



---

**SUPPLEMENT 511 TO THE AMS MASTER SOLICITATION  
April 2014**

Agricultural Marketing  
Service

Commodity  
Procurement Staff

1400 Independence  
Ave., SW,  
Room 3522-S,  
STOP 0239  
Washington, DC  
20250-0239  
Voice 202.720.4517  
Fax 202.720.5871

**PURCHASE OF FROZEN CATFISH PRODUCTS FOR DISTRIBUTION  
TO FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS**

This document provides additional program requirements for the purchase of frozen catfish products by the Department of Agriculture (USDA) as described in the References to the Applicable Bid and Contract Provisions (Exhibit A). In addition, this document also provides information on the applicable Federal Purchase Program Specification (FPPS) (Specification) for each frozen catfish product (Attachments I, II and III).

**I. INSTRUCTIONS TO POTENTIAL SUPPLIERS**

- A. The frozen catfish products (products) will be purchased on a competitive bid basis from qualified vendors who have met the requirements described in Section I.B. Potential suppliers may submit sample(s) and technical proposal(s) at any time during the purchase program. Suppliers should allow 10 working days, from USDA's receipt of the product sample(s) and technical proposal, for notification of evaluation results from the USDA Contracting Officer's Technical Representative (COTR).

Note: A supplier is deemed eligible upon notification by the COTR. A supplier is deemed qualified to bid (a qualified vendor) upon notification by the USDA Contracting Officer.

Submission of sample(s) and technical proposal(s) are not binding on USDA. Actual purchases will be as described in the AMS Master Solicitation for Commodity Procurements, this Supplement, and separately issued Solicitations.

- B. Documentation and Assessment Requirements

To become an eligible supplier, the following must be submitted electronically to the Food Safety and Commodity Specification (FSCS) Division, Livestock, Poultry and Seed (LPS) Program (LPS), Agricultural Marketing Service (AMS), for evaluation and approval.

## 1. Technical Proposal

- a) The technical proposal shall be preceded by the following, as required by the Format provided in Exhibit B:
  - (1) Table of Contents listing the major areas as they appear in the technical proposal template; and
  - (2) List of attachments, forms provided with the proposal, if appropriate.
- b) The technical proposal should be written in the following format:
  - (1) Plan and Do - Include a detailed description of each catfish item and each of the production steps taken to meet or exceed the minimum product requirements set forth in the applicable Specification.
  - (2) Check - Describe the quality assurance methods used to verify conformance to all requirements. This will include the monitoring and measurements taken during the process to verify conformance with each requirement. Results shall be recorded and made available to AMS and/or Department of Commerce (DOC).
  - (3) Act - Identify all corrective actions to be taken if deviations from contractual and specification requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence.

## 2. Product Sample

Supplier shall submit a 10 pound sample of each item offered, along with a legible product label that conforms to the applicable Specification (Attachment I, II, and III), and illustrates the ingredient statement, Nutrition Facts, and allergen declaration (if applicable). All samples must arrive in the frozen state, 0 °F or less.

NOTE: Potential suppliers must submit samples that are produced in accordance with their submitted technical proposal. Suppliers who had samples approved under Supplement 506 will not need to resubmit samples under this Supplement unless there has been a change in the Specification or the supplier's own formulation or production process.

3. The COTR will review each technical proposal and sample to determine if they are adequate, and notify the supplier of the status of eligibility. See Section II for instructions on the submission of technical proposals.
4. Once a supplier is notified by the COTR that the sample and technical proposal meet the applicable criteria, the Quality Assessment Division (QAD) will contact the supplier to set up a pre-award onsite capability assessment.

