

Retailer contact information:

|  |                                    |
|--|------------------------------------|
|  | Effective: _____<br>Cancels: _____ |
|--|------------------------------------|

# Product Specification for:

*This form is to be filled out by the customer, and delivered to the supplier as a product specification.*

## Product Description

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

|  |
|--|
| <b>Common Name:</b> _____<br><i>(Salmonoids; ex. Atlantic Salmon, Coho Salmon)</i> |
| <b>Scientific Names accepted:</b> _____<br><i>(Genus, Species)</i>                 |
| Note: Refer to FDA or CFIA Acceptable Market Names list                            |

### Acceptable sources (included but not limited to):

| Countries | Harvest Regions | Processing Countries |
|-----------|-----------------|----------------------|
|           |                 |                      |

## Product Style

Quality Grade:

Form:

Size:

Trim:

Skinning Depth:

Scales

Fresh or Frozen:

Pigmentation:

Non GMO

GMO

Pin Bones Removed:

Yes

No

## Organoleptic Standards

**Color Description:**

**Texture Description:**

**Odor and Flavor Description:**

Other Product Description Notes:

## Workmanship and Defects

### Whole Farmed Salmon:

|   |           |          |
|---|-----------|----------|
| <b>Dorsal Color:</b> Clear/yellowish color, possibly green.                               |           |          |
| Tolerance: % (Industry norm. up to 10%)   | by weight | by count |
| <b>Ventral Color:</b> Darker colors and spots present, not white or silver.               |           |          |
| Tolerance: % (Industry norm. up to 10%)   | by weight | by count |
| <b>Mouth &amp; Eyes:</b> Hook present, ocular damage, cloudy opaque or red eyes.          |           |          |
| Tolerance: % (Industry norm. up to 10%)   | by weight | by count |
| <b>Mucus:</b> Cloudy green/yellow/mustard color   |           |          |
| Tolerance: % (Industry norm. is 0%)   | by weight | by count |
| <b>Gills:</b> Gray/brown or absence of color.   |           |          |
| Tolerance: % (Industry norm. up to 10%)   | by weight | by count |
| <b>Miscuts (in Ventral Cavity):</b> Miscuts in belly cavity exposing 2 or more rib bones. |           |          |
| Tolerance: % (Industry norm. up to 10%)   | by weight | by count |
| <b>Melanosis:</b> Photo to show description in glossary.                                  |           |          |
| Tolerance: % (Industry norm. up to 10%)   | by weight | by count |
| <b>Wounds:</b> Opening that extends beyond the skin regardless of size. Unhealed.         |           |          |
| Tolerance: % (Industry norm. up to 10%)   | by weight | by count |
| <b>Scars:</b> Fully healed wounds.  |           |          |
| Tolerance: % (Industry norm. up to 10%)   | by weight | by count |
| <b>Lordosis/Scoliosis:</b> Major defect of the spine causing defect of the spine.         |           |          |
| Tolerance: % (Industry norm. up to 20%)   | by weight | by count |
| <b>Scales Loss:</b> Missing scales.   |           |          |
| Tolerance: % (Industry norm. up to 20%)   | by weight | by count |
| <b>Petechiae:</b> Small red areas of skin irritated by sea lice.                          |           |          |
| Tolerance: % (Industry norm. up to 25%)   | by weight | by count |
| <b>Texture:</b> Muscle comes back slowly after pressure applied.                          |           |          |
| Tolerance: % (Industry norm. up to 20%)   | by weight | by count |

Maximum Allowable Defects:

## Workmanship and Defects

### Farmed Salmon Fillets -

|   |  |                         |
|---|--|-------------------------|
| <b>Meat Color:</b>                      | on SalmoFan scale  |                         |
| <b>Tolerance:</b>                       | % <i>(Industry norms: 24 for Fresh Atlantic, 23 for Frozen Atlantic, 28 for Fresh Coho, 27 for Frozen Coho)</i>                | by weight      by count |
| <b>Melanosis:</b>                       | > 1.5 cm x 1.5 cm in aggregate, appearing in > 5% of fillet surface area prior to portioning. (photo referenced in glossary).  |                         |
| <b>Tolerance:</b>                       | % <i>(Industry norm. up to 5%)</i>   | by weight      by count |
| <b>Gaping:</b>                          | Moderate gaping associated with pin bone permitted, other gaping to be present in <5% of fillets before portioning (by count). |                         |
| <b>Tolerance:</b>                       | % <i>(Industry norm. up to 10%)</i>  | by weight      by count |
| <b>Bruising:</b>                        | > 1.5 cm x 1.5 cm in aggregate, appearing in > 5% of fillet surface area prior to portioning (photo referenced in glossary).   |                         |
| <b>Tolerance:</b>                       | % <i>(Industry norm. up to 10%)</i>  | by weight      by count |
| <b>Deformations:</b>                    | Shape of the fillet. Deformation or unnatural shape is usually not accepted (photo referenced in glossary).                    |                         |
| <b>Tolerance:</b>                       | % <i>(Industry norm. is 0%)</i>  | by weight      by count |
| <b>Blood Spots:</b>                     | A spot of blood retained on the fillet showing on the surface.   |                         |
| <b>Tolerance:</b>                       | % <i>(Industry norm. up to 20%)</i>  | by weight      by count |
| <b>Bones:</b>                           | Presence of visible bones or bones that can be detected by touch.  |                         |
| <b>Tolerance:</b>                       | % <i>(Industry norm. up to 15%)</i>  | by weight      by count |
| <b>Parasites:</b>                       | Presence of internal or external parasites.  |                         |
| <b>Tolerance:</b>                       | % <i>(Industry norm. is N/A)</i>   | by weight      by count |
| <b>Foreign Material:</b>                | Presence of exogenous material.  |                         |
| <b>Tolerance:</b>                       | % <i>(Industry norm. is N/A)</i>   | by weight      by count |
| <b>Scales (Scale off product only):</b> | Presence of attached or loose scales.  |                         |
| <b>Tolerance:</b>                       | % <i>(Industry norm. up to 5%)</i>   | by weight      by count |
| <b>Scales (Scale on product only):</b>  | Presence of loose or missing scales.   |                         |
| <b>Tolerance:</b>                       | % <i>(Industry norm. up to 30%)</i>  | by weight      by count |

Maximum Allowable defects:

# Workmanship and Defects

## Farmed Salmon Portions-

|   |   |                         |
|---|---|-------------------------|
| <b>Meat Color:</b> on Salmofan scale  |   |                         |
| Tolerance:  | % <i>(Industry norms: 24 for Fresh Atlantic, 23 for Frozen Atlantic, 28 for Fresh Coho, 27 for Frozen Coho)</i> | by weight      by count |
| <b>Melanosis:</b> > 1.5 cm x 1.5 cm in aggregate, appearing in > 5% of fillet surface area prior to portioning. (photo referenced in glossary)                              |   |                         |
| Tolerance:  | % <i>(Industry norm. up to 5%)</i>  | by weight      by count |
| <b>Gaping with pin bone:</b> Any gap in the fillet that is not associated with pin boning and is greater than 10 cm long and 1 cm deep, or 2 gaps no longer than 6 cm each. |   |                         |
| Tolerance:  | % <i>(Industry norm. up to 10%)</i>   | by weight      by count |
| <b>Bruising:</b> >1.5 cm x 1.5 cm in aggregate, appearing in >5% of fillet surface area prior to portioning (photo referenced in glossary).                                 |   |                         |
| Tolerance:  | % <i>(Industry norm. up to 5%)</i>  | by weight      by count |
| <b>Blood Spots:</b> A spot of blood retained on the fillet showing on the surface.  |   |                         |
| Tolerance:  | % <i>(Industry norm. up to 20%)</i>   | by weight      by count |
| <b>Bones:</b> Presence of visible bones or bones that can be detected by touch.   |   |                         |
| Tolerance:  | % <i>(Industry norm. is 15%)</i>  | by weight      by count |
| <b>Parasites:</b> Presence of internal or external parasites.   |   |                         |
| Tolerance:  | % <i>(Industry norm. N/A)</i>   | by weight      by count |
| <b>Foreign Material:</b> Presence of exogenous material.  |   |                         |
| Tolerance:  | % <i>(Industry norm. N/A)</i>   | by weight      by count |
| <b>Scales (Scale off product only):</b> Presence of attached or loose scales.   |   |                         |
| Tolerance:  | % <i>(Industry norm. up to 5%)</i>  | by weight      by count |
| <b>Scales (Scale on product only):</b> Presence of loose or missing scales.   |   |                         |
| Tolerance:  | % <i>(Industry norm. up to 30%)</i>   | by weight      by count |

