APPROVED

Supplement 512 to the AMS Master Solicitation for Purchase of Fish and Fishery 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 0249
Phone: (202) 690-3148

Supersedes: Supplement 512 dated October 2025 – changes from previous requirements in blue

Effective: January 2026

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100 Overview

110 This document provides additional program requirements for the purchase of fish and fishery products by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) **(Exhibits A, A1, A2, and A3).**

200 Instructions to Potential Contractors

210 Fish and fishery products shall be purchased from qualified contractors which are operating in accordance with applicable Food and Drug Administrative (FDA) regulations and under the U.S. Department of Commerce (USDC), National Oceanic Atmospheric Administration (NOAA), Seafood Inspection Program (SIP) requirements.

220 Purchases shall be on a competitive bid basis as described in the AMS Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), this Supplement, and separately issued Solicitations.

300 Responsibility/Eligibility

310 All fishery processors and processing facilities used to fulfill USDA contracts shall be a USDC/NOAA SIP Approved Establishment. USDC/NOAA SIP Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. USDC/NOAA SIP Approved Establishments must comply with all applicable Federal regulations, including the following regulatory and USDC/NOAA SIP requirements:

310.1 21 CFR Part 101-Labeling
21 CFR Part 117 Subparts A, B and F
21 CFR Part 123
50 CFR Part 260 and 261
NOAA SIP Approved Establishment Requirements

310.2 To meet the requirements, processors of fish and fishery products may participate in one of two USDC/NOAA SIP Inspection Types:

310.2.1 USDC/NOAA SIP Audit Based Grading
An audit-based inspection type whereby approved establishments implement system controls and USDC/NOAA SIP verifies their adherence to regulatory compliance and quality conformance controls through a validation audit and routine surveillance audits.

To meet eligibility requirements for this audit-based program, approved establishments must develop and implement a Product Management Plan (PMP) to substantiate, on a lot-by-lot basis, that finished products meet the criteria to bear the corresponding mark. Under the audit-based system, firms are authorized to use the USDC SIP mark for all eligible lots covered by a PMP without an inspector being present.

A PMP should identify the specific criteria the firm will use to process the product, all production steps where quality controls are implemented, a method to verify the reliability of the PMP, and a corrective action plan in place to address non-conformities. Participation in audit based inspection requires a USDC SIP accepted PMP for each process used that bears a Grade A or PUFI Mark and a defined procedure to trace product back to harvest. Petitions for Approval of Audit-Based Inspection may be submitted to NOAA SIP Audit Based PMP Submission link:

Audit Based Grading and Certification Program (smartsheetgov.com)

310.2.2 USDA/NOAA SIP Onsite Finished Product Grading
A continuous onsite inspection type service whereby USDC/NOAA SIP is present during all hours of production and provides certification on complying and conforming lots on a lot-by-lot basis to fulfill USDA contracts.

311 All subcontractors and contractors of fishery products shall develop and maintain an AMS approved food defense plan.

311.1 The USDA, AMS, Quality Assessment Division (QAD) shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the potential contractors' and subcontractors' food defense plan. Documentation shall support the contractor's or subcontractor's food defense plan.

312 Subcontractors or contractors of fish and fishery products are ineligible if they are:

312.1 Currently delivering late on USDA contracts, or USDA-approved subcontracts and late delivery is not due to causes beyond their control;

312.2 Not operating in accordance with the applicable FDA regulations and in alignment with NOAA SIP program requirements, and;

312.3 Have been suspended or debarred under the provisions of 48 C.F.R. Subpart 9.4.

400 Instructions to Potential Fish and Fishery Product Contractor

410 An approved technical proposal is required to be eligible to produce fishery products for USDA. Interested contractors may submit a technical proposal at any time during the purchase program. Contractors should allow 10 working days, from USDA's receipt of the technical proposal for notification of evaluation results. A contractor is deemed eligible upon notification of approval of the technical proposal by the USDA, SSD.

420 Submission of a technical proposal is not binding on USDA. Actual purchases shall be described in the MSCP-D.

430 Documentation Requirements

431 Technical Proposal Requirement

431.1 Include a detailed description of the fish or fishery 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)

431.2 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 USDA AMS. (Check)

431.3 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 recurrence. (Act)

431.4 The technical proposal shall follow the format as shown in **Exhibit B**. Technical proposals should be brief and concise.

431.5 The technical proposal shall be preceded by the following, as required by the template:

431.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and

431.5.2 List of attachments and forms provided with the technical proposal with the applicable document name and reference number.

432 The SSD shall review each technical proposal to determine if it is adequate and shall notify the contractor of the status and their eligibility to bid.

500 Instructions for Submission of Fish or Fishery Products Technical Proposal

510 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:

510.1 The Government has provided a technical proposal general format to be used in preparing the technical proposal (see **Exhibit B)**. The contractor shall submit the technical proposal as an email file attachment to AMS (TechnicalApprovals@usda.gov and Mark.Lemon@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.

510.2 The technical proposal shall be submitted by an authorized agent of the company.

510.3 While it is not the desire of the Government to penalize a contractor 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 contractor's technical proposal for information requested in the evaluation.

520 Technical Proposal Revisions

521 Changes to a contractor's approved technical proposal may be submitted at any time or at the request of the SSD. All technical proposal revisions shall meet the following criteria:

521.1 Any changes to a technical proposal made by the contractor after its initial submittal and approval 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 contractor shall include the revision date and the appropriate page number(s).

521.2 Changes from the original technical proposal shall be highlighted and deletions in ~~strikeouts~~.

600 Assessment by the Quality Assessment Division (QAD)

610 Once a contractor is notified by the SSD that the technical proposal meets the applicable criteria, the QAD shall contact the contractor 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 contractor's ability to meet contractual requirements.

620 Pre-Award Onsite Capability Assessment Audit

621 Food Defense Assessment

621.1 The AMS agent shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the potential contactor's food defense plan. Documentation shall support the contractor's food defense plan. If the report demonstrates that the food defense plan is inadequate, the contractor shall be notified by the SSD that it is ineligible to bid. The contractor shall have an opportunity to correct identified deficiencies, modify its food defense plan and contact the QAD. Eligibility shall depend on whether the modifications demonstrate compliance with its food defense plan.

