

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

<b>Item Code</b> (Customer):	
<b>Item Code</b> (Supplier, optional):	
<b>UPC code:</b>	

<b>Common Name:</b> _____ <i>(White Shrimp, Pink Shrimp, etc.)</i>
<b>Scientific Names accepted:</b> _____ <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): \_\_\_\_\_

<b>Improper Peeling:</b> % of shell left on outside of expected amount based on the peel style defined in Product Description.		
Tolerance: ____ %	by weight	by count
<b>Cut Depth:</b> 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
<b>Vein Presence:</b> Partial or full left over vein.		
Tolerance: ____ % ( <i>Industry norm. is 5%</i> )	by weight	by count
<b>Throat Meat:</b> Left over throat meat from de-heading. Should not exceed ½ length of 1 <sup>st</sup> body segment.		
Tolerance: ____ % ( <i>Industry norm. is 5%</i> )	by weight	by count
<b>Discoloration:</b> mixed colors, and/or off colors.		
Tolerance: ____ % ( <i>Industry norm. is 2%</i> )	by weight	by count
<b>Black Spots:</b> Melanosis – Black spots > 3 mm. diameter.		
Tolerance: ____ % ( <i>Industry norm. is 5%</i> )	by weight	by count
<b>Black Tail/Tail Rot:</b> Not Melanosis.		
Tolerance: ____ % ( <i>Industry norm. is 3%</i> )	by weight	by count
<b>Broken/Damaged:</b> Broken/Damaged shell, including tail.		
Tolerance: ____ % ( <i>Industry norm. is 2%</i> )	by weight	by count
<b>Clumping (for IQF Only):</b> 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
<b>Foreign Materials:</b> Any object present other than shrimp.		
Tolerance: ____ % ( <i>Industry norm. is 0%</i> )	by weight	by count
<b>Dehydration:</b> Loss of moisture, meat appears white.		
Tolerance: ____ % ( <i>Industry norm. is 0-3%</i> )	by weight	by count
<b>Heat Stress:</b> Light color without odor.		
Tolerance: ____ % ( <i>Industry norm. is 5%</i> )	by weight	by count
<b>Soft Shell/Loose Shell:</b> Shell that is soft and/or loose around meat.		
Tolerance: ____ % ( <i>Industry norm. is 0-5%</i> )	by weight	by count
<b>Decomposition:</b> Shrimp that are decomposing/rotten.		
Tolerance: ____ % ( <i>Industry norm. is 0%</i> )	by weight	by count
<b>Total Tolerance:</b> 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"> <li>Chem-free (no additives ever)</li> <li>Chem-free (no additives except salt)</li> <li>Treated - STP (Sodium Tripolyphosphate)</li> <li>Treated - Non-Phosphate, w/Sulfites</li> </ul>	<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"> <li>Citric Acid (such as Everfresh)</li> <li>Sulfite</li> </ul>	
<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:

<b>Chemical Contaminant</b>	<b>FDA Limit</b>	<b>Chemical Contaminant</b>	<b>FDA Limit</b>
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 <sup>st</sup> 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 <sup>st</sup> receiver: _____	
Other: _____	

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

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