Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE

APPROVED

Supplement 509 to the AMS Master Invitation for Purchase of Frozen Alaska Pollock Products for Distribution to Federal Food and Nutrition Assistance Programs

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0249
Phone: (202) 690-3148

Supersedes: Supplement 509 dated November 2024 – changes from previous requirements in blue

Effective: June 2026

---

100 Overview

110 This document provides additional program requirements for the purchase of frozen Alaska Pollock products by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibit A, A1 and A2**).

200 Responsibility / Eligibility

201 Alaska Pollock products shall be purchased from qualified contractors which are operating in accordance with applicable Food and Drug Administrative (FDA) regulations and the U.S. Department of Commerce (USDC), National Oceanic and Atmospheric Administration (NOAA), Seafood Inspection Program (SIP) requirements.

202 All Alaska Pollock processors and processing facilities used to fulfill USDA contracts shall be a USDC/NOAA SIP Approved Establishment (AE). USDC/NOAA SIP AE must meet all pertinent Federal requirements applicable to processing fish and fishery products. USDC/NOAA SIP AE must comply with all applicable Federal regulations, including the following regulatory and USDC/NOAA SIP requirements:

202.1 21 CFR Part 101-Labeling
21 CFR Part 117 Subparts A, B and F
21 CFR Part 123
50 CFR Part 260 and 261
NOAA SIP AE Requirements

202.2 To meet the requirements of a USDC/NOAA SIP AE, processors of fish and fishery products may participate in one of two USDC/NOAA SIP Inspection Types:

202.2.1 USDC/NOAA SIP Audit Based Grading.
An audit-based inspection type whereby AE implement system controls and USDC/NOAA SIP verifies their adherence to regulatory compliance and quality conformance controls through a validation audit and routine surveillance audits.

To meet eligibility requirements for this audit-based program, Approved Establishments must develop and implement a Product Management Plan (PMP) to substantiate, on a lot-by-lot basis, that finished products meet the criteria to bear the corresponding mark. Under the audit-based system, firms are authorized to use the USDC SIP mark for all eligible lots covered by a PMP without an inspector being present.

A PMP should identify the specific criteria the firm will use to process the product, all production steps where quality controls are implemented, a method to verify the reliability of the PMP, and a corrective action plan in place to address non-conformities. Participation in Audit Based Inspection requires a USDC SIP accepted PMP for each process used that bears a Grade A or PUFI Mark and a defined procedure to trace product back to harvest. Petitions for Approval of Audit-Based Inspection may be submitted to USDC/NOAA SIP Audit Based PMP Submission link:

Audit Based Grading and Certification Program (smartsheetgov.com)

202.2.2 USDC/NOAA SIP Onsite Finished Product Grading.
A continuous onsite inspection type service whereby USDC/NOAA SIP is present during all hours of production and provides certification on complying and conforming lots on a lot-by-lot basis to fulfill USDA contracts.

203 All subcontractors and contractors of fishery products shall develop and maintain an AMS approved food defense plan.

203.1 The USDA, AMS, Quality Assessment Division (QAD) shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the potential contractors' and subcontractors' food defense plan. Documentation shall support the contractor's or subcontractor's food defense plan.

204 Subcontractors or contractors of fish and fishery products are ineligible if they are:

204.1 Currently delivering late on USDA contracts, or USDA-approved subcontracts and late delivery is not due to causes beyond their control;

204.2 Not operating in accordance with the applicable FDA regulations and in alignment with USDC/NOAA SIP program requirements, and;

204.3 Have been suspended or debarred under the provisions of 48 C.F.R. Subpart 9.4.

300 Instructions to Potential Alaska Pollock Contractors

310 The frozen Alaska Pollock products shall be purchased on a competitive bid basis from qualified contractors who have met the requirements described in this Section. Interested contractors may submit a technical proposal at any time during the purchase program. Contractors should allow 10 working days, from USDA's receipt of the technical proposal for notification of evaluation results. A contractor is deemed eligible upon notification of approval of the technical proposal by the Standards and Specifications Division (SSD).

320 Submission of a technical proposal is not binding on USDA. Actual purchases shall be described in the AMS Master Invitation for Bids – Domestic Commodity Procurement (MIFB-D) and Solicitations.

330 Documentation Requirements

331 Technical Proposal Requirement

331.1 Include a detailed description of the frozen, Alaska Pollock blocks, Alaska Pollock oven ready fish sticks and nuggets or Alaska Pollock fillet portions and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the FPPS. (Plan/Do)

331.2 Describe all the quality assurance methods used to verify conformance to all requirements. This shall include the monitoring and measurements taken during the process to verify conformance with each requirement. All measurement results shall be recorded and made available to USDA AMS. (Check)

331.3 Identify all corrective actions to be taken if deviations from contractual and FPPS requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence. (Act)

331.4 The technical proposal shall follow the format as shown in **Exhibit B, B1 and B2**. Technical proposals should be brief and concise.

331.5 The technical proposal shall be preceded by the following, as required by the template:

331.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and

331.5.2 List of attachments and forms provided with the technical proposal with the applicable document name and reference number.

332 The SSD shall review each technical proposal to determine if it is adequate and shall notify the contractor of the status and their eligibility to bid.

400 Instructions for Submission of Technical Proposal

410 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:

410.1 The Government has provided a technical proposal format to be used in preparing the technical proposal (see **Exhibit B, B1 and B2)**. The contractor shall submit the technical proposal as an email file attachment to AMS (Mark.Lemon@usda.gov and TechnicalApprovals@usda.gov). The technical proposal shall be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The technical proposal shall be submitted in its entirety. If the file size of the technical proposal is too large to send in a single email, it may be divided and sent in multiple emails (i.e., Part 1, Part 2, Part 3, etc.). The collection of attachments and appendices may be submitted as a separate document as well.

410.2. The technical proposal shall be submitted by an authorized agent of the company.

410.3 While it is not the desire of the Government to penalize a contractor for non-compliance with formatting instructions, technical evaluators may have difficulty evaluating the technical proposal to the fullest extent possible if the proposal is not presented in the proper format. Technical evaluators shall not be required to search other subsections or sections of the offeror's technical proposal for information requested in the evaluation.

