



# APPROVED

## FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CANNED PINK SALMON

Contracting Officer Technical Representative (COTR)  
Agricultural Marketing Service (AMS)  
Livestock, Poultry and Seed (LPS) Program  
Food Safety and Commodity Specification (FSCS) Division  
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Supersedes: IDCR for Canned Pink Salmon March 2012  
– changes from previous requirements in [blue](#)

**Effective: April 2014**

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### 100 ITEM DESCRIPTION

110 Canned Pink Salmon – Twenty-four (24) 14-<sup>3</sup>/<sub>4</sub> ounce cans ([immediate container](#)) per [shipping container](#).

### 200 CHECKLIST OF REQUIREMENTS

201 Product will 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 will be used. United States produced pink salmon must 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:

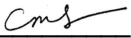
211.1 Specie - *Oncorhynchus gorbuscha* (pink).

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.

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- 212.3 Color of oil will 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 must 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 will be in accordance with 50 CFR 260.61.

## **220 PREPARATION FOR DELIVERY**

- 221 Cans and Cases - Individual cans of salmon will have a net weight of 14-<sup>3</sup>/<sub>4</sub> ounces. Twenty-four (24) cans will be unitized to a net weight of 22-<sup>1</sup>/<sub>8</sub> pounds.
- 222 All cans will 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 Palletization – All [shipping containers](#) shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.
- 224 Labeling – Both immediate and shipping containers will 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 must include the registered Kashrut certification symbol of the certification agent.](#)
- 224.2 Shipping Containers<sup>1/</sup> – Commercially marked shipping containers will 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.
- 224.2.3 Nutrition facts panel based on requirements in 21 CFR 101.9 Nutrition Labeling of Food.

<sup>1/</sup>The information in Section 224.2 may be printed directly on the shipping container, or printed on labels applied to the shipping container.

224.2.4 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	100198
Canned Pink Salmon - Kosher	110471

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 must include the registered Kashrut certification symbol of the certification agent.

### **230 DELIVERED PRODUCT**

231 Delivery Unit - Each delivery unit will consist of 1,600 cases with a net weight of 35,400 pounds.

232 Sealing - All products must 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 1/8<sup>th</sup>-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, as appropriate, the following:

311 Purchase Order Number.

312 Sales Order Number.

313 Material Number and Material Description.

314 Can (traceability) code(s) and the month and year of production.

315 Count of cases and total projected net weight of product in each lot.

316 Total projected net weight per delivery unit.

317 Identity of car or truck (car numbers and letters, seals, truck license, etc.).

318 A statement that “Product conforms to the [FPPS](#) for Canned Pink Salmon and projected net weights certified.”

#### **400 PRODUCT ASSURANCE**

401 [Facilities used in fulfilling USDA contracts must be operating in accordance with all applicable FDA regulations.](#) All canned pink salmon will be produced under [continuous](#) National Marine Fisheries Service (NMFS) inspection, which may include [Type I](#), Integrated Quality Assurance (IQA), HACCP Quality Management Program (HACCP-QMP), or Resident Inspector Program.

#### **410 WARRANTY AND COMPLAINT RESOLUTION**

411 Warranty – The contractor will guarantee that the product complies with all contractual requirements required under this Supplement.

412 Complaint Resolution – Customer complaint resolution procedures will be developed by the contractor. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

#### **420 NON-CONFORMING PRODUCT**

421 The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. 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).