Maximum Allowable Defects:

## Treatment/Processing

### *Processing Aids:*

No Moisture Added

No liquid at all added/Natural

### *Acceptable Processing Aids:*

Brine Injected

STP, Phosphates

### *Finished Product Maximums*

Max Sodium %: \_\_\_\_\_

**Mg/Gram** (*Industry norm. up to 75%*)

Max Moisture %: \_\_\_\_\_

(*Industry norm. up to 80%*)

# Specifications for Biological, Chemical (including Aquaculture drug use), and Physical Hazards

## Potential Biological Hazards

### Microbiological Specifications

SPC, cfu/g @ 18 C (68F)

Total Coliforms, cfu/g

Staph, cfu/g

Vibrio spp., cfu/25 g

E. coli, CFU/g

Listeria spp, CFU/g

Salmonella, CFU/25 g

Please get with your quality assurance team to verify numbers for your company.

## Aquaculture Drug Use

Only FDA approved aquaculture drugs or those with FDA accepted import tolerance may be used. Usage must be in accordance with label instructions.

Link below in regards to Approved Aquaculture Drugs -

<https://www.fda.gov/animal-veterinary/aquaculture/approved-aquaculture-drugs>

## Potential Physical Hazards

Each bag/pack must pass through a working metal detector with the following tolerance levels:

Ferrous

Non-Ferrous

SUS

## Potential Chemical Hazards

Below is the FDA link regarding Chemical Contaminants & Pesticide Use -

<https://www.fda.gov/media/80258/download>

# Harvesting Standards

## Farmed

|                             |               |             |          |       |       |
|-----------------------------|---------------|-------------|----------|-------|-------|
| Acceptable Farming Methods: | Ocean Netpens | RAS Systems | Raceways | Ponds | Other |
|-----------------------------|---------------|-------------|----------|-------|-------|

## Stunning Method

|                              |            |            |            |       |
|------------------------------|------------|------------|------------|-------|
| Acceptable Stunning Methods: | Electrical | Percussive | Chill Kill | Other |
|------------------------------|------------|------------|------------|-------|

# Packaging Standards

## Box/Case Size

|                                       |  |
|---------------------------------------|--|
| # of packs per case: _____            | Will the master case be on display?    Yes    No   |
| Net Wt.: _____ oz.    grams    lbs.   | Acceptable materials: _____                        |
| Gross Wt.: _____ oz.    grams    lbs. | Min. shelf-life to 1 <sup>st</sup> receiver: _____ |

## Pack Size

|   |                             |
|---|-----------------------------|
| Net Wt.: _____ oz.    grams    lbs.   |                             |
| Gross Wt.: _____ oz.    grams    lbs.   | Acceptable materials: _____ |
| Pack Style:                      Bag              Box              Tray                      Other: _____ |                             |

## Pack Style

|  |  |
|--|--|
| Resealable?              Yes              No     |  |
| Tear-notch?              Yes              No     |  |
| Gusset?                      Yes              No |  |
| Other:   |  |

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

## Traceability

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



