

# PART 5 – U.S. Grading Standards and Procedures for Grading

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## Chapter 1 – U.S. Grading Standards

### Catfish

#### Scope and product description

(a) These U.S. Standards for Grades apply to products derived from farm-raised, or from rivers and lakes, North American freshwater catfish of the following common commercial species and hybrids thereof:

- (1) Channel catfish (*Ictalurus punctatus*)
- (2) White catfish (*Ictalurus catus*)
- (3) Blue catfish (*Ictalurus furcatus*)
- (4) Flathead catfish (*Pylodictis olivaris*)

(b) Fresh products will be packaged in accordance with good commercial practices and maintained at temperatures necessary for the preservation of the product. Frozen products will be frozen to 0°F (-18°C) at their center (thermal core) in accordance with good commercial practices and maintained at temperatures of 0°F (-18°C) or less.

(c) These Standards for Grades will be implemented in accordance with the guidance set forth in Part II of NOAA Handbook 25, “Inspectors Instructions for Grading North American Freshwater Catfish and Products Made Therefrom”.

(d) The product may contain bones when it is clearly labeled on the principle display panel to show that the product contains bones.

[52 FR 37155, Oct. 5, 1987, as amended at 55 FR 23551, June 11, 1990]

#### Product presentation

Catfish products may be presented and labeled as follows:

- (a) Types-
  - (1) Fresh, or
  - (2) Frozen.
- (b) Styles-
  - (1) Skin on, or
  - (2) Skinless.
- (c) Market forms include but are not limited to the following:

- (1) Headed and gutted.
- (2) Headed and dressed or headed and gutted usually with fins removed. This form may be presented with or without the dorsal spine and with or without the collar bone.
- (3) Whole fillets are practically boneless pieces of fish cut parallel to the entire length of the backbone with the belly flaps and with or without the black membrane.
- (4) Trimmed fillets are whole fillets without belly flaps.
- (5) Fillet strips are strips of fillets weighing not less than  $\frac{3}{4}$  ounce.
- (6) Steaks are units of fish not less than  $1\frac{1}{2}$  ounces in weight which are sawn or cut approximately perpendicular (30 degrees to 90 degrees) to the axial length or backbone. They have two reasonably parallel surfaces. The number of tail sections that may be included in the package must not exceed the number of fish cut per package).
- (7) Nuggets are pieces of belly flaps with or without black membrane and weighing not less than  $\frac{3}{4}$  ounce.

(d) Bone classifications.

- (1) Practically boneless fillet.
- (2) Bone-in (fillet cut, with bones.)

[52 FR 37155, Oct. 5, 1987, as amended 55 FR 23552, June 11, 1990]

## **Grades**

- (a) U.S. Grade A fresh or frozen products will possess good flavor and odor and be within the limits specified for defects for U.S. Grade A quality in Grade Determination of this part.
- (b) U.S. Grade B fresh or frozen products will possess reasonably good flavor and odor and be within the limits specified for defects for U.S. Grade B quality in Grade Determination of this part.
- (c) U.S. Grade C fresh or frozen products will possess reasonably good flavor and odor and be within the limits specified for defects for U.S. Grade C quality in Grade Determination of this part.

## **Grade determination**

- (a) *Procedures for grade determination.* The grade will be determined by evaluating the fresh product in the fresh and cooked states or the frozen product in the frozen, thawed, and cooked states in accordance with applicable paragraphs in this section.
- (b) *Sampling.* Lot size, number of sample units, and acceptance numbers will be selected in accordance with § 260.61 of this chapter, Tables II, V, or VI as applicable. A sample unit consists of 10 “portions” for market forms (1) and (2) as defined in Product Presentation(c) of this part, or at least 2 pounds of “portions” for market forms (3) through (7). “Portion” is one unit of any of the market forms.
- (c) *Evaluation of flavor and odor*
  - (1) *Definition of flavor and odor.*

- (i) Good flavor and odor (minimum requirements for a Grade A product) mean that the product has the normal, pleasant flavor and odor characteristics of the species, and it is free from off-odors and off-flavors of any kind.
- (ii) Reasonably good flavor and odor (minimum requirements of Grade B and Grade C products) mean that the product may be somewhat lacking in good flavor and odor characteristics of the species but it is free from objectionable off-odors and off-flavors of any kind.
- (2) *Procedure.* For raw odor evaluation, frozen portions are thawed. Fresh or thawed portions are broken apart and the exposed flesh immediately held close to the nose to detect any off-odors. To evaluate cooked flavor and odor, cook the sample units using the procedure referenced in Method of Analysis of this part.

(d) *Examination for physical defects.* Each sample unit will be examined for physical defects using the defect definitions that follow. Deduction points are assigned in accordance with Table I.

(1) *Dehydration* applies to all frozen market forms. It refers to the loss of moisture from the surface resulting in a whitish, dry, or porous condition:

- (i) *Slight:* surface dehydration which is not color masking (readily removed by scraping) and affecting 3 to 10 percent of the surface area.
- (ii) *Moderate:* deep dehydration which is color masking, cannot be scraped off easily with a sharp instrument, and affects more than one percent but not more than 10 percent of the surface area.
- (iii) *Excessive:* deep dehydration which is color masking, and cannot be easily scraped off with a sharp instrument and affects more than 10 percent of the surface area.

(2) *Condition of the product* applies to all market forms. It refers to freedom from packaging defects, cracks in the surface of a frozen product, and excess moisture (drip) or blood inside the package. Deduction points are based on the degree of this defect.

- (i) Slight refers to a condition that is scarcely noticeable but that does not affect the appearance, desirability or eating quality of the product.
- (ii) Moderate refers to a condition that is conspicuously noticeable but that does not seriously affect the appearance, desirability, or eating quality of the product.
- (iii) Excessive refers to a condition that is conspicuously noticeable and that does seriously affect the appearance, desirability or eating quality of the product.

(3) *Discoloration* applies to all market forms. It refers to colors not normal to the species. This may be due to mishandling or the presence of blood, bile, or other substances.

- (i) *Slight:* 1/16 square inch up to and including one square inch in aggregate area.
- (ii) *Moderate:* greater than one square inch up to and including 2 square inches in aggregate area.
- (iii) *Excessive:* over 2 square inches in aggregate area. Also, each additional complete one square inch is again assessed points under this category.

(4) *Uniformity* applies to size or weight controlled products. It refers to the degree of uniformity of the weights of the portions in the container. It is obtained by weighing individual portions to determine their conformity to declared weights. Uniformity will be assigned in accordance with weight tolerances as follows:

**Weight of Portion**

0.75 to 4.16 ounces

Moderate: Over c ounce but not over  $\frac{1}{4}$  ounce above or below declared weight of portion  
Excessive: In excess of  $\frac{1}{4}$  ounce above or below declared weight of portion 4.17 to 11.20 ounces  
Moderate: Over c ounce but not over  $\frac{1}{2}$  ounce above or below declared weight of portion  
Excessive: In excess of  $\frac{1}{2}$  ounce above or below declared weight of portion

11.21 to 17.30 ounces

Moderate: Over c ounce but not over  $\frac{3}{4}$  ounce above or below declared weight of portion  
Excessive: In excess of  $\frac{3}{4}$  ounce above or below declared weight of portion

(5) *Skinning* cuts apply to skinless market forms. It refers to improper cuts made during the skinning operation as evidenced by torn or ragged surfaces or edges, or gouges in the flesh which detract from a good appearance of the product.

- (i) *Slight*: 1/16 square inch up to and including 1 square inch in aggregate area.
- (ii) *Moderate*: Over one square inch up to and including 2 square inches in aggregate area.
- (iii) *Excessive*: Over 2 square inches in aggregate area. Also, each additional complete one square inch is again assessed points under this category.

(6) *Heading* applies to market forms (1) and (2) is defined in Product Presentation(c) of this part. It refers to the presence of ragged cuts or pieces of gills, gill cover, pectoral fins or collar bone after heading. Deduction points also will be assigned when the product is presented with the collar bone and it has been completely or partially removed.

- (i) *Slight*: 1/16 square inch up to and including one square inch in aggregate area.
- (ii) *Moderate*: Over one square inch up to and including 2 square inches in aggregate area.
- (iii) *Excessive*: Over 2 square inches in aggregate area. Also, each additional complete one square inch is again assessed points under this category.

(7) *Evisceration* applies to all market forms. It refers to the proper removal of viscera, kidney, spawn, blood, reproductive organs, and abnormal fat (leaf). The evisceration cut should be smooth and clean. Deduction points are based on the degree of defect.

- (i) *Slight*: 1/16 square inch up to and including 1 square inch in aggregate area.
- (ii) *Moderate*: Over 1 square inch up to and including 2 square inches in aggregate area.
- (iii) *Excessive*: Over 2 square inches in aggregate area. Also, each additional complete one square inch is again assessed points under this category.

(8) *Fins* refer to the presence of fins, pieces of fins or dorsal spines. It applies to all market forms except headed and gutted or headed and dressed catfish or catfish steaks. Deduction points also will be assigned when the product is intended to have the dorsal spine but it has been completely or partially removed.

- (i) *Slight*: Aggregate area up to including one square inch.
- (ii) *Moderate*: Over one square inch area up to and including 2 square inches.
- (iii) *Excessive*: Over 2 square inches in aggregate area. Also, each additional complete one square inch is again assessed points under this category.

(9) *Bones* (including pin bone) apply to all fillet and nugget market forms. Each bone defect is a bone or part of a bone that is 3/16 inch (0.48 cm) or more at its maximum length or 1/32 inch (0.08 cm) or more at its maximum shaft width, or for bone chips, a length of at least 1/16 inch (0.16 cm). An excessive bone defect is any bone which cannot be fitted into a rectangle that has a length of 1-9/16 inch (3.97 cm) and a width of d inch (0.95 cm). In market forms intended to contain bones, the presence of bones will not be considered a physical defect.

(10) *Skin* refers to the presence of skin on skinless market forms. For semi-skinned forms, a skin defect is the presence of the darkly pigmented outside layers. Points will be assessed for each aggregate area greater than 1/2 square inch up to and including one square inch.

(11) *Bloodspots* refer to the presence of coagulated blood. *Bruises* refer to softening and discoloration of the flesh. Both bloodspots and bruises apply to all market forms. Points will be assessed for each aggregate area of bloodspots or bruises greater than 1/2 square inch up to and including one square inch.

(12) *Foreign material* refers to any extraneous material, including packaging material, not derived from the fish that is found on or in the sample. Each occurrence will be assessed.

(13) *Texture* applies to all market forms and refers to the presence of normal texture properties of the cooked fish flesh, i.e., tender, firm, and moist without excess water. Texture defects are described as dry, tough, mushy, rubbery, watery, and stringy.

- (i) *Moderate*: Noticeably dry, tough, mushy, rubbery, watery, stringy.
- (ii) *Excessive*: Markedly dry, tough, mushy, rubbery, watery, stringy.

(e) *Listing defect points*. Each sample unit is examined for physical defects, using the list of definitions given in this section. The point deductions for defects are listed for each sample unit, and the point values totaled. The total of the defect points determines the sample unit grade. The scoring system is based on a perfect score of zero.

(f) *Grade assignment*. Each sample unit will be assigned a grade in accordance with the limits for defects summarized as follows:

Grade assignment	Flavor and odor	Maximum number of defect points
U.S. Grade A	Good	15
U.S. Grade B	Reasonably Good	30
U.S. Grade C	Reasonably Good	40

If a sample unit has been assigned a grade for flavor and odor different than the grade indicated by the number of defect points, the sample unit grade will be the lower grade.

### **Tolerances for lot certification**

- (a) The grade assigned to a lot is the grade indicated by the majority of the sample unit grades provided that the number of sample units in the next lower grade does not exceed the acceptance number as given in the sampling plans contained in §260.61 of this chapter. All of the sample units must meet the provisions of §260.21 of this chapter. In §260.21, the 4 score points are additive, not subtractive.
- (b) The grade assigned to a lot is one grade below the majority of all the sample unit grades if either:
  - (1) The number of sample units in the next lower grade does exceed the acceptance number as given in the sampling plans contained in §260.61 of this chapter, or
  - (2) The grade of any one of the sample units is more than one grade below the majority of all the sample unit grades.

### **Hygiene**

Products will be processed in official establishments as defined in §260.6 of this chapter and maintained in accordance with Scope and Product Description to Method of Analysis of this part and of the good manufacturing practice regulations contained in 21 CFR Part 110.

### **Methods of analysis**

Product samples will be analyzed in accordance with the “Official Methods Analysis of the Association of Official Analytical Chemists”, (AOAC), Fourteenth Edition (1984), section 18.004 (page 331) and sections 32.059 and 32.060 (page 613) which are incorporated by reference. Copies of the AOAC methods may be obtained from AOAC, 1111 North Nineteenth Street, Arlington, VA 22209 and are available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., Suite 700, Washington, DC. This incorporation by reference was approved by the Director of the Federal Register on November 4, 1987. These methods are incorporated as they exist on the date of this approval. A notice of any change in the sections of the AOAC methods cited herein will be published in the FEDERAL REGISTER.

**TABLE I-DEFECT TABLE SCHEDULE OF POINT DEDUCTIONS OF NORTH AMERICAN FRESHWATER CATFISH AND PRODUCTS MADE THEREFROM**

[Per sample unit unless otherwise indicated]

Score factors	Degree of quality variation	Point value
<b>Frozen products</b>		
(1) <b>Dehydration</b> Each occurrence affect 3 to 10% of surface are but readily removed by scraping	Slight	5
Affecting more than 1% but not more than 10% of surface area and cannot be easily removed by scraping	Moderate	16
Affecting more than 10% of surface area and cannot be easily removed by scraping	Excessive	30
<b>Fresh or Frozen Products</b>		
(2) <b>Condition of product</b> (pertains to the entire package or container)	Slight	1
	Moderate	3
	Excessive	5
(3) <b>Discoloration:</b> 1/16 sq. in. to 1 sq. in Over 1 sq. inch to 2 sq. inch Over 2 sq. inch and each additional complete 1 sq. inch	Slight	4
	Moderate	9
	Excessive	15
(4) <b>Uniformity:</b> Deviation above or below declared weight of portion Weight of portion-Moderate: 0.75 to 4.16 oz 4.17 to 11.20 oz 11.21 to 17.30 oz Weight of portion-Excessive 0.75 to 4.16 oz 4.17 to 11.20 oz 11.21 to 17.30 oz	Over 1/8 but not over 1/4 oz	5
	Over 1/8 but not over 1/2 oz	5
	Over 1/8 but not over 3/4 oz	5
	Over 1/4 oz	10
	Over 1/2 oz	10
	Over 3/4 oz	10
<b>Fresh or Thawed Products</b>		
(5) <b>Skinning cuts</b> (skinless market forms only) 1/16 sq. in. to 1 sq. in Over 1 sq. inch to 2 sq. inch Over 2 sq. inch and each additional complete 1 sq. inch	Slight	1
	Moderate	3
	Excessive	8
(6) <b>Heading</b> (H&G or H&D fish only): 1/16 sq. in. to 1 sq. in Over 1 sq. inch to 2 sq. inch Over 2 sq. inch and each additional complete 1 sq. inch	Slight	5
	Moderate	16
	Excessive	30
(7) <b>Evisceration:</b> 1/16 sq. in. to 1 sq. in Over 1 sq. inch to 2 sq. inch 2 sq. inch and over	Slight	5
	Moderate	16
	Excessive	30
(8) <b>Fins:</b> Up to 1 sq. in Over 1 sq. inch to 2 sq. inch Over 2 sq. inch	Slight	1
	Moderate	5
	Excessive	10
(9) <b>Bones</b> (including pin bone): Bones : 3/16 in. long or 1/32 in. wide Bone chip: 1/16 in. long Excessive: 1 3/16 in. long by 3/8 in. wide rectangle	Each occurrence	5
	Each occurrence	5
	Each occurrence	10
(10) <b>Skin</b> (skinless market forms only): Over 1/2 sq. in. to 1 sq. in.	Each occurrence	5



<b>Score factors</b>	<b>Degree of quality variation</b>	<b>Point value</b>
(11) Bloodspots, bruises: Over 1/2 sq. in. to 1 sq. in.	Each occurrence	5
(12) Foreign matter: Harmless material	Each occurrence	4
<b>Cooked Products</b>		
(13) Texture	Moderate	5
	Excessive	16



## Cod Fillets

### Product description

The product described in this part consists of clean, whole, wholesome fillets or primarily large pieces of clean, whole, wholesome fillets, cut away from either side of cod, *Gadus morhua* or *Gadus macrocephalus*; the fillets may be either skinless or with skin on. They are packaged in accordance with good commercial practice and are maintained at temperatures necessary for the preservation of the product. The product may contain bones when it is clearly labeled on the principle display panel to show that the product contains bones. (This part does not provide for the grading of pieces of fish flesh cut away from previously frozen fish blocks, slabs, or similar products.)

[42 FR 52756, Sept. 30, 1977, as amended at 55 FR 23551, June 11, 1990]

### Grades of cod fillets

- (a) “U.S. Grade A” is the quality of cod fillets that possess good flavor and odor; and for those factors of quality which are rated in accordance with the scoring system outlined in this part the total score is not less than 85 points.
- (b) “U.S. Grade B” is the quality of cod fillets that possess at least reasonably good flavor and odor: and for those factors of quality which are rated in accordance with the scoring system outlined in this part the total score is not less than 70 points.
- (c) “Substandard” is the quality of cod fillets that fail to meet the requirements of U.S. Grade B.

### Product forms

- (a) Types:
  - (1) Fresh.
  - (2) Frozen, solid pack; glazed or unglazed.
  - (3) Frozen individually; glazed or unglazed.
- (b) Styles:
  - (1) Skin on.
  - (2) Skinless.
- (c) *Bone classifications.*
  - (1) Practically boneless fillet.
  - (2) Bone-in (fillet cut, with bones.)

[42 FR 52756, Sept. 30, 1977, as amended at 55 FR 23551, June 11, 1990]



## Recommended weights and dimensions

- (a) The recommendations as to net weights and dimensions of packaged cod fillets are not incorporated in the grades of the finished product since net weights and dimensions, as such, are not factors of quality for the purpose of these grades.
- (b) It is recommended that the net weights of the packaged frozen cod fillets be not less than 12 ounces and not over 10 pounds.

## Ascertaining the grade.

The grade of cod fillets is ascertained by examining the product in the fresh or frozen, thawed, and cooked states. The following factors of quality are evaluated in ascertaining the grade of the product: Flavor and odor, appearance, size, absence of defects, and character. These factors are rated in the following manner:

- (a) *Flavor and odor.* This factor is rated directly by organoleptic evaluation. Score points are not assessed (see Evaluation of the unscored factor of flavor and odor).
- (b) *Appearance, size, absence of defects, and character.* The relative importance of these factors is expressed numerically on the scale of 100. The maximum number of points that may be given each of these factors are:

Factors	Points
Appearance	25
Size	20
Absence of defects	40
Character	15
<b>Total Possible Score</b>	<b>100</b>

## Evaluation of the unscored factor of flavor and odor.

- (a) *Good flavor and odor.* “Good flavor and odor” (essential requirement for a Grade A product) means that the fish flesh has good flavor and odor characteristic of cod (*Gadus morhua* or *Gadus macrocephalus*) and is free from staleness, and off-flavor and off-odors of any kind.
- (b) *Reasonably good flavor and odor.* “Reasonably good flavor and odor” (minimum requirement of a Grade B product) means that the fish flesh may be somewhat lacking in good flavor and odor; and is free from objectionable off-flavors and off-odors of any kind.

## Evaluation and rating of the scored factors; appearance, size, absence of defects, and character.

The essential variations in quality within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. Point deductions are allotted for each degree or amount of variation within each factor. The net score for each factor is the maximum points for that



factor less the sum of the deduction-points within the factor. The total score for the product is the sum of the net scores for the four scored factors.

### Appearance

(a) The factor of appearance refers to the normal color of the species of fresh or frozen fish flesh, and to the degree and amount of surface dehydration of the frozen product.

(b) For the purpose of rating the factor of appearance the schedule of deduction points in Tables I and II apply. Frozen cod fillets which receive 25 deduction points for the factor of appearance shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

TABLE I-SCORE DEDUCTIONS FOR DISCOLORATION

Color of Product	DEDUCTION POINTS	
	“Light” colored portion comprising main portion of fillet	“Dark” colored portion occurring under skin mainly along lateral line
No discoloration	0	0
Slight yellowing	2	1
Moderate yellowing	4	2
Excessive yellowing and/or any rusting	13	12

TABLE II-SCORE DEDUCTIONS FOR DEHYDRATION

Degree of dehydration of frozen product	Surface area affected (percent)		Deduction points
	Over	Not Over	
Slight-Shallow and not color masking	0	1	0
	1	50	2
	50	100	5
Moderate-Deep but just deep enough to easily scrape off with fingernail	1	25	5
	25	50	8
	50	100	16
Excessive-Deep dehydration not easily scraped off	1	25	12
	25	100	25

### Size

(a) The factor of size refers to the degree of freedom from undesirably small fillet pieces. Any fillet piece weighing less than 2 ounces is classed as being undesirably small.

(b) For the purpose of rating the factor of size the schedule of deduction-points in Table III apply. Cod fillets which receive 20 deduction points for this factor shall not be graded above Substandard regardless



of the total score for the product. This is a limiting rule.

TABLE III-SCORE DEDUCTIONS FOR SIZE OF FILLET PIECES

NUMBER OF FILLET PIECES LESS THAN 2 OUNCES PER POUND		DEDUCTION POINTS
Over—	Not over—	
	0 .....	0
0 .....	1 .....	1
1 .....	2 .....	10
2 .....	3 .....	15
3 .....	4 .....	20

### Workmanship defects

(a) The factor of “workmanship defects” refers to the degree of freedom from improper packing, cutting and trimming imperfections, blemishes, and bones. Evaluation for the defect of improper packing is made on the frozen product. Evaluation of the defects of cutting and trimming, blemishes, and bones are made on the thawed product.

- (1) *Improper packing.* “Improper packing” means poor arrangement of fillets, presence of voids, depressions, frost, and the imbedding of packaging material into the frozen fish flesh.
- (2) *Cutting and trimming imperfections.* “Cutting and trimming imperfections” means that the fillets have ragged edges, tears, holes, or are otherwise improperly cut or trimmed.
- (3) *Blemish.* “Blemish” means an instance of skin (except for skin-on fillets), scales, blood-spot, bruise, blackbelly lining, fin, or extraneous material.
  - (i) One “instance of skin” consists of one piece of skin not less than ½ square inch and not more than 1 ½ square inches in area; each additional ½ square inch area of individual skin pieces greater and 1½ square inches is considered as an additional instance.
  - (ii) One “instance of blood spot” is one of such size and prominence as to be considered objectionable.
  - (iii) One “instance of black-belly lining” is any piece of black-belly lining not less than ½ inch and not more than 1 inch in length; each additional ½ inch length of individual pieces of black-belly lining longer than 1 inch is considered as an instance.
  - (iv) Each aggregate area of identifiable fin or parts of any fin up to 1 square inch is considered as one “instance of fin”.
  - (v) Each aggregate area up to 1 square inch per fillet of one scale or group of scales is considered as one “instance of scales”.
  - (vi) An “instance of bruise” consists of a bruise not less than ½ square inch and not more than 1½ square inches in area; each bruise larger than 1 ½ square inches is considered as two instances of bruise.
- (4) *Bones.* One “instance of bone” means one bone or one group of bones occupying or contacting a circular area up to 1 square inch (6.5 cm<sup>2</sup>). In fillets intended to contain bones, the presence of bones will not be considered a workmanship defect.



(b) For the purpose of rating the factor of “absence of defects” the schedule of deduction-points in Table IV apply.

TABLE IV-SCORE DEDUCTIONS FOR WORKMANSHIP DEFECTS

DEFECT SUBFACTORS	METHOD OF DETERMINING SUBFACTOR SCORE	DEDUCTION POINTS
Improper packing	Moderate defects, noticeably affecting the product's appearance	2
	Excessive defects, seriously affecting product's appearance	4
Blemishes	Number of blemishes per 1 lb. of fish flesh:	
	Over 0 not over 1	1
	Over 1 not over 2	3
	Over 2 not over 3	5
	Over 3 not over 4	8
	Over 4 not over 5	12
	Over 5 not over 6	16
	Over 6 not 7	30
Over 7	40	
Bones	Number of instances per 1 lb. of fish flesh:	
	Over 0 not over 1	0
	Over 1 not over 2	2
	Over 2 not over 3	4
	Over 3 not over 4	6
	Over 4 not over 5	8
	Over 5 not over 6	14
	Over 6 not 7	30
Over 7	40	
Cutting and trimming	Slight defects, scarcely noticeable	0
	Moderate defects, noticeable but not affecting the usability of any fillets.	4
	Excessive defects impairing: a) The usability of up to ¼ of the total number of fillets.	8
	b) The usability of over ¼ but not more than ½ of the total number of fillets.	16
c) The usability of over ½ of the total number of fillets.	40	

[42 FR 52756, Sept. 30, 1977, as amended at 51 FR 34990. Oct. 1, 1986; 55 FR 23551, June 11, 1990]



## Character

(a) The factor of character refers to the amount of free drip in the thawed fillets, and to the tenderness and moistness of the cooked fish flesh.

(b) For the purpose of rating the factor of character, the schedule of deduction-points in Table V apply. Cod fillets which receive 15 deduction points for the factor of character shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

TABLE V-SCORE DEDUCTIONS FOR CHARACTER

CHARACTER SUBFACTORS	METHOD OF DETERMINING SUBFACTOR SCORE	DEDUCTION
Texture	Texture of the cooked fish: a. firm, slightly resilient but not tough or rubbery; moist but not mushy.	0
	b. Moderately firm; only slightly tough or rubbery; does not form a fibrous mass in the mouth; moist but not mushy.	4
	c. Moderately tough or rubbery; has noticeable tendency to form a fibrous mass in mouth; or is dry; or is mushy.	8
	d. Excessively tough or rubbery; has marked tendency to form a fibrous mass in the mouth; or is very dry; or is very mushy.	15
Drip	Percent of drip: Over 0 not over 5	0
	Over 5 not over 6	1
	Over 6 not over 8	2
	Over 8 not over 10	4
	Over 10 not over 12	6
	Over 12 not over 14	9
	Over 14 not over 16	12
	Over 16	15



## Definitions and methods of analysis

(a) *Percent of drip.* “Percent of drip” means the percent by weight of “free drip” (the fluid which is not reabsorbed by the fish tissue when the frozen fish thaws, and which separates freely without the aid of any external forces except gravity) in an individual package as determined by the following method:

(1) *Apparatus and materials.*

- (i) Water bath.
- (ii) Balance, accurate to 0.1 gm; or 0.01 ounce.
- (iii) Pliable and impermeable bag (cryovac, pliofilm, etc.).
- (iv) Corrosion resistant metal rod weight (preferably stainless steel or monel metal), measuring 3½ inches in length and approximately ¼-½ inch in diameter.
- (v) U.S. Standard No. 8 mesh circular sieve (both 8 and 12 inch diameters).
- (vi) Stirring motor.
- (vii) Identification tags.

(2) *Procedure.*

- (i) Place metal rod weight into an empty-pliable bag.
- (ii) Weigh the bag and the metal weight.
- (iii) Remove the frozen fish material from the container (container consists of the carton and the inner and outer wrapping).
- (iv) Place the frozen product, plus scraps of any material remaining in the container, into the pliable bag.
- (v) Weigh the bag and its contents and subtract tare (empty bag and metal weight) to determine the net weight of the product.
- (vi) Suspend the bag and contents in an agitated water bath maintained at 68° F. plus or minus 2° F. The bag should be suspended in the water so that the fish flesh is below the water line.
- (vii) Allow the bag and its contents to remain immersed until the product is defrosted (a “test run”, in advance, is necessary to determine time required for each product and quantity of product.)<sup>1</sup>
- (viii) Remove bag and contents from bath and gently dry outside of bag.
- (ix) Weigh dry U.S. Standard No. 8 mesh circular sieve.
- (x) Open bag and empty contents onto U.S. Standard No. 8 circular sieve so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for 2 minutes.
- (xi) Weigh sieve and its contents and calculate drained weight. The drained weight is the weight of sieve and fillets less the weight of the dry sieve.
- (xii) Calculate percent drip:

$$\text{Net Weight (v) - drained weight (xi) x (100) / Net weight (v) = Percent of drip}$$

<sup>1</sup> The purpose of the “test run” is to determine the time necessary to thaw the product. The complete thawing of the product is determined by frequent but gentle squeezing of the bag until no hard core or ice crystals are felt. This package which has been squeezed cannot be used for drained weight calculations.



(b) *Cooking in a suitable manner.* “Cooking in a suitable manner” shall mean that the product is cooked as follows: Place the thawed unseasoned product into a boilable film-type pouch; fold the open end of the pouch over the suspension bar and clamp in place to provide a loose seal. Immerse the pouch and its contents in boiling water and cook until the internal temperature of the fillets reaches 160°F. (about 20 minutes).

**Tolerances for certification of officially drawn samples**

The sample rate and grades of specific lots shall be certified in accordance with Part 260 Subpart A of this chapter. (Regulations Governing Processed Fishery Products.)

**SCORE SHEET**

**Score sheet for cod fillets.**

- Label.....
- Size and kind of container.....
- Container mark or identification.....
- Size of lot.....
- Number of packages per master carton.....
- Size of sample .....
- Type of overwrap .....
- Actual net weight:..... (lb.) .....(kg.).....

Factor	Score point	Sample score
Appearance	25	
Size	20	
Absence of defects	40	
Character	15	
<b>Total</b>	<b>100</b>	

- Flavor and odor.....
- Final grade .....



## Fish Fillet Blocks

### Scope and product description

(a) These U.S. Standards for Grades apply to frozen fish blocks which are rectangular shaped masses made from a single species of fish flesh. They are made from fillets or fillet pieces that are either skin-on and scaled or skinless. Blocks processed from skin-on fish flesh shall be so labeled. The blocks shall not contain minced or comminuted fish flesh. The blocks shall not be made by restructuring (reworking) pieces of fish blocks into the shape of a fish block.

(b) These Standards for Grades are implemented in accordance with guidance set forth in part II of NOAA Handbook 25, "Inspector's Instructions for Grading Frozen Fish Blocks."

### Grades.

(a) U.S. Grade A fish blocks shall:

- (1) Possess good flavor and odor in accordance with Grade Determination; and
- (2) Comply with the limits for physical defects for U.S. Grade A quality in accordance with Grade Determination.

(b) U.S. Grade B fish blocks shall

- (1) Possess reasonably good flavor and odor in accordance with Grade Determination; and
- (2) Comply with the limits for physical defects for U.S. Grade B quality in accordance with § Grade Determination.

(c) U.S. Grade C fish blocks shall:

- (1) Possess reasonably good flavor and odor in accordance with Grade Determination; and
- (2) Comply with the limits for physical defects for U.S. Grade C quality in accordance with Grade Determination.

(d) Substandard fish blocks shall fail to meet one or more of the requirements given in paragraphs (a), (b), and (c) of this section for U.S. Grades A, B, and C.

### Grade determination

(a) *Procedures for grade determination.* The grade shall be determined by evaluating a product in the frozen, thawed and cooked states according to paragraphs of this section-namely, sampling; flavor and odor; physical defects; listing defect points; and grade assignment.

(b) *Sampling.* Sampling shall be done in accordance with the sampling plan given in Sampling Plan for Fish Blocks.

- (1) For examination in the frozen state and the thawed state, a sample unit is one fish block.
- (2) For examination in the cooked state. a sample unit is at least three 4- to 6-ounce (113.4 to 170.1 g) samples which are taken from a thawed sample unit.



(c) *Evaluation of flavor and odor.*

- (1) *Good* flavor and odor (essential quality requirements for a U.S. Grade A product) mean that the raw product has the odor and the cooked product has the flavor and odor characteristics of the indicated species of fish and are free from off-flavors and off-odors of any kind.
- (2) *Reasonably good* flavor and odor (minimum requirements of a U.S. Grade B and a U.S. Grade C product) mean that the raw product or the cooked product is lacking in good odor (for the raw product) or good flavor and odor (for the cooked product) which is characteristic of the indicated species. Both the raw and the cooked products are free from objectionable off-flavors and off-odors of any kind.

(d) *Examination for physical defects.* Each sample unit shall be examined for physical defects using the list of definitions of defects given in paragraph (e) of this section.

