

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>(White Shrimp, Pink Shrimp, 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:
Raw or Cooked:
Head-On or Off:
Peel:
De-veining:
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): _____

Improper Peeling: % of shell left on outside of expected amount based on the peel style defined in Product Description.		
Tolerance: ____ %	by weight	by count
Cut Depth: a miss-cut meaning cut too deep. <i>Deeper cut = lower cost, Shallower cut = higher cost</i>		
Tolerance: ____ % (<i>Industry norm. is 5%</i>)	by weight	by count
Vein Presence: Partial or full left over vein.		
Tolerance: ____ % (<i>Industry norm. is 5%</i>)	by weight	by count
Throat Meat: Left over throat meat from de-heading. Should not exceed ½ length of 1 st body segment.		
Tolerance: ____ % (<i>Industry norm. is 5%</i>)	by weight	by count
Discoloration: mixed colors, and/or off colors.		
Tolerance: ____ % (<i>Industry norm. is 2%</i>)	by weight	by count
Black Spots: Melanosis – Black spots > 3 mm. diameter.		
Tolerance: ____ % (<i>Industry norm. is 5%</i>)	by weight	by count
Black Tail/Tail Rot: Not Melanosis.		
Tolerance: ____ % (<i>Industry norm. is 3%</i>)	by weight	by count
Broken/Damaged: Broken/Damaged shell, including tail.		
Tolerance: ____ % (<i>Industry norm. is 2%</i>)	by weight	by count
Clumping (for IQF Only): Shrimp clumped together during freezing. 2 or more shrimp together is considered a clump.		
Tolerance: ____ % (<i>Industry norm. is 0%</i>)	by weight	by count
Foreign Materials: Any object present other than shrimp.		
Tolerance: ____ % (<i>Industry norm. is 0%</i>)	by weight	by count
Dehydration: Loss of moisture, meat appears white.		
Tolerance: ____ % (<i>Industry norm. is 0-3%</i>)	by weight	by count
Heat Stress: Light color without odor.		
Tolerance: ____ % (<i>Industry norm. is 5%</i>)	by weight	by count
Soft Shell/Loose Shell: Shell that is soft and/or loose around meat.		
Tolerance: ____ % (<i>Industry norm. is 0-5%</i>)	by weight	by count
Decomposition: Shrimp that are decomposing/rotten.		
Tolerance: ____ % (<i>Industry norm. is 0%</i>)	by weight	by count
Total Tolerance: Max % of shrimp that tolerate ANY of the defects listed above.		
Tolerance: ____ % (<i>Industry norm. is 15%</i>)	by weight	by count

Treatment/Processing

<p><i>Processing Aids will be limited to:</i></p> <ul style="list-style-type: none"> Chem-free (no additives ever) Chem-free (no additives except salt) Treated - STP (Sodium Tripolyphosphate) Treated - Non-Phosphate, w/Sulfites 	<p><i>Sulfiting Agents: As determined by the FDA, the presence of sulfites in food poses a potential health hazard due to the potential for allergic reactions. To control this hazard, the FDA requires that shrimp containing sulfite levels of more the 10 ppm be labeled as containing sulfites. Sulfite control is to be listed on the HACCP plan for any facility packaging _____. Please note that _____ should be free of sulfites.</i></p>
<p><i>Preservatives Accepted (for wild-caught shrimp):</i></p> <ul style="list-style-type: none"> Citric Acid (such as Everfresh) Sulfite 	
<p><i>Finished Product Maximums</i></p> <p>Max Sodium %: _____</p> <p>Max Moisture %: _____</p> <p>Max pick-up %: _____</p> <p>Max Phosphorous %: _____</p>	
<p>Optional Detailed Treatment (may include specific aids, soak times, agitation frequency, temp, etc.):</p> 	

<p>Processing Time maximum limit: _____ <i>(Time elapsed from entering plant to leaving plant)</i></p>
<p>Max Temp. must not exceed: _____ Celsius Fahrenheit</p>
<p>Glaze Percentage: _____ % <i>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.</i></p>
<p>Other Notes for Processing:</p>

Micro-Specification and Antibiotic Use

Antibiotic Use

Only approved antibiotics shall be used in the following manner:

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

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

Chemical Contaminant	FDA Limit	Chemical Contaminant	FDA Limit
Aldrin/dieldrin		Heptachlor/Heptachlor epoxide	
Chlordane		Glyphosphate	
Chlordecone		Mirax	
DDT, TDE, DDE		PCB	
Diquat		Simazine	
Flouridone		2,4 D	

as of:

as of:

Drug

Chloramphenicol

Nitrofurantoin metabolites (all forms)

FDA Limit

as of:

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

Harvesting Standards

Farmed

Acceptable Farming Methods:	Ponds	Recirculating Systems	Other: _____
Acceptable Harvesting Methods:	Cull (net) harvesting	Draining	Other: _____

Wild

Acceptable Wild Harvesting Methods	Bottom Trawls	Gill nets	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 Carton/tray Other: _____	

Pack Style

Resealable? Yes No	
Tear-notch? Yes No	
Gussett? Yes No	
Min. Shelf life to 1 st receiver: _____	
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: _____
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Traceability

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

Provide customer with your HACCP Plans:	Yes	No	
Sustainability Certification Requirements:	<hr/> <hr/>		
On-Site Inspection during production (if applicable):	Required	Not Required	
Frequency:	Bi-Annual	Annual	Other: _____
On-Site Social Audits during production (if applicable):	Required	Not Required	
Frequency:	Bi-Annual	Annual	Other: _____
Provide Feed Documentation:	Ingredients Only	Ingredients & Quantities	Not Required
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:			
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