

**TECHNICAL DATA SUPPLEMENT (TDS) FOR THE PROCUREMENT OF
CANNED PINK SALMON (CPS)
TDS-CPS, JUNE 2001**

1. SCOPE

This technical data supplement is for use by USDA for the procurement of canned pink salmon in conjunction with Commercial Item Description (CID) A-A-20158B dated July 22, 1993, for salmon, canned.

2. APPLICABLE DOCUMENTS

The following documents and all references cited therein shall be incorporated as part of this USDA, TDS-CPS:

- Commercial Item Description A-A-20158B, July 22, 1993.
- United States Department of Commerce (USDC) Inspection Handbook 25, dated June 20, 1995, PT. I, CH. 2, SEC. 06A, Instructions For Canned Salmon Commercial Item Description A-A-20158B.
- Applicable year National Food Processors Association (NFPA) Salmon Control Plan (SCP)
- With Hazard Analysis Critical Control Point Program and Container Integrity Program as approved by the Federal Food and Drug Administration (FDA).
- State of Alaska Department of Environmental Conservation Fish Inspection Regulations 18 AAC 34.
- ANSI/ASQC Z1.4 - Sampling Procedures and Tables for Inspection by Attributes.
- USDA, AMS, Handbook for the Inspection of Food Containers.

(Copies of these documents are available upon request. For addresses, refer to page 11 of the Commercial Item Description A-A- 20158B)

3. ORDERING DATA

- Offerors/Contractors shall deliver only products of domestic origin as referenced and defined in the applicable USDA Commodity Procurement Branch Announcement.
- Previously frozen salmon shall not be used.

4. CID OPTIONS

The following options have been selected as requirements for USDA canned pink salmon.

Specie ----- Oncorhynchus gorbuscha --- Pink.
Style ----- Style I - Regular --- skin and bones included.
Salt/Sodium Levels ----- Level a, Regular (No more than 1.5 percent salt.)

5. PRODUCT CHARACTERISTICS

Color of the oil shall conform to Table I of CID A-A-20158B.

The following Product Characteristics have been changed to meet USDA requirements:

Color of the flesh shall be **pink to light pink**.

Texture of the fish shall be **firm to slightly soft**.

6. ANALYTICAL REQUIREMENTS

Chemical analysis is not required. The Offeror/Contractor shall present a Certificate of Conformance from the salt manufacturer to the USDC/NMFS agent verifying that the salt used in the production of the offered product is in compliance with the CID. Salt content shall be determined based on the results of an organoleptic taste evaluation.

7. LOT SIZE AND DEFINITION

The lot size for end item examinations shall be as declared to the USDC/NMFS agent by the Offeror/Contractor. The maximum lot size shall be the quantity of product produced on a **single line** during an 8-hour production shift at one facility with one plant identification number. Production lots shall be designated by can codes, which for the purpose of this TDS are the same as "bookkeeping codes" as defined in the NFPA applicable year SCP. However, except as necessary to denote time period changes, all cans of product in a lot must bear identical markings. Product with can code changes for other purposes (e.g.; different lines) must be declared as separate lots. (For clarification: A can code has a designated character that indicates a specific period of production time within a lot.) Product shall meet all other requirements for "lot" and "uniform lot" as defined in the applicable year SCP.

To facilitate product identification and traceability, lot numbers assigned by the plant at the time of production shall be recorded and maintained. At the time eligible product is offered for certification, the USDC/NMFS agent shall ensure that lot numbers assigned by the plant are designated with corresponding sequential lot numbers beginning with number 001.

8. QUALITY ASSURANCE

Inspection by USDC/NMFS under Type I continuous inspection is not required. The canned salmon shall be randomly sampled, examined, and certified by lot on an end-item basis by a USDC/NMFS agent. Offerors/Contractors are encouraged to request detailed information from USDC/NMFS concerning product certification services and fees.

It is the responsibility of the Offeror/Contractor to ensure that all product offered for USDA purchase is in compliance with applicable contract and specification requirements.

Lots may consist of more than one can code. However, lots with can codes that contain any variables other than a time period change, **shall not be eligible** for certification.

Offerors/Contractors shall provide the USDC/NMFS agents with can code interpretations and a listing of all can codes that comprise each shipping unit prior to offering the lots for certification. Except when it is necessary to use a portion of a lot to complete a delivery unit, each lot shall be shipped as an intact unit.

