



APPROVED

SUPPLEMENT 511 TO THE AMS MASTER SOLICITATION FOR PURCHASE OF CATFISH PRODUCTS FOR DISTRIBUTION TO FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2624 S-Bldg, Phone: (202) 692-0342

Supersedes: Supplement 213 June 2012 – Changes from
previous requirements in [blue](#)

Effective: [April 2016](#)

100 OVERVIEW

110 This document provides additional program requirements for the purchase of Catfish Products by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibits A, A1, A2**).

200 INSTRUCTIONS TO POTENTIAL SUPPLIERS

210 The catfish products [shall](#) be purchased on a competitive bid basis from qualified suppliers who are operating under USDA, Food Safety and Inspection Service (FSIS) regulations and have met the requirements described in this Section. Interested suppliers may submit sample(s) and a technical proposal 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. A supplier is deemed eligible upon notification of approval of the sample(s) and technical proposal by the FSCS Division.

220 Submission of sample(s) and a technical proposal is not binding on USDA. Actual purchases [shall](#) be described in the AMS Master Solicitation and Solicitations.

230 Documentation Requirements

231 Technical Proposal Requirement

231.1 Include a detailed description of the catfish products offered and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the FPPS. (Plan/Do)

231.2 Describe all the quality assurance methods used to verify conformance to all requirements. This [shall](#) include the monitoring and measurements taken during the process to verify conformance with each requirement. All measurement results [shall](#) be recorded and made available to AMS. (Check)

Approved by  CMS

Date Issued: 04/10/14

Date Revised: [04/19/16](#)

- 231.3 Identify all corrective actions to be taken if deviations from contractual and **FPPS** requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence. (Act)
- 231.4 The technical proposal **shall** follow the format as shown in **Exhibit B**. Technical proposals should be brief and concise.
- 231.5 The technical proposal **shall** be preceded by the following, as required by the template:
- 231.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and
- 231.5.2 List of attachments **and** forms provided with the technical proposal with the applicable document name and reference number.
- 232 The FSCS Division **shall** review each technical proposal to determine if the proposal is adequate and **shall** notify the supplier of the status of its technical proposal and its eligibility to bid.

300 INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL

- 310 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:
- 310.1 The Government has provided a technical proposal format to be used in preparing the technical proposal (see **Exhibit B**). The supplier **shall** submit the technical proposal as an email file attachment to AMS (Darin.Doerscher@ams.usda.gov and Steve.Whisenant@ams.usda.gov). The technical proposal **shall** be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The technical proposal **shall** 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.
- 310.2 While it is not the desire of the Government to penalize a **supplier** for non-compliance with formatting instructions, technical evaluators may have difficulty evaluating the technical proposal to the fullest extent possible if the proposal is not presented in the proper format. Technical evaluators **shall** not be required to search other subsections or sections of the **supplier's** technical proposal for information requested in the evaluation.
- 320 Technical Proposal Revisions
- 321 Changes to a supplier's technical proposal may be submitted at any time or at the request of the FSCS Division. All technical proposal revisions **shall** meet the following criteria:
- 321.1 Any changes to a technical proposal made by the supplier after its initial submittal **shall** be accomplished by submitting an entire technical proposal. A cover letter **shall** 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).

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321.2 Changes from the original technical proposal shall be highlighted and deletions in strikeouts.

400 ASSESSMENT BY THE QUALITY ASSESSMENT (QA) DIVISION

410 Once a supplier is notified by the FSCS Division that the technical proposal meets the applicable criteria, the QA Division shall contact the supplier to set up a pre-award onsite capability assessment audit of the facility's processes, food defense plan, and quality control program used to produce the product(s) to determine the supplier's ability to meet contractual requirements.

420 Pre-Award Onsite Capability Assessment Audit

421 Food Defense Assessment

421.1 The QA Division shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the potential supplier's food defense plan. Documentation shall support the supplier's food defense plan. If the report demonstrates that the food defense plan is inadequate, the supplier shall be notified by the FSCS Division that it is ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify its food defense plan and contact the QA Division. Eligibility shall depend on whether the modifications demonstrate compliance with the food defense plan.