622 Documentation shall support:

622.1 The production of fishery products that complies with the applicable FPPS and the potential contractor's approved technical proposal, and

622.2 The contractor'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.

623 Upon completion of the onsite capability assessment, the auditor shall provide either verbal or email notification of the audit findings to the SSD to determine (based on the audit findings) the contractor's eligibility to bid. Contractors shall be notified by the SSD and the official final report shall be sent once released from the QAD.

623.1 If the audit findings demonstrate that the process or food defense plan is inadequate, the contractor shall be notified by the SSD that it is ineligible to bid. The contractor shall have an opportunity to correct identified deficiencies, modify its process, and/or technical proposal, and resubmit to the SSD for further consideration.

623.2 Eligibility shall depend on whether the modifications demonstrate that:

623.2.1 The process is capable of delivering fish and fishery products in compliance with the FPPS;

623.2.2 The contractor is in compliance with its food defense plan;

623.2.3 A successful QAD corrective action audit is conducted; and

623.2.4 The contractor complies with other applicable contractual requirements.

630 Post-Award Assessment Audit

631 Eligible contractors who receive contracts shall have their documented food defense plan, technical proposal, and supporting documentation readily available for review by the SSD or 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 the SSD or AMS agents.

632 The QAD shall conduct an onsite audit of the contractor'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 contractors with continuous or multiple contracts, or once per contract for intermittent contractors. At the discretion of the SSD, more frequent audits may be conducted when audit deficiencies are detected.

640 Post-Award Actions

641 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 contractor regarding eligibility to continue to participate as a contractor.

642 The contractor shall assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by AMS, and the contractor's technical proposal approved by the SSD.

650 The cost of all audits, product monitoring, and certification services performed by the AMS agents shall be borne by the contractor. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.

660 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
1200 Cherry Brook Drive, Suite 100
Little Rock, AR 72211-6022 Phone: 501-312-2962
Email: QAD.BusinessOps@usda.gov

670 Domestic Origin Certification Clause

680 The contractor shall include the below domestic origin certification clause in its entirety in all subcontracts for fish and fishery products used in fulfilling any contracts awarded under this Supplement and the MSCP-D. 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."

700 Certificate of Conformance (COC)

710 In addition to the referenced payment documents required in the MSCP-D, please include a copy of the Contractor's Certificate of Conformance (**Exhibit C**).

800 Contractor Checkloading

810 For fish and fishery products, the 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 and Purchase Order Line Item Number;

810.2 Sales Order Number and Sales Order Number Line Item Number;

810.3 Material Number and Material Description;

810.4 Destination of shipment and shipping date;

810.5 The information required for traceability includes the production lot number(s) and the corresponding production date for each lot. Additionally, the primary package and shipping case code(s) must be provided, along with the code that facilitates traceability back to the establishment number, production lot, and date;

810.6 Count of shipping cases and total projected net weight of product in each lot;

810.7 Count of shipping cases and total projected net weight per 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 Count and projected net weight verified;

810.10 Product temperature at time of loading to final destination;

820.11 Contractor certification that product conforms with the applicable specification; and

820.12 Signature of company official responsible for checkloading.

900 Exhibits

Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE

APPROVED

Federal Purchase Program Specification (FPPS) for Atlantic Fish Fillet Portions, Frozen

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0249
Phone: (202) 690-3148

Supersedes: FPPS Atlantic Fish Fillet dated October 2024 – changes from previous requirements in blue

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100 Item Description

110 Atlantic Fish Fillet (AFF) Portions, Practically Boneless, Frozen

110.1 U.S. Grade A

110.1.1 The frozen Atlantic fish fillet portions shall meet the requirements of U.S. Grade A as defined in the U.S. Grade Standard for Fish Fillets.

110.2 Atlantic fish fillet portions shall be derived from wild caught Atlantic Pollock (*Pollachius virens*), Haddock (*Melanogrammus aeglefinus*) and Ocean Perch (*Sebastes fasciatus*).

120 Portion Weight – The weight for fillet portions shall be 4.0 ounces for Atlantic Pollock, 4.0 ounces for Haddock and 2.5 ounces for Ocean Perch.

130 Packing – Individually quick frozen (IQF) fillet portions shall be packed in a 2-pound primary package. Twenty 2-pound primary packages shall be packed in a 40-pound net weight shipping case.

140 Delivery Unit – Each delivery unit shall consist of 900 shipping cases with a net weight of 36,000 pounds.

200 Checklist of Requirements

201 All processing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC), National Oceanic Atmospheric Administration (NOAA), Seafood Inspection Program (SIP) Approved Establishment. For information regarding Seafood Inspection, see the following web site address: https://www.fisheries.noaa.gov/topic/seafood-commerce-and-trade/seafood-inspection

202 Product shall be produced under the FDA regulations and all applicable federal Acts and regulatory references cited therein that are in effect on the date of production and the AMS checklist of 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.

211 Fish Flesh

211.1 Domestic Origin of Fish Flesh - Only wild caught Atlantic Pollock (*Pollachius virens*), Haddock (*Melanogrammus aeglefinus*) and Ocean Perch (*Sebastes fasciatus*) produced in the United States (U.S.) shall be used. U.S. produced Atlantic fish shall be wild caught fish harvested in U.S. Atlantic waters on U.S. flagged fishing vessels and processed on U.S. flagged processing vessels or in processing facilities based in the U.S. or U.S. Territories.

211.1.1 Vessel Trip Registration (VTR) Number – The VTR Number(s) associated with all fish used to fulfill USDA contracts shall be provided on bills of lading, shipping bills, packing lists, or other documentation with each shipment of raw materials used to produce Atlantic fish fillet portions.

211.1.2 If VTR Numbers are not available, processor must be able to provide full traceability back to the US vendor or boat where the fish was purchased which demonstrates domestic origin of raw materials.

