

**ITEM DESCRIPTION AND
CHECKLIST OF REQUIREMENTS (IDCR)
FOR POUCH PINK SALMON (PPS) – JUNE 2004****APPROVED****I. ITEM DESCRIPTION**

Item –	Skinless, boneless, pink salmon packaged in flexible, retortable and hermetically sealed pouches.
Fish Flesh Content –	The pouch salmon will be comprised of not less than 97 percent pink salmon flesh in the raw formula.
Packing –	Eight (8), 43 ounce pouches will be packed in a 21.5-pound (net weight) shipping container.
Delivery Unit –	Each delivery unit will consist of 1,760 shipping containers with a net weight of 37,840 pounds.

II. CHECKLIST OF REQUIREMENTS

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.

A. MATERIALS

Contractors are responsible for providing sufficient product traceability, formulation and must have records to verify the source of raw materials used in each lot of product.

1. FISH FLESH

Pink salmon flesh will be the only fish flesh allowed and will comply with the following requirements:

- a. Domestic Origin of Fish Flesh – Only current season, fresh or frozen pink salmon (*Oncorhynchus gorbuscha*) landed by American flag vessels and that are completely processed in the United States will be used.
- b. Flesh Characteristics – The pouch salmon will be derived from raw material having characteristics that are indicative of good quality pink salmon. These include, but are not limited to, firmness and color of flesh typical of the species, and no off-odor of the gills and gut cavity.
- c. Watermark – Watermark pink salmon that has an impact on flavor and odor will not be used.
- d. Hatchery Brood Carcasses – Fish flesh derived from hatchery brood carcasses will not be used.

- e. Fish Fillet – Fish fillets will comply with the following requirements:
 - (1) Deep Skinned and Boneless – Only deep skinned and boneless pink salmon fillets will be used.
 - (2) Trimming – Trimmings produced from fillets during the same production day and derived from deep skinned fillets, may be included at a level not to exceed 8 percent by weight of the fillets.
 - (3) Objectionable Material – The washed pink salmon will be free of objectionable materials, including but not limited to, heads, gills, tails, viscera, blood marks, bruising, collar cartilage, skin, bones, and fins.

2. INGREDIENTS

- a. Domestic Origin of Ingredient – Significant ingredients (more than 1 percent) will be derived from U.S. produced products when U.S. produced products are available from ingredient suppliers.
- b. Seasoning and other Ingredient – Seasonings and other ingredients may be used to produce products with mild flavor profiles suitable for institutional feeding systems.
- c. Salt Level – Pouch salmon will contain no more than 1.5 percent salt.

B. METAL DETECTION

All products will be free of metal contaminants. 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.

C. FINISHED PRODUCT CHARACTERISTICS

1. COLOR OF FLESH

The color of the salmon flesh will be pink to light pink.

2. TEXTURE OF FISH

The texture of the fish will be moderately firm to slightly soft (but not mushy).

3. COLOR OF OIL

The color of the oil will be pink to light yellow.

D. PREPARATION FOR DELIVERY

The delivered product will comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, processing, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace. Delivered product will conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder. Delivered product will also meet with the provisions of Regulations found in CFR 50, Subchapter G – Processed Fishery Products, Processed Products Thereof, and Certain Other Processed Food Products, Part 260, Inspection and Certification.

1. PACKAGING

The pink salmon will be packaged in 43 ounce flexible, retortable, hermetically sealed pouches.

2. PACKING

The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable.

- a. Net Weight – Eight (8), 43 ounce pouches will be packed in a 21.5-pound (net weight) shipping container.
- b. Style and Size of Container – Only one size and style of primary (pouches) and shipping containers may be offered in an individual shipping unit.

3. LABELING

Both primary and shipping containers will be labeled to include all information required by USDC regulations.

- a. Primary Container – Primary containers must have the following information:
 - (1) Traceability Code – Traceable to production lot and date.
 - (2) Nutrition Facts – Based on actual nutritional analysis of the product.
- b. Shipping Container – Shipping containers must have a traceability code that is traceable to production lot and date.

4. PALLETIZED UNIT LOADS

All products will be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

E. PRODUCT ASSURANCE**1. QUALITY ASSURANCE**

All pink pouch 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). The contractors must declare the type of NMFS inspection program they are operating under in their technical proposal.

2. DELIVERY UNIT

Each delivery unit will consist of 1,760 shipping containers with a net weight of 37,840 pounds.

3. SEALING

All products must be delivered to AMS destinations under seal.

4. WARRANTY AND COMPLAINT RESOLUTION

- a. Warranty – The contractor will warrant that the product complies with all specification requirements, technical proposal declarations, and provisions set forth in this announcement.
- b. Complaint Resolution – Customer complaint resolution procedures will be included in the technical proposal. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

5. NON-CONFORMING PRODUCT

The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The contractor will ensure that product which does not conform to product requirements is identified and controlled to prevent unintended use or delivery.