

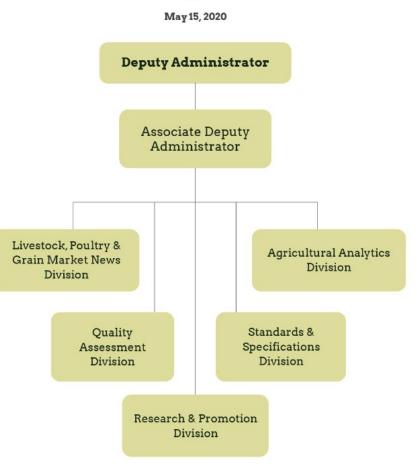




2024 Commodity Procurement Industry Conference – Livestock, Poultry and Aquatic Commodities **Breakout Session** 



#### **AMS Livestock & Poultry** Program







## L&P = Program Support

- Write Purchase Program Specifications
- Grading, Certification, and Auditing of Commodities
- Advice on Waiver Approvals & Denials
- Review Section 32 Requests
- Collect volume data for additional purchases
- Work closely with AMS vendors



## Who's on the Poultry Team?



Samantha Rhoderick National Poultry Supervisor



**Chad Brillhart** Assistant to the National Poultry Supervisor



**Terry Lutz** Marketing Specialist (Specifications)



**Anjeanette Johnson** Marketing Specialist (Specifications)



Dr. Jacqueline Mason International Marketing Specialist



## Who's on the Egg Team?



**Jeff Hendricks** National Supervisor



Dr. Jacqueline Mason International Marketing Specialist



Jed Warnock Assistant National Supervisor



**Anjeanette Johnson** Marketing Specialist (Specifications)



**Jeff Shomaker** Compliance Officer



### Who's on the Food Safety and Technology Team?



**Darin Doerscher** Branch Chief



Angelia Gale Marketing Specialist



**Kymberly Allen** Marketing Specialist



**Mark Lemon** Marketing Specialist



**Dr. Sherry Wise** Senior Economist



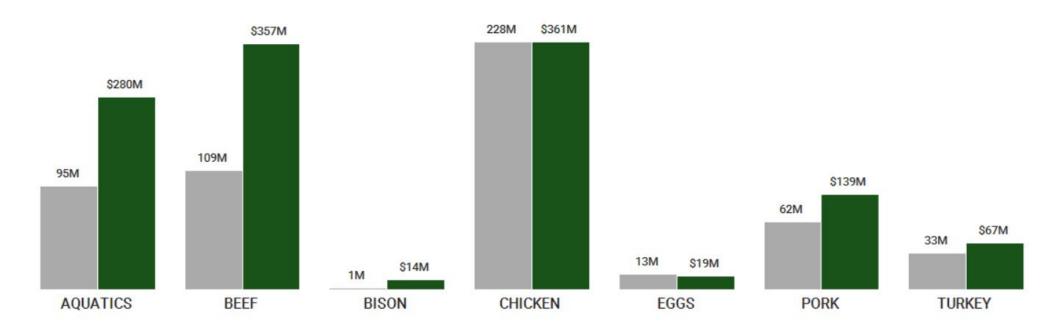
### **FY24 Purchase Summary**

To date: 7/31/24

Topline



Volume and Dollars by Commodity Area







# Market Outlook

Sherry Wise, Ph.D. Standards and Specification Division Livestock and Poultry Program Sherry.wise@usda.gov





