



APPROVED

Federal Purchase Program Specification (FPPS) for Wild Shrimp, Frozen

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specification Division (SSD)
Room 2628-S, STOP 0258
Phone: (202) 690-3148

Supersedes: FPPS-WS-2020 August 2020 – Changes
from previous requirements in [blue](#)

Effective: November 2022

-
- | | |
|------------|---|
| 100 | Item Description |
| 110 | Wild Shrimp, Frozen |
| 110.1 | Shrimp processed product shall be derived from wild caught United States (U.S.) brown (<i>Farfantepenaeus aztecus</i>), white (<i>Litopenaeus setiferus</i>) or pink (<i>Panaeus duorarum</i>) shrimp in any combination. |
| 130 | Packing –Individually Quick Frozen (IQF) shrimp shall be packed in a 2-pound primary package. Ten 2-pound primary packages shall be packed in a 20-pound (net weight) shipping container. Frozen block (bulk) shrimp shall be packed in a 5-pound primary package. Four 5-pound primary packages shall be packed in a 20-pound (net weight) shipping container. |
| 140 | Delivery Unit – Each delivery unit of the 2-pound packages shall consist of 1500 shipping containers with a net weight of 30,000 pounds. Each delivery unit of the 5-pound packages shall consist of 1350 shipping containers with a net weight of 27,000 pounds. |
| 200 | Checklist of Requirements |
| 201 | All processing facilities used in fulfilling United States Department of Agriculture (USDA) contracts shall operate under Food and Drug Administration (FDA) oversight and/or shall be a United States Department of Commerce (USDC) Approved Establishment. For information regarding Seafood Inspection, see the following web site address: https://www.fisheries.noaa.gov/topic/seafood-commerce-certification#seafood-inspection |
| 210 | Materials |

210.1 Domestic Origin of Shrimp - Only wild caught brown (*Farfantepenaeus aztecus*), white (*Litopenaeus setiferus*) or pink (*Panaeus duorarum*) shrimp produced in the United States (U.S.) shall be used. U.S. produced shrimp shall be wild caught and harvested in U.S. waters on U.S. flagged fishing vessels and processed in processing facilities in the U.S.

211 Product Forms

211.1 Style - All market forms of shrimp shall be raw.

212 The contracting officer will designate the market form(s) within each purchase solicitation.

213 Market Forms – All market forms shall be headless.

213.1 Green Headless Shell-on Tails – this form shall include 21-35 count per pound.

213.2 Peeled and Deveined, Round, Tail-on or Tail-off – this form shall have the shell and vein removed and shall include 21-30 count per pound.

213.3 Peeled and Deveined, Round, Tail-on or Tail-off - this form shall have the shell and vein removed and shall include 31-50 count per pound.

213.4 Peeled and Deveined, Round, Tail-on or Tail-off - this form shall have the shell and vein removed and shall include 51-70 count per pound.

213.5 Only one market form shall be included in each delivery unit.

214 Individually Quick Frozen (IQF)

214.1 Type - All market forms of shrimp packaged into 2-pound immediate packages shall be frozen individually (IQF) so the individual pieces do not stick together after they are packaged and packed.

215 Preparation/Cooking Methods

215.1 Handling, preparation and cooking instructions for the end user shall be declared and appear on the individual bags or boxes (primary packages).

215.2 Cooking instructions/recipes may be included within the shipping container in flyer form in numbers corresponding to the number of immediate containers (ten for 2-pound packages or four for 5-pound packages) as an alternative to placing cooking instructions on the immediate container label.

216 State of Refrigeration

216.1 Shrimp shall be stored, shipped, and delivered at temperatures not to exceed 0°F.

300 Preparation for Delivery

310 Packaging and Packing

- 310.1 Packaging – The 2-pound primary packages shall be closed by heat seal, may be commercially marked, and may be re-sealable.
- 310.2 Packaging – The 5-pound bulk primary packages shall be closed by either heat seal or folded liner bag and packed into commercial-type primary boxes.
- 310.3 Packing – Ten 2-pound primary packages shall be packed in a 20-pound (net weight) shipping container.
- 310.4 Packing – Four 5-pound primary packages shall be packed in a 20-pound (net weight) shipping container.
- 310.5 Shipping Container - The shipping containers (cases) shall comply with the National Motor Freight Classification or Uniform Freight Classification.
- 310.6 Style and Size of Container – Only one size and style of primary package and shipping container shall be offered in an individual shipping unit.
- 310.7 Shipping containers 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.

320 Labeling

- 320.1 Processor shall meet all labeling laws. Both primary and shipping containers shall be labeled to include all information required by FDA and/or USDC regulations and contain the required information listed below.
- 321 Primary package – The following information shall be on each bag or box:
 - 321.1 Product name.
 - 321.2 Manufacturer name and address.
 - 321.3 Ingredient declaration.
 - 321.4 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 and/or wheat; e.g. Allergen: This product contains _____.
 - 321.5 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot.
 - 321.6 Nutrition Facts panel.

321.7 Cooking Instructions.

321.7.1 Cooking Instructions/recipes may be included within the shipping container in flyer form in numbers corresponding to the number of immediate containers as an alternative to placing cooking instructions on the immediate container label.

