



APPROVED

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR ALASKA POLLOCK FILLETS, SKINLESS, BONELESS, FROZEN

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100 ITEM DESCRIPTION

- 110 Item – Alaska Pollock Fillets, Skinless, Boneless, Frozen.
- 120 Grade – U.S. Grade A.
- 130 Portion Weight – The target portion weight for Alaska pollock fillets shall be 3.0 ounces with upper and lower specification limits of 4.0 and 2.0 ounces, respectively.
- 140 Packing – The Alaska pollock fillets will be packaged in twenty (20) 2-pound, resealable, immediate containers (packages) and placed into shipping containers with a net weight of 40-pounds.
- 150 Delivery Unit – Each delivery unit will consist of 960 shipping containers with a net weight of 38,400-pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 Product will be produced under the Food and Drug Administration regulations and all applicable Federal Acts and regulatory references cited therein which are in effect on the date of production.

300 MATERIALS

- 310 The contractor's technical proposal must describe, in detail, the necessary processing steps, supported with digital images, to comply with the requirements below.

320 FISH FLESH

- 321 Domestic Origin of Fish Flesh – Only current season, Alaska pollock (*Theragra chalcogramma*) caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory shall be permitted.

- 322 Fresh Only – Only fresh (not previously frozen) Alaska pollock will be allowed.
- 323 U.S. Grade A - United States Standards for Grades of Fish Fillets. These Standards for Grades will be implemented in accordance with the guidance set forth in Chapter Five of NOAA Handbook 25, "U.S. Grading Standards and Procedures for Grading".
- 324 Flesh Characteristics – The Alaska pollock flesh will have characteristics of good quality, including, but not limited to, flavor, texture, and odor and will be evaluated during the prototype review.
- 325 Fillets – The end item will consist of trimmed Alaska pollock fillets which are free of cutting and trimming imperfections, ragged edges, holes, tears and improper or misplaced cuts.
- 326 Objectionable Materials – The Contractor must identify and develop a strategy and have a written quality plan that will effectively remove all bones, skin, organs, tails, fins, and foreign materials.
- 327 Alaska pollock injected with added ingredients is prohibited.
- 330 FINISHED PRODUCT REQUIREMENTS**
- 331 Portion Weight – During production, target portion weight for Alaska pollock fillets shall be 3.0 ounces. Quality assurance plans will apply upper and lower specification limits of 4.0 and 2.0 ounces, respectively.
- 332 Individually Quick Frozen (IQF) – The Alaska pollock fillets shall be IQF so the individual fillets do not stick together. Glazing, in accordance with USDC requirements, is permitted. The product temperature at the time of shipment and delivery shall not exceed 0°F.
- 340 PREPARATION/COOKING METHODS**
- 341 Handling, preparation and cooking instructions for the end user must be declared and appear on individual bags (immediate container).
- 350 METAL DETECTION**
- 351 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 will be identified and described.
- 400 PREPARATION FOR DELIVERY**
- 410 PACKAGING AND PACKING**
- 411 Packaging – The immediate containers (packages) shall be resealable and closed initially by heat seal.
- 412 Packing – Twenty (20) 2-pound, resealable, immediate containers will be packed in a 40-pound (net weight) shipping container.

- 413 Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.
- 414 Style and Size of Container – Only one size and style of immediate and shipping container may be offered in an individual shipping unit.

420 LABELING

- 421 Both immediate and shipping containers will be labeled to include all information required by United States Department of Commerce (USDC) regulations and the required information listed below. Labels must not be able to be removed in an intact form.
- 422 Immediate Container – The following information must be on each bag:
- 422.1 A traceability code that includes information regarding production establishment, production date and production lot.
- 422.2 Nutrition facts based on actual nutritional analysis of the product.
- 422.3 Cooking Instructions.
- 422.4 A “Best-If-Used-By” date that is 180 calendar days from the date of production.
- 423 Shipping Container –The following information must be on each case:
- 423.1 USDA Shield – The shield will be at least 2 inches high and will appear on top or on the principle display panel of each case.



- 423.2 The applicable purchase order number.
- 423.3 A traceability code that includes information regarding production establishment, production date and production lot.
- 423.4 Nutrition facts based on actual nutritional analysis of the product.
- 423.5 Cooking Instructions (optional).
- 423.6 USDC Inspection Mark and Grade – The Processed Under Federal Inspection “PUFI” mark along with the Grade A Shield.
- 423.7 Material Number – 110345.
- 423.8 Product name – Alaska Pollock Fillets, Skinless, Boneless, Frozen.

- 423.9 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

430 PALLETIZED UNIT LOADS

- 431 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principle display panel to facilitate certification examinations.

500 PRODUCT ASSURANCE

510 QUALITY ASSURANCE

- 511 All Alaska pollock fillets will be produced under the USDC, National Marine Fisheries Service (NMFS) Type I inspection, which may include Integrated Quality Assurance (IQA) or HACCP Quality Management Program (HACCP-QMP). The contractors must declare the type of NMFS inspection program they are operating under.

520 DELIVERED PRODUCT

- 521 Delivery Unit - Each delivery unit will consist of 960 shipping containers with a net weight of 38,400-pounds.
- 522 Sealing – All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard F 1157-04.

530 WARRANTY AND COMPLAINT RESOLUTION

- 531 Warranty – The contractor will guarantee that the product complies with all contractual requirements.
- 532 Complaint Resolution – The contractor's technical proposal must 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.

600 NON-CONFORMING PRODUCT

- 610 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 COTR of final disposition (e.g., diverted to commercial production, cooked product or destroyed).