(e) *Definitions of physical defects-*

- (1) *Dehydration.* This defect refers to loss of moisture from the surface of a fish block during frozen storage. Affected areas have a whitish appearance.
  - (i) *Moderate dehydration* masks the surface color of the product and affects more than 5 percent up to and including 15 percent of the surface area. If more than 15 percent of the surface area is affected, each additional 15 percent of surface area affected is another instance. Moderate dehydration can be readily removed by scraping with a blunt instrument.
  - (ii) *Excessive dehydration* masks the normal flesh color and penetrates the product. It affects more than 5 percent up to and including 10 percent of the surface area. If more than 10 percent of the surface area is affected, each additional 10 percent of surface area affected is another instance. Excessive dehydration requires a knife or other sharp instrument to remove.
- (2) *Uniformity of block size.* This defect refers to the degree of conformity to the declared size. It includes deviations from the standard length, width or thickness. Only one deviation for each dimension shall be counted.
  - (i) *Moderate.* A deviation of length and width of inch (0.32 cm) or more up to and including  $\frac{1}{4}$  inch (0.64 cm). A deviation of thickness of  $\frac{1}{16}$  inch (0.16 cm) or more up to and including inch (0.32 cm).
  - (ii) *Excessive.* If over  $\frac{1}{4}$  inch (0.64 cm), each additional inch (0.32 cm) of length and width is another instance. If over (0.32 cm), each additional  $\frac{1}{16}$  inch (0.16 cm) of thickness is another instance.
- (3) *Underweight* refers to underweight deviations from the stated weight.
  - (i) *Slight.* From 0.1 ounce (2.84 g) up to and including 1.0 ounce (28.35 g).
  - (ii) *Moderate.* Over 1.0 ounce (28.35 g) up to and including 4.0 ounces (113.4 g). (iii) *Excessive.* If over 4.0 ounces (113.4 g), each additional 1.0 ounce (28.35 g) is another instance.



- (4) *Angles*. An acceptable edge angle is an angle formed by two adjoining surfaces whose apex (deviation from 90 degrees) is within  $\frac{3}{8}$  inch (0.95 cm) off a carpenter's square placed along its surfaces. An acceptable corner angle is an angle formed by three adjoining surfaces whose apex is within  $\frac{3}{8}$  inch (0.95 cm) of a carpenter's square.
- (5) *Improper fill*. This defect refers to voids, air packets, ice pockets, ragged edges, bumps, depressions, damage, and embedded packaging material, each of which is greater than inch (0.32 cm) in depth, and which would result in product lose after cutting. It is estimated by determining the minimum number of 1-ounce (28.35 g) model units that could be affected adversely. For the purpose of estimating product loss, the 1-ounce (28.35 g) model unit shall have the dimensions  $4 \times 1 \times \frac{5}{8}$  inch (10.16 x 2.54 x 1.59 cm). The total number of model units that would be affected adversely is the number of instances.
- (6) *Belly flaps (Napes)* may be either loose or attached to a fillet or part of a fillet. The maximum amount of belly flaps should not exceed 15 percent by declared weight of the block if this amount does exceed 15%, each additional 5 percent by declared weight is another instance.
- (7) *Blood spots*. Each lump or mass of clotted blood greater than  $\frac{3}{16}$  inch (0.48 cm) up to and including  $\frac{3}{8}$  inch (0.95 cm) in any dimension is an instance. If a blood spot is larger than  $\frac{3}{8}$  inch (0.95 cm), each additional  $\frac{3}{16}$  (0.48 cm) is another instance.
- (8) *Bruises* include distinct, unnatural, dark, reddish, grayish, or brownish off-colors due to diffused blood. Each instance is each bruise larger than 0.5 square inch (3.32 cm<sup>2</sup>) and less than 1.5 square inch (9.68 cm<sup>2</sup>). For each bruise 1.5 square inch (9.68 cm<sup>2</sup>) or larger, each additional complete 1.0 square inch (6.45 cm<sup>2</sup>) is another instance.
- (9) *Discoloration* refers to deviations from reasonably uniform color characteristics of the species used, such as melanin deposits, yellowing, rusting or other kinds of discoloration of the fish flesh.
- (i) *Moderate*. A noticeable but moderate degree which is greater than 0.5 square inch (3.23 cm<sup>2</sup>) up to and including 1.5 square inch (9.68 cm<sup>2</sup>) is one instance. If the discoloration is greater than 1.5 square inch (9.68 cm<sup>2</sup>), each additional complete 1.0 square inch (6.45 cm<sup>2</sup>) is another instance.
- (ii) *Excessive*. An excessive degree of discoloration which is greater than 0.5 square inch (3.23 cm<sup>2</sup>) up to and including 1.5 square inch (9.68 cm<sup>2</sup>) is one instance. If the discoloration is greater than 1.5 square inch (9.68 cm<sup>2</sup>) each additional complete 1.0 square inch (6.45 cm<sup>2</sup>) is another instance.
- (10) *Viscera, roe and lace*. Viscera and roe refer to any portion of the internal organs. Each occurrence of viscera and roe is an instance. Lace (frill) is a piece of tissue adhering to the edge of a flatfish (Order *Pleuronectiformes*) fillet. For each lace, each  $\frac{1}{2}$  inch (1.27 cm) is each instance.
- (11) *Skin*. In skinless fish blocks, each piece of skin larger than 0.5 square inch (3.23 cm<sup>2</sup>) up to and including 1.0 square inch (6.45 cm<sup>2</sup>) is an instance. For each piece of skin that is larger than



1.0 square inch (6.45 cm<sup>2</sup>), each additional complete 0.5 square inch (3.23 cm<sup>2</sup>) in area is another instance. For pieces of skin smaller than 0.5 square inch (3.23 cm<sup>2</sup>), the number of 0.5-square-inch (3.23 cm<sup>2</sup>) squares fully or partially occupied after collecting these pieces on a grid is the number of instances.

- (12) *Membrane (black belly lining)*. Each piece of membrane (black belly lining) larger than 0.5 square inch (3.23 cm<sup>2</sup>) up to and including 1.5 square inch (9.68 cm<sup>2</sup>) is an instance. For pieces of membrane (black belly lining) that are larger than 1.5 square inch (9.68 cm<sup>2</sup>), each additional complete 0.5 square inch (3.23 cm<sup>2</sup>) in area is another instance.
- (13) *Scales*.
- (i) For skin-on fillets that have been scaled, an instance is an area of scales over 0.5 square inch (3.23 cm<sup>2</sup>) up to and including 1.5 square inch (9.68 cm<sup>2</sup>). If the area is greater than 1.5 square inch (9.68 cm<sup>2</sup>), each additional complete 1.0 square inch (8.45 cm<sup>2</sup>) is another instance. Loose scales are counted and instances are deducted in the same manner as for skinless fillets.
  - (ii) For *skinless fillets*, the first five to ten loose scales is an instance. If there are more than ten loose scales, each additional complete count of five loose scales is another instance.
- (14) *Foreign material*. Any harmless material not derived from fish, such as packaging material. Each occurrence is an instance.
- (15) *Bones (including pin bone and fin bone)*.
- (i) Each bone defect to a bone or part of a bone whose maximum profile is 3/16 inch (0.48 cm) or more in length, or at least 1/32 inch (0.08 cm) in shaft diameter or width, or, for bone chips, a longest dimension of at least 3/16 inch (0.48 cm).
  - (ii) An excessive degree of bone defect is each bone whose maximum profile can not be fitted into a rectangle, drawn on a flat, solid surface, that has a length of 1 3/16 inch (3.02 cm) and a width of 7/16 inch (0.95 cm).
- (16) *Fins or part fins*. This defect refers to two or more bones connected by membrane, including internal or external bones, or both, in a cluster.
- (i) *Moderate*. Connected by membrane in a cluster, no internal bone.
  - (ii) *Excessive*. Connected by membrane in a cluster with internal bone.
- (17) *Parasites*-
- (i) *Metazoan parasites*. Each such parasite or fragment of such a parasite that is detected is an instance.
  - (ii) *Parasitic copepods*. Each such parasite or a fragment of such a parasite that is detected is an instance.
- (18) *Texture* means that the cooked product has the textural characteristics of the indicated species of fish. It does not include any abnormal textural characteristics such as mushy, soft, gelatinous, tough, dry or rubbery.



- (i) *Moderate*. Moderately abnormal textural characteristics.
- (ii) *Excessive*. Excessively abnormal textural characteristics.

(f) *Listing defect points*. When a sample unit is examined for physical defects using the list of defect definitions given in paragraph (e) of this section, defects are noted and numerical values are assigned in accordance with Table 1. The numbers assigned to defects in Table I are points. For examination in the frozen state and for belly flaps and texture, the defect points are added together. For examination of defects number 7 through 17 in the thawed state, the defect points are added together and this sum is divided by the declared weight of the sample unit in pounds. Express the result to the nearest whole number. Then add the sum of defects points for the frozen state and for belly flaps and texture to the sum of defect points for the thawed state expressed on a per pound basis. This result is used to determine the sample unit grade. The scoring system is based on a perfect score of zero (no physical defects).

(g) *Grade assignment*. Each sample unit will be assigned its grade in accordance with the limits for defects summarized as follows:

GRADE ASSIGNMENT	FLAVOR AND ODOR	MAXIMUM NUMBER OF DEFECT POINTS
U.S. Grade A	Good	15
U.S. Grade B	Reasonably good	30
U.S. Grade C	Reasonably good	40

If a sample unit has been assigned a grade for flavor and odor that is different from the grade indicated by the number of defect points, the sample unit grade will be the lower grade.

Table I--Defect Table for a Fish Fillet Block Sample [Size of a sample unit is given in Grade Determination (b)]

DEFECT DESCRIPTION	DEGREE	POINT VALUE
1. <u>Dehydration</u> <b>Moderate</b> (easily scraped) Affecting 5 to 15% of surface area Each additional 15% of surface are affected	Each instance Each additional instance	3 7
<b>Excessive</b> (difficult to scrape) Affecting 5 to 10% of surface area Each addition 10% of surface area affected	Each instance Each additional instance	7 16
2. <u>Uniformity of block size</u> Deviation from each dimension <b>Moderate</b> Length, width; 1/8 inch to 1/4 inch (0.32 to 0.64 cm) Thickness; 1/16 inch to 1/8 inch (0.16 to 0.32 cm)	Each instance Each instance	3 3
<b>Excessive</b> Length, width; each additional 1/8 inch (0.32 cm) Thickness; each additional 1/16 inch (0.16 cm)	Each additional instance Each additional instance	6 6

<p>3. <u>Underweight</u>  <b>Slight</b>            0.1 ounce to 1.0 ounce (2.84 to 28.35 g)            Over 1.0 to 4.0 ounce (28.35 to 113.40 g)</p> <p><b>Excessive</b>            over 4.0 ounce (113.40 g), each additional 1.0 ounce (28.35 g)</p>	<p>Each instance            Each instance</p> <p>Each additional instance</p>	<p>3            11</p> <p>16</p>
<p>4. <u>Angles</u>            Edge angle - apex should be within 3/8 inch (0.95 cm)            Corner angle - apex should be within 3/8 inch (0.95 cm)</p>	<p>Each unacceptable edge            Each unacceptable corner</p>	<p>1            1</p>
<p>5. <u>Improper fill</u>            If over 1/8 inch (0.32 cm) deep, minimum number of 1-ounce (28.35 g) units affected</p>	<p>Each instance</p>	<p>1</p>
<b>THAWED STATE</b>		
<p>6. <u>Belly flaps (Napes)</u>            If over 15%, each additional 5%</p>	<p>Each instance</p>	<p>16</p>
<p>7. <u>Blood spots</u>            Each spot greater than 3/16 inch to 3/8 inch (0.48 to 0.95 cm)            If spot over 3/8 inch (0.95 cm), each additional 3/16 inch (0.48 cm)</p>	<p>Each instance            Each additional instance</p>	<p>2            4</p>
<p>8. <u>Bruises</u>            Each bruise 0.5 square inch (3.23 cm<sup>2</sup>) to 1.5 square inch (9.68 cm<sup>2</sup>)            If bruise 1.5 square inch (9.66 cm<sup>2</sup>) or larger, each additional 1.0 square inch (6.45 cm<sup>2</sup>)</p>	<p>Each instance            Each additional instance</p>	<p>2            2</p>
<p>9. <u>Discoloration</u>            Moderate degree, over 0.5 square inch (3.23cm<sup>2</sup>) to 1.5 square (9.68 cm<sup>2</sup>)            Moderate degree, over 1.5 square inch (9.68 cm<sup>2</sup>), each additional 1.0 square inch (6.4 cm<sup>2</sup>)            Excessive degree, over 0.5 square inch (3.23cm<sup>2</sup>) to 1.5 square (9.68 cm<sup>2</sup>)            Excessive degree, over 1.5 square inch (9.68 cm<sup>2</sup>), each additional 1.0 square inch (6.4 cm<sup>2</sup>)</p>	<p>Each instance            Each additional instance            Each instance            Each additional instance</p>	<p>4            4            16            16</p>
<p>10. <u>Viscera, roe and lace</u>            Viscera, roe; each occurrence            Lace (frills), each 1/2 inch (1.27 cm)</p>	<p>Each instance            Each instance</p>	<p>8            8</p>
<p>11. <u>Skin</u> (applies to skinless fish blocks)            Each piece over 0.5 square inch (3.23cm<sup>2</sup>) to 1.0 square (6.45 cm<sup>2</sup>)            If pieces over 1.0 square inch (6.45 cm<sup>2</sup>), each additional 0.5 square inch (3.23 cm<sup>2</sup>)            If pieces under 0.5 square inch (3.23 cm<sup>2</sup>) number of 0.5 square inch (3.23 cm<sup>2</sup>) squares occupied</p>	<p>Each instance            Each additional instance            Each instance</p>	<p>2            10            6</p>
<p>12. <u>Membrane (black belly lining)</u>            Each piece over 0.5 square inch (3.23 cm<sup>2</sup>) to 1.5 square inch (9.68 cm<sup>2</sup>)            Over 1.5 square inch (9.68 cm<sup>2</sup>) each additional 0.5 square inch (3.23 cm<sup>2</sup>)</p>	<p>Each instance            Each additional instance</p>	<p>4            10</p>



13A. <u>Scales</u> For skin-on fillets that have been scaled, an area over 0.5 square inch (3.23 cm <sup>2</sup> ) to 1.5 square inch (9.68 cm <sup>2</sup> ) If area over 1.5 square inch (9.68 cm <sup>2</sup> ) each additional 1.0 square inch (6.45 cm <sup>2</sup> )	Each instance Each additional instance	2 2
13B. <u>Scales</u> For skinless fillets, the first 5 to 10 loose scales If over 10 loose scales, each additional 5 loose scales	Each instance Each additional instance	2 2
14. <u>Foreign Material</u> Harmless material	Each instance	16
15. <u>Bones</u> Each bone defect as defined Each excessive degree of bone defect as defined	Each instance Each instance	18 48
16. <u>Fins or part fins</u> Moderate (no internal bone) Excessive (with internal bone)	Each instance Each instance	18 48
17. <u>Parasites</u> Each metazoan parasite or fragment of it as defined Each parasitic copepod or fragment of it as defined	Each instance Each instance	36 36
<b>Cooked State</b>		
18. <u>Texture</u> Moderate degree Excessive degree as defined	Moderate Excessive	6 31

### Tolerances for lot certification

(a) The grade assigned to a lot is the grade indicated by the average of the total scores, provided that the number of sample units in the next lower grade for both physical defects and flavor and odor does exceed the acceptance number as indicated in the sampling plans contained in Sampling Plan for Fish Blocks and the provisions of 50 CFR 260.21. In 50 CFR 260.21, the four score points are additive, not subtractive.

(b) The grade assigned to a lot is one grade below the majority of all the sample unit grades if either:

1) The number of sample units in the next lower grade does exceed the acceptance number as given in the sampling plans contained in Sampling Plan for Fish Blocks; (2) The grade of any one of the sample units is more than one grade below the majority of all the sample unit grades.

### Hygiene

All lots to be assigned a grade shall be processed and maintained in accordance with §§ 260.98 through 260.104 of this subchapter and of the good manufacturing practice regulations contained in 21 CFR part 110.

### Methods of Analysis

Product samples will be analyzed in accordance with the “Official Methods of Analysis” of the Association of Official Analytical Chemists (AOAC), Fourteenth Edition (1984), sec 18.004 (page 331) plus sec 32.059 and 32.060 (page 613) of the Thirteenth Edition (1980), Sec 18.003 (page 285) plus §§ 32.050 and 32.051 (page 543) which are incorporated by reference. Copies of the AOAC methods may be obtained from AOAC, 2200 Wilson Blvd., Suite 400, Arlington, VA 22201. These methods are incorporated as they exist



on the date of approval. A notice of any change in the sections of the AOAC methods cited herein will be published in the Federal Register.

**Sampling Plan for fish blocks**

<b>Lot size (No. of blocks)</b>	<b>Sampling size (No. of blocks to be tested)(n)</b>	<b>Acceptance No.<sup>1</sup>(c)</b>
15 or less	2	0
16-50	3	0
51-150	5	1
151-500	8	1
501-3200	13	2
3201-35000	20	3
Over 35000	32	5

<sup>1</sup>For interpretation of this column in grading, see Tolerances for Lot Certification [FR Doc. 90-24258 Filed 10-15-90; 8:45 am]

Billing Code 3510-22-M



## Flounder Fillets

### Description of the product

Frozen flounder and sole fillets consist of clean, wholesome fillets processed and frozen in accordance with good commercial practice and maintained at temperatures necessary for their preservation. The fillets may be cut transversely or longitudinally into subunits.

Note: This standard does not provide for the grading of units of fish flesh cut from previously frozen fish blocks, slabs, or similar material.

The product covered by this standard is prepared from the following species only:

#### Sole

- Dover sole (*Microstomus pacificus*).
- English sole (*Parophrys vetulus*).
- Gray sole (*Glyptocephalus cynoglossus*).
- Petrale sole (*Eopsetta jordani*).
- Lemon sole (*Pseudopleuronectes americanus*, over 3½ pounds).
- Rock sole (*Lepidopsetta bilineata*).
- Sand sole (*Psettichthys melanostictus*).

#### Flounder

- Blackback (*Pseudopleuronectes americanus*, less than 3½ pounds).
- Yellowtail flounder (*Limanda ferruginea*).
- Dab, plaice (*Hippoglossoides platessoides*).
- Fluke (*Paralichthys dentatus*).
- Starry flounder (*Platichthys stellatus*).

The product may contain bones when it is clearly labeled on the principal display panel to show that the product contains bones.

[42 FR 52756, Sept. 30, 1977, as amended at 55 FR 23551, June 11, 1990]

### Product forms.

#### (a) Types:

- (1) Fresh,
- (2) Frozen solid packs; glazed or unglazed,
- (3) Frozen individually; glazed or unglazed.

#### (b) Styles:

- (1) Skin on,
- (2) Skin on, white side only,
- (3) Skinless



(c) *Bone classification.*

- (1) Practically boneless fillet.
- (2) Bone-in (fillet cut, with bones.)

[42 FR 52756, Sept. 30, 1977, as amended as 55 FR 23551, June 11, 1990]

**Grades of frozen flounder and sole fillets.**

- (a) “U.S. Grade A” is the quality of frozen flounder or sole fillets for which the total score is not less than 85 points, when the fillets are rated in accordance with the scoring system outlined in the following sections.
- (b) “U.S. Grade B” is the quality of frozen flounder or sole fillets for which the total score is less than 85 points but is not less than 70 points, when the fillets are rated in accordance with the scoring system outlined in the following sections.
- (c) “Substandard” is the quality of frozen flounder or sole fillets that fail to meet the requirements of the U.S. Grade B.

**Determination of the grade.**

The grade is determined by observing the product in the frozen, thawed, and cooked states and is evaluated by numerical scoring. Points are deducted for variations of quality for each factor in accordance with the schedule in Table 1. The total of the points deducted is subtracted from 100 to obtain the score. The maximum score is 100; the minimum score is 0.

**Definitions.**

- (a) “Slight” refers to a condition that is scarcely noticeable but that does affect the appearance, desirability, and/or eating quality of the fillets.
- (b) “Moderate” refers to a condition that is conspicuously noticeable but that does not seriously affect the appearance, desirability, and/or, eating quality of the fillets.
- (c) “Excessive” refers to a condition that is conspicuously noticeable and that does seriously affect the appearance, desirability and/or eating quality of the fillets.
- (d) “Bones normally removed” refers to (1) nape membrane bones (adjacent to visceral cavity) and to (2) radial bones (adjacent to fins and lace area). In fillets intended to contain bones, to presence of bones will not be considered a workmanship defect.
- (e) “Determined by grid” means that a transparent grid of 1-inch squares is placed over the defect area, and points are deducted (as specified in Table 1) for each square of affected area under the grid, each square being counted as one whether it is full or fractional.



(f) “Thawed state” means that the frozen product has been placed within a film-type pouch and warmed to an internal temperature of about 32°F by immersing the pouch in running tap water of about 50° to 70°F. Thawing time usually takes 25 to 45 minutes for a 1-pound package.

(g) “Cooked state” means that the thawed, unseasoned product has been placed within a boilable film-type pouch and heated to an internal temperature of about 160°F by immersing the pouch in boiling water. Cooking time usually ranges from 3 to 5 minutes for single fillets and from 7 to 10 minutes for 1-pound package of fillets.

(h) “Actual net weight” means the weight of the fish flesh within the package after all packaging material, ice glaze, or other protective coating have been removed. (“Actual net weight” of frozen glazed fillets is determined as follows:

- (1) Rapidly remove excessive ice layers or pockets with running tap water or nozzle-type water spray.
- (2) Rapidly thaw remaining surfaces of frozen fish sufficiently with tap water or spray to prevent refreezing free surface water.
- (3) Gently wipe off all free water with a moisture saturated paper towel.
- (4) Weigh the fish to obtain “actual net weight”.)

(i) “Abnormal condition” means that the normal physical and/or chemical structure of the fish flesh has been sufficiently altered so that the usability and/or desirability of the fillet is adversely affected. It includes, but is not limited to, the following examples:

- (1) “Jellied” refers to the abnormal condition wherein a fillet is partly or wholly characterized by a gelatinous glossy, translucent appearance, feels slimy to the touch, and retains its gelatinous, slimy properties in the cooked state.
- (2) “Milky” refers to the abnormal condition wherein a fillet is partly or wholly characterized by a milky-white, excessively mushy, pasty, or fluidized appearance.
- (3) “Chalky” refers to the abnormal condition wherein a fillet is partly or wholly characterized by a dry, chalky granular appearance and fiberless structure.

(j) “Odor and flavor” is classified as follows:

- (1) “Very good”: Fish in this category have essentially the full, good, typical odor, and flavor of the indicated species.
- (2) “Good”: Fish in this category show a noticeable decrease of the good typical odor and flavor of the indicated species, and/or may have certain less acceptable natural environmental odors and flavors of slight intensity (iodoform-type, phenolic-type, feed type, etc.), but may have no off odors and flavors.
- (3) “Reasonably good”: Fish in this category may be flat, or completely lacking in the good, typical odor and flavor of the indicated species, and/or may have certain less acceptable natural environmental odors and flavors of moderate intensity (iodoform-type, phenolic-type, feed-type, etc.), but may have no objectionable odors and flavors.
- (4) “Substandard”: Fish in this category have odors and flavors that are objectionable.

[42 FR 52756, Sept. 30, 1977, as amended at 55 FR 23551, June 11, 1990]



## Tolerances for certification of officially drawn samples

The sample rate and grades of specific lots shall be certified in accordance with Part 260, Subpart A of this chapter (Regulations Governing Processed Fishery Products).

TABLE 1 -SCHEDULE OF POINT DEDUCTIONS PER POUND OF FLOUNDER OR SOLE FILLETS AND GRADING SCORE SHEET

Scored factors	Description of quality variation	Deduct
<b>Frozen</b>		
1. Appearance <sup>1</sup>	Adversely affected by imbedded packaging material, voids, depressions, surface irregularity, and poor arrangements of fillets:	
	Slight.....	2
	Moderate.....	4
	Excessive.....	10
2. Dehydration <sup>2</sup>	For each inch square (determined by grid) of affected area:	
	Color masking, easily scraped off	1/2
	Deep, not easily scraped off	1
<b>Thawed</b>		
3. Weights <sup>2</sup>	a) For each fillet or piece less than 1 oz., except first fillet or piece .....	5
	b) For sole only: For each fillet from 1-2 oz., except first fillet .....	2
	For flounder only: For each fillet from 1-2 oz., except first three fillets .....	2
4. Workmanship defects <sup>2</sup>	For each inch square (determined by grid) of affected area:	
	a) Cutting and trimming (ragged edges holes, tears, improper or unnecessary cuts and lace).....	1/2
	b) Blemishes (belly lining, blood spots, bruises, extraneous material, fins, discolored pugh marks, scales and skin) .....	2
	c) Bones normally removed .....	3
5. Color <sup>1</sup>	a) Deteriorative discoloration (yellowing of fatty portion and/or darkening of light portion)	
	Slight .....	2
	Moderate .....	5
	Excessive .....	15
	b) Nonuniformity of color (natural color differences within package due to packing fish of contrasting color)	
	Moderate .....	3
Excessive .....	5	
6. Abnormal condition <sup>1</sup>	Usability and/or desirability of fillets impaired by abnormal conditions (jellied, milky, chalky):	
	Moderate .....	16
	Excessive .....	31
<b>Cooked</b>		
7. Texture <sup>1</sup>	Tough, dry, fibrous, or watery for species involved:	
	Slight .....	4
	Moderate .....	8
	Excessive .....	15
8. Odor and Flavor <sup>1</sup>	Very good: Full typical odor and flavor of fresh fish .....	-
	Good: Noticeable decrease in typical odor and flavor of fresh fish .....	6
	Reasonably good: Lacking typical odor and flavor of fresh fish, but not objectionable.....	16
	Substandard: Objectionable odor and/or flavor.....	31

<sup>1</sup>Overall assessment

<sup>2</sup>Per pound assessment



Total deductions

Score (100 minus total deductions)

Grade (100 to 85=Grade A; 84 to 70=Grade B; 69 and below=Substandard)

Label.....

Actual net weight lb.....oz

Size of lot.....

Size and kind of container.....

Size of sample. ....

Container mark or identification.....

Number of packages per master carton.....

Type of overwrap.....

Remarks .....



## Frozen Fried Fish Portions

### Description of the product

Frozen fried fish portions are clean, wholesome, uniformly shaped, unglazed masses of cohering pieces (not ground) of fish flesh coated with breading and partially cooked. The portions are cut from frozen fish blocks; coated with a suitable, wholesome batter and breading; are fried, packaged, and frozen in accordance with good manufacturing practices. They are maintained at temperatures necessary for preservation of the product. Frozen fried fish portions weigh more than 1 1/2 ounces and are at least three-eighths of an inch thick. All portions in an individual package are prepared from the flesh of one species of fish.

### Composition of the product

(a) Frozen fried fish portions shall contain 65 percent by weight of fish flesh determined by the official end-product method as set forth in Definitions(f). Fish flesh content may be determined by the on-line method as set forth in Definitions(g): *Provided*, that the results are consistent with the fish flesh content requirement of 65 percent by weight, when verified by the official end-product method.

(b) Production methods employed in official establishments shall be kept relatively constant for each production lot so as to minimize variation in any factors which may affect the relative fish flesh content.

### Grades

(a) “U.S. Grade A” is the quality of frozen fried fish portions that:

- (1) Possess good flavor and odor and;
- (2) rate a total score of not less than 85 points for those factors of quality that are rated in accordance with the scoring system outlined elsewhere in this part.

(b) “U.S. Grade B” is the quality of frozen fried fish portions that:

- (1) Possess at least reasonably good flavor and odor and;
- (2) rate a total score of not less than 70 points for those factors of quality that are rated in accordance with the scoring system outlined in this part.

(c) “Substandard” is the quality of frozen fried fish portions that meet the requirements of Description of Product, but otherwise fail to meet the requirements of “U.S. Grade B.”

### Determination of the grade

The grade is determined by examining the product in the frozen and cooked states and is evaluated by considering the following factors:

(a) *Factors rated by score points.* Points are deducted for variations in the quality of each factor in accordance with the schedule in Table 1. The total of points deducted is subtracted from 100 to obtain the score. The maximum score is 100; the minimum score is 0.



(b) *Factors not rated by score points.* The factor of "flavor and odor" is evaluated organoleptically by smelling and tasting, after the product has been cooked in accordance with Definitions.

(1) Good flavor and odor (essential requirements for a Grade A product) means that the cooked product has the typical flavor and odor of the indicated species of fish and of the breeding and is free from rancidity, bitterness, staleness, and off-flavors and off-odors of any kind.

(2) Reasonably good flavor and odor (minimum requirements of a Grade B product) means that the cooked product is lacking in good flavor and odor but is free from objectionable off-flavors and off-odors of any kind.

## Definitions

(a) Selection of the sample unit: The sample unit shall consist of 10 frozen fried fish portions taken at random from one or more packages as required. The portions are spread out on a flat pan or sheet and are examined according to Table 1. Definitions of factors for point deductions are as follows:

(b) Examination of sample, frozen state:

(1) "Condition of package" refers to the presence in the package of free excess oil and/or loose breading and/or loose frost.

(2) "Ease" of separation refers to the difficulty of separating portions from each other or from packaging material that are frozen together after the frying operation and during the freezing.

(3) "Broken portion" means a portion with a break or cut equal to or greater than one-half the width or length of the portion.

(4) "Damaged portion" means a portion that has been mashed, physically or mechanically injured, misshaped or mutilated to the extent that its appearance is materially affected. The amount of damage is measured by using a grid composed of squares  $\frac{1}{4}$  inch (that is, squares with an area of  $\frac{1}{16}$  square inch each) to measure the area of the portion affected. Deductions are not made for damage less than  $\frac{1}{16}$  square inch.

(5) "Uniformity of size" refers to the degree of uniformity in length and width of the frozen portions. Deviations are measured from the combined lengths of the two longest minus the combined lengths of the two shortest and/or the combined widths of the two widest minus the combined widths of the two narrowest. Deductions are not made for overall deviations in length or width up to  $\frac{1}{4}$  inch.

(6) "Uniformity of weight" refers to the, degree of uniformity of the weights of the portions. Uniformity is measured by the combined weight of the two heaviest portions divided by the combined weight of the two lightest portions. No deductions are made for weight ratios less than 1.20.

(c) Cooked state means the state of the product after cooking in accordance with the instructions accompanying the product. However, if specific instructions are lacking, the product for inspection is cooked as follows: Transfer the product, while still in frozen state, onto a flat pan or sheet of sufficient size to accommodate 10 portions spaced at least  $\frac{1}{4}$  inch apart. Place the pan and frozen contents in a



properly ventilated oven preheated to 420° F. until thoroughly cooked (about 15 to 18 minutes or to an internal temperature of 160° F.).

(d) Examination of sample, cooked state:

(1) “Distortion” refers to the degree of bending of the long axis of the portions. Distortion is measured as the greatest deviation from the long axis. Deductions are not made for deviations of less than ¼ inch.

(2) “Color” refers to the reasonably uniform color within the sample unit.

(3) “Coating defects” refers to breaks, lumps, ridges, depressions, blisters or swells and curds in the coating of the cooked product. Breaks in the coating are objectionable bare spots through which the fish flesh is plainly visible. Lumps are objectionable outcroppings of breading on the portion surface. Ridges are projections of excess breading at the edges of the fish flesh. Depressions are objectionable visible voids or shallow areas which are lightly covered by breading. Blisters are measured by the swelling or exposed area in the coating resulting from the bursting or breaking of the coating. Curd refers to crater-like holes in the breading filed with coagulated albumin. Instances of those defects are measured by a plastic grid marked off in ¼ inch squares (1/16 square inch). Each square is counted as 1 whether it is full or fractional.

(4) “Blemishes” refers to skin, blood spots or bruises, objectionable dark fatty flesh, carbon specks or extraneous material. Instances of blemishes refer to each occurrence measured by placing a plastic grid marked off ¼ inch squares (1/16 square inch) over the defect area. Each square is counted as 1 whether it is full or fractional.

(5) “Bones” means the presence of potentially harmful bones in a portion. A potentially harmful bone is one that after being cooked is capable of piercing or hurting the palate.

(6) “Texture defects of the coating” refers to the absence of the normal textural properties of the cooked coating which are crispness and tenderness. Coating texture defects are dryness, sogginess, mushiness, doughyness, toughness, pastiness, as sensed by starchiness or other sticky properties felt by mouth tissues; oiliness to the degree of impairment of texture; and/or mealiness.

(7) “Texture defects of the fish flesh” refers to the absence of the normal textural properties of the cooked fish flesh, which are tenderness, firmness, and moistness without excess water. Texture defects of the flesh are dryness, mushiness, toughness, and rubberyness.

(e) General definitions:

(1) “Small” (overall assessment) refers to a condition that is noticeable but is not seriously objectionable.

(2) “Large” (overall assessment) refers to a condition that not only is noticeable but also is seriously objectionable.



(3) “Minor” (individual assessment) refers to a defect that slightly affects the appearance and/or utility of the product.

(4) “Major” (individual assessment) refers to a defect that seriously affects the appearance and/or utility of the product.

(f) “Minimum fish flesh content--End-product determination” refers to the minimum percent, by weight, of the average fish flesh content of three frozen fried fish portions (sample unit for fish flesh determination), as determined by the following method:

(1) Equipment needed.

- (i) Water bath (for example, a 3- to 4-liter beaker).
- (ii) Balance accurate to 0.1 gram.
- (iii) Clip tongs of wire, plastic, or glass.
- (iv) Stop watch or regular watch readable to a second.
- (v) Paper towels.
- (vi) Spatula, 4-inch blade with rounded tip.
- (vii) Nut pick.
- (viii) Thermometer (immersion type) accurate to  $\pm 2^{\circ}\text{F}$ .

(2) Procedure.

