

**Supplement 500 to the AMS
Master Solicitation Purchase
of Tuna 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 0258
Phone: (202) 690-3148

Supersedes: Supplement 500 January 2022 –
Changes from previous requirements in **blue**

Effective: August 2024

100 Overview

- 110 This document provides additional program requirements for the purchase of Tuna Products by the Department of Agriculture (USDA), including the Federal Purchase Program Specification (FPPS) (**Exhibit A**).

200 Instructions to Potential Suppliers

- 210 The tuna products will be purchased on a competitive bid basis from qualified suppliers who are operating in accordance with the applicable Food and Drug Administrative (FDA) regulations and under the United States Department of Commerce (USDC), National Marine Fisheries Service (NMFS) inspection, **which may include the USDC, National Oceanic Atmospheric Administration (NOAA) approved establishment criteria**. For information regarding Seafood Inspection, see the following web site address:

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

- 211 All tuna processors and processing facilities used to fulfill USDA contracts shall be a USDC/NOAA, **Seafood Inspection Program (SIP)** approved establishment. NOAA **SIP** approved establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA **SIP** approved establishments must comply with the following regulatory requirements that are applicable to the firm:

- 211.1 21 CFR Part 101 - Labeling
21 CFR Part 110
21 CFR Part 117 Subparts A, B and F
21 CFR Part 123
50 CFR Part 260 & **261**
NOAA SIP Approved Establishments Requirements

- 211.2 To meet the requirements of a USDC/NOAA approved establishment, processors of fish and fishery products must be USDC/NOAA approved establishment facilities.
- 212 All subcontractors, suppliers, and contractors of fishery products shall develop and maintain an AMS approved food defense plan.
- 212.1 The USDA, AMS, 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.
- 220 Actual purchases will be described in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and applicable Solicitations.
- 230 Subcontractors or suppliers of tuna products are:
- 231 Ineligible if they are currently delivering late on USDA contracts, or USDA-approved subcontracts, and late delivery is not due to causes beyond their control;
- 232 Not operating in accordance with the applicable FDA regulations and in alignment with NOAA SIP program requirements; and
- 233 Have been suspended or debarred under the provisions of 48 C.F.R. Subpart 9.4.
- 240 Dolphin Safe
- 241 Tuna will be caught to be in compliance with the Marine Mammal Protection Act and will meet the "Dolphin-Safe" labeling standard of the Dolphin Protection Consumer Information Act (16 U.S.C. § 1385).
- 241.1 The Act makes it unlawful under Section 5 of the Federal Trade Commission Act for any producer, importer, exporter, distributor, or seller of any tuna product that is exported from or offered for sale in the United States to claim that its product is "Dolphin-Safe," if it contains tuna harvested in a manner harmful to dolphins as set forth in the Act.
- 241.2 Dolphin-Safe status of tuna and tuna products is monitored by the U.S. Tuna Tracking and Verification Program. Domestic production of frozen and/or processed tuna and tuna products must meet U.S. Dolphin-Safe requirements at 50 CFR 216.24(f).
- 242 Canned tuna processed and used in fulfilling contracts awarded under this Supplement, the contractor will provide a Fisheries Certificate of Origin (NOAA Form 370) for each shipment and other associated certifications such as Captain's Statements and International Dolphin Conservation Program Certificates. U.S. canneries must also meet other Dolphin-Safe reporting requirements at 50 CFR 216.93(d).

- 243 Per 50 CFR 216.93(g)(1), any exporter, transshipper, importer, processor, or wholesaler/distributor of any tuna or tuna products must maintain records, such as NOAA Form 370s and other required certifications, related to that tuna for at least 2 years.
- 243.1 The certificates must be kept on file and made available to the inspection/certification agent, the Contracting Officer, or AMS agent thereof, upon request.

300 Domestic Origin Certification

- 310 All tuna products used in fulfilling contracts awarded under the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and this Supplement must be produced in the United States. United States produced (hereafter referred to as U.S.-produced) tuna means manufactured from tuna landed by American flag vessels, and completely processed in the United States its territories, possessions, Puerto Rico, or the Trust Territories of the Pacific Islands (hereinafter referred to as the United States). U.S. - produced does not include tuna caught on American flag vessels and processed outside the United States or tuna caught on vessels other than American and processed in the United States.
- 320 If any fresh or frozen tuna products originating from sources other than the United States are processed or handled, the contractor will develop and maintain an identification and record system for these products to assure USDA that they are segregated and not used to fulfill contracts awarded under this Supplement. Such segregation plan must be approved by NMFS and be made available to the Contracting Officer or agent thereof upon request.
- 330 The contractor must ensure that they and any subcontractor(s) maintain records including, but not limited to, landing vessels, invoices, production, and inventory records evidencing product origin, and will make such records available for review by the Government in accordance with FAR 52.214-26.
- 340 Prior to performance on USDA contracts or subcontracts, contractors and tuna subcontractors must obtain approval of its domestic product program from the NMFS.
- 350 The supplier shall include this domestic origin certification clause in its entirety in all subcontracts for tuna products used in fulfilling any contracts awarded under this Supplement and Master Solicitation. 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.”