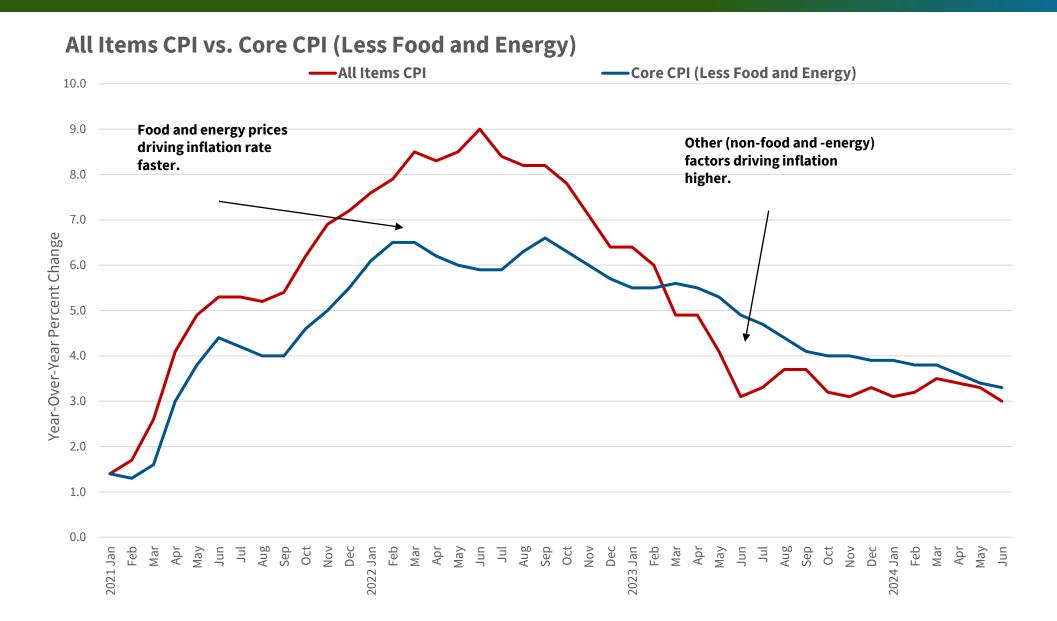
#### Inflation

- Overall CPI Up 2.9% (Year Ago +3.7%)
- Food CPI Up 2.2% (Year Ago +3.7%)
- Energy CPI Up 1.1% (Year Ago -0.5%)
- Housing CPI Up 5.1% (Year Ago +7.2%)

#### • Employment

• Unemployment 4.2% (Year Ago 3.5%)







#### Dow Jones Factiva

### After Years of Raising Prices, Food **Companies Hit Consumers' Limits**

#### FINANCIAL TIMES

US COMPANIES TECH MARKETS CLIMATE OPINION LEX WORK & CAREERS LIFE & ARTS HTSI



#### US consumers show signs of flagging, companies and analysts warn

Earnings misses and sentiment slowdown suggest crucial driver of economic growth may have peaked



Dow Jones Factiva

#### **Consumer Goods Makers Weighed Down by Weak US and European Sales**

Q2) Consumer Trends) consumer spending) Retail Private Labels) UK

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By Richa Naidu

July 19, 2024

#### Global stock markets fall sharply as worries grow over US recession

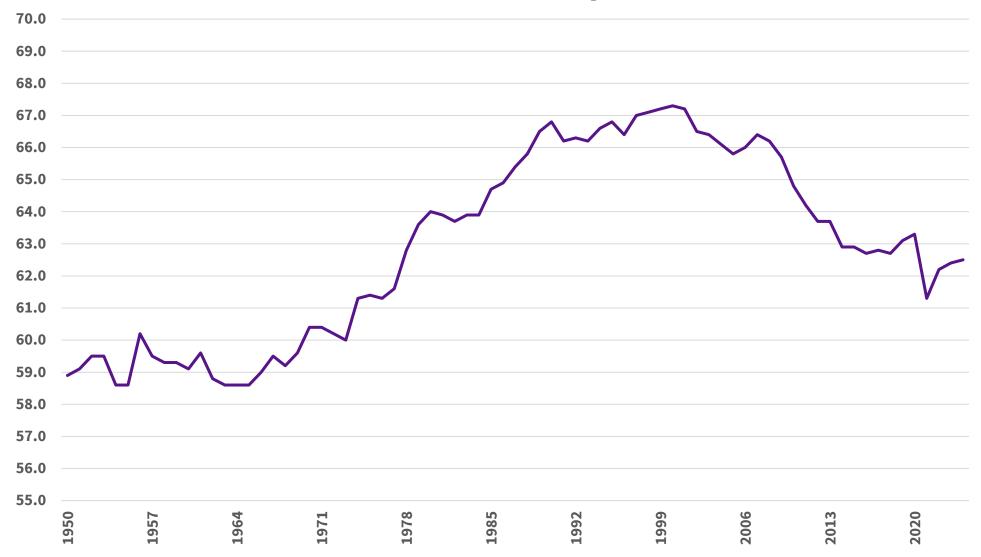
Japan suffers worst day since 1987 while US and Europe also down