420 Technical Proposal Revisions

421 Changes to a contractor's technical proposal may be submitted at any time or at the request of the SSD. All technical proposal revisions shall meet the following criteria:

421.1 Any changes to a technical proposal made by the contractor after its initial submittal shall be accomplished by submitting an entire technical proposal. A cover letter shall be submitted with the changes identified and an explanation of the need for the change. The contractor shall include the revision date and the appropriate page number(s).

421.2 Changes from the original technical proposal shall be highlighted and deletions in ~~strikeouts~~.

500 Assessment by the Quality Assessment Division (QAD)

510 Once a contractor is notified by the SSD that the technical proposal meets the applicable criteria, the QAD shall contact the contractor to set up a pre-award onsite capability assessment audit of the facility's processes, food defense plan, and quality control program used to produce the product(s) to determine the contractor's ability to meet contractual requirements.

520 Pre-Award Onsite Capability Assessment Audit

521 Food Defense Assessment

521.1 The AMS agent shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the potential contractor's food defense plan. Documentation shall support the contractor's food defense plan. If the report demonstrates that the food defense plan is inadequate, the contractor shall be notified by the SSD that it is ineligible to bid. The contractor shall have an opportunity to correct identified deficiencies, modify its food defense plan and contact the QAD. Eligibility shall depend on whether the modifications demonstrate compliance with the food defense plan.

522 Documentation shall support:

522.1 The production of the frozen Alaska Pollock product that complies with the applicable FPPS and the potential contractor's approved technical proposal; and

522.2 The contractor's food defense plan. In addition, the audit shall consist of the review of records related to purchasing, receiving, production, quality control, inventory and shipping records, and interviews with management and production personnel.

523 Upon completion of the onsite capability assessment, the auditor shall provide either a verbal or email notification of the audit findings to the SSD to determine (based on the audit findings), contractor's eligibility to bid. Contractors shall be notified by the SSD and the official final report shall be sent once released from the QAD.

523.1 If the audit findings demonstrate that the process or food defense plan is inadequate, the contractor shall be notified by the SSD that it is ineligible to bid. The contractor shall have an opportunity to correct identified deficiencies, modify its process, food defense plan, and/or technical proposal, and resubmit to SSD for further consideration.

523.2 Eligibility shall depend on whether the modifications demonstrate that:

523.2.1 The process is capable of delivering frozen Alaska Pollock product in compliance with the FPPS;

523.2.2 The contractor is in compliance with its food defense plan;

523.2.3 A successful QAD corrective action audit is conducted; and

523.2.4 The contractor complies with other applicable contractual requirements.

530 Post-Award Assessment Audit

531 Eligible contractors who receive contracts shall have their documented food defense plan, technical proposal, and supporting documentation readily available for review by the SSD or AMS agents. Records may be maintained on hard copy or electronic media. However, records maintained as electronic media shall be made available in printed form immediately upon request by the SSD or AMS agents.

532 The QAD shall conduct an onsite audit of the contractor's facility(s) and processes when production commences for the first contract awarded. Additional audits shall be conducted as determined by the SSD, but not less than once per month for contractors with continuous or multiple contracts, or once per contract for intermittent contractors. At the discretion of the SSD, more frequent audits may be conducted when audit deficiencies are detected.

540 Post-Award Actions

541 Any deviation from contractual requirements shall be immediately reported by the contractor to the Contracting Officer and SSD. The Contracting Officer or SSD shall notify the contractor regarding eligibility to continue to participate as a contractor.

542 Contractors shall assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by USDA, and the contractor's technical proposal approved by the SSD.

550 The cost of all audits, product monitoring, and certification services performed by the AMS agents shall be borne by the contractor. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.

560 Questions concerning charges and the availability of AMS agents can be directed to a USDA/AMS, LP Program's Quality Assessment Division (QAD) field office or to:

USDA, AMS, LP, QAD Business Operations Branch
1200 Cherry Brook Drive, Suite 100
Little Rock, AR 72211-6022 Phone: 501-312-2962
Email: QAD.BusinessOps@usda.gov

600 Domestic Origin Certification Clause

610 The contractor shall include the domestic origin certification clause in its entirety in all subcontracts for frozen Alaska Pollock or Alaska Pollock products used in fulfilling any contracts awarded under this Supplement and MIFB-D. The burden of proof of compliance is on the contractor. All raw materials shall be shipped in containers labeled as "Domestic Only Product" on the principal display panel and the bill of lading accompanying the shipment shall contain the statement "Domestic Only Product."

700 Certificate of Conformance (COC)

710 In addition to the referenced payment documents required in the MIFB-D, please include a copy of the Contractor's Certificate of Conformance (**Exhibit C**).

800 Contractor Checkloading

810 For Alaska Pollock products, the contractor shall perform checkloading examinations as described in the FPPS at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:

810.1 Purchase Order Number and Purchase Order Line-Item Number;

810.2 Sales Order Number and Sales Order Line-Item Number;

810.3 Destination of shipment;

810.4 Name of Product and applicable Material Number;

810.5 Shipping Date;

810.6 Information for traceability that includes the production lot number(s) and the corresponding production date for each lot. Additionally, the primary package and shipping case code(s) must be provided, along with the code that facilitates traceability back to the establishment number, production lot, and date;

810.7 Count of shipping cases and total projected net weight in each production lot;

810.8 Count of shipping cases and total projected net weight per delivery unit;

810.9 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal(s), as applicable;

810.10 Contractor certification that product conforms with the applicable specification (FPPS);

810.11 Count and projected net weight verified;

810.12 Product temperature at time of loading to final destination; and

810.13 Signature of company official responsible for checkloading.

900 Exhibits

Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE

APPROVED

Federal Purchase Program Specification (FPPS) for Once-Frozen Alaska Pollock Blocks

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0249
Phone: (202) 690-3148

Supersedes: FPPS Alaska Pollock Blocks dated November 2024 – changes from previous requirements in blue

Effective: June 2026

---

100 Item Description

110 Once-Frozen Alaska Pollock Blocks (APB)

120 U.S. Grade A

120.1 The frozen fillet blocks shall meet the requirements of U.S. Grade A as defined in the U.S. Grade Standard for Frozen Fish Fillet Blocks.

130 Alaska Pollock Fish blocks shall weigh approximately 16-½ pounds and shall be packed three (3) blocks to a master carton with a net weight of 49-½ pounds.

