



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 and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0258
Phone: (202) 690-3148

Supersedes: Supplement 511 July 2022 – Changes
from previous requirements in [blue](#)

Effective: [July 2024](#)

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, A3**).

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.

210.1 [Interested contractors and their raw material suppliers will submit a technical proposal. Contractors may submit sample\(s\) at any time during the purchase program. Contractors and suppliers should allow 10 working days, from USDA's receipt of the technical proposal and product sample\(s\) for notification of evaluation results. A contractor and supplier are deemed eligible upon notification of approval of the sample\(s\) and technical proposal by the Standards and Specifications Division \(SSD\).](#)

220 Submission of sample(s) and a technical proposal is not binding on USDA. Actual purchases shall be described in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Solicitations.

230 Documentation Requirements

231 Technical Proposal Requirement

Approved by  DRD
Date Issued: 04/10/14
Date Revised: [07/22/24](#)

- 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)
- 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 and B1**. 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;
 - 231.5.2 List of attachments and forms provided with the technical proposal with the applicable document name and reference number; and
- 232 The SSD 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 (TechnicalApprovals@usda.gov and Angelia.Gale@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.
- 310.3 The technical proposal shall be submitted by an authorized agent of the company.
- 320 Technical Proposal Revisions
- 321 Changes to a supplier's technical proposal may be submitted at any time or at the request of the SSD. 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).
- 321.2 Changes from the original technical proposal shall be highlighted and deletions in strikeouts.

400 Assessment by the Quality Assessment Division (QAD)

- 410 Once a supplier is notified by the SSD that the technical proposal meets the applicable criteria, QAD 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 QAD 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 SSD that it is ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify its food defense plan and contact QAD. 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 SSD to determine (based on the audit findings) supplier eligibility to bid. Supplier shall be notified by the SSD and the official final report shall be sent once released from QAD.
- 423.1 If the audit findings demonstrate that the process or food defense plan is inadequate, the supplier shall be notified by the SSD 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 the SSD 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 QAD corrective action audit is conducted, and
 - 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 QAD 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 SSD, 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 SSD, 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 SSD. The Contracting Officer or SSD 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 SSD.
- 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 a USDA/AMS, LP Program's Quality Assessment Division (QAD) field office or to:

USDA, AMS, LP, QAD Business Operations Branch
10809 Executive Center Drive, Suite 318
Little Rock, AR 72211-6022
Phone: 501-312-2962
Email: QAD.BusinessOps@usda.gov

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 principal 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 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@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 A2** 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 MSCP-D.
- 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;
- 810.7 Count of shipping containers and total projected net weight in each production lot and [delivery unit](#);
- 810.8 [Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal\(s\), 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.

Approved by  DRD
Date Issued: 04/10/14
Date Revised: [07/22/24](#)



APPROVED

**Federal Purchase Program
Specification (FPPS) for
Freshwater Farm-Raised
Catfish Fillets, Unbreaded,
Raw, Frozen**

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0258
Phone: (202) 690-3148

Supersedes: FPPS for Farm-Raised Catfish Fillets,
Unbreaded, Raw July 2022 – Changes from previous
requirements in [blue](#)

Effective: [July 2024](#)

100 Item Description

110 [Freshwater Farm-Raised Catfish \(FRC\) Fillets, Unbreaded, Raw, Frozen](#)

110.1 Catfish fillet portions shall be derived from farm-raised freshwater channel catfish (*Ictalurus punctatus*), blue catfish (*Ictalurus furcatus*), and white catfish (*Ictalurus catus*) and its hybrids.

120 Portion Weight – The target portion weight for catfish fillet or [fillet portions](#) shall be 4.0 ounces.

130 Packing – The catfish fillet or [fillet portions](#) 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 All items shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the AMS Checklist of Requirements. The contractor's technical proposal, submitted to the Standards and Specifications Division (SSD), shall adhere to the following checklist requirements.

210 Materials

210.1 Contractors' technical proposal shall describe in detail the necessary processing steps, [may be](#) supported with digital images, to comply with the requirements below.

Approved by  DRD.
Date Issued: 08/22/12
Date Revised: [07/22/24](#)

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 as defined in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Supplement.
- 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, with minimal workmanship defects, 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 or portion 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 Added Ingredients – Catfish enhanced with added ingredients is prohibited.