## C. Assessment by QAD

After the sample(s) and technical proposal(s) are evaluated and approved, a QAD auditor will perform onsite assessments to determine the potential supplier's ability to meet contractual requirements. The following assessments will apply:

## 1. Pre-Award Onsite Capability Assessment

- a) The pre-award onsite assessment (audit) will include, but is not limited to, a thorough evaluation of the potential supplier's (contractor or subcontractor) facility(s), processes, food defense plan, quality control program, equipment, procedures, and the appropriate documents and forms used during the production of the frozen catfish item. Documentation must support that production of the frozen catfish item 1) complies with the applicable Specification; 2) the potential supplier's approved technical proposal, and 3) the potential supplier's food defense plan. In addition, the audit will include a review of records related to purchasing, receiving, production, quality control, inventory, and shipping records, and interviews with management and production personnel.
- b) Upon completion of the assessment, the auditor will provide a report to the COTR for final review. If the results indicate a satisfactory assessment, the supplier will receive written notification from the COTR and be placed on USDA's eligible supplier list.
  - (1) If the report demonstrates that the supplier's capabilities are not satisfactory, the supplier will be notified and have an opportunity to correct identified deficiencies, modify their process, food defense plan, and/or technical proposal, and resubmit for reconsideration.
  - (2) Supplier eligibility will depend on whether the modifications demonstrate that the process: 1) will result in delivering products in compliance with the applicable Specification, 2) is in compliance with the vendor's food defense plan, and 3) includes the applicable assessment by USDA.
- c) For those suppliers who are already qualified vendors as determined by the Contracting Officer, and remain eligible suppliers as determined by the COTR, the pre-award assessment audit may be waived provided any new or revised USDA program requirements are met. The supplier's technical proposal must address all program requirements, including any revisions, and be submitted and approved by COTR in advance of submitting offers.

Note: In order to be qualified to bid in USDA procurements, the eligible supplier must also be approved as a qualified vendor by the USDA Contracting Officer. Refer to the AMS Vendor Qualifications Requirements document for further information.

## 2. Post-Award Assessment

Eligible suppliers who receive contracts (contractors and subcontractors) must have their documented food defense plan, technical proposals, and supporting documentation readily available for review by AMS agents. Records may be maintained on hard copy or electronic media. However, records maintained as electronic media will be made available in printed form immediately upon request by AMS or its agents.

The QAD auditor will conduct an onsite audit of the contractor's and/or subcontractor's facility(s) and processes when production commences for the first contract awarded. Additional audits will be conducted as determined by the Contracting Officer, but not less than once per month for contractors or subcontractors with continuous or multiple contracts, or once per contract for intermittent contractors. At the discretion of the Contracting Officer, more frequent audits may be conducted when audit deficiencies are detected.

### 3. Post-Award Actions

Any deviation from contractual requirements must immediately be reported by the contractor to the Contracting Officer. The Contracting Officer will notify the contractor regarding eligibility to continue participation in the purchase program.

The contractor will assure that the delivered product complies with the provisions of the applicable Specification, the applicable assessment by USDA, and the contractor's approved technical proposal.

### D. Responsibility/Eligibility

Facilities used in fulfilling USDA contracts must be operating in accordance with the applicable Food and Drug Administration (FDA) regulations and under DOC, National Marine Fisheries Service (NMFS) inspection which may include Type I, Integrated Quality Assurance (IQA) or Hazard Analysis Critical Control Point (HACCP) Quality Management Program (HACCP-QMP).

Suppliers of catfish products are deemed:

1. *Ineligible* if they are currently late delivering on a USDA contract or USDA-approved subcontract and the late delivery is not due to causes beyond their control;
2. *Non-responsible* if they are not operating in accordance with the applicable FDA regulations and under the DOC, NMFS inspection which may include Type I, IQA, or HACCP-QMP, or have been suspended or debarred under the provisions of 48 C.F.R. Subpart 9.4.

### E. Loading and Sealing of Vehicles (Refer to AMS Master Solicitation, Section G)

1. In addition to the requirements detailed in the AMS Master Solicitation, the following applies:

Loading of the vehicle may also be conducted by a person authorized in a contractor's approved technical proposal.

### F. Domestic Origin Requirements (Refer to AMS Master Solicitation, Section E)

1. Domestic origin verification requirements must be included in the contractor's technical proposal.
2. In addition to the requirements detailed in the AMS Master Solicitation, the

following applies:

All raw materials including catfish will be shipped in containers labeled as “Domestic Only Product” on the principle display panel and the bill of lading accompanying the shipment will contain the statement “Domestic Only Product.”