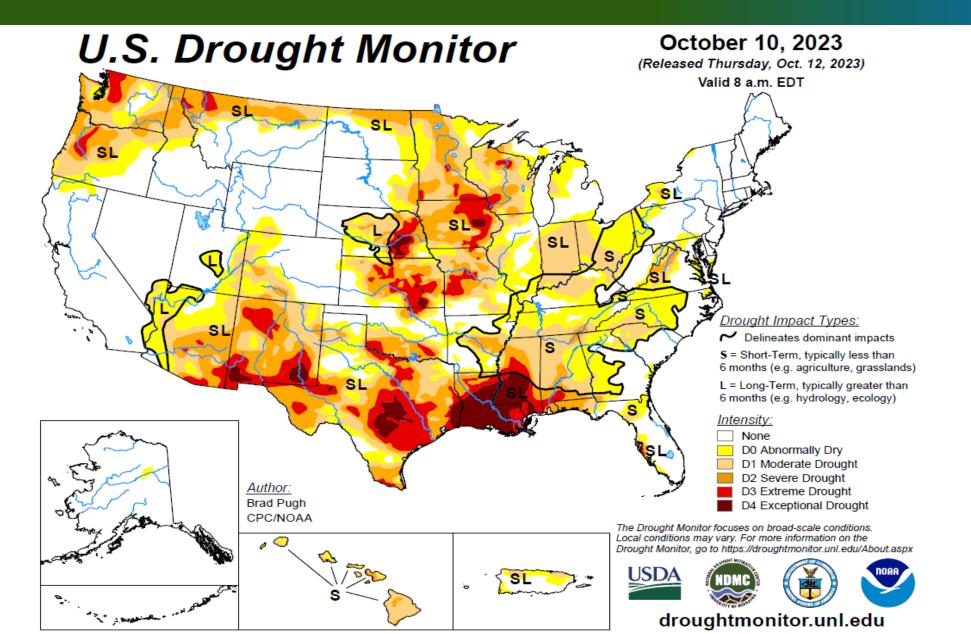
Ju Snares Slide on Revenue Miss. **Disappointing Guidance for Third Quarter**  h (5)



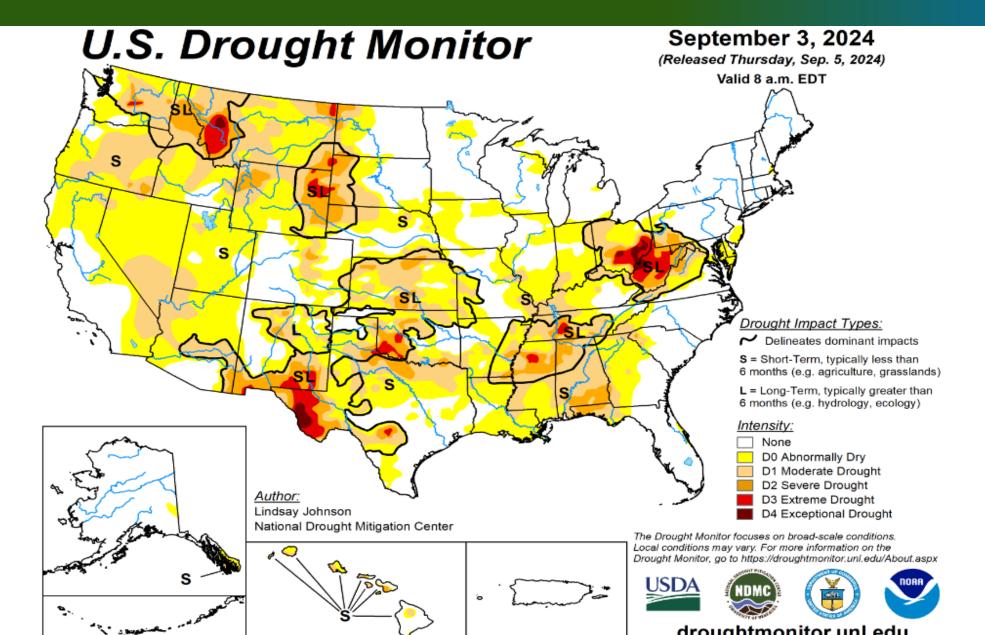
#### **Workforce Share of Population**













## **Cattle/Beef**

- Supply
  - Cattle herd down 2% (January NASS report)
  - Calf herd down 2%
  - Beef production down 1% in 2024; Down 5% in 2025
  - Beef imports up 12% in 2024; Up 1% in 2025

### Demand

- Per capita disappearance up 0.3% in 2024; Down 3% in 2025
- Beef exports down 3% in 2024; Down 15% in 2025