422 Documentation shall support:

422.1 the production of catfish products that complies with the applicable FPPS and the potential supplier's approved technical proposal, and

422.2 the supplier's food defense plan. In addition, the audit shall consist of the review of records related to purchasing, receiving, production, quality control, inventory and shipping records, and interviews with management and production personnel.

423 Upon completion of the onsite capability assessment, the auditor shall provide either a verbal or email notification of the audit findings to the FSCS Division to determine (based on the audit findings), supplier eligibility to bid. Supplier shall be notified by the FSCS Division and the official final report shall be sent once released from the QA Division.

423.1 If the audit findings demonstrate that the process or food defense plan is inadequate, the supplier shall be notified by the FSCS Division that it is ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify its process, and/or technical proposal, and resubmit to FSCS Division for further consideration.

423.2 Eligibility shall depend on whether the modifications demonstrate that:

423.2.1 the process is capable of delivering catfish products in compliance with the FPPS,

423.2.2 the supplier is in compliance with its food defense plan,

423.2.3 a successful QA Division corrective action audit is conducted, and

Approved by  CMS

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423.2.4 the supplier complies with other applicable contractual requirements.

430 Post-Award Assessment Audit

431 Eligible suppliers who receive contracts **shall** have their documented food defense plan, technical proposal, 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 **shall** be made available in printed form immediately upon request by AMS agents.

432 The QA Division **shall** conduct an onsite audit of the **supplier's** facility(s) and processes when production commences for the first contract awarded. Additional audits **shall** be conducted as determined by the FSCS Division, but not less than once per month for **suppliers** with continuous or multiple contracts, or once per contract for intermittent **suppliers**. At the discretion of the FSCS Division, more frequent audits may be conducted when audit deficiencies are detected.

440 Post-Award Actions

441 Any deviation from contractual requirements **shall** be immediately reported by the contractor to the Contracting Officer and FSCS Division. The Contracting Officer **or FSCS Division shall** notify the **supplier** regarding eligibility to continue to participate as a **supplier**.

442 **Suppliers shall** assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by USDA, and the **supplier's** technical proposal approved by the FSCS Division.

450 The cost of all audit, product monitoring, and certification services performed by the AMS agents **shall** be borne by the **supplier**. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.

460 Questions concerning charges and the availability of AMS agents **can be directed to** USDA/AMS, LPS Program's QA Division field office or the Director of the QA Division, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.

500 DOMESTIC ORIGIN CERTIFICATION CLAUSE

510 The **supplier** agrees to include **the below** domestic origin certification clause in its entirety in all subcontracts for meat or meat products used in fulfilling any contracts awarded under this Supplement and Master Solicitation. The burden of proof of compliance is on the Contractor. All raw materials **shall** be shipped in containers labeled as "Domestic Only Product" on the principle display panel and the bill of lading accompanying the shipment **shall** contain the statement "Domestic Only Product."

600 CHILD NUTRITION (CN) LABELING OR PRODUCT FORMULATION STATEMENT (PFS)

610 Products requiring either a CN Label or a PFS are identified in the FPPS (Exhibit A). The CN label information (and evidence of approval for use) or the PFS **shall** be submitted as

Approved by  CMS

Date Issued: 04/10/14

Date Revised: 04/19/16

part of the supplier's technical proposal.

- 620 The CN Labeling Program is run by the Food and Nutrition Service (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

- 630 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.
- 640 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).

700 CERTIFICATE OF CONFORMANCE (COC)

- 710 Include a copy of the contractor's Certificate of Conformance (**Exhibit C**) in addition to the referenced payment documents required in the Master Solicitation.

800 CONTRACTOR CHECKLOADING

- 810 Contractor **shall** perform checkloading examinations as described in the FPPS at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:

- 810.1 Purchase Order Number,
- 810.2 Sales Order and Sales Order Item Number,
- 810.3 Destination of shipment,
- 810.4 Name of product and applicable Material Number,
- 810.5 Shipping Date,
- 810.6 Production lot number(s) and date each lot was produced,

Approved by  CMS

Date Issued: 04/10/14

Date Revised: [04/19/16](#)

- 810.7 Count of shipping containers and total projected net weight in each production lot,
- 810.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable
- 810.9 Contractor certification that product conforms with the FPPS,
- 810.10 Count and projected net weight verified, and
- 810.11 Signature of company official responsible for checkloading.

