

USDA COMMODITY REQUIREMENTS

CPS1

**CANNED PINK SALMON
FOR USE IN INTERNATIONAL PROGRAMS**

Effective Date: **09/01/2011**

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Part 1 COMMODITY SPECIFICATIONS

Section 1.1 COMMODITIES

A. Fish Flesh/Product Characteristics

- (1) Species and style
 - a. Specie – *Oncorhynchus gorboscha* (Pink)
 - b. Style – Regular (skin and bones included)

- (2) Product Characteristics
 - a. Color shall be pink to buff
 - b. Texture shall be moderately firm to slightly soft
 - c. Color of oil will be pink to light yellow
 - d. Sodium content shall not exceed 270 mg/63 g serving as declared on the Nutrition Facts panel on the can label
 - e. Objectionable Material – The Contractor must assure that all heads, gills, tails, viscera, blood marks, bruising, collar cartilage, and fins have been excluded

- (3) Domestic Origin of Fish Flesh – In accordance with the Master Solicitation for Commodity Procurements (MSCP), Part 3, Section A, 1.(a), only pink salmon produced in the United States will be used. United States produced pink salmon must be manufactured from pink salmon landed by American flagged vessels, and be completely processed in the United States, its territories, possessions, Puerto Rico, or the Trust Territories of the Pacific Islands and shall meet the following specie and style:

- B. Products will be produced by facilities operating in accordance with the applicable Food and Drug Administration (FDA) regulations and the U.S. Department of Commerce Seafood Inspection Program, Continuous Inspection or Lot Inspection Program. For information regarding Seafood Inspection, use the following link:
<http://www.seafood.nmfs.noaa.gov/ServicesBrochure.pdf>

Section 1.2 WARRANTY

The Contractor will guarantee that the salmon is from current crop year, and 100 percent harvested (U.S. flag vessel), processed, and packed in the United States. Contractor shall provide to the Contracting Officer a statement on company letterhead attesting to this guarantee.

The Contractor will guarantee the product's best if used by date to be five calendar years from the production date. This must be clearly identified on the primary container—see Section 2.5 (A)(1) below.

Section 1.3 QUALITY ASSURANCE

- A. All canned pink salmon will be produced under the National Marine Fisheries Service (NMFS) Type I inspection, which may include Integrated Quality Assurance (IQA) or HACCP Quality Management Program (HACCP-QMP). Contractors must declare the type of NMFS inspection program they are operating under in their technical proposal.

- B. Contractors shall notify the Government immediately of lots that fail to meet contract requirements.
- C. The contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the Contracting Officer of final disposition (e.g., diverted to commercial production, cooked product or destroyed).

Part 2 CONTAINER AND PACKAGING REQUIREMENTS

Section 2.1 GENERAL

This part provides the container specifications and packaging materials requirements used under this contract.

Section 2.2 COMMERCIAL PACKAGING

- A. Individual cans of salmon shall have a net weight of 14.75 ounces.
- B. Contractors shall supply commercial brand products only and shall certify at the time of submission of an offer that the commercial product being delivered has a history of successful distribution and use in commercial channels and is sold on the commercial market with an established level of consumer acceptance.
- C. Container and packaging requirements are those used in the current commercial shipping practices for export.

Section 2.3 CONTAINERS AND MATERIALS

- A. All containers and packaging shall be constructed to meet the requirements of the Food and Drug Administration (FDA) for safe contact with the packaged product. The contractor shall obtain and maintain documentation from the container or packaging material manufacturer to verify that the containers and packaging materials used in this contract were in compliance with the Government's regulatory requirements for safe contact with food products as required in the Master Solicitation, Part 3, Section A, Number 3.
- B. Questions concerning the containers and materials should be directed to:
USDA/FSA/DACO
Room 5755 – South Bldg, STOP 0551
1400 Independence Avenue SW
Washington, DC 20250-0551
ATTN: Packaging

Section 2.4 UNITIZATION / PALLETIZATION

- A. Unitization
 - (1) Unless otherwise specified by the Government, all shipments of packaged products shall be unitized (palletized and stretch wrapped).
 - (2) Twenty-four (24) cans will be unitized to a net weight of 22.125 pounds per case. All cans will be unitized into cases by packing into new fiberboard shipping containers,

placing on fiberboard trays with plastic shrink wrap, or plastic shrink wrap only. Only one size and style of unitized cases may be offered in an individual delivery unit.

B. Palletization

- (1) Pallets shall be
 - a. New or well maintained.
 - b. Suitable for use in the shipment of food products.
 - c. Constructed to facilitate the safe handling and transportation of the packaged product, as a unit, without loss or damage.
 - d. 48 X 40 inches, four-way or partial four-way, and reversible or nonreversible flush stringer.
- (2) Plastic stretch wrap shall be:
 - a. Constructed of a plastic film which is to be stretched a minimum of 50 percent beyond its original length when stretched around the pallet load.
 - b. Applied as tightly as possible around all tiers of the palletized shipping containers. The shipping containers shall be held firmly in place by the stretch wrap.
- (3) Pallet loads shall be:
 - e. Stacked in such a way as to minimize the amount that shipping containers overhang the edges of pallets.
 - f. Blocked and braced or otherwise loaded into the conveyance in a manner that prevents shifting during transit.

C. Shipping containers shall be marked to show the maximum safe stacking height. It is the responsibility of the contractor in cooperation with the shipping container manufacturer to determine the safe stacking height.

Section 2.5 LABELING

A. Both immediate and shipping containers will be labeled to include all information required by USDC regulations. All other marking and labeling shall be in accordance with good commercial practices.

- (1) Immediate containers (cans) – Commercially marked cans shall include the following:
 - a. A code that is traceable to production establishment, production lot and date, and back to the source of the harvested salmon.
 - b. A Nutrition Facts panel.
 - c. A best if used by date in accordance with the Contractor’s guarantee as addressed in Section 1.2 above.
 - d. With permission from the contracting officer, and depending on the program for which salmon is purchased, the contractor may print “NOT FOR RETAIL SALE” on the principal display panel of the food label.
- (2) Shipping Containers – Commercially marked shipping containers shall include a traceability code that identifies the establishment number, production date and production lot.
- (3) If the contractor purchases packaging and container components from a foreign country and/or the package and container is manufactured in a foreign country, the package and container SHALL NOT display country of origin labeling. Phrases similar, but not limited to, “Made in [Name of Foreign Country]” or “Product of [Name of Foreign Country]” are strictly prohibited.

- (4) The manufacturer's lot code/lot identification shall be shown on the commercial bill of lading.