G. Child Nutrition (CN) Labeling or Product Formulation Statement (PFS)

1. Products requiring either a CN Label or a PFS are identified in Exhibit A. The CN label information (and evidence of approval for use) or the PFS shall be submitted as part of the supplier’s technical proposal.
2. The CN Labeling Program is run by FNS directly with commercial food processing firms and in cooperation with AMS and FSIS and other Federal agencies. The Program requires an evaluation of a product’s formulation by FNS to determine its contribution toward Meal Patterns Requirements (MPR) for meals served under USDA’s Child Nutrition Programs. To carry a CN label, the eligible product’s formulation must be evaluated by USDA to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs. For information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website <http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program> and contact the following:

**Child Nutrition Labeling Program Operations Office**

USDA, AMS, FV, PPB Stop 0247, Room 0710-S  
1400 Independence Ave., SW Washington, DC 20250  
Email: CNLabeling@ams.usda.gov  
Phone Number: 202-720-9939  
Fax Number: 202-690-3824

3. As an alternative to participation in the CN Labeling Program, the supplier may submit a completed and signed Manufacturer’s Product Formulation Statement (PFS) which demonstrates how the product(s) contribute to the meal pattern requirements for the National School Lunch Program. Guidance for preparing the PFS, as well as a template for a PFS for Meat/Meat Alternate Product, (note “meat alternate” is not applicable to USDA Frozen Catfish Products) is available at the website provided above.

The PFS for Frozen Catfish Products described in Exhibit A shall be based on a 2.0 oz. portion. Reference Section 1, Meat/Meat Alternates, Food Buying Guide for Child Nutrition Programs (page 1-56).

## II. INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL

### A. Submission

The format in Exhibit B shall be used in preparing the technical proposal. The supplier shall submit the technical proposal as an email file attachment to the COTR ([darin.doerscher@ams.usda.gov](mailto:darin.doerscher@ams.usda.gov) and [steve.whisenant@ams.usda.gov](mailto:steve.whisenant@ams.usda.gov)). The technical proposal must be submitted in its entirety. If the file size of the technical proposal is too large to send in a single email, it may be divided and sent in multiple emails (i.e. Part 1, Part 2, Part 3, etc.). The collection of attachments and appendices may be submitted as a separate document as well.

### B. Technical Proposal Revisions

Changes to a supplier's technical proposal may be submitted to the COTR in response to the USDA program amendments, clarification requests, pre-award and post-award assessments, or at the request of the supplier. Maintenance of the integrity and clarity of each technical proposal is critical. All technical proposal revisions must meet the following criteria:

1. Any changes to a technical proposal made by the supplier after its initial submittal shall be accomplished by submitting replacement pages or an entire technical proposal. A cover letter must be submitted with the changes identified and an explanation of the need for the change. The supplier shall include the revision date and the appropriate page number(s).
2. Changes from the original technical proposal shall be **highlighted** and deletions in ~~strikeouts~~.

## III. PRODUCT SPECIFICATIONS AND AUDIT SERVICES

- A. Specifications for frozen catfish products will be set forth in the form of an FPPS. If documents are amended, appropriate amendments must be referenced.
- B. Compliance with the Code of Federal Regulations 50, Part 260 must be under DOC, NMFS. The cost of all inspection service must be borne by the contractor. Questions concerning charges and the availability of NMFS agents should be discussed with the nearest NMFS office (See Section VIII).
- C. Compliance with processing requirements as described in the applicable FPPS and supplier's process documentation and quality control program will be verified through audits by AMS agents. The cost of all audits, including the pre-award onsite capability assessment, must be borne by the contractor.

Questions concerning QAD audits should be discussed with the QAD at 202-309-1506.

## IV. INVOICES AND PAYMENT

In addition to the documents referenced in the AMS Master Solicitation, a complete invoice package must include a copy of the contractor's Certificate of Conformance (see Exhibit C).

**V. AMS CLAUSES****A. Contractor Checkloading**

Contractor will perform checkloading examinations as described in the applicable specification at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:

1. Purchase Order Number;
2. Sales Order Number;
3. Name of product;
4. Shipping Date;
5. Production lot number(s) and date each lot was produced;
6. Count of shipping containers and total projected net weight in each production lot;
7. Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
8. Contractor certification that product conforms with the applicable FPPS;
9. Count and projected net weight verified; and
10. Signature of company official responsible for checkloading.