900 EXHIBITS

Approved by  CMS

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Date Revised: 04/19/16



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

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: FPPS for Catfish Strips, Breaded, Oven
Ready March 2015 – Changes from previous requirements
in [blue](#)

Effective: [February 2016](#)

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 shall 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 shall consist of 1,000 shipping containers with a net weight of 40,000 pounds.

200 CHECKLIST OF REQUIREMENTS

201 Product shall be produced under the [U.S. Department of Agriculture \(USDA\)](#), [Food Safety and Inspection Service \(FSIS\)](#) regulations and [the AMS checklist of requirements](#).

210 MATERIALS

210.1 Contractors' technical proposal shall 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 shall 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 shall be allowed.
- 211.3 Flesh Characteristics – The catfish flesh shall have characteristics of good quality, including, but not limited to, flavor, texture, and odor and shall be evaluated during the prototype review.
- 211.4 Fillets – The catfish strips shall be prepared from trimmed catfish shank fillets (without belly-flap section).
- 211.5 Objectionable Materials – The Contractor shall identify and develop a strategy and have a written quality plan to 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.
- 211.7 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 - shall contain at least 50% whole grains and the remaining grains in the product shall be enriched.
- 212.3 Monosodium Glutamate (MSG) – Use of MSG is not allowed.

213 FINISHED PRODUCT REQUIREMENTS

- 213.1 Sodium – Maximum sodium content shall be 360 mg or less per 100 grams.
- 213.2 Fat – Maximum fat content shall 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 shall 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 shall 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 shall 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^{1/} – The catfish strips shall 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.

^{1/}The contracting officer shall designate the packaging orientation permitted for each solicitation.

- 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 shall be offered in an individual shipping unit.

222 LABELING

- 222.1 Both immediate and shipping containers shall be labeled to include all information required by **FSIS** regulations, be illustrated in the contractor's technical proposal and contain the required information listed below.
- 222.2 Immediate Container – The following information shall 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 shall be on each case:
- 222.3.1 USDA Shield – The shield shall be at least 2 inches high and appear on top or on the principal 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 Material Number – 100200 for the 2-pound bags, and 100201 for the 5-pound and 10-pound bags.
- 222.3.7 Product name – Catfish Strips, Breaded, Oven Ready, Frozen.

222.3.8 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 _____.

222.3.9 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 principal display panel to facilitate certification examinations.

230 PRODUCT ASSURANCE

231 QUALITY ASSURANCE

231.1 Facilities used in fulfilling USDA contracts shall operate in accordance with all applicable **FSIS** regulations. All breaded oven ready, catfish strips, frozen shall be produced under continuous **FSIS** inspection

232 DELIVERED PRODUCT

232.1 Delivery Unit - Each delivery unit shall consist of 1,000 shipping containers with a net weight of 40,000 pounds.

232.2 Sealing – All products shall 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 $\geq \frac{1}{8}$ th inch diameter cable, high-security bolt, or equivalent.

233 WARRANTY AND COMPLAINT RESOLUTION

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

233.2 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, product replacement, monetary compensation and corrective and preventative actions taken.

240 NON-CONFORMING PRODUCT

241.1 The contractor shall include a plan [and supporting documentation](#) to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor [documentation](#) of final disposition (e.g., diverted to commercial production, cooked or destroyed).

250 CONTRACTOR CHECKLOADING

251 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

251.1 Purchase Order Number/Purchase Order Line Item Number;

251.2 Sales Order Number/Sales Order Line Item Number;

251.3 Destination of shipment;

251.4 Name of Product and applicable Material Number;

251.5 Shipping Date;

251.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

251.7 Count of shipping containers and total projected net weight in each production lot;

251.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

251.9 Contractor certification that product conforms with the applicable specification ([FPPS-COR-2016](#));

251.10 Count and projected net weight verified and;

251.11 Signature of company official responsible for checkloading.



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

Agricultural Marketing Service (AMS)
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140 Packing – The catfish strips shall be packaged in twenty (20) 2-pound immediate container bags and placed into shipping containers weighing 40 pounds.