211.2 Practically boneless fillet portions shall be processed from chilled or frozen whole, dressed, or headed and gutted fish or from IQF or chilled practically boneless fish fillets.

211.3 The practically boneless Atlantic fish fillet portions shall be glazed or individually vacuum packed and stored in a commercial freezer at 0°F or below. Portions processed from practically boneless frozen fish fillets shall remain frozen, then individually glazed or vacuum packed.

211.4 The frozen raw material used to process practically boneless fillet portions shall have been stored at temperatures of 0°F or below for no more than 12 months.

211.5 U.S. Grade A – Practically boneless fillets shall be graded in accordance with USDC/NOAA SIP Seafood Inspection Manual, Part 5, Chapter 3, U.S Grade Standard for Fish Fillets.

211.6 Fillet portions must be a single ingredient. Added ingredients in any processing manner are not permitted. This includes, but is not limited to, preservatives and additives derived from natural or artificial sources through methods such as injecting or soaking.

212 Finished Product Requirements

212.1 Portion Weight – During production, the target portion weight for fillets shall be:

212.1.1 4.0 ounces for Atlantic Pollock. Quality assurance plans shall apply lower and upper specification limits of 3.0 and 5.0 ounces, respectively;

212.1.2 4.0 ounces for Haddock. Quality assurance plans shall apply lower and upper specification limits of 2.0 and 6.0 ounces, respectively;

212.1.3 2.5 ounces for Ocean Perch. Quality assurance plans shall apply lower and upper specification limits of 1.0 and 4.0 ounces, respectively;

212.1.4 Verification for weights will be determined by the contractor; and the technical proposal will describe the quality assurance steps taken to ensure compliance.

212.2 Fillet Portions shall be fabricated to meet the following requirements:

212.2.1 Atlantic Pollock fillet portions shall be practically boneless and skinless.

212.2.2 Haddock fillet portions shall be practically boneless and skinless.

212.2.3 Ocean Perch fillet portions shall be practically boneless and skin-on.

212.3 Individual fillet portions shall be glazed, or vacuum packaged so the fillets do not stick together.

213 Preparation/Cooking Methods

213.1 Handling, preparation and cooking instructions for the end user shall be declared and appear on the individual bags (primary packages).

214 Metal Detection

214.1 Metal Detection - All product 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.

215 State of Refrigeration

215.1 Fillet portions processed from chilled (not previously frozen) fish fillets or chilled headed and gutted fish shall be subjected to a freezing process and then stored at 0^0F or below immediately after processing.

Fish fillet portions processed from IQF practically boneless fish fillets shall remain frozen during processing and then stored at 0^0F or below immediately after processing.

215.2 Fillet portions shall be stored, shipped, and delivered at temperatures that do not exceed 0^oF.

220 Preparation for Delivery

221 Packaging and Packing

221.1 Packaging – The 2-pound primary packages shall be closed by heat seal, may be commercially marked and may be re-sealable. All primary packages shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure.

221.2 Packing –Twenty 2-pound primary packages shall be packed in a 40-pound (net weight) shipping case.

221.3 The shipping cases shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.

221.4 Style and Size – Only one size and style of primary package and shipping case may be offered in an individual delivery unit.

221.5 Shipping cases 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 Food entering into commerce must meet all applicable labeling laws and regulations required by FDA and USDC. To meet the requirements of this USDA, AMS, FPPS, primary and shipping case labels shall be illustrated in the contractor's technical proposal and contain the following information:

222.2 **Primary package** – 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: _____;

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

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

222.2.6 Nutrition Facts panel;

222.2.7 Cooking Instructions;

222.2.8 Safe handling instructions; and

222.2.09 Labels may be contractor's own retail (i.e., commercially available, off-the- shelf) label. Products offered in consumer and individual serving sizes shall include one color other than black and white (exclusive of package color). Distributor's labels shall not be used.

222.3 **Shipping** Case –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 case or on a label affixed to the case;

222.3.2 The applicable purchase order number;

222.3.3 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot;

222.3.4 A nutrition facts panel based on actual nutritional analysis of the product (optional);

222.3.5 Handling, preparation and cooking instructions (optional);

222.3.6 Material Number [1/];

222.3.6.1 111291 for Atlantic Pollock;

222.3.6.2 111292 for Haddock;

222.3.6.3 111293 for Ocean Perch;

222.3.7 Product name [1/];

222.3.7.1 Atlantic Pollock Fillet, Frozen;

222.3.7.2 Haddock Fillet, Frozen;

222.3.7.3 Ocean Perch Fillets, Frozen;

[1/]The contracting officer shall designate the fish species and Material Number for each solicitation.

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

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

222.3.9 USDC/NOAA SIP Official Insignia: Finished products must meet eligibility requirements for use of the Grade A Shield. Finished shipping case labels must bear the Grade A Shield. For information regarding examples of USDC Inspection and Grade marks, see the following web site address: http://www.fisheries.noaa.gov/policy-advertising-services-and-use-marks-us-department-commerce.

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 cases over the edges of the pallets and exposes each shipping case's principal display panel to facilitate certification examinations.

230 Product Assurance

230.1 Contractors must provide written proof of an approved USDC/NOAA SIP Product Management Plan (PMP) to support that finished products meet the criteria to bear the corresponding grade mark.

231 Quality Assurance

231.1 All processors and processing facilities used to fulfill USDA contracts shall be a USDC/NOAA SIP Approved Establishment.

232 Delivered Product

232.1 Delivery Unit - Each delivery unit shall consist of 900 shipping cases with a net weight of 36,000 pounds.

232.2 Transportation – 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. The seal number(s) must be recorded on the Bill of Lading (BOL) and correspond with the applied seal at the time of arrival at each destination when destined for multiple recipients.