**VI. PROVISIONS INCORPORATED BY REFERENCE**

Section XII of the AMS Master Solicitation is modified as shown below:

**A. FAR Provisions**

1. 52.304-8 Annual Representations and Certification (MAR 2012)
  - a) (1) The North American Industry Classification System code for this acquisition is 311712.
  - (2) The small business size standard is 500 employees.

**VII. NATIONAL SEAFOOD INSPECTION PROGRAM**

Inquiries concerning inspection should be directed to one of the following:

**HEADQUARTERS**

NOAA Fisheries  
Seafood Inspection Program  
1315 East-West Highway, F/SI  
Silver Spring, MD 20910  
Phone: 301-713-2355  
FAX: 301-713-1081

**NORTHWEST INSPECTION  
BRANCH**

NOAA Fisheries  
7600 Sand Point Way N. E.  
Building 32, Room 286A  
Seattle, WA 98115-6349  
Phone: 206-526-4259  
FAX: 206-526-4265

**NORTHEAST INSPECTION  
BRANCH**

NOAA Fisheries  
55 Great Republic Drive, Suite 01-  
500  
Gloucester, MA 01930  
Phone: 978-281-9228  
FAX: 978-281-9134/281-9125

**SOUTHWEST INSPECTION  
BRANCH**

NOAA Fisheries  
501 West Ocean Boulevard, Suite  
1200  
Long Beach, CA 90802  
Phone: 562-388-7346  
FAX: 562-388-7353

**SOUTHEAST INSPECTION  
BRANCH**

NOAA Fisheries  
USDC, Southeast Inspection Office  
263 13th Avenue South, 3rd Floor  
St. Petersburg, FL 33701  
Phone: 727-551-5708  
FAX: 727-551-5612

**VIII. EXHIBITS AND ATTACHMENTS**



**CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS  
 SUPPLEMENT 511 TO THE AMS MASTER SOLICITATION, FOR FROZEN CATFISH PRODUCTS**

PRODUCT DESCRIPTION					OFFER/CONTRACT PROVISIONS		
WBSCM Material Description	Specifications	WBSCM Material Number	Packaging and Packing	Minimum Offer Unit Size/ Shipping Unit	Tolerance	Delivery Period	Competition (See Invitation/ Solicitation)
CATFISH STRIPS BRD OVN RDY PKG-4/10 LB	Federal Purchase Program Specification (FPPS) for Catfish Strips, Breaded, Oven Ready, Frozen, Effective March 2014	100201	Catfish strips will shall approximately 2.0 ounces and be individually quick frozen (IQF). The strips will be breaded and oven ready. May be packed in either four (4) 10 lb. or eight (8) 5 lb. packages, to a net weight of 40 lbs. per shipping container. <b>CN Labeled, or PFS submitted</b>	1000 cases/40,000 pounds	None	First half/second half of month	Full and Open
CATFISH STRIPS BRD OVN RDY PKG-20/2 LB		100200	Catfish strips shall weigh approximately 2.0 ounces and be individually quick frozen (IQF). The strips will be breaded and oven ready. The breaded strips will be packed in twenty (20) 2 lb., packages, to a net weight of 40 lbs. per shipping container.	1000 cases/40,000 pounds	None	First half/second half of month	Full and Open
CATFISH STRIPS BRD RAW PKG-20/2 LB	Federal Purchase Program Specification (FPPS) for Catfish Strips, Breaded, Frozen, Effective March 2014	110155	Catfish strips shall weigh approximately 2.0 ounces and be individually quick frozen (IQF). The strips will be breaded. The breaded strips will be packed in twenty (20) 2 lb., packages, to a net weight of 40 lbs. per shipping container.	1000 cases/40,000 pounds	None	First half/second half of month	Full and Open
CATFISH FLTS UNBRD RAW PKG-20/2 LB	Federal Purchase Program Specification (FPPS) for Catfish Fillets, Unbreaded, Raw, Frozen, Effective March 2014	110390	Catfish fillets shall weigh approximately 4.0 ounces and be individually quick frozen (IQF). May be packed in either twenty (20) 2 lb., four (4) 10 lb., or eight (8) 5 lb. packages, to a net weight of 40 lbs. per shipping container.	950 cases/38,000 pounds	None	First half/second half of month	Full and Open