400 Certification Services

- 410 Compliance with the Code of Federal Regulations 50, Part 260 must be under USDC, NMFS. The cost of all inspection service must be borne by the contractor. Questions concerning charges and the availability of NMFS agents should be discussed with the nearest NMFS office. For information regarding office locations, see the following web site address:

<https://www.fisheries.noaa.gov/contact/regional-seafood-inspection-branches>

500 Acceptance and Certification

510 At time of shipment, the USDC Seafood Inspector shall certify acceptable product set forth on a Certificate of Inspection or Lot Inspection Certificate, and each delivery unit shall be accompanied by a Certificate of Loading that includes the following information:

510.1 Purchase Order Number/Purchase Order Line Item Number;

510.2 Sales Order Number/Sales Order Line Item Number;

510.3 Destination of shipment;

510.4 Name of product and applicable material number;

510.5 Shipping Date;

510.6 The information required for traceability includes the production lot number(s) and the corresponding production date for each lot. Additionally, the shipping container and immediate container code(s) must be provided, along with the code that facilitates traceability back to the establishment number, production lot, and date;

510.7 Count of shipping containers and total projected net weight in each production lot and delivery unit;

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

510.9 A statement that "Product conforms with the FPPS for Canned/Pouched Tuna"; and

510.10 Count and projected net weights verified.

600 Exhibits



APPROVED

Federal Purchase Program Specification (FPPS) for Canned / Pouch Tuna

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2702-S, STOP 0258
Phone: (202) 690-3148

Supersedes: FPPS CPT dated January 2022 – changes from
previous requirements in [blue](#)

Effective: [August 2024](#)

100 Scope

101 This Specification is for use by the United States Department of Agriculture (USDA) for the procurement of canned/pouch tuna.

200 Applicable Documents

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

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

201.2 United States Department of Commerce (USDC) Seafood Inspection Program (SIP) applicable procedures for canned/pouch tuna inspection and certification.

201.3 United States Standards for Condition of Food Containers (7 CFR 42) and MIL-PRF-44073, Packaging of Food in Flexible Pouches.

300 Item Description

301 Canned Tuna - Twenty-four (24), 12.0-ounce cans or six (6), 66.5-ounce cans shall be packed into each case.








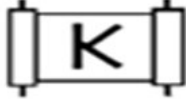
302 Pouch Tuna - Six (6), 43.0-ounce pouches shall be packed into each case.

310 Purchaser shall specify immediate container type (canned or pouch) and net weight configuration in each solicitation.

400 Checklist Of Requirements

- 401 The tuna products shall be purchased from suppliers who are operating in accordance with the applicable Food and Drug Administration (FDA) regulations and under the USDC, National Oceanic and Atmospheric Administration (NOAA), Seafood Inspection Program (SIP), which may include the USDC/NOAA approved establishment criteria.
- 402 Tuna will be caught to be in compliance with the Marine Mammal Protection Act and will meet the "Dolphin-Safe" labeling standard of the Dolphin Protection Consumer Information Act (16 U.S.C. § 1385).
- 403 All tuna products shall be certified kosher and include the registered Kashrut certification symbol of the certification agent.
- 404 List of acceptable kosher symbols for tuna product distribution to Federal Food and Nutrition Assistance Programs:

405

 http://oukosher.org/	 http://www.kosher.org/	 http://www.ok.org/
 http://www.skskosher.com/	 http://www.kof-k.org/	 http://www.cor.ca/
 http://www.star-k.org/?gad_source=1	 http://scrollk.org/	

- 406 For Material Code 111021 Only – Kosher Canned Tuna shall comply with applicable dietary (kosher) laws as established by the “613 Council of Kashruth.” Manufacturing plants shall be certified for compliance with the aforementioned requirement by contacting the Board of Jewish Education of Greater New York (BJENY) at [646-472-5368](tel:646-472-5368). At no cost to the vendor, a rabbinic supervisor shall be sent to certify compliance of the manufacturing plant with the dietary (kosher) laws.