150 Delivery Unit – Each delivery unit shall consist of 1,000 shipping containers with a net weight of 40,000 pounds.

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- 211.2 Fresh Only – Only fresh (not previously frozen) catfish shall be allowed.
- 211.3 Flesh Characteristics – The catfish flesh shall have characteristics of good quality, including, but not limited to, flavor, texture, and odor and shall be evaluated during the prototype review.
- 211.4 Fillets – The catfish strips shall be prepared from trimmed catfish shank fillets (without belly-flap section).
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- 211.6 Fish Flesh Content – The breaded, catfish strips, frozen shall consist of not less than 75% catfish flesh in the raw formula.
- 211.7 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 shall 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 shall be 360 mg or less per 100 gram basis.
- 213.2 Fat – Maximum fat content shall 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 shall apply upper and lower specification limits of 2.5 and 1.5 ounces, respectively.

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215 PREPARATION/COOKING METHODS

215.1 Handling, preparation and cooking instructions for the end user shall 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 shall 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 shall 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 shall be offered in an individual shipping unit.

222 LABELING

222.1 Both immediate and shipping containers shall be labeled to include all information required by **FSIS** regulations, be illustrated in the contractor's technical proposal and contain the required information listed below.

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

222.3.1 USDA Shield – The shield shall be at least 2 inches high and 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 Material Number – 110155.

222.3.7 Product name – Catfish Strips, Breaded, Frozen.

222.3.8 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 _____.

222.3.9 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 shall operate in accordance with all applicable **FSIS** regulations. All breaded, catfish strips, frozen shall be produced under continuous **FSIS** inspection

232 DELIVERED PRODUCT

232.1 Delivery Unit - Each delivery unit shall consist of 1,000 shipping containers with a net weight of 40,000 pounds.

232.2 Sealing – All products shall 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 $\geq \frac{1}{8}$ th inch diameter cable, high-security bolt, or equivalent

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

233.2 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, product replacement, monetary compensation and corrective and preventative actions taken.

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 - 251.2 Sales Order Number/Sales Order Line Item Number;
 - 251.3 Destination of shipment;
 - 251.4 Name of Product and applicable Material Number;
 - 251.5 Shipping Date;
 - 251.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;
 - 251.7 Count of shipping containers and total projected net weight in each production lot;
 - 251.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
 - 251.9 Contractor certification that product conforms with the applicable specification ([FPPS-CSB-2016](#));
 - 251.10 Count and projected net weight verified and;
 - 251.11 Signature of company official responsible for checkloading.



APPROVED

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

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: FPPS for Catfish Fillets, Unbreaded, Raw,
Frozen March 2015 – Changes from previous
requirements in [blue](#)

Effective: [February 2016](#)

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 shall 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 shall consist of 950 shipping containers with a net weight of 38,000 pounds.

200 CHECKLIST OF REQUIREMENTS

201 Product shall be produced under the [U.S. Department of Agriculture \(USDA\), Food Safety and Inspection Service \(FSIS\)](#) regulations and the [AMS checklist of requirements](#).

210 MATERIALS

210.1 Contractors' technical proposal shall 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 shall 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 shall be allowed.
- 211.3 Flesh Characteristics – The catfish flesh shall have characteristics of good quality, including, but not limited to, flavor, texture, and odor and shall be evaluated during the prototype review.
- 211.4 Fillets – The end item shall consist of trimmed catfish shank fillets (without belly-flap section).
- 211.5 Objectionable Materials – The contractor shall identify and develop a strategy and have a written quality plan to 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 shall 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 [USDA](#) 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 shall 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 shall 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^{1/} – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound or twenty (20) 2-pound packages shall be packed in a 40-pound (net weight) shipping container.

^{1/}The contracting officer shall 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 shall be offered in an individual shipping unit.

222 LABELING

222.1 Both immediate and shipping containers shall be labeled to include all information required by [FSIS](#) regulations, be illustrated in the contractor's technical proposal and contain the required information listed below.