212 Finished Product Requirements

- 212.1 Portion Weight – During production, target portion weight for catfish fillet or fillet portions shall be 4.0 ounce. Quality assurance plans shall apply upper and lower specification limits of 5.0 and 3.0 ounces, respectively.
- 212.1.1 Portion weight compliance will be determined by the contractor. The contractors' technical proposal shall describe the quality assurance steps taken to ensure this requirement is met.
- 212.2 Individually Quick Frozen (IQF) – The catfish fillets or fillet portions 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 – All immediate containers shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure. The immediate containers (packages) shall be closed by heat seal and may be commercially marked.
- 221.1.1 2-pound packages – 2-pound immediate containers shall be resealable.
- 221.1.2 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.
- 221.2 Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.
- 221.3 Style and Size of Container – Only one size and style of immediate and shipping container shall be offered in an individual shipping unit.
- 221.4 Shipping containers shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

222 Labeling

- 222.1 Processor shall meet all labeling laws. Both primary 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 **Primary Container** – 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;

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

- 222.2.4 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as “major food allergens.”; e.g. Contains: _____;
- 222.2.5 A traceability code that includes information regarding production establishment, production date and production lot;
- 222.2.6 Nutrition facts based on actual nutritional analysis of the product;
- 222.2.7 Cooking Instructions;
- 222.2.8 Safe handling instructions; and
- 222.2.9 2-pound packages – Labels for the 2-pound packages shall include at least one color, other than black and white, exclusive of the package color.
- 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 for 2 pound bags;
- 222.3.7 Product name – FARM-RAISED CATFISH FILLETS, UNBREADED, RAW, FROZEN;

222.3.8 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as "major food allergens."; e.g. Contains: _____; and

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 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, including multi-stop deliveries, under seal(s) with tamper proof, tamper resistant, serially numbered seals as required under the current AMS MSCP-D.

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. 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 The information required for traceability includes the production lot number(s) and the corresponding production date for each lot. Additionally, the shipping and immediate container code(s) must be provided, along with the code that facilitates traceability back to the establishment number, production lot, and date;
 - 251.7 Count of shipping containers and total projected net weight in each production lot and delivery unit;
 - 251.8 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal(s), as applicable;
 - 251.9 Contractor certification that product conforms with the applicable specification (FPPS-FRC-2024);
 - 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
Farm-Raised Catfish Strips,
Breaded, Frozen**

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0258
Phone: (202) 690-3148

Supersedes: FPPS for Farm-Raised Catfish Strips,
Breaded July 2022 – Changes from previous
requirements in [blue](#)

Effective: [July 2024](#)

100 Item Description

110 [Freshwater Farm-Raised Catfish Strips \(FRCS\), Breaded, Frozen](#)

120 Portion Weight – The target portion weight for breaded, catfish strips shall be 2.0 ounces.

130 Formulation – The frozen, breaded, 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 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 All items shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the AMS Checklist of Requirements. The contractor's technical proposal, submitted to the Standards and Specifications Division (SSD), shall adhere to the following checklist requirements.

210 Materials

210.1 Contractors' technical proposal shall describe in detail the necessary processing steps, [may be](#) 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 as defined in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Supplement.
- 211.2 Fresh Only – Only fresh (not previously frozen) whole catfish shall be filleted or portioned for further processing.
- 211.2.1 Thermal Stage of Fish Flesh
- 211.2.2 Boneless catfish strips may be processed from either fresh or individually quick frozen (IQF) catfish fillets or portions. Strips processed from boneless frozen IQF fish fillets or portions shall remain frozen until further processed. Slight tempering (without fully thawing) is acceptable to facilitate the batter-breading process.
- 211.2.3 The frozen raw material used to further process the finished product shall have been stored at temperatures of 0°F or below for no more than 60 days.
- 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 or portions (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, catfish strips, frozen shall consist of not less than 75% catfish flesh in the raw formula.
- 211.7 Added Ingredients - 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 lower and upper specification limits of 1.5 and 2.5 ounces, respectively.

213.4.1 Portion weight compliance will be determined by the contractor. The contractors' technical proposal shall describe the quality assurance steps taken to ensure this requirement is met.