- 406.1 Additional information regarding practices and protocols required for kosher certified production for BJENY schools can be found at the following link:

<https://www.ams.usda.gov/sites/default/files/media/BJENYKosherResource.pdf>.

- 407 Contractor shall certify that their manufacturing plant is capable of meeting applicable dietary (kosher) laws as established by the “613 Council of Kashruth” and certification by BJENY.

410 Fish Flesh / Product Characteristics

- 411 Domestic Origin of Fish Flesh - All tuna products shall be produced in the United States. United States produced (hereafter referred to as U.S.-produced) tuna means manufactured from tuna landed by American flag vessels, and completely processed in the United States its territories, possessions, Puerto Rico, or the Trust Territories of the Pacific Islands (hereinafter referred to as the United States).
- 412 The contractor agrees to comply with all provisions of the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and the applicable Supplement.
- 413 Canned tuna shall meet the requirements of 21 CFR 161.190 Tuna Standard of Identity, [excluding Part \(C\) – Fill of container](#).
- 414 Product Characteristics
- 414.1 Color - Light
- 414.2 Form - Chunk
- 414.3 Packing media - Water or Broth
- 414.4 Salt/sodium level - No more than 410 mg per 100 g basis.
- 414.5 Monosodium glutamate is not allowed.
- 414.6 Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- 414.8 Objectionable Materials – The contractor shall assure that the tuna product is processed from fish prepared by removing the head, gills, tail, fins, skin, viscera, blood, bruises, and damaged or discolored flesh to the greatest extent practicable in accordance with good manufacturing practice. Foreign materials shall also be excluded.
- 414.9 Tuna shall be the only fish used and shall be in good condition prior to processing, i.e., exposed surfaces shall be of a color and bloom typical of tuna which has been properly stored and handled. Cut surfaces and naturally exposed surfaces shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity.
- 414.10 No odors foreign to fresh tuna shall be present.
- 414.11 Changes in color and odors characteristically associated with frozen tuna in excellent condition shall be acceptable.

- 414.12 Frozen tuna shall show no evidence of having been defrosted and refrozen or other evidence of mishandling.
- 414.13 All products shall be free of metal contaminants. The contractor shall demonstrate to the USDC agent that the metal detection equipment used is capable of detecting stainless steel, ferrous, and non-ferrous metals.

420 Preparation for Delivery

- 421 Packaging - The tuna shall be packaged in either cans or pouches. Purchaser shall specify immediate container type (canned or pouch) and net weight configuration in each solicitation.
- 421.1 Cans - Twenty-four (24), 12.0-ounce cans shall be packed into a shipping container to a net weight of 18.0 pounds or six (6) 66.5-ounce cans shall be packed into a shipping container to a net weight of 24.9375 pounds.
- 421.2 Pouches - Six (6) 43-ounce pouches shall be packed into shipping container to a net weight of 16.125 pounds.
- 422 Unitization - All cans/pouches shall be unitized by packing into new fiberboard shipping containers or placing on fiberboard trays with plastic shrink wrap.
- 423 Only one size and style of unitized cases may be offered in an individual delivery unit.
- 424 Labeling - Both immediate and shipping containers shall be labeled to include all information required by FDA, USDC regulations, and the following AMS requirements:
- 424.1 **Cans/pouches** – Commercial labeling is acceptable and include the following information:
- 424.1.1 Product name;
- 424.1.2 Manufacturer name and address;
- 424.1.3 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: _____;
- 424.1.4 Ingredient declaration;
- 424.1.5 Nutrition facts panel based on requirements in 21 CFR 101.9 Nutrition Labeling of Food;