- Fed cattle up 7% in 2024; Up 1.4% in 2025
- USDA forecast of beef CPI up 6% in 2024; Up 3% in 2025



# **Hogs/Pork**

### Supply

- The NASS June "Hogs and Pigs" report showed total hog inventory up YOY 1%, breeding inventory down 3%, Market hogs up 2%, and March-May pig crop up 2%
- Pork production up 3% in 2024; Up 2% in 2025
- Pork imports up 4% in 2024; Up 2% in 2025

#### Demand

- Per capita disappearance up 2% in 2024; Down 1% in 2025
- Pork exports up 4% in 2024; Up 3% in 2025

- B&G up 1% in 2024; Down 3% in 2025
- USDA forecast of Pork CPI up 1.5% in both 2024 and 2025



# Sheep/Lamb

- Supply
  - Lamb production up 3% in 2024; Down 1.5% in 2025
  - Lamb imports up 21% in 2024; Down 2% in 2025
- Demand
  - Per capita disappearance up 18% in 2024; Down 8% in 2025

- Slaughter lamb prices up 19% in 2024; Down 4% in 2025
- USDA forecast of consumer lamb prices up 0.5% in 2024; Up 1% in 2025



## Chicken

### Supply

• Broiler production up 1% in 2024 and 2025

#### Demand

- Per capital disappearance up 2% in 2024; Up 1% in 2025
- Broiler exports down 7% in 2024; Up 1% in 2025

- Wholesale broilers up 4% in 2024; Down 1% in 2025
- Poultry CPI up 1% in 2024; Up 2% in 2025



## Turkey

- Supply
  - Turkey production down 6% in 2024; Up 1% in 2025

#### Demand

- Per capita turkey disappearance down 6% in 2024; Down 1% in 2025
- Turkey exports up 3% in 2024; Up 5% in 2025
- Price Trend
  - Turkey wholesale prices down 33% in 2024; Up 11% in 2025





- Supply
  - Table egg production down slightly in 2024; Up 4% in 2025
- Demand
  - Per capita disappearance down 1% in 2024; Up 4% in 2025

### Price Trend

• Wholesale New York Grade A egg prices up 41% in 2024; Down 36% in 2025



# Aquatics

#### Supply

Fish and Seafood Imports				
Year	Value (\$1,000)	YOY Change	Volume (Kilograms)	YOY Change
2020	\$21,516,867	-2%	2,757,365,017	3%
2021	\$28,048,252	30%	3,080,276,999	12%
2022	\$29,847,007	6%	3,119,405,492	1%
2023	\$25,277,748	-15%	2,934,270,614	-6%

- 2024 YTD imports down from 2023
- 2024 Imports of catfish-like fish up 35% from 2023
- Both pink and sockeye salmon 2024 forecast is lower US production, but prices also influenced by world markets
- 2024 YTD Shrimp Imports down 1 percent from 2023



## Aquatics

- Demand
  - July 2024 NRA Indicators—Restaurant Performance Index = 97.7 down 1.3%
    - Current Situation Index = -1.2%
    - Expectations Index = -1.3%
  - CPI for food away from home up 4.1%; CPI for shelter up 5.1%; Medical commodities up 2.8%; Transportation services up 8.8%

- Fish prices for consumers down 2% in 2024; Up 1% in 2025
- 2024 YTD Catfish farm prices down 14% from 2023 (Actual)





## **Commodity Requirements**

**Standards and Specifications Division** 



## **Technical Oversight**

#### **Technical Requirements and Resources**

#### Pre-Bid Requirements

- Food Defense Audits Food Defense program and application are reviewed annually by AMS Quality Assessment Division (QAD)
- Domestic Origin Requirement
- Approved selection of an AMS-QAD oversight option
- Plant survey and successful capability assessment/audit

#### Resources

- https://www.ams.usda.gov/selling-food/product-specs
- https://www.ams.usda.gov/services/auditing/food-defense-system-survey



## **Technical Oversight**

#### **Technical Requirements & Resources**

- Grading Services Continuous monitoring of production, processing and product certification are conducted under AMS-QAD Grader supervision
- Audit Services Production and processing verification conducted through routine AMS-QAD audits based on vendor's approved technical proposal
- Resources:
  - https://www.ams.usda.gov/selling-food/product-specs
  - https://www.ams.usda.gov/resources/gad-procedures



## **Technical Oversight - Seafood**

- All seafood processors (except catfish) used to fulfill USDA contracts shall be a USDC/National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection Program (SIP) Approved Establishment.
- Catfish processors shall operate under USDA, Food Safety Inspection Service (FSIS) regulations.
- All seafood processors (except Canned Tuna & Salmon) shall conduct monthly USDA-QAD capability assessment audits of the facility's processes and quality control program to determine the supplier's ability to meet contractual requirements.



