

COMMERCIAL ITEM DESCRIPTION**SURIMI SEAFOOD PRODUCTS, PASTEURIZED, REFRIGERATED OR FROZEN**

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers pasteurized, refrigerated or frozen surimi seafood products (surimi seafood products), packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES.**2.1 Purchasers *shall specify* the following:**

- Type(s), style(s), form(s), and packaging(s) required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Manufacturer's/distributor's certification (Sec. 9.2) or U.S. Department of Commerce (USDC) certification (Sec. 9.3).
- Product examination (Sec. 9.4).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec 9.1).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The surimi seafood products shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, forms and packaging.

Type A - Refrigerated

Type B - Frozen

Style I - Filament (Sheets)

Style II - Extruded (Solid)

Style III - Molded

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- Form a** - Flakes
- Form b** - Chunks
- Form c** - Shreds
- Form d** - Combination of forms a, b, and/or c
- Form e** - Sticks (legs)
- Form f** - Molded shapes
- Form g** - Nuggets
- Form h** - Other

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The surimi block and surimi seafood products shall be prepared in accordance with 21 CFR Part 110, Current Good Manufacturing Practice, 21 CFR Part 123, Fish and Fishery Products, and the surimi seafood products shall be commercially pasteurized, ready-to-use. The surimi content (fish content) must be a minimum of 37 percent (33 percent) of the raw product formulation in order to meet a minimum of 35 percent (31 percent) of the finished product formulation. The surimi content of the raw product formulation can be verified by (1) a processor's submission of a Certificate of Conformance (Sec. 9.2) and/or (2) USDC certification (Sec. 9.3).

5.2 Raw product.

5.2.1 Raw ingredients. All raw ingredients shall be clean, wholesome, and free of any foreign materials such as, but not limited to, animal excreta or infestation, chemicals, glass, metal, plastic, or wood, which could harmfully affect or contaminate the product. In addition, all ingredients used to make surimi must be Food and Drug Administration approved food additives or substances that are generally recognized as safe (GRAS).

5.2.2 Raw surimi blocks. The raw surimi blocks shall be in good condition; i.e., exposed surfaces shall be of a color typical of Pacific white fish (Alaska Pollock, Pacific Cod, and/or Pacific Whiting), which have been properly stored and handled. Surimi blocks shall show no more than slight discoloration due to dehydration and aging. Surimi blocks shall be free of odors

of decomposition or contamination, and/or show no evidence of having been defrosted and refrozen or other evidence of mishandling.

5.2.3 Additional ingredients. The surimi seafood products may contain starch, protein additives, texturizing agents, sweeteners, salt, colorants, oils, emulsifiers, seasonings, natural flavorings, artificial flavorings, and other seafood ingredients, such as but not limited to, crab, lobster, scallop, shrimp, or salmon.

5.3 Finished product.

5.3.1 Foreign material. The surimi seafood products shall be free of any foreign material such as, but not limited to, animal excreta or infestation, chemicals, glass, metal, plastic, or wood, which could harmfully affect or contaminate the product.

5.3.2 Odor and flavor. The surimi seafood products shall be free of any odors and/or flavors of decomposition or contamination such as, but not limited to, sour or rancid, or other odors and/or flavors of decomposition. The surimi seafood products shall have an odor and flavor typical of surimi seafood products.

5.3.3 Texture. The surimi seafood products shall be moist, firmly textured and have good cohesion typical of surimi seafood products.

5.3.4 Color. The surimi seafood products shall have a slightly off-white to white body color and may have an orange to red surface coating color typical of surimi seafood products.

5.3.5 Skin. The surimi seafood products shall be reasonably free of skin (black specks).

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, analytical requirements for the surimi seafood products shall be as follows:

Moisture	Not more than 78.0 percent
Protein	Not less than 7.0 percent
Salt	Not more than 2.0 percent
Starch	Not more than 10.0 percent

6.2 Product verification. When USDC verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. USDC inspection service will select the number of product containers based on agency inspection service sampling procedures and plans.

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6.2.2 Samples. Analytical testing for moisture, protein, salt, and starch shall be performed on a composite sample from a single lot. The composite sample shall be 680 g (24 oz). The minimum number of 12 sample units shall be used for deriving the composite sample. The sample units shall represent all the codes selected for product evaluation. Equal amounts of product will be taken from each selected sample unit and from each code. If the sample size is too small to provide for sampling all codes, more sample units may be selected with less product taken from each package. Samples for moisture, protein, salt, and starch shall be derived from finished product.