321.8 Safe handling instructions.

321.9 Labels for the immediate packages shall include at least one color, other than black and white, exclusive of the package color.

322 Shipping Container –The following information shall be on each case:

322.1 USDA Shield – The Shield shall be at least 2 inches high and shall appear on top or on the principal display panel of each shipping container.



322.2 The applicable purchase order number.

322.3 A traceability code that includes information regarding production establishment, production date(s), production code(s), and production lot.

322.4 Nutrition facts panel (optional).

322.5 Handling, preparation and cooking instructions (optional).

322.6 Material Number^{1/}

322.6.1 111320 for Green Headless Shell-on Tails - 21-35 count per pound. 2-pound packages.

322.6.2 111630 for Peeled and Deveined, 21-30 count per pound. 2-pound packages.

322.6.3 111323 for Peeled and Deveined, 31-50 count per pound. 2-pound packages.

322.6.4 111325 for Peeled and Deveined, 51-70 count per pound. 2-pound packages.

^{1/}The contracting officer shall designate the market form, packaging configuration and Material Number for each solicitation.

- 322.6.5 111321 for Green Headless Shell-on Tails - 21-35 count per pound. 5-pound packages.
- 322.6.6 111322 for Peeled and Deveined, 31-50 count per pound. 5-pound packages.
- 322.6.7 111324 for Peeled and Deveined, 51-70 count per pound. 5-pound packages.
- 322.7 Product name^{1/}
- 322.7.1 Wild Shrimp, Shell-on Tails, 21-35 count per pound, Frozen.
- 322.7.2 [Wild Shrimp, Peeled and Deveined, 21-30 count per pound, Frozen.](#)
- 322.7.3 Wild Shrimp, Peeled and Deveined, 31-50 count per pound, Frozen.
- 322.7.4 Wild Shrimp, Peeled and Deveined, 51-70 count per pound, Frozen.
- 322.7.5 Wild Shrimp, Shell-on Tails, Block, 21-35 count per pound, Frozen.
- 322.7.6 Wild Shrimp, Peeled and Deveined, Block, 31-50 count per pound, Frozen.
- 322.7.7 Wild Shrimp, Peeled and Deveined, Block, 51-70 count per pound, Frozen.
- 322.8 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 and/or wheat; e.g. Allergen: This product contains _____. (optional)

323 Palletized Unit Loads

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

324 Delivered Product

- 324.1 Delivery Unit – Each delivery unit of the 2-pound packages shall consist of 1500 shipping containers with a net weight of 30,000 pounds. Each delivery unit of the 5-pound packages shall consist of 1350 shipping containers with a net weight of 27,000 pounds.

^{1/}The contracting officer shall designate the market form, packaging configuration and Material Number for each solicitation.

- 324.2 Sealing – All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2013 as required under this Supplement. Seals shall be $\geq \frac{1}{8}$ inch diameter cable, high-security bolt, or equivalent.

330 Product Assurance

331 Quality Assurance

- 331.1 All processing facilities used in fulfilling United States Department of Agriculture (USDA) contracts shall operate under Food and Drug Administration (FDA) oversight and/or shall be a United States Department of Commerce (USDC) Approved Establishment.

332 Warranty and Complaint Resolution

- 332.1 Warranty – The contractor shall guarantee that the product complies with all contractual requirements and provisions set forth in the Master Solicitation.
- 332.2 Complaint Resolution – Customer complaint resolution procedures shall be developed by the contractor. 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.

333 Non-Conforming Product

- 333.1 The contractor shall have documented procedures that assure non-conforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. 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).

334 Acceptance and Certification

- 334.1 Contractor or agents of the contractor shall have full access to the USDC Seafood Inspection Services Portal (SISP) to request certification of product from USDC:

<https://seafoodinspection.nmfs.noaa.gov/customer/customerlogin.html>

The contractor shall provide the information accurately and in a timely manner. Data accuracy and timeliness are essential to the certification process; errors or delays when making requests can lead to significant delays or the rejection of certification requests by the USDC Seafood Inspector.

- 334.2 The USDC Seafood Inspector shall certify acceptable product and set forth on either a 1) Lot Inspection Certificate, 2) Certificate of Inspection, or 3) Memorandum Report of Inspection and Certificate of Loading, as appropriate, the following:
- 252.1 Purchase Order Number/Purchase Order Line Item Number;
 - 252.2 Sales Order Number/Sales Order Line Item Number;
 - 252.3 Destination of shipment;
 - 252.4 Name of Product and applicable Material Number;
 - 252.5 Shipping Date;
 - 252.6 Production lot number(s) and date each lot was produced along with shipping container and primary package code(s) and the code used that provides traceability to establishment number, production lot and date. The lot(s) listed on this certificate conforms to the USDA Food Purchase Program Specification (FPPS);
 - 252.7 Count of shipping containers and total projected net weight in each production lot;
 - 252.8 Count of shipping containers and total projected net weight per delivery unit;
 - 252.9 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
 - 252.10 Count and projected net weight verified.