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 and 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

240.1 The contractor shall develop a plan 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.

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 and Purchase Order Line-Item Number;

251.2 Sales Order Number and 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 case and primary package 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 cases and total projected net weight in each production lot and delivery unit;

251.8 Product temperature at time of loading to final destination;

251.9 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal(s), as applicable;

251.10 Contractor certification that product conforms with the applicable specification (FPPS-AFF-2026);

251.11 Count and projected net weight verified; and

251.12 Signature of company official responsible for checkloading.

Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE

APPROVED

Federal Purchase Program Specification (FPPS) for Pacific Seafood Items, Frozen

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0249
Phone: (202) 690-3148

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100 Item Description

110 Pacific Seafood (PS) Items, Frozen

110.1 U.S. Grade A

110.2 The frozen fillet portions shall meet the eligibility requirements of U.S. Grade A Shield as defined by the U.S. Grade Standard for Fish Fillets. The frozen shrimp shall meet the eligibility requirements of U.S. Grade A Shield as defined by the U.S. Grade Standard for Chilled and Frozen Shrimp.

110.3 Pacific Rockfish (Ocean Perch) fillet portions shall be derived from wild caught Pacific Rockfish (*Sebastes spp*.), Pacific Whiting fillet portions shall be derived from wild caught Pacific Whiting (*Merluccius productus*) and Pacific Salad Shrimp processed product shall be derived from wild caught Pacific Pink Shrimp (*Pandalus jordani*).

120 Fillet Portion Weight – The weight for fillet portions shall be 2.0 ounces to 7.0 ounces for Pacific Rockfish and, 2.0 ounces to 7.0 ounces for Pacific Whiting.

130 Packing – Individually quick frozen (IQF) fillet portions shall be packed in a 2-pound primary package. Twenty 2-pound primary packages shall be packed in a 40-pound shipping case. IQF shrimp shall be packed in a 2-pound primary package. Twenty 2-pound primary packages shall be packed in a 40-pound shipping case.

140 Delivery Unit – Each delivery unit shall consist of 900 shipping cases with a net weight of 36,000 pounds.

200 Checklist of Requirements

201 All processing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC), National Oceanic Atmospheric Administration (NOAA), Seafood Inspection Program (SIP) Approved Establishment. For information regarding Seafood Inspection, see the following web site address: https://www.fisheries.noaa.gov/topic/seafood-commerce-and-trade/seafood-inspection

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 and Shellfish Flesh

211.1 Domestic Origin of Seafood - Only wild caught Pacific Rockfish (*Sebastes spp*.), Pacific Whiting (*Merluccius productus*) and Pacific Pink Shrimp (*Pandalus jordani)* produced in the United States (U.S.) shall be used. U.S. produced Pacific seafood shall be wild caught fish and shellfish harvested in U.S. Pacific waters on U.S. flagged fishing vessels and processed on U.S. flagged processing vessels or in processing facilities based in the U.S. or U.S. Territories.

211.1.1 Electronic Fish Ticket (EFT) Number – The EFT Number(s) associated with all fish and shellfish used to fulfill USDA contracts shall be provided on bills of lading, shipping bills, packing lists, or other documentation with each shipment of raw materials used to produce Pacific seafood.

211.1.2 If EFT Numbers are not available, the processor must be able to provide full traceability back to the US vendor or boat where the fish or shellfish was purchased which demonstrates the domestic origin of raw materials.

211.2 Practically boneless fillet portions shall be processed from chilled or frozen whole, dressed, headed and gutted fish or from IQF or chilled practically boneless fish fillets.

211.2.1 The practically boneless Pacific seafood fillet portions shall be glazed or individually vacuum packed and stored in a commercial freezer at 0°F or below. Portions processed from practically boneless frozen fish fillets shall remain frozen, then be individually glazed or vacuum packed.

211.2.2 The frozen raw material used to process practically boneless fillet portions shall have been stored at temperatures of 0°F or below for no more than 12 months.

211.2.3 **Fillet portions** must be a single ingredient. Added ingredients in any processing manner are not permitted. This includes, but is not limited to, preservatives and additives derived from natural or artificial sources through methods such as injecting or soaking.

211.3 **Cooked Shrimp** - During processing, proper applications of preservative aids and retention agents such as phosphates and/or salts may be used to maintain moisture and flavor. No other added ingredients are permitted. All ingredients must be displayed on primary and shipping labels per FDA Seafood labeling requirements and provided in the Technical Proposal for approval.

211.3.1 The cooked shrimp shall be processed from chilled (Fresh) or frozen wild-caught shrimp. The frozen raw material shrimp shall have been stored at temperatures of 0° F or below for no more than 12 months.

211.3.2 Verification of raw materials – Contractors shall provide documentation (e.g., a Letter of Conformance, etc.) from their raw material suppliers for all processed fresh & frozen shrimp used to produce finished graded products. The documentation shall include the name and location of the raw material supplier; verification that the supplier is an approved USDC/NOAA SIP Approved Establishment; shrimp are additive-free (except for preservative aids and retention agents), been stored at 0°F or less for no more than twelve months, and meet the domestic origin requirements as defined in the MSCP-D.

211.4 U.S. Grade A – Practically boneless fillets shall be graded in accordance with USDC/NOAA SIP Seafood Inspection Manual, Part 5, Chapter 3, U.S Grade Standard for Fish Fillets.

211.5 U.S. Grade A – The frozen cooked shrimp shall be graded in accordance with USDC/NOAA SIP Seafood Inspection Manual, Part 5 Chapter 3, U.S. Grade Standard for Chilled and Frozen Shrimp.

212 Finished Product Requirements

212.1 Portion Weight – During production, the target portion weight for fillets portions shall be:

212.1.1 2.0 ounces to 7.0 ounces for Pacific Rockfish. Quality assurance plans shall apply lower and upper specification limits of 2.0 and 7.0 ounces respectively.

212.1.2 2.0 ounces to 7.0 ounces for Pacific Whiting. Quality assurance plans shall apply lower and upper specification limits of 2.0 and 7.0 ounces respectively.

212.1.3 Pacific Salad Shrimp shall be peeled, tail-off and fully cooked - this form shall have the shell removed and shall include 250-350 or 350-500 count per pound.

212.1.4 Verification for weights will be determined by the contractor; and the technical proposal will describe the quality assurance steps taken to ensure compliance.