6.3 Analytical testing. Analytical testing shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method</u>
Moisture	950.46, 985.14
Protein	981.10, 984.13, or 992.15
Salt	937.09, 976.18, or 976.19
Starch	958.06

6.4 Test results. The test results for moisture, protein, salt, and starch shall be reported to the nearest 0.1 percent. Any test result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE.

7.1 The manufacturer/distributor shall certify that the surimi seafood products provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same surimi seafood products for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

7.2 When specified in the solicitation, contract, or purchase order, the manufacturer/distributor shall warrant that the surimi seafood products provided shall comply with all specification requirements, technical proposal declarations, and provisions set forth in the solicitation, contract, or purchase order. All customer complaint resolution procedures shall be included in the technical proposal. These procedures shall include: a point of contact, investigation steps, intent to cooperate with the purchaser, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from the recipient agencies or the purchaser.

8. REGULATORY REQUIREMENTS. The delivered surimi seafood products shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and be the same surimi seafood

products offered for sale within the commercial marketplace. Delivered surimi seafood products shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. The surimi seafood products shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; (9.1 is optional when 9.2 is specified).* The USDC requires 9.1 when 9.3 is specified.

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to have their facilities inspected by USDC and be eligible for listing in the USDC publication "USDC Participants List for Firms, Facilities and Products." (USDC sanitation inspections verify that, at the time of the inspection, the manufacturer demonstrated their ability to meet rigid standards of sanitation and are capable of producing safe, wholesome surimi seafood products).

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished surimi seafood products meets or exceed the requirements of this CID.

9.3 USDC certification. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, USDC shall be the certifying agency. USDC Consumer Safety Officers or Inspectors shall certify the quality and acceptability of the surimi seafood products in accordance with USDC procedures which include selecting random samples of the packaged surimi seafood products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official USDC score sheets and/or certificates. Dependent on the solicitation, contract, or purchase order, USDC may certify product under Type I (continuous inspection), Integrated Quality Assurance (IQA), HACCP, or lot inspection procedures. In addition, when required in the solicitation, contract, or purchase order, USDC Consumer Safety Officers or Inspectors will examine the surimi seafood products for conformance to the United States Standards for Condition of Food Containers (7 CFR Part 42) pending the revision of Standards to include vacuum packaging.

9.4 Product examination. When required in the solicitation, contract, or purchase order, USDC shall conduct the following product examinations. All sampling for inspection and determination of acceptability shall be done in accordance with provisions set forth in the latest versions of the American National Standards Institute, ANSI/ASQ Z1.4. Defects found during inspection shall be classified in accordance with Tables II through IV at the inspection levels acceptable quality levels (AQLs) as shown below. AQLs shall be expressed in defects per hundred units. The lot size shall be expressed as the number of primary packages.

TABLE I. Inspection levels and acceptance numbers

Table	Inspection level <u>1/</u>	AQL	
		Major	Minor
II	S3	----	6.5
III	S3	1.5	----
IV	S3	1.5	10.0

1/ Sample shipping containers shall be selected randomly on a proportionate basis from not less than 90 percent of the codes listed in a lot. In the event that the referenced levels result in a sample size that is too small to provide for sampling 90 percent of the codes in a lot, a level sufficiently large to accommodate this requirement shall be selected. Not more than one primary container per shipping container shall be examined for the defects within the tables listed in Table I.

The sample unit for USDC Inspection is the contents of one package. For sampling purposes, the maximum lot size will be the quantity of product produced on a single line during an eight hour production shift. The lot size may be reduced by the USDC Consumer Safety Officer or Inspector if necessary. If a plant operates two or more lines under inspection simultaneously, the products from each line will be inspected as separate lots. Also, if a plant wishes to extend the processing day beyond a normal eight hour shift, the product produced after the end of the eight hour shift will be inspected as a new lot. For labeling and identification purposes, production lots shall be numbered in sequence. For purposes of lot identification, a code change will be necessary when a shift concludes or a new shift begins.

If a plant operates more than one line under inspection, it may be necessary to assign a Consumer Safety Officer or Inspector to each line. This is to enable the Consumer Safety Officer or Inspector to have sufficient time to perform a sanitation inspection, examination for product characteristics, condition of container examination, etc. and still have sufficient time to observe the materials being processed to ensure their suitability for processing.

The contractor shall obtain a USDC Certificate of Inspection which state(s) the product meets all requirements of this CID.

TABLE II. Examination for net weights 2/, 3/, 4/

Category	Defect
Minor	
101	A single primary package that is less than the specified net weight.

2/ Failure of lot average net weight to meet specified net weight shall be basis for rejection of entire lot.

3/ Report results to the nearest 0.1 g (0.01 oz).

4/ Net weight shall be determined in accordance with USDC National Oceanic and Atmospheric Administration (NOAA) Handbook 50, Surimi CID Instructions.