214 Individually Quick Frozen (IQF)

214.1 The breaded, catfish strips shall be IQF so the individual strips do not stick together and are completely covered with batter/breading 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 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.
- 221.5 Shipping containers shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

222 Labeling

- 222.1 Both primary 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 **Primary Container** – 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 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as “major food allergens.”; e.g. Contains: _____;

222.2.5 A traceability code that includes information regarding production establishment, production date and production lot;

222.2.6 Nutrition facts based on actual nutritional analysis of the product;

222.2.7 Cooking Instructions;

222.2.8 Safe handling instructions; and

222.2.9 2-pound packages – Labels for the 2-pound packages shall include at least one color, other than black and white, exclusive of the package color.

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 – 110155 for the 2-pound bags;

222.3.7 **Product name – FARM-RAISED CATFISH STRIPS, BREADED, FROZEN;**

222.3.8 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as "major food allergens."; e.g. Contains: _____; and

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, 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, including multi-stop deliveries, under seal(s) with tamper proof, tamper resistant, serially numbered seals as required under the current AMS MSCP-D.

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 and [delivery unit](#);
- 251.8 [Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal\(s\), as applicable](#);
- 251.9 Contractor certification that product conforms with the applicable specification ([FPPS-FRCS-2024](#));
- 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
Farm-Raised Catfish Strips,
Breaded, Oven Ready,
Frozen**

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0258
Phone: (202) 690-3148

Supersedes: FPPS for Farm-Raised Catfish Strips,
Breaded, Oven Ready July 2022 – Changes from previous
requirements in [blue](#)

Effective: [July 2024](#)

100 Item Description

110 [Freshwater Farm-Raised Catfish Strips, Breaded, Oven Ready \(FRCS-OR\), 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 All items shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the AMS Checklist of Requirements. [The contractor's technical proposal, submitted to the Standards and Specifications Division \(SSD\), shall adhere to the following checklist requirements.](#)

210 Materials

210.1 Contractors' technical proposal shall describe in detail the necessary processing steps, [may be](#) supported with digital images, to comply with the requirements below.

Approved by  DRD
Date Issued: 08/22/12
Date Revised: [07/22/24](#)

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 as defined in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Supplement.
- 211.2 Fresh Only – Only fresh (not previously frozen) whole catfish shall be filleted or portioned for further processing.
- 211.2.1 Thermal Stage of Fish Flesh
- 211.2.2 Boneless catfish strips may be processed from either fresh or individually quick frozen (IQF) catfish fillets or portions. Strips processed from boneless frozen IQF fish fillets or portions shall remain frozen until further processed. Slight tempering (without fully thawing) is acceptable to facilitate the batter-breading process.
- 211.2.3 The frozen raw material used to further process the finished product shall have been stored at temperatures of 0°F or below for no more than 60 days.
- 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 Added Ingredients - 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.

212.4 Child Nutrition (CN) labeling (for Material Number 100201 only). The CN label information (and evidence of approval for use) shall be submitted as part of the supplier's technical proposal. A four (4.0) ounce serving must credit as at least two Meat/Meat Alternates and one-ounce equivalent grains.

212.4.1 The CN Labeling Program is run by the Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS, 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@usda.gov
Phone Number: 202-720-9939
Fax Number: 202-690-3824

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 ounce and shall have a uniform shape and size to meet the portion weight requirement. Quality assurance plans shall apply lower and upper specification limits of 1.5 and 2.5 ounces, respectively.

213.4.1 Portion weight compliance will be determined by the contractor. The contractors' technical proposal shall describe the quality assurance steps taken to ensure this requirement is met.

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.

221.2 Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.

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

- 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.
- 221.5 Shipping containers shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

222 Labeling

- 222.1 Both primary 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 **Primary Container** – 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 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as "major food allergens."; e.g. Contains: _____;
- 222.2.5 A traceability code that includes information regarding production establishment, production date and production lot;
- 222.2.6 Nutrition facts based on actual nutritional analysis of the product;
- 222.2.7 Baking Instructions;
- 222.2.8 Safe handling instructions; and
- 222.2.9 2-pound packages – Labels for the 2-pound packages shall include at least one color, other than black and white, exclusive of the package color.