200 Checklist of Requirements

210 All Alaska Pollock fillet block manufacturing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC), National Oceanic and Atmospheric Administration (NOAA), Seafood Inspection Program (SIP) Approved Establishment (AE). For information regarding Seafood Inspection, see the following web site address:

https://www.fisheries.noaa.gov/topic/seafood-commerce-and-trade/seafood-inspection

211 Product shall be produced under the Food and Drug Administration regulations and all applicable federal Acts and regulatory references cited therein that are in effect on the date of production and the AMS checklist of requirements.

300 Materials

301 Contractors' technical proposal shall describe in detail the necessary processing steps to comply with the requirements below.

310 Fish Flesh

311 Domestic Origin of Fish Flesh – The Alaska Pollock fillet blocks (*Gadus chalcogrammus*) shall be derived from fillets that are caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory.

312 U.S. Grade A - United States Standards for Grades of Frozen Fish Fillet Blocks. Standards for Grades shall be graded in accordance with USDC/NOAA SIP Seafood Inspection Manual, Part 5, Chapter 3, U.S. Grade Standard for Frozen Fish Fillet Blocks.

313 The U.S. Standards for Grades shall apply to once-frozen fish blocks that are rectangular shaped masses made from Alaska Pollock flesh.

314 The blocks shall be made from whole fillets that are skinless and boneless (pin bone out).

315 The blocks shall not contain minced or comminuted fish flesh. The blocks shall not be made by restructuring (reworking) pieces of fish blocks into the shape of a fish block.

316 The blocks shall not contain sodium phosphates.

317 The blocks shall never be allowed to thaw and shall have been stored at temperatures of 0°F or less for no more than 12 months.

318 The blocks shall be practically free of voids and ice pockets.

320 Metal Detection

321 All product shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. Validation must be performed with all three metals during each testing interval.

321.1 The contractor's technical proposal shall identify and describe all metal detection equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

400 Preparation for Delivery

410 Packaging and Packing

411 Packaging – Fresh (never previously frozen) Alaska Pollock whole fillets shall be layered into a block mold and deep frozen to produce fish blocks that are used as the raw material for further processing into high quality breaded and battered fish products. The once-frozen Alaska Pollock Blocks shall be wrapped or sealed to protect blocks from freezer deterioration, physical damage, and contamination.

412 Alaska Pollock Fish blocks shall weigh approximately 16-½ pounds and shall be packed three to a master carton with a net weight of 49-½ pounds.

413 The once-frozen blocks shall be protected by a paperboard block liner and then packed in a cardboard master case, which reduces the likelihood of freezer burn or rancidity. The packaging should be uniform and completely cover the product.

414 Shipping case labeling shall declare a net weight, meaning actual product weight.

415 Style and Size – Only one size and style of primary package and shipping case may be offered in an individual delivery unit. The shipping cases shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable.

415.1 Shipping cases shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

416 Labeling

416.1 Food entering into commerce must meet all applicable labeling laws and regulations required by FDA and USDC. To meet the requirements of this USDA, AMS, Federal Purchase Program Specification, primary and shipping case labels shall be illustrated in the contractor's technical proposal and contain the following information:

416.1.1 USDA Shield – The shield shall be at least 2 inches high and shall appear on top or on the principal display panel of each case;

416.1.2 The applicable purchase order number;

416.1.3 A traceability code that includes information regarding production establishment, production date and production lot;

416.1.4 USDC/NOAA SIP Official Insignia - Finished products must meet eligibility requirements for use of the Grade A Shield. Finished product shipping case labels must bear the Grade A Shield;

416.1.5 Material Number – 110601; and

416.1.6 Product Name – Once-Frozen Alaska Pollock Blocks.

420 Palletized Unit Loads

421 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping cases over the edges of the pallets and exposes each shipping case's principal display panel to facilitate certification examinations.

500 Product Assurance

510 All Alaska Pollock fillet block processors and processing facilities used to fulfill USDA contracts shall be a USDC/NOAA SIP AE.

511 Contractors must provide written proof of an approved USDC/NOAA SIP Product Management Plan (PMP) to support that finished products meet the criteria to bear the corresponding grade mark.

520 Delivered Product

521 Delivery Unit - Each delivery unit shall consist of 800 shipping cases with a net weight of 39,600 pounds. No tolerance shall be allowed.

522 Transportation – All products shall be delivered to AMS assigned destinations, including multi-stop deliveries, under seal(s) with tamper proof, tamper resistant, serially numbered seals as required under the current AMS MIFB-D. The seal number(s) must be recorded on the Bill of Lading (BOL) and correspond with the applied seal at the time of arrival at each destination when destined for multiple recipients.

523 Alaska Pollock Blocks shall be stored, shipped, and delivered at temperatures that do not exceed 0°F.

530 Warranty and Complaint Resolution

531 Warranty – The contractor shall guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the MIFB-D and Supplement.

532 Complaint Resolution – Customer complaint resolution procedures shall be included in the production plan. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

600 Non-Conforming Product

610 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to commercial production, cooked or destroyed).

700 Contractor Checkloading

701 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

701.1 Purchase Order Number and Purchase Order Line-Item Number;

701.2 Sales Order Number and Sales Order Line-Item Number;

701.3 Destination of shipment;

701.4 Name of Product and applicable Material Number;

701.5 Shipping Date;

701.6 Information for traceability that includes the production lot number(s) and the corresponding production date for each lot. Additionally, the shipping case and primary package code(s) must be provided, along with the code that facilitates traceability back to the establishment number, production lot, and date;

701.7 Count of shipping cases and total projected net weight in each production lot;

701.8 Count of shipping cases and total projected net weight per delivery unit;

701.9 Product temperature at time of loading to final destination;

701.10 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seals, as applicable;

701.11 A statement that "Product conforms with the FPPS for Once-Frozen Alaska Pollock Blocks" (FPPS-APB-2026);

701.12 Count and projected net weight verified; and

701.13 Signature of company official responsible for checkloading.

Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE

APPROVED

Federal Purchase Program Specification (FPPS) for Alaska Pollock Fillet Portions, Unbreaded, Raw, Frozen

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0249
Phone: (202) 690-3148

Supersedes: FPPS Alaska Pollock Fillet dated November 2024 – changes from previous requirements in blue

Effective: June 2026

---

100 Item Description

110 Alaska Pollock Fillet (APF) Portions, Boneless, Skinless, Unbreaded, Raw, Frozen

110.1 U.S. Grade A

110.1.1 The Frozen Pollock Fillet Portions, Unbreaded, Raw, shall meet the requirements of U.S. Grade A as defined in the U.S Standard for Grades of Fish Fillets.