- 424.1.6 All cans/pouches shall bear a code that is traceable to processing establishment, production lot and date and back to the source of the harvested tuna to ensure compliance with domestic origin requirements;
- 424.1.7 The Dolphin-Safe logo shall be on the immediate container; and
- 424.1.8 All immediate containers shall include the registered Kashrut certification symbol of the certification agent.
- 424.2 Only one can/pouch code shall be allowed within each shipping container except as necessary to accommodate consecutive time period changeovers within a lot.
- 424.2.1 If a lot must be split to accommodate delivery unit, it cannot be split more than once.
- 424.3 **Shipping Containers**^{1/} – Commercially marked shipping containers shall include the following information:
- 424.3.1 Purchase order number;
- 424.3.2 A traceability code that identifies the processing establishment, production date and production lot;
- 424.3.3 Nutrition facts panel based on requirements in 21 CFR 101.9 Nutrition Labeling of Food;
- 424.3.4 The appropriate product name and material number listed in the table below for each of the items;
- 424.3.4.1 100194 for Tuna, Chunk Light, Canned, (K) 12.0 oz;
- 424.3.4.2 100195 for Tuna, Chunk Light, Canned, (K) 66.5 oz;
- 424.3.4.3 110703 for Tuna, Chunk Light, Pouch, (K) 43.0 oz;
- 424.3.4.4 111021 for Tuna, Chunk Light, Canned, (K-BJENY) 66.5 oz;
- 424.3.5 Ingredient declaration (including single ingredient products);
- 424.3.6 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: _____;

^{1/}The information in Section 424.3 may be printed directly on the shipping container, or printed on labels applied to the shipping container.

- 424.3.7 All applicable shipping containers shall include the registered Kashrut certification symbol of the certification agent; and
- 424.3.8 USDA Shield (at least 2 inches high and appearing on the top of the container or on the principal display panel).



430 Palletized Unit Loads

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

440 Delivered Product

441 Delivery Unit

- 441.1 12-ounce cans - Each delivery unit shall consist of 1,800 shipping containers with a net weight of 32,400 pounds.
- 441.2 66.5-ounce cans - Each delivery unit shall consist of 1,440 shipping containers with a net weight of 35,910 pounds.
- 441.3 43-ounce pouches - Each delivery unit shall consist of 2,240 shipping containers with a net weight of 36,120 pounds.

- 442 [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 MSCP-D.](#)

450 Quality Assurance

- 451 Facilities used in fulfilling USDA contracts shall be operating in accordance with all applicable FDA regulations. All canned / pouch tuna shall be produced under continuous NMFS inspection which [may include the USDC/NOAA approved establishment criteria.](#)

- 451.1 All processors and processing facilities used to fulfill USDA contracts shall be a USDC/NOAA SIP - approved establishment. NOAA SIP - approved establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SIP - approved establishments must comply with the following regulatory requirements that are applicable to the firm:
- 451.2 21 CFR Part 101 - Labeling
21 CFR Part 110
21 CFR Part 117 Subparts A, B and F
21 CFR Part 123
50 CFR Part 260 & 261
NOAA SI Approved Establishments Requirements
- 451.3 To meet the requirements of a USDC/NOAA approved establishment, processors of fish and fishery products must be USDC/NOAA approved establishment facilities.
- 451.4 USDC shall be the certifying program. USDC inspectors shall certify the quality and acceptability of the tuna in accordance with USDC procedures, which include selecting random samples of the packaged tuna, evaluating the samples for conformance with the salient characteristics of this FPPS and other contractual requirements, and documenting the findings on official USDC score sheets and/or certificates. USDC may certify product utilizing in-plant process inspection or end-item (finished lot) inspection procedures. In addition, USDC inspection personnel will examine the tuna for conformance to the United States Standards for Condition of Food Containers (7 CFR 42) and MIL-PRF-44073, Packaging of Food in Flexible Pouches, in effect on the date of the solicitation.
- 451.4.1 End-item inspection and sample selection/evaluation/analysis shall be conducted by USDC inspectors on each delivery unit (cargo container/semi-trailer) basis when delivered to a U.S.-based warehouse or storage facility. Samples will be analyzed and evaluated by a USDC designated third party laboratory to confirm conformance.
- 451.5 Acceptance or rejection of a lot shall be determined by the USDC Seafood Inspection Program based on the following Analytical Requirements:
- 451.5.1 Salt/sodium level – Not more than 1.5 percent salt using AOAC 937.09, 976.18, or 976.19 method;
- 451.5.2 Histamine – No more than 17 ppm in any composite sample using AOAC 977.13 method, or no more than 35 ppm in at least two individual samples using CPG Sec 540.525 method; and
- 451.5.3 Methylmercury – No more than 0.33 ppm in any composite sample using AOAC 988.11 method, or no more than 1.0 ppm in any individual sample using AOAC 988.11 method.