- (i) Calculate the weight of the frozen fried fish portions by dividing the declared net weight on the label by the number of fish portions indicated on the label to obtain the weight of an individual fish portion and multiply by three. If the number of fish portions contained in the package is not declared on the label, the actual weight of three frozen fried fish portions shall be used.
- (ii) Using tongs, place each portion individually in the water bath maintained at 63° F. to 120° F. and allow to remain until the breading becomes soft and can easily be removed from the still frozen fish flesh (between 10 and 110 seconds for portions held in storage at 0° F.).
- (iii) At the end of the immersion, remove the fish portion from the water and blot the portion lightly with double thickness paper toweling. This step should be completed in no more than 7 seconds.
- (iv) Scrape and remove the breading material and batter from the fish flesh with the spatula removing the softened breading material and batter from the narrow sides and ends of the portion on the initial movements, followed by removing the material from the wider flat surfaces.
- (v) Residual batter and breading may remain on some portions prepared using batters that are difficult to remove after one dipping. When this occurs redip the partially “debreaded” portion in 63° to 86° F. (room temperature) water for approximately 2 seconds. Follow step 3 toweling, and remove the softened residual batter and breading material
- (vi) Weigh all the “debreaded” fish portions.
- (vii) Calculate the percent fish flesh in the sample unit by the following formula: % fish flesh =  $\frac{\text{Weight of fish flesh (vi)} \times 100}{\text{Weight of three fried fish portions (i)}}$



(g) “Minimum fish flesh content--On-line determination” refers to the minimum percent fish flesh, by weight, of the average weight of three groups of five fish portions (sample unit for fish flesh determination), as determined by the following:

(1) Equipment needed-balance accurate to 0.1 gram.

(2) Procedure:

- (i) Weigh three groups of five raw unbreaded fish portions from the line. These weights should be recorded and averaged (average weight of three groups of five portions) and percent fish flesh calculated immediately after the average weights are determined.
- (ii) Calculate the percent fish flesh in the sample unit by using the average weight of three groups of five unbreaded fish portions and the declared net weight of five fried fish portions. The declared net weight of five fried fish portions is obtained by dividing the net weight declaration on the label by the number of fish portions declared on the label and multiplying by 5. If the number of fish portions is not declared on the label the actual weight of 5 fried fish portions shall be used.

$$\% \text{ fish flesh} = \text{Weight of fish flesh (vi)} \times 100 / \text{Weight of five fried fish portions (i)}$$

NOTE: The percent fish flesh determined by the on-line method will usually differ from the percent fish flesh determined by the end-product method due to processing and variations associated therewith.

- (iii) Frequency of on-line fish flesh content determination. A minimum of three determinations of fish flesh content shall be carried out for small production runs or lots, i.e., 3 x (three groups of five unbreaded fish portions). For larger production runs or lots, a minimum of one determination, i.e., 1 x (three groups of five unbreaded fish portions) shall be carried out for every hour of production of product units of the same weight.

[42 FR 52764, Sept. 30, 1977, as amended at 51 FR 34991, Oct. 1, 1986]

### **Use of alternate methods for determining fish flesh content**

(a) The official end-product method in Definitions(f) for determining fish flesh content shall be used for lot and appeal inspections, and for inspections for verification in official establishments when the on-line method is used.

(b) The on-line method in Definitions(g) for determining fish flesh content may be used in official establishments during processing operations.

### **Tolerances for certification of officially drawn samples**

The sample rate and grades of specific lots shall be certified in accordance with Part 260, Subpart A of this chapter (Regulations Governing Processed Fishery Products).



TABLE 1 -SCHEDULE OF POINT DEDUCTIONS PER SAMPLE UNIT OF 10 PORTIONS

Factors Scored	Method of determining score	Deduct
<b>Frozen State</b>		
1. Condition of package	Small degree: Loose free oil, and/or moderate loose breading and/or moderate frost	3
	Large degree: Oil soaking through package and/or excessive loose breading and/or excessive amount frost	6
2. Ease of separation	Minor: Hand separated with difficulty. Each affected	1
	Major: Separated only by knife or other instrument. Each affected	2
3. Broken portion	Break or cut greater than ½ length width. Each affected	10
4. Damaged portion	Mashed, mechanically and/or physically injured, misshaped or mutilated	
	Minor: 1 to 3 instances. Each affected Major: Over 3 instances. Each affected	2 4
<b>Uniformity</b>		
5. Size	Deviation in length or width between the 2 largest and 2 smallest portions is:	
	Up to ¼ inch	0
	Over ¼ inch and up to ½ inch	3
	Over ½ inch	10
6. Weight	Weight ration of 2 heaviest divided by the 2 lightest sticks:	
	Over 1.0 but not over 1.20	0
	Over 1.20 but not over 1.3	3
	Over 1.3 but not over 1.4	6
	Over 1.4	10
<b>Cooked State</b>		
7. Distortion	Major: Bending, shrinking, twisting (1/4 to 1/2 inch). Each affected	1
	Minor: Esccessive bending, shrinking, twisting (over 1/2 inch). Each affected	2
8. Color	Minor: Portions differing slightly from average color of portions in sample unit. Each affected	2
	Major: Portions excessively darker or lighter from average color of portions in sample unit. Each affected	4
9. Coating defects	Bare spots, blistering, ridges, breaks, curds <sup>1</sup>	
	Minor: 1 to 3 instances. Each affected Major: Over 3 instances. Each affected	1 3
10. Blemishes	Skin, blood spots, bruises and discolorations <sup>1</sup>	
	Minor: 1 to 6 instances. Each affected Major: Over 6 instances. Each affected	1 3
11. Bones	Portions containing bones (potentially harmful). Each affected	10
<b>Texture</b>		
12. Coating	Small degree: Moderately dry, soggy, doughy, oily and/or tough	5
	Large degree: Farinaceous (mealy), pasty, very tough and/or oily	10
13. Fish Flesh	Small degree: Moderately dry, soft, mushy	5
	Large degree: Dry to point of fibrousness, very mushy tough, and/or rubbery	15

<sup>1</sup>An instance = each 1/16 square inch (1/4-inch square).



## Frozen Fried Fish Sticks

### Description of the product

Frozen fried fish sticks are clean wholesome, rectangular-shaped unglazed masses of cohering pieces (not ground) of fish flesh coated with breading and partially cooked. The sticks are cut from frozen fish blocks; are coated with a suitable, wholesome batter and breading; are fried, packaged, and frozen in accordance with good manufacturing practices. They are maintained at temperatures necessary for preservation of the product. Frozen fried fish sticks weigh up to and including 1½ ounces; are at least three-eighths of an inch thick; and their largest dimension is at least three times the next largest dimension. All sticks in an individual package are prepared from the flesh of one species of fish.

### Composition of the product

(a) Frozen fried fish sticks shall contain 60 percent by weight of fish flesh determined by the official end-product method as set forth in Definitions(f). Fish flesh content may be determined by the on-line method as set forth in Definitions(g): *Provided*, That the results are consistent with the fish flesh content requirement of 60 percent by weight, when verified by the official end-product method.

(b) Production methods employed in official establishments shall be kept relatively constant for each production lot so as to minimize variation in any factors which may affect the relative fish flesh content.

### Grades

(a) “U.S. Grade A” is the quality of frozen fried fish sticks that:

- (1) Possess good flavor and odor and;
- (2) rate a total score of not less than 85 points for those factors of quality that are rated in accordance with the scoring system outlined elsewhere in this part.

(b) “U.S. Grade B” is the quality of frozen fried fish sticks that:

- (1) Possess at least reasonably good flavor and odor and;
- (2) rate a total score of not less than 70 points for those factors of quality that are rated in accordance with the scoring system outlined in this part.

(c) ”Substandard” is the quality of frozen fried fish sticks that meet the requirements of Description of product, but otherwise fail to meet the requirements of “U.S. Grade B.”

### Determination of the grade

The grade is determined by examining the product in the frozen and cooked states and is evaluated by considering the following factors:

(a) *Factors rated by score points.* Points are deducted for variations in the quality of each factor in accordance with the schedule in Table 1. The total of points deducted is subtracted from 100 to obtain the score. The maximum score is 100; the minimum score is 0.



(b) *Factors not rated by score points.* The factor of “flavor and odor” is evaluated organoleptically by smelling, and tasting, after the product has been cooked in accordance with Definitions.

(1) Good flavor and odor (essential requirements for a Grade A Product) means that the cooked product has the typical flavor and odor of the indicated species of fish and of the breeding and is free from rancidity, bitterness, staleness, and off-flavors and off-odors of any kind.

(2) Reasonably good flavor and odor (minimum requirements of a Grade B Product) means that the cooked product is lacking in good flavor and odor but is free from objectionable off-flavors and off-odors of any kind.

## Definitions

(a) Selection of the sample unit: The sample unit shall consist of 10 frozen fried fish sticks taken at random from one or more packages as required. The fish sticks are spread out on a flat pan or sheet and are examined according to Table 1. Definitions of factors for point deductions are as follows:

(b) Examination of sample, frozen state:

(1) “Condition of package” refers to the presence in the package of free excess oil and/or loose breading and/or loose frost.

(2) “Ease of separation” refers to the difficulty of separating sticks from each other or from packaging material that are frozen together after the frying operation and during the freezing.

(3) “Broken stick” means a stick with a break or cut equal to or greater than one-half the width of the stick.

(4) “Damaged stick” means a stick that has been mashed, physically or mechanically injured, misshaped or mutilated to the extent that its appearance is materially affected. The amount of damage is measured by using a grid composed of squares  $\frac{1}{4}$  inch (that is, squares with an area of  $\frac{1}{16}$  square inch each) to measure the area of the stick affected. Deductions are not made for damage less than  $\frac{1}{16}$  square inch.

(5) “Uniformity of size” refers to the degree of uniformity in length and width of the frozen sticks. Deviations are measured from the combined lengths of the two longest minus the combined lengths of the two shortest and/or the combined widths of the two widest minus the combined widths of the two narrowest. Deductions are not made for overall deviations in length of width up to  $\frac{1}{4}$  inch.

(6) “Uniformity of weight” refers to the degree of uniformity of the weights of the sticks. Uniformity is measured by the combined weight of the two heaviest sticks divided by the combined weight of the two lightest sticks. No deductions are made for weight ratios less than 1.15.

(c) Cooked state means the state of the product after cooking in accordance with the instructions accompanying the product. However, if specific instructions are lacking, the product for inspection is cooked as follows: Transfer the product, while still in frozen state, onto a flat pan or sheet of sufficient size to accommodate 10 sticks spaced at least  $\frac{1}{4}$  inch apart. Place the pan and frozen contents in a



properly ventilated oven preheated to 400°F until thoroughly cooked (about 15 to 18 minutes or to an internal temperature of 160° F.).

(d) Examination of sample, cooked state:

(1) “Distortion” refers to the degree of bending of the long axis of the stick. Distortion is measured as the greatest deviation from the long axis. Deductions are not made for deviations of less than 1/4 inch.

(2) “Color” refers to the reasonably uniform color typical of the sample material.

(3) “Coating defects” refers to breaks, lumps, ridges, depressions, blisters or swells and curds in the coating of the cooked product. Breaks in the coating are objectionable bare spots through which the fish flesh is plainly visible. Lumps are objectionable outcroppings of breading on the stick surface. Ridges are projections of excess breading at the edges of the fish flesh. Depressions are objectionable visible voids or shallow areas which are lightly covered by breading. Blisters are measured by the swelling or exposed area in the coating resulting from the bursting or breaking of the coating. Curd refers to crater-like holes in the breading filled with coagulated albumin. Instances of these defects are measured by a plastic grid marked off in 1/4-inch squares (1/16 square inch). Each square is counted as one whether it is full or fractional.

(4) “Blemishes” refers to skin, blood spots, or bruises, objectionable dark fatty flesh, carbon specks or extraneous material. Instances of blemishes refers to each occurrence measured by placing a plastic grid marked off in 1/4 inch squares (1/16 square inch) over the defect area. Each square is counted as one whether it is full or fractional.

(5) “Bones” means the presence of potentially harmful bones in a stick. A potentially harmful bone is one that after being cooked is capable of piercing or hurting the palate.

(6) “Texture defects of the coating” refers to the absence of the normal textural properties of the coating which are crispness and tenderness. Coating texture defects are dryness, sogginess, mushiness, doughyness, toughness, pastiness, as sensed by starchiness or other sticky properties felt by mouth tissues; oiliness to the degree of impairment of texture; and/or mealiness.

(7) “Texture defects of the fish flesh” refers to the absence of normal textural properties of the cooked fish flesh, which are tenderness, firmness, arid moistness without excess water. Texture defects of the flesh are dryness, softness, toughness, and rubberyness.

(e) General definitions:

(1) “Small” (overall assessment) refers to a condition that is noticeable but is not seriously objectionable.

(2) “Large” (overall assessment) refers to a condition that not only is noticeable but is seriously objectionable.



(3) “Minor” (individual assessment) refers to a defect that slightly affects the appearance and/or utility of the product,

(4) “Major” (individual assessment) refers to a defect that seriously affects the appearance and/or utility of the product.

(f) “Minimum fish flesh content--End-product determination” refers to the minimum percent, by weight, of the average fish flesh content of three frozen fried fish sticks (sample unit for fish flesh determination), as determined by the following method:

(1) *Equipment needed.*

- (i) Water bath (for example, a 3- to 4-liter beaker).
- (ii) Balance accurate to 0.1 gram.
- (iii) Clip tongs of wire, plastic, or glass.
- (iv) Stop-watch or regular watch readable to a second.
- (v) Paper towels.
- (vi) Spatula, 4-inch blade with rounded tip.
- (vii) Nut pick.
- (viii) Thermometer (immersion type) accurate to  $\pm 2^{\circ}$  F.

(2) *Procedure.*

- (i) Calculate the weight of three frozen fried fish sticks by dividing the declared net weight on the label by the number of fish sticks indicated on the label to obtain the weight of an individual fish stick and multiply by three. If the number of fish sticks contained in the package is not declared on the label, the actual weight of three frozen fried fish sticks shall be used:
- (ii) Using tongs, place each stick individually in the water bath maintained at 63° F. to 120° F. and allow to remain until the breading becomes soft and can easily be removed from the still frozen fish flesh (between 10 to 110 seconds for sticks held in storage at 0° F.).
- (iii) At the end of the immersion, remove the fish stick from the water and blot the stick lightly with double thickness paper towelings. This step should be completed in no more than 7 seconds.
- (iv) Scrape and remove the breading material and batter from the fish with the spatula removing the softened breading material and batter from the narrow sides and ends of the stick on the initial movements, followed by removing the material from the wider flat surfaces.
- (v) Residual batter and breading may remain in some sticks prepared using batters that are difficult to remove after one dipping. When this occurs redip the partially "debreaded" stick in 63° to 86° F. (room temperature) water for approximately 2 seconds. Follow step (iii) towelings, and remove the softened residual batter and breading material.
- (vi) Weigh all the “debreaded” fish sticks.
- (vii) Calculate the percent fish flesh in the sample unit by the following formula:  
$$\% \text{ fish flesh} = \text{Weight of fish flesh (vi)} \times 100 / \text{Weight of three fried fish sticks (i)}$$

(g) “Minimum fish flesh content--On-line determination” refers to the minimum percent fish flesh, by weight, of the average weight of three groups of five fish sticks (sample unit for fish flesh determination), as determined by the following:



(1) Equipment needed--Balance accurate to 0.1 gram.

(2) Procedure:

- (i) Weigh three groups of five raw unbreaded fish sticks from the line. These weights should be recorded and averaged (average weight of three groups of five sticks) and percent fish flesh calculated immediately after the average weights are determined.
- (ii) Calculate the percent fish flesh in the sample unit by using the average weight of three groups of five unbreaded fish sticks and the declared net weight of five fried fish sticks. The declared net weight of five fried fish sticks is obtained by dividing the net weight declaration on the label by the number of fish sticks declared on the label and multiplying by 5. If the number of fish sticks is not declared on the label, the actual weight of five fried fish sticks shall be used.

$\% \text{ fish flesh} = \text{Weight of fish flesh [sample unit (i)]} \times 100 / \text{Declared or actual net weight of five fried fish sticks}$

NOTE: The percent fish flesh determined by the on-line method will usually differ from the percent fish flesh determined by the end-product method due to processing and variations associated therewith.

- (iii) Frequency of on-line fish flesh content determination. A minimum of three determinations of fish flesh content shall be carried out for small production runs or lots, i.e., 3 x (three groups of five unbreaded fish sticks). For larger production runs or lots, a minimum of one determination, i.e., 1 x (three groups of five unbreaded fish sticks) shall be carried out for every hour of production of product units of the same weight.

[42 FR 52764, Sept. 30, 1977, as amended at 51 FR 34991, Oct. 1, 1986]

### **Use of alternate methods for determinations fish flesh content**

- (a) The official end-product method in Definitions(f) for determining fish flesh content shall be used for lot and appeal inspections, and for inspections for verification in official establishments when the on-line method is used.
- (b) The on-line method in Definitions(g) for determining fish flesh content may be used in official establishments during processing operations.

### **Tolerances for certification of officially drawn samples**

The sample rate and grade of specific lots shall be certified in accordance with Part 260, Subpart A of this chapter (Regulations Governing Processed Fishery Products).



TABLE 1 - SCHEDULE OF POINT DEDUCTIONS PER SAMPLE UNIT OF 10 STICKS  
(See footnotes at end of table.)

Factors Scored	Method of determining score	Deduct
<b>Frozen State</b>		
1. Condition of package	Small degree: Loose free oil, and/or moderate loose breading and/or moderate frost	2
	Large degree: Oil soaking through package and/or excessive loose breading and/or excessive amount frost	5
2. Ease of separation	Minor: Hand separated with difficulty. Each affect	1
	Major: Separated only by knife or other instrument. Each affected	2
3. Broken stick	Break or cut greater than ½ inch length or width. Each affected	10
4. Damaged stick	Mashed, mechanically and/or physically injured, misshaped or mutilated <sup>1</sup>	
	Minor: 1 to 3 instances. Each affected Major: Over 3 instances. Each affected	2 4
5. Size	Deviation in length or width between the 2 largest and 2 smallest sticks is:	
	Up to ¼ inch	0
	Over ¼ inch and up to ½ inch	3
	Over ½ inch	10
<b>Uniformity</b>		
6. Weight	Weight ration of 2 heaviest divided by the 2 lightest sticks:	
	Over 1.0 but not over 1.15	0
	Over 1.15 but not over 1.3	2
	Over 1.3 but not over 1.4	5
	Over 1.4	10
<b>Cooked State</b>		
7. Distortion	Minor: Bending, shrinking, twisting (¼ to ½ inch). Each affected	1
	Major: Excessive bending, shrinking, twisting (over ½ inch). Each affected	2
8. Color	Minor: Sticks differing slightly from average color of sticks in sample unit. Each affected	2
	Major: Sticks excessively dark or light from average color of sticks in sample unit. Each affected	4
9. Coating defects	Bare spots, blistering, ridges, breaks, curds <sup>1</sup>	
	Minor: 1 to 3 instances. Each affected Major: Over 3 instances. Each affected	1 3
10. Blemishes	Skin, blood spots, bruises and discolorations <sup>1</sup>	
	Minor: 1 to 6 instances. Each affected Major: Over 6 instances. Each affected	1 3
11. Bones	Sticks containing bones (potentially harmful). Each affected	10
<b>Texture</b>		
12. Coating	Small degree: Moderately dry, soggy, doughy or tough	5
	Large degree: Farinaceous (mealy), pasty, very tough	15
13. Fish Flesh	Small degree: Moderately dry, soft, mushy	5
	Large degree: Dry to point of fibrousness, very mushy tough or rubbery	15

<sup>1</sup>An instance = each 1/16 square inch (¼-inch square).

## Frozen Raw Breaded Scallops and Frozen Fried Scallops

### Product description

- (a) *Frozen raw breaded scallops*-Frozen raw breaded scallops are:
- (1) Prepared from wholesome, clean, adequately drained, whole or cut adductor muscles of the scallop of the regular commercial species, or scallop units cut from a block of frozen scallops that are coated with wholesome batter and breading;
  - (2) packaged and frozen according to good commercial practice and maintained at temperatures necessary for preservation; and
  - (3) composed of a minimum of 50 percent by weight of scallop meat.
- (b) *Frozen fried scallops*-Frozen fried scallops are:
- (1) Prepared from wholesome, clean, adequately drained, whole or cut adductor muscles of the scallop of the regular commercial species, or scallop units cut from a block of frozen scallops that are coated with wholesome batter and breading;
  - (2) precooked in oil or fat;
  - (3) packaged and frozen according to good commercial practice and maintained at temperatures necessary for preservation; and
  - (4) composed of a minimum of 50 percent by weight of scallop meat.

[44 FR 32392, June 6, 1979]

### Styles

The styles of frozen raw breaded scallops and frozen fried scallops include:

- (a) *Style I Random pack*. Scallops in a package are reasonably uniform in weight and/or shape. The weight or shape of individual scallops are not specified.
- (b) *Style II Uniform pack*. Scallops in a package consist of uniform shaped pieces which are of specified weight or range of weights.

### Types

- (a) *Type 1*. Adductor muscle.
- (b) *Type 2*. Adductor muscle with catch (gristle or sweet meat) portion removed.

[44 FR 32392, June 6, 1979]

### Grades

- (a) "U.S. Grade A" is the quality of frozen raw breaded scallops and frozen fried scallops that possess good flavor and odor; and for those factors of quality which are rated according to the scoring system outlined in this part, the total score is not less than 85 points.



(b) “U.S. Grade B” is the quality of frozen raw breaded scallops and frozen fried scallops that possess at least reasonably good flavor and odor; and for those factors of quality which are rated according to the scoring system outlined in this part, the total score is not less than 70 points.

(c) “Substandard” is the quality of frozen raw breaded scallops and frozen fried scallops that fail to meet the requirements of U.S. Grade B.

[42 FR 52782, Sept. 30, 1977. Redesignated and amended at 44 FR 32392, June 6, 1979]

### Ascertaining the grade

The grade of frozen raw breaded scallops and frozen fried scallops is determined by examining the product in the frozen and cooked states. Factors of quality evaluated in ascertaining the grade of the product are flavor and odor appearance, uniformity, absence of defects, and character.

(a) Flavor and odor are rated directly by organoleptic evaluation. Score points are not assessed (see Evaluating the unscored factor of flavor and odor).

FACTORS	POINTS
Appearance	<sup>1</sup> 25
Uniformity	<sup>1</sup> 20
Absence of defects	40
Character	<sup>1</sup> 15
Total Possible points	100

1 Frozen raw breaded scallops and frozen fried scallops which receive the maximum number of deduction points for any of these factors shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

[42 FR 52782, Sept. 30, 1977, as amended as 51 FR 34991, Oct. 1, 1986]

### Evaluating the unscored factor of flavor and odor

(a) “Good flavor and odor” (essential requirements for a Grade A product) means that the cooked product has flavor and odor characteristics of good scallop meat and of the breading and is free from staleness and off-flavors and off-odors of any kind.

(b) “Reasonably good flavor and odor” (minimum requirements of a Grade B product) means that the cooked product is lacking in good flavor and odor, but is free from objectionable off-flavors and off-odors of any kind.

(c) “Substandard flavor and odor” (Substandard grade) means that the flavor and odor fails to meet the minimum requirements of “reasonably good flavor and odor.”



## Evaluating and rating the scored factors of appearance, uniformity, workmanship defects, and character

Point deductions are allotted for each degree or amount of quality variation within each of the factors that are scored. The net score for each quality factor is obtained by subtracting the deduction-points assessed for that factor from the maximum points allotted to that factor. The total score for the product is the sum of the net scores for the four individually scored factors.

### Appearance

(a) Appearance refers to the condition of the package and ease of separation in the frozen state and continuity and color in the cooked state.

(1) “Condition of the package” refers to freedom from packaging defects and the presence in the package of oil, and/or loose breading, and/or frost. Deduction points are based on the degree of the improper condition as small or large.

(2) “Ease of separation” refers to the difficulty of separating scallops that are frozen together after the frying operation and during freezing.

(3) “Continuity” refers to the completeness of the coating of the product in the cooked state. Lack of continuity is exemplified by breaks, ridges and/or lumps of breading. Each 1/6 square inch area of any break, ridge, or lump of breading is considered an instance of lack of continuity. Individual breaks, ridges, or lumps of breading measuring less than 1/16 square inch are not considered objectionable. Deduction points are based on the percentage of the scallops within the package that contain small and/or large instances of lack of continuity.

(4) “Color” refers to reasonably uniform color which is characteristic of the product in the cooked state. Deviations in color are visually measured as “small” and “large”. A “small” instance of deviation in color means that the scallop varies noticeably from the predominating color of the package. A “large” instance of deviation in color means that the scallop varies markedly from the predominating color of the package. The deduction points assessed are based on the degree of deviation as small or large and the percentage by count of the scallops affected in the package.

(b) For the purpose of rating the factor of appearance, the schedule of deduction points in Table I applies. Frozen raw breaded scallops and frozen fried scallops which receive 25 deduction points for the factor of appearance shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.



**TABLE I-SCHEDULE OF POINT-DEDUCTIONS FOR VARIATIONS IN APPEARANCE**

APPEARANCE SUB-FACTORS	METHOD OF DETERMINING SUB-FACTOR SCORE	PERCENT OF SCALLOPS AFFECTED		DEDUCTION POINTS
		Over	Not over	
Condition of the package in the frozen state	(a) Small (moderate amount of free oil and/or loose breading, and/or frost, and/or packaging defects).			2
	(b) Large (excessive amount of free oil, and /or loose breading, and/or frost, and/or packaging defects).			5
Ease of separation of the scallops in frozen state	Degree of ease of separation			
	Moderate (scallops separated by hand with difficulty) .....	0 30 70	30 70 -	1 2 3
	Severe (scallops separated only by use of knife or other instrument). .....	0 30 70	30 70 -	4 10 15
Continuity of the scallops in the cooked state	Lack of continuity (breaks, ridges, and lumps) <sup>1</sup>			
	Small (1 to 3 instances per scallops).....	0 20 50 70	20 50 70 -	2 4 6 10
	Large (over 3 instances per scallop).....	0 20 50 70	20 50 70 -	4 8 12 25
Color of the scallops in the cooked state	Deviation from predominating color of fried scallops in cooked state			
	Small instance of deviation in color means that the scallop varies noticeably from the predominating color of the package after cooking	0 10 30	10 30 -	0 2 4
	Large instance of deviation in color means that the scallop varies markedly from the predominating color of the package after cooking.	0 10 30	10 30 -	4 10 25

<sup>1</sup>Each 1/16 square inch is considered an instance.



**TABLE II-SCHEDULE OF POINT-DEDUCTIONS FOR UNIFORMITY**

APPEARANCE SUB-FACTORS	METHOD OF DETERMINING SUB-FACTOR SCORE	PERCENT OF SCALLOPS AFFECTED		DEDUCTION POINTS
		Over	Not over	
<b>A. Style I (Random pack)</b>				
Uniformity of size and weight of scallops in frozen state	(a) Undesirable small pieces which pass through a sieve with 3/4 inch openings	0	10	3
		10	20	6
		20	-	10
	(b) Weight ratio of scallops remaining the sieve. The 15 percent largest scallops (minimum 3) divided by the 15 percent smallest scallops (minimum 3). The 15 percent to be determined by count.	-	<sup>1</sup> 2.0	<sup>1</sup> 0
		<sup>1</sup> 2.0	<sup>1</sup> 2.5	<sup>1</sup> 1
		<sup>1</sup> 2.5	<sup>1</sup> 2.9	<sup>1</sup> 3
		<sup>1</sup> 2.9	<sup>1</sup> 3.3	<sup>1</sup> 6
<sup>1</sup> 3.3	-	<sup>1</sup> 10		
<b>A. Style I (Random pack)</b>				
	(a) Small (scallops deviating ± 10 to 20 percent from average	0	30	3
		30	70	5
		70	-	10
	(b) Large (scallops deviating over ± 20 percent from average weight).	0	30	6
		30	70	10
		70	-	20

<sup>1</sup> Ratio

**Uniformity**

(a) Uniformity refers to the degree of freedom from undesirably small pieces and to the degree of uniformity of the weights of the frozen raw breaded scallops and frozen fried scallops within the package.

(1) For Style I, deduction points are assessed for:

- (i) Undesirable small pieces as determined by the percent by count of pieces passing through a sieve with 3/4 inch openings, and;
- (ii) uniformity of size of the scallops remaining in the sieve as determined by the ratio of the weight of the 15 percent largest scallops (minimum three) divided by the 15 percent smallest scallops (minimum three). The number constituting this percentage shall be the closest approximation of 15 percent, determined by count.

(2) For Style II, deduction points are based on the percentage by count of small or large scallops deviating from the average weight within the package.

(b) For the purpose of rating the factor of uniformity, the schedules of deduction points in Table II apply. Frozen raw breaded scallops and frozen fried scallops which receive 20 deduction points for this factor shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

**Workmanship defects**

(a) Workmanship defects refers to the degree of freedom from doubled and misshaped scallops and extraneous material. The defects of doubled and misshaped scallops are determined by examining the frozen product, while the defects of extraneous materials are determined by examining the product in the



cooked state. Deduction points are based on the percentage by count of the scallops affected within the package.

- (1) *Doubled scallops*. Two or more scallops that are joined together during the breading and/or frying operations
- (2) *Misshaped scallops*. Elongated, flattened, mashed, or damaged scallop meats.
- (3) *Extraneous material*. Extraneous are pieces or fragments of undesirable material that are naturally present in or on the scallops and which should be removed during processing.
  - (i) Examples of minor extraneous material include intestines, seaweed, and each aggregate of sand and grit within an area of 1/2-inch square.
  - (ii) Examples of major extraneous material include shell, aggregate of embedded sand or other extraneous embedded material that affects the appearance or eating quality of the product.

(b) For the purpose of rating the absence of defects, the schedule of deduction points in Table III applies.

**TABLE III-SCHEDULE OF POINT DEDUCTIONS FOR WORKMANSHIP DEFECTS, SUBFACTORS, MISSHAPED OR DOUBLED SCALLOPS, AND EXTRANEOUS MATERIAL**

APPEARANCE SUB-FACTORS	METHOD OF DETERMINING SUB-FACTOR SCORE	PERCENT OF SCALLOPS AFFECTED		DEDUCTION POINTS
		Over	Not over	
Misshaped or doubled scallops in the frozen state	Misshaped scallops (elongated, flattened, mashed, or damaged scallop meats).	0	10	3
		10	20	7
		20	-	15
Extraneous material in the cooked state	Doubled scallops (2 or more scallops joined together during breading and/or frying operation). Minor: Each instance of minor extraneous material in the sample unit per pound. Major: Each instance of major extraneous material in the sample unit per pound			1
				5

[42 FR 52782, Sept. 30, 1977, as amended at 44 FR 32392, June 6, 1979]

**TABLE IV-SCHEDULE OF POINT-DEDUCTIONS FOR CHARACTER SUBFACTOR OF TEXTURE**

APPEARANCE SUB-FACTORS	METHOD OF DETERMINING SUB-FACTOR SCORE	DEDUCTION POINTS
Texture in the cooked state	<b>Texture of the cooking</b>	
	Firm or crisp, but not tough, pasty, mushy, or oily	0
	Moderately tough, pasty, mushy, or oily	5
	Excessively tough, pasty, mushy, or oily	15
	<b>Texture of the scallop meat</b>	
	Firm, but tender and moist	0
Moderately tough, dry, and/or fibrous or mushy	5	
Excessively tough, dry, and/or fibrous or mushy	15	



**Character**

(a) Character refers to the texture of the scallop meat and of the coating and the presence of gristle in the cooked state. Deduction points are based on the degree of variation in the texture attributes of the coating and scallop meat or the relationship between the number of instances and the number of scallops within the package.

(1) *Gristle*. Gristle (type 2 only) is the tough elastic tissue usually attached to the scallop meat. Each instance of gristle is an occurrence.

(2) *Texture* refers to the firmness, tenderness, and moistness of the cooked scallop meat and to the crispness and tenderness of the coating of the cooked product. The texture of the scallop meat may be classified as a degree of mushiness, toughness, and fibrousness. The texture of the coating may be classified as a degree of pastiness, toughness, dryness, mushiness, or oiliness.

(b) For the purpose of rating the factor of character, the schedules of deduction points in Tables IV and V apply. Frozen raw breaded scallops and frozen fried scallops which receive 15 deduction points for the factor of character shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

**TABLE V-SCHEDULE OF POINT-DEDUCTIONS FOR CHARACTER SUBFACTOR OF GRISTLE**

Number of scallops per 7 ounces	Number of instances of gristle								
	0	1	2	3	4	5	6	7	8 or more
	Point deductions								
10 or less	0	2	4	6	8	10	-	-	-
11	0	2	4	6	8	10	-	-	-
12	0	2	4	6	8	10	-	-	-
13	0	1	3	5	8	10	-	-	-
14	0	1	3	5	7	9	10	-	-
15	0	1	2	4	6	8	10	-	-
16	0	1	2	4	6	8	10	-	-
17	0	1	2	4	6	8	10	-	-
18	0	1	2	3	4	6	8	10	-
19	0	1	2	3	4	6	8	10	-
20 or more	0	1	2	3	4	6	8	10	-

[42 FR 52782, Sept. 30, 1977, as amended at 44 FR 32392 June 6, 1979]

**Definitions and methods of analysis**

(a) *Percent of scallop meat* refers to percent, by weight, of scallop meat in sample as determined by the following method:

- (1) Equipment needed.
  - (i) Water bath (3 to 4 liter beaker).
  - (ii) Balance accurate to 0.1 gram.
  - (iii) Clip tongs of wire, plastic, or glass.