110.1.2 The Alaska Pollock fillet portions shall be prepared from once-frozen, skinless, boneless, additive-free, pin bone-out, Alaska Pollock whole fillet blocks.

120 Portion Weight – The target portion weight for Alaska Pollock fillet portions shall be 4.0 ounces.

130 Packing[1/] – The Alaska Pollock fillet portions shall be packaged in four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound bulk primary packages or twenty (20) 2-pound primary packages and placed into shipping cases weighing 40 pounds.

140 Delivery Unit – Each delivery unit shall consist of 950 shipping cases with a net weight of 38,000 pounds.

[1/]The contracting officer shall designate the packaging orientation permitted for each solicitation.

Approved by DRD
Date Issued: 05/25/17
Date Revised: 05/01/26

200 Checklist of Requirements

201 All Alaska Pollock fillet block manufacturing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC), National Oceanic and Atmospheric Administration (NOAA), Seafood Inspection program (SIP) Approved Establishment (AE). For information regarding Seafood Inspection, see the following web site address:

https://www.fisheries.noaa.gov/topic/seafood-commerce-and-trade/seafood-inspection

202 Product shall be produced under the Food and Drug Administration regulations and all applicable federal Acts and regulatory references cited therein that are in effect on the date of production and the AMS checklist of requirements.

210 Materials

210.1 Contractors' technical proposal shall describe in detail the necessary processing steps to comply with the requirements below.

211 Fish Flesh / Product Requirements

211.1 Domestic Origin of Fish Flesh – The Alaska Pollock fillet portions (*Gadus chalcogrammus*) shall be derived from fish that are caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory.

211.2 The Alaska Pollock fillet portions shall be prepared from - once-frozen, skinless, boneless, pin bone-out, Alaska Pollock whole fillet blocks with no U.S. Grade required. Contractors shall provide documentation (e.g., letter of conformance, etc.) that verify the name and location of the raw material block supplier; that the block production facility is an approved USDC/NOAA SIP AE; are additive-free Alaska Pollock whole fillet blocks which have been stored at 0°F or less for no more than twelve months and that the blocks meet the domestic origin requirements as defined in the MIFB-D.

211.3 Fillet portions – shall meet the requirements of U.S. Grade A as defined in the U.S Standard for Grades and shall be graded in accordance with USDC/NOAA SIP, Seafood Inspection Manual, Part 5, Chapter 3, U.S. Grade Standard for Fish Fillets. The end item shall consist of practically boneless, skinless Alaska Pollock fillet portions, pin bone-out.

212 Finished Product Requirements

212.1 Portion Weight – During production, target portion weight for Alaska Pollock fillets shall be 4.0 ounces. Quality assurance plans shall apply upper and lower specification limits of 4.1 and 3.9 ounces, respectively.

212.1.1 Verification for weights will be determined by the contractor; and the technical proposal will describe the quality assurance steps taken to ensure compliance.

212.2 Individually Quick Frozen (IQF) – The Alaska Pollock fillet portions shall be IQF, so the individual fillets do not stick together.

212.3 Glaze – The Alaska Pollock fillet portions shall be glazed with a layer of potable water. Glaze is added by dipping or spraying the frozen fillets with potable water.

212.3.1 The maximum amount of glaze permitted is equal to 5% of the portion weight. The glaze weight shall not be included in the net weight of the product.

212.4 Portion Shape – The Alaska Pollock fillet portions shall have uniform thickness throughout with parallel sides. Serpentine cut or other cut with non-parallel sides are permissible.

213 Preparation / Cooking Methods

213.1 Handling, preparation and cooking instructions for the end user shall be declared and appear on individual bags (primary package).

214 Metal Detection

214.1 All product shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. Validation must be performed with all three metals during each testing interval.

214.2 The contractor's technical proposal shall identify and describe all metal detection equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

215 State of Refrigeration

215.1 Alaska Pollock fillet portions shall be frozen to 0°F within 4 hours after completion of the involved lot.

215.2 Alaska Pollock fillet portions shall be stored, shipped, and delivered at temperatures that do not exceed 0°F.

220 Preparation for Delivery

221 Packaging and Packing

221.1 Packaging – The primary packages shall be closed by heat seal. All primary packages shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure. Primary packages may be commercially marked and may be resealable. A retail-style design with multiple colors, as well as a product photograph is permissible.

221.2 Packing[1/] – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound bulk primary packages or twenty (20) 2-pound primary packages, shall be packed in a 40-pound (net weight) shipping case.

221.3 The shipping cases shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.

221.4 Style and Size – Only one size and style of primary package and shipping case shall be offered in an individual delivery unit.

221.5 Shipping cases shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

222 Labeling

222.1 Food entering into commerce must meet all applicable labeling laws and regulations required by FDA and USDC. To meet the requirements of this USDA, AMS, Federal Purchase Program Specification, primary and shipping case labels shall be illustrated in the contractor's technical proposal and contain the following information:

222.2 **Primary package** – The following information shall be on each bag:

222.2.1 Alaska Pollock Fillet Portions;

222.2.2 Manufacturer name and address;

222.2.3 Ingredient declaration;

[1/]The contracting officer shall designate the packaging orientation permitted for each solicitation.

222.2.4 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as "major food allergens"; e.g. Contains: _____; and

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

222.2.5 A traceability code that includes information regarding production establishment, production date and production lot;

222.2.6 Nutrition facts based on actual nutritional analysis of the product;

222.2.7 Cooking Instructions; and

222.2.8 Safe handling instructions.

222.2.9 2-pound packages – Labels may be contractor's own retail (i.e., commercially available, off-the- shelf) label. Products offered in consumer and individual serving sizes shall include one color other than black and white (exclusive of package color). Distributor's labels shall not be used.