- 451.6 For each lot (delivery unit), an initial screening of 30 cans or pouches producing ten composite samples (3 cans or pouches per composite sample) will be performed at time of arrival at the U.S.-based warehouse or storage facility.
- 451.6.1 Samples will undergo organoleptic evaluation. Samples of Tuna should be considered adulterated within the meaning of (21 U.S.C. 342 [a][3]) and under FDA methodology (CPG 540.525), states samples will be considered adulterated when organoleptic evidence of decomposition is found in at least two subsamples by an analyst qualified in organoleptic testing and the findings are confirmed by a national expert in organoleptic testing. And/or honeycombing is found in two subsamples by an analyst qualified in organoleptic testing and confirmed by a national expert in organoleptic testing.
- 451.6.2 Composite samples will be tested for histamine, methylmercury, and salt content. Histamine levels of ≥ 17.0 ppm or methylmercury levels of >0.33 ppm in any of the ten composites will trigger the sampling methodology in the FDA CPG 540.525. Under the FDA methodology, 30 additional cans or pouches will be selected and tested for histamine and three additional cans or pouches selected and tested for methylmercury. If histamine levels are ≥ 35 ppm in at least two samples, or methylmercury levels are > 1.0 ppm using AOAC 988.11, the lot will be rejected. The lot will be rejected salt content exceeds 1.5 percent.
- 451.6.3 12-Ounce Cans - An initial screening of 30 cans for histamine will be performed. Twenty-four end-item cans will be sensory evaluated and sent to the USDC designated third party laboratory for methylmercury testing, including histamine and salt analysis.
- 451.6.4 66.5-Ounce Cans and 43-Ounce Pouches - An initial screening of 30 cans or pouches for histamine will be performed. Thirty end-item cans or pouches will be sensory evaluated and sent to the USDC designated third party laboratory for methylmercury testing, including histamine and salt analysis.
- 451.7 Product Examination – Examinations will be performed by USDC for net and drained weights, can vacuum, and product defects. All sampling for inspection and determination of acceptability shall be done in accordance with ANSI/ASQC Z1.4. Defects found during inspection shall be classified in accordance with Tables II through IV and the inspection levels acceptable quality levels (AQLs) as shown in Table I. AQLs shall be expressed in defects per hundred units. The lot size shall be expressed in cans or pouches. See Appendix 1.

- 451.7.1 Preliminary Lot Screening - In accordance with 7 CFR 42.105 (b) and 42.111, lots will be rejected for any single swollen or leaking cans identified by the Seafood Inspection Program during examination of delivery units (cargo container/semi-trailer) when delivered to a U.S.-based warehouse or storage facility.
- 451.7.2 Drained weight examination for cans shall be in accordance with CODEX STAN 70-1981 and be no less than label declared drained weight. Any lots that do not meet the drained weight requirements cannot be delivered to USDA. USDC will determine the method to determine product compliance.
- 451.8 Pouches shall be examined for net weights in accordance with NMFS requirements.

460 Warranty and Complaint Resolution

- 461 Warranty – The contractor shall guarantee that the product complies with all specification requirements and provisions set forth in the program Supplement.
- 462 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.

470 Acceptance and Certification

- 471 At time of shipment, the USDC Seafood Inspector shall certify acceptable product set forth on a Certificate of Inspection or Lot Inspection Certificate, and each delivery unit shall be accompanied by a Certificate of Loading that includes the following information:
- 471.1 Purchase Order Number/Purchase Order Line-Item Number;
- 471.2 Sales Order Number/Sales Order Line-Item Number;
- 471.3 Destination of shipment;
- 471.4 Name of product and applicable material number;
- 471.5 Shipping Date;
- 471.6 The information required for traceability includes the production lot number(s) and the corresponding production date for each lot. Additionally, the shipping container and immediate container code(s) must be provided, along with the code that facilitates traceability back to the establishment number, production lot, and date;

- 471.7 Count of shipping containers and total projected net weight in each production lot and delivery unit;
- 471.8 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal(s), as applicable;
- 471.9 A statement that “Product conforms with the FPPS for Canned/Pouched Tuna”; and
- 471.10 Count and projected net weights verified.

APPENDIX 1

TABLE I. Inspection levels and acceptance numbers

Table	Inspection Level ^{2/}	AQL	
		Major	Minor
II	S3	---	4.0
III	S3	---	10.0
IV	S3	1.0	10.0
V	S2	1.5	6.5

^{2/}Sample shipping containers shall be selected randomly on a proportionate basis from not less than 90 percent of the codes listed in a lot. In the event that the referenced levels result in a sample size that is too small to provide for sampling 90 percent of the codes in a lot, a level sufficiently large to accommodate this requirement shall be selected. Not more than one primary container per shipping container shall be examined for the defects within the tables listed in Table I. The sample unit for USDC Inspection is the contents of one can or pouch.