## **AMS Food Defense**

- Required annually for new & existing facilities prior to bidding
- Vendors are responsible for ensuring all facilities handling commodity product have an approved Food Defense audit
  - All subcontractor facilities including raw material sources, processing, storing, freezing and shipping facilities.
- Food Defense Verification Program Resources
  - https://www.ams.usda.gov/services/auditing/food-defense-system-survey
  - Contact: <u>QAD.ProgramCoordinator@usda.gov</u>



## **Domestic Origin**

#### Clarified February 2024

- Domestic Origin All meat shall originate from livestock that are born, raised, and harvested in the United States, its territories or possessions (U.S.) If the establishment receives and processes livestock from outside the U.S., a segregation plan shall be put in place to preclude nonconforming product from being introduced into Federal nutrition assistance programs.
- Vendors must have the Domestic Origin revision in their Technical Proposal, regardless of facility type.
- Vendors not using a Technical Proposal are required to sign the applicable Domestic Origin Certification Form for each contract.



### Plant Survey & **Onsite Capability Assessment**

- How this works under the Oversight Options?
  - **Grading** Grading Supervisor performs plant survey and capability assessment to the FPPS specification
  - **Auditing** Auditor performs capability assessment to previously approved Technical Proposal
- Required for each location for each product



# **Technical Proposals**

### What is a Technical Proposal?

- A detailed quality manual that indicates how product requirements will be met.
- Defines how a facility will procure, produce, and ship commodity product.
- Written in 'Plan, Do, Check, Act' format



## **Technical Proposal Example**

#### Plan, Do, Check, Act Example:

#### • FPPS Specification Requirement:

• Domestic Origin – All meat shall originate from livestock that are born, raised, and harvested in the United States, its territories or possessions (U.S.) If the establishment receives and processes livestock from outside the U.S., a segregation plan shall be put in place to preclude nonconforming product from being introduced into Federal nutrition assistance programs.

#### PDCA for Domestic Origin

- **Plan and Do** XYZ Company will produce product from only domestically sourced raw material.
- **Check** XYZ Company will maintain source records and verify with each shipment that products are produced domestically. This will be kept on file and made available to USDA officials for review.
- Act If non-domestic products are imported to XYZ facility, the company will maintain a segregation plan to ensure that non-domestic products are not used in AMS commodity product.
- Any record or documentation referenced in the TP must be included as an attachment.



### **Technical Proposal Revisions**

- Submit revised Technical Proposals with the deleted text in strikethrough and revised changes highlighted.
- All documentation should be submitted, including all attachments.



## **Product Evaluations**

- New vendors or new vendor products participation requires a sample submission to SSD.
- Any process changes and/or reformulations under previously approved technical proposals require an additional sample submission to SSD.
- Vendors using Grading oversight may be required to provide samples.



## **Product Certification - Seafood**

- All seafood products (except catfish, canned tuna, and canned salmon) produced for USDA, Commodity Procurement programs shall be graded to meet "Grade A" in accordance with NOAA, Seafood Inspection Program.
- Product certification for canned tuna and canned salmon shall be certified acceptable product by NOAA and set forth on a USDC Certificate of Inspection for each delivery.



## **Questions & Discussion**





### **Transition to Breakouts**

Poultry & Egg
Red Meat
Aquatics



Agricultural Marketing Service



2024 Commodity Procurement Industry Conference – Poultry/Egg Commodity Breakout Session



### **Chicken – Specification Updates**

- Pulled Chicken New product destined for Schools
- Chicken Breast Reduced case/truck weight and WOG option
- Kosher Leg Quarters Replaced Kosher Cut-up
- Leg Quarters Added language that a drumstick or thigh may be added to make weight
- Some materials changed over to purchasing in cases versus pounds
- Push for commercial labeling vs USDA labeling vendors own UPC code



# **Poultry - Waivers**

- Significant decrease in "Days Beyond" with 90-day requirement
- Significant increase in overweight trucks (chicken breasts)
- Submit to the Contracting Officer and cc Contracting Specialist
- Provide all the information necessary to process including the reason for the waiver request.
- Late deliveries
- **Temperature issues**



