



### 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)