Offerors/Contractors may elect to have samples selected at the time of production, after the cans have been labeled and cased, or in any manner that complies with the USDC'S Notice to the Trade, dated July 10, 1996, regarding Random Sample Selection of Sample Units of Canned Salmon. Acceptance or rejection of a lot shall be determined by the USDC/NMFS agent.

Canned Pink Salmon produced during the specified canning period may be offered to USDA provided that Offerors/Contractors comply with the following additional requirements.

- a) Safety and wholesomeness shall be regulated by the FDA and monitored by the NFPA based on compliance with the applicable year SCP. Product packed during periods of facility suspension and/or while the facility is in conditional status shall not be offered.
- b) Authorized USDA/AMS, USDC/NMFS, and/or FDA personnel shall have unrestricted access to the Offeror's/Contractor's processing and labeling facilities and all Quality Control/Low Acid Canned Foods records pertaining to USDA contracts, both at the plant and those submitted to the NFPA, to facilitate random, periodic audits by these agencies.
- c) Each can code within a lot shall have **complete traceability** back to the source of the harvested salmon to ensure compliance with domestic requirements (U.S. flag vessel harvested and transported). Loads of raw and processed salmon shall remain segregated from non-domestic raw material. Can codes shall not be commingled when pallets are brite stacked except as necessary to finish off pallets between time periods. These pallets shall clearly identify can code changes for labeling and casing purposes.
- d) Lots containing can codes which are detained and reexamined by the NFPA for suspected Class II decomposition shall not be offered.
- e) Lots which have been determined by the NFPA to be of questionable status or lots which have been reconditioned, recanned, and/or reprocessed shall not be offered.
- f) Sampling for certification and determination of acceptability shall be done in accordance with provisions set forth in the ANSI/ASQC Z 1.4 standard currently in effect on the date of solicitation. The sampling plan intensity shall be under **Single, Normal**.

9. ADDITIONS AND CHANGES TO CID DEFECT TABLES FOR END-ITEM CERTIFICATION

Inspection Levels and AQLs shall remain as indicated in Table II of the CID except as amended below:

Table II. Inspection Levels and Acceptance Numbers

Table	Inspection Level	AQL	
		Major	Minor
V	S3	---	10

Table V. Examination of Cross Fill

Add to footnote number 1: “The sections or steaks are so packed that the cut surfaces approximately parallel the ends of the container.”

Table VI. Examination of Pieces and Patches

Change minor defect 201 to read: “Pink salmon only. More than 4 pieces and 1 patch in cans less than or equal to 16 ounces (453.59 g).”

Table VII. Product Defects

Add major defect 106: “Evidence of freezing and/or slacking (thawing) as indicated by the presence of more than a **moderate** amount of curd or other factors.”

Change minor defects as follows:

203 Color of flesh not **pink to light pink**.

205 Texture of fish not **firm to slightly soft**.

10. PRESERVATION, PACKAGING, PACKING, LABELING, AND MARKING

a) Cans and Cases

The cans shall be suitably code marked so that the product can be identified as a specific lot with related acceptance certificates. Only one can code shall be allowed within each shipping container except as necessary to accommodate consecutive changeover periods within a lot. **Major defect number 101**, “Not specified method,” shall be scored on Table VIII - Label, Marking or Code of Form AD-748* if cans from more than two can codes are observed in a shipping containers.

b) Markings

Cans Can and shipping container markings shall be as shown in Exhibits A, B, and C. Can codes shall be identified on the exterior of each shipping container. **Major defect number 101**, “Not specified method,” shall be scored on Table VIII - Label, Marking or Code of Form AD-748 (reverse)* if more than two can codes appear on the exterior of the shipping container.

c) Universal Product Code Specifications

The Universal Product Code (UPC)--code and symbol--shall be required on the label of each primary package (can) and a UPC shipping container code, called Interleaved 2 of 5 (I 2/5), shall appear on each shipping container.

In accordance with the UPC guidelines published by the Uniform Code Council (UCC), a 12-digit UPC code and symbol--which consists of the number 715001018038 must appear on each 14 3/4 oz. can. A 14-digit I 2/5 bar code--which consists of the number 10715001018035 must appear on each shipping container that contains 14 3/4 oz. cans.

*(From the USDA, AMS Handbook for the Inspection of Food Containers.)