# **Poultry – Plant/Shipping Points**

- Contracts to include all Plants and Shipping Points to be utilized
- All require Food Defense Audits
- Contractor Checkloading (optional) All Shipping facilities registered for quarterly surveillance
  - Regular communication with Shipping facilities to ensure compliance
- Waiver required when adding a plant/shipping point to a current contract



# **Turkey Products**

#### • Specification Updates:

- Revised Turkey Ham specification released August 2024
  - Primary change included clarifications on raw material requirements
- Proposing additional changes to case count and truck weight configurations



# **Poultry Products**

#### Commodity Oversight Options update

- Vendor approvals are per facility and per product
- Raw material requirements vs. processing
  - Under Auditing option, all raw materials require AMS Grading certificate
  - Includes graded product, and quality meat and defect checks



# **Poultry Products**

#### **Commodity Oversight Options update**

• Current poultry commodities and eligibility for AMS oversight options

AMS Grading Service	AMS Option		
Bulk Chicken	Consumer Pack Chicken	Consumer Pack Chicken	
Diced Chicken	Chicken Parts		
	Oven Roasted Chicken		
	Chicken Strips		
	Chicken Fajita Strips		
	Chicken Fillet		
	Canned/Pouch Chicken		
Bulk Turkey/Thighs	Deli-Style Turkey Breast		
Turkey Taco	Whole Muscle Turkey Breast		
	Turkey Ham		
	Turkey Roasts		



# **Shell Eggs and Egg Products**

#### • Specification Updates:

- Revised Egg Patty specification released January 2024
  - Vendors required to update from quality manual to technical proposal format
- State egg laws impact on commodity purchases
  - AMS has worked with States to garner exemptions for donated (not sold) shell eggs and egg product commodities



# **Shell Eggs and Egg Products**

Exhibit 1. Contractor Checkloading and Certificate of Conformance Requirement

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

CERTIFICATE OF CONFORMANCE FOR

- Commodity Oversight Options Update
  - Vendor approvals are per facility and per product
  - Raw material requirements vs. processing
    - AMS Grading certificate required for graded products (ex. shell eggs and hard cooked)
    - Certificate of Conformance required for ungraded (ex. whole eggs and egg patty)

THE PROCUREMENT OF EGG PATTY	
CERTIFICATE OF CONFORMANCE	
certify the following:	
1) On [delivery date(s)], [Contractor's name] furnished the (insert the approp commodity description) called for by Purchase Order Number [Carrier] under Sales Order Number/Item number(s):	oriatevia
2) The (insert the appropriate material name) is of the quality specified and in all respects with the purchase order requirements, including the FPPS, Solicitation for Commodity Procurement – Domestic Programs (MSCP-D) Solicitation.	Master
<ol> <li>Product identification, (i.e. production lot number(s)) is in the quantity sho the attached acceptance document.</li> </ol>	wn on
<ol> <li>Contractor assures all egg product used in fulfilling this contract was prod United States as defined in the AMS MSCP-D.</li> </ol>	uced in the
Date:	
Signature: Signed by an officer or representative authorized to sign offers) Title:	



# **Shell Eggs and Egg Products**

#### **Commodity Oversight Options Update**

• Current commodities and eligibility for AMS oversight options

AMS Grading Service	AMS Option
Shell Eggs	Hard Cooked Eggs
	Whole Eggs
	All-Purpose Egg Mix
	Egg Patty



# **Solicitation Information**

- Tendering Text Addition or change in requirements
- Materials bid in pounds or cases
- Look at each solicitation for materials



### **Destination Exams**

#### • QAD 545 – Fresh or Frozen Products

- Updated Policy and Procedure to apply to all L&P commodities
- Created a new Destination Exam Report

#### • QAD 546 – Shelf Stable Products

- Created a new document to address unique packaging requirements
- Aligned with Specialty Crops Inspection procedures, uses their form



# **Contact Information**

#### Chicken

- <u>Terry.Lutz@usda.gov</u>
- Samantha.Rhoderick@usda.gov

#### Turkey

- <u>Anjeanette.Johnson@usda.gov</u>
- Samantha.Rhoderick@usda.gov
- Eggs
  - <u>Anjeanette.Johnson@usda.gov</u>
  - Jeffrey.Hendricks@usda.gov