TABLE II. Examination for net weights^{3/, 4/, 5/}

Category	Defect
Minor 201	A 198 g (7.0 oz) or less can or pouch - more than 7.1 g (¼ oz) under specified net weight. Over 201 g (7.1 oz) to 369 g (13.0 oz) can or pouch - more than 14.2 g (½ oz) under specified weight. A 1.22 kg (43.0 oz) pouch - more than 28 g (1 oz) under specified net weight. A 1.88 kg (66.5 oz) can - more than 28 g (1 oz) under specified net weight.

^{3/}Failure of lot average net weight to meet specified net weight shall be basis for rejection of entire lot.

^{4/}Report results to the nearest 0.1 g (0.004 oz).

^{5/}Net weight for pouch product will be determined as follows:

Weigh sealed pouch. Empty contents into tray, make sure all tuna is removed. Clean and dry the pouch. Weigh the empty pouch. Deduct the weight of the empty pouch from the weight of the sealed pouch and record as net weight.

TABLE III. Examination for vacuum requirements (not required for pouch)

Category	Defect
Minor 201	Vacuum less than 1 inch.

TABLE IV. Product defects

Category		Defect																									
<u>Critical</u>	<u>Major</u>	<u>Minor</u>																									
1		Flesh showing evidence of true honeycombing or the presence of flavors and/or odors of decomposition such as, sour and rancid, or other flavors and odors of decomposition. ^{7/}																									
2		Presence of chemicals, glass, or metal particles, animal excreta, struvite crystals, or similar extraneous material which could harmfully affect or contaminate the product. ^{7/}																									
3		Presence of objectionable foreign materials such as, but not limited to, rust, wood, hair, dirt, or insects or insect parts either singly or in combination. ^{7/}																									
	101	Presence of objectionable flavors or odors such as, but not limited to, burnt, scorched, overcooked, stale, or other objectionable flavors or odors. ^{8/}																									
	102	Form, color, packing media, or flavor, not as specified in contract.																									
	201	Presence of any prominent bruise(s), blood clot(s), or piece(s) of gills or viscera pieces over 6.35 mm (¼ in) in any dimension. ^{9/}																									
	202	Presence of number of undesirable fish parts of an objectionable size exceeding those shown below: ^{10/}																									
		<table><tr><td>Net <u>Weight</u></td><td><u>Skin</u></td><td><u>Scales</u></td><td><u>Vascular Tissue</u></td><td><u>Bone</u></td></tr><tr><td>198 g (7.0 oz) or less</td><td>2</td><td>2</td><td>1</td><td>1</td></tr><tr><td>Over 201 g (7.1 oz) to 369 g (13.0 oz)</td><td>2</td><td>4</td><td>2</td><td>2</td></tr><tr><td>1.22 kg (43.0 oz)</td><td>3</td><td>6</td><td>3</td><td>3</td></tr><tr><td>1.88 kg (66.5 oz)</td><td>4</td><td>8</td><td>4</td><td>4</td></tr></table>	Net <u>Weight</u>	<u>Skin</u>	<u>Scales</u>	<u>Vascular Tissue</u>	<u>Bone</u>	198 g (7.0 oz) or less	2	2	1	1	Over 201 g (7.1 oz) to 369 g (13.0 oz)	2	4	2	2	1.22 kg (43.0 oz)	3	6	3	3	1.88 kg (66.5 oz)	4	8	4	4
Net <u>Weight</u>	<u>Skin</u>	<u>Scales</u>	<u>Vascular Tissue</u>	<u>Bone</u>																							
198 g (7.0 oz) or less	2	2	1	1																							
Over 201 g (7.1 oz) to 369 g (13.0 oz)	2	4	2	2																							
1.22 kg (43.0 oz)	3	6	3	3																							
1.88 kg (66.5 oz)	4	8	4	4																							

^{7/}These are regarded as critical defects and their finding will be basis for rejection of the entire lot.

^{8/}Do not include flavors and odors of decomposition.

^{9/}Small blood spots, streaks, and bruises, characteristic of purse-seine caught tuna, are not considered defects.

^{10/}To classify as objectionable, fish parts must meet the following criteria: skin - piece over 13 mm (½ in) in any dimension; scales - over 6 mm (¼ in) in any two dimensions; vascular tissue - includes streaks and dark meat over 13 mm (½ in) in any dimension; bone - any bone or cartilage which is not soft or does not become powdery under firm pressure of a hard object or which is over 13 mm (½ in) in any dimension.