212.2 Fillet Portions and Shrimp shall be fabricated to meet the following requirements:

212.2.1 Pacific Rockfish fillet portions shall be practically boneless and skinless;

212.2.2 Pacific Whiting fillet portions shall be practically boneless and skin-on;

212.3 Individually fillet portions and shrimp shell be glazed and IQF so the fillets and shrimp tails do not stick together, fillet portions may be individually vacuum packaged.

213 Preparation/Cooking Methods

213.1 Handling, preparation and cooking/serving instructions for the end user shall be declared and appear on the individual bags (primary packages).

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.

215 State of Refrigeration

215.1 Fish fillet portions processed from chilled (not previously frozen) fish fillets or chilled headed and gutted fish shall be subjected to a freezing process and then stored at 0^0F or below immediately after processing.

215.2 Fish fillet portions processed from IQF practically boneless fish fillets shall remain frozen during processing and then stored at 0^0F or below immediately after processing.

215.3 Shrimp shall be IQF and then stored at 0^0F or below immediately after processing.

215.4 Pacific seafood items shall be stored, shipped, and delivered at temperatures that do not exceed 0^oF.

220 Preparation for Delivery

221 Packaging and Packing

221.1 Packaging – The 2-pound primary packages shall be closed by heat seal, may be commercially marked and may be re-sealable. All primary packages shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure.

221.2 Packing –Twenty 2-pound primary packages shall be packed in a 40-pound shipping case.

221.3 The shipping cases shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.

221.4 Style and Size – Only one size and style of primary package and shipping case may be offered in an individual delivery unit.

221.5 Shipping cases 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 Food entering into commerce must meet all applicable labeling laws and regulations required by FDA and USDC. To meet the requirements of this USDA AMS Federal Purchase Program Specification, primary and shipping case labels shall be illustrated in the contractor's technical proposal and contain the following information:

222.2 **Primary package** – 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: _____;

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

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

222.2.6 Nutrition Facts panel;

222.2.7 Cooking instructions for fillet portions and heating/serving instructions for pink shrimp;

222.2.8 Safe handling instructions; and

222.2.9 Labels may be contractor's own retail (i.e., commercially available, off-the- shelf) label. Products offered in consumer and individual serving sizes shall include one color other than black and white (exclusive of package color). Distributor's labels shall not be used.

222.3 **Shipping** case –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 case or on a label affixed to the shipping case;

222.3.2 The applicable purchase order number;

222.3.3 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot;

222.3.4 A nutrition facts panel based on actual nutritional analysis of the product (optional);

222.3.5 Handling, preparation and cooking/heating/serving instructions (optional);

222.3.6 Material Number [1/];

222.3.6.1 111452 for Pacific Rockfish 2.0 – 7.0-ounce fillet portions;

222.3.6.2 111451 for Pacific Whiting 2.0 – 7.0-ounce fillet portions;

222.3.6.3 111453 for Pacific Salad Shrimp 250-350 count per pound;

222.3.6.4 111454 for Pacific Salad Shrimp 350-500 count per pound;

222.3.7 Product name [1/];

222.3.7.1 Pacific Rockfish Fillet Portions, Frozen;

222.3.7.2 Pacific Whiting Fillet Portions, Frozen;

222.3.7.3 Pacific Salad Shrimp, Fully Cooked, 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

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

222.3.9 USDC/NOAA SIP Official Insignia: Finished products must meet eligibility requirements for use of the Grade A Shield. Finished product shipping case labels must bear the Grade A Shield. For information regarding examples of USDC Inspection and Grade marks, see the following web site address: http://www.fisheries.noaa.gov/policy-advertising-services-and-use-marks-us-department-commerce.

[1/]The contracting officer shall designate the species and Material Number for each solicitation.

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 cases over the edges of the pallets and exposes each shipping case's principal display panel to facilitate certification examinations.

230 Product Assurance

230.1 Contractors must provide written proof of an approved USDC/NOAA SIP Product Management Plan (PMP) to support that finished products meet the criteria to bear the corresponding grade mark.

231 Quality Assurance

231.1 All processors and processing facilities used to fulfill USDA contracts shall be a USDC/NOAA SIP Approved Establishment.

232 Delivered Product

232.1 Delivery Unit - Each delivery unit shall consist of 900 shipping cases with a net weight of 36,000 pounds.

232.2 Transportation – 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. The seal number(s) must be recorded on the Bill of Lading (BOL) and correspond with the applied seal at the time of arrival at each destination when destined for multiple recipients.

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 and 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

240.1 The contractor shall develop a plan 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.

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 and Purchase Order Line Item Number;

251.2 Sales Order Number and 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 case and primary package 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 cases and total projected net weight in each production lot and delivery unit;

251.8 Product temperature at time of loading to final destination;

251.9 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal(s), as applicable;

251.10 Contractor certification that product conforms with the applicable specification (FPPS-PS-2026);

251.11 Count and projected net weight verified; and

251.12 Signature of company official responsible for checkloading.

Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE

APPROVED

Federal Purchase Program Specification (FPPS) for Shrimp, Frozen, Wild-Caught

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0249
Phone: (202) 690-3148

Supersedes: FPPS for Wild Shrimp dated October 2024 – changes from previous requirements in blue

Effective: January 2026

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100 Item Description

110 Wild Shrimp (WS), Raw, Frozen

110.1 U.S. Grade A

110.2 The frozen shrimp shall meet the eligibility requirements for the use of the U.S. Grade A shield as defined by the U.S. Grade Standard for Chilled and Frozen Shrimp.

110.3 Shrimp processed product shall be derived from wild caught United States (U.S.) brown (*Farfantepenaeus aztecus*), white (*Litopenaeus setiferus*) or pink (*Panaeus duorarum*) shrimp in any combination.

120 Packing –Individually Quick Frozen (IQF) shrimp shall be packed in a 2-pound primary package. Ten 2-pound primary packages shall be packed in a 20-pound shipping case. Frozen block (bulk) shrimp shall be packed in a 5-pound primary package. Four 5-pound primary packages shall be packed in a 20-pound shipping case.