2024 Commodity Procurement Industry Conference – **Red Meat Commodities Breakout Session** 



## **Red Meat-**Micro & Fat Testing Update

- Ground Beef & Boneless Beef
  - Type 1- APC, Coliforms and Generic E. coli
  - Type 2- APC, Coliforms, Generic E. coli, Salmonella & E. coli O157
  - Currently used in BB: 1 out of every 10 samples for Non-O157 STEC
- Vendors should only be sampling according to the Contract requirements



## **Red Meat-AMS Testing Refresher**

- AMS ADL sample submission forms are only to be used for AMS-destined commodities
- All other testing should be done on Vendor's commercial lab submission forms
- AMS pays for AMS Contracts Only



### **Red Meat-AMS Status**

- Process Capable
- Conditional
- Ineligible
- Vendors can be deemed Ineligible if they are currently in Conditional status and:
  - If the "Rolling 20" doesn't meet a CPU of 1.0
  - or
  - If there are more than two SPC samples and value is negative



#### **Red Meat-Raw Materials**

#### Eligible Contractor & Supplier List

- www.ams.usda.gov/sites/default/files/media/EligibleContractorsandSuppliersList
- Technical Proposals required for all suppliers
- Domestic Origin requirements
- "Domestic Only Product"
  - Bill of Lading statement **AND** label on the raw material



### **Red Meat-Delivery Requirements**

- Vendors are required to meet the delivery units & weights as stated in the FPPS specification
- Every Contract details the recipient and the quantity to be delivered
- Vendors shipping incomplete loads means that the recipients will not have enough of the contracted product



#### **Red Meat-Non-Conformances**

- Vendors are required to submit corrective actions for Non-Conformances (NC) to SSD
- Vendors should provide root cause analysis and preventive actions taken
  - Responses should be on official company letterhead
- Corrective Actions must be submitted in a timely manner



#### **Red Meat-Technical Proposal Revisions**

- Submit revised Technical Proposals with the deleted text in strikethrough and revised changes highlighted.
- All documentation should be submitted, including all attachments.
- TechnicalApprovals@usda.gov & applicable individual

Angelia Gale	Mark Lemon	Kymberly Allen
302	500	210
303	507	211
304	509	212
511	512	213
ADL	602	404
		603
		704
		AHW

Angelia.Gale@usda.gov Mark.Lemon@usda.gov Kym.Allen@usda.gov



### **Red Meat-**Waivers

- Deviations from FPPS specifications require the submission of a waiver request to Commodity Procurement.
- Technical considerations are reviewed and recommendations are given to the Contracting Specialist.
- Final approval of the request is made by the Contracting Specialist.



### **Red Meat-Tendering Text**

#### • What is it?

- Modification of the FPPS requirements for a specific contract.
- Only listed in the solicitation

#### • Why is it used?

• Examples: Domestic Origin requirement, different product size or packing size, species of fish, additional specification requirement added, etc.





# **Questions?**



Agricultural Marketing Service



2024 Commodity Procurement Industry Conference – Aquatic Commodities Breakout Session





#### **Seafood Commodities**

#### **Specification Updates**



### **Seafood Contacts**

- Mark Lemon (FSTB) <u>Mark.Lemon@usda.gov</u>
- Angelia Gale (FSTB) <u>Angelia.Gale@usda.gov</u> (Catfish)



# Seafood Specification Updates:

- Supplement 500
- Supplement 507
- Supplement 509
- Supplement 511
- Supplement 512

Canned Tuna (Coming Soon) Salmon Products (Coming Soon) Alaska Pollock Products (April 2024) Catfish Products (July 2024) Fishery Products (Coming Soon)



# Supplement 500 - Tuna

- Written requirements for AMS food defense audit.
- Removed evaluation requirement for pressed cake weight, evaluation will be based on net & drain weight standards.
- Analytical requirements for histamine adjusted to no more than 35 ppm in two individual samples.
- Initial screening test will be conducted by Seafood Inspection service on 30 cans or pouches for each delivery unit and performed at time of arrival at U.S. based warehouse.
- Samples will be sent to 3<sup>rd</sup> party lab for testing.



### Supplement 507 – **Canned Salmon**

- Pink & red canned salmon will no longer require a certificate of loading from Seafood Inspection service, including oversight during final shipping from labeling or storage warehouse.
- Contractor will be responsible for check loading examinations at time of shipment and issue a contractor's certificate of check loading.
- Contractor will also include a copy of the "Certificate of Conformance" with each load.
- For each contract, monthly onsite audits will be conducted by AMS, QAD Auditors during final shipping to evaluate delivery records and procedures.



