



# APPROVED

## FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR ATLANTIC GROUNDFISH FILLET PORTIONS, FROZEN

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### 100 ITEM DESCRIPTION


- 110 Atlantic Groundfish Fillet Portions, Practically Boneless, Frozen
- 110.1 Atlantic Groundfish fillet portions shall be derived from wild caught Atlantic Pollock (*Pollachius virens*), Haddock (*Melanogrammus aeglefinus*) and Ocean Perch (*Sebastes fasciatus*).
- 120 Portion Weight – The weight for fillet portions shall be 4.0 ounces for Atlantic Pollock, 4.0 ounces for Haddock and 2.0 ounces for Ocean Perch.
- 130 Packing – Individually quick frozen (IQF) fillet portions shall be packed in a 2-pound primary package. Twenty 2-pound primary packages shall be packed in a 40-pound (net weight) shipping container.
- 140 Delivery Unit – Each delivery unit shall consist of 900 shipping containers with a net weight of 36,000 pounds.

### 200 CHECKLIST OF REQUIREMENTS

- 201 All processing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC) Approved Establishment. For information regarding Seafood Inspection, see the following web site address: <https://www.fisheries.noaa.gov/topic/seafood-commerce-certification#seafood-inspection>

### 210 MATERIALS

### 211 FISH FLESH

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- 211.1 Domestic Origin of Fish Flesh - Only wild caught Atlantic Pollock (*Pollachius virens*), Haddock (*Melanogrammus aeglefinus*) and Ocean Perch (*Sebastes fasciatus*) produced in the United States (U.S.) shall be used. U.S. produced Atlantic groundfish shall be wild caught fish harvested in U.S. waters on U.S. flagged fishing vessels and processed on U.S. flagged processing vessels or in processing facilities based in the U.S. or U.S. Territories.
- 211.1.1 Vessel Trip Registration (VTR) Number – The VTR Number(s) associated with all fish used to fulfill USDA contracts shall be provided on bills of lading, shipping bills, packing lists, or other documentation with each shipment of raw materials used to produce groundfish fillet portions.
- 211.1.2 If VTR Numbers are not available, processor must be able to provide full traceability back to the US vendor or boat where the fish was purchased which demonstrates domestic origin of raw materials.
- 211.2 Practically boneless fillet portions shall be processed from either fresh fish fillets; fresh headed and gutted fish; or from individually quick frozen (IQF) practically boneless fish fillets. The practically boneless Atlantic groundfish fillet portions shall be glazed or individually vacuum packed and stored in a commercial freezer at 0°F or below. Portions processed from practically boneless frozen fish fillets shall remain frozen, then individually glazed or vacuum packed.
- 211.3 Objectionable Materials – The contractor shall identify and develop a strategy and have a written quality plan to effectively remove all bones, skin (for skinless fillet portions), organs, tails, fins and foreign materials.
- 211.4 Fillet portions with added ingredients in any processing manner are not permitted. This includes, but is not limited to, preservatives and additives deriving from natural or artificial sources through methods such as injecting or soaking.

## **212 FINISHED PRODUCT REQUIREMENTS**

- 212.1 Portion Weight – During production, target portion weight for fillets shall be:
- 212.1.1 4.0 ounces for Atlantic Pollock. Quality assurance plans shall apply upper and lower specification limits of 3.0 and 5.0 ounces, respectively.
- 212.1.2 4.0 ounces for Haddock. Quality assurance plans shall apply upper and lower specification limits of 2.0 and 6.0 ounces, respectively.
- 212.1.3 2.0 ounces for Ocean Perch. Quality assurance plans shall apply upper and lower specification limits of 1.0 and 3.0 ounces, respectively.
- 212.2 Fillet Portions shall be fabricated to meet the following requirements:
- 212.2.1 Atlantic Pollock fillet portions shall be practically boneless and skinless.

- 212.2.2 Haddock fillet portions shall be practically boneless and skinless.
- 212.2.3 Ocean Perch fillet portions shall be practically boneless and skin-on.
- 212.3 Individual fillet portions shall be glazed or vacuum packaged so the fillets do not stick together.

