

Retailer contact information:

	Effective: _____ Cancels: _____
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Product Specification for:

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

Product Description

Item Code (Customer):	
Item Code (Supplier, optional):	
UPC code:	

Common Name: _____ (<i>Snow crab, tanner crab, etc.</i>)
Scientific Names accepted: _____ (<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 (cooked, frozen)

Claws
Legs
Clusters Size:
Cocktail claw
Whole

Organoleptic Standards

Color Description:

Texture Description:

Odor and Flavor Description:

Other Product Description Notes:

Workmanship and Defects

<p>Shell color: Dirty crab. - % of crab that is discolored, based on color description on page 1. Tolerance: ____ % by weight by count</p>
<p>Foreign Material: Any object not associated with the product (metal, plastic, wood, etc.) Tolerance: ____ % (<i>Industry norm. is 0%</i>) by weight by count</p>
<p>Decomposition: Crab that is decomposing/rotten. Tolerance: ____ % (<i>Industry norm. is 0%</i>) by weight by count</p>
<p>Gilling: gills still remaining on sections (this is for sections only). Tolerance: ____ % (<i>Industry norm. is 5%</i>) by weight by count</p>
<p>Mandibles: mouth not fully removed (this is for sections/clusters only). Tolerance: ____ % (<i>Industry norm. is <10%</i>) by weight by count</p>
<p>Tails: flap on back of section was not removed (this is for sections/clusters only). Tolerance: ____ % (<i>Industry norm. is <5%</i>) by weight by count</p>
<p>Broken/damaged: or more missing leg or claw, the trailer leg. Tolerance: ____ % (<i>Industry norm. is <5%</i>) by weight by count</p>
<p>Dehydration: "freezer burn". Tolerance: ____ % (<i>Industry norm. is <10%</i>) by weight by count</p>
<p>Parasite: Any organism living in the crab that is not naturally part of the crab (such as the crab leech). Tolerance: ____ % by weight by count</p>
<p>Barnacles: Presence of barnacles on crab. Tolerance: ____ % (<i>Industry norm. is <10%</i>) by weight by count</p>
<p>Scars: black scar on shell. Tolerance: ____ % (<i>Industry norm. is <10%</i>) by weight by count</p>
<p>Total Tolerance: Max % of crab that tolerates ANY of the defects listed above. Tolerance: ____ % (<i>Industry norm. is 10-15%</i>) by weight by count</p>

Treatment/Processing

Processing aids for moisture retention will be limited to:

Chem-free (no additives ever)
Chem-free (no additives except salt)
Treated - STP (Sodium Tripolyphosphate)
Treated - Non-Phosphates
Brine frozen
Carbon dioxide frozen
Blast-frozen

Meat Fill

Fill %: _____

Note: Meat fill is to be judged by physical observation of the middle cross-section of merus.

Optional Detailed Treatment (may include specific aids, soak times, agitation frequency, temp, etc.):

Processing Time maximum limit: _____

(Time elapsed from entering plant to leaving plant)

Max processing temp : _____

Celsius

Fahrenheit

Max storage temp. : _____

Glaze Percentage: _____ % *Net deglazed weight shall be determined according to AOAC method 963.18. The net package weight shall meet or exceed the stated package weight in all instances. Glaze % is important to protecting product. The industry recommended to protect product is 5-10%*

Other Notes for Processing:

Micro-Specification

Note: The following information may need to be filled out by your Quality Assurance team:

Potential Physical Hazards

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

Ferrous
Non-Ferrous
SUS

Potential Biological Hazards

Microbiological Specifications

Aerobic plate count (30C):
Total Coliforms, cfu/g:
E. Coli Count:
Staph. Aureus Count:
Salmonella App. Count:
Listeria Count:
Vibrio Parhaemolyticus:

Harvesting Standards

Acceptable Wild Harvesting Methods

Crab pots 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 st receiver: _____

Pack Size

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

Pack Style

Resealable?	Yes	No
Tear-notch?	Yes	No
Gussett?	Yes	No
Bulk?	Yes	No
Other: _____		

<p>Master Case Labeling Requirements (select all that apply):</p> <ul style="list-style-type: none"> Lot Code UPC Bar Code COOL Information Use-by date(Indicate Format): _____ GS128 Open Code Closed Code Other: _____ <p>Location of Information on Master Case:</p> <ul style="list-style-type: none"> 1 Side 2 Sides (Defined as: _____) 4 Sides (Defined as: _____) 6 Sides (all sides of box) 	<p>Pack Labeling Requirements (select all that apply):</p> <ul style="list-style-type: none"> Lot Code UPC Bar Code COOL Information Nutritional Panel Ingredient label Allergens Expiration Date/Use-by date <i>Indicate Format:</i> Open Code Closed Code Other: _____ Harvest Date Pack Date
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Traceability

<p>Product must be traceable back to the following levels: (check all that apply)</p>	<ul style="list-style-type: none"> Vessel First Receiver Processor Harvest region Other: _____
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Supplier Requirements

Provide customer with your HACCP Plans:	Yes	No
Sustainability Certification Requirements:		
Social Compliance/labor standards Requirements:		
Food Safety Standards Requirements:		
Supplier must provide a COA (Certificate of Analysis) for all organoleptic, chemical, pesticide, antibiotic, hormone, and microspecifications outlined in this specification. Supplier must comply with GFSI Standards. Supplier must use a datalogger (indicated below) in _____ cases of product. Datalogger brand: _____ Model: _____		
In addition to the requirements listed in this specification, the supplier must also:		
Approved Suppliers/Plants: _____ _____ _____ _____ _____ _____ _____ _____ _____		