**Frozen Catfish Products**

[Company Name]  
[Company Address]

Page # of ##

**Technical Proposal for:** [Supplement Number] and [Specification]

**Table of Contents** (*all pages and attachments must be number and identified—any attachments must be identified and referenced in the Technical Proposal*)

*The technical proposal should include all phases of production that meets or exceeds the requirements stated in the specification to produce complying product.*

*In preparing the technical proposal, please follow the outline format for the applicable Specification (FPPS).*

**I. ITEM DESCRIPTION**

Provide a brief description of the product that will be addressed in the technical proposal.

**II. CHECKLIST OF REQUIREMENTS**

Provide a brief description of the planning, production steps (do), check and corrective/preventive (act) measures that the company will do to assure compliance with the checklist of requirements section of the specification.

- A. **Materials** - Provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the material section of the specification.

Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.

1. Flesh - (plan, do, check, act)
  - a) Domestic Origin b. Fresh Only
  - b) Flesh Characteristics d. Fillets
  - c) Objectionable Materials f. Fish Flesh Content
2. Ingredients - (plan, do, check, act)
  - a) Domestic Origin of Ingredients
  - b) Batter/Breading
  - c) Monosodium Glutamate (MSG)
3. Portion Weight - (plan, do, check, act)
4. Individually Quick Frozen
5. Preparation/Cooking Methods– (plan, do, check, act)
6. Metal Detection
7. Finished Product Evaluation

- B. Preparation For Delivery** - Provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the preparation of delivery section of the Specification.
1. Packaging and Packing - (plan, do, check, act)
    - a) Packaging
    - b) Cases
    - c) Net Weight
    - d) Style and Size of Container
  2. Labeling - (plan, do, check, act)
    - a) Bags
    - b) Cases
    - c) CN Labeling or Manufacturer's Product Formulation Statement, if applicable
  3. Palletized Unit Loads (plan, do, check, act)
- C. Product Assurance** - Provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the product assurance section of the specification.
1. Quality Assurance - - (plan, do, check, act)
  2. Delivered Product - (plan, do, check, act)
    - a) Delivery Unit
    - b) Sealing
  3. Warranty and Complaint Resolution - (plan, do, check, act)
    - a) Warranty
    - b) Complaint Resolution
- D. Non-Conforming Product** - Provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the non-conforming product section of the specification.
- E. Attachments or Appendixes** - Attach all referenced documents with the applicable document name and reference number.

**UNITED STATES DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE  
LIVESTOCK AND SEED PROGRAM**

**CERTIFICATE OF CONFORMANCE FOR THE PROCUREMENT OF FROZEN  
CATFISH PRODUCTS**

I certify the following:

1. On [insert delivery date(s)], [Contractor's Name] furnished the [insert the appropriate commodity description] called for by Purchase Order \_\_\_\_\_ via [Carrier's Name] under Sales Order/Sales Order Item Number(s): \_\_\_\_\_.
2. The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including [Contractor's name] Technical Proposal or Production plan as approved by the AMS, Commodity Procurement Program, Contracting Officer.
3. Product identification, (i.e. production lot number(s)) is in the quantity shown on the attached acceptance document.
4. Contractor assures all fish products used in fulfilling this contract was produced in the United States as defined in Supplement 511, section I.G and AMS Master Solicitation Section I.E.
5. [Contractor's Name] will maintain records obtained from catfish producers in regards to the Food and Drug Administration's drug and pesticide requirements and will make the records available to the AMS agent upon request.