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

222.3.1 USDA Shield – The shield shall be at least 2 inches high and appear on top or on the principal 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 Material Number – 110390.

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

222.3.8 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 principal display panel to facilitate certification examinations.

230 PRODUCT ASSURANCE

231 QUALITY ASSURANCE

231.1 Facilities used in fulfilling USDA contracts shall operate in accordance with all applicable **FSIS** regulations. All catfish fillets (frozen) shall be produced under continuous **FSIS** inspection.

232 DELIVERED PRODUCT

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

232.2 Sealing –All products shall 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 $\geq \frac{1}{8}$ th inch diameter cable, high-security bolt, or equivalent.

233 WARRANTY AND COMPLAINT RESOLUTION

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

233.2 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, product replacement, monetary compensation and corrective and preventative actions taken.

240 NON-CONFORMING PRODUCT

241.1 The contractor shall include a plan [and supporting documentation](#) to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor [documentation](#) of final disposition (e.g., diverted to commercial production, cooked or destroyed).

250 CONTRACTOR CHECKLOADING

251 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

251.1 Purchase Order Number/Purchase Order Line Item Number;

251.2 Sales Order Number/Sales Order Line Item Number;

251.3 Destination of shipment;

251.4 Name of Product and applicable Material Number;

251.5 Shipping Date;

251.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

251.7 Count of shipping containers and total projected net weight in each production lot;

251.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

251.9 Contractor certification that product conforms with the applicable specification ([FPPS-CF-2016](#));

251.10 Count and projected net weight verified and;

251.11 Signature of company official responsible for checkloading.

Cover Page:

Company Name

Company Address

Contact Person, including title, phone number, including emergency contact information, e-mail address ([shall](#) be authorized to represent the company).

Technical Proposal for: [Supplement Number] and [FPPS]

Table of Contents (all pages and attachments shall be numbered and identified – all attachments shall be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements:

100 ITEM DESCRIPTION

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

200 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.

210 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.

211 Fish Flesh

211.1 Domestic Origin

211.2 Fresh Only

211.3 Flesh Characteristics

211.4 Fillets

211.5 Objectionable Materials

211.6 Fish Flesh Content

Approved by  CMS

Date Issued: 04/10/14

Date Revised: [04/19/16](#)

211.7 Catfish Injection

212 Ingredients

212.1 Domestic Origin

212.2 Batter/Breading

212.3 MSG

213 Finished Product Requirements

213.1 Sodium

213.2 Fat

213.3 Trans fat

213.4 Portion weight

214 Individually Quick Frozen

215 Preparation/Cooking Methods

216 Metal Detection

217 Finished Product Evaluation

220 Preparation for Delivery

221 Packaging and Packing

221.1 Packaging

221.2 Shipping Container

221.3 Net Weight

221.4 Style and Size of Container

222 Labeling

222.1 All labeling shall be illustrated in the Supplier's technical proposal.

Approved by  CMS

Date Issued: 04/10/14

Date Revised: 04/19/16

- 223 Palletized Unit Loads
- 230 Product Assurance
- 231 Quality Assurance
- 232 Delivered Product
 - 232.1 Delivery Unit
 - 232.2 Sealing
- 233 Warranty and Complaint Resolution
 - 233.1 Warranty
 - 233.2 Complaint Resolution
- 240 Non-Conforming Product
- 250 Contractor Checkloading

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.

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

CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF CATFISH PRODUCTS

CERTIFICATE OF CONFORMANCE

I certify the following:

(1) On [delivery date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number _via [Carrier] under Sales Order Number/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 as approved by the AMS, LPS Program, FSCS Division.

(3) Product identification, (i.e. production lot number(s)) is in the quantity shown on the attached acceptance document.

(4) Contractor assures all meat or meat products used in fulfilling this contract was produced in the United States as defined in the AMS Master Solicitation Section I.E.

Date: _____

Signature: _____

(Signed by an officer or representative authorized to sign offers)

Title: _____

Approved by  CMS

Date Issued: 04/10/14

Date Revised: 04/19/16