



APPROVED

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR CATFISH STRIPS, BREADED, OVEN READY, FROZEN

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I. ITEM DESCRIPTION

- Item – Breaded, Oven Ready, Freshwater Catfish Strips, Frozen.
- Portion Weight – The portion weight for catfish strips shall be 2.0 ounces.
- Formulation – The frozen, breaded, oven ready, catfish strips shall consist of not less than 75% catfish flesh in the raw formula.
- Packing – The catfish strips will be packaged in twenty (20) 2-pound, eight (8) 5-pound or four (4) 10-pound immediate container bags and placed into shipping containers weighing 40 pounds.

II. CHECKLIST OF REQUIREMENTS

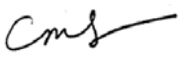
Product will be produced under the Food and Drug Administration regulations and all applicable federal Acts and regulatory references cited therein which are in effect on the date of production.

A. MATERIALS

Contractors must describe in detail the necessary processing steps, supported with digital images, to comply with the requirements below.

1. FISH FLESH

- a. Domestic Origin of Fish Flesh – The catfish will be harvested from commercial, U.S. farm-raised freshwater catfish of the *Ictaluridae* family: channel catfish (*Ictalurus punctatus*), blue catfish (*Ictalurus furcatus*), and white catfish (*Ictalurus catus*) and its hybrids.
- b. Fresh Only – Only fresh (not frozen) catfish will be allowed.
- c. Flesh Characteristics – The catfish flesh will have characteristics of good quality, including, but not limited to, flavor, texture, and odor and will be evaluated during the prototype review.

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- d. Fillets – The catfish strips will be prepared from trimmed catfish shank fillet (without belly-flap section).
- e. Objectionable Materials – The Contractor must identify and develop a strategy and have a written quality plan that will effectively remove of all bones, skin, organs, tails, fins, and foreign materials.
- f. Fish Flesh Content – The breaded, oven ready, catfish strips, frozen shall consist of not less than 75% catfish flesh in the raw formula. Catfish flesh injected with added ingredients is prohibited.

2. INGREDIENTS

- a. Domestic Origin of Ingredients – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products when U.S. produced products are available from ingredient suppliers.
- b. Batter/Breading – The catfish strips shall be breaded in a cornmeal based breading similar to those normally used for commercial marketed breaded catfish strips. Additional ingredients that include spices, seasonings, salt, etc. may be used as needed to produce the desired flavor, color, texture, and crispness.
- c. Monosodium Glutamate (MSG) – Use of MSG is not allowed.

3. FINISHED PRODUCT REQUIREMENTS

- a. Sodium – Maximum sodium content must be 360mg or less per 100 grams.
- b. Fat – Maximum fat content must be 9 grams or less per 100 grams.
- c. Trans fat – 0 grams per 100 grams.
- d. The portion weight for catfish strips shall be 2.0 ounces and shall have a uniform shape and size to meet the portion weight requirement. [Quality assurance plans will apply upper and lower specification limits of 2.5 and 1.5 ounces, respectively.](#)

4. INDIVIDUALLY QUICK FROZEN (IQF)

The breaded, oven ready, catfish strips shall be IQF so the individual strips do not stick together after they are packaged and packed. The product temperature at the time of shipment and delivery shall not exceed 0°F.

5. PREPARATION/COOKING METHODS

The breaded catfish strips shall be prepared (par-fried) so that the end-user may bake them in a conventional or convection type oven. Cooking instructions must be declared and appear on the individual bags (immediate container).

6. METAL DETECTION

Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures will be identified and described.

7. FINISH PRODUCT EVALUATION

The finished products shall be evaluated for cooked flavor, odor, color, and texture in accordance with established sampling and cooking procedures developed by the contractor.

B. PREPARATION FOR DELIVERY

1. PACKAGING AND PACKING

- a. Packaging - The catfish strips will be packaged in twenty (20) 2-pound, eight (8) 5-pound or four (4) 10-pound immediate container bags. The bags shall be closed by heat seal or metal clips.
- b. Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.
- c. Net Weight – Immediate containers shall be packed into new 40-pound net weight shipping containers of a size to accommodate the product without slack filling or overfilling.
- b. Style and Size of Container – Only one size and style of immediate and shipping containers may be offered in an individual shipping unit.

2. LABELING

Both bags and cases will be labeled to include all information required by United States Department of Commerce (USDC) regulations and the required information listed below.

- a. Immediate Container – The following information must be on each bag:
 - (1) A traceability code that includes information regarding production establishment, production date and production lot.
 - (2) Nutrition facts based on actual nutritional analysis of the product.
 - (3) Cooking instructions.
- b. Shipping Container – The following information must be on each case:
 - (1) USDA Shield – The shield will be at least 2 inches high and will appear on top or on the principle display panel of each case.



- (2) The applicable purchase order number.
- (3) A traceability code that includes information regarding production establishment, production date and production lot.
- (4) Nutrition facts based on actual nutritional analysis of the product.
- (5) Cooking Instructions (optional).
- (6) USDC Inspection Mark – The Processed Under Federal Inspection “PUFI” mark.
- (7) Material number: 100200 for the 2-Pound Bags, and 100201 for the 5-Pound and 10-Pound Bags.
- (8) Product name – Catfish Strips, Breaded, Oven Ready, Frozen.
- (9) An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

(10) [Ingredient declaration.](#)

3. PALLETIZED UNIT LOADS

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 containers over the edges of the pallets and exposes each shipping container's principle display panel to facilitate certification examinations.

C. PRODUCT ASSURANCE

1. QUALITY ASSURANCE

All breaded, oven ready, catfish strips, frozen will be produced under the USDC, National Marine Fisheries Service (NMFS) Type I inspection, which may include an Integrated Quality Assurance (IQA) or Hazard Analysis and Critical Control Points (HACCP) Quality Management Program (HACCP-QMP). The contractors must declare the type of NMFS inspection program they are operating under.

2. DELIVERED PRODUCT

- a. Delivery Unit - Each delivery unit will consist of 1,000 shipping containers with a net weight of 40,000 pounds.

- b. Sealing – All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard F 1157-04.

3. WARRANTY AND COMPLAINT RESOLUTION

- a. Warranty – The contractor will guarantee that the product complies with all contractual requirements.
- b. Complaint Resolution – The contractor's technical proposal must 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.

D. NON-CONFORMING PRODUCT

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