Date: \_\_\_\_\_

Signature: \_\_\_\_\_  
*(Signed by an officer or representative authorized to represent the company)*

Title: \_\_\_\_\_



# APPROVED

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

Contracting Officer Technical Representative (COTR)  
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

Supersedes: IDCR for Catfish Strips, Breaded, Oven  
Ready April 2013 – Changes from previous requirements  
in [blue](#)

**Effective: [March 2014](#)**

- 100 ITEM DESCRIPTION**
- 110 Breaded, Oven Ready, Freshwater Catfish Strips, Frozen
- 120 Portion Weight – The portion weight for breaded, oven ready, catfish strips shall be 2.0 ounces.
- 130 Formulation – The frozen, breaded, oven ready, catfish strips shall consist of not less than 75% catfish flesh in the raw formula.
- 140 Packing – The catfish strips will be packaged in twenty (20) 2-pound, eight (8) 5-pound or four (4) 10-pound immediate container bags and placed into shipping containers weighing 40 pounds.
- 150 Delivery Unit – Each delivery unit will consist of 1000 shipping containers with a net weight of 40,000 pounds.
- 200 CHECKLIST OF REQUIREMENTS**
- 201 Product will be produced under the Food and Drug Administration regulations and all applicable Federal Acts and regulatory references cited therein which are in effect on the date of production.
- 210 MATERIALS**
- 210.1 Contractors must 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 will 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 will be allowed.
- 211.3 Flesh Characteristics – The catfish flesh will have characteristics of good quality, including, but not limited to, flavor, texture, and odor and will be evaluated during the prototype review.
- 211.4 Fillets – The catfish strips will be prepared from trimmed catfish shank fillets (without belly-flap section).
- 211.5 Objectionable Materials – The Contractor must identify and develop a strategy and have a written quality plan that will effectively remove all bones, skin, organs, tails, fins, and foreign materials.
- 211.6 Fish Flesh Content – The breaded, oven ready, catfish strips, frozen shall consist of not less than 75% catfish flesh in the raw formula. 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. Additional ingredients that include spices, seasonings, salt, etc. may be used as needed to produce the desired flavor, color, texture, and crispness.
- 212.2.1 The batter/breading shall be made with whole grain meal/flour or whole grain rich meal/flour using one of the following options:
- 212.2.1.1 Option 1: 100% whole grain, or
- 212.2.1.2 Option 2: whole grain-rich - must contain at least 50% whole grains and the remaining grains in the product must be enriched.
- 212.3 Monosodium Glutamate (MSG) – Use of MSG is not allowed.

**213 FINISHED PRODUCT REQUIREMENTS**

- 213.1 Sodium – Maximum sodium content must be 360mg or less per 100 grams.

- 213.2 Fat – Maximum fat content must be 9 grams or less per 100 grams.
- 213.3 Trans fat – 0 grams per 100 grams.
- 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 will apply upper and lower specification limits of 2.5 and 1.5 ounces, respectively.

## **214 INDIVIDUALLY QUICK FROZEN (IQF)**

- 214.1 The breaded, oven ready, catfish strips shall be IQF so the individual strips do not stick together 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 The breaded catfish strips shall be prepared (par-fried) so that the end-user may bake them in a conventional or convection type oven. [Baking](#) instructions must 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 will be identified and described.

## **217 FINISHED PRODUCT EVALUATION**

- 217.1 The finished products shall be evaluated for cooked flavor, odor, 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<sup>1/</sup> – The catfish strips will be packaged in twenty (20) 2-pound, eight (8) 5-pound or four (4) 10-pound immediate container bags. The immediate container bags shall be closed by heat seal or metal clips.
- 221.2 Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.

<sup>1/</sup>The contracting officer will designate the packaging orientation permitted for each solicitation.

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 may be offered in an individual shipping unit.

## 222 LABELING

222.1 Both immediate and shipping containers will be labeled to include all information required by United States Department of Commerce (USDC) regulations and the required information listed below.

222.2 Immediate Container – The following information must 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 [Baking](#) Instructions.

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

222.3.1 USDA Shield – The shield will be at least 2 inches high and will 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 [Baking](#) Instructions (optional).

222.3.6 USDC Inspection Mark – The Processed Under Federal Inspection “PUFI” mark.

222.3.7 Material Number – 100200 for the 2-pound bags, and 100201 for the 5-pound and 10-pound bags.



222.3.8 Product name – Catfish Strips, Breaded, Oven Ready, Frozen.

222.3.9 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 \_\_\_\_\_.