130 Delivery Unit – Each delivery unit of the 2-pound packages shall consist of 1500 shipping cases with a net weight of 30,000 pounds. Each delivery unit of the 5-pound packages shall consist of 1350 shipping cases with a net weight of 27,000 pounds.

200 Checklist of Requirements

201 All processing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC), National Oceanic Atmospheric Administration (NOAA), Seafood Inspection Program (SIP) Approved Establishment. For information regarding Seafood Inspection, see the following web site address: https://www.fisheries.noaa.gov/topic/seafood-commerce-and-trade/seafood-inspection

205 Materials

205.1 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 Shellfish Flesh

210.1 Domestic Origin of Shrimp - Only wild caught brown (*Farfantepenaeus aztecus*), white (*Litopenaeus setiferus*) or pink (*Panaeus duorarum*) shrimp produced in the United States (U.S.) shall be used. U.S. produced shrimp shall be wild caught and harvested in U.S. waters on U.S. flagged fishing vessels and processed in processing facilities in the U.S.

210.1.1 Vessel Trip Registration (VTR); Electronic Fish Ticket (EFT) Number – The VTR or EFT Number(s) associated with all shellfish used to fulfill USDA contracts shall be provided on bills of lading, shipping bills, packing lists, or other documentation with each shipment of raw materials used to produce wild shrimp.

210.1.2 If VTR or EFT Numbers are not available, processor must be able to provide full traceability back to the US vendor or boat where the shellfish was purchased which demonstrates domestic origin of raw materials.

210.2 U.S. Grade A –The frozen wild shrimp shall be graded in accordance with National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection Manual, Part 5, Chapter 3, U.S. Grade Standard for Chilled (Fresh) and Frozen Shrimp.

210.3 During processing, proper applications of preservative aids and retention agents such as phosphates and/or salts may be used to maintain moisture and flavor. No other added ingredients are permitted. All ingredients must be displayed on primary and shipping labels per FDA Seafood labeling requirements and provided in the Technical Proposal for approval.

210.4 The shrimp shall be processed from chilled, fresh or frozen wild-caught shrimp. The frozen raw material shrimp shall have been stored at temperatures of 0° F or below for no more than 12 months.

210.4.1 Verification of raw materials – Contractors shall provide documentation (e.g., a Letter of Conformance, etc.) from their raw material suppliers for all processed fresh & frozen shrimp used to produce finished graded products. The documentation shall include the name and location of the raw material supplier; verification that the supplier is an approved USDC/NOAA SIP Approved Establishment; shrimp are additive-free (except for preservative aids and retention agents), been stored at 0°F or less for no more than twelve months, and meet the domestic origin requirements as defined in the MSCP-D.

211 Product Forms

211.1 Style - All market forms of shrimp shall be raw.

212 The contracting officer will designate the market form(s) within each purchase solicitation.

213 Market Forms – All market forms shall be headless.

213.1 Shell-on Tail-on – this form shall include 21-35 count per pound.

213.2 Peeled and Deveined, Round, Tail-on or Tail-off – this form shall have the shell and vein removed and shall include 21-30 count per pound.

213.3 Peeled and Deveined, Round, Tail-on or Tail-off - this form shall have the shell and vein removed and shall include 31-50 count per pound.

213.4 Peeled and Deveined, Round, Tail-on or Tail-off - this form shall have the shell and vein removed and shall include 51-70 count per pound.

213.5 Only one market form shall be included in each delivery unit.

214 IQF

214.1 Type - All market forms of shrimp packaged into 2-pound primary packages shall be IQF so the individual pieces do not stick together after they are packaged and packed.

215 Preparation/Cooking Methods

215.1 Handling, preparation, and cooking instructions for the end user shall be provided either by (1) printed instructions on each individual bag or box (primary package) or (2) printed instructions in flyer form that are included within each shipping case. The number of flyers must correspond to the number of primary packages contained in the shipping case.

216 Metal Detection

216.1 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.

217 State of Refrigeration

217.1 Shrimp shall be stored, shipped, and delivered at temperatures not to exceed 0°F.

300 Preparation for Delivery

310 Packaging and Packing

310.1 Packaging – The 2-pound primary packages shall be closed by heat seal, may be commercially marked, and may be re-sealable.

310.2 Packaging – The 5-pound bulk primary packages shall be closed by either heat seal or folded liner bag and packed into commercial-type primary boxes.

310.3 Packing –Ten 2-pound primary packages shall be packed in a 20-pound shipping case.

310.4 Packing – Four 5-pound primary packages shall be packed in a 20-pound shipping case.

310.5 Shipping case - The shipping cases shall comply with the National Motor Freight Classification or Uniform Freight Classification.

310.6 Style and Size – Only one size and style of primary package and shipping case shall be offered in an individual delivery unit.

310.7 Shipping cases shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of case) shall be secured by the gluing or taping method.

320 Labeling

320.1 Food entering into commerce must meet all applicable labeling laws and regulations required by FDA and USDC. To meet the requirements of this USDA AMS Federal Purchase Program Specification, primary and shipping case labels shall be illustrated in the contractor's technical proposal and contain the following information:

321 **Primary package** – The following information shall be on each bag or box:

321.1 Product name;

321.2 Manufacturer name and address;

321.3 Ingredient declaration;

321.4 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: _____;

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

321.5 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot;

321.6 Nutrition Facts panel;

321.7 Safe Handling, preparation, and cooking instructions for the end user may be provided either by (1) printed instructions on each individual bag or box (primary packages); or, (2) printed instructions in flyer form that are included within each shipping case. The number of flyers must correspond to the number of primary packages contained in the shipping case; and

321.8 Labels may be contractor's own retail (i.e., commercially available, off-the- shelf) label. Products offered in consumer and individual serving sizes shall include one color other than black and white (exclusive of package color). Distributor's labels shall not be used.

