



APPROVED

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CANNED PINK SALMON

Supersedes: FPPS for Canned Pink Salmon March 2015 –
changes from previous requirements in [blue](#)

Effective: April 2016

100 ITEM DESCRIPTION

110 Canned Pink Salmon – Twenty-four (24) 14-³/₄ ounce cans (immediate container) per shipping container.

200 CHECKLIST OF REQUIREMENTS

201 Product shall be produced by facilities operating in accordance with the applicable Food and Drug Administrative (FDA) regulations, the U.S. Department of Commerce (USDC) Seafood Inspection Program, and the current year's Salmon Control Plan. For information regarding Seafood Inspection, see the following web site address:
<http://www.seafood.nmfs.noaa.gov/>

210 FISH FLESH / PRODUCT CHARACTERISTICS

211 Domestic Origin of Fish Flesh - Only pink salmon produced in the United States shall be used. United States produced pink salmon shall be manufactured from pink salmon landed by American flagged vessels, and be completely processed in the United States, its territories, possessions, Puerto Rico, or the Trust Territories of the Pacific Islands and shall be of the following specie and style:

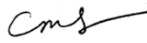
211.1 Specie - *Oncorhynchus gorbuscha* (pink).

211.2 Style – Regular (skin and bones included).

212 Product Characteristics

212.1 Color shall be pink to buff.

212.2 Texture shall be moderately firm to slightly soft.

Approved by  CMS
Date Issued: 05/01/08
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- 212.3 Color of oil shall be pink to light yellow.
- 213 Sodium content shall not exceed 270 mg / 63 g basis.
- 214 Objectionable Materials – In accordance with 21 CFR 161.170(a)(3), the contractor shall assure that the salmon product is processed from fish prepared by removing the head, gills, and tail, and the viscera, blood, fins, and damaged or discolored flesh to the greatest extent practicable in accordance with good manufacturing practice. Product accept/reject criteria shall be in accordance with 50 CFR 260.61.

220 PREPARATION FOR DELIVERY

- 221 Cans and Cases - Individual cans of salmon shall have a net weight of 14- $\frac{3}{4}$ ounces. Twenty-four (24) cans shall be unitized to a net weight of 22- $\frac{1}{8}$ pounds.
- 222 All cans shall be unitized into cases by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized cases may be offered in an individual delivery unit.
- 223 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principal display panel to facilitate certification examinations.
- 224 Labeling – Both immediate and shipping containers shall be labeled to include all information required by USDC regulations and the following AMS requirements:
- 224.1 Cans – All cans shall bear a code that is traceable to production establishment, production lot and date and back to the source of the harvested salmon to ensure compliance with domestic origin requirements.
- 224.1.1 All cans of Kosher Pink Salmon shall include the registered Kashrut certification symbol of the certification agent.
- 224.2 Shipping Containers^{1/} – Commercially marked shipping containers shall include the following information:
- 224.2.1 Purchase order number.
- 224.2.2 A traceability code that identifies the processing establishment, production date and production lot.

^{1/}The information in Section 224.2 may be printed directly on the shipping container, or printed on labels applied to the shipping container.

- 224.2.3 Nutrition facts panel based on requirements in 21 CFR 101.9 Nutrition Labeling of Food.
- 224.2.4 The appropriate product name and material number listed in the table below for each of the items.

<u>Item</u>	<u>Material Number</u>
Canned Pink Salmon	110563
Canned Pink Salmon - Kosher	110580

- 224.2.5 Ingredient declaration (including single ingredient products).
- 224.2.6 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.
- 224.2.7 All shipping containers of Kosher Pink Salmon shall include the registered Kashrut certification symbol of the certification agent.

230 DELIVERED PRODUCT

- 231 Delivery Unit - Each delivery unit shall consist of 1,520 cases with a net weight of 33,630 pounds.
- 232 Sealing - All products shall be delivered to AMS destinations under seal. Seals shall be serially numbered, barrier-type and meet the American Society for Testing and Materials (ASTM) standards (F-1157-04) and/or the International Organization for Standards (ISO) 17712-2010. Seals shall be 1/8th-inch diameter cable, high-security bolt, or equivalent.

300 ACCEPTANCE AND CERTIFICATION

- 310 The USDC Seafood Inspector shall certify acceptable product and set forth on either: 1) a lot inspection certificate, 2) a Certificate of inspection, or 3) a Memorandum Report of Inspection [and a Certificate of Loading](#), as appropriate, the following:
- 311 Purchase Order Number/Purchase Order Line Item Number;
- 312 Sales Order Number/Sales Order Number Line Item Number;
- 313 Destination of shipment and shipping date;
- 314 Material Number and Material Description;
- 315 Can (traceability) code(s) and the month and year of production;

- 316 Count of shipping containers and total projected net weight of product in each lot;
- 317 Count of shipping containers and total projected net weight per delivery unit;
- 318 Identity of car or truck (car numbers and letters, seals, truck license, etc.);
- 319 Count and projected net weight verified.

400 PRODUCT ASSURANCE

- 401 Product shall be produced by facilities operating in accordance with all applicable FDA regulations, the USDC Seafood Inspection Program, and the current year's Salmon Control Plan. All manufacturing facilities used in fulfilling USDA contracts shall be a USDC Approved Establishment (Hazard Analysis and Critical Control Point (HACCP) Quality Management Plan (QMP), Integrated Quality Assurance (IQA) and Resident Inspector Plant) operating in accordance with all applicable regulations.

410 WARRANTY AND COMPLAINT RESOLUTION

- 411 Warranty – The contractor shall guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the Master Solicitation and Supplement.
- 412 Complaint Resolution – Customer complaint resolution procedures shall be developed by the contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

420 NON-CONFORMING PRODUCT

- 421 The contractor shall have documented procedures that assure non-conforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor [documentation](#) of final disposition (e.g., diverted to commercial production, cooked or destroyed).