222.3.10 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 must be operating in accordance with all applicable FDA regulations. All breaded oven ready, catfish strips, frozen will be produced under continuous USDC, National Marine Fisheries Service (NMFS) inspection, which may include Type Integrated Quality Assurance (IQA) or Hazard Analysis and Critical Control Points (HACCP) Quality Management Program (HACCP-QMP). The contractors must declare the type of NMFS inspection program they are operating under.

### **232 DELIVERED PRODUCT**

232.1 Delivery Unit - Each delivery unit will consist of 1000 shipping containers with a net weight of 40,000 pounds.

232.2 Sealing – All products must 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}\$  inch diameter cable, high-security bolt, or equivalent.](#)

### **233 WARRANTY AND COMPLAINT RESOLUTION**

233.1 Warranty – The contractor will guarantee that the product complies with all contractual requirements.

233.2 Complaint Resolution – The contractor's technical proposal must 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 must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the FSCS Division of final disposition (e.g., diverted to commercial production, cooked product or destroyed).



# APPROVED

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

Contracting Officer Technical Representative (COTR)  
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

Supersedes: IDCR for Catfish Strips, Breaded, Frozen  
July 2011 – Changes from previous requirements in [blue](#)

**Effective: [March 2014](#)**

- 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 will be packaged in twenty (20) 2-pound immediate container bags and placed into shipping containers weighing 40 pounds.
- 150 Delivery Unit – Each delivery unit will consist of 1000 shipping containers with a net weight of 40,000 pounds.
- 200 CHECKLIST OF REQUIREMENTS**
- 201 Product will be produced under the Food and Drug Administration regulations and all applicable Federal Acts and regulatory references cited therein which are in effect on the date of production.
- 210 MATERIALS**
- 210.1 Contractors must 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 will 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 will be allowed.
- 211.3 Flesh Characteristics – The catfish flesh will have characteristics of good quality, including, but not limited to, flavor, texture, and odor and will be evaluated during the prototype review.
- 211.4 Fillets – The catfish strips will be prepared from trimmed catfish shank fillets (without belly-flap section).
- 211.5 Objectionable Materials – The Contractor must identify and develop a strategy and have a written quality plan that will 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. 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 will 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 must be 360 mg or less per 100 gram basis.
- 213.2 Fat – Maximum fat content must 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 will 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 must 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 will 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 will 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 may be offered in an individual shipping unit.

**222 LABELING**

222.1 Both immediate and shipping containers will be labeled to include all information required by United States Department of Commerce (USDC)

regulations and the required information listed below.

222.2 Immediate Container – The following information must 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 must be on each case:

222.3.1 USDA Shield – The shield will be at least 2 inches high and will 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 USDC Inspection Mark – The Processed Under Federal Inspection “PUFI” mark.

222.3.7 Material Number – 110155.

222.3.8 Product name – Catfish Strips, Breaded, Frozen.

222.3.9 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 \_\_\_\_\_.

222.3.10 [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 must be operating in accordance with all applicable FDA regulations. All breaded, catfish strips, frozen will be produced under continuous USDC, National Marine Fisheries Service (NMFS) inspection, which may include Type I, Integrated Quality Assurance (IQA) or Hazard Analysis and Critical Control Points (HACCP) Quality Management Program (HACCP-QMP). The contractors must declare the type of NMFS inspection program they are operating under.

### **232 DELIVERED PRODUCT**

232.1 Delivery Unit - Each delivery unit will consist of 1000 shipping containers with a net weight of 40,000 pounds.

232.2 Sealing – All products must 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}\$  inch diameter cable, high-security bolt, or equivalent](#)

### **233 WARRANTY AND COMPLAINT RESOLUTION**

233.1 Warranty – The contractor will guarantee that the product complies with all contractual requirements.

233.2 Complaint Resolution – The contractor's technical proposal must 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 must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the [FSCS Division](#) of final disposition (e.g., diverted to commercial production, cooked product or destroyed).