222.3 **Shipping Case** –The following information shall be on each case:

222.3.1 USDA Shield – The shield shall be at least 2 inches high and appear on top or on the principal display panel of each case or on a label affixed to the shipping case;

222.3.2 The applicable purchase order number;

222.3.3 A traceability code that includes information regarding production establishment, production date and production lot;

222.3.4 Nutrition facts based on actual nutritional analysis of the product (optional);

222.3.5 Cooking Instructions (optional);

222.3.6 Material Number – 110345 – for the twenty (20) 2-pound primary package configuration;

222.3.7 Product name – Alaska Pollock Fillet Portions, Unbreaded, Raw, Frozen;

222.3.8 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as "major food allergens"; e.g. Contains: _____; and

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

222.3.9 USDC/NOAA SIP Official Insignia - Finished products must meet eligibility requirements for use of the Grade A Shield. Finished product shipping case labels must bear the Grade A Shield. For information regarding examples of USDC/NOAA Inspection and Grade marks, see the following web site address:

http://www.fisheries.noaa.gov/policy-advertising-services-and-use-marks-us-department-commerce.

223 Palletized Unit Loads

223.1 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping cases over the edges of the pallets and exposes each shipping case's principal display panel to facilitate certification examinations.

230 Product Assurance

231 Quality Assurance

231.1 All processors and processing facilities used to fulfill USDA contracts shall be a USDC/NOAA SIP AE.

231.2 Fillet portions – shall meet the requirements of U.S. Grade A as defined in the U.S Standard for Grades and shall be graded in accordance with USDC/NOAA SIP, Seafood Inspection Manual, Part 5, Chapter 3, U.S. Grade Standard for Fish Fillets. The end item shall consist of practically boneless, skinless Alaska Pollock fillet portions, pin bone-out.

231.2.1 Contractors must provide written proof of an approved USDC/NOAA SIP Product Management Plan (PMP) to support that finished products meet the criteria to bear the corresponding grade mark.

231.3 Verification of Raw Materials – The Alaska Pollock fillet portions shall be prepared from - once-frozen, skinless, boneless, pin bone-out, Alaska Pollock whole fillet blocks with no U.S. Grade required. Contractors shall provide documentation (e.g., a Letter of Conformance, etc.) from their Alaska Pollock block suppliers for all block raw materials used to produce finished products. The documentation shall include the name and location of the block supplier; verification that the block production facility is an approved USDC/NOAA SIP AE; are additive-free Alaska Pollock whole fillet blocks, which have been stored at 0°F or less for no more than twelve months and that the blocks meet the domestic origin requirements as defined in the MIFB-D.

231.3.1 The documentation shall provide sufficient information to enable traceability that demonstrates compliance with the above requirements. Routine audits conducted by the QAD will verify adherence to the raw material requirements.

232 Delivered Product

232.1 Delivery Unit - Each delivery unit shall consist of 950 shipping cases with a net weight of 38,000 pounds.

232.2 Transportation – All products shall be delivered to AMS assigned destinations, including multi-stop deliveries, under seal(s) with tamper proof, tamper resistant, serially numbered seals as required under the current AMS MIFB-D. The seal number(s) must be recorded on the Bill of Lading (BOL) and correspond with the applied seal at the time of arrival at each destination when destined for multiple recipients.

233 Warranty and Complaint Resolution

233.1 Warranty – The contractor shall guarantee that the product complies with all contractual requirements.

233.2 Complaint Resolution – The contractor's technical proposal shall provide the steps taken to resolve complaints received on the product, i.e., point of contact, cause and effect analysis, product replacement, monetary compensation and corrective and preventative actions taken.

240 Non-Conforming Product

240.1 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to commercial production, cooked or destroyed).

250 Contractor Checkloading

251 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

251.1 Purchase Order Number and Purchase Order Line-Item Number;

251.2 Sales Order Number and Sales Order Line-Item Number;

251.3 Destination of shipment;

251.4 Name of Product and applicable Material Number;

251.5 Shipping Date;

251.6 Information for traceability that includes the production lot number(s) and the corresponding production date for each lot. Additionally, the shipping case and primary package code(s) must be provided, along with the code that facilitates traceability back to the establishment number, production lot, and date;

251.7 Count of shipping cases and total projected net weight in each production lot;

251.8 Count of shipping cases and total projected net weight per delivery unit;

251.9 Product temperature at time of loading to final destination;

251.10 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal(s), as applicable;

251.11 A statement that “Product conforms with the FPPS for Alaska Pollock Fillet Portions, Unbreaded, Raw Frozen” (FPPS-APF-2026);

251.12 Count and projected net weight verified; and

251.13 Signature of company official responsible for checkloading.

Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE

APPROVED

Federal Purchase Program Specification (FPPS) for Alaska Pollock Oven Ready (Breaded) Fish Stick and Nuggets, Frozen

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0249
Phone: (202) 690-3148

Supersedes: FPPS Alaska Pollock Sticks and Fish Nuggets dated November 2024 – changes from previous requirements in blue

Effective: June 2026

---

100 Scope

101 This Specification in conjunction with Commercial Item Description (CID) for Fish Nuggets, Portions, Sticks, Strips, Bite-Sized Pieces, Oven-Ready, Breaded and/or Battered, Frozen A-A-20325 dated March 12, 2001, is for use by United States Department of Agriculture (USDA) for the procurement of Alaska Pollock, Oven Ready (Breaded) Fish Sticks and Fish Nuggets, Frozen.

200 Applicable Documents

201 The following documents and all references cited therein shall be incorporated as part of this USDA, FPPS:

201.1 Commercial Item Description (CID) A-A-20325, March 12, 2001. https://www.ams.usda.gov/sites/default/files/media/CID%20Fish%20Nuggets%2C%20Portions%2C%20Sticks%2C%20Strips%2C%20Bite-size%20Pieces%2C%20Oven-Ready%2C%20Breaded%20and%20or%20Battered%2C%20Frozen.pdf

201.2 Applicable provisions of the Federal Food, Drug, and Cosmetic Act contained in 21 CFR Parts 1-199.

201.3 U.S. Standards for Grades of Frozen Fried Fish Sticks.

300 Item Description

301 Alaska Pollock, Oven Ready (Breaded) Fish Sticks and Fish Nuggets (APSN), Frozen (Fish Sticks and Fish Nuggets).

302 U.S. Grade A.

302.1 Fish Sticks and Fish Nuggets shall meet the requirements of U.S Grade A as defined in the U.S. Grade Standard for Frozen Fried Fish Sticks.

302.2 Fish Sticks and Fish Nuggets shall be prepared from once-frozen skinless, boneless, additive-free, pin bone-out, Alaska Pollock whole fillet blocks.