- (iv) Stop-watch or regular watch with second hand.
- (v) Paper towels.
- (vi) Spatula, 4-inch blade with rounded tip.

(2) Procedure.

- (i) Weigh all scallops in the sample while still in a hard frozen condition.
- (ii) Place each scallop individually in the water bath which is maintained at 63° to 86°F. and allow the scallop to remain until such time as the breading becomes soft and can easily be removed from the still frozen meat (between 10 to 30 seconds for scallops held in storage at 0°F.).
- (iii) Remove the scallop from the bath: blot lightly with double thickness paper toweling; and scrape off or pick out coating from the scallop meat with the spatula or nutpicker.
- (iv) Weigh all “debreaded” scallop meats.
- (v) Calculate the percent of scallop meat in the sample by the following formula:

Percent scallop meat = weight of scallop meat (iv) x 100 / Weight of frozen fried or breaded scallops(i)

(b) *Cooked state.* Cooked state shall mean that the product shall be cooked in accordance with the instructions accompanying the product.

(1) If specific instructions are lacking for fried scallops, the product for inspection shall be cooked as follows: Spread the frozen scallops on a foil covered baking sheet or a shallow pan. Place sheet or pan with frozen content at the mid-point of a properly ventilated oven preheated to 400 degrees Fahrenheit until thoroughly cooked, 15 to 20 minutes.

(2) If specific instructions are lacking for the breaded scallops, the product for inspection shall be cooked as follows: Place frozen, breaded product in wire mesh fry basket large enough to hold all items in single layer. Heat by immersing in 375° F (190° C) edible cooking oil 2-3 minutes or until items float to surface. After cooking, let items drain 15 seconds and place on paper napkin or towel to absorb excess oil.

(c) Definitions.

- (1) “Moderate” refers to a scored condition that is readily noticeable but is not seriously objectionable.
- (2) “Excessive” refers to a condition that is very noticeable and is seriously objectionable.
- (3) “Instance” refers to an occurrence of an individual scored subfactor on a scallop.

[42 FR 52782, Sept. 30, 1977, as amended at 44 FR 32392, June 6, 1979; 51 FR 34991, Oct. 1, 1986]

**Tolerances for certification of officially drawn samples**

The sample rate and grades of specific lots shall be certified in accordance with Part 260 of this chapter.

## Frozen Raw Breaded Shrimp

### Product description

Frozen raw breaded shrimp are whole, clean, wholesome, headless, peeled shrimp which have been deveined where applicable of the regular commercial species, coated with a wholesome, suitable batter and/or breading. Whole shrimp consist of five or more segments of unmutated shrimp flesh. They are prepared and frozen in accordance with good manufacturing practice and are maintained at temperatures necessary for the preservation of the product. Individual shrimp and/or pieces consolidated into larger units and covered with breading are not considered for grading under this standard.

### Composition of the product

(a) Frozen raw breaded shrimp shall contain not less than 50 percent by weight of shrimp material when the weight of the shrimp material is determined by the end product method as set forth in Definitions and Method of Analysis(u).

(b) Shrimp material content of raw breaded shrimp may be determined by the on-line method as set forth in Definitions and Method of Analysis (v): Provided, that the results are at least in compliance with the shrimp material content requirement of 50 percent by weight when verified by the official end product method.

(c) Production methods employed in official establishments shall be kept relatively constant for each product lot so as to minimize variations in any factor which may affect the relative shrimp material content.

### Styles

(a) Style I. "Regular Breaded Shrimp" are frozen raw breaded shrimp containing a minimum of 50 percent of shrimp material.

(b) Style II. "Lightly Breaded Shrimp" are frozen raw breaded shrimp containing a minimum of 65 percent of shrimp material.

### Types

(a) Type I-Breaded fantail shrimp

(1) Subtype A. Split (butterfly) shrimp with the tail fin and the shell segment immediately adjacent to the tail fin.

(2) Subtype B. Split (butterfly) shrimp with the tail fin but free of all shell segments.

(3) Subtype C. Split (butterfly) shrimp without attached tail fin or shell segments.



(b) Type II-Breaded round shrimp

- (1) Subtype A. Round shrimp with the tail fin and the shell segment immediately adjacent to the tail fin.
- (2) Subtype B. Round shrimp with the tail fin but free of all shell segments.
- (3) Subtype C. Round shrimp without attached tail fin or shell segments.

(c) Type III-Breaded split shrimp. [Reserved]

**Grades**

- (a) “U.S. Grade A” is the quality of frozen raw breaded shrimp that when cooked possesses a good flavor and odor, and that for those factors which are rated in accordance with the scoring system outlined in the following sections the total score is not less than 85 points.
- (b) “U.S. Grade B” is the quality of frozen raw breaded shrimp that when cooked possesses a reasonably good flavor and odor, and that for those factors which are rated in accordance with the scoring system outlined in the following sections the total score is not less than 70 points.
- (c) “Substandard” is the quality of frozen raw breaded shrimp that fail to meet the requirements of “U.S. Grade B.

**Ascertaining the grade**

General. In addition to considering other requirements outlined in the standard, the following quality factors are evaluated in ascertaining the grade of the product.

- (a) Factors not rated by score points: Flavor and odor. Flavor and odor are determined by organoleptic means after the product has been cooked in a suitable manner (Definitions(u)).
- (b) Factors rated by score points: The quality of the product with respect to factors scored is expressed numerically on the scale of 100. Deductions from the maximum possible score of 100 are assessed for essential variations of quality within each factor. The score of frozen raw breaded shrimp is determined by observing the product in the frozen and thawed states.

**Factors evaluated on the product in the breaded state**

- (a) Factors affecting qualities that are measured on the product in the breaded state are uniformity of size, condition of coating, extraneous material, and damaged breaded shrimp. For the purpose of rating the factors that are scored in the breaded state, the schedule of point deduction in Table 1 applies. This schedule of point deductions is based on the examination of one complete individual package or intended package (sample unit) regardless of the net weight of the contents of the package.
- (b) The factor-ease of separation in the frozen state-shall be rated in addition to all other factors when frozen raw breaded shrimp is lot inspected on a lot basis.



## Factors evaluated on unbreaded or thawed debreaded product

Factors affecting qualities that are measured on the product in the unbreaded or thawed debreaded state are degree of deterioration, dehydrations, sand veins, black spot, extra shell, extraneous material, and swimmerets. For the purpose of rating the factors that are scored in the unbreaded or thawed debreaded state, the schedule of point deductions in table 2 applies. This schedule of point deductions is based on the examination of 20 whole shrimp selected from the processing line or from one or more packages. Examination of this sample of 20 whole shrimp is continued under Definitions(u).

### Hygienic processing

Frozen raw breaded shrimp shall be processed and maintained in accordance with the applicable requirements of the Good Manufacturing Practice Regulations contained in Part 128 of Title 21, CFR, and the applicable requirements contained in Part 260 of this chapter.

### Definitions and methods of analysis

- (a) “Fantail shrimp”: This type is prepared by splitting and peeling the shrimp except that for Subtype A, the tail fin remains attached and the shell segment immediately adjacent to the tail fin remains attached. Subtype B, the tail fin remains, but the shrimp are free of all shell segments. Subtype C, the shrimp are free of tail fins and all shell segments.
- (b) “Round shrimp”: This type is the round shrimp, not split. The shrimp are peeled except that for Subtype A, the tail fin remains attached and the shell segment immediately adjacent to the tail fin remains attached. Subtype B, the tail fin remains, but the shrimp are free of all shell segments. Subtype C, the shrimp are free of all shell segments and tail fins.
- (c) Good flavor and odor: “Good flavor and odor”, essential requirements for a Grade A product, means that the cooked product has flavor and odor characteristics of freshly caught or well-refrigerated shrimp and the breading is free from staleness and off-flavors and off-odors of any kind. Iodoform is not to be considered in evaluating the product for flavor and odor.
- (d) Reasonably good flavor and odor. “Reasonably good flavor and odor” minimum requirements of Grade B products, means that the cooked product may be somewhat lacking in the good flavor and odor characteristics of freshly caught or well-refrigerated shrimp but is free from objectionable off-flavors and objectionable off-odors of any kind.
- (e) “Dehydration” refers to the occurrence of whitish areas on the exposed ends of the shrimp (due to the drying of the affected area) and to a generally desiccated appearance of the meat after the breading is removed.
- (f) “Deterioration” refers to any detectable change from the normal good quality of freshly caught shrimp. It is evaluated by noting in the thawed product deviations from the normal odor and appearance of freshly caught shrimp.
- (g) “Extraneous material” consists of non-edible material such as sticks, seaweed, shrimp thorax, or other objects that may be accidentally present in the package.



- (h) Slight: “Slight” refers to a condition that is scarcely noticeable but does affect the appearance, desirability, and/or eating quality of breaded shrimp.
- (i) Moderate: “Moderate” refers to a condition that is conspicuously noticeable but that does not seriously affect the appearance, desirability, and/or eating quality of the breaded shrimp.
- (j) Marked: “Marked” refers to a condition that is conspicuously noticeable and that does seriously affect the appearance, desirability, and/or eating quality of the breaded shrimp.
- (k) Excessive: “Excessive” refers to a condition that is very noticeable and is seriously objectionable and the product cannot be graded above Grade B; this is a limiting rule.
- (l) Halo: “Halo” means an easily recognized fringe of excess batter and breading extending beyond the shrimp flesh and adhering around the perimeter or flat edges of a split (butterfly) breaded shrimp.
- (m) Balling up: “Balling up” means the adherence of lumps of the breading material to the surface of the breaded coating, causing the coating to appear rough, uneven, and lumpy.
- (n) Holidays: “Holidays” means voids in the breaded coating as evidenced by bare or naked spots.
- (o) Damaged frozen raw breaded shrimp: “Damaged frozen raw breaded shrimp means frozen raw breaded shrimp that have been separated into two or more parts or that have been crushed or otherwise mutilated to the extent that their appearance is materially affected.
- (p) Black spot: “Black spot” means any blackened area that is markedly apparent on the flesh of the shrimp.
- (q) Sand vein: “Sand vein” means any black or dark sand vein that has not been removed, except for that portion under the shell segment adjacent to the tail fin when present.
- (r) Extra shell: “Extra shell” means any shell segment(s) or portion thereof, contained in the breaded shrimp except the first segment adjacent to the tail fin for Type I, Subtype A, and Type II, Subtype A.
- (s) Net weight: Net weight is determined by use of a balance and by following steps given below:
- Remove the overwrap. Weigh carton and all contents. Transfer breaded shrimp to balance and weigh. Weigh carton less shrimp but including waxed separators and inserts (if used), crumbs, and frost. Remove crumbs and frost from carton and separators. Weigh cleaned carton and separators. Net weight of the shrimp is the weight of the shrimp and of any loose breading and frost, exclusive of packaging material. The amount of loose breading and frost shall not exceed the limits of good manufacturing practices.



(t) Uniformity: “Uniformity” is determined for packs of various sizes by the ratio of the weights of the largest to the smallest breaded shrimp as outlined by the following schedule:

Up to 10 oz.	3 largest/3 smallest
10.1 oz. to 1.5 lb	6 largest/6 smallest
1.51 lb. to 2.5. lb.	8 largest/8 smallest
Over 2 1/2 lb	10 largest/10 smallest

(u) Percent shrimp material-official end product method:

(1) Equipment needed:

- (i) Two-gallon container approximately 9 inches in diameter.
- (ii) Two-vaned wooden paddle, each vane measuring approximately 1 inch by 3 inches.
- (iii) Stirring device capable of rotating the wooden paddle at 120 rpm
- (iv) Balance accurate to 0.01 ounce (0.1 gram).
- (v) U.S. standard sieve ½ inch sieve opening; 12-inch diameter.
- (vi) U.S. standard sieve-ASTM-No. 20, 12-inch diameter.
- (vii) Thermometer (immersion type accurate to ±2°F).
- (viii) Forceps, with blunt points.
- (ix) Shallow baking pan.
- (x) Rubber policeman to remove bits of breading from shrimp.

(2) Procedure:

- (i) Weigh sample (20 shrimp) to be debreaded. Fill container three-fourths full of water at 70-80°F. Suspend the paddle in the container leaving a clearance of at least 5 inches below the paddle vanes, and adjust speed to 120 rpm. Add shrimp and stir for 10 minutes. Stack the sieves, the ½ inch mesh over the No. 20 and pour contents of container onto them. Set the sieves under a faucet, preferably with spray attached, and rinse the shrimp without rubbing the flesh, being careful to keep all rinsings over the sieves and not having the stream of water hit the shrimp on the sieve directly. Use a rubber policeman to remove adhering breading. Lay the shrimp out singly on the sieve as rinsed, split side down and tails up. Remove top sieve and drain on a 45-degree angle for 2 minutes, then transfer shrimp to balance. Rinse contents of the No. 20 sieve onto a shallow baking pan and collect any particles of shrimp material (flesh, tail fin), and add to shrimp on balance and weigh.
- (ii) Calculate percent shrimp material.  

$$\% \text{ shrimp material} = \left[ \frac{\text{Weight of debreaded sample (20 shrimp)} \times 100}{\text{Weight of sample (20 shrimp)}} \right] + 2$$

(v) Percent shrimp material--on-line method: Percent shrimp material determined by the on-line method refers to the percent by weight of shrimp material in a sample as described below:

(1) Equipment needed:

- (i) Water bath (a container with a 3 to 4-liter capacity).
- (ii) Balance accurate to 0.1 gram or 0.01 ounce.
- (iii) Stop-watch or regular watch readable to a second.
- (iv) U.S. Standard sieve ½ inch sieve opening; 12-inch diameter.
- (v) U.S. Standard sieve ASTM No. 20, 12-inch diameter.

- (vi) Thermometer (immersion type accurate to  $\pm 2^{\circ}\text{F}$ ).
- (vii) Forceps, with blunt points.
- (viii) Shallow pan.
- (ix) Rubber policeman to remove bits of breading from shrimp.

(2) Procedure:

- (i) Select in a random manner, a composite sample of 20 unfrozen raw breaded shrimp from production line(s). Weigh the composite sample on a scale, determining the weight of the sample to the nearest 0.1 gram or 0.01 ounce. Place the sample in a water bath filled to three-fourths capacity and in a container maintained at 60 F.- 85 F. After shrimp are submerged in water and breading becomes soft, a “gentle” swirling action with hands may be applied to the shrimp to speed up the removal of the breading. Stack the sieves, the inch mesh over the No. 20 and pour contents of container into them. Remove top sieve and drain on 45-degree angle for 2 minutes then transfer shrimp to balance. Rinse contents of No. 20 sieve onto a shallow pan and collect any particles of shrimp material (flesh, tail fin, etc.), and add to the shrimp on the balance and then weigh.
- (ii) Calculate percent shrimp material:  
 $\% \text{ shrimp material} = \text{Weight of debreaded sample} \times 100 / \text{Weight of sample}$
- (iii) Frequency of on-line shrimp material content determination. A minimum of three determinations of shrimp material content shall be carried out for small production runs or lots of the same style product, i.e., 3 x (20 unfrozen raw breaded shrimp). For larger production runs or lots of the same style product, a minimum of one determination, i.e., 1 x (20 unfrozen raw breaded shrimp) shall be carried out for every hour of production of product of the same style.

(w) Cooked in a suitable manner: “Cooked in a suitable manner” means cooked in accordance with the instructions accompanying the product. If, however, specific instructions are lacking, the product for inspection is cooked as follows:

- (1) Transfer the breaded shrimp, while still frozen, in a wire mesh deep fry basket sufficiently large to hold the shrimp in a single layer without touching one another.
- (2) Lower the basket into a suitable liquid oil or hydrogenated vegetable oil at 350 - 375 F. Cook for 3 minutes, or until the shrimp attain a pleasing golden brown color.
- (3) Remove basket from the oil and allow the shrimp to drain for 15 seconds. Place the cooked shrimp on a paper towel or napkin to absorb the excess oil.

[47 FR 21841, May 20, 1982, as amended at 51 FR 34991, Oct. 1, 1986]

**Use of alternate methods of shrimp material determination**

(a) The official end product method in § 265.171(u) for determining shrimp material content shall be used for lot inspection, appeal inspection, and inspection for verification in official establishments when the on-line method is used.



(b) The on-line method in Definitions and method of analysis(v) (2) for determining shrimp material content may be used during processing operations.

**Tolerances for certification of officially drawn samples.**

The sample rate and grades of specific lots shall be certified in accordance with Part 260 of this chapter.

**TABLE 1 -SCHEDULE OF POINT DEDUCTIONS FOR RATING IN BREADED STATE**

FACTOR	QUALITY DESCRIPTION	DEDUCTION ALLOWED POINTED
1. Ease of separation in the frozen state	Separate easily after being removed from carton and exposed to room temperature for not more than 4 minutes.	3
	Separate easily after being removed from carton and exposed to room temperature for not more than 6 minutes.	8
	Does not separate easily after being removed from carton and exposed to room temperature for 6 minutes.	10
2. Uniformity	Ratio of weight of largest to smallest breaded shrimp in sample unit as defined under Definitions(t) Up to 1.50 ..... 0 1.51-1.60 ..... 1 1.61-1.70 ..... 2 1.71-1.80 ..... 3 1.81-1.90 ..... 4 1.91-2.00 ..... 5 2.01-2.10 ..... 6 2.11-2.20 ..... 7 2.21-2.30 ..... 8 2.31-2.40 ..... 9 Over 2.40 ..... 10	
3. Condition of coating	Degree of halo or balling up or holidays (identify type of defect by circling the proper word): Slight - each 20 percent by count or fraction thereof ..... 1 Moderate - each 20 percent by count or fraction thereof ..... 2 Marked - each 20 percent by count or fraction thereof ..... 4 Excessive - each 20 percent by count or fraction thereof ..... 16	
4. Damaged breaded shrimp	For each 5 percent by count or fraction thereof Tail fin broken or missing each 5 percent or fraction thereof (except in Type I, subtype C, and Type II, subtype C).	3 1
5. Extraneous material	If extraneous material, except filthy or deleterious substances, is found in more than one package per lot, the entire lot shall be declared substandard <sup>1</sup> .	

<sup>1</sup> Filthy or deleterious substances in food products constitute a violation of the Food, Drug, and Cosmetic Act. Products containing such substances are ineligible for the purpose of applying this document.



**TABLE 2-SCHEDULE OF POINT DEDUCTIONS FOR EXAMINATION IN UNBREADED OR THAWED DEBREADED STATE**

[Subtotals brought forward]

FACTOR	QUALITY DESCRIPTION	DEDUCTION ALLOWED POINTS
1. Degree of dehydration	Slight - each shrimp..... Moderate - each shrimp..... Marked - each shrimp..... Excessive - each shrimp.....	1 2 3 16
2. Deterioration	Slight - each shrimp..... Moderate - each shrimp..... Marked - each shrimp..... Excessive - each shrimp (provided, that if excessive deterioration occurs in more than one sample unit per sample, the entire lot shall be declared substandard).....	2 5 10 20
3. Sand veins where applicable <sup>1</sup>	For each dark vein present deduct according to the following schedule: Equivalent in length to two segments..... Equivalent in length to three segments..... Equivalent in length to four or more segments.....	1 2 3
4. Black spot	Slight but obvious, on average..... Moderate, on average..... Marked - each shrimp.....	3 6 3
5. Extra shell (see subtypes definition).	(Beyond first segment adjacent to tail fin only for Type I, subtype A, and Type II, subtype A): Less than one whole extra shell segment..... One extra segment or more.....	1 3
6. Swimmerets	For last pair only adjacent to tail fins..... For more than last pair.....	1 3
7. Extraneous material	If extraneous material, except filthy or deleterious substances, are found in more than one package per lot, the entire lot shall be declared substandard <sup>2</sup>	

<sup>1</sup> Deduction points for sand veins shall not be applied to shrimp smaller than 70 count per pound in the raw, headless state. The corresponding size in the breaded state is 40 count per pound and 80 count per pound in the peeled state.

<sup>2</sup> Filthy or deleterious substances in food products constitute a violation of the Food, Drug, and Cosmetic Act. Products containing such substances are ineligible for the purpose of applying this document.

[42 FR 52776, Sept 30, 1977, as amended at 51 FR 34991, Oct. 1, 1986

## Frozen Raw Scallops

### Description of the product

Frozen raw scallops are clean, wholesome, adequately drained, whole or cut adductor muscles of the scallop of the regular commercial species. The portion of the scallop used shall be only the adductor muscle “eye” which controls the shell movement. Scallops shall be washed, drained, packed, and frozen in accordance with good manufacturing practices and are maintained at temperatures necessary for the preservation of the product. Only scallops of a single species shall be used within a lot.

### Styles

- (a) *Style I.* Solid pack scallops are frozen together into a solid mass.
  - (1) *Substyle a.* Glazed.
  - (2) *Substyle b.* Not glazed.
- (b) *Style II.* Individually quick frozen pack (IQF) scallops are individually quick frozen. Individual scallops can be separated without thawing.
  - (1) *Substyle a.* Glazed.
  - (2) *Substyle b.* Not glazed.

### Types

- (a) *Type 1.* Adductor muscle.
- (b) *Type 2.* Adductor muscle with catch (gristle or sweet meat) portion removed.

### Grades

- (a) “U.S. Grade A” is the quality of frozen raw scallops that:
  - (1) possess food flavor and odor and;
  - (2) for those factors that are rated in accordance with the scoring system outlined in this part, have a total score of 85 to 100 points.
- (b) “U.S. Grade B” is the quality of frozen raw scallops that:
  - (1) possess at least reasonably good flavor and odor, and;
  - (2) rate a total score of not less than 70 points for these factors of quality that are rated in accordance with the scoring system outlined in this part.
- (c) “Substandard” is the quality of frozen raw scallops that meets the requirements of Description of the product, but otherwise fails to meet the requirements of “U.S. Grade B.”

### Determination of the grade

In a plant under Contract USDC Inspection, the grade is determined by examining the product for factors 1 to 5 in the fresh or thawed state and Factor 6 in the cooked state. For lot inspection, examination of the product for Factor, 1 is carried out in the frozen state and 2 to 5 in the thawed state. Factor 6 is examined in the cooked state.



(a) *Factors rated by score points.* Points are deducted for variation in the quality of each factor in accordance with the schedule in Table 1. The total of points deducted is subtracted from 100 to obtain the score. The maximum score is 100, the minimum score is 0.

(b) *Factors not rated by score points.* The factor of “Flavor and odor” is evaluated organoleptically by smelling and tasting the product in the cooked state.

(1) Good flavor and odor (essential requirements for a U.S. Grade A product) means that the product has the typical flavor and odor of the species and is free from bitterness, staleness, and off-flavor and off-odors of any kind.

(2) Reasonably good flavor and odor (minimum requirements for a U.S. Grade B product) means the product is lacking in good flavor and odor but is free from objectionable off-flavors and off-odors of any kind.

## Definitions and methods

(a) *Selection of the sample unit.* The sample unit shall consist of the primary container and its entire contents. The number and size of sample units to be examined shall be as indicated in § 260.61.

(b) *Examination of sample, frozen state.* When this product is examined under Contract USDC Inspection, the samples are examined for Factor 1 in Table 1 in the fresh or thawed state. When the product is lot inspected, the samples are examined for Factor 1, in Table 1 in the frozen state.

(1) “Dehydration” refers to the loss of moisture from the scallop’s surface during frozen storage. Small degree of dehydration is color-masking but can be easily scraped off. Large degree of dehydration is deep, color-masking, and requires a knife or other instrument to scrape it off.

(c) *Examination of sample, thawed state.* When necessary, thawing the sample is best accomplished by enclosing it in a water impermeable film type bag and immersing in an agitated water bath at 68°F. ± 2°F. The complete thawing of the product is determined by gently squeezing the bag occasionally until no hard core or ice crystals are felt.

(1) Undesirable small pieces are pieces which will pass through the openings in a 3/4 inch sieve for larger size scallops. For the smaller scallops, such as bay scallops, undesirable pieces are pieces of scallops that do not have the general conformation of the other scallops. The total weight of these pieces within a sample unit will be obtained. These pieces shall not be used for determining the weight ratio.

(2) Uniformity of size refers to the degree of weight uniformity of the individual scallops. This factor is measured by obtaining a weight ratio between the largest and smallest scallops. The determination is made on the thawed scallops by dividing the total weight of the 15 percent (by count) of the largest scallops by the 15 percent (by count) of the smallest scallops.

(3) “Color” refers to reasonably uniform color characteristics of the species used within an individual container. Only noticeable variation in color from the predominating color of the scallops in the container is considered. Medium gray to black colored scallops are not to be graded.



- (4) “Extraneous materials” are pieces or fragments of undesirable material that are naturally present in or on the scallops and which should be removed during processing.
- (i) An instance of minor extraneous material includes but is not limited to each occurrence of intestines, seaweed, etc., and each aggregate of sand and grit up to ½-inch square and located on the scallop surface. Deduction points shall be assessed for additional instances of intestines, seaweed, etc., and aggregates of sand and grit up to ½-inch square.
  - (ii) An instance of major extraneous material includes but is not limited to each instance of shell or aggregate of embedded sand or other extraneous embedded material that affects the appearance or eating quality of the product.

(d) *Examination of sample, cooked state.* Cooked state means the state of the sample after being cooked. Place at least 25 percent by weight of the thawed sample from each sample unit into a boilable film-type pouch and seal. Submerge the pouch and its contents into boiling water for about 3 or 4 minutes or until cooked. Alternatively the product is placed into a baking pan lined with aluminum foil. A cover of aluminum foil is crimped around the edges of the top of the pan. The pan is placed in an oven that has been preheated to 450°F. for 20 minutes or until cooking has been completed. Flavor and odor and texture shall be evaluated in the cooked state.

- (1) “Texture” refers to the firmness, tenderness, and moistness of the cooked scallop meat, which is characteristic of the species.

(e) *General definitions.*

- (1) “Small” (overall assessment) refers to a condition that is noticeable but is only slightly objectionable.
- (2) “Large” (overall assessment) refers to a condition that not only is noticeable but is seriously objectionable.
- (3) “Minor” (individual assessment) refers to a defect that slightly affects the appearance and/or utility of the product.
- (4) “Major” (individual assessment) refers to a defect that seriously affects the appearance and/or utility of the product.
- (5) “Net weight” means the total weight of the scallop meats within the package after removal of all packaging materials, ice glaze, or other protective materials.

[42 FR 52782, Sept. 30, 1977, as amended at 51 FR 34991, Oct. 1, 1986]

### **Tolerances for certification of officially drawn samples**

The sample rate and grades of specific lots shall be certified in accordance with Part 260 of this chapter (Regulations Governing Processed Fishery Products).



**TABLE 1 -SCHEDULE OF POINT DEDUCTIONS PER SAMPLE**

<b>FACTORS SCORED</b>	<b>METHOD OF DETERMINING SCORE</b>	<b>DEDUCT</b>
<b>Frozen State</b>		
1. Dehydration	Small degree: Easily scraped off of each 10 percent of top surface affected	2
	Large degree: Deep dehydration not easily scraped off, affecting each 10 percent of surface	4
<b>Fresh or Thawed State</b>		
1. Undesirable pieces	Percent by weight: Up to 5 percent.....	3
	Over 5 percent, not over10 percent.....	6
	Over 10 percent .....	16
3. Uniformity	Weight ratio: Over 2.5 but not over3.0 .....	4
	Over 3.0 but not over3.3 .....	6
	Over 3.3 .....	10
4. Color	Each 10 percent by count of non-uniform colored scallops in excess of the 10 percent of non-uniform colored scallops permitted	10
5. Extraneous material	Minor: Each instance of minor extraneous material in the sample unit per pound	1
	Major: Each instance of major extraneous material in the sample unit per pound	5
<b>Cooked State</b>		
6. Texture	Firm but tender and moist	0
	Small degree: Moderately tough, dry, and fibrous or mushy	5
	Large degree: Excessively tough, dry, and fibrous or mushy	15



## General Fillets

### Scope and product description

- (a) This standard shall apply to fresh or frozen fillets of fish of any species that are suitable for use as human food and processed and maintained in accordance with good manufacturing procedures. Products covered by specific grade standards are not covered by this grade standard.
- (b) Fillets are slices of practically boneless fish flesh of irregular size and shape, which are removed from the carcass by cuts made parallel to the backbone and sections of such fillets cut so as to facilitate packing.
- (c) The product may contain bones when it is clearly labeled on the principle display panel to show that the product contains bones.

[44 FR 32386, June 6, 1979, as amended at 55 FR 23551, June 11, 1990]

### Product forms.

- (a) *Types:*
- (1) Fresh.
  - (2) Frozen individually (IQF); glazed or unglazed.
  - (3) Frozen solid packs; glazed or unglazed.
- (b) *Styles:*
- (1) Single
    - (i) Skin-on.
    - (ii) Skin-on scaled.
    - (iii) Skin-on (white side only) (applies only to flatfish).
    - (iv) Skin-off (skinless).
  - (2) Butterfly
- (c) *Bone classifications*
- (1) Practically boneless fillet.
  - (2) Bone-in (fillet cut, with bones).

[44 FR 32386, June 6, 1979, as amended at 55 FR 23551, June 11, 1990]

### Grades

- (a) *U.S. Grade A.* Fish fillets shall:
- (1) Possess good flavor and odor characteristic of the species; and
  - (2) Comply with the limits for defects for U.S. Grade A quality as outlined in Grade Determination.
- (b) *U.S. Grade B.* Fish fillets shall:
- (1) Possess reasonably good flavor and odor characteristic of the species; and
  - (2) Comply with the limits for defects for U.S. Grade B quality in accordance with Grade Determination.



(c) *U.S. Grade C*. Fish fillets shall:

- (1) Possess minimal acceptable flavor and odor characteristic of the species with no objectionable off-flavors or off-odors; and
- (2) Comply with the limits for defects for U.S. Grade C quality in accordance with Grade Determination.

(d) “*Substandard*”. Fish fillets shall:

- (1) Possess minimal acceptable flavor and odor characteristics of the species with no objectionable off-flavors or off-odors; and
- (2) Fail to meet the limits for physical defects for U.S. Grade C quality given under Grade Determination, paragraphs (d), (e), and (f).

[44 FR 32386, June 6, 1979]

### **Grade determination**

(a) *Procedures for grade determination*: The grade shall be determined by evaluating the product in the frozen, and/or thawed, and cooked states. Each defect is classified as to its relative severity as minor, major, or serious in accordance with paragraphs (d), (e), and (f) of this section. Odor and flavor are evaluated in accordance with paragraph (c) of this section. Tolerances for the various defects are set for each grade classification according to group species.

(b) *Sampling*. Sampling is to be done in accordance with the Regulations Governing Processed Fishery Products, Title 50, Chapter II, Subchapter G, 260.61, Tables II, V, or VI, where applicable. The sample unit shall be the container and its entire contents for containers up to 10 pounds. A representative 3 pound sample unit for containers over 10 pounds shall be used.

(c) *Evaluation of flavor and odor*.

(1) Evaluation of flavor and odor on each of the sample units shall be carried out only by those trained to do so. For evaluation of the odor of raw fillets, the thawed fillets should be broken and the broken flesh held close to the nose immediately to detect off-odor.

(2) If raw odor evaluation indicates any non-characteristic and/or off-odors, the sample unit or parts thereof shall be cooked by any of the following methods for verification of results of raw odor evaluation:

- (i) *Baked method*. Package the product in aluminum foil. Place the packaged product on a flat cookie sheet or shallow flat-bottom pan of sufficient size so that the packages can be evenly spread on the sheet or pan. Place the pan and frozen contents in a properly ventilated oven preheated to 400°F until the internal temperature of the product reaches 160°F.
- (ii) *Boil in bag method*. Insert the thawed unseasoned sample into a boilable film-type pouch. Fold open end of the pouch over a suspension bar. Clamp in place to provide a loose seal after evacuating the air by immersing the pouch into boiling water. Cook the contents until the internal temperature of the product reaches 160°F.



- (iii) *Steam method.* Wrap the sample in a single layer of aluminum foil and place on a wire rack suspended over boiling water in a covered container. Steam the packaged product until the internal temperature of the product reaches 160°F.

(d) *Examination for physical defects:* Each sample unit shall be examined for defects using the list of defect definitions that follow. Defects will be categorized as minor, major, and serious according to Table 1 of this standard.

(e) *Definition of defects in fillets:*

(1) “Abnormal condition” means that the normal physical and/or chemical structure of the fish flesh has been sufficiently changed so that the usability and/or desirability of the flesh is adversely affected. It includes but is not limited to the following:

- (i) *Jellied*--refers to the abnormal condition wherein a fish fillet is partly or wholly characterized by a gelatinous, glossy, translucent appearance.
- (ii) *Milky*--refers to the abnormal condition wherein a fish fillet is partly or wholly characterized by a milky-white, excessively mushy, pasty, or fluidized appearance.
- (iii) *Chalky*--refers to an abnormal condition wherein a fish fillet is partly or wholly characterized by a dry, chalky, granular appearance, and fiberless structure.

