

**USDA, AMS,
Livestock and Seed Program****ITEM DESCRIPTION AND
CHECKLIST OF REQUIREMENTS (IDCR)
for the further processing of USDA owned
Pink Salmon, Headed And Gutted****APPROVED**Contracting Officer Technical Representative (COTR):
Standardization Branch
Room 2607, Phone: (202) 720-4486
Effective April 2006**I. ITEM DESCRIPTIONS**

- Items –
- (1) Pink Salmon Burgers – This is a raw item made from USDA owned frozen pink salmon for use as sandwiches or a stand-alone item and will consist of at least 85 percent (by weight) of salmon. Additional ingredients include water, salt, and seasoning. The salmon is cut into 3.2 ounce portions that are round or oval in shape and individually quick frozen (IQF).
 - (2) Pink Salmon Burgers, Breaded and Par-Fried – This item is made from USDA owned frozen Pink Salmon for use as sandwiches or a stand-alone item and will consist of at least 80 percent (by weight) of salmon. Additional ingredients include water, salt, breading materials, and seasoning. The salmon is cut into portions that are round or oval in shape, breaded, par-fried and IQF. The breaded salmon burgers will weigh 3.2 ounces.
 - (3) Pink Salmon Nuggets, Breaded and Par-Fried – This item is made from USDA owned frozen Pink Salmon for use as a stand alone item and will consist of 80 percent (by weight) of salmon. Additional ingredients include water, salt, breading materials, and seasoning. The salmon shall be made into nugget portions, breaded, par-fried and IQF. The breaded salmon nuggets will weigh 1.0 ounce.
- Cases – Cases will be 40 pounds net weight, and will contain four (4) 10-pound, five (5) 8-pound, or eight (8) 5-pound immediate containers (packages).

II. CHECKLIST OF REQUIREMENTS

Products shall 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. The finished product shall be produced under the National Marine Fisheries Service (NMFS) Type I inspection, which may include 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.

A. MATERIALS

Contractors must describe in detail the necessary processing steps to comply with the requirements below.

1. Salmon

- a. The salmon will be derived from USDA owned, headed and gutted pink salmon, which have been glazed and individually quick frozen. The salmon will be made boneless and skinless. The contractor will declare the anticipated

production yield and maintain documentation and records of USDA owned salmon received and processed.

- b. **Objectionable Materials** – The Contractor must identify, develop a strategy, and have a written quality plan that will effectively remove of all bones, skin, tails, and fins.

1. NON-FISH COMPONENT

- a. **Domestic Origin** – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products when U.S. produced products are available from ingredient suppliers.
- b. **Batter/Breading** – The batter/breading mixture shall be similar to normal commercial marketed breaded salmon burgers and nuggets. The additional ingredients that include spices, salt, seasonings, and other ingredients may be used as needed to produce the desired flavor, color, texture, and crispness.
- c. **Monosodium Glutamate (MSG)** – Use of MSG is not allowed.

2. SHAPE AND PORTION WEIGHT

All products shall have a uniform shape and size to meet the portion weight requirement.

- a. **Burgers** – The individual burgers shall be in round or oval shape and have a portion weight of 3.2 ounces.
- b. **Nuggets** – The individual nuggets shall be cut or formed into any shape and have a portion weight of 1.0 ounces. The shape must be declared.

All production portion weights shall be measured and charted on control charts featuring average weight and range.

3. INDIVIDUALLY QUICK FROZEN (IQF)

All products shall be IQF to 10°F or below prior to packaging and then frozen to 0°F or lower within 24 hours after they are packaged and packed so the individual burgers and nuggets do not stick together. The product temperature at the time of shipment and delivery shall not exceed 0°F.

4. PAR-FRYING OIL

The breaded Pink Salmon burgers and nuggets shall be par-fried in vegetable oil in order to set the coating so the end-user may bake them in a conventional or convection type oven.

5. COOKING AND HEATING INSTRUCTIONS

Cooking instructions must be declared and appear in the shipping and immediate containers.

6. METAL DETECTION

All Pink Salmon products must be free of metal contamination. Testing must be conducted after formulation, but may take place before and/or after packaging. 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.

7. FINISHED PRODUCT EVALUATION

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.

B. PREPARATION FOR DELIVERY**1. PACKAGING AND PACKING**

- a. Packaging – The salmon products will be packed with four (4) 10-pound, five (5) 8-pound, or eight (8) 5-pound immediate containers (packages). The bags shall be closed by heat seal or metal clips.
- b. Cases - The cases (shipping containers) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.
- c. Net Weight – Packed to 40 pounds net weight.
- a. Style and Size of Containers – Cases shall be of a size to accommodate the product without slack filling or overfilling. Only one size and style of immediate (bags) and shipping containers (cases) may be offered in an individual shipping unit.

2. LABELING

Both bags and cases will be labeled to include all information required by USDC regulations and the required information listed below. Labels must not be able to be removed in an intact form.

- a. Bags – The following information must be on each bag:
 - (1) A traceability code that includes information regarding production establishment, production date and production lot.
 - (2) Nutrition facts based on actual nutritional analysis of the product. Nutrition facts shall include trans fat information.
- b. Cases – The following information must be on each case:
 - (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.
 - (2) The applicable contract number.
 - (3) A traceability code that includes information regarding production establishment, production date and production lot.
 - (4) Nutrition facts based on actual nutritional analysis of the product. Nutrition facts shall include trans fat information.
 - (5) Cooking Instructions.
 - (6) USDC Inspection Mark – The Processed Under Federal Inspection “PUFI” mark.



- (7) The appropriate Item Name and Product Code listed in the table below for each of the items.

Item Name and Product Code	
Item Name	Product Code
Salmon Burgers	A809
Breaded Salmon Burgers	A807
Salmon Nuggets	A806

3. PALLETIZED UNIT LOADS

All cases shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

C. DELIVERED PRODUCT

1. Delivery Unit –

Each delivery unit will consist of 1,000 shipping containers with a net weight of 40,000 pounds.

2. Sealing –

All products must be delivered to AMS destinations under seal according to section I.C. of this Announcement.

D. WARRANTY AND COMPLAINT RESOLUTION

1. WARRANTY

The contractor shall guarantee that the product complies with all contractual requirements.

2. COMPLAINT RESOLUTION

The Contractor's technical proposal shall provide the steps taken to resolve complaints received on the product i.e, point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement.

E. NON-CONFORMING PRODUCT

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.