302.3 Material Number 110850 and 111280 shall be prepared from regular-skinned blocks and Material Number 110851 shall be prepared from deep-skinned blocks as described in this section.

303 The contracting officer shall specify the type (stick or nugget) and primary package size configuration in each solicitation. Nuggets will be used for households only.

304 Delivery unit shall consist of 950 shipping cases with a net weight of 38,000 pounds.

400 Checklist of Requirements

401 All Alaska Pollock fillet block manufacturing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC), National Oceanic and Atmospheric Administration (NOAA), Seafood Inspection program (SIP) Approved Establishment (AE). For information regarding Seafood Inspection, see the following web site address:

https://www.fisheries.noaa.gov/topic/seafood-commerce-and-trade/seafood-inspection

410 Materials

411 Contractors' technical proposal shall describe in detail the necessary processing steps to comply with the requirements below:

420 Fish Flesh / Product Requirements

421 Domestic Origin of Fish Flesh – The Alaska Pollock (*Gadus chalcogrammus*) shall be derived from fish caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory.

422 The contractor shall comply with all provisions of the Domestic Origin clause as defined in the MIFB-D and the applicable Supplement.

423 The Alaska Pollock Breaded Sticks & Nuggets shall be prepared from - once-frozen, skinless, boneless, pin bone-out, Alaska Pollock whole fillet blocks with no U.S. Grade required. Contractors shall provide documentation (e.g., a Letter of Conformance, etc.) from their Alaska Pollock block suppliers for all block raw materials used to produce finished products. The documentation shall include the name and location of the block supplier; verification that the block production facility is an approved USDC/NOAA SIP AE; are additive-free Alaska Pollock whole fillet blocks, which have been stored at 0°F or less for no more than twelve months and that the blocks meet the domestic origin requirements as defined in the MIFB-D.

423.1 Breaded Sticks & Nuggets – shall meet the requirements of U.S. Grade A as defined in the U.S Standard for Grades and shall be graded in accordance with USDC/NOAA SIP, Seafood Inspection Manual, Part 5, Chapter 3, U.S. Grade Standard for Frozen Battered or Breaded Fish Products.

423.2 Material Number 110850 and 111280 shall be prepared from regular-skinned blocks and Material Number 110851 shall be prepared from deep-skinned blocks as described in this section.

424 Fish Sticks and Fish Nuggets shall meet the Classification (Section 3) and Salient Characteristics (Section 5) requirements of the CID as specified below.

425 Product Classification and Characteristics.

425.1 Fish species I – Alaska Pollock.

425.2 Style A – Fillet block.

425.2.1 Form a – Single frozen (frozen once before processing).

425.2.2 Regular-skinned for Material Number 110850 and 111280 and deep-skinned for Material Number 110851.

425.3 Type 3 – Stick (at least three-eighths [⅜] of an inch thick; and their largest dimension is at least three times the next largest dimension).

425.3.1 Oven-ready weight a – 28.35 g (1.00 oz.).

425.3.2 Verification for weights will be determined by the contractor; and the technical proposal will describe the quality assurance steps taken to ensure compliance.

425.4 Type 1 – Nugget (at least three-eighths [⅜] of an inch thick).

425.4.1 Oven-ready weight b – 28.35 g (1.00 oz).

425.4.2 Verification for weights will be determined by the contractor; and the technical proposal will describe the quality assurance steps taken to ensure compliance.

425.4.3 Shape – Nugget

425.5 Composition (a) – Meets the requirements of U.S. Grade A.

425.5.1 Fried fish type b – Fried.

425.5.2 Fish Flesh Requirement - sticks and nuggets shall contain minimum 60 percent (adjustment factor of 4% for precooked/parfried) by weight of fish flesh determined by the official end-product method as outlined in the Seafood Inspection Manual, Part 5, Chapter 3 of the U.S. Grading Standards.

425.5.3 "Minimum fish flesh content" refers to the minimum percent, by weight, of three frozen raw breaded fish products (sample unit for fish flesh determination) plus the 4% adjustment factor for precooked/panfried breaded products.

Example calculation: weight of three de-breaded fish products (1.70 oz) / weight of three breaded fish products (3.02 oz) = .5629 x 100 = (56.29% fish flesh) + adjustment factor of 4% for parfried breaded product = (60.29% fish flesh).

The correction factor must be added to the sample unit flesh percentage to determine if the breaded product meets the minimum 60 percent requirement for U.S. Grade A.

425.5.4 For each designated lot, lot quality conformance is based on a representative sample (sample size) as outlined in the Seafood Inspection Manual, Part 4, Chapter 11 for end-product determination. Procedures and calculations for determining fish flesh are described in the Seafood Inspection Manual, Part 4, Chapter 10 (Methodology).

Note: In-process facilities can select samples of finished product during production to obtain the required samples needed to meet the acceptable criteria for each lot for quality and weight compliance based on lot average.

425.6 Coating (2) – Crispy style Breading.

425.6.1 The Fish Sticks and Fish Nuggets shall be battered in wheat flour and breaded in a wheat flour-based breading normally used for commercial markets. Additional ingredients that include spices, seasonings, salt, etc. may be used as needed to produce the desired flavor, color, texture, and crispness.

425.6.2 The batter/breading shall be made with whole grain flour or whole grain-rich flour using one of the following options:

425.6.3 For Material Number 110851 (CN Labeled bulk packaged sticks).

425.6.3.1 Option 1: 100% whole grain, or

425.6.3.2 Option 2: whole grain-rich – shall contain at least 50% whole grains and the remaining grains in the product shall be enriched.

425.6.4 For Material Numbers 110850 and 111280 (2-pound packaged sticks and nuggets).

425.6.4.1 Product shall contain at least 50% whole grains.

425.6.5 Monosodium glutamate is not allowed.

425.6.6 Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.

425.7 Child Nutrition (CN) labeling (for Material Number 110851 only). The CN label information (and evidence of approval for use) shall be submitted as part of the contractor's technical proposal. A four (4.0) ounce serving must credit as at least two Meat/Meat Alternates and one-ounce equivalent grains.

425.7.1 The CN Labeling Program is run by the Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS, FSIS and other Federal agencies. The Program requires an evaluation of a product's formulation by FNS to determine its contribution toward Meal Patterns Requirements (MPR) for meals served under USDA's Child Nutrition Programs. To carry a CN label, the eligible product's formulation must be evaluated by USDA to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs.