## **213 PREPARATION/COOKING METHODS**

- 213.1 Handling, preparation and cooking instructions for the end user shall be declared and appear on the individual bags (primary packages).

## **214 METAL DETECTION**

- 214.1 Metal Detection - All product shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required.

## **215 STATE OF REFRIGERATION**

- 215.1 Atlantic groundfish fillet portions processed from chilled (not previously frozen) fish fillets or chilled headed and gutted fish shall be subjected to a freezing process and then stored at 0°F or below immediately after processing. Fish fillet portions processed from individually quick frozen (IQF) practically boneless fish fillets shall remain frozen during processing and then stored at 0°F or below immediately after processing.
- 215.2 Atlantic groundfish fillet portions shall be stored, shipped, and delivered at temperatures that do not exceed 0°F.

## **220 PREPARATION FOR DELIVERY**

### **221 PACKAGING AND PACKING**

- 221.1 Packaging – The 2-pound primary packages shall be closed by heat seal, may be commercially marked and may be re-sealable. All primary packages shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure.
- 221.2 Packing – Twenty 2-pound primary packages shall be packed in a 40-pound (net weight) shipping container.
- 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 primary package and shipping container may be offered in an individual shipping unit.

## 222 LABELING

222.1 Processor shall meet all labeling laws. Both primary and shipping containers shall be labeled to include all information required by USDC regulations and contain the required information listed below.

222.2 Primary package – The following information shall be on each bag:

222.2.1 Product name.

222.2.2 Manufacturer name and address.

222.2.3 Ingredient declaration.

222.2.4 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 and/or wheat; e.g. Allergen: This product contains \_\_\_\_\_.

222.2.5 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot.

222.2.6 Nutrition Facts panel.

222.2.7 Cooking Instructions.

222.2.8 Safe handling 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 shall appear on top or on the principal display panel of each shipping container or on a label affixed to the shipping container.




222.3.2 The applicable purchase order number.

222.3.3 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot.

222.3.4 Nutrition facts panel.

222.3.5 Handling, preparation and cooking instructions (optional).

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222.3.6 Material Number<sup>1/</sup>

222.3.7.1 111291 for Atlantic Pollock

222.3.7.2 111292 for Haddock

222.3.7.3 111293 for Ocean Perch

222.3.8 Product name<sup>1/</sup>

222.3.8.1 Atlantic Pollock Fillet Portions, Frozen.

222.3.8.2 Haddock Fillet Portions, Frozen.

222.3.8.3 Ocean Perch Fillets, 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 and/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 All processors and processing facilities used to fulfill USDA contracts shall be a USDC/National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products

### **232 DELIVERED PRODUCT**

232.1 Delivery Unit - Each delivery unit shall consist of 900 shipping containers with a net weight of 36,000 pounds.

<sup>1/</sup>The contracting officer shall designate the fish species and Material Number for each solicitation.

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  $\geq \frac{1}{8}$  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 – Customer complaint resolution procedures shall be developed by the contractor and 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 develop a plan 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.

### **250 ACCEPTANCE AND CERTIFICATION**

251 A USDC Seafood Inspector shall certify acceptable product and set forth on either a 1) Lot Inspection Certificate, 2) Certificate of Inspection, or 3) Memorandum Report of Inspection and Certificate of Loading, as appropriate, the following:

252.1 Purchase Order Number/Purchase Order Line Item Number;

252.2 Sales Order Number/Sales Order Line Item Number;

252.3 Destination of shipment;

252.4 Name of Product and applicable Material Number;

252.5 Shipping Date;

252.6 Production lot number(s) and date each lot was produced along with shipping container and primary package code(s) and the code used that provides traceability to establishment number, production lot and date. The lot(s) listed on this certificate conforms to the USDA Food Purchase Program Specification (FPPS).;

- 252.7 Count of shipping containers and total projected net weight in each production lot;
- 252.8 Count of shipping containers and total projected net weight per delivery unit;
- 252.9 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 252.10 Count and projected net weight verified.