

**SUPPLEMENT TO ASMI SOLICITATION FOR  
PURCHASE OF CANNED WILD PINK SALMON**



**Attachment 1**

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**100 OVERVIEW**

110 This document provides additional program requirements for the purchase of canned wild Alaska pink salmon by the Alaska Seafood Marketing Institute, on behalf of the State of Alaska for donation to World Central Kitchen's programs in Ukraine, including the Specification (Exhibit A). This purchase shall meet the following specifications, largely based on the Federal Purchase Program Specification (FPPS) for Canned Pink Salmon used by the Federal Government in its food and nutrition programs.

The product shall be 100% wild Alaska Pink Salmon, caught and canned in Alaska from fresh product.

**200 INSTRUCTIONS TO POTENTIAL SUPPLIERS**

210 The salmon product shall be purchased from qualified suppliers who are operating in accordance with the applicable Food and Drug Administrative (FDA) regulations, the U.S. Department of Commerce (USDC) Seafood Inspection Program, and the current year's Salmon Control Plan.

220 Purchases shall be on a competitive bid basis as described herein and separately issued Solicitation.

**300 RESPONSIBILITY/ELIGIBILITY**

310 All salmon processors and processing facilities registered and approved to fulfill federal USDA contracts for canned pink salmon are eligible to bid. Registered/approved facilities shall be a USDC/National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:

- 310.1 21 CFR Part 101-Labeling
- 21 CFR Part 110
- 21 CFR Part 117 Subparts A, B and F 21 CFR Part 123
- NOAA SI Approved Establishments Requirements 50 CFR Part 260

## SUPPLEMENT TO ASMI WILD PINK SALMON SOLICITATION

- 310.2 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of two USDC/NOAA Inspection Systems:
- 310.3 USDC/NOAA HACCP Quality Management Program (HACCP QMP);  
A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements.
- 310.4 USDC/NOAA Resident Inspector Program;  
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.
- 311 All suppliers and contractors of salmon products shall develop and maintain a USDA/AMS approved food defense plan. Documentation shall support the contractor's or subcontractor's food defense plan. Bidders shall include affirmation of approved food defense plan in its bid.

### **600 DOMESTIC ORIGIN CERTIFICATION CLAUSE – PRODUCT OF ALASKA**

- 610 The supplier shall include the below Alaska origin certification clause in its entirety for all salmon products used in fulfilling the awarded contract. The burden of proof of compliance is on the Contractor. All materials shall be shipped in containers labeled as "Product of Alaska" on the principle display panel and the bill of lading accompanying the shipment shall contain the statement "Product of Alaska."
- 620 Contractors, and salmon subcontractors shall attest to having obtained approval of its domestic product program from the USDC.

### **700 PRODUCT SPECIFICATIONS AND CERTIFICATION SERVICES**

- 710 Canned pink salmon delivered pursuant to this document and the applicable Solicitation shall be packed in Alaska in accordance with:
- 710.1 the following specification (Exhibit A) - based on the current USDA FPPS dated June 2021, for canned pink salmon
- 710.2 the Federal Food and Drug Administration Standard of Identity and Fill of Container for Canned Salmon, 21 C.F.R. 161.70;
- 710.3 the Good Manufacturing Practice regulations (21 C.F.R. Part 117); and
- 710.4 additional requirements as prescribed in the applicable Salmon Control Plan (by year).
- 720 Specifications for Canned Pink Salmon are set forth below in Exhibit A.
- 730 Product shall be produced under the applicable Salmon Control Plan (by year), FDA regulations and under the USDC Seafood Inspection.
- 740 Questions concerning charges and the availability of USDC inspectors should be discussed with the Western Regional Inspection Office in Seattle, Washington at (206) 526-4259.
- 750 Inquiries concerning inspection should be directed to either:
- 750.1 Deputy Director  
National Seafood Inspection Program DOC-  
NOAA-NMFS-F-SI  
1315 East-West Highway

## SUPPLEMENT TO ASMI WILD PINK SALMON SOLICITATION

Room 10842  
Silver Spring, MD 20910 Telephone:  
(301)713-2355

750.2 Director, Southeast Inspection Branch  
National Seafood Inspection Program DOC-  
NOAA-NMFS  
Koger Building  
9721 Executive Center Drive North, Suite 133 St.  
Petersburg, FL 33702  
Telephone: (727)570-5383

750.3 Director, Western Regional Inspection Office Chief,  
Western Regional Inspection Office National Seafood  
Inspection Program  
DOC-NOAA-NMFS  
7600 Sand Point Way NE Bldg 32 Seattle, WA  
98115  
Telephone: (206) 526-4259

### **800 CERTIFICATE OF CONFORMANCE (COC)**

810 Please include a copy of the Contractor's Certificate of Conformance.

### **900 ACCEPTANCE AND CERTIFICATION**

910 For canned pink salmon, the USDC Seafood Inspector shall certify acceptable product and set forth on either:  
1) a lot inspection certificate,  
2) a Certificate of inspection, or 3) a Memorandum Report of Inspection and a Certificate of Loading, as appropriate, the following:

910.1 Purchase Order Number/Purchase Order Line Item Number;

910.2 Sales Order Number/Sales Order Number Line Item Number;

910.3 Material Description;

910.4 Destination of shipment and shipping date;

910.5 Traceability code(s) and the month and year of production or 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;