The intensity of abnormal conditions is defined as follows:

- (A) *Moderate*--refers to a condition that is distinctly noticeable but does not seriously affect the appearance, desirability, and/or the eating quality of the product.
- (B) *Excessive*--refers to a condition which is both distinctly noticeable and seriously objectionable.

(2) *Appearance defect*--refers to the color of the fish flesh and to the degree of surface dehydration of the product.

- (i) *Color defect*--refers to any readily discernable abnormal coloration including bruises, blood spots, browning, yellowing, and melanin spotting. Each square inch (6.5 cm<sup>2</sup>) of affected area is counted as one instance as determined by a transparent grid of 1 inch squares.

The extent of appearance defects is defined as follows:

- (A) *Slight*--2-4 instances.
  - (B) *Moderate*--5-6 instances.
  - (C) *Excessive*--over 6 instances.
- (ii) *Dehydration*--refers to loss of moisture from fish fillet surfaces during frozen storage.
    - (A) *Slight dehydration*--is surface color masking affecting more than 5 percent of surface area which can be readily removed by scraping with a blunt instrument.
    - (B) *Moderate dehydration*--is deep color masking penetrating the flesh affecting less than 5 percent, but more than 1 percent of surface area and requiring a knife or other sharp instrument to remove.



- (C) Excessive dehydration--is deep color masking penetrating the flesh affecting more than 5 percent of surface area and requiring a knife or other sharp instrument to remove.

(3) Workmanship defects refer to:

- (i) Cutting and trimming imperfections, ragged edges, holes, tears, and improper or misplaced cuts. Each square inch (6.5 cm<sup>2</sup>) of affected area is counted as one instance whether it is full or fractional. "Ragged edges" refers to the irregular or shredded appearance of the fillet edge.
- (ii) Scales, fins, or pieces of fins or extraneous material.
  - (A) Scales (skin-off) scaled fillets--An occurrence of attached or loose scales in any sample unit up to 1 square inch (6.5 cm<sup>2</sup>) is counted as one instance. Each additional 1 square inch (6.5 cm<sup>2</sup>) is an additional instance.
  - (B) Fins--Any fin or parts of any fin up to 1 square inch (6.5 cm<sup>2</sup>) in area shall be considered one instance of fin.
  - (C) Extraneous material means any piece of foreign matter on the fillet or elsewhere in the package. Each occurrence is considered one instance.

The extent of workmanship defects is defined as follows:

- Slight degree--1-2 instances.
- Moderate degree--3-4 instances.
- Excessive degree--over 4 instances.

- (4) Bone--refers to a bone, or piece of bone, that exceeds either the dimension 15 mm in length or 0.355 mm in diameter. Each area of one inch square (6.5 cm<sup>2</sup>) which contains a bone or a cluster of bones shall be regarded as one instance of bones.

The amount of bones is defined as follows:

- Slight--1 instance.
- Moderate--2-4 instances.
- Excessive--over 4 instances.

In fillets intended to contain bones, the presence of bones will not be considered a workmanship defect.

- (5) Skin--includes exterior skin and black membrane (belly lining).

- (i) For skinless fillets, each piece of skin up to 1 square inch (6.5 cm<sup>2</sup>) and every additional complete 1 square inch (6.5 cm<sup>2</sup>) thereafter shall be considered an instance.
- (ii) In the case of skin-on or skinless fillets, each piece of black membrane (belly lining) up to 1 square inch (6.5 cm<sup>2</sup>) thereafter shall be considered an instance.

The amount of skin is defined as follows:

- Slight degree--1 instance.
- Moderate degree--2-4 instances.
- Excessive degree--over 4 instances.



(6) Size of fillets--refers to the freedom from undesirably small pieces of fillets. Undesirably small shall mean any piece of fillet weighing less than 1 ounce (30 grams) per container.

Moderate degree--2 pieces.

Excessive--over 2 pieces.

(7) "Texture defect"--refers to the texture of the cooked fish being not characteristic of the species.

(i) Slight--fairly firm, does not form a fibrous mass in the mouth, moist but not mushy.

(ii) Moderate--moderately tough or rubbery, has noticeable tendency to form a fibrous mass in the mouth, moist but not mushy.

(iii) Excessive excessively tough or rubbery, has marked tendency to form a fibrous mass in the mouth, or is very dry or very mushy.

(f) *Categorization of physical defects.* Instances shall be assessed on a per pound basis for physical defects, except for defects relating to abnormal conditions, texture, dehydration and sizes of fillets.

TABLE 1-DEFECT TABLE

DEFECT DESCRIPTION	CLASSIFICATION		
	Minor	Major	Serious
1. Abnormal Condition:			
Moderate	----	2	----
Excessive	----	----	4
2. Appearance:			
(a) Color defects <sup>1</sup> :			
Slight (2-4 instances)	1	----	----
Moderate (5-6 instances)	----	2	----
Excessive (over 6 instances)	----	----	4
(b) Dehydration:			
Slight (surface <5% of area)	1	----	----
Moderate (deep 1 to 5% of area)	----	2	----
Excessive (deep >5% of area)	----	----	4
3. Workmanship defects:			
(a) Cutting and trimming <sup>1</sup> :			
Slight (1-2 instances)	1	----	----
Moderate (3-4 instances)	----	2	----
Excessive (over 4 instances)	----	----	2
(b) Scales, fins, extraneous material <sup>1</sup> :			
Slight (1-2 instances)	1	----	----
Moderate (2-4 instances)	----	2	----
Excessive (over 4 instances)	----	----	2
4. Bones <sup>1</sup> :			
Slight (1 instance)	1	----	----
Moderate (2-4 instances)	----	2	----
Excessive (over 4 instances)	----	----	4
5. Skin and Membrane <sup>1</sup> :			
Slight (1 instance)	1	----	----
Moderate (2-4 instances)	----	2	----
Excessive (over 4 instances)	----	----	2
6. Size of Fillets:			
Moderate (2 instances)	----	2	----
Excessive (over 2 instances)	----	----	2
7. Texture:			
Slight	1	----	----
Moderate	----	2	----
Excessive	----	----	4

<sup>1</sup>Assessed on per pound basis



	<b>TOLERANCES FOR VARIOUS DEFECTS</b>	
COMBINED MINOR AND MAJOR DEFECTS	SERIOUS DEFECTS	GROUP SPECIES <sup>1</sup>
U.S. Grade A: Up to 4 points Up to 5 points Up to 6 points	None --do-- --do--	Groundfish Flatfish All others
U.S. Grade B: Up to 8 points Up to 10 points Up to 12 points	--do-- --do-- --do--	Groundfish Flatfish All others
U.S. Grade C: Up to 10 points Up to 12 points Up to 14 points	Up to 8 points --do-- --do--	Groundfish Flatfish All others

<sup>1</sup> Groundfish (white fish) includes cusk, ocean catfish, pollock, hake, whiting, and ling. Flatfish includes Greenland turbot and halibut.

(g) *Grade assignment:* Each sample unit will be assigned the grade into which it falls in accordance with the tolerance contained in Table 1 for Group Species. The grade to be assigned a lot is the grade indicated by the average of the total scores, provided the number of sample units in the next lower grade for both physical defects and flavor and odor does not exceed the acceptance number as indicated in the sampling plans contained in § 260.61.

[44 FR 32386, June 6, 1979, as amended at 51 FR 34990, Oct. 1, 1986; 55 FR 23551, June 11, 1990]



## Haddock Fillets

### Product description

The product described in this part consists of clean, whole, wholesome fillets or primarily large pieces of clean, whole, wholesome fillets, cut away from either side of haddock, *Melanogrammus aeglefinus*: the fillets may be either skinless or with skin on. They are packaged in accordance with good commercial practice and are maintained at temperatures necessary for the preservation of the product. The product may contain bones when it is clearly labeled to show that the product contains bones. (This part does not provide for the grading of pieces of fish flesh cut away from previously frozen fish blocks, slabs, or similar products.)

[42 FR 52756, Sept. 30, 1977, as amended at 55 FR 23551, June 11, 1990]

### Grades of frozen haddock fillets

- (a) “U.S. Grade A” is the quality of haddock fillets that possess a good flavor and odor; and for those factors which are rated in accordance with the scoring system outlined in this part have a total score of 85 to 100 points.
- (b) “U.S. Grade B” is the quality of haddock fillets that possess at least a reasonably good flavor and odor: and for those factors which are rated in accordance with the scoring system outlined in this part have a total score of not less than 70 points: Provided, That no factor receives maximum point score deduction.
- (c) “Substandard” is the quality of haddock fillets that fail to meet the requirements of U.S. Grade B.

### Product forms

- (a) *Types*:
  - (1) Fresh,
  - (2) Frozen, solid pack; glazed or unglazed.
  - (3) Frozen individually; glazed or unglazed.
- (b) *Styles*:
  - (1) Skin on,
  - (2) Skinless.
- (c) *Bone classifications*.
  - (1) Practically boneless fillet.
  - (2) Bone-in (fillet cut, with bones.)

[42 FR 52756, Sept. 30, 1977, as amended at 55 FR 23552, June 11, 1990]



**Recommended weights and dimensions**

- (a) The recommendations as to net weights and dimensions of packaged haddock fillets are not incorporated in the grades of the finished product since net weights and dimensions, as such, are not factors of quality for the purpose of these grades.
- (b) It is recommended that the net weights of the packaged haddock fillets be not less than 12 ounces and not over 10 pounds.

**Ascertaining the grade**

The grade of haddock fillets is ascertained by observing the product in the frozen and thawed states and after representative sample units have been cooked in a suitable manner. The following factors are evaluated in ascertaining the grade of the product: flavor, odor, appearance, size, defects, and character.

- (a) These factors are rated in the following manner:
  - (1) *Flavor and odor.* These factors are rated by organoleptic examination. Score points are not assessed (see Evaluation of the unscored factor of flavor and odor).
  - (2) *Appearance, size, defects, and character.* These factors are rated by score points expressed numerically on the scale of 100.
- (b) The four factors and the maximum number of points that may be given each are as follows:

FACTORS	POINTS
Appearance	20
Size	25
Defects	40
Character	15
<b>Total score</b>	<b>100</b>

[42 FR 52756, Sept. 30, 1977, as amended at 51 FR 34990, Oct. 1, 1986]

**Evaluation of the unscored factor of flavor and odor.**

- (a) Good flavor and odor. “Good flavor and odor” (essential requirement for a Grade A product) means that the fish flesh has good flavor and odor characteristic of haddock (*Melanogrammus aeglefinus*); and is free from staleness, and off-flavors and off-odors of any kind.
- (b) Reasonably good flavor and odor. “Reasonably good flavor and odor” (minimum requirement of a Grade B product) means that the fish flesh may be somewhat lacking in good flavor and odor; and is free from objectionable off-flavors and off-odors of any kind.



**Ascertaining the rating for the factors which are scored; appearance, size, workmanship defects, and character.**

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. Point deductions are allotted for each degree or amount of variation within each factor. The value for each factor is the maximum points allotted for the factor less the sum of the deduction-points within the factor.

**Appearance**

(a) General: The factor of appearance refers to the color of the fish flesh, and to the degree of surface dehydration of the product.

(b) For the purpose of rating the factor of appearance the schedule of deduction-points in Tables I and II apply. Haddock fillets which receive 25 deduction-points for this factor shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

**TABLE I-SCORE DEDUCTIONS FOR DISCOLORATION**

COLOR	DEDUCTION POINTS	
	“Light” colored portion comprising main portion of fillet	“Dark” colored portion occurring under skin mainly along lateral line
No discoloration	0	0
Slight yellowing	2	1
Moderate yellowing	4	2
Excessive yellowing and/or any rusting	13	12

**TABLE II-SCORE DEDUCTIONS FOR DEHYDRATION**

DEGREE OF DEHYDRATION	SURFACE AREA AFFECTED (PERCENT)		
	Over	Not over	Deduction points
Slight - Shallow and not color masking	0	1	0
	1	50	2
	50	100	5
Moderate - Deep but just deep[ enough to easily scrape off with fingernail	1	25	5
	25	50	8
	50	100	16
Excessive - Deep dehydration not easily scraped off	1	25	12
	25	100	25

**Size**

(a) General: The factor of size refers to the degree of freedom from undesirably small fillet pieces. Any piece weighing less than 2 ounces is classed undesirably small.



(b) For the purpose of rating the factor of size the schedule of deduction-points in Table III apply. Haddock fillets which receive 20 deduction points for this factor shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

TABLE III-SCORE DEDUCTIONS FOR SIZE OF FILLET PIECES

NUMBER OF FILLET PIECES LESS THAN 2 OUNCES PER POUND		Deduction points
Over	Not over	
	0	0
0	1	1
1	2	10
2	3	15
3	4	20

**Workmanship defects**

(a) General: The factor of workmanship defects refers to the degree of freedom from improper packing, cutting and trimming imperfections, blemishes, and bones.

- (1) *Improper packing.* “Improper packing” means poor arrangement of fillets, presence of voids, depressions, frost, and the imbedding of packaging material into fish flesh.
- (2) *Cutting and trimming imperfections.* “Cutting and trimming imperfections” means that the fillets have ragged edges, tears, holes, or are otherwise improperly cut or trimmed.
- (3) *Blemish.* “Blemish” means a piece of skin (except for skin-on fillets), scales, blood spot, a bruise, a black belly lining, a fin, or extraneous material. One “piece of skin” consists of one piece at least 1/2 square inch in area, except that any skin patches larger than 1 1/2 square inches are each considered as two pieces of skin.
  - (i) “Blood spot” is one of such size and prominence as to be considered objectionable.
  - (ii) “Black belly lining” is any piece longer than 1/2 inch.
  - (iii) Each aggregate area up to 1 square inch of identifiable fin or parts of any fin is considered as one “instance of fin”.
  - (iv) Each aggregate area up to 1 square inch per fillet of one scale or group of scales is considered one “instance of scales”. “A bruise” consists of an affected area of 1/2 square inch or more in area: except that any bruise larger than 1 1/2 square inches is considered as two bruises.
- (4) *Bones.* “Bones” means any bones that can be identified and are objectionable. One instance of bone means one bone or one group of bones occupying or contacting a circular area of 1 square inch. In fillets intended to contain bones, the presence of bones will not be considered a workmanship defect.

(b) For the purpose of rating the factor of freedom from defects, the schedule of deduction-points in Table IV apply.



TABLE IV-SCORE DEDUCTIONS FOR WORKMANSHIP DEFECTS

DEFECTS SUBFACTORS	METHOD OF DETERMINING SUBFACTOR SCORE	DEDUCTION POINTS
Improper packing	Moderate defects, noticeably affecting the product's appearance.	2
	Excessive defects, seriously affecting product's appearance	4
Blemishes	Number of blemishes per 1 lb. of fish flesh:	
	Over 0 not over 1	1
	Over 1 not over 2	3
	Over 2 not over 3	5
	Over 3 not over 4	8
	Over 4 not over 5	16
	Over 5 not over 6	30
Bones	Number o instances per lb. of fish flesh:	
	Over 0 not over 1	0
	Over 1 not over 2	5
	Over 2 not over 3	10
	Over 3 not over 4	15
	Over 4 not over 5	30
	Over 5	40
Cutting and trimming	Slight defects, scarcely noticeable	0
	Moderate defects, noticeable but not affecting the usability of any fillets.	4
	Excessive defects impairing:	
	(a) the usability of up to 1/4 of the total number of fillets	8
	(b) the usability of over 1/4 but not more that 1/2 of the total number of fillets	16
(c) the usability of over 1/2 of the total number of fillets.	40	

[42 FR 52756, Sept. 30, 1977, as amended at 55 FR 23551, June 11, 1990]

### Character

(a) General: The factor of character refers to the amount of drip in the thawed fillets, and to the tenderness and moistness of the properly cooked fish flesh.

(b) For the purpose of rating the factor of character, the schedule of deduction points in Table V apply. Haddock fillets which receive 15 deduction points for this factor shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

TABLE V-SCORE DEDUCTIONS FOR CHARACTER

CHARACTER SUBFACTORS	METHOD OF DETERMINING SUB-FACTOR SCORE	DEDUCTION POINTS
Texture	Texture of the cooked fish:	
	(a) firm, slightly resilient but not tough or rubbery; moist but not mushy.	0
	(b) moderately firm; only slightly tough or rubbery; does not form a fibrous mass in the mouth; moist but not mushy.	4
	(c) moderately tough or rubbery; has noticeable tendency to form a fibrous mass in the mouth; or is dry; or is mushy.	8
	(d) Excessively tough or rubbery; has marked tendency to form a fibrous mass in the mouth; or is very dry; or is very mushy.	15
Amount of drip	Percent of drip:	
	Over 0 not over 5	0
	Over 5 not over 6	1
	Over 6 not over 8	2
	Over 8 not over 10	4
	Over 10 not over 12	6
	Over 12 not over 14	9
	Over 14 not over 16	12
Over 16	15	



## Definitions and methods of analysis

(a) *Percent of drip.* “Percent of drip” means the percent by weight of “free drip” (the fluid which is not reabsorbed by the fish tissue when the frozen fish thaws, and which separates freely without the aid of any external forces except gravity) in an individual package as determined by the following method:

(1) *Apparatus and materials.*

- (i) Water bath.
- (ii) Balance, accurate to 0.1 gm; or 0.01 ounce.
- (iii) Pliable and impermeable bag (cryovac, pliofilm, etc.).
- (iv) Vacuum source (Vacuum pump or water aspirator).
- (v) U.S. Standard No. 8 mesh circular sieve (both 8 and 12 inch diameters).
- (vi) Stirring motor.
- (vii) Identification tags.

(2) *Procedure.*

- (i) Weigh pliable and impermeable bag (cryovac, pliofilm, etc.).
- (ii) Remove frozen material from container (container consists of the carton and the inner and outer wrappings).
- (iii) Place frozen product, plus scraps of any material remaining on the container, into the pliable bag.
- (iv) Weigh bag and contents and subtract tare to determine the net weight of the product.
- (v) Evacuate air from bag by use of suction so that bag closely fits contour of product, with no air pockets.
- (vi) Crimp the open end of bag and tie off (a secure and leak proof closure may be created by tying close to product and then folding excess bag and tying again).
- (vii) Completely immerse bag and contents in a circulated water bath maintained at 68° F. plus or minus 2° F.
- (viii) Allow to remain immersed until the product is defrosted (a “test run” in advance, is necessary to determine time required for each product and quantity of product).<sup>1</sup>
- (ix) Remove bag and contents from bath and gently dry outside of bag.
- (x) Weigh dry U.S. Standard No. 8 mesh circular sieve.
- (xi) Open bag and empty contents onto U.S. Standard No. 8 circular sieve so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for two minutes.
- (xii) Weigh sieve and its contents and calculate drained weight. The drained weight is the weight of the sieve and fillets less the weight of the dry sieve.
- (xiii) Calculate percent drip:

$$\text{Net weight (iv) - drained weight (xii) x (100) / Net weight = Percent of drip}$$

<sup>1</sup>The purpose of the “test run” is to determine the time necessary to thaw the product. The complete thawing of the product is determined by frequent but gentle squeezing of the bag until no hard core of ice crystals are felt. This package which has been squeezed can not be used for drained weight calculations.



(b) *Cooking in a suitable manner.* “Cooking in a suitable manner” shall mean that the product is cooked as follows: Place the thawed unseasoned product into a boilable film-type pouch. The pouch and its contents are then immersed in boiling water and cooked until the internal temperature of the fillets reaches 160° F. (about 20 minutes).

**Tolerances for certification of officially drawn samples**

The sample rate and grades of specific lots shall be certified in accordance with Part 260 Subpart A of this chapter, (Regulations Governing Processed Fishery Products).

**Score sheet for haddock fillets.**

Label.....  
 Size and kind of container.....  
 Container mark or identification.....  
 Size of lot.....  
 Number of packages per master carton.....  
 Size of sample .....

Type of overwrap .....

Actual net weight: -----(lb.) -----(kg.).....

FACTOR	SCORE POINTS	SAMPLE SCORE
Appearance	25	
Uniformity	20	
Defects	40	
Character	15	
Total	10	
Flavor and odor		
Final grade		



## Halibut Steaks

### Product description.

Frozen halibut steaks are clean, wholesome units of frozen raw fish flesh with normally associated skin and bone and are 2 ounces or more in weight. Each steak has two parallel surfaces and is derived from whole or subdivided halibut slices of uniform thickness which result from sawing or cutting perpendicular to the axial length, or backbone, of a whole halibut. The steaks are prepared from either frozen or unfrozen halibut (*Hippoglossus* spp.) and are processed and frozen in accordance with good commercial practice and are maintained at temperatures necessary for the preservation of the product.

### Styles of frozen halibut steaks.

- (a) *Style I, random weight pack.* The individual steaks are of random weight and neither the weight nor the range of weights are specified.
- (b) *Style II, uniform weight or portion pack.* All steaks in the package or in the lot are of a specified weight or range of weights.

### Grades of frozen halibut steaks.

- (a) "U.S. Grade A" is the quality of frozen halibut steaks which possess good flavor and odor, and that for those factors which are rated in accordance with the scoring system outlined in the following sections the total score is not less than 85 points.
- (b) "U.S. Grade B" is the quality of frozen halibut stem which possess at least reasonably good flavor and odor, and that for those factors which are rated in accordance with the scoring system outlined in the following sections the total score is not less than 70 points.
- (c) "Substandard" is the quality of frozen halibut steaks which fail to meet the requirements of the "U.S. Grade B."

### Recommended dimensions.

- (a) The recommended dimensions of frozen halibut steaks are not incorporated in the grades of the finished product since dimensions, as such, are not factors of quality for the purpose of these grades. However, the degree of uniformity of thickness among units of the finished product is rated since it is a factor affecting the quality and utility of the product.
- (b) It is recommended that the thickness (smallest dimension) of individually frozen halibut steaks be not less than 1/2 inch and not greater than inches.

### Ascertaining the grade.

The grade is ascertained by observing the product in the frozen, thawed, and cooked states and is evaluated by consideration of the following.



(a) *Factors rated by score points.* The quality of the product with respect to scored factors is expressed numerically. Cumulative point deductions are assessed for variations of quality for each factor in accordance with the schedule in Table I, in the frozen, thawed, and cooked states. The total deduction is subtracted from the maximum possible score of 100 to obtain the product score.

(b) *Factors not rated by score points.* The factors of flavor and odor are evaluated organoleptically in the cooked state for both the light and dark meat (surface fat) and are defined as follows:

- (1) *Good flavor and odor.* "Good flavor and odor" (essential requirement for Grade A) mean that the fish flesh has the good flavor and odor characteristics of halibut, and is free from rancidity and from off-flavors and off-odors.
- (2) *Reasonably good flavor and odor.* "Reasonably good flavor and odor" (minimum requirement for Grade B) means that the fish flesh may be somewhat lacking in the good flavor and odor characteristic of halibut, is reasonably free of rancidity, and is free from objectionable off-flavors and off-odors.
- (3) *Substandard flavor and odor.* "Substandard flavor and odor" (Substandard grade) means that the flavor and odor fail to meet the requirements of "reasonably good flavor and odor."

(c) *Determination of final product grade.* The final product grade is derived on the basis of both the product score as determined by the "factors rated by score points" and the grade requirements of flavor and odor as defined under "factors not rated by score points." The lower of the two determines the final grade.

### **Definitions and methods of analysis.**

(a) "Percentage glaze" on halibut steak means the percent by weight of frozen coating adhering to the steak surfaces and includes the frost within the package. It is determined by the method described below or by methods giving equivalent results.

(1) *Equipment needed.* (i) Source of cold tap water with aerated faucet.

- (ii) Balance accurate to 0.1 gm., or 0.01 ounce.
- (iii) Paper towels.
- (iv) Small knife.

(2) *Procedure.*

- (i) Weigh package in overwrap and all its contents (A).
- (ii) Remove steaks and loose frost; weigh dry packaging (B).
- (iii) The difference in weight, A-B represents weight of steaks plus glaze (C)
- (iv) Remove glaze from halibut steaks.
  - (a) Adjust tap water to a flow rate of about 3 quarts/min. through an aerated faucet.
  - (b) Direct 50° to 60° F. tap water onto skin side of steak while gently feeling and rubbing cut surfaces with finger tips (if necessary, temperatures up to 80° F. may be used but require closer control).



- (c) When all glaze is removed from cut mesh surface, as evidenced by absence of slick feel to fingers, remove steak from water.
- (d) Rapidly remove excess water with single paper towel before it has time to refreeze on the steak, and flick off residual skin glaze by knife or hand.
- (e) Repeat steps (b), (c), and (d) on each steak in package or sample unit.
- (f) Weigh deglazed halibut steaks (D, actual net weight of sample).
- (g) (Steps (a) through (f) of this paragraph (a)(2)(ii) are completed within 3 minutes.)
- (v) Calculate percentage glaze:  $\text{Percentage glaze} = \frac{C-D}{C} \times 100$ .

(b) “Cooked state” means that the thawed product has been cooked in a suitable manner which is defined as being heated submerged in boiling water, unseasoned, and in a boilable film type pouch for 10 minutes. (Steaks over 1 inch in thickness may require 5 additional minutes for heating.)

(c) “Uniformity of thickness” means that the thickness is substantially the same for one or more steaks within a package or sample unit.

(d) Color defects:

- (1) “Discoloration of drip liquor” means that the free liquid which drains from the thawed steaks is discolored with blood residue usually from the dorsal aorta of the halibut.
- (2) “Discoloration of light meat” means that the normal flesh color of the main part of the halibut steak has darkened due to deteriorative influences.
- (3) “Discoloration of the dark meat” means that the normal color of the surface fat shows increasing degrees of yellowing due to oxidation.
- (4) “Non-uniformity of color” refers to noticeable differences in color on a single steak or between adjacent steaks in the same package.

(e) “Dehydration” refers to the appearance of a whitish area on the surface of a steak due to the removal of water or drying of the affected area.

(f) “Honeycombing” refers to the visible appearance of numerous discrete holes or openings of varying size on the steak surface.

(g) “Workmanship defects” refers to appearance defects that were not eliminated during processing and are considered either objectionable or poor commercial practice.

(h) “Texture defect” refers to an undesirable increase in toughness and/or dryness, fibrousness, and watery nature of halibut examined in the cooked state.

[42 FR 52753, Sept. 30, 1977, as amended at 51 FR 34990, Oct. 1, 1986]



**Tolerances for certification of officially drawn samples.**

The sample rate and grades of specific lots shall be certified on the basis of Part 260 of this chapter.

**SCORE SHEET**

**Score sheet for frozen halibut steaks.**

**General**

- Label.....
- Size and kind of container.....
- Container mark or identification.....
- Size of lot.....
- Number of samples.....
- Actual net weight (ounces).....
- Number of steaks per container.....
- Product style.....

Scored factors (table 1)	Deductions
<b>Frozen:</b> 1. Dehydration. 2. Percentage glaze 3. Uniformity of thickness 4. Uniformity of weight <b>Thawed:</b> 5. Workmanship 6. Color defects 7. Honeycombing <b>Cooked:</b> 8. Texture	
Total deductions	
Rating for scored factors (100-Total deductions)	
Unscored factors (table 1)	Rating
Cooked: a. Odor b. Flavor (light meat) (dark meat) Flavor and odor rating	
Final Grade	



TABLE 1 - SCHEDULE OF POINT DEDUCTIONS FOR FACTORS RATED BY SCORE POINTS<sup>1</sup>

FACTOR	DESCRIPTION OF QUALITY VARIATION	DEDUCT
<b>FROZEN</b>		
Per steak		
1. Dehydration <sup>2</sup>	Surface area affected: Less than 1 square inch but obvious..... 1 to 2 square inches..... Above 2 square inches.....	1 2 3
2. Percentage glaze	Over 0.0 not over 6.0 percent by weight of sample unit Over 6.0 not over 7.0 ..... Over 7.0 not over 8.0 ..... Over 8.0 not over 9.0 ..... Over 9.0 .....	0 1 2 3 4
3. Uniformity of thickness	For each 1/16 in above 1/16 inch variation in steak thickness (maximum total deduction permitted 6 points per sample unit).	2
4. Uniformity of weight and minimum weight	Style I - Random weight. - Use either (a) or (b), whichever gives a greater deduction. a. For each steak less than 3.0 ounces in weight per sample package. b. For each 0.1 ounce below 4.0 ounces in average steak weight per sample. Style II - Uniform weight or portions. - For each full 1 percent of the steaks deviating by more than 0.6 ounce from the specified portion weight or the average of the specified portion range (per sample package).	4 1/2 2
<b>THAWED</b>		
5. Workmanship - Defects of: Cutting, collar bone, loose skin, fins, blood spots, bruises, foreign material, backbone, cartilage, sawdust <sup>3</sup> .	Slight or moderate Excessive (For each defect, per occurrence, per sample package or per 2 pounds for packages over 2 pounds net weight).	1 2
6. Color defects:	(Per sample unit)	
Discoloration of drip liquor	Slight ..... Moderate ..... Excessive .....	1 2 3
Discoloration of light meat <sup>2</sup>	(Per steak)	
Discoloration of dark meat <sup>2</sup>	(Per steak)	
Non-uniformity of color	(Per sample unit)	
7. Honeycombing <sup>2</sup>	(Per steak)	
	Surface area affected: 26 to 50 percent ..... 51 to 75 percent ..... 76 to 100 percent .....	1/2 1 2
<b>COOKED</b>		
8. Texture defect <sup>2</sup> (tough, dry, fibrous, or watery).	(Per steak)	
	Slight ..... Moderate ..... Excessive .....	1 2 3



<sup>1</sup> This schedule of point deductions is based on the examination of sample units composed of: (a) An entire sample package and its contents (for retail sized packages) or (b) a representative sub-sample consisting of three or more halibut steaks taken from each sample package (for institutional sized packages), except that the entire sample package shall be examined for factor 4.

<sup>2</sup> Point deductions for these factors are based on a 3-steak sample unit. For samples containing other than 3 steaks per sample unit or per package, multiply the results by the correction factor  $3/n$  where  $n$  equals the number of steaks.

<sup>3</sup> Sawdust is examined while the steaks are in the frozen state.

[42 FR 52753, Sept. 30, 1977, as amended at 51 FR 34990, Oct. 1, 1986]



## Headless Dressed Whiting

### Description of the product.

The product described in this part consists of clean, wholesome whiting (silver hake) *Merluccius bilinearis*, *Merluccius albidus*; completely and cleanly headed and adequately eviscerated. The fish are packaged and frozen in accordance with good commercial practice and are maintained at temperatures necessary for the preservation of the product.

### Grades of frozen headless dressed whiting.

- (a) “U.S. Grade A” is the quality of frozen headless dressed whiting that (1) possess a good flavor and odor and that (2) for those factors that are rated in accordance with scoring system outlined in this part, have a total score of 85 to 100 points.
- (b) “U.S. Grade B” is the quality of frozen headless dressed whiting that (1) possess at least reasonably good flavor and odor and that (2) rate a total score of not less than 70 points for those factors of quality that are rated in accordance with the scoring system outlined in this part.
- (c) “Substandard” or “Utility” is the quality of frozen headless dressed whiting that meet the requirements of Description of the product but that otherwise fail to meet the requirements of U.S. Grade B.

### Determination of the grade.

In a plant under USDC Contract Inspection the grade is determined by examining the product for factors 1 to 10 in the thawed state and factor 11 in the cooked state. For lot inspection, examination of the product for factors 1, 2 and 3 is carried out in the frozen state and 4 to 10 in the thawed state. Factor 11 is examined in the cooked state.

- (a) *Factors rated by score points.* Points are deducted for variations in the quality of each factor in accordance with the schedule in Table 1. The total of points deducted is subtracted from 100 to obtain the score. The maximum score is 100 the minimum score is 0.
- (b) *Factors not rated by score points.* The factor of “flavor and odor” is evaluated organoleptically by smelling and tasting after the product has been cooked in accordance with Definitions and methods of analysis.
- (1) Good flavor and odor (essential requirements for a U.S. Grade A product) means that the cooked product has the typical flavor and odor of the species and is free from rancidity, bitterness, staleness, and off-flavors and off-odors of any kind.
  - (2) Reasonably good flavor and odor (minimum requirements of a U.S. Grade B product) means that the cooked product is lacking in good flavor and odor but is free from objectionable off-flavors and off-odors of any kind.



## Definitions and methods of analysis.

(a) *Selection of the sample unit.* The sample unit consists of the primary container and its entire contents. The whiting are examined according to Table 1. Definitions of factors for point deductions are as follows:

(b) *Examination of sample, frozen state.* When this product is examined under USDC Contract Inspection, the samples are examined for factors 1, 2, and 3 in Table 1 in the thawed state. When the product is lot inspected, the samples are examined for factors 1, 2, and 3 in Table 1 in the frozen state.

- (1) “*Arrangement of product*” refers to the packing of the product in a symmetrical manner, bellies or backs all facing in the same direction, fish neatly dovetailed.
- (2) “*Condition of the packaging material*” refers to the condition of the cardboard or other packaging material of the primary container. If the fish is allowed to stand after packing and prior to freezing moisture from the fish will soak into the packaging material and cause deterioration of that material.
- (3) “*Dehydration*” refers to the presence of dehydrated (water-removed) tissue on the exposed surfaces of the whiting. Slight dehydration is surface dehydration which is not color-masking. Deep dehydration is color-masking and cannot be removed by scraping with a fingernail.

