	Effective: _____
	Cancels: _____

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: _____   *(White Shrimp, Pink Shrimp, etc.)*
Scientific Names accepted: _____   *(Genus, Species)*   _____   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. *Deeper cut = lower cost, Shallower cut = higher cost*		
Tolerance: _____ % *(Industry norm. is 5%)*	by weight	by count
Vein Presence: Partial or full left over vein.		
Tolerance: _____ % *(Industry norm. is 5%)*	by weight	by count
Throat Meat: Left over throat meat from de-heading. Should not exceed ½ length of 1st body segment.		
Tolerance: _____ % *(Industry norm. is 5%)*	by weight	by count
Discoloration: mixed colors, and/or off colors.		
Tolerance: _____ % *(Industry norm. is 2%)*	by weight	by count
Black Spots: Melanosis – Black spots > 3 mm. diameter.		
Tolerance: _____ % *(Industry norm. is 5%)*	by weight	by count
Black Tail/Tail Rot: Not Melanosis.		
Tolerance: _____ % *(Industry norm. is 3%)*	by weight	by count
Broken/Damaged: Broken/Damaged shell, including tail.		
Tolerance: _____ % *(Industry norm. is 2%)*	by weight	by count
Clumping (for IQF Only): Shrimp clumped together during freezing. 2 or more shrimp together is considered a clump.		
Tolerance: _____ % *(Industry norm. is 0%)*	by weight	by count
Foreign Materials: Any object present other than shrimp.		
Tolerance: _____ % *(Industry norm. is 0%)*	by weight	by count
Dehydration: Loss of moisture, meat appears white.		
Tolerance: _____ % *(Industry norm. is 0-3%)*	by weight	by count
Heat Stress: Light color without odor.		
Tolerance: _____ % *(Industry norm. is 5%)*	by weight	by count
Soft Shell/Loose Shell: Shell that is soft and/or loose around meat.		
Tolerance: _____ % *(Industry norm. is 0-5%)*	by weight	by count
Decomposition: Shrimp that are decomposing/rotten.		
Tolerance: _____ % *(Industry norm. is 0%)*	by weight	by count
Total Tolerance: Max % of shrimp that tolerate ANY of the defects listed above.		
Tolerance: _____ % *(Industry norm. is 15%)*	by weight	by count

Treatment/Processing

Processing Aids will be limited to:

Chem-free (no additives ever)

Chem-free (no additives except salt)

Treated - STP (Sodium Tripolyphosphate

Treated - Non-Phosphate, w/Sulfites

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.

Preservatives Accepted (for wild-caught shrimp):

Citric Acid (such as Everfresh)

Sulfite

Finished Product Maximums

Max Sodium %: _____

Max Moisture %: _____

Max pick-up %: _____

Max Phosphorous %: _____

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 Temp. must not exceed:_____   Celsius   Fahrenheit

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.

Other Notes for Processing:

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
Albrin/dieldrin		Heptachlor/Heptachlor epoxide	
Chlordane		Glyphosphate	
Chlordecone		Mirax	
DDT, TDE, DDE		PCB	
Diquat		Simazine	
Flouridone		2,4 D	

as of: as of:

Drug	FDA Limit
Chloramphenicol	
Nitrofuran metabolites (all forms)	

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:_____

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 1st 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 1st receiver: _____	
Other: _____	

Master Case Labeling Requirements (select all that apply):	**Pack** Labeling Requirements (select all that apply):
Lot Code	Lot Code
UPC Bar Code	UPC Bar Code
COOL Information	COOL Information
Use-by date(Indicate Format):_____	Nutritional Panel
GS128	Ingredient label
Open Code	Allergens
Closed Code	Expiration Date/Use-by date
Other: _____	*Indicate Format:*
	Open Code_____
Location of Information **on Master Case**:	Closed Code
2 Sides (Defined as:_____)	Other: _____
4 Sides (Defined as:_____)	
6 Sides	

Traceability

Product must be traceable back to the following levels:	**For Farmed:**	**For Wild:**
	Processor	Processor
	Farm	FAO
	Feed-Mill	

Supplier Requirements

Provide customer with your HACCP Plans: Yes   No
Sustainability Certification Requirements: _____   _____
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: _____   _____   _____   _____   _____   _____   _____   _____   _____