For information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program and contact the following:

Child Nutrition Labeling Program Operations Office
USDA, AMS, FV, PPB Stop 0247, Room 0710-S
1400 Independence Ave., SW Washington, DC 20250
Email: CNLabeling@ams.usda.gov
Phone Number: 202-720-9939
Fax Number: 202-690-3824

430 Finished Product Requirements

431 For Material Number 110851 (CN Labeled bulk packaged sticks).

431.1 Sodium – Maximum sodium content shall be 280 mg or less per 100 grams or 320 mg or less per 113 gram serving (four 1-ounce fish sticks).

431.2 Fat – Maximum fat content shall be 7 grams or less per 100 grams or 9 grams or less per 113 gram serving (four 1-ounce fish sticks).

432 For Material Numbers 110850 and 111280 (2-pound packaged sticks and nuggets).

432.1 Sodium – Maximum sodium content shall be 320 mg or less per 100 grams or 370 mg or less per 113 gram serving (four 1-ounce fish sticks and nuggets).

432.2 Fat – Maximum fat content shall be 9 grams or less per 100 grams or 11 grams or less per 113 gram serving (four 1-ounce fish sticks and nuggets).

433 Trans fat – 0 grams per 100 grams.

434 Sticks and Nuggets – shall meet the requirements of U.S. Grade A as defined in the U.S. Standard for Grades and shall be graded in accordance with NOAA Seafood Inspection Manual, Part 5, Chapter 3, U.S. Grade Standard for Frozen Battered or Breaded Fish Products.

440 State of Refrigeration

441 The Fish Sticks and Fish Nuggets shall be IQF, so the individual sticks and nuggets do not stick together after they are packaged and packed.

441.1 The manufactured frozen fish products shall be placed in a freezer within 2 hours after packaging, and frozen to an internal temperature of -17.8° C (0° F) within 24 hours after placement in the freezer. The product shall be maintained at -17.8° C (0° F) during frozen storage.

441.2 Alaska Pollock Fish Sticks & Nuggets shall be stored, shipped, and delivered at temperatures that do not exceed 0° F.

450 Metal Detection

451 All product shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. Validation must be performed with all three metals during each testing interval.

451.1 The contractor's technical proposal shall identify and describe all metal detection equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

460 Preparation / Cooking Methods

461 The Fish Sticks and Fish Nuggets shall be prepared (par-fried) so that the end-user may bake them in an Air-fryer, conventional or convection type oven. Baking instructions shall be declared and appear on the primary package.

470 Preparation for Delivery

471 **Packaging and Packing**

472 Packaging – The primary packages shall be closed by heat seal. All primary packages shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure. Primary packages may be commercially marked and may be resealable. A retail-style design with multiple colors, as well as a product photograph is permissible.

472.1 The Fish Sticks shall be packaged in eight 5-pound or four 10-pound primary packages for Material Number 110851 or twenty 2-pound primary packages for Material Number 110850 and Fish Nuggets Material Number 111280.[1/]

473 The shipping cases shall comply with the National Motor Freight Classification or Uniform Freight Classification.

[1/]The contracting officer shall designate the type (stick or nugget) and packaging orientation permitted for each solicitation.

473.1 Net Weight – Primary packages shall be packed into new 40-pound net weight shipping cases of a size to accommodate the product without slack filling or overfilling.

473.2 Style and Size – Only one size and style of primary package and shipping case shall be used in an individual delivery unit.

473.3 Shipping cases shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

480 Labeling

481 Food entering into commerce must meet all applicable labeling laws and regulations required by FDA and USDC. To meet the requirements of this USDA, AMS, Federal Purchase Program Specification, primary and shipping case labels shall be illustrated in the contractor's technical proposal and contain the following information:

482 **Primary package** – The following information shall be on each bag:

482.1 Product name;

482.2 Manufacturer name and address;

482.3 Ingredient declaration;

482.4 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as "major food allergens"; e.g. Contains: _____;

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

482.5 A traceability code that includes information regarding production establishment, production date and production lot;

482.6 Nutrition facts based on actual nutritional analysis of the product;

482.7 Baking Instructions;

482.8 Safe handling instructions; and

482.9 2-pound packages – Labels may be contractor's own retail (i.e., commercially available, off-the- shelf) label. Products offered in consumer and individual serving sizes shall include one color other than black and white (exclusive of package color). Distributor's labels shall not be used;

483 **Shipping Case** –The following information shall be on each case:

483.1 USDA Shield – The shield shall be at least 2 inches high and appear on top or on the principal display panel of each case or on a label affixed to the shipping case;

483.2 The applicable purchase order number;

483.3 A traceability code that includes information regarding production establishment, production date and production lot;

483.4 Nutrition facts based on actual nutritional analysis of the product (optional);

483.5 Baking Instructions (optional);

483.6 NOAA SIP Official Insignia - Finished products must meet eligibility requirements for use of the Grade A Shield. Finished product shipping case labels must bear the Grade A Shield. For information regarding examples of USDC Inspection and Grade marks, see the following web site address: http://www.fisheries.noaa.gov/policy-advertising-services-and-use-marks-us-department-commerce;

483.7 Material Number – 110851 for the bulk packed 5-pound and 10-pound primary packages, 110850 and 111280 for the 2-pound primary packaging configuration;

483.8 Product name – Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen. Material numbers 110850 and 110851;

483.9 Product name – Alaska Pollock, Oven Ready (Breaded) Fish Nuggets, Frozen. Material number 111280;

483.10 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as "major food allergens"; e.g. Contains: _____;

For additional information refer to the FSIS Compliance Guidance at: https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf

483.11 Ingredient declaration; and

483.12 The CN label information for Material Number 110851.

500 Palletized Unit Loads

501 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping cases over the edges of the pallets and exposes each shipping case's principal display panel to facilitate certification examinations.

600 Delivered Product

601 Delivery Unit – Each delivery unit shall consist of 950 shipping cases with a net weight of 38,000 pounds.

602 Sealing – All products shall be delivered to AMS assigned destinations, including multi-stop deliveries, under seal(s) with tamper proof, tamper resistant, serially numbered seals as required under the current AMS MIFB-D. The seal number(s) must be recorded on the Bill of Lading (BOL) and correspond with the applied seal at the time of arrival at each destination when destined for multiple recipients.