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;

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 – FARM-RAISED CATFISH STRIPS, BREADED, OVEN READY, FROZEN;

222.3.8 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as “major food allergens.”; e.g. Contains: _____;

222.3.9 Ingredient declaration; and

222.3.10 The CN label information for Material Number 100201.

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, including multi-stop deliveries, under seal(s) with tamper proof, tamper resistant, serially numbered seals as required under the current AMS MSCP-D.

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 and [delivery unit](#);
- 251.8 [Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal\(s\), as applicable](#);
- 251.9 Contractor certification that product conforms with the applicable specification ([FPPS-FRCS-OR-2024](#));
- 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
Freshwater Wild-Caught
Catfish Fillets, Unbreaded,
Raw, Frozen**

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0258
Phone: (202) 690-3148

Effective: July 2024

100	Item Description
110	<u>Freshwater Wild-Caught Catfish (WCC) Fillets, Unbreaded, Raw, Frozen</u>
110.1	Catfish fillet portions shall be derived from wild-caught freshwater blue catfish (<i>Ictalurus furcatus</i>), including fish caught in brackish waters.
120	Portion Weight – The weight for WCC fillet or fillet portions shall be 4.0 ounces.
130	Packing – The catfish fillets or fillet portions shall be packaged in four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers 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	All processing facilities used in fulfilling USDA contracts shall be a United States Department of Agriculture (USDA), Food Safety Inspection Service (FSIS), Approved Establishment. For information regarding FSIS Inspection Service, see the following web site address: https://www.fsis.usda.gov
201.1	The contractor's technical proposal, submitted to the Standards and Specifications Division (SSD), shall adhere to the following checklist requirements.

210 Materials

- 210.1 Contractors' technical proposal shall describe in detail the necessary processing steps and may be supported with digital images, to comply with the requirements below.
- 210.2 Residue Prevention – Harvest and production establishments shall have mandatory seafood Hazard Analysis Critical Control Point (HACCP) system as required in 9 CFR 417 and 417.2 to control veterinary drug, pesticide, and environmental and chemical contaminant residues per FSIS regulations. Information is available in the FSIS Compliance Guide for Establishments that Slaughter or Further Process Siluriform Fish and Fish Products – March 2017 <https://www.fsis.usda.gov/guidelines/2017-0003>
- 210.3 Processors shall confirm and document with suppliers that incoming fish (raw material) be harvested only from waters that permit commercial fishing of wild-caught fresh and/or brackish water blue catfish (*Ictalurus furcatus*).

211 Fish Flesh

- 211.1 Domestic Origin of Fish Flesh –
- 211.1.1 Only wild-caught blue catfish (*Ictalurus furcatus*) produced in the United States (U.S.) shall be used. U.S. produced catfish shall be wild-caught fish harvested on U.S. waters on U.S. registered fishing vessels and processed in processing facilities based in the U.S. or U.S. Territories as defined in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Supplement.
- 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 with minimal workmanship defects, including, but not limited to, flavor, texture, and odor and shall be evaluated during the prototype review.
- 211.4 Fillets – The end item will be derived from fish no greater than 30-inches in length and shall consist of boneless, trimmed, catfish fillets or fillet portions (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 Added Ingredients – Catfish enhanced with added ingredients is prohibited.

212 Finished Product Requirements

212.1 Portion Weight – During production, the target portion weight for catfish fillets or fillet portions shall be 4.0 ounces. Quality assurance plans shall apply lower and upper specification limits of 3.0 and 5.0 ounces, respectively.

212.1.1 Portion weight compliance will be determined by the contractor. The contractors' technical proposal shall describe the quality assurance steps taken to ensure this requirement is met.

212.2 Individually Quick Frozen (IQF) – The catfish fillets or fillet portions shall be IQF, so the individual fillets do not stick together. Glazing, in accordance with USDA requirements, is permitted. Catfish fillets or fillet portions shall be stored, shipped, and delivered at temperatures that do 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 the individual bags (immediate container).

214 Metal Detection

214.1 Metal Detection - All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

220 Preparation for Delivery**221 Packaging and Packing**

221.1 Packaging – All immediate containers shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure. The immediate container (individual bags) shall be closed by heat seal and may be commercially marked.