(c) *Examination of sample, thawed state.* Thawed state means the state of the product after being thawed. Thawing the sample is best accomplished by enclosing the sample in a film bag and immersing in an agitated water bath held at 68° F., ± 2° F. Allow the product to remain immersed until thawed. Alternatively when the facilities are lacking for water thawing, the sample may be thawed by slacking it out at a temperature between 30° to 40° F. on an aluminum tray from 2 hours for a 1 ½-pound sample to 8 hours for a 10-pound sample.

- (1) “*Minimum size*” refers to the size of the individual fish in the sample. Fish 2 ounces or over are considered acceptable. Smaller fish cannot be cooked uniformly with acceptable size fish. Separate the fish of unacceptable size, divide their number by the weight of the sample in pounds, and apply to Table 1. Example--four fish of unacceptable size in a 5-pound package is  $4/5 = 0.8$ , a 10 point deduction.
- (2) “*Uniformity*” From the fish remaining, select by count 10 percent (minimum of one fish) of the largest and 10 percent (minimum of one fish) of the smallest and divide the largest weight by the smallest weight to get a weight ratio.
- (3) “*Heading*” refers to the condition of the fish after they have been headed. The fish should be cleanly headed behind the gills and pectoral fins. No gills, gill bones, or pectoral fins should remain after the fish have been headed.
- (4) “*Evisceration*” refers to the cleaning of the belly cavities of the fish. All spawn, viscera, and belly strings should be removed.
- (5) “*Scaling*” refers to the satisfactory removal of scales from the fish.
- (6) “*Color of the cut surfaces*” refers to the color of the cut surfaces of the fish after heading and other processing.
- (7) “*Bruises and broken or split skin*” refers to bruises over one-half square inch in area and splits or breaks in the skin more than one-half inch in length which are not part of the processing.



(d) *Examination of sample, cooked state.* Cooked state means the state of the sample after being cooked. Cooking the sample is best accomplished by inserting the sample into a film type bag and submerging it into boiling water for from 18-20 minutes. A minimum of three fish per sample unit shall be cooked.

- (1) “*Texture defects*” refers to the absence of normal textural properties of the cooked fish flesh, which are tenderness, firmness, and moistness without excess water. Texture defects are dryness, softness, toughness, and rubberyness.

(e) *General definitions*

- (1) *Small* (overall assessment) refers to a condition that is noticeable but is only slightly objectionable.
- (2) *Moderate* (overall assessment) refers to a condition that is distinctly noticeable but is not seriously objectionable.
- (3) *Large* (overall assessment) refers to a condition which is both distinctly noticeable and seriously objectionable.

### **Tolerances for certification of officially drawn samples.**

The sample rate and grades of specific lots shall be certified in accordance with Part 260 Subpart A of this chapter, (Regulations Governing Processed Fishery Products).



TABLE 1 - SCHEDULE OF POINT DEDUCTIONS PER SAMPLE

[See footnotes at end of table.]

Factors Scored	Method of determining score	Deduct
<b>FROZEN STATE (LOT INSPECTION ONLY)</b>		
1. Arrangement of product <sup>1</sup>	Small degree: 10 percent of fish twisted or bellies and backs not facing the same direction. Large degree: More than 10 percent of fish twisted, void present or some fish cross packed.	2 5
2. Condition of packaging (overall assessment).	Poor: Packaging material has been soaked, softened or deteriorated.	2
3. Dehydration	Small degree: Slight dehydration of the exposed surfaces. Large degree: Deep dehydration of the exposed surfaces	2 5
<b>THAWED STATE</b>		
4. Minimum size: Fish 2 oz. or over are of acceptable size.	Number of fish less than 2 oz. per lb: Over 0 - not over 0.5 ..... Over 0.5 - not over 1.0 ..... Over 1.0 - not over 2.0 ..... Over 2.0 .....	5 10 20 30
5. Uniformity. Weight ratio of fish remaining. The 10 percent largest fish divided by the 10 percent smallest fish.	Weight ratio 10 percent smallest and 10 percent largest: Over 2.0 - not over 2.4 ..... Over 2.4 - not over 2.8 ..... Over 2.8 - not over 3.2 ..... Over 3.2 - not over 3.6 ..... Over 3.6 .....	2 5 10 20 30
6. Heading <sup>1</sup>	Small degree: 10 percent of fish carelessly cut. Moderate degree: Over 10 percent of fish carelessly cut.	5 15
7. Evisceration (overall assessment)	Small degree: Slight evidence of viscera Moderate degree: Moderate amounts of spawn, viscera, etc. Large degree: Large amounts of viscera, spawn, etc.	2 10 30
8. Scaling <sup>1</sup>	Small degree: 10 percent of fish not well scaled. Large degree: Over 10 percent of fish not well scaled.	2 5
9. Color of the exposed surfaces (overall assessment).	Small degree: Minor darkening, dulling. Large degree: Objectionably dark, brown, dull.	2 5
10. Bruises and split or broken skin	Presence of bruises and/or broken or split skin per pound: Over 0 - not over 0.5 Over 0.5 - not over 1.0 Over 1.0 - not over 1.5 Over 1.5 - not over 2.0 Over 2.0	1 2 4 7 10
11. Texture (overall assessment)	Small degree: Moderately dry tough, mushy, rubbery, watery, stringy. Large degree: Excessively dry, tough, mushy, rubbery, watery, stringy.	5 15

<sup>1</sup>10 percent of fish refers to 10 percent by count rounded to nearest whole fish.

[42 FR 52750, Sept. 30, 1977, as amended at 51 FR 34990, Oct. 1, 1986]



## Minced Fish Blocks

SOURCE: 44 FR 32368, June 6, 1979, unless otherwise noted.

### Scope and product description

These standards shall apply to frozen minced fish blocks which are uniformly shaped masses of cohering minced fish flesh. A block may contain flesh from a single species or a mixture of species with or without food additives. The minced flesh consists entirely of mechanically separated fish flesh processed and maintained in accordance with good commercial practice. This minced flesh is made entirely from species which are known to be safe and suitable for human consumption.

### Product forms

- (a) *Types.*
- (1) Unmodified-No food additives used.
    - (i) Single species.
    - (ii) Mixed species.
  - (2) Modified-Contains food additives (see Sec 264.155).
    - (i) Single species.
    - (ii) Mixed species.
- (b) *Color classifications.*
- (1) White.
  - (2) Light.
  - (3) Dark.

See **Appendix 1. Definition and method of measuring color classifications** for definition and method of measurement.

- (c) *Texture.*
- (1) Coarse--Flesh has a fibrous consistency.
  - (2) Fine--Flesh has a partially fibrous consistency because it is a mixture of small fibers and paste.
  - (3) Paste/Puree--Flesh has no fibrous consistency.

### Grades-quality factors

- (a) *U.S. Grade A.* Minced fish blocks shall:
- (1) Possess good flavor and odor, and
  - (2) Comply with the limits of defects for U.S. Grade A quality in accordance with Determination of Grade.
- (b) *U.S. Grade B.* Minced fish blocks shall:
- (1) Possess reasonably good flavor and odor, and



- (2) Comply with the limits of defects for U.S. Grade B quality in accordance with Determination of Grade.

(c) *U.S. Grade C*. Minced fish blocks shall:

- (1) Possess minimally acceptable flavor and odor with no objectional off-flavors or off-odors, and
- (2) Comply with the limits of defects for U.S. Grade C quality in accordance with Determination of Grade.

### Determination of grade

(a) *Procedures for grade determination*. The grade shall be determined by:

- (1) Sampling in accordance with the sampling plan described in paragraph (b) of this section;
- (2) evaluating odor and flavor in accordance with paragraph (c) of this section;
- (3) examining for defects in accordance with paragraphs (d) and (e) of this section: and (4) using the results to assign a grade as described in paragraph (f) of this section.

(b) *Sampling*. The sampling rate of specific lots for all inspections shall be in accordance with the sampling plans contained in Part 260 of this chapter. For examination in the frozen state, an entire block shall be used as a sample unit. For examination in the thawed state, a subsample of at least 5 pounds weight shall be used.

(c) *Evaluation of flavor and odor*. Evaluation of flavor and odor shall take place after the sample has been cooked by any of the procedures given below. These procedures are based on heating sample to internal temperature of at least 160° F (70° C), but without overcooking. Cooking times vary according to size of sample and the equipment used. If determining cooking time, cook extra sample using a temperature measuring device to determine internal temperature.

- (1) Bake procedure--Wrap a minimum of 12 ounces of sample in aluminum foil and distribute evenly on flat cookie sheet or shallow flat pan. Heat in ventilated oven, preheated to 400° F (204° C), until internal temperature reaches at least 160° F (70° C).
- (2) Steam procedure--Wrap a minimum of 12 ounces of sample in aluminum foil and place on wire rack suspended over boiling water in a covered container. Heat until internal temperature of sample reaches at least 160° F (70° C).

(d) *Examination for physical defects*. The sample unit will be examined for defects using the list of defects definitions in Determination of Grade (e), and the defects noted and categorized as minor, major, and serious, in accordance with Table 1 of this part.

(e) *Definitions of defects*-

- (1) *Deteriorative color* refers to discoloration from the normal characteristics of the material used. Deterioration can be due to yellowing of fatty material, to browning of blood pigments, or other changes.
  - (i) Slight deteriorative discoloration--refers to a color defect that is slightly noticeable but does not seriously affect the appearance, desirability, or eating quality of the product.



- (ii) Moderate deteriorative discoloration--refers to a color defect that is conspicuously noticeable but does not seriously affect the appearance, desirability, or eating quality of the product.
  - (iii) Excessive deteriorative discoloration--refers to a defect that is conspicuously noticeable and that seriously affects the appearance, desirability, or eating quality of the product.
- (2) *Dehydration* refers to a loss of moisture from the surfaces of the product during frozen storage.
- (i) Slight dehydration--is surface color masking, affecting more than 5 percent of the area, which can be readily removed by scraping with a blunt instrument.
  - (ii) Moderate dehydration--is deep color masking penetrating the flesh, affecting less than 5 percent of the area, and requiring a knife or other sharp instrument to remove.
  - (iii) Excessive dehydration--is deep color masking penetrating the flesh, affecting more than 5 percent of the area, and requiring a knife or other sharp instruments to remove.
- (3) *Uniformity of size* refers to the degree of conformity to the declared contracted dimensions of the blocks. A deviation is considered to be any deviation from the contracted length, width, or thickness; or from the average dimensions of the blocks, physically determined, if no dimensions are contracted. Only one deviation from each dimension may be assessed. Two readings for length, three readings for width, and four readings for thickness will be measured.
- (i) Slight--two or more deviations from declared or average length, width, and thickness up to  $\pm \frac{1}{8}$  inch.
  - (ii) Moderate--two or more deviations from declared or average length, width, and thickness from  $\pm \frac{1}{8}$  inch to  $\pm \frac{3}{8}$  inch.
  - (iii) Excessive--two or more deviations from declared or average length, width, and thickness over  $\pm \frac{3}{8}$  inch.
- (4) *Uniformity of weight* refers to the degree of conformity to the declared weight. Only underweight deviations are assessed.
- (i) Slight--any minus deviation of not more than 2 ounces.
  - (ii) Excessive--any minus deviation over 2 ounces.
- (5) *Angles*. An acceptable edge angle is an angle formed by two adjoining surfaces of the fish block whose apex is within  $\frac{3}{8}$  inch of a carpenter's square placed along the surfaces of the block. For each edge angle, three readings will be made and at least two readings must be acceptable for the whole edge angle to be acceptable. An acceptable corner angle is an angle formed by 3 adjoining surfaces whose apex is within  $\frac{3}{8}$  inch of the apex of a carpenter's square placed on the edge surfaces. Any edge or corner angle which fails to meet these measurements is unacceptable.
- (i) Slight--two unacceptable angles.
  - (ii) Moderate--three unacceptable angles.
  - (iii) Excessive--four or more unacceptable angles.



- (6) *Improper fill* refers to surface and internal air or ice voids, ragged edges, or damage. Improper fill is measured as the minimum number of 1-ounce units that would be adversely affected when the block is cut. For this purpose, the dimensions of a 1-ounce unit are 4 x 1 x  $\frac{5}{8}$  inch.
- (i) Slight--1 to 3 units adversely affected.
  - (ii) Excessive--over 3 units adversely affected.
- (7) *Blemishes* refer to pieces of skin, scales, blood spots, nape (belly) membranes (regardless of color), or other harmless extraneous material. One instance means that the area occupied by a blemish or blemishes is equal to a 1/4 inch square. Instances are prorated on a per pound basis.
- (i) Slight--5 to 15 instances per pound.
  - (ii) Moderate--more than 15 but less than 30 instances per pound.
  - (iii) Excessive--30 or more instances per pound.
- (8) *Bones* refer to any objectionable bone or piece of bone that is  $\frac{1}{4}$  inch or longer and is sharp and rigid. Perceptible bones shall also be checked by their grittiness during the normal evaluation of the texture of the cooked product (10). Bones are prorated on a five pound sample unit basis.
- (i) Slight--1 to 2 bones per five pound sample unit.
  - (ii) Moderate--3 to 4 bones per five pound sample unit.
  - (iii) Excessive--over 4 bones, but not to exceed 10 bones, per five pound sample unit.
- (9) *Flavor and odor* are evaluated organoleptically by smelling and tasting the product after it has been cooked in accordance with Determination of Grade (c).
- (i) Good flavor and odor (essential requirements for a Grade A product) means that the cooked product has the flavor and odor characteristic of the indicated species of fish and is free from staleness, bitterness, rancidity, and off-flavors and off-odors of any kind.
  - (ii) Reasonably good flavor and odor (minimum requirements of Grade B product) means that the cooked product is moderately absent of flavor and odor characteristic of the indicated species. The product is free from rancidity, bitterness, staleness, and off-flavors and off-odors of any kind.
  - (iii) Minimal acceptable flavor and odor (minimum requirements of a Grade C product) means that the cooked product has moderate storage induced flavor and odor, but is free from any objectionable off-flavors and off-odors that may be indicative of spoilage or decomposition.
- (10) *Texture defects* are judged on a sample of the cooked fish.
- (i) Slight--flesh is fairly firm, only slightly spongy or rubbery. It is not mushy. There is no grittiness due to bone fragments.
  - (ii) Moderate--flesh is mildly spongy or rubbery. Slight grittiness may be present due to bone fragments.
  - (iii) Excessive--flesh is definitely spongy, rubbery, very dry, or very mushy. Moderate grittiness may be present due to bone fragments.



(f) *Grade assignment.* The sample unit shall be assigned the grade into which it falls in accordance with the limits for defects, summarized as follows:

Flavor and odor		Maximum number of physical defects permitted		
		Minor	Major	Serious
Grade A	Good	3	0	0
Grade B	Reasonably good	5	1	0
Grade C	Minimally acceptable	7	3	1

Each lot of minced blocks shall be assigned that grade which corresponds to the acceptance number for deviants prescribed in Tables II, V, or VI of 50 CFR 260.61.

### Additives

Minced fish blocks may be modified with food additives as necessary to stabilize product quality in accordance with the requirements of the regulations contained in 21 CFR Part 171.

### Hygiene

The fish material shall be processed and maintained in accordance with the requirements of 50 CFR §§ 260.98 to 260.104 and the requirements of good manufacturing practice contained in 21 CFR Part 110.

### Appendix 1. Definition and method of measuring color classifications

*Appendix 1. Definition and Procedure of measuring color classifications cited in Sec 264.152(b).* This appendix is intended for laboratory use to classify color when a field procedure is questioned.

*Introduction.* The procedure described below is to be followed when a photoelectric or visual reflectometer is used. The light source and filters for a photoelectric or visual reflectometer are designed to view a sample primarily in the red region of the spectrum, at or near 640 nanometers. The geometry of its illumination and observation conditions provide directions approximately 45 degrees and 0 degrees from a common perpendicular. The viewing area is, preferably, approximately six square inches or 39 square centimeters. Reflectometers having much smaller viewing areas may be used if enough measurements are made on different areas of the sample to describe its average reflectance accurately. The receptor characteristics provide reflectance measurements that are accurate to within 1 percent of full-scale reading using Munsell neutral value standards as described below.

This description of a reflectometer is intended to avoid undue restrictions to equipment provided by one, or a very few, manufacturers. In the majority of situations, a variety of reflectometers will be suitable for color classification of samples from minced fish blocks. In the event of a borderline sample whose color classification is disputed, the sample is measured again using a different, more accurate, reflectometer. For example, if a visual reflectometer had been used to classify a disputed sample, a more accurate photoelectric reflectometer should be used for the remeasurement.



*Sample preparation.* The color of the sample must represent the average color of the block when it is cut from that block. At least one of its sides must be large enough and flat enough to completely cover the reflectometer's viewing area. The sample must be cooked from the frozen state by the bake procedure or, if previously coated with batter and breading, by the deep fat frying procedure, 18.001 in “Official Methods of Analysis” 2nd supplement to the 12th edition, of the Association of Official Analytical Chemists. If the sample is covered with batter and breading for cooking, this cover should be removed with a sharp serrated knife so that the viewing area surface remains flat. The cooked sample must also be thick enough to prevent transmission of external, ambient light into the viewing area of the reflectometer.

*Measurement of color.* The reflectometer itself is described above at “Introduction.” It may be calibrated and used with neutral value standards furnished by the manufacturer of a reflectometer or with Munsell matte-finish neutral value standards. When other standards are used, they must have been calibrated against Munsell matte-finish neutral value standards using the same reflectometer. All standards must be large enough and thick enough to cover the reflectometer’s viewing area and prevent transmission of external ambient light into this viewing area. Munsell neutral value standards are based on the Munsell notation system as defined in terms of the CIE (International Commission on Illumination) standard observer and coordinate system for color specification. Chip or swatch samples of Munsell standards may be obtained from Munsell Color, Inc., Baltimore, Md. 21218, or made as given by the relationship between Munsell value and luminous reflectance derived by a subcommittee of the Optical Society of America and Published in the “Journal of the Optical Society of America,” volume 33, page 406 (1943). This relationship is based on the equivalence in luminous reflectance of light of 555 nanometer wave length to a given percent of the luminous reflectance of magnesium oxide. For the Munsell values used in this section, this relationship has been extracted from page 406 of this reference and is given in the following table, where “N” is the Munsell value and “Yv” is the equivalent luminous reflectance of the stated percent of magnesium oxide:

N	Yv
N2.00	3.13
N6.00	30.05
N6.25	33.04
N6.50	36.20
N7.00	43.06
N7.25	46.77
N7.50	50.68
N9.00	78.66

*Definition of “white” samples.* Calibrate the reflectometer to 0-percent reflectance using a N2.0 standard, then to 90 percent using a N9.0 standard. Place a sample on the viewing area and measure its reflectance. Samples from “white” blocks have a relative reflectance greater than a N7.25 standard; but if a particular sample has a relative reflectance between N7.0 and N7.5 standards, its reflectance is measured again using an expanded scale before defining it as “white.” Recalibrate the reflectometer using a N7.0 standard to set 0-percent reflectance and a N7.5 standard to set 100-percent reflectance on its scale. With these calibration settings, a “white” sample is defined as having a greater relative reflectance than a N7.25 standard.

*Definition of “dark” samples.* Calibrate the reflectometer to a 0-percent reflectance using a N2.0 standard, then to 90 percent reflectance using a N9.0 standard. Place a sample on the viewing area and measure its reflectance. Samples from “dark” blocks have a relative reflectance less than a N6.25 standard; but if a particular sample has a relative reflectance between N6.0 and N6.5 standards, its reflectance is measured again using an expanded scale before defining it as “dark.” Recalibrate the reflectometer using a N6.0



standard to set 0-percent reflectance and a N6.5 standard to set 100-percent reflectance on its scale. With these calibration settings, a “dark” sample is defined as having a lower relative reflectance than a N6.25 standard.

*Definition of “light” samples.* If a sample does not satisfy the criteria given above for “white” or “dark” samples, it is classified as “light.”

TABLE 1

Physical Defects		Categories		
Types	Degrees	Minor	Major	Serious
<b>Frozen State:</b> Deteriorative color	Slight	101	---	---
	Moderate	---	201	---
	Excessive	---	---	301
Dehydration	Slight	102	---	---
	Moderate	---	202	---
	Excessive	---	---	302
Uniformity of size	Slight	103	---	---
	Moderate	---	203	---
	Excessive	---	---	303
Uniformity of weight	Slight	104	---	---
	Excessive	---	---	304
Unacceptable angles	Slight	105	---	---
	Moderate	---	205	---
	Excessive	---	---	305
Improper fill	Slight	106	---	---
	Excessive	---	---	306
<b>Thawed State:</b> Blemishes	Slight	107	---	---
	Moderate	---	---	---
	Excessive	---	207	307
Bones	Slight	108	---	---
	Moderate	---	208	308
	Excessive	---	---	---
<b>Cooked State:</b> Texture	Slight	109	---	---
	Moderate	---	209	---
	Excessive	---	---	309

NOTE: The code numbers shown in the above Table are for identification of defects for recording purposes only. They are keyed to the nature and severity of the defect. They are not scores.

[44 FR 32368, June 6, 1979, as amended at 51 FR 34991, Oct. 1, 1986]



## Ocean Perch and Rockfish

### Product description

The product described in this part consists of: (a) Clean, whole, wholesome fillets, cut away from either side of the ocean perch, *Sebastes marinus*, which are packaged in accordance with good commercial practice and are maintained at temperatures necessary for the preservation of the product; or (b) clean, whole, wholesome fillets, cut away from either side of the Pacific ocean perch, *Sebastes alutus*, which are packaged in accordance with good commercial practice and are maintained at temperatures necessary for the preservation of the product. The product may contain bones when it is clearly labeled on the principle display panel to show that the product contains bones.

[42 FR 52756, Sept. 30, 1977, is amended at 51 FR 34990, Oct. 1, 1986; 55 FR 23552, June 11, 1990]

### Grades of ocean-perch fillets

- (a) “U.S. Grade A” is the quality of ocean-perch fillets that possess good flavor and odor; and for those factors of quality which are rated in accordance with the scoring system outlined in this part the total score is not less than 85 points.
- (b) “U.S. Grade B” is the quality of ocean-perch fillets that possess at least reasonably good flavor and odor: and for those factors of quality which are rated in accordance with the scoring system outlined in this part the total score is not less than 70 points.
- (c) “Substandard” is the quality of ocean-perch fillets that fail to meet the requirements of U.S. Grade B.

### Product forms

- (a) *Types*:
  - (1) Fresh.
  - (2) Frozen, solid pack; glazed or unglazed.
  - (3) Frozen individually; glazed or unglazed.
- (b) *Styles*:
  - (1) Skin on.
  - (2) Skinless.
- (c) *Bone classifications*.
  - (1) Practically boneless fillet.
  - (2) Bone-in (fillet cut, with bones.)

[42 FR 52756, Sept. 30, 1977, as amended at 55 FR 23552, June 11, 1990]



## Recommended weights and dimensions

(a) The net weights and dimensions of packaged ocean-perch fillets and Pacific ocean-perch fillets are not incorporated in the grades of the finished product since net weights and dimensions, as such, are not factors of quality for the purpose of these grades.

(b) It is recommended that the net weight of the packaged ocean-perch fillets and Pacific ocean-perch fillets be not less than 12 ounces and not over 10 pounds and that the product be classified as large, medium, or small as classified by common commercial size classification practices.

## Ascertaining the grade

The grade of ocean-perch fillets is ascertained by examining the product in the frozen, thawed, and cooked states. The following factors of quality are evaluated in ascertaining the grade of the product: Flavor and odor, appearance, size, workmanship defects, and character. These factors are rated in the following manner:

(a) *Flavor and odor.* This factor is rated directly by organoleptic evaluation. Score points are not assessed (see Evaluation of the unscored factor of flavor and odor).

(b) *Appearance, size, workmanship defects, and character.* The relative importance of these factors is expressed numerically on the scale of 100. The maximum number of points that may be given each of these factors are:

FACTORS	POINTS
Appearance	15
Size	20
Absence of defects	50
Character	15
Total possible score	100

## Evaluation of the unscored factor of flavor and odor

(a) *Good flavor and odor.* “Good flavor and odor” (essential requirement for a Grade A product) means that the fish flesh has good flavor and odor characteristic of the species (either *Sebastes marinus* or *Sebastes alutus*) and is free from staleness, and off-flavors and off-odors of any kind.

(b) *Reasonably good flavor and odor.* “Reasonably good flavor and odor” (minimum requirement for a Grade B product) means that the fish flesh may be somewhat lacking in good flavor and odor; and is free from objectionable off-flavors and off-odors of any kind.

[42 FR 52756, Sept. 30, 1977, as amended at 51 PR 34990, Oct. 1, 1986]



## Evaluation and rating of the scored factors; appearance, size, absence of defect, and character

The essential variations in quality within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. Point deductions are allotted for each degree or amount of variation within each factor. The net score for each factor is the maximum points for that factor less the sum of the deduction-points within the factor. The total score for the product is the sum of the net scores for the four scored factors.

### Appearance

(a) The factor of appearance refers to the color of the fish flesh, and to the degree and amount of surface dehydration of the frozen product.

(b) For the purpose of rating the factor of appearance the schedule of deduction-points in Table I apply. Frozen ocean-perch fillets which receive 15 deduction points for the factor of appearance shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

Table I-Score Deductions for Appearance

COLOR OF PRODUCT	DEDUCTION POINTS
No discoloration	0
Slight yellowing	4
Moderate yellowing	9
Excessive yellowing and/or rusting	15

Score Deductions for Dehydration

DEGREE DEHYDRATION FROZEN PRODUCT	SURFACE AREA AFFECTED (PERCENT)		DEDUCTION POINTS
	Over-	Not over-	
Slight - Shallow and not color making	0	1	0
	1	50	2
	50	100	5
Moderate - Deep, but just deep enough to easily scrape with fingernail.	0	25	5
	25	50	10
	50	100	15
Excessive – Deep dehydration not easily scraped off.	0	10	10
	10	100	15

[42 FR 52756, Sept. 30, 1977, as amended at 51 FR 34990, Oct. 1, 1986]

### Size

(a) The factor of size refers to the degree of freedom from undesirably small fillets.

(b) For the purpose of rating the factor of size, the schedule of deduction points in Table II apply. Ocean perch fillets which receive 20 deduction points for this factor shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

TABLE II-SCORE DEDUCTIONS FOR SIZE OF FILLETS  
(Deduction points)

NUMBER OF FILLETS PER POUND	NUMBER OF SMALL FILLETS OR PIECES OF FILLETS												
	0	1	2	3	4	5	6	7	8	9	10	11	
Under two ounces in weight													
2 .....	0	5	..	..	..	..	..	..	..	..	..	..	..
3.....	0	5	10	..	..	..	..	..	..	..	..	..	..
4.....	0	4	7	10	..	..	..	..	..	..	..	..	..
5.....	0	4	7	10	15	..	..	..	..	..	..	..	..
6.....	0	3	5	9	15	20	..	..	..	..	..	..	..
Under one ounce in weight													
7.....	0	5	10	15	20	20	20	..	..	..	..	..	..
8.....	0	5	10	15	20	20	20	20	..	..	..	..	..
9.....	0	0	5	10	15	20	20	20	20	..	..	..	..
10.....	0	0	5	10	15	20	20	20	20	20	..	..	..
11.....	0	0	4	10	15	20	20	20	20	20	20	..	..
12.....	0	0	0	7	10	15	15	20	20	20	20	20	20
13.....	0	0	0	4	7	10	15	15	15	2	20	20	20
14.....	0	0	0	1	4	7	10	15	15	15	20	20	20
15 or more.....	0	0	0	0	1	4	7	10	15	15	15	15	20

### Workmanship defects

(a) The factor of “workmanship defects” refers to the degree of freedom from improper packing, cutting and trimming imperfections, blemishes, and bones. Evaluation for the defect of improper packing is made on the frozen product. Evaluation of the defects of cutting and trimming, blemishes, and bones are made on the thawed product.

- (1) *Improper packing.* “Improper packing” means poor arrangement of fillets, presence of voids, depressions, frost, and the imbedding of packaging material into the frozen fish flesh.
- (2) *Cutting and trimming imperfections.* “Cutting and trimming imperfections” means that the fillets have ragged edges, tears, holes, or are otherwise improperly cut or trimmed.
- (3) *Blemish.* “Blemish” means an instance of blood-spot, bruise, blackbelly lining or membrane, fin, scales, or extraneous material. Blemish also means an instance of skin on skinned fillets.
  - (i) One “instance of blood spot” is one of such size and prominence as to be considered objectionable.
  - (ii) An “instance of bruise” consists of a bruise not less than ½ square inch and not more than 1½ square inches in area; each bruise larger than 1½ square inches is considered as two instances of bruise.
  - (iii) An “instance of black-belly lining or membrane” is any piece of black-belly lining or membrane not less than ½ inch and not more than 1 inch in length; each additional ½ inch length of individual pieces of blackbelly lining or membrane longer than 1 inch is considered as an instance.
  - (iv) Each aggregate area of identifiable fin or parts of any fin up to 1 square inch is considered as one “instance of fin”.
  - (v) One “instance of scales” is an aggregate area of scales greater than ½ square inch per fillet.
  - (vi) One “instance of skin” consists of one piece of skin at least ½ square inch in area; except that any skin patches larger than 1½ square inches are considered as two instances of skin.



(4) *Bones*. One “instance of bones” means an objectionable bone or group of bones occupying or contacting a circular area up to 1 square inch. An objectionable bone is any bone of such size and rigidity as to remain objectionable after cooking. Bones which will soften or disintegrate after cooking are not considered objectionable. In fillets intended to contain bones, the presence of bones will not be considered a workmanship defect.

(b) For the purpose, of rating the factor of absence of defects the schedule of deduction-points in Table III applies.

Table III-Score Deductions for Workmanship Defects

SUBFACTORS	METHOD OF DETERMINING SUBFACTOR SCORE	DEDUCTION POINTS
Improper packing	Slight defects, not noticeably affecting the product's appearance	0
	Moderate defects, noticeably affecting the product's appearance	2
	Excessive defects, seriously affecting product's appearance	4
Blemishes	Number of blemishes per 1 lb. of product when there are 6 or less fillets per lb.:	
	Over 0 not over 2 .....	0
	Over 2 not over 4 .....	2
	Over 4 not over 5 .....	4
	Over 5 not over 6 .....	7
	Over 6 not over 7 .....	10
	Over 7 not over 8 .....	15
	Over 8 not over 9 .....	20
	Over 9 not over 10 .....	30
	Over 10 not over 11 .....	40
	Over 11 .....	50
	Number of blemishes per 1 lb. of product when there are 7 to 12 (inclusive) fillets per lb.:	
	Over 0 not over 3 .....	0
	Over 3 not over 5 .....	2
	Over 5 not over 6 .....	4
	Over 6 not over 7 .....	7
	Over 7 not over 8 .....	10
	Over 8 not over 9 .....	15
	Over 9 not over 10 .....	20
	Over 10 not over 11 .....	30
	Over 11 not over 12 .....	40
	Over 12 .....	50
	Number of blemishes per 1 lb. of product when there are 13 or more fillets per lb.:	
	Over 0 not over 6 .....	0
	Over 6 not over 8 .....	2
	Over 8 not over 9 .....	4
	Over 9 not over 10 .....	7
	Over 10 not over 11 .....	10
	Over 11 not over 12 .....	15
	Over 12 not over 13 .....	20
Over 13 not over 14 .....	30	
Over 14 not over 15 .....	40	
Over 15 .....	50	



Bones	Number of instances per lb. of product when there are 6 or less fillets per lb.:	
	Over 0 not over 4 .....	0
	Over 4 not over 5 .....	1
	Over 5 not over 6 .....	2
	Over 6 not over 7 .....	5
	Over 7 not over 8 .....	12
	Over 8 not over 9 .....	20
	Over 9 not over 10 .....	35
	Over 10 .....	50
	Number of instances per lb of product when there are 7 or more fillets per lb.	
	Over 0 not over 3 .....	0
	Over 3 not over 4 .....	1
	Over 4 not over 5 .....	2
	Over 5 not over 6 .....	5
Over 6 not over 7 .....	12	
Over 7 not over 8 .....	20	
not over 9 .....	35	
Over 9 .....	50	
Cutting and trimming	Slight defects, scarcely noticeable.....	0
	Moderate defects noticeable but not affecting the usability of any fillets.....	4
	Excessive defects impairing:	
	a) the usability of up to 1/4 of the total number of fillets.....	8
	b) the usability of over 1/4 but not more than 1/2 of the total number of fillets .....	16
c) the usability of over 1/2 of the total number of fillets .....	40	

[42 FR 52756, Sept. 30, 1977, as amended at 55 FR 22351, June 11, 1990]

### Character

- (a) *General.* The factor of character refers to the tenderness and moistness of the cooked fish flesh.
- (b) For the purpose of rating the factor of character, the schedule of deduction points in Table IV apply. Ocean-perch fillets which receive 15 deduction-points for the factor of character shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

Table IV-Score Deductions for Character

TEXTURE OF THE COOKED FISH	POINT DEDUCTIONS
1. Texture:	
(a) Firm, but tender and moist	0
(b) Slightly tough, dry, and/or fibrous, or mushy	4
(c) Moderately tough, rubbery, and/or fibrous	8
(d) Excessively tough, rubbery, and/or fibrous	15

### Cooking in a suitable manner

“Cooking in a suitable manner” shall mean that the product is cooked as follows: Place the thawed unseasoned product into a boilable film-type pouch. Fold the pouch over a suspension bar and clamp it in



place so that a loose seal is maintained. Immerse the pouch and its contents in boiling water and cook until the internal temperature of the fillets reaches 160°F. (about 20 minutes).