TABLE III. Examination for vacuum requirements 5/

Category	Defect
Major	
101	Insufficient vacuum or evidence of leakage.

5/ Insufficient vacuum or evidence of leakage in a refrigerated product shall be basis for rejection of the entire lot.

TABLE IV. Product defects

Category	Defect		
<u>Critical</u>	<u>Major</u>	<u>Minor</u>	
1			Presence of foreign materials such as, but not limited to, animal excreta or infestation, chemicals, glass, metal, plastic, or wood, which could harmfully affect or contaminate the product. <u>6/</u>
2			Presence of flavors and/or odors of decomposition or contamination such as, but not limited to, sour or rancid, or other flavors and/or odors of decomposition. <u>6/</u>

TABLE IV. Product defects (continued)

Category			Defect
<u>Critical</u>	<u>Major</u>	<u>Minor</u>	
	101		Presence of objectionable flavors or odors such as, but not limited to, burnt, scorched, overcooked, stale, or other objectionable flavors or odors. <u>7/</u>
	102		Texture not moist and/or firm or does not have good cohesion.
	103		Type, style, form, or packaging, not as specified in contract.
		201	Body color not off-white to white and/or when applicable, surface coating not orange to red.
		202	Presence of skin (black specks) throughout product.

6/ Any critical defects will be basis for rejection of the entire lot.

7/ Do not include flavors and/or odors of decomposition or contamination.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDC INSPECTION NOTES. When Sec. 9.3 is specified in the solicitation, contract, or purchase order, USDC certification shall include evaluation of the quality and condition of samples of packaged surimi seafood products, and compliance with requirements in the following areas:

- Salient characteristics (Sec 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDC analytical testing is specified, USDC inspection personnel shall select samples and submit them to the USDC National Seafood Inspection Laboratory (Pascagoula, MS) for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDC certification contact. For USDC certification, contact the nearest USDC Seafood Inspection Region Office listed below.

Northeast Region Inspection Office
NOAA Fisheries
55 Great Republic Drive
Gloucester, MA 01930
Telephone 978-281-9228
Fax 978-281-9134, 978-281-9125

Southeast Region Inspection Office
NOAA Fisheries
9887 4th Street North, Suite 220
St. Petersburg, FL 33702
Telephone 727-570-5383
Fax 727-570-5387

Western Region Inspection Office
NOAA Fisheries
7600 Sand Point Way N.E.
Building 32, Room 286A
Seattle, WA 98115
Telephone 206-526-4259
Fax 206-526-4265

12.2 Technical information and analytical testing. For USDC technical information and analytical testing, contact the **Technical Services Branch, USDC Seafood Inspection Program, NOAA Fisheries, 55 Great Republic Way, Gloucester, MA 01930, telephone (978) 281-9386, or via E-mail: Jane.E.Fox-Dobson@noaa.gov.**

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the Official Methods of Analysis of the AOAC International, either printed or on CD-ROM versions, may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: www.aoac.org.**

Copies of the latest version of ANSI/ASQ Z1.4 Sampling Procedures and Tables for Inspection by Attributes, may be obtained from: **American Society for Quality, 600 North Plankinton Avenue, Milwaukee, WI 53201, telephone (800) 248-1946. Internet address: www.asq.org.**

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12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of: the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503 and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from. **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of FDA, Center for Food Safety and Applied Nutrition, Fish and Fisheries Products Hazards and Controls Guidance are available on the Internet at: <http://www.cfsan.fda.gov/~comm/haccp4.html>.

Copies of “USDC Participants List for Firms, Facilities and Products” or other information regarding policy and procedures of the USDC Seafood Inspection Program are available from: **NOAA Fisheries, Documentation Approval and Supply Services Section, 3207 Frederic Street Suite B, PO Drawer 1207, Pascagoula, MS 39568-1207, telephone (228) 762-1892, Fax (228) 769-1436, or on the Internet at: <http://seafood.nmfs.noaa.gov/publications.htm>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: FQAStaff@usda.gov or on the Internet at: www.ams.usda.gov/FQAS.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Jane E. Fox Dobson, NOAA Fisheries, USDC Seafood Inspection Program, Technical Services Branch, 55 Great Republic Drive, Gloucester, MA 01930, telephone (978) 281-9386, FAX (978) 281-9134, or via E-mail: Jane.E.Fox-Dobson@noaa.gov.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Military Coordinating Activity

Army - GL

DOJ - BOP
HHS - NIH, HIS, FDA
USDA - FV
VA - OSS

Custodians

Army - GL
Navy - SA
Air Force - 35

PREPARING ACTIVITY:

USDC - NOAA

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

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