322 **Shipping** case –The following information shall be on each case:

322.1 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 case;

322.2 The applicable purchase order number;

322.3 A traceability code that includes information regarding production establishment, production date(s), production code(s), and production lot;

322.4 Nutrition facts panel (optional);

322.5 Handling, preparation and cooking instructions (optional);

322.6 Material Number [1/];

322.6.1 111320 for Shrimp, Shell-on Tail-on - 21-35 count per pound.
Ten 2-pound packages;

322.6.2 111630 for Shrimp, Peeled and Deveined, tail-on or tail-off, 21-30 count per pound.
Ten 2-pound packages;

322.6.3 111323 for Shrimp, Peeled and Deveined, tail-on or tail-off, 31-50 count per pound.
Ten 2-pound packages;

322.6.4 111325 for Shrimp, Peeled and Deveined, tail-on or tail-off 51-70 count per pound.
Ten 2-pound packages;

322.6.5 111321 for Shrimp, Shell-on Tail on - 21-35 count per pound.
Four 5-pound packages;

322.6.6 111322 for Shrimp, Peeled and Deveined, tail-on or tail-off,31-50 count per pound.
Four 5-pound packages;

322.6.7 111324 for Shrimp, Peeled and Deveined, tail-on or tail-off, 51-70 count per pound.
Four 5-pound packages;

[1/]The contracting officer shall designate the market form, packaging configuration and Material Number for each solicitation.

322.7 Product information [1/];

322.7.1 Shrimp, Shell-on Tail-on, 21-35 count per pound, Frozen;

322.7.2 Shrimp, Peeled and Deveined, 21-30 count per pound, Frozen;

322.7.3 Shrimp, Peeled and Deveined, 31-50 count per pound, Frozen;

322.7.4 Shrimp, Peeled and Deveined, 51-70 count per pound, Frozen;

322.7.5 Shrimp, Shell-on Tail-on, Block, 21-35 count per pound, Frozen;

322.7.6 Shrimp, Peeled and Deveined, Block, 31-50 count per pound, Frozen;

322.7.7 Shrimp, Peeled and Deveined, Block, 51-70 count per pound, Frozen;

322.8 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

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

322.9 NOAA SIP Official Insignia: Finished products must meet eligibility requirements for use of the Grade A Shield. Finished shipping case labels must bear the Grade A Shield. For information regarding examples of USDC Inspection and Grade marks, see the following web site address: http://www.fisheries.noaa.gov/policy-advertising-services-and-use-marks-us-department-commerce.

323 Palletized Unit Loads

323.1 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 cases over the edges of the pallets and exposes each shipping case's principal display panel to facilitate certification examinations.

[1/]The contracting officer shall designate the market form, packaging configuration and Material Number for each solicitation.

324 Product Assurance

324.1 Contractors must provide written proof of an approved USDC/NOAA SIP Product Management Plan (PMP) to support that finished products meet the criteria to bear the corresponding grade mark.

325 Quality Assurance

325.1 All processing facilities used in fulfilling USDA contracts shall be a USDC/NOAA SIP Approved Establishment.

326 Delivered Product

326.1 Delivery Unit – Each delivery unit of the 2-pound packages shall consist of 1500 shipping cases with a net weight of 30,000 pounds. Each delivery unit of the 5-pound packages shall consist of 1350 shipping cases with a net weight of 27,000 pounds.

326.2 Transportation – 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. The seal number(s) must be recorded on the Bill of Lading (BOL) and correspond with the applied seal at the time of arrival at each destination when destined for multiple recipients.

332 Warranty and Complaint Resolution

332.1 Warranty – The contractor shall guarantee that the product complies with all contractual requirements and provisions set forth in the Master Solicitation.

332.2 Complaint Resolution – Customer complaint resolution procedures shall be developed by the contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

333 Non-Conforming Product

333.1 The contractor shall have documented procedures that assure non-conforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. 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).

340 Contractor Checkloading

341 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:

341.1 Purchase Order Number and Purchase Order Line Item Number;

341.2 Sales Order Number and Sales Order Line Item Number;

341.3 Destination of shipment;

341.4 Name of Product and applicable Material Number;

341.5 Shipping Date;

341.6 The information required for traceability includes the production lot number(s) and the corresponding production date for each lot. Additionally, the shipping case and primary package code(s) must be provided, along with the code that facilitates traceability back to the establishment number, production lot, and date;

341.7 Count of shipping cases and total projected net weight in each production lot and delivery unit;

341.8 Product temperature at time of loading to final destination;

341.9 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal(s), as applicable;

341.10 Contractor certification that product conforms with the applicable specification (FPPS-WS-2026);

341.11 Count and projected net weight verified; and

341.12 Signature of company official responsible for checkloading.

Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE

APPROVED

Federal Purchase Program Specification (FPPS) for Walleye Fillets, Frozen

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0249
Phone: (202) 690-3148

Supersedes: FPPS Walleye Fillets dated October 2024 – changes from previous requirements in blue

Effective: January 2026

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100 Item Description

110 Walleye Fillets (WF), Skin-On, Practically Boneless, Frozen

110.1 U.S. Grade A

110.1.1 The frozen Walleye fillets shall meet the eligibility requirements of the U.S. Grade A Shield as defined in the U.S. Grade Standard for Fish Fillets.

110.2 Walleye fillets shall be derived from wild-caught freshwater Walleye (*Sander vitreus*).

120 Portion Weight – The weight for Walleye fillet shall be 4.0 – 8.0 ounces.

130 Packing – Individually glazed or individually vacuum packaged fillets shall be packed in a 1-pound primary package. Forty 1-pound primary packages shall be packed in a 40-pound (net weight) shipping case.

140 Delivery Unit – Each delivery unit shall consist of 900 shipping cases with a net weight of 36,000 pounds.

200 Checklist of Requirements

201 All processing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC), National Oceanic Atmospheric Administration (NOAA), Seafood Inspection Program (SIP) Approved Establishment. For information regarding Seafood Inspection, see the following web site address: https://www.fisheries.noaa.gov/topic/seafood-commerce-and-trade/seafood-inspection

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 - Only wild-caught freshwater Walleye (*Sander vitreus*) produced in the United States (U.S.) shall be used. U.S. produced Walleye shall be wild-caught fish harvested in U.S. waters on U.S. flagged fishing vessels and processed in processing facilities based in the U.S. or U.S. Territories.