**Tolerances for certification of officially drawn samples**

The sample rate and grades of specific lots shall be certified in accordance with Part 260 Subpart A of this chapter (Regulations Governing Processed Fishery Products).

**Score sheet for ocean-perch fillets**

- Label.....
- Size and kind of container.....
- Container mark or identification.....
- Size of lot.....
- Number of packages per master carton.....
- Size of sample .....
- Type of overwrap .....
- Actual net weight: -----(lb.) -----(kg.).....

FACTOR	SCORE POINTS	SAMPLE SCORE
Appearance	15	
Size	20	
Absence of defects	50	
Character	15	
Total	100	

- Flavor and odor .....
- Final grade .....



## Raw Breaded Fish Portions

### Description of the product

Frozen raw breaded portions are clean, wholesome, uniformly shaped, unglazed masses of cohering pieces (not ground) of fish flesh coated with breading. The portions are cut from frozen fish blocks; are coated with a suitable, wholesome batter and breading; and are packaged and frozen in accordance with good commercial practice. They are maintained at temperatures necessary for the preservation of the product. Frozen raw breaded fish portions weigh more than 1½ ounces, and are at least ¾-inch thick. Frozen raw breaded fish portions contain not less than 75 percent, by weight, of fish flesh. All portions in an individual package are prepared from the flesh of one species of fish.

### Styles

- (a) *Style I-Skinless portions.* Portions prepared from fish blocks which have been made with skinless fillets.
- (b) *Style II -Skin-on-portions.* Portions prepared from fish blocks which have been made with demonstrably acceptable skin-on fillets.

### Composition of the product

- (a) Frozen raw breaded fish portions shall contain 75 percent by weight of fish flesh determined by the official end-product method as set forth in Definitions (f). Fish flesh content may be determined by the on-line method as set forth in Definitions (g): *Provided*, That the results are consistent with the fish flesh content requirement of 75 percent by weight, when verified by the official end-product method.
- (b) Production methods employed in official establishments shall be kept relatively constant for each production lot so as to minimize variation in any factors which may affect the relative fish flesh content.

### Grades

- (a) “U.S. Grade A” is the quality of frozen raw breaded fish portions that:
  - (1) Possess good flavor and odor and
  - (2) rate a total score of not less than 85 points for those factors of quality that are rated in accordance with the scoring system outlined in this part.
- (b) “U.S. Grade B” is the quality of frozen raw breaded fish portions that:
  - (1) Possess at least reasonably good flavor and odor and
  - (2) rate a total score of not less than 70 points for those factors of quality that are rated in accordance with the scoring system outlined in this part.



(c) “Substandard” is the quality of frozen raw breaded portions that meet the requirements of Description of Product, but otherwise fail to meet the requirements of “U.S. Grade B”.

### Labeling requirements for styles of frozen raw breaded fish portions

Section 260.86 (a), (b), and (c) of Part 260 states the requirements for the use of approved grade marks, inspection marks and combined grade and inspection marks on processed fishery products. When an approved inspection mark is used on Style II (Styles) of frozen raw breaded fish portions, that style shall be conspicuously revealed on the label as having been made from “skin-on-fillets”.

TABLE 1 -SCHEDULE OF POINT DEDUCTIONS PER SAMPLE UNIT OF 10 PORTIONS

Factors Scored	Method of determining score	Deduct
<b>Frozen State</b>		
1. Condition of package	Small degree: Moderate loose breading and/or moderate frost	3
	Large degree: Excessive loose breading and/or excessive amount frost	6
2. Ease of separation	Minor: Hand separated with difficulty. Each affected	1
	Major: Separated only by knife or other instrument. Each affected	2
3. Broken portion	Break or cut greater than 1/2 length width. Each affected	10
4. Damaged portion	Mashed, mechanically and/or physically injured, misshaped or mutilated <sup>1</sup>	
	Minor: 1 to 5 instances. Each affected	2
	Major: Over 5 instances. Each affected	4
<b>Uniformity</b>		
5. Size	Deviation in length or width between the 2 largest and 2 smallest portion is:	
	Up to 1/4 inch	0
	Over 1/4 inch and up to 1/2 inch	3
	Over 1/2 inch	10
6. Weight	Weight ration of 2 heaviest divided by the 2 lightest sticks:	
	Over 1.2 but not over 1.3	2
	Over 1.3 but not over 1.4	5
	Over 1.4	10
<b>Cooked State</b>		
7. Distortion	Minor: Bending, shrinking, twisting (1/4 to 1/2 inch). Each affected	1
	Major: Excessive bending, shrinking, twisting (over 1/2 inch). Each affected	2
8. Coating defects	Bare spots, blistering, ridges, breaks, curds <sup>1</sup>	
	Minor: 1 to 6 instances. Each affected	1
	Major: Over 6 instances. Each affected	2
9. Blemishes	Skin (except for style II), blood spots, bruises and discolorations <sup>1</sup>	
	Minor: 1 to 6 instances. Each affected	2
	Major: Over 6 instances. Each affected	4
10. Bones	Portions containing bones (potentially harmful). Each affected	10
<b>Texture</b>		
11. Coating	Small degree: Moderately dry, soggy, doughy or tough	5
	Large degree: Farinaceous (mealy), pasty, very tough	15
12. Fish Flesh	Small degree: Moderately dry, soft, mushy	5
	Large degree: Dry to point of fibrousness, very mushy tough or rubbery (skin for style II)	15

<sup>1</sup>An instance = each 1/16 square inch (1/4-inch square).



## Determination of the grade

The grade is determined by examining the product in the frozen and cooked states and is evaluated in accordance with the following factors:

(a) *Factors rated by score points.* Points are deducted for variations in the quality of each factor in accordance with the schedule in Table 1. The total points deducted are subtracted from 100 to obtain the score. The maximum score is 100; the minimum score is 0.

(b) *Factors not rated by score points.* The factor of “flavor and odor” is evaluated organoleptically by smelling and tasting, after the product has been cooked in accordance with Definitions (c).

- (1) Good flavor and odor (essential requirements for a Grade A product) means that the cooked product has the typical flavor and odor of the indicated species of fish and of the breading and is free from rancidity, bitterness, staleness, and off-flavors and off-odors of any kind.
- (2) Reasonably good flavor and odor (minimum requirements of a Grade B product) means that the cooked product is lacking in good flavor and odor but is free from objectionable off-flavors and off-odors of any kind.

## Definitions

(a) Selection of the sample unit: The sample unit shall consist of 10 frozen raw breaded fish portions taken at random from one or more packages as required. The fish portions are spread out on a flat pan or sheet and are examined according to Table 1. Definitions of factors for point deductions are as follows:

(b) Examination of sample, frozen state:

- (1) “Condition of package” refers to the presence in the package of loose breading and/or loose frost.
- (2) “Ease of separation” refers to the difficulty of separating the portions from each other or from the Packaging material.
- (3) “Broken portion” means a portion with a break or cut equal to or greater than one-half the width or length of the portion.
- (4) “Damaged portion” means a portion that has been mashed, physically or mechanically injured, misshaped, or mutilated to the extent that its appearance is materially affected. The amount of damage is measured by using a grid composed of squares  $\frac{1}{4}$ inch x  $\frac{1}{4}$ -inch (that is, squares with an area of  $\frac{1}{16}$  square inch each) to measure the area of the portion affected. No deductions are made for damage of less than  $\frac{1}{16}$  square inch.
- (5) “Uniformity of size” refers to the degree of uniformity in length and width of the frozen portions. Deviations are measured from the combined lengths of the two longest minus the combined lengths of the two shortest and/or the combined widths of the two widest minus the combined widths of the two narrowest portions in the sample. Deductions are not made for overall deviations in length or width up to  $\frac{1}{4}$  inch.
- (6) “Uniformity of weight” refers to, the degree of uniformity of the weights of the portions. Uniformity is measured by the combined weight of the two heaviest portions divided by the



combined weight of the two lightest portions in the sample. No deductions are made for weight ratios less than 1.2.

- (c)(1) Cooked state means the state of the product after being cooked in accordance with the instructions accompanying the product. If, however, specific instructions are lacking, the product being inspected is cooked as follows:
- (2) Transfer the product, while still frozen, into a wire mesh fry basket large enough to hold the fish portions in a single layer and cook by immersing them 3-5 minutes in liquid or hydrogenated cooking oil heated to 350 to 375°F. After cooking, allow the fish portions to drain 15 seconds and place them on a paper napkin or towel to absorb excess oil.
- (d) Examination of sample, cooked state:
- (1) “Distortion” refers to the degree of bending of the long axis of the portion. Distortion is measured as the greatest deviation from the long axis. Deductions are not made for deviations of less than ¼ inch.
  - (2) “Coating defects” refers to breaks, lumps, ridges, depressions, blisters or swells and curds in the coating of the cooked product. Breaks in the coating are objectionable bare spots through which the fish flesh is plainly visible. Lumps are objectionable outcroppings of breading on the portion surface. Ridges are projections of excess breading at the edges of the portions. Depressions are objectionable visible voids or shallow areas that are lightly covered by breading. Blisters are measured by the swelling or exposed area in the coating resulting from the bursting or breaking of the coating. Curd refers to crater-like holes in the breading filled with coagulated white or creamy albumin. Instances of these defects are measured by a plastic grid marked off in ¼ -inch squares (1/16 square inch). Each square is counted as 1 whether it is full or fractional.
  - (3) “Blemishes” refers to skin “except for Style II), blood spots or bruises, objectionable dark fatty flesh, or extraneous material. Instances of blemishes refers to each occurrence measured by placing a plastic grid marked off in ¼ -inch squares (1/16 square inch) over the defect area. Each square is counted as 1 whether it is full or fractional.
  - (4) “Bones” means the presence of potentially harmful bones in a portion. A potentially harmful bone is one that after being cooked is capable of piercing or hurting the palate.
  - (5) “Texture defects of the coating” refers to the absence of the normal textural properties of the coating which are crispness and tenderness. Defects in coating texture are dryness, sogginess, mushiness, doughyness, toughness, pastiness, as sensed by starchiness or other sticky properties felt by mouth tissues and/or mealiness.
  - (6) “Texture defects of the fish flesh and texture of skin in Style II” refers to the absence of the normal textural properties of the cooked fish flesh and to the absence of tenderness of the cooked skin in Style II. Normal textural properties of cooked fish flesh are tenderness, firmness, and moistness without excess water. Texture defects of the cooked flesh are dryness, mushiness, toughness, and rubberyness. Texture defects of the cooked skin in Style II are mushiness, rubberyness, toughness, and stringiness.

(e) *General definitions.*

- (1) “Small” (overall assessment) refers to a condition that is noticeable but is not seriously objectionable.



- (2) “Large” (overall assessment) refers to a condition that not only is noticeable but is seriously objectionable.
- (3) “Minor” (individual assessment) refers to a defect that slightly affects the appearance and/or utility of the product.
- (4) “Major” (individual assessment) refers to a defect that seriously affects the appearance and/or utility of the product.

(f) “Minimum fish flesh content--End-product determination” refers to the minimum percent, by weight, of the average fish flesh content of three frozen raw breaded portions (sample unit for fish flesh determination), as determined by the following method:

(1) *Equipment needed.*

- (i) Water bath (for example, a 3 to 4 liter beaker).
- (ii) Balance accurate to 0.1 gram.
- (iii) Clip tongs of wire, plastic, or glass.
- (iv) Stopwatch or regular watch readable to a second.
- (v) Paper towels.
- (vi) Spatula, 4-inch blade with rounded tip.
- (vii) Nut pick.
- (viii) Thermometer (immersion type) accurate to  $\pm 2^{\circ}$  F.

(2) *Procedure.*

- (i) Calculate the weight of three frozen raw breaded portions by dividing the declared net weight on the label by the number of portions indicated on the label to obtain the weight of an individual portion and multiply by three. If the number of portions contained in the package is not declared on the label, the actual weight of three frozen raw breaded portions shall be used.
- (ii) Using tongs, place each portion individually in the water bath maintained at 63° F. to 120° F. and allow to remain until the breading becomes soft and can easily be removed from the still frozen fish flesh (between 10 to 110 seconds for portions held in storage at 0°F.).
- (iii) At the end of the immersion, remove the fish portion from the water and blot the portion lightly with double thickness paper toweling. This step should be completed in no more than 7 seconds.
- (iv) Scrape and remove the breading material and batter from the fish flesh with the spatula removing the softened breading material and batter from the narrow sides and ends of the portion on the initial movements, followed by removing the material from the wider flat surfaces.
- (v) Residual batter and breading may remain on some portions prepared using batters that are difficult to remove after one dipping. When this occurs, redip the partially “debreaded” portion in 63· to 86· F. (room temperature) water for approximately 2 seconds. Follow step 3 toweling. and remove the softened residual batter and breading material.
- (vi) Weigh all the “de-breaded” fish portions.
- (vii) Calculate the percent fish flesh in the sample unit by the following formula:

Percent fish flesh=Weight of fish flesh (vi)x100/Weight of three raw breaded portions (i)



(g) “Minimum fish flesh content--On-line determination” refers to the minimum percent fish flesh, by weight, of the average weight of three groups of five portions (sample unit for fish flesh determination), as determined by the following.

- (1) Equipment needed-Balance accurate to 0.1 gram.
- (2) Procedure:
  - (i) Weigh three groups of five raw unbreaded portions from the line. These weights should be recorded and averaged (average weight of three groups of five portions) and percent fish flesh calculated immediately after the average weights are determined.
  - (ii) Calculate the percent fish flesh in the sample unit by using the average weight of three groups of five unbreaded portions and the declared net weight of five finished product units.

Example. The declared net weight of five 4 oz. finished product units would be 20 ounces or 565 grams. The average weight of three groups of five unbreaded portions would be 13 ounces or 424 gram. The percent fish flesh would be 75.

Percent fish flesh=Weight of fish flesh [sample unit (i)] x 100 /Declared net weight of raw breaded portions x 5(ii)

- (iii) Frequency of on-line fish flesh content determination shall be a minimum of three determinations of fish flesh content for small production runs or lots, i.e., 3 x (three groups of five unbreaded portions). For larger production runs or lots, a minimum of one determination i.e., 1 x (three groups of five unbreaded portions), shall be made for every hour of production of product units of the same weight.

[42 FR 52764, Sept. 30, 1977, as amended at 51 FR 34991, Oct. 1. 1986]

### **Use of alternate methods of fish flesh determination**

- (a) The end-product method in Definitions (f) for determining fish flesh content shall be used for lot and appeal imperfections and may be used for verification inspection.
- (b) The on-line method in Definitions (g) for determining fish flesh content may be used during processing operations.

### **Tolerances for certification of officially drawn samples**

The sample rate and grades of specific lots shall be certified in accordance with Part 260. Subpart A of this chapter (Regulations Governing Processed Fishery Products), except that a sample unit shall consist of 10 portions taken at random from one or more packages as required.



## Raw Breaded Fish Sticks

### Description of the product

Frozen raw breaded sticks are clean, wholesome, rectangular-shaped unglazed masses of cohering pieces (not ground) of fish flesh coated with breading. The sticks are cut from frozen fish blocks; are coated with a suitable, wholesome batter and breading; are packaged, and frozen in accordance with good commercial practice. They are maintained at temperatures necessary for preservation of the product. Frozen raw breaded fish sticks weigh up to and including 1½ ounces; are at least ⅜ inch thick; and their largest dimension is at least 3 times the next largest dimension. All sticks in an individual package are prepared from the flesh of one species of fish.

### Composition of the product

(a) Frozen raw breaded fish sticks shall contain 72 percent by weight of fish flesh determined by the official end-product method as set forth in Definitions (f). Fish flesh content may be determined by the on-line method as set forth in Definitions (g): *Provided* that the results are consistent with the fish flesh content requirement of 72 percent by weight when verified by the official end-product method.

(b) Production methods employed in official establishments shall be kept relatively constant for each production lot so as to minimize variation in any factors which may affect the relative fish flesh content.

[42 FR 52764, Sept. 30, 1977, as amended at 51 FR 34991, Oct. 1, 1986]

### Grades

(a) “U.S. Grade A” is the quality of frozen raw breaded fish sticks that:

- (1) Possess good flavor and odor and
- (2) rate a total score of not less than 85 points for those factors of quality that are rated in accordance with the scoring system outlined elsewhere in this part.

(b) “U.S. Grade B” is the quality of frozen raw breaded fish sticks that:

- (1) Possess at least reasonably good flavor and odor and
- (2) rate a total score of not less than 70 points for those factors of quality that are rated in accordance with the scoring system outlined in this part.

(c) “Substandard” is the quality of frozen raw breaded sticks that meet the requirements of Description of Product, but otherwise fail to meet the requirements of “U.S. Grade B.”

### Determination of the grade

The grade is determined by examining the product in the frozen and cooked states and is evaluated by considering the following factors:



(a) *Factors rated by score points.* Points are deducted for variations in the quality of each factor in accordance with the schedule in Table 1. The total of points deducted is subtracted from 100 to obtain the score. The maximum score is 100; the minimum score is 0.

(b) *Factors not rated by score points.* The factor of “flavor and odor” is evaluated organoleptically by smelling, and tasting, after the product has been cooked in accordance with § 264.271(c).

- (1) Good flavor and order (essential requirements for a Grade A product) means that the cooked product has the typical flavor and odor of the indicated species of fish and of the breading and is free from rancidity bitterness, staleness, and off-flavors and off-odors of any kind.
- (2) Reasonably good flavor and odor (minimum requirements of a Grade B product) means that the cooked product is lacking in good flavor and odor but is free from objectionable off-flavors and off-odors of any kind.

TABLE 1 -SCHEDULE OF POINT DEDUCTIONS PER SAMPLE UNIT OF 10 STICKS

Factors Scored	Method of determining score	Deduct
<b>Frozen State</b>		
1. Condition of package	Small degree: Moderate loose breading and/or moderate frost	2
	Large degree: Excessive loose breading and/or excessive amount frost	5
2. Ease of separation	Minor: Hand separated with difficulty. Each affected	1
	Major: Separated only by knife or other instrument. Each affected	2
3. Broken stick	Break or cut greater than 1/2 length width. Each affected	10
4. Damaged stick	Mashed, mechanically and/or physically injured, misshaped or mutilated <sup>1</sup>	
	Minor: 1 to 3 instances. Each affected	2
	Major: Over 3 instances. Each affected	4
<b>Uniformity</b>		
5. Size	Deviation in length or width between the 2 largest and 2 smallest sticks is:	
	Up to 1/4 inch	0
	Over 1/4 inch and up to 1/2 inch	3
	Over 1/2 inch	10
6. Weight	Weight ration of 2 heaviest divided by the 2 lightest sticks:	
	Over 1.0 but not over 1.15	0
	Over 1.15 but not over 1.3	2
	Over 1.3 but not over 1.4	5
	Over 1.4	10
<b>Cooked State</b>		
7. Distortion	Minor: Bending, shrinking, twisting (1/4 to 1/2 inch). Each affected	1
	Major: Excessive bending, shrinking, twisting (over 1/2 inch). Each affected	2
8. Coating defects	Bare spots, blistering, ridges, breaks, curds <sup>1</sup>	
	Minor: 1 to 3 instances. Each affected	1
	Major: Over 3 instances. Each affected	2
9. Blemishes	Skin, blood spots, bruises and discolorations <sup>1</sup>	
	Minor: 1 to 6 instances. Each affected	2
	Major: Over 6 instances. Each affected	4
10. Bones	Sticks containing bones (potentially harmful). Each affected	10



	<b>Texture</b>	
11. Coating	Small degree: Moderately dry, soggy, doughy or tough	5
	Large degree: Farinaceous (mealy), pasty, very tough	15
11. Fish Flesh	Small degree: Moderately dry, soft, mushy	5
	Large degree: Dry to point of fibrousness, very mushy tough or rubbery	15

<sup>1</sup>An instance = each 1/16 square inch (1/4-inch square).

## Definitions

(a) Selection of the sample unit: The sample unit shall consist of 10 frozen raw breaded fish sticks taken at random from one or more packages as required. The fish sticks are spread out on a flat pan or sheet and are examined according to Table 1. Definitions of factors for point deductions are as follows:

(b) Examination of sample, frozen state:

- (1) “Condition of package” refers to the presence in the package of loose breading and/or loose frost.
- (2) “Ease of separation” refers to the difficulty of separating sticks from each other or from packaging material that are frozen together during the freezing.
- (3) “Broken stick” means a stick with a break or cut equal to or greater than one-half the width of the stick.
- (4) “Damaged stick” means a stick that has been mashed, physically or mechanically injured, misshaped, or mutilated to the extent that its appearance is materially affected. The amount of damage is measured by using a grid composed of squares ¼ inch (that is, squares with an area of 1/16 square inch each) to measure the area of the stick affected. Deductions are not made for damage less than 1/16 square inch.
- (5) “Uniformity of size” refers to the degree of uniformity in length and width of the frozen sticks. Deviations are measured from the combined lengths of the two longest minus the combined lengths of the two shortest and/or the combined widths of the two widest minus the combined widths of the two narrowest. Deductions are not made for overall deviations in length or width up to 1/4 inch.
- (6) “Uniformity of weight” refers to the degree of uniformity of the weights of the sticks. Uniformity is measured by the combined weight of the two heaviest sticks divided by the combined weight of the two lightest sticks. No deductions are made for weight ratios less than 1.15.

(c) Cooked state means the state of the product after cooking in accordance with the instructions accompanying the product. However, if specific instructions are lacking, the product for inspection is cooked as follows:

Transfer the product, while still in frozen state, into a wire mesh fry basket large enough to hold the fish sticks in a single layer and cook by immersing 2-3 minutes in 375° F. liquid or hydrogenated cooking oil. After cooking, allow the fish sticks to drain 15 seconds and place the fish sticks on a paper napkin or towel to absorb excess oil.



(d) Examination of sample, cooked state:

- (1) “Distortion” refers to the degree of bending of the long axis of the stick. Distortion is measured as the greatest deviation from the long axis. Deductions are not made for deviations of less than ¼ inch.
- (2) “Coating defects” refers to breaks, lumps, ridges, depressions, blisters, or swells and curds in the coating of the cooked product. Breaks in the coating are objectionable bare spots through which the fish flesh is plainly visible. Lumps are objectionable outcroppings of breading on the stick surface. Ridges are projections of excess breading at the edges of the fish flesh. Depressions are objectionable visible voids or shallow areas which are lightly covered by breading. Blisters are measured by the swelling or exposed area in the coating resulting from the bursting or breaking of the coating. Curd refers to crater-like holes in the breading filled with coagulated albumin. Instances of these defects are measured by a plastic grid marked off in ¼-inch squares (1/16 square inch). Each square is counted as 1 whether it is full or fractional.
- (3) “Blemishes” refers to skin, blood spots or bruises, objectionable dark fatty flesh, or extraneous material. Instances of blemishes refer to each occurrence measured by placing a plastic grid marked off in ¼-inch squares (1/16 square inch) over the defect area. Each square is counted as 1 whether it is full or fractional.
- (4) “Bones” means the presence of potentially harmful bones in a stick. A potentially harmful bone is one that after being cooked is capable of piercing or hurting the palate.
- (5) “Texture defects of the coating” refers to the absence of the normal textural properties of the coating which are crispness and tenderness. Coating texture defects are dryness, sogginess, mushiness, doughyness, toughness, pastiness as sensed by starchiness or other sticky properties felt by mouth tissues and/or mealiness.
- (6) “Texture defects of the fish flesh” refers to the absence of the normal textural properties of the cooked fish flesh which are tenderness, firmness, and moistness without excess water. Texture defects of the flesh are dryness, mushiness, toughness, and rubberyness.

(e) General definitions:

- (1) “Small” (overall assessment) refers to a condition that is noticeable but is not seriously objectionable.
- (2) “Large” (overall assessment) refers to a condition that not only is noticeable but is seriously objectionable.
- (3) “Minor” (individual assessment) refers to a defect that slightly affects the appearance and/or utility of the product.
- (4) “Major” (individual assessment) refers to a defect that seriously affects the appearance and/or utility of the product.

(f) “Minimum fish flesh content--End-product determination” refers to the minimum percent, by weight, of the average fish flesh content of three frozen raw breaded fish sticks (sample unit for fish flesh determination), as determined by the following method:

- (1) *Equipment needed.*
  - (i) Water bath (for example, a 3- to 4-liter beaker).
  - (ii) Balance accurate to 0.1 gram.



- (iii) Clip tongs of wire, plastic, or glass.
- (iv) Stop-watch or regular watch readable to a second.
- (v) Paper towels.
- (vi) Spatula, 4-inch blade with rounded tip.
- (vii) Nut pick.
- (viii) Thermometer (immersion type) accurate to  $\pm 2^\circ$  F.

(2) Procedure.

- (i) Calculate the weight of three frozen raw breaded fish sticks by dividing the declared net weight on the label by the number of fish sticks indicated on the label to obtain the weight of an individual fish stick and multiply by three. If the number of fish sticks contained in the package is not declared on the label, the actual weight of three frozen raw breaded fish sticks shall be used.
- (ii) Using tongs, place each stick individually in the water bath maintained at  $63^\circ$  F. to  $120^\circ$ F. and allow to remain until the breading becomes soft and can easily be removed from the still frozen fish flesh (between 10 to 110 seconds for sticks held in storage at  $0^\circ$ F.).
- (iii) At the end of the immersion, remove the fish stick from the water and blot the stick lightly with double thickness paper toweling. This step should be completed in no more than 7 seconds.
- (iv) Scrape and remove the breading material and batter from the fish flesh with the spatula removing the softened breading material and batter from the narrow sides and ends of the stick on the initial movements, followed by removing the material from the wider flat surfaces.
- (v) Residual batter and breading may remain on some sticks prepared using batters that are difficult to remove after one dipping. When this occurs redip the partially “debreaded” stick in  $63^\circ$  to  $86^\circ$  F. (room temperature) water for approximately 2 seconds. Follow step 3 toweling, and remove the softened residual batter and breading material.
- (vi) Weigh all the “debreaded” fish sticks.
- (vii) Calculate the percent of fish flesh in the sample unit by the following formula:

$$\text{Percent fish flesh} = \text{Weight of fish flesh (vi)} \times 100 / \text{Weight of three breaded fish sticks (i)}$$

Example. The declared net weight of five 1 oz. breaded fish sticks would be 5 ounces. The average weight of three groups of five unbreaded fish sticks would be 3.6 ounces. The percent fish flesh would be 72.

$$\text{Percent fish flesh} = \text{Weight of fish flesh (sample unit) (i)} \times 100 / \text{Declared net weight of raw breaded fish sticks} \times 5(\text{ii})$$

(g) “Minimum fish flesh content on-line determination” refers to the minimum percent fish flesh, by weight, of the average weight of three groups of five fish sticks (sample unit for fish flesh determination), as determined by the following:



- (1) Equipment needed-Balance accurate to 0.1 gram.
- (2) Procedure:
  - (i) Weigh three groups of five raw unbreaded fish sticks from the line. These weights should be recorded and averaged (average weight of three groups of five sticks) and percent fish flesh calculated immediately after the average weights are determined.
  - (ii) Calculate the percent fish flesh in the sample unit by using the average weight of three groups of five unbreaded fish sticks and the declared net weight of five breaded fish sticks.
  - (iii) Frequency of on-line fish flesh content determination. A minimum of three determinations of fish flesh content shall be carried out for small production runs or lots, i.e., 3 times (three groups of five unbreaded fish sticks). For larger production runs or lots, a minimum of 1 determination i.e., 1 times (three groups of five unbreaded fish sticks), shall be carried out for every hour of production of product units of the same weight.

[42 FR 52764, Sept. 30, 1977, as amended at 51 FR 34991, Oct. 1, 1986]

#### **Use of alternate methods of fish flesh determination**

- (a) The end-product method in Definitions (f) for determining fish flesh content shall be used for lot and appeal inspections and may be used for verification inspection.
- (b) The on-line method in Definitions (g) for determining fish flesh content may be used during processing operations.

#### **Tolerances for certification of officially drawn samples**

The sample rate and grades of specific lots shall be certified in accordance with Part 260, Regulations Governing Processed Fishery Products.



## Raw Fish Portions

### Description of the product

The product described in this part consists of clean, wholesome, shaped masses of cohering pieces (not ground) of fish flesh. The fish portions are cut from frozen fish blocks, and are packaged in accordance with good manufacturing practice. They are maintained at temperatures necessary for the preservation of the product. All fish portions in an individual package are prepared from the flesh of one species of fish.

### Style

- (a) *Style I - Skinless portions.* Portions prepared from fish blocks which have been made with skinless fillets.
- (b) *Style II - Skin-on portions.* Portions prepared from fish blocks which have been made from demonstrably acceptable skin-on fillets.

### Types

- (a) *Type I-Uniform shaped.* All portions in the sample are uniformly shaped.
- (b) *Type II-Specialty cut.* All portions not covered in Type I.

### Grades

- (a) “U.S. Grade A” is the quality of frozen raw fish portions that:
  - (1) Possess a good flavor and odor and that
  - (2) for those factors that are rated in accordance with the scoring system outlined in this part, have a total score of 85 to 100 points.
- (b) “U.S. Grade B” is the quality of frozen raw fish portions that: (1) Possess at least reasonably good flavor and odor, and that (2) rate a total score of not less than 70 points for those factors of quality that are rated in accordance with the scoring system outlined in this part.
- (c) “Substandard” or “Utility” is the quality of frozen raw fish portions that meet the requirements of Description of the Product but that otherwise fail to meet the requirements of “U.S. Grade B.”

### Labeling requirements for styles of frozen fish portions

Section 260.86 (a), (b), and (c) of this chapter state the requirements for the use of approved grade marks, inspection marks and combined grade and inspection marks on processed fishery products. When an approved inspection mark is used on Style II (Style) of frozen raw fish portions, that style shall be conspicuously revealed on the label as having been made from “skin-on fillets.”



## Determination of the grade.

The grade is determined by examining the product for factors 1-8 in the frozen state and factors 9-11 in the cooked state.

(a) *Factors rated by score points.* Points are deducted for variations in the quality of each factor in accordance with the schedule in Table I. The total of points deducted is subtracted from 100 to obtain the score. The maximum score is 100, the minimum score is 0.

(b) *Factors not rated by score points.* The factor of “flavor and odor” is evaluated organoleptically by smelling and tasting after the product has been cooked in accordance with Definitions and Methods (c).

- (1) Good flavor and odor (essential requirements for U.S. Grade A product) means that the cooked product has the typical flavor and odor of the indicated species and is free from rancidity, bitterness, staleness, and other off-flavor and odors of any kind.
- (2) Reasonably good flavor and odor (minimum requirements of a U.S. Grade B product) means that the cooked product is lacking in good flavor and odor, but is free from objectionable off-flavors and off-odors of any kind.

## Definitions and methods.

(a) *Selection of the sample unit.* The sample unit shall consist of 10 frozen raw fish portions taken at random from one or more packages as required. The fish portions for examination in the frozen and cooked state are spread out on a flat pan or sheet and are examined according to Table 1. Definition of factors for point deductions are as follows:

(b) *Examination of sample, frozen state.*

- (1) “Ease of separation” refers to the difficulty of separating the portions from each other or from the packaging material.
- (2) “Broken portion” means a portion with a break or cut equal to or greater than one-half the width or length of the portion.
- (3) “Damaged portion” means a physically or mechanically injured, misshaped or mutilated to the extent that its appearance is materially affected. The amount of damage is determined by using a grid composed of squares  $\frac{1}{4}$  inch x  $\frac{1}{4}$  inch to measure the area of the portion affected. No deductions are made for damage of less than  $\frac{1}{4}$  inch x  $\frac{1}{4}$  inch.
- (4) “Voids” refer to objectionable holes, spaces, or depressions in the fish flesh. Instances of voids refer to each occurrence measured by placing a plastic grid marked of in  $\frac{1}{4}$  inch squares at least  $\frac{1}{8}$  inch in depth over the affected area. Each square counted as one whether it is full or fractional. No deductions are made for voids of less than  $\frac{1}{4}$  inch x  $\frac{1}{4}$  inch.
- (5) “Discoloration” is considered as a deviation in color from that normal to the species present in the portions.
- (6) “Dehydration” refers to the presence of dehydrated (water-removed) tissue in the portions. Slight dehydration is surface dehydration which is not colormasking. Deep dehydration is colormasking and cannot be removed by scraping with a blunt instrument.



- (7) “Uniformity of size” refers to the degree of uniformity in length and width of the frozen portions. Deviations are measured from the combined lengths of the two shortest and/or the combined widths of the two widest minus the combined widths of the two narrowest in the sample. Deductions are not made for overall deviations in length or width up to ¼ inch.
- (8) “Uniformity of weight” refers to the degree of uniformity of the weights of portions. Uniformity is measured by the combined weight of the two heaviest portions divided by the combined weight of the two lightest portions in the sample. No deductions are made for weight ratios less than 1.2 for Type I.

