

Retailer contact information:

	Effective: _____ Cancels: _____
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Product Specification for:

This form is to be filled out by the customer, and delivered to the supplier as a product specification.

Product Description

Item Code (Customer):	
Item Code (Supplier, optional):	
UPC code:	

Common Name: _____ <i>(Steelhead, Salmon Trout)</i>
Scientific Names accepted: _____ <i>(Genus, Species)</i>
Note: Refer to FDA or CFIA Acceptable Market Names list

Acceptable sources (included but not limited to):

Countries	Harvest Regions	Processing Countries

Product Style

Quality Grade:

Form:

Size:

Trim:

Skinning Depth:

Scales

Fresh or Frozen:

Pigmentation:

Organoleptic Standards

Color Description:

Texture Description:

Odor and Flavor Description:

Other Product Description Notes:

Pin Bones Removed: Yes No

Workmanship and Defects

Whole Farmed Steelhead:

Dorsal Color: Clear/yellowish color, possibly green.		
Tolerance: % (Industry norm. up to 10%)	by weight	by count
Ventral Color: Excessive dark spots present, not white or silver.		
Tolerance: % (Industry norm. up to 20%)	by weight	by count
Mouth & Eyes: Hook present, ocular damage, cloudy opaque or red eyes.		
Tolerance: % (Industry norm. up to 10%)	by weight	by count
Mucus: Cloudy green/yellow/mustard color		
Tolerance: % (Industry norm. is 0%)	by weight	by count
Gills: Gray/brown or absence of color.		
Tolerance: % (Industry norm. up to 10%)	by weight	by count
Miscuts (in Ventral Cavity): Miscuts in belly cavity exposing 2 or more rib bones.		
Tolerance: % (Industry norm. up to 10%)	by weight	by count
Melanosis: Photo to show description in glossary.		
Tolerance: % (Industry norm. up to 10%)	by weight	by count
Wounds: Opening that extends beyond the skin regardless of size. Unhealed.		
Tolerance: % (Industry norm. up to 10%)	by weight	by count
Scars: Fully healed wounds.		
Tolerance: % (Industry norm. up to 10%)	by weight	by count
Lordosis/Scoliosis: Major defect of the spine causing defect of the spine.		
Tolerance: % (Industry norm. up to 20%)	by weight	by count
Scales Loss: Missing scales.		
Tolerance: % (Industry norm. up to 20%)	by weight	by count
Petechiae: Small red areas of skin irritated by sea lice.		
Tolerance: % (Industry norm. up to 25%)	by weight	by count
Texture: Muscle comes back slowly after pressure applied.		
Tolerance: % (Industry norm. up to 20%)	by weight	by count

Maximum Allowable Defects:

Workmanship and Defects

Farmed Steelhead Fillets -

Meat Color: on SalmoFan scale		
Tolerance: % <i>(Industry norms: 30 and up)</i>	by weight	by count
Melanosis: > 1.5 cm x 1.5 cm in aggregate, appearing in > 5% of fillet surface area prior to portioning. (photo referenced in glossary).		
Tolerance: % <i>(Industry norm. up to 5%)</i>	by weight	by count
Gaping: Moderate gaping associated with pin bone permitted, other gaping to be present in <5% of fillets before portioning (by count).		
Tolerance: % <i>(Industry norm. up to 10%)</i>	by weight	by count
Bruising: > 1.5 cm x 1.5 cm in aggregate, appearing in > 5% of fillet surface area prior to portioning (photo referenced in glossary).		
Tolerance: % <i>(Industry norm. up to 10%)</i>	by weight	by count
Blood Spots: A spot of blood retained on the fillet showing on the surface.		
Tolerance: % <i>(Industry norm. up to 20%)</i>	by weight	by count
Bones: Presence of visible bones or bones that can be detected by touch.		
Tolerance: % <i>(Industry norm. up to 15%)</i>	by weight	by count
Parasites: Presence of internal or external parasites.		
Tolerance: % <i>(Industry norm. is N/A)</i>	by weight	by count
Foreign Material: Presence of exogenous material.		
Tolerance: % <i>(Industry norm. is N/A)</i>	by weight	by count
Scales (Scale off product only): Presence of attached or loose scales.		
Tolerance: % <i>(Industry norm. up to 5%)</i>	by weight	by count
Scales (Scale on product only): Presence of loose or missing scales.		
Tolerance: % <i>(Industry norm. up to 30%)</i>	by weight	by count

Maximum Allowable defects:

Workmanship and Defects

Farmed Steelhead Portions-

Meat Color: on Salmofan scale		
Tolerance:	% <i>(Industry norms: 24 for Fresh Atlantic, 23 for Frozen Atlantic, 28 for Fresh Coho, 27 for Frozen Coho)</i>	by weight by count
Melanosis: > 1.5 cm x 1.5 cm in aggregate, appearing in > 5% of fillet surface area prior to portioning. (photo referenced in glossary)		
Tolerance:	% <i>(Industry norm. up to 5%)</i>	by weight by count
Gaping with pin bone: Any gap in the fillet that is not associated with pin boning and is greater than 10 cm long and 1 cm deep, or 2 gaps no longer than 6 cm each.		
Tolerance:	% <i>(Industry norm. up to 10%)</i>	by weight by count
Bruising: >1.5 cm x 1.5 cm in aggregate, appearing in >5% of fillet surface area prior to portioning (photo referenced in glossary).		
Tolerance:	% <i>(Industry norm. up to 5%)</i>	by weight by count
Blood Spots: A spot of blood retained on the fillet showing on the surface.		
Tolerance:	% <i>(Industry norm. up to 20%)</i>	by weight by count
Bones: Presence of visible bones or bones that can be detected by touch.		
Tolerance:	% <i>(Industry norm. is 15%)</i>	by weight by count
Parasites: Presence of internal or external parasites.		
Tolerance:	% <i>(Industry norm. N/A)</i>	by weight by count
Foreign Material: Presence of exogenous material.		
Tolerance:	% <i>(Industry norm. N/A)</i>	by weight by count
Scales (Scale off product only): Presence of attached or loose scales.		
Tolerance:	% <i>(Industry norm. up to 5%)</i>	by weight by count
Scales (Scale on product only): Presence of loose or missing scales.		
Tolerance:	% <i>(Industry norm. up to 30%)</i>	by weight by count

Maximum Allowable Defects:

Treatment/Processing

Processing Aids:

No Moisture Added

No liquid at all added/Natural

Acceptable Processing Aids:

Brine Injected

STP, Phosphates

Finished Product Maximums

Max Sodium %: _____

Mg/Gram (*Industry norm. up to 75%*)

Max Moisture %: _____

(*Industry norm. up to 80%*)

Specifications for Biological, Chemical (including Aquaculture drug use), and Physical Hazards

Potential Biological Hazards

Microbiological Specifications

SPC, cfu/g @ 18 C (68F)

Total Coliforms, cfu/g

Staph, cfu/g

Vibrio spp., cfu/25 g

E. coli, CFU/g

Listeria spp, CFU/g

Salmonella, CFU/25 g

Please get with your quality assurance team to verify numbers for your company.

Aquaculture Drug Use

Only FDA approved aquaculture drugs or those with FDA accepted import tolerance may be used. Usage must be in accordance with label instructions.

Link below in regards to Approved Aquaculture Drugs -

<https://www.fda.gov/animal-veterinary/aquaculture/approved-aquaculture-drugs>

Potential Physical Hazards

Each bag/pack must pass through a working metal detector with the following tolerance levels:

Ferrous

Non-Ferrous

SUS

Potential Chemical Hazards

Below is the FDA link regarding Chemical Contaminants & Pesticide Use -

<https://www.fda.gov/media/80258>

Harvesting Standards

Farmed

Acceptable Farming Methods:	Ocean Netpens	RAS Systems	Other
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Stunning Method

Acceptable Stunning Methods:	Electrical	Percussive	Chill Kill	Other
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Packaging Standards

Box/Case Size

# of packs per case: _____	Will the master case be on display? Yes No
Net Wt.: _____ oz. grams lbs.	Acceptable materials: _____
Gross Wt.: _____ oz. grams lbs.	Min. shelf-life to 1 st receiver: _____

Pack Size

Net Wt.: _____ oz. grams lbs.	
Gross Wt.: _____ oz. grams lbs.	Acceptable materials: _____
Pack Style: Bag Box Tray	Other: _____

Pack Style

Resealable? Yes No	
Tear-notch? Yes No	
Gussett? Yes No	
Other:	

<p>Master Case Labeling Requirements (select all that apply):</p> <ul style="list-style-type: none"> Lot Code UPC Bar Code COOL Information Use-by date(Indicate Format): _____ GS128 Open Code Closed Code Other: _____ Harvest Date Certification Logo Pack Date <p>Location of Information on Master Case:</p> <ul style="list-style-type: none"> 2 Sides (Defined as: _____) 4 Sides (Defined as: _____) 6 Sides 	<p>Pack Labeling Requirements (select all that apply):</p> <ul style="list-style-type: none"> Lot Code UPC Bar Code COOL Information Nutritional Panel Ingredient label Allergens Expiration Date/Use-by date <i>Indicate Format:</i> Certification Logo <p>Dates Required:</p> <ul style="list-style-type: none"> Harvest Date Pack Date <ul style="list-style-type: none"> Open Code Closed Code Other: _____
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Traceability

<p>Product must be traceable back to the following levels:</p> <p>Traceability System must use:</p>	<p>For Farmed:</p> <ul style="list-style-type: none"> Processor Farm Feed-Mill Hatchery
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