The code for the primary package (can) must be placed in a position that precludes interference with other required label markings. The code for the shipping container shall be placed in the lower corner of one side panel. For contrast in scanning, a white patch or block shall be used as background for bar codes applied directly to metal containers. The UPC guidelines describe the requirements for the proper placement, printing, readability, and scanability for the bar coding. The complete code must be printed in machine and human readable form. The start and stop indicators must be included in the bar code symbols. Package manufacturers, printers, and film master suppliers are familiar with this symbology. Further information may be obtained from the Uniform Code Council, Inc.; 8163 Old Yankee Road, Suite J; Dayton, Ohio 45458. Telephone: 513/435-3870. The USDA has acquired a unique manufacturer's identification number for this application. Offerors/Contractors need not join the UCC.

d) Shipping Container Palletization

Unless otherwise specified in the Invitation, all truck, rail, and piggyback shipments of product shall be unitized by stacking the shipping containers on pallets. Contractors may arrange for pallet exchange with consignees; however, the USDA is in no way responsible for such arrangements. The shipping containers shall be held firmly in place by applying plastic stretchwrap as tightly as possible around all of the tiers stacked on the pallet.

Pallets shall be flush, 48 inches long by 40 inches wide, stringer or block design, partial or full four-way entry, nonreversible, and suitable for use in the shipment of approximately 2,000 pounds of food product.

Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes the principle shipping container display panel to facilitate certification examinations.

At the time of shipment, the USDC/NMFS agent shall examine each pallet to ensure that the shipping containers are held firmly in place, and that the appropriate pallets were used. If any noncomplying pallets or stretchwrapping is observed, the units must be reworked and reoffered to the USDC/NMFS agent.

11. TOLERANCE

Contractor must deliver the quantity called for on the Notice-to-Deliver. No tolerance is provided.

12. ACCEPTANCE AND CERTIFICATION

The USDC/NMFS agent 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:

- a) Contract number.
- b) Notice-to-Deliver Number.
- c) Name of product.
- d) Can code(s) and the month and year of production.
- e) Count of shipping containers and total projected net weight of product in each lot.
- f) Total projected net weight per delivery unit.
- g) Identity of car or truck (car numbers and letters, seals, truck license, etc.), as applicable.
- h) "Product conforms with Commercial Item Description A-A-20158B and TDS-CPS; count and projected net weights certified."

EXHIBIT A

CAN LABELING REQUIREMENTS FOR CANNED PINK SALMON

Can labels shall be full wraparound and printed on white durable stock. Printing shall be black and arranged essentially as shown below. The product name shall be of a size that stands out prominently. After the heading for ingredients, the contractor shall list the ingredients in order of predominance. The name and address of the contractor shall be placed on the label accordingly. Only the contractor's list of ingredients, name and address, and the following markings shall be permitted.

PINK SALMON	All canned salmon contains bones. The bones soften during processing and are edible.	Ingredients:
Donated by the People of the United States of America for domestic Food Assistance Programs	Refrigerate after opening and use within 24 hours. Store unopened can in a cool, dry place.	Packed by:
NOT TO BE SOLD OR EXCHANGED	Contents: About 1 3/4 cups.	
	* <input type="text"/>	

NOTES: *UPC CODE--SEE PAGE 5.

EXHIBIT B

SHIPPING CONTAINER LABELING REQUIREMENTS FOR CANNED PINK SALMON

Both sides and ends of the fiberboard shipping container (box) shall be marked substantially as shown below. Markings other than those requested will not be permitted. The words "CANNED PINK SALMON, SALT ADDED" shall be in letters at least 1 ½ inch high, and the USDA symbols shall be at least 2 ½ inches high. All other printing or stenciling shall be of a size to stand out prominently.

ONE SIDE PANEL	END PANELS-2	OTHER SIDE PANEL
<p>CANNED PINK SALMON</p> <p>DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED</p> <div style="border: 1px solid black; width: 100px; height: 20px; margin-top: 20px; display: flex; align-items: center; justify-content: center;">*</div>	<p>CANNED PINK SAMON SALT ADDED</p> <p>CONTRACT NO. _____</p> <p>DATE PACKED _____</p> <p>CAN CODES(S) _____</p> <p>24/14 ¾ OZ. (418 GRAMS) CANS</p> <p>NET WEIGHT 22.125 LBS. (10.0 KG)</p> <p>STORE IN A COOL DRY PLACE</p>	<p>CERTIFIED BY THE U.S. DEPARTMENT OF COMMERCE</p> <p>PRODUCED UNDER THE NFPA-FDA SALMON CONTROL PLAN</p> <div style="text-align: center; margin: 20px 0;">  </div> <p>PACKED BY: _____</p>

NOTES: Date packed shall be month and year of pack.

A the option of the contractor, the "CONTRACT NO.," "DATE PACKED", and "CANNED CODE(S)" may be omitted from one end of the shipping container.

* UPC code – See page 5.