

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>(Sea Scallop, Patagonia Scallop, etc.)</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

Size (Count):
Farmed or Wild:
Fresh or Frozen:

Organoleptic Standards

Color Description:

Texture Description:

Odor and Flavor Description:

Other Product Description Notes:

Workmanship and Defects

Uniformity Ratio maximum (utilizing U.S. D.C. methodology): _____

Shell: pieces of scallop shell mixed in with the meat.		
Tolerance: ____ %	by weight	by count
Objectionable Matter: Any object not associated with the product (metal, plastic, wood, etc.)		
Tolerance: ____ % (<i>Industry norm. is 0%</i>)	by weight	by count
Decomposition: Scallops that are decomposing/rotten.		
Tolerance: ____ % (<i>Industry norm. is 0%</i>)	by weight	by count
Green Tube: Defect occurs when the "green tube" is longer than the catch muscle.		
Tolerance: ____ % (<i>Industry norm. is 5%</i>)	by weight	by count
Discoloration: mixed colors, and/or off colors.		
Tolerance: ____ % (<i>Industry norm. is <10%</i>)	by weight	by count
Pieces: <50% of a scallop representing the highest count in the pack.		
Tolerance: ____ % (<i>Industry norm. is <5%</i>)	by weight	by count
Broken: Between 50-75% of a whole scallop.		
Tolerance: ____ % (<i>Industry norm. is <5%</i>)	by weight	by count
Dehydration: "freezer burn".		
Tolerance: ____ % (<i>Industry norm. is <10%</i>)	by weight	by count
Clumping: When 2 or more scallops are frozen together.		
Tolerance: ____ % (<i>Industry norm. is <5%</i>)	by weight	by count
Sand: Habitat-related foreign material.		
Tolerance: ____ % (<i>Industry norm. is <10%</i>)	by weight	by count
Sea Grass: Habitat-related foreign material.		
Tolerance: ____ % (<i>Industry norm. is 1 piece or combination adding up to 25 mm%</i>)	by weight	by count
Parasite: Any organism living in the scallop that is not naturally part of the scallop.		
Tolerance: ____ %	by weight	by count
Pearls: Hard object produced within the soft tissue of the scallop.		
Tolerance: ____ % (<i>Industry norm. is 0%</i>)	by weight	by count
Total Tolerance: Max % of scallops that tolerate ANY of the defects listed above.		
Tolerance: ____ % (<i>Industry norm. is 15%</i>)	by weight	by count

Treatment/Processing

Processing aids for moisture retention will be limited to:

- Chem-free (no additives ever)
- Chem-free (no additives except salt)
- Treated - STP (Sodium Tripolyphosphate)
- Treated - Non-Phosphates

Finished Product Moisture Content

Max moisture %: _____

If selected dry, must be _____ to _____ % moisture. If processed, must be _____ to _____ % moisture.

Optional Detailed Treatment (may include specific aids, soak times, agitation frequency, temp, etc.):

Processing Time maximum limit: _____

(Time elapsed from entering plant to leaving plant)

Max processing temp : _____

Celsius

Fahrenheit

Max storage temp. : _____

Glaze Percentage: _____ % *Net deglazed weight shall be determined according to AOAC method 963.18. The net package weight shall meet or exceed the stated package weight in all instances. Glaze % is important to protecting product. The industry norm. is 5-10%*

Other Notes for Processing:

Micro-Specification

Note: The following information may need to be filled out by your Quality Assurance team:

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

Chemical Contaminant FDA Limit

Albrin/dieldrin
Chlordane
Chlordecone
DDT, TDE, DDE
Diquat
Flouridone

as of:

Chemical Contaminant FDA Limit

Heptachlor/Heptachlorepoxide
Glyphosphate
Mirax
PCB
Simazine
2,4 D

as of:

Potential Biological Hazards

Microbiological Specifications

Aerobic plate count (30C):
Total Coliforms, cfu/g:
E. Coli Count:
Staph. Aureus Count:
Salmonella App. Count:
Listeria Count:
Vibrio Parhaemolyticus:

Harvesting Standards

Farmed

Acceptable Farming Methods:	Suspension nets	Other: _____
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Wild

Acceptable Wild Harvesting Methods
Dredge Diver-caught Other: _____

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 Tub Tray Other: _____	

Pack Style

Resealable?	Yes	No
Tear-notch?	Yes	No
Gussett?	Yes	No
Bulk?	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: _____ <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> Open Code _____ Closed Code Other: _____ Harvest Date Pack Date Shuck Date
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Traceability

Product must be traceable back to the following levels:	For Farmed:	For Wild:
	Processor	Vessel
	Farm	First Receiver
		Processor
		Harvest region
		Other: _____

Supplier Requirements

Provide customer with your HACCP Plans:	Yes	No
Sustainability Certification Requirements:		
Social Compliance/labor standards Requirements:		
Food Safety Standards Requirements:		
Supplier must provide a COA (Certificate of Analysis) for all organoleptic, chemical, pesticide, antibiotic, hormone, and microspecifications outlined in this specification. Supplier must comply with GFSI Standards. Supplier must use a datalogger (indicated below) in _____ cases of product. Datalogger brand: _____ Model: _____		
In addition to the requirements listed in this specification, the supplier must also:		
Approved Suppliers/Plants:		

