



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CATFISH STRIPS, BREADED, FROZEN

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
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Supersedes: FPPS for Catfish Strips, Breaded, Frozen
March 2015 – Changes from previous requirements in [blue](#)

Effective: February 2016

100 ITEM DESCRIPTION

110 Breaded, Freshwater Catfish Strips, Frozen

120 Portion Weight – The target portion weight for breaded, catfish strips shall be 2.0 ounces.

130 Formulation – The frozen, breaded, catfish strips shall consist of not less than 75% catfish flesh in the raw formula.

140 Packing – The catfish strips shall be packaged in twenty (20) 2-pound immediate container bags and placed into shipping containers weighing 40 pounds.

150 Delivery Unit – Each delivery unit shall consist of 1,000 shipping containers with a net weight of 40,000 pounds.

200 CHECKLIST OF REQUIREMENTS

201 Product shall be produced under the [U.S. Department of Agriculture \(USDA\)](#), [Food Safety and Inspection Service \(FSIS\)](#) regulations and the AMS checklist of requirements.

210 MATERIALS

210.1 Contractors' technical proposal shall describe in detail the necessary processing steps, supported with digital images, to comply with the requirements below.

211 FISH FLESH

- 211.1 Domestic Origin of Fish Flesh – The catfish shall be harvested from commercial, U.S. farm-raised freshwater catfish of the *Ictaluridae* family: channel catfish (*Ictalurus punctatus*), blue catfish (*Ictalurus furcatus*), and white catfish (*Ictalurus catus*) and its hybrids.
- 211.2 Fresh Only – Only fresh (not previously frozen) catfish shall be allowed.
- 211.3 Flesh Characteristics – The catfish flesh shall have characteristics of good quality, including, but not limited to, flavor, texture, and odor and shall be evaluated during the prototype review.
- 211.4 Fillets – The catfish strips shall be prepared from trimmed catfish shank fillets (without belly-flap section).
- 211.5 Objectionable Materials – The Contractor shall identify and develop a strategy and have a written quality plan to effectively remove all bones, skin, organs, tails, fins, and foreign materials.
- 211.6 Fish Flesh Content – The breaded, catfish strips, frozen shall consist of not less than 75% catfish flesh in the raw formula.
- 211.7 Catfish injected with added ingredients is prohibited.

212 INGREDIENTS

- 212.1 Domestic Origin of Ingredients – Significant ingredients (more than 1%) shall be derived from U.S. produced products when U. S. produced products are available from ingredient suppliers.
- 212.2 Batter/Breading – The catfish strips shall be breaded in a cornmeal based breading similar to those normally used for commercial marketed breaded catfish strips. Batter/Breading shall be applied in a manner so that resulting breaded catfish strips shall be completely covered by breading without par-frying or heating in any way. Additional ingredients that include spices, seasonings, salt, etc. may be used as needed to produce the desired flavor, color, texture, and crispness.
- 212.3 Monosodium Glutamate (MSG) – Use of MSG is not allowed.

213 FINISHED PRODUCT REQUIREMENTS

- 213.1 Sodium – Maximum sodium content shall be 360 mg or less per 100 gram basis.
- 213.2 Fat – Maximum fat content shall be 8 grams or less per 100 gram basis.
- 213.3 Trans fat – 0 grams per 100 gram basis.

213.4 Portion Weight –The portion weight for catfish strips shall be 2.0 ounces and shall have a uniform shape and size to meet the portion weight requirement. Quality assurance plans shall apply upper and lower specification limits of 2.5 and 1.5 ounces, respectively.

214 INDIVIDUALLY QUICK FROZEN (IQF)

214.1 The breaded, catfish strips shall be IQF so the individual strips do not stick together and are completely covered with batter/breading after they are packaged and packed. The product temperature at the time of shipment and delivery shall not exceed 0°F.

215 PREPARATION/COOKING METHODS

215.1 Handling, preparation and cooking instructions for the end user shall be declared and appear on the individual bags (immediate container).

216 METAL DETECTION

216.1 Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures shall be identified and described.

217 FINISHED PRODUCT EVALUATION

217.1 The finished products shall be evaluated for cooked flavor, aroma, color, and texture in accordance with established sampling and cooking procedures developed by the contractor.

220 PREPARATION FOR DELIVERY

221 PACKAGING AND PACKING

221.1 Packaging – The catfish strips shall be packaged in twenty (20) 2-pound immediate container bags. The immediate container bags shall be closed by heat seal.

221.2 Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.

221.3 Net Weight – Immediate containers shall be packed into new 40-pound net weight shipping containers of a size to accommodate the product without slack filling or overfilling.

221.4 Style and Size of Container – Only one size and style of immediate and shipping container shall be offered in an individual shipping unit.

222 LABELING

222.1 Both immediate and shipping containers shall be labeled to include all information required by **FSIS** regulations, be illustrated in the contractor's technical proposal and contain the required information listed below.

222.2 Immediate Container – The following information shall be on each bag:

222.2.1 A traceability code that includes information regarding production establishment, production date and production lot.

222.2.2 Nutrition facts based on actual nutritional analysis of the product.

222.2.3 Cooking Instructions.

222.3 Shipping Container –The following information shall be on each case:

222.3.1 USDA Shield – The shield shall be at least 2 inches high and appear on top or on the principle display panel of each case.



222.3.2 The applicable purchase order number.

222.3.3 A traceability code that includes information regarding production establishment, production date and production lot.

222.3.4 Nutrition facts based on actual nutritional analysis of the product.

222.3.5 Cooking Instructions (optional).

222.3.6 Material Number – 110155.

222.3.7 Product name – Catfish Strips, Breaded, Frozen.

222.3.8 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 _____.

222.3.9 Ingredient declaration.

223 PALLETIZED UNIT LOADS

- 223.1 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 principle display panel to facilitate certification examinations.

230 PRODUCT ASSURANCE

231 QUALITY ASSURANCE

- 231.1 Facilities used in fulfilling USDA contracts shall operate in accordance with all applicable [FSIS](#) regulations. All breaded, catfish strips, frozen shall be produced under continuous [FSIS](#) inspection

232 DELIVERED PRODUCT

- 232.1 Delivery Unit - Each delivery unit shall consist of 1,000 shipping containers with a net weight of 40,000 pounds.
- 232.2 Sealing – All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under this Supplement. Seals shall be $\geq \frac{1}{8}$ th inch diameter cable, high-security bolt, or equivalent

233 WARRANTY AND COMPLAINT RESOLUTION

- 233.1 Warranty – The contractor shall guarantee that the product complies with all contractual requirements.
- 233.2 Complaint Resolution – The contractor's technical proposal shall provide the steps taken to resolve complaints received on the product, i.e., point of contact, cause and effect analysis, product replacement, monetary compensation and corrective and preventative actions taken.

240 NON-CONFORMING PRODUCT

- 241.1 The contractor shall include a plan [and supporting documentation](#) to assure that non-conforming product is not delivered under USDA contracts. 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).

250 CONTRACTOR CHECKLOADING

251 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

251.1 Purchase Order Number/Purchase Order Line Item Number;

251.2 Sales Order Number/Sales Order Line Item Number;

251.3 Destination of shipment;

251.4 Name of Product and applicable Material Number;

251.5 Shipping Date;

251.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

251.7 Count of shipping containers and total projected net weight in each production lot;

251.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

251.9 Contractor certification that product conforms with the applicable specification ([FPPS-CSB-2016](#));

251.10 Count and projected net weight verified and;

251.11 Signature of company official responsible for checkloading.