221.1.1 2-pound packages – 2-pound immediate containers shall be resealable.

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.

221.3 Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.

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

- 221.4 Style and Size of Container – Only one size and style of immediate and shipping container may be offered in an individual delivery unit.
- 221.4.1 Shipping containers shall be closed by strapping, taping, or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

222 Labeling

- 222.1 Processor shall meet all labeling laws. Both primary 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 **Primary Container** – 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 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as "major food allergens."; e.g. Contains: _____;
- 222.2.5 A traceability code that includes information regarding production establishment, production lot and production date;
- 222.2.6 Nutrition Facts panel based on actual nutritional analysis of the product;
- 222.2.7 Cooking Instructions;
- 222.2.8 Safe handling instructions; and
- 222.2.9 2-pound packages – Labels for the 2-pound packages shall include at least one color, other than black and white, exclusive of the package color.

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 lot and production date;
- 222.3.4 A nutrition facts panel based on actual nutritional analysis of the product;
- 222.3.5 Safe handling and cooking instructions (optional);
- 222.3.6 Material Number – 111800 for the 2-pound bags;
- 222.3.7 Product name – WILD-CAUGHT CATFISH, FILLETS, UNBREADED, RAW, FROZEN;
- 222.3.8 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as “major food allergens.”; e.g. Contains: _____; and
- 222.3.9 Ingredient declaration.

223 Palletized Unit Loads

- 223.1 All products 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.
- 231.2 Verification of Raw Material Requirements for Domestic Origin – Contractors shall provide documentation (e.g., a Letter of Conformance, etc.) from their suppliers for all raw material wild-caught catfish used to produce finished products. The documentation shall include the name and location of the raw fish supplier and verification that the raw catfish meets the domestic origin requirements as defined in the Master Solicitation. The raw material receiving documentation shall provide sufficient information to enable traceability that demonstrates compliance with the above requirements. Routine audits conducted by the Quality Assessment Division will verify adherence to the raw material requirements for traceability and domestic origin.

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, including multi-stop deliveries, under seal(s) with tamper proof, tamper resistant, serially numbered seals as required under the current AMS MSCP-D.

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. 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 and delivery unit;
 - 251.8 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal(s), as applicable;
 - 251.9 Contractor certification that product conforms with the applicable specification **(FPPS-WCC-2024)**;
 - 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 511 and FPPS Farm Raised Catfish Strips, Breaded, Oven Ready, Frozen and Farm Raised Catfish Strips, Breaded, Frozen.

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 (plan), 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 (plan), 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 of Fish Flesh

211.2 Fresh Only

211.3 Flesh Characteristics

211.4 Fillets

211.5 Objectionable Materials

211.6 Fish Flesh Content

Approved by  DRD

Date Issued: 04/10/14

Date Revised: 07/22/24

211.7 Added Ingredients

212 Ingredients

212.1 Domestic Origin of Ingredients

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

Approved by  DRD
Date Issued: 04/10/14
Date Revised: 07/22/24

- 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.

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 511 and FPPS Farm Raised Catfish Fillets, Unbreaded, Raw, Frozen and [Wild Caught Catfish Fillets, Unbreaded, Raw, Frozen](#).

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 (plan), 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 (plan), 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 of Fish Flesh

211.2 Fresh Only

211.3 Flesh Characteristics

211.4 Fillets

211.5 Objectionable Materials

Approved by  DRD

Date Issued: 04/10/14

Date Revised: [07/22/24](#)

211.6 Added Ingredients

212 Finished Product Requirements

212.1 Portion Weights

212.2 Individually Quick Frozen (IQF)

213 Preparation/Cooking Methods

214 Metal Detection

220 Preparation for Delivery

221 Packaging and Packing

221.1 Packaging

221.3 Shipping Container

221.4 Style and Size of Container

222 Labeling

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

Approved by  DRD
Date Issued: 04/10/14
Date Revised: 07/22/24

240 Non-Conforming Product

250 Contractor Checkloading

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

Approved by  DRD
Date Issued: 04/10/14
Date Revised: 07/22/24

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE LIVESTOCK AND
POULTRY 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, LP Program, Standards and Specifications Division.

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

(4) Contractor assures all catfish 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: _____