910.6 Count of shipping containers and total projected net weight of product in each lot;

910.7 Count of shipping containers and total projected net weight per delivery unit;

910.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

910.9 Count and projected net weight verified.

**EXHIBIT A  
CANNED PINK SALMON SPECIFICATION  
(BASED ON THE USDA FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CANNED PINK  
SALMON, EFFECTIVE JUNE 2021)**

**100 ITEM DESCRIPTION**

110 Canned Pink Salmon – Twenty-four (24) 14-¾ ounce cans (immediate container) per shipping container.

**200 CHECKLIST OF REQUIREMENTS**

201 Product shall be produced by facilities operating in accordance with the applicable Food and Drug Administrative (FDA) regulations, the U.S. Department of Commerce (USDC) Seafood Inspection Program, and the current year's Salmon Control Plan. For information regarding Seafood Inspection, see the following web site address:  
<https://www.fisheries.noaa.gov/topic/seafood-commerce-certification>

**210 FISH FLESH / PRODUCT CHARACTERISTICS**

211 Domestic Origin of Fish Flesh - The product shall be 100% wild Alaska Pink Salmon, caught and canned in Alaska from fresh product. Only pink salmon produced in Alaska shall be used. Alaska produced pink salmon shall be manufactured from pink salmon landed by American flagged vessels, and be completely processed in Alaska, and shall be of the following specie and style:

211.1 Specie - *Oncorhynchus gorbuscha* (pink).

211.2 Style – Regular (skin and bones included).

212 Product Characteristics

212.1 Color shall be pink to buff.

212.2 Texture shall be moderately firm to slightly soft.

212.3 Color of oil shall be pink to light yellow.

213 Sodium content shall not exceed 270 mg / 63 g basis.

214 Objectionable Materials – In accordance with 21 CFR 161.170(a)(3), the contractor shall assure that the salmon product is processed from fish prepared by removing the head, gills, and tail, and the viscera, blood, fins, and damaged or discolored flesh to the greatest extent practicable in accordance with good manufacturing practice. Product accept/reject criteria shall be in accordance with 50 CFR 260.61.

**220 PREPARATION FOR DELIVERY**

221 Cans and Cases - Individual cans of salmon shall have a net weight of 14-¾ ounces. Twenty-four (24) cans shall be unitized to a net weight of 22-½ pounds.

222 All cans shall be unitized into cases by packing into new fiberboard shipping containers,

placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized cases may be offered in an individual delivery unit.

- 223 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.
- 224 Labeling – Both immediate and shipping containers shall be labeled to include all information required by USDC regulations and the following requirements:
- 224.1 Cans – All cans shall bear a code that is traceable to production establishment, production lot and date and back to the source of the harvested salmon to ensure compliance with domestic origin requirements.
- 224.1.1 Bidder shall use the ASMI produced label for each can, which shall be furnished to the successful bidder upon award of this contract.
- 224.2 Shipping Containers– Commercially marked shipping containers shall include the following information:
- 224.2.1 Purchase order number.
- 224.2.2 A traceability code that identifies the processing establishment, production date and production lot. The information in Section 224.2 may be printed directly on the shipping container or printed on labels applied to the shipping container.
- 224.2.3 A nutrition facts panel based on actual nutritional analysis of the product (optional).
- 224.2.4 The product name: Canned Wild Pink Salmon from Alaska.
- 224.2.5 Ingredient declaration (including single ingredient products).
- 224.2.6 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 \_\_\_\_\_

### **230 DELIVERED PRODUCT**

- 231 Delivery Unit - Each shipping unit 40 foot container shall consist of 1600 cases on pallets.
- 232 Sealing - All products shall be delivered to AMS destinations under seal. Seals shall be serially numbered, barrier-type and meet the American Society for Testing and Materials (ASTM) standards (F-1157-04) and/or the International Organization for Standards (ISO) 17712-2013. Seals shall be ½th-inch diameter cable, high-security bolt, or equivalent.

### **300 ACCEPTANCE AND CERTIFICATION**

- 310 The USDC Seafood Inspector shall certify acceptable product and set forth on either: 1) a lot inspection certificate, 2) a Certificate of inspection, or 3) a Memorandum Report of Inspection and a Certificate of Loading, as appropriate, the following:

- 310.1 Purchase Order Number/Purchase Order Line Item Number;
- 310.2 Sales Order Number/Sales Order Number Line Item Number;
- 310.3 Destination of shipment and shipping date;
- 310.4 Material Description;
- 310.5 Can (traceability) code(s) and the month and year of production;
- 310.6 Count of shipping containers and total projected net weight of product in each lot;
- 310.6 Count of shipping containers and total projected net weight per delivery unit;
- 310.7 Identity of car or truck (car numbers and letters, seals, truck license, etc.);
- 310.8 Count and projected net weight verified;

**400 PRODUCT ASSURANCE**

410 All processors and processing facilities used to fulfill USDA contracts shall be a USDC/National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:

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- 410.3 A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements.
- 410.4 USDC/NOAA Resident Inspector Program;
- 410.5 A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.

**500 WARRANTY AND COMPLAINT RESOLUTION**

- 510 Warranty – The contractor shall guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the ASMI Solicitation and this Supplement.
- 520 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 ASMI and product replacement or monetary compensation.

**600 NON-CONFORMING PRODUCT**

610 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 ASMI's freight forwarder. 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).