### Supplement 507 – **Salmon Fillet**

- Verification for weights will be determined by the contractor; and the technical proposal will describe the quality assurance steps (plan, do, check, act) taken to ensure compliance.
- Contractors will no longer complete the NOAA label approval form 89-819.
- All labels must meet applicable labeling laws required by FDA and USDC, including the requirements of the USDA, AMS, Federal Purchase Program Specifications.
- Shipping and packaging labels must be submitted with your Technical Proposal for approval.
- Primary and shipping labels for "Grade A" fillet will no longer require the USDC, PUFI mark of inspection.



#### Supplement 509 – Grade A Pollock Block, Fillet, Fish Sticks & Nuggets

- Primary and shipping labels for "Grade A" block will no longer require the USDC, PUFI mark of inspection.
- Contractors will no longer complete the NOAA label approval form 89-819.
- All labels must meet applicable labeling laws required by FDA and USDC, including the requirements of the USDA, AMS Federal Purchase Program Specifications.
- Shipping and packaging labels must be submitted with your Technical Proposal for approval.



#### Supplement 509 – **Pollock Fillet, Fish Sticks, & Nuggets**

- U.S. Grade A no longer required for the raw material pollock block.
- Raw material pollock block must meet USDC, PUFI standards.
- If raw material pollock block is not identified with a PUFI mark, suppliers must provide documentation that products meet PUFI standards.
- Pollock fillet portions are now required to meet U.S. Grade A.



### Supplement 511 – **Farm-Raised Catfish Fillets**

- Name change to designate farm-raised catfish.
- End item shall consist of trimmed fillet or fillet portions.
- Verification for weights will be determined by the contractor; and the technical proposal will describe the quality assurance steps (plan, do, check, act) taken to ensure compliance.



#### Supplement 511 – **Farm-Raised Catfish Breaded Strips**

- Name change to designate farm-raised catfish.
- Strips may be processed from fresh or frozen fillet or fillet portions.
- The frozen raw material used to further process the finished product shall have been stored at temperatures of o°F or below for no more than 60 days.
- Compliance for weights will be determined by the contractor; and the technical proposal will describe the quality assurance steps (plan, do, check, act) taken to ensure compliance.



## Supplement 511 – **Wild-Caught Catfish Fillets**

- New item added to supplement 511 wild-caught catfish fillets, raw, unbreaded, frozen.
- USDA purchase of wild-caught blue catfish mandated by FY24 Appropriations Act.
- 4.0 oz fillet or fillet portion.
- Domestic caught in fresh and/or brackish waters.
- This product is under FSIS inspection, including its testing programs.



## New Supplement 512 – **Fish & Fishery Products**

#### **INCLUDES FPPS FOR:**

- ATLANTIC FISH FILLETS
- PACIFIC SEAFOOD ITEMS
- WILD-CAUGHT SHRIMP
- WALLEYE FILLETS



# New Supplement 512 – **Fish & Fishery Products**

All supplement 512 products will now include these requirements:

- Development and submission of a technical proposal
- USDA, AMS, QAD audit oversight
- USDC, Seafood Inspection grading program
- U.S. Grade A products
- Contractor check loading at time of shipment



# New Supplement 512 – **FPPS Updates:**

- USDC Certificate of Inspection and Certificate of Check loading no longer required.
- Verification for weights will be determined by the contractor; and the technical proposal will describe the quality assurance steps (plan, do, check, act) taken to ensure compliance.
- Contractors will no longer complete the NOAA label approval form 89-819.
- All labels must meet applicable labeling laws required by FDA and USDC, including the requirements of the USDA, AMS, Federal Purchase Program Specifications.
- Shipping and packaging labels must be submitted with your Technical Proposal for approval.



## Supplement 512 -**FPPS Updates** continued...

- Atlantic Fish (Pollock, Haddock, & Ocean Perch)
  - Ocean Perch weight update: 2.5 oz average fillet with a range of 1.0 4.0 oz.
- Pacific Seafoods (Rockfish, Whiting, & Salad Shrimp)
  - Whiting weight update: 2.0 7.0 oz fillets.
  - All fillet portions must be single ingredient.
  - Salad Shrimp may contain Sodium Tripolyphosphate (STPP) to retain moisture.



#### **USDC/NOAA INSPECTION MARKS**

Mark using red, white, and blue Shield with white background









U.S. Grade A/PUFI Mark







### **Questions** ~