700 Quality Assurance

701 All Alaska Pollock fillet block processors and fish stick and nugget processing facilities used to fulfill USDA contracts shall be a United States Department of Commerce (USDC)/NOAA Seafood Inspection Program (SIP) AE.

701.1 Breaded Sticks & Nuggets – shall meet the requirements of U.S. Grade A as defined in the U.S Standard for Grades and shall be graded in accordance with USDC/NOAA SIP, Seafood Inspection Manual, Part 5, Chapter 3, U.S. Grade Standard for Frozen Battered or Breaded Fish Products.

701.1.1 Contractors must provide written proof of an approved USDC/NOAA SIP Product Management Plan (PMP) to support that finished products meet the criteria to bear the corresponding grade mark.

701.2 Verification of Raw Materials – The Alaska Pollock Breaded Sticks & Nuggets shall be prepared from - once-frozen, skinless, boneless, pin bone-out, Alaska Pollock whole fillet blocks with no U.S. Grade required. Contractors shall provide documentation (e.g., a Letter of Conformance, etc.) from their Alaska Pollock block suppliers for all block raw materials used to produce finished products. The documentation shall include the name and location of the block supplier; verification that the block production facility is an approved USDC/NOAA SIP AE; are additive-free Alaska Pollock whole fillet blocks, which have been stored at 0°F or less for no more than twelve months and that the blocks meet the domestic origin requirements as defined in the MIFB-D.

701.2.1 The documentation shall provide sufficient information to enable traceability that demonstrates compliance with the above requirements. Routine audits conducted by the QAD will verify adherence to the raw material requirements.

800 Warranty and Complaint Resolution

801 Warranty – The contractor shall guarantee that the product complies with all specification requirements and provisions set forth in the program Supplement.

802 Complaint Resolution – Customer complaint resolution procedures shall be developed by the contractor. These procedures shall include: a point of contact, investigation steps, with intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

850 Non-Conforming Product

851 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to commercial production, cooked or destroyed).

900 Contractor Checkloading

901 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all the following information:

901.1 Purchase Order Number and Purchase Order Line-Item Number;

901.2 Sales Order Number and Sales Order Line-Item Number;

901.3 Destination of shipment;

901.4 Name of product and applicable material number;

901.5 Shipping Date;

901.6 Information for traceability that includes the production lot number(s) and the corresponding production date for each lot. Additionally, the shipping case and primary package code(s) must be provided, along with the code that facilitates traceability back to the establishment number, production lot, and date;

901.7 Count of shipping cases and total projected net weight in each production lot;

901.8 Count of shipping cases and total projected net weight per delivery unit;

901.9 Product temperature at time of loading to final destination;

901.10 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal(s), as applicable;

901.11 A statement that "Product conforms with the FPPS for Alaska Pollock**,** Oven Ready (Breaded) Fish Sticks or Fish Nuggets, Frozen" (FPPS-APSN-2026);

901.12 Count and projected net weights certified; and

901.13 Signature of company official responsible for checkloading.

Cover Page:

Company Name
Company Address
Contact Person, including title, phone number, including emergency contact information, e-mail address (shall be authorized to represent the company).

Technical Proposal for: Supplement 509 and FPPS Once-Frozen Alaska Pollock Blocks.

Table of Contents (all pages and attachments shall be number and identified – any attachments must be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements:

100 Item Description

200 Checklist of Requirements

300 Materials

310 Fish Flesh

320 Metal Detection

400 Preparation for Delivery

410 Packaging and Packing

420 Palletized Unit Loads

500 Product Assurance

520 Delivered Product

530 Warranty and Complaint Resolution

600 Non-Conforming Product

700 Contractor Checkloading

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.

Cover Page:

Company Name
Company Address
Contact Person, including title, phone number, including emergency contact information, e-mail address (shall be authorized to represent the company).

Technical Proposal for: Supplement 509 and FPPS Alaska Pollock Fillet Portions, Unbreaded.

Table of Contents (all pages and attachments shall be number and identified – any attachments must be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements:

100 Item Description

200 Checklist of Requirements

210 Materials

211 Fish Flesh

212 Finished Products Requirements

213 Preparation / Cooking Methods

214 Metal Detection

215 State of Refrigeration

220 Preparation for Delivery

221 Packaging and Packing

222 Labeling

223 Palletized Unit Load

230 Product Assurance

231 Quality Assurance

232 Delivered Product

233 Warranty and Complaint Resolution

240 Non-Conforming Product

250 Contractor Checkloading

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.

Cover Page:

Company Name
Company Address
Contact Person, including title, phone number, including emergency contact information, e-mail address (shall be authorized to represent the company).

Technical Proposal for: Supplement 509 and FPPS Alaska Pollock Oven Ready Fish Sticks and Nuggets.

Table of Contents (all pages and attachments shall be number and identified – any attachments must be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements:

100 Scope

200 Applicable Documents

300 Item Description

400 Checklist of Requirements

410 Materials

420 Fish Flesh / Product Requirements

430 Finished Products Requirements

440 Individually Quick Frozen (IQF)

450 Metal Detection

460 Preparation / Cooking Methods

470 Preparation for Delivery

480 Labeling

500 Palletized Unit Load

600 Delivered Product

700 Quality Assurance

800 Warranty and Complaint Resolution

850 Non-Conforming Product

900 Contractor Checkloading

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.

United States Department of Agriculture
Agricultural Marketing Service
Livestock and Poultry Program

Certificate of Conformance for
the Procurement of Frozen Alaska Pollock Products

Certificate of Conformance

I certify the following:

(1) On (shipping date), (contractor's name) furnished the (insert the appropriate commodity description) called for by Purchase Order Number via (carrier) under Sales Order Number and Item number(s): _____.

(2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including (contractor's name) Technical Proposal as approved by the AMS, LP Program, Standards and Specifications Division.

(3) Product identification, (i.e. production lot number[s]) is in the quantity shown on the attached acceptance document.

(4) Contractor assures all Pollock Products used in fulfilling this contract was produced in the United States as defined in the AMS Master Invitation for Bids – Domestic Commodity Procurement.

Date: _____

Signature:_____
(Signed by an officer or representative authorized to sign offers)

Title:_____