(c) *Examination of sample, cooked state.* Cooked state means the state of the sample after cooking in accordance with instructions accompanying the product. However, if specific instructions are lacking, cooking is accomplished by:

- (1) *Boil in bag method.* Insert the sample of frozen portions into a boilable film-type pouch; fold the open end of the pouch over a suspension bar and clamp in place to provide a loose seal after evacuating the air by immersing the pouch into boiling water. Cook the contents for 20 minutes (until the internal temperature of the portions reaches 160°F.).
- (2) *Steam method.* Use 10 frozen portions, wrap them individually or in a single layer in aluminum foil, and place the packaged portions on a wire rack suspended over boiling water in a covered container. Steam the packaged portions for 20 minutes.
- (3) *Bake method.* Package the 10 frozen portions as previously described. Place the packaged portions on a flat cookie sheet or shallow flatbottom pan of sufficient size so that the packages can be evenly spread on the sheet or pan. Place the pan and frozen contents in a properly ventilated oven preheated to 400°F. for 20 minutes.

(d) *Factors examined in cooked state.*

- (1) “Blemishes” refers to skin (except for Style II), blood spots or bruises, objectionable dark fatty flesh, or extraneous material. Instances of blemishes refer to each occurrence measured by placing a plastic grid marked off in ¼ inch squares 1/16 square inch) over the defect area. Each square is counted as 1 whether it is full or fractional.
- (2) “Bones” means the presence of potentially harmful bones in a portion. A potentially harmful bone is one that after being cooked is capable of piercing or hurting the palate.
- (3) “Texture defects of the fish flesh and texture of skin in Style II” refers to the absence of the normal textural properties of the cooked fish flesh and to the absence of tenderness of the cooked skin in Style II. Normal textural properties of cooked fish flesh are tenderness, firmness, and moistness without excess water. Texture defects of the cooked flesh are dryness, mushiness, toughness, and rubberiness. Texture defects of the cooked skin in Style II are mushiness, rubberiness, toughness, and stringiness.

(e) *General definitions.*

- (1) “Small” (overall assessment) refers to a condition that is noticeable but is only slightly objectionable.
- (2) “Large” (overall assessment) refers to a condition that not only is noticeable but is seriously objectionable.



- (3) “Minor” (individual assessment) refers to a defect that slightly affects the appearance and/or utility of the product.
- (4) “Major” (individual assessment) refers to a defect that seriously affects the appearance and/or utility of the product.
- (5) “Net weight”: The net weight of the portions if glazed shall be determined by the following method:
  - (i) Weigh the portions with the glaze intact, which gives the gross weight.
  - (ii) Thaw the glaze from the surfaces of the product with flowing tap water.
  - (iii) Gently wipe off the excess water from the surfaces with a single water saturated paper towel.
  - (iv) Weigh the deglazed portions, which gives the net weight.

[42 FR 52764, Sept. 30, 1977, as amended at 51 FR 34991, Oct. 1, 1986]

### Tolerances for certification of officially drawn samples

The sample rate and grades of specific lots shall be certified in accordance with Part 260 of this chapter (Regulations Governing Processed Fishery Products).

**TABLE 1 - SCHEDULE OF POINT DEDUCTIONS PER SAMPLE**

Factors Scored	Method of determining score	Deduct
	<b>Frozen State</b>	
1. Ease of separation	Minor: Hand separated with difficulty. Each affected Major: Separated only by knife or other instrument. Each affected	3 6
2. Broken portion	Break or cut greater than 1/2 width or length. Each affected	10
3. Damaged portion	Mashed, mechanically and/or physically injured, misshaped or mutilated Minor: 1 to 5 instances <sup>1</sup> . Each affected Major: Over 5 instances. Each affected	2 4
4. Voids	Holes, spaces or depressions: Minor: 1 to 5 instances. Each affected Major: Over 5 instances. Each affected	1 2
5. Discoloration (overall assessment)	Small degree: Slight yellowing or rusting Large degree: Excessive yellowing or rusting	16 31
6. Dehydration (overall assessment)	Surface dehydration: Small degree: Easily scraped off with fingernail. Each affected Large degree: Deep dehydration not easily scraped off, affecting over 10 percent of surface area. Each affected	5 10
7. Uniformity of size	Deviation in length or width between the 2 largest and 2 smallest portions that are similarly shaped Up to 1/4 inch Over 1/4 inch and up to 1/2 inch Over 1/2 inch	0 3 10



8. Uniformity of weight	Weight ration of 2 heaviest divided by the 2 lightest Over 1.0 but not over 1.2 Over 1.2 but not over 1.3 Over 1.3 but not over 1.4 Over 1.4	0 2 5 10
9. Blemishes	Skin (except for Style II) blood spots, bruises and discolorations: Minor: 1 to 6 instances <sup>1</sup> . Each affected Major: Over 6 instances. Each affected	2 4
10. Bones	Portions containing bones (potentially harmful). Each affected	10
11. Texture	Small degree: Moderately dry, soggy, or tough Large degree: Dry to the point of fibrousness, very mushy, tough, or rubbery skin (Style II)	5 15

<sup>1</sup>An instance = each 1/4 - inch square.



## Salmon Steaks

### Product description.

Frozen salmon steaks are clean, wholesome units of frozen raw fish flesh with normally associated skin and bone and are 2.5 ounces or more in weight. Each steak has two parallel surfaces and is derived from whole or subdivided salmon slices of uniform thickness which result from sawing or cutting dressed salmon perpendicularly to the axial length, or backbone. The steaks are prepared from either frozen or unfrozen salmon (*Oncorhynchus* spp.) and are processed and frozen in accordance with good commercial practice and are maintained at temperatures necessary for the preservation of the product. The steaks in an individual package are prepared from only one species of salmon.

(a) *Species*. Frozen salmon steaks covered by this standard are prepared from salmon of any of the following species:

Silver or coho (*O. kisutch*).

Chum or keta (*O. keta*).

King, chinook, or spring (*O. tshawytscha*).

Red, sockeye (*O. nerka*).

Pink (*O. gorbuscha*).

### Styles

(a) *Style I-Random weight pack*. The individual steaks are of random weight and neither the individual steak weight nor the range of weights is specified. The steaks in the lot represent the random distribution cut from the head to tail of a whole dressed salmon.

(b) *Style II- Random weight combination pack*. The individual steaks are of random weight and neither the individual steak weight nor range of weights is specified. The steaks in the lot represent a combination of cuts from selected parts of the whole dressed salmon.

(c) *Style III - Uniform weight or portion pack*. All steaks in the package or in the lot are of a specified weight or range of weights.

### Grades

(a) “U.S. Grade A” is the quality of frozen salmon steaks that possess good flavor and odor, and that for those factors which are rated in accordance with the scoring system outlined in the following sections the total score is not less than 85 points.

(b) “U.S. Grade B” is the quality of frozen salmon steaks that possess at least reasonably good flavor and odor, and that for those factors which are rated in accordance with the scoring system outlined in the following sections the total score is not less than 70 points.



(c) “Substandard” is the quality of frozen salmon steaks that fail to meet the requirements of the “U.S. Grade B.”

### **Recommended dimensions**

(a) The recommended dimensions of frozen salmon steaks are not incorporated in the grades of the finished product since dimensions, as such, are not factors of quality for the purpose of these grades. However, the degree of uniformity of thickness among units of the finished product is rated since it is a factor affecting the quality and utility of the product.

(b) It is recommended that the thickness (smallest dimension) of individually frozen salmon steaks be not less than ½ inch and not greater than 1½ inches.

### **Ascertaining the grade**

The grade is ascertained by observing the product in the frozen, thawed, and cooked states and is determined by consideration of the following:

(a) *Factors rated by score points.* The quality of the product with respect to all factors is scored numerically. Cumulative point deductions are assessed for variations of quality for the factors in accordance with the schedule in Table I, in the frozen, thawed, and cooked states. The total deduction is subtracted from the maximum possible score of 100 to obtain the “product score.”

(b) *Factors governed by “limiting rule”.* The factors of flavor and odor, in addition to being rated by score points, are further considered for compliance with the “limiting rule” grade requirements of flavor and odor in Table I, as defined under Definitions.

(c) *Determination of the final Product grade.* The final product grade is derived on the basis of both the “product score” and the “limiting rule” grade requirements of flavor and odor, per Table I.

### **Definitions**

(a) “Slight” refers to a defect that is scarcely noticeable and may not affect the appearance, the desirability, and/ or eating quality of the steaks.

(b) “Moderate” refers to a defect that is conspicuously noticeable (not seriously objectionable) and does not seriously affect the appearance, desirability and/or eating quality of the steaks.

(c) “Excessive” refers to a defect that is conspicuously noticeable (seriously objectionable) and seriously affects the appearance, desirability, and/or eating quality of the steaks.

(d) “Occurrence” is defined as each incidence of the same or different types of defects.

(e) “Cooked state” means that the thawed, unseasoned product has been heated within a boilable film-type pouch by immersing the pouch with product in boiling water for 10 minutes. Steaks cooked from the frozen state may require about two additional minutes of cooking.



(f) “Actual net weight” means the weight of the salmon steaks within the package after removal of all packaging material, ice glaze or other protective coatings.

(g) “Scored factors” (Table I):

- (1) “General appearance defects” refer to poor arrangement of steaks, distortion of steaks, wide variation in shape, between steaks greater than normal number of head and/or tail pieces, imbedding of packaging material into fish flesh, inside condition of package, frost deposit, excessive or non-uniform skin glaze, and undesirable level of natural color.
- (2) “Dehydration” refers to the appearance of a whitish area on the surface of a steak due to the evaporation of water or drying of the affected area.
- (3) “Uniformity of thickness” means that the steak thickness is within the allowed -inch manufacturing tolerance between the thickest and thinnest parts of the steaks within a package or sample unit.
- (4) “Uniformity of weight and minimum weight” is defined in Table I. (Portions are designated by “weight range” or “specified weight.” The “weight range” of portions bearing “specified weight” designation on containers shall be taken as the “specified weight” plus or minus 0.5 ounces unless otherwise specified.)
- (5) “Workmanship defects” refers to appearance defects that were not eliminated during processing and are considered objectionable or poor commercial practice. They include the following: Blood spots, bruises, cleaning (refers to inadequate cleaning of the visceral cavity from blood, viscera and loose or attached appendages), cutting (refers to irregular, inadequate, unnecessary, or improper cuts and/or trimmings), fins, foreign material (refers to any loose parts, of fish or other than fish origin), collar bone, girdle (refers to bony structure adjacent to fin), loose skin, pugh marks, sawdust and scales.
- (6) “Color defects”:
  - (i) “Discoloration of fat portion” means that the normal color of the fat shows increasing degrees of yellowing due to oxidation.
  - (ii) “Discoloration of lean portion” means that the normal surface flesh color has faded or changed due to deteriorative influences.
  - (iii) “Non-uniformity of color” refers to noticeable differences in surface flesh color on a single steak or between adjacent steaks in the same package or sample unit. It also includes color variation of the visceral cavity and skin watermarking.

(7) “Honeycombing” refers to the visible appearance on the steak surface of numerous discrete holes or openings of varying size.

(8) “Texture defect” refers to an undesirable increase in toughness and/or dryness, fibrousness, and watery nature of salmon examined in the cooked state.

(9) “Odor” and “flavor”:

- (i) “Good flavor and odor” (essential requirement for Grade A) means that the fish flesh has the good flavor and odor characteristic of the indicated species of salmon, and is free from rancidity and from off-flavors and off-odors.



- (ii) “Reasonably good flavor and odor” (minimum requirement for Grade B) means that the fish flesh may be somewhat lacking in the good flavor and odor characteristics of the indicated species of salmon, is reasonably free of rancidity, and is free from objectionable off-flavors and off-odors.
- (iii) “Substandard flavor and odor” (substandard grade) means that the flavor and odor fail to meet the requirements of “reasonably good flavor and odor.”

[42 FR 52753, Sept. 30, 1977, as amended at 51 FR 34990, Oct. 1, 1986]

**Tolerances for certification of officially drawn samples.**

The sample rate and grades of specific lots shall be certified on the basis of Part 260 Subpart A of this chapter, (Regulations Governing Processed Fishery Products).

**Score sheet for frozen salmon steaks**

- Label.....
- Size and kind of container.....
- Container mark or identification.....
- Size of lot.....
- Number of packages per master carton.....
- Size of sample .....
- Number of steaks per container.....
- Product style.....
- Actual net weight...(ounces)...(lb.).....

Scored factors	Deductions
Frozen: General appearance defects. Dehydration glaze Uniformity of thickness Uniformity of weight  Thawed: Workmanship defects Color defects Honeycombing  Cooked: Texture Odor (Limiting rule-Table 1) Flavor (Limiting rule-Table 1)	
Total deductions	
Product score (100-Total deductions)	
Flavor and odor rating	
Final Grade	



TABLE 1-SCHEDULE OF POINT DEDUCTIONS FOR FACTORS RATED BY SCORE POINTS<sup>1</sup>  
 [See footnotes at end of table.]

SCORED FACTORS	DESCRIPTION OF QUALITY VARIATION	DEDUCT
<b>FROZEN</b>		
1. General appearance defects	Per occurrence: Slight..... Moderate..... Excessive.....	1-2 3-4 5-10
2. Dehydration	(Per occurrence) for each 1 sq. inch of surface area	1
3. Uniformity of thickness	For each 1/16 inch above ½-inch variation tolerance in steak thickness (max. deduction: 6 points).	2
4. Uniformity of weight and minimum weight	Style I & II – Random weight. For each steak between 2.5 and 3.0 ounces in weight per package or per pound of product for packages over 1 pound net wt.	4
	Style III – Uniform weight or portion. For each 0.1 ounce beyond the 0.1 ounce tolerance of the specified portion weight range per 5 lbs. of product.	1
<b>THAWED</b>		
5. Workmanship defects: Blood spots, bruises, cleaning, cutting, fins, foreign material, collarbone, girdle, loose skin, pugh marks, sawdust, scales	Per occurrence: Slight..... Moderate..... Excessive.....	1 2-5 6-8
6. Color defects:		
(a) Discoloration of fatty portion	Slight..... Moderate..... Excessive.....	1-5 3-5 6-10
(b) Discoloration of lean portion	Slight..... Moderate..... Excessive.....	1-2 3-5 6-10
(c) Non-uniformity of color	Slight..... Moderate..... Excessive.....	1-2 3-4 5-6
7. Honeycombing	Percent sample are affected: 26 to 50 ..... 51 to 75 ..... 75 to 100.....	1 2 3
<b>COOKED</b>		
8. Texture defect (tough, dry, fibrous, or watery)	Slight..... Moderate..... Excessive.....	1-2 3-5 6-10
9. Odor <sup>2</sup>	Good (A)..... Reasonably good (B) ..... Substandard (S).....	0-2 3-5 6-15
10. Flavor:		
(a) Lean portion	Good (A)..... Reasonably good (B) ..... Substandard (S).....	0-2 3-5 6-15
(b) Fatty portion	Good (A)..... Reasonably good (B) ..... Substandard (S).....	0-2 3-5 6-15



<sup>1</sup> This schedule of point deductions is based on the examination of sample units composed of: (a) An entire sample package and its contents (for retail sized packages) or (b) a representative sub-sample consisting of about one pound of salmon steaks taken from each sample package (for institutional sized packages), except that the entire sample package or its equivalent shall be examined for factor 4.

<sup>2</sup> “Limiting rule” grade requirements of flavor and odor: Salmon steaks which received over 5 deduction points for odor, or flavor of the lean, or flavor of the fatty portion, shall not be graded above substandard, and those which receive between 3 to 5 points shall not be graded above “U.S. Grade B,” regardless of the total product score. (This is a “limiting rule” based on flavor and odor as defined under definitions.

[42 FR 52753, Sept. 30, 1977, as amended at 51 FR 34990, Oct. 1, 1986]



## Shrimp Fresh and Frozen

### Scope and product description

These Standards for Grades apply to clean wholesome shrimp that are fresh or frozen, raw or cooked, and are implemented in accordance with additional guidance set forth in Part II of NOAA Handbook 25. “Inspector’s Instructions for Grading Fresh and Frozen Shrimp.” Copies of the Instructions may be obtained from the Seafood Inspection Program, DASS, P.O. Drawer 1207, 3207 Frederic Street, Suite B, Pascagoula, MS, 39568-1207.

### Product forms

(a) Types.

- (1) Chilled, fresh (not previously frozen).
- (2) Unfrozen, thawed (previously frozen).
- (3) Frozen individually (IQF), glazed or unglazed.
- (4) Frozen solid pack, glazed or unglazed.

(b) Styles.

- (1) Raw (uncoagulated protein).
- (2) Blanched (parboiled) - heated for a period of time such that the surface of the product reaches a temperature adequate to coagulate the protein.
- (3) Cooked - heated for a period of time such that the thermal center of the product reaches a temperature adequate to coagulate the protein.

(c) Market Forms.

- (1) Heads on (head, shell, tail fins on).
- (2) Headless (only head removed; shell, tail fins on).
- (3) Peeled, undeveined, round, tail on (all shell removed except last shell segment and tail fins, with segments unslit).
- (4) Peeled, undeveined, round, tail off (all shell and tail fins removed, with segments unslit).
- (5) Peeled and deveined, round, tail on (all shell removed except last shell segment and tail fins, with segments shallowly slit to last segment).
- (6) Peeled and deveined, round, tail off (all shell and tail fins removed, with segments shallowly slit to last segment).
- (7) Peeled and deveined, fantail or butterfly, tail on (all shell removed except last shell segment and tail fins, with segments deeply slit to last segment).
- (8) Peeled and deveined, fantail or butterfly, tail off (all shell and tail fin removed, with segments deeply slit to last segment).
- (9) Peeled and deveined, western (all shell removed except last shell segment and tail fins, with segments split to fifth segment and vein removed to end of cut).
- (10) Other forms of shrimp as specified and so designated on the label.

### Grades

(a) U.S. Grade A shrimp shall:



- (1) Possess good flavor and odor characteristics of the species being evaluated in accordance with Grade Determination of this subpart and
- (2) Comply with the limits for defects for U.S. Grade A quality in accordance with Grade Determination(g) of this subpart.

(b) U.S. Grade B shrimp shall:

- (1) Possess reasonably good flavor and odor characteristics of the species being evaluated in accordance with Grade Determination of this subpart: and
- (2) Comply with the limits for defects for U.S. Grade B quality in accordance with Grade Determination(g) of this subpart.

### **Grade determination**

(a) Procedures for grade determination. Shrimp are evaluated for odor and flavor in accordance with paragraph (d) of this section. Shrimp are evaluated for physical characteristics, defects, and uniformity of size in accordance with paragraph (e) of this section.

(b) Sampling. Lot size, number of sample units, and acceptance numbers shall be in accordance with the regulations governing processed fishery products, 50 CFR 260.61, Table II, V or VI, whichever is applicable. For examination of physical defects, the sample unit will be one or more packages sufficient to provide the amounts as follows:

- (1) For shrimp under 70 count per pound (0.45 kg), a representative 2-pound (0.91 kg) sample unit will be used.
- (2) For shrimp 70-250 count per pound (0.45 kg), a representative 1-pound (0.45 kg) sample unit will be used.
- (3) For shrimp over 250 count per pound 0.45 kg), a representative 8 ounce (0.23 kg) sample unit will be used.

(c) Count. "Count", or number of shrimp per pound (0.45 kg), is determined by dividing the number of whole shrimp in a sample unit by the adjusted weight in pounds (kilograms).

- (1) Adjusted weight means the weight of all of the whole shrimp in the sample unit.
- (2) Adjusted count means the number of shrimp comprising the adjusted weight.
- (3) If the count or number of shrimp per pound (0.45 kg) of a sample unit does not conform to the declared count that sample unit is a deviant. A lot has the declared count if the number of deviant sample units does not exceed the acceptance number prescribed for its sample size in Part 260 of this subchapter. If the number of deviant sample units exceeds the acceptance number for its sample size, it is marked as a mixed lot and it is not graded.

(d) Evaluation of flavor and odor.

- (1) Definitions of flavor and odor.



- (i) Good flavor and odor (essential requirements for a U.S. Grade A product) means that the raw product and the cooked product have the normal, pleasant flavor and odor characteristic(s) of freshly caught shrimp that is free from off-flavors and odors of any kind. A natural odor or flavor reminiscent of iodoform is acceptable.
- (ii) Reasonably good flavor and odor (minimum requirements for U.S. Grade B shrimp) means that the product may be somewhat lacking in good flavor and odor characteristics of freshly caught shrimp, but is free from objectionable off –flavors and off-odors of any kind.

(2) Procedures.

- (i) Raw styles of shrimp are evaluated for flavor and odor in the cooked state. Raw odor is also evaluated in the fresh or thawed state.
- (ii) Cooked styles of shrimp are evaluated for flavor and odor without further cooking, if fresh, or after thawing, if frozen.

(e) Definitions of defects.

Each sample unit is evaluated for its physical characteristics and defects in accordance with the following definitions. Detailed descriptions of defects are in Part II of NOAA Handbook 25. “Inspector’s Instructions for Grading Fresh or Frozen Shrimp”.

(1) Examination in the frozen state.

- (i) Dehydration refers to a general drying of the shrimp flesh that is noticeable after any glaze and shell are removed. It includes any detectable change from the normal characteristic, bright appearance of freshly caught, properly iced or properly processed shrimp.
  - (a) *Slight* dehydration means scarcely noticeable drying of the shrimp flesh that will not affect the sensory quality of the sample.
  - (b) *Moderate* dehydration means conspicuous drying of the shrimp flesh that will not seriously affect the sensory quality of the sample.
  - (c) *Excessive* dehydration means conspicuous, drying that will seriously affect the sensory quality of the sample.

(ii) [Reserved]

(2) Examination in the fresh or thawed state.

- (i) Uniformity of size refers to the degree of uniformity of the shrimp in the container to determine their conformity to the declared count. The product shall be evaluated in the fresh or thawed state for uniformity of size as follows:
  - (a) From the adjusted sample unit (all whole, unbroken, undamaged shrimp in the sample unit) visually select and weigh not more than 10 percent by count, but not less than one, of the largest shrimp.
  - (b) Visually select and weigh not more than 10 percent by count, but not less than one, of the smallest shrimp.
  - (c) Divide the weight of the large shrimp by the weight of the small shrimp and the result will be the uniformity ratio.
- (ii) Black spots, improperly headed (throats), and improperly cleaned ends refer to the presence of any objectionable black or darkened area that affects the desirability or sensory quality of the shrimp, whether the market form is shell-on or peeled. Objectionable black spot refers to more than three instances of penetrating black spot that is visible but difficult to measure because of its small size (approximately the size of a pencil point): or any areas larger than a pencil point



- that penetrates the flesh: or aggregate areas of non-penetrating surface black spot on the shell or membrane that is equal to or greater than the area of the smallest segment. Assessments are made on individual shrimp. “Throats” are those portions of flesh and/or extraneous material from the head (cephalothorax) that remain attached to the first segment after heading.
- (iii) Pieces of shrimp, broken or damaged shrimp
    - (a) Shrimp pieces. “Piece” means for a count of 70 or less unglazed shrimp per pound (0.45 kg), any shrimp that has fewer than five segments, with or without tail fins attached: or, for a count of more than 70 unglazed shrimp per pound (0.45 kg), any shrimp that has fewer than four segments: or, any whole shrimp with a break in the flesh greater than b of the thickness of the shrimp where the break occurs.
    - (b) Broken shrimp means a shrimp having a break in the flesh greater than a of the thickness of the shrimp.
    - (c) Damaged shrimp means a shrimp that is crushed or mutilated so as to materially affect its appearance or usability.
  - (iv) Unusable material includes the following:
    - (a) Legs refer to walking legs only, whether attached or not attached to the body (heads-on market from excepted).
    - (b) Loose shell and antennae are any pieces of shell or antennae that are completely detached from the shrimp.
    - (c) Flipper refers to any detached tail fin with or without the last shell segment attached, with or without flesh inside.
    - (d) Extraneous material means any harmless material in a sample unit that is not shrimp material.
  - (v) Unacceptable shrimp and heads.
    - (a) Unacceptable shrimp refers to abnormal or diseased shrimp.
    - (b) Head refers to the cephalothorax, except for heads-on shrimp.
  - (vi) Inadvertently peeled and improperly peeled shrimp refer to the presence or absence of head, shell segment, swimmeret, or tail fin, which should or should not have been removed of certain market forms as described in Product Forms of this subpart. (Shell-on shrimp with tail fins and/or telson missing is “inadvertently peeled”, but if the last segment of flesh is missing, the shrimp is damaged”).
  - (vii) Improperly deveined shrimp refers to the presence of dark vein (alimentary canal) containing sand or sediment or roe that should have been removed for peeled and deveined market forms as described in ‘265.102 (c) of this subpart. For shrimp of 70 count per pound (0.45 kg) or less, aggregate areas of dark vein or roe is a defect that are longer than one segment is a defect. For shrimp of 71 to 500 count per pound (0.45 kg), aggregate areas of dark vein or roe defect that are longer than two segments are a defect.

NOTE: THIS DOES NOT PERTAIN TO THE LAST SEGMENT. FOR SHRIMP OF OVER 500 COUNT PER POUND (0.45 KG), DARK VEIN OR ROE OF ANY LENGTH IS NOT A DEFECT.

### (3) Examination in the cooked state

- (i) Texture. The texture of cooked shrimp should be firm, slightly resilient but not tough, moist but not mushy. Texture as a defect refers to an undesirable toughness, dryness or mushiness that deviated from the normal characteristics of the species when freshly caught, properly processed, and cooked.



- (a) *Slight*. Slightly tough, dry but not mushy.
- (b) *Moderate*. Moderately tough, dry or mushy.
- (c) *Excessive*. Excessively tough, very dry or very mushy.

(ii) [Reserved]

(f) Listing defect points. When a sample unit is examined for physical defects, using the list of defect definitions in paragraph (e) of this section, defects are noted and numerical values are assigned in accordance with Table I of this subpart. The numbers assigned to defects in Table I of this subpart are points. The defect points are added together. The final total number of defect points is used to determine a sample unit grade. The scoring system is based on a perfect score of zero (no physical defects).

(g) Grade assignment.

(1) Each sample unit will be assigned its grade in accordance with the limits for defects summarized as follows:

<b>Grade assignment</b>	<b>Flavor and odor</b>	<b>Maximum number of defect points</b>
U.S. Grade A	Good	15
U.S. Grade B	Reasonably Good	30

(2) If a sample unit has been assigned different grade levels for flavor and odor and number of defect points, the sample unit grade will be the lower grade level.

### **Tolerances for lot certification**

The grades of specific lots shall be certified in accordance with 50 CFR §§260.21 and 260.61. In §260., the four score points are additive, not subtractive.

### **Hygiene**

All lots to be assigned a grade will be processed and maintained in accordance with 50 CFR §§260.98 to 260.104, and with the Good Manufacturing Practice regulations contained in 21 CFR part 110.

### **Methods of analysis**

Product samples will be analyzed in accordance with the “Official Methods of Analysis” of the Association of Official Analytical Chemists. (AOAC), 16th Edition (1999) as described this section. Copies of the AOAC methods may be obtained from AOAC International, Customer Services, 481 N. Frederick Avenue, Suite 500, Gaithersburg, MD, 20877-2417 USA.

### **35.1.04 AOAC OFFICIAL METHOD 976.16 COOKING SEAFOOD PRODUCTS**

Cooking procedure is based on heating product to internal temperature of >160 EF (70EC). Cooking times vary according to size of product and equipment used. To determine cooking time, cook extra sample using a temperature measuring device with probe of known length to determine internal



temperature. Cooking equipment, including cooking oil for deep fat frying, shall be free from substances which interfere with sensory evaluation of cooked product.

Methods of heating product include, but are not limited to, baking, bake-in-foil, broiling, boil-in-bag, shallow pan frying, deep fat frying, oven frying, grilling, poaching, steaming, and microwave heating.

#### **42.3.01 AOAC OFFICIAL METHOD 963.26 NET CONTENTS OF FROZEN FOOD CONTAINERS-UNGLAZED FOODS**

(A) Apparatus.

- (a) For packages up to 5 pounds (2.27 kg), use scale of adequate capacity with sensitivity of 0.01 oz. (0.28 g).
- (b) For packages over 5 pounds (2.27 kg), use scale of adequate capacity with sensitivity of 0.025 oz. (0-71 g).

(B) Procedure. Set scale on firm support and level. Adjust 0 load indicator or rest point and check sensitivity. Remove package from low temperature storage, remove frost and ice from outside of package, and weigh immediately (W). Open package; remove contents, including any product particles and frost crystals. Air-dry empty package at room temperature and weigh (E). Weight of contents=W-E.

#### **35.1.02 AOAC OFFICIAL METHOD 963.18 NET CONTENTS OF FROZEN SEAFOODS GLAZED FOODS**

Set scale, -963.26A (see 42.3.01) on firm support and level. Adjust 0 load indicator or rest point and check sensitivity.

- (a) Remove package from low temperature storage, open immediately and place contents under gentle spray of cold water. Agitate carefully so product is not broken. Spray until all ice glaze that can be seen or felt is removed. Transfer product to circular No. 8 sieve, 20 cm (8") diameter for packages #0.9 kg (2 lb) and 30 cm (12") for packages >0.9 kg (2 lb). Without shifting product, incline sieve at angle of 17-20E to facilitate drainage and drain exactly 2 min. (stopwatch). Immediately transfer product to tared pan (B) and weigh (A). Weight of product=A-B.

#### **35.1.08 AOAC OFFICIAL METHOD 967.13 DRAINED WEIGHT OF FROZEN SHRIMP AND CRABMEAT**

(A) Apparatus.

- (a) Container - Wire mesh basket large enough to hold contents of one package and with openings small enough to retain all pieces. Expanded metal test-tube basket or equivalent, fully lined with standard 16 mesh per linear inch (2.54 cm) insect screen is satisfactory.
- (b) Balance - Sensitive to 0.25 g or 0.01 oz.
- (c) Sieves - U.S. No. 8, 20 cm (8") and 30 cm (12").

(B) Determination. Place contents of individual package in wire mesh basket and immerse in 15 L (4-gal.) container of fresh water at  $26 \pm 3^{\circ}\text{C}$  ( $80 \pm 5^{\circ}\text{F}$ ) so that top of basket extends above water level. Introduce water of same temperature at bottom of container at flow rate of 4-11 L (1-3 gal.)/min. As soon as



product thaws, as determined by loss of rigidity, transfer all material to 30 cm (12”) (for packages 450 g [1 lb.]), or 20 cm (8”) (for packages ≤450 g [1 lb.]) No. 8 sieve, distributing evenly. Without shifting material on sieve, incline sieve to ca 30° from horizontal to facilitate drainage. Two minutes from time placed on sieved, transfer product to previously weighed pan, and weigh. Weight so found minus weight of pan is drained weight of product.

The Administrator of the AOAC will evaluate alternative methods of analysis to determine their acceptability bases on their accuracy, repeatability, reproducibility, and lowest level of reliable measurement, as demonstrated by at least six laboratories.

**TABLE 1. - DEFECT TABLE**  
**[Size of sample unit is given in Grade Determination (b)]**

COUNT OF SHRIMP PER POUND:	DEFECT POINT ASSIGNED				
	UP TO 40	41-70	71-130	131-500	OVER 500
NAME OF DEFECT					
1. Dehydration					
Slight .....	3	3	3	3	3
Moderate .....	8	8	8	8	8
Excessive .....	16	16	16	16	16
2. Uniformity of size:					
Weight ratio .....	1.75-2.00	1.75-2.00	2.00-4.00	2.5-5.00	( )
Defect points .....	4	4	4	4	( )
Weight ratio .....	2.01-2.50	2.01-2.50	4.01-6.00	5.0-7.00	( )
Defect points .....	8	8	8	8	( )
Weight ratio .....	>2.50	>2.50	>6.00	>7.00	( )
Defect points .....	16	16	16	16	( )
3. Black spots, throats, and improperly cleaned ends:					
Percent by weight .....	1.00-4.00	1.00-4.00	2.00-6.00	2.00-6.00	2.00-6.00
Defect points .....	3	3	3	3	3
Percent by weight .....	4.01-8.00	4.01-8.00	6.01-10.00	6.01-10.00	6.01-10.00
Defect points .....	5	5	5	5	5
Percent by weight .....	8.01-16.00	8.01-16.00	10.01-20.00	10.01-20.00	10.01-20.00
Defect points .....	16	16	16	16	16
Each additional percent by weight .....	8.00	8.00	10.00	10.00	10.00
Defect points .....	16	16	16	16	16
4. Pieces, damaged shrimp, and broken shrimp:					
Percent by weight .....	1.50-2.00	2.00-4.00	2.00-4.00	7.00-9.00	11.01-22.00
Defect points .....	4	4	4	4	16
Percent by weight .....	2.01-4.00	4.01-6.00	4.01-7.00	9.01-11.00	( )
Defect points .....	8	8	8	8	( )
Percent by weight .....	4.01-8.00	6.01-12.00	7.00-14.00	11.01-2.00	( )
Defect points .....	16	16	16	16	( )
Each additional percent by weight .....	4.00	6.00	7.00	11.00	11.00
Defect points .....	16	16	16	16	16
5. Unuseable material (legs, loose shell, antennae, flippers, or extraneous material):					
Percent