# APPROVED

**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR CATFISH  
FILLETS, UNBREADED,  
RAW, FROZEN**

Contracting Officer Technical Representative (COTR)  
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

Supersedes: IDCR for Catfish Fillets, Unbreaded, Raw,  
Frozen May 2013 – Changes from previous requirements  
in blue

**Effective: March 2014**

**100 ITEM DESCRIPTION**

110 Freshwater Catfish Fillets, Unbreaded, Raw, Frozen

120 Portion Weight – The target portion weight for catfish fillets shall be 4.0 ounces.

130 Packing – The catfish fillets will be packaged in Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound or twenty (20) 2-pound immediate containers (packages) and placed into shipping containers weighing 40 pounds.

140 Delivery Unit – Each delivery unit will consist of 950 shipping containers with a net weight of 38,000 pounds.

**200 CHECKLIST OF REQUIREMENTS**

201 Product will be produced under the Food and Drug Administration regulations and all applicable Federal Acts and regulatory references cited therein which are in effect on the date of production.

**210 MATERIALS**

210.1 Contractors must 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 will 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 will be allowed.
- 211.3 Flesh Characteristics – The catfish flesh will have characteristics of good quality, including, but not limited to, flavor, texture, and odor and will be evaluated during the prototype review.
- 211.4 Fillets – The end item will consist of trimmed catfish shank fillets (without belly-flap section).
- 211.5 Objectionable Materials – The contractor must identify and develop a strategy and have a written quality plan that will effectively remove all bones, skin, organs, tails, fins, and foreign materials.
- 211.6 Catfish injected with added ingredients is prohibited.

## **212 FINISHED PRODUCT REQUIREMENTS**

- 212.1 Portion Weight – During production, target portion weight for catfish fillets shall be 4.0 ounces. Quality assurance plans will apply upper and lower specification limits of 5.0 and 3.0 ounces, respectively.
- 212.2 Individually Quick Frozen (IQF) – The catfish fillets shall be IQF so the individual fillets do not stick together. Glazing, in accordance with USDC requirements, is permitted. The product temperature at the time of shipment and delivery shall not exceed 0°F.

## **213 PREPARATION/COOKING METHODS**

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

## **214 METAL DETECTION**

- 214.1 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 will be identified and described.

## **220 PREPARATION FOR DELIVERY**

## **221 PACKAGING AND PACKING**

- 221.1 Packaging – The immediate containers (packages) shall be closed by heat seal.
- 221.2 Packing<sup>1/</sup> – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound or twenty (20) 2-pound packages will be packed in a 40-pound (net weight) shipping container.

<sup>1/</sup>The contracting officer will designate the packaging orientation permitted for each solicitation.

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

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

## 222 LABELING

222.1 Both immediate and shipping containers will be labeled to include all information required by United States Department of Commerce (USDC) regulations and the required information listed below. Labels must not be able to be removed in an intact form.

222.2 Immediate Container – The following information must 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 must be on each case:

222.3.1 USDA Shield – The shield will be at least 2 inches high and will 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 USDC Inspection Mark – The Processed Under Federal Inspection “PUFI” mark.

222.3.7 Material Number – 110390.

222.3.8 Product name – Catfish Fillets, Unbreaded, Raw, Frozen.

222.3.9 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 \_\_\_\_\_.

## **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 must be operating in accordance with all applicable FDA regulations. All catfish fillets (frozen) will be produced under continuous USDC, National Marine Fisheries Service (NMFS) inspection, which may include Type I, Integrated Quality Assurance (IQA) or HACCP Quality Management Program (HACCP-QMP). The contractors must declare the type of NMFS inspection program they are operating under.

### **232 DELIVERED PRODUCT**

232.1 Delivery Unit - Each delivery unit will consist of 950 shipping containers with a net weight of 38,000 pounds.

232.2 Sealing –All products must 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}\$  inch diameter cable, high-security bolt, or equivalent.](#)

### **233 WARRANTY AND COMPLAINT RESOLUTION**

233.1 Warranty – The contractor will guarantee that the product complies with all contractual requirements.

233.2 Complaint Resolution – The contractor's technical proposal must 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 must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the FSCS Division of final disposition (e.g., diverted to commercial production, cooked product or destroyed).