. Cold chain transportation - Cockle meat must be transported under chilled (0-4°C) or frozen conditions (-18°C)
2. Label must be imprinted on the packaging. Stickers are not allowed.
3. Labeling information on the packaging must include
  - Name of establishment
  - Address of establishment
  - AVA licence number
  - Weight
  - Batch code
  - Date of production

**Warning:** - Cockle meat must be stored under refrigeration and well-cooked before consumption
4. Finished products must be packed in not more than 1kg per package. (Bulk packing of more than 1kg is not allowed)