211.2 The practically boneless Walleye fillets shall be either individually glazed or individually vacuum packaged and stored in a commercial freezer at 0°F or below.

211.3 The frozen raw material used to process practically boneless Walleye fillets shall have been stored at temperatures of 0°F or below for no more than 12 months.

211.4 U.S. Grade A – Practically boneless Walleye fillets shall be graded in accordance with USDC/NOAA SIP Seafood Inspection Manual, Part 5, Chapter 3, U.S. Grade Standard for Fish Fillets.

211.5 Fillets must be single ingredient. Added ingredients in any processing manner are not permitted. This includes, but is not limited to, preservatives and additives derived from natural or artificial sources through methods such as injecting or soaking.

212 Finished Product Requirements

212.1 Portion Weight – During production, the target portion weight for Walleye fillets shall be 4.0 to 8.0 ounces. Quality assurance plans shall apply lower and upper specification limits of 3.5 and 8.5 ounces, respectively.

212.2 Compliance will be determined by the contractor. The contractors' technical proposal shall describe the quality assurance steps taken to ensure these requirements are met.

212.3 Individual fillets shall be glazed or vacuum packaged.

213 Preparation/Cooking Methods

213.1 Handling, preparation, and cooking instructions for the end user shall be declared and appear on the individual bags (primary packages).

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.

215 State of Refrigeration

215.1 Walleye fillets shall be subjected to a freezing process and then stored at 0°F or below immediately after processing.

215.2 Walleye fillets shall be stored, shipped, and delivered at temperatures that do not exceed 0°F.

220 Preparation for Delivery

221 Packaging and Packing

221.1 Packaging – The 1-pound primary packages shall be closed by heat seal, may be commercially marked and may be re-sealable. All primary packages shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure. A retail-style design with multiple colors, as well as a product photograph is permissible.

221.2 Packing –Forty 1-pound primary packages shall be packed in a 40-pound shipping cases.

221.3 The shipping cases shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.

221.4 Style and Size – Only one size and style of primary package and shipping case may be offered in an individual delivery unit.

221.5 Shipping cases 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 Food entering into commerce must meet all applicable labeling laws and regulations required by FDA and USDC. To meet the requirements of this USDA AMS Federal Purchase Program Specification, primary and shipping case labels shall be illustrated in the contractor's technical proposal and contain the following information:

222.2 **Primary package** – 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: _____; and

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

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

222.2.6 Nutrition Facts panel;

222.2.7 Cooking Instructions;

222.2.8 Safe handling instructions; and

222.2.9 Labels may be contractor's own retail (i.e. commercially available, off-the- shelf) label. Products offered in consumer and individual serving sizes shall include one color other than black and white (exclusive of package color). Distributor's labels shall not be used.

222.3 **Shipping** case –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 case or on a label affixed to the shipping case;

222.3.2 The applicable purchase order number;

222.3.3 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot;

222.3.4 A nutrition facts panel based on actual nutritional analysis of the product. (optional);

222.3.5 Handling, preparation and cooking instructions (optional);

222.3.6 Material Number – 111360;

222.3.7 Product name – Walleye Fillets, 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

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

222.3.9 USDC/NOAA SIP Official Insignia: Finished products must meet eligibility requirements for use of the Grade A Shield. Finished shipping case labels must bear the Grade A Shield. For information regarding examples of USDC Inspection and Grade marks, see the following web site address: http://www.fisheries.noaa.gov/policy-advertising-services-and-use-marks-us-department-commerce.

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 cases over the edges of the pallets and exposes each shipping case's principal display panel to facilitate certification examinations.

230 Product Assurance

230.1 Contractors must provide written proof of an approved USDC/NOAA SIP Product Management Plan (PMP) to support that finished products meet the criteria to bear the corresponding grade mark.

231 Quality Assurance

231.1 All processors and processing facilities used to fulfill USDA contracts shall be a USDC/National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection Program (SIP) Approved Establishment.

232 Delivered Product

232.1 Delivery Unit - Each delivery unit shall consist of 900 shipping cases with a net weight of 36,000 pounds.

232.2 Transportation – 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. The seal number(s) must be recorded on the Bill of Lading (BOL) and correspond with the applied seal at the time of arrival at each destination when destined for multiple recipients.

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

240.1 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 and Purchase Order Line Item Number;

251.2 Sales Order Number and 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 case and primary package 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 cases and total projected net weight in each production lot and delivery unit;

251.8 Product temperature at time of loading to final destination;

251.9 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal(s), as applicable;

251.10 Contractor certification that product conforms with the applicable specification (FPPS-WF-2026);

251.11 Count and projected net weight verified; and

251.12 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 512 and Applicable FPPS

Table of Contents (all pages and attachments shall be number and identified – any attachments must 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:

Item Description

Checklist of Requirements

Materials

Fish and/or Shellfish Flesh (where applicable)

Product Forms (where applicable)

IQF (where applicable)

Finished Product Requirements

Preparation/Cooking Methods

Metal Detection

State of Refrigeration

Preparation for Delivery

Packaging and Packing

Labeling

Palletized Unit Loads

Product Assurance

Quality Assurance

Delivered Product

Warranty and Complaint Resolution

Non-Conforming Product

Contractor Checkloading

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

United States Department of Agriculture
Agricultural Marketing Service
Livestock and Poultry Program

Certificate of Conformance for the Procurement of Fish and Fishery Products

Certificate of Conformance

I certify the following:

(1) On [shipping date], [contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number via [Carrier] under Sales Order Number and 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.

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

(4) Contractor assures all fish and fishery products used in fulfilling this contract was produced in the United States as defined in the AMS Master Solicitation for Commodity Procurement – Domestic Programs.

Date: _____

Signature: _____

(Signed by an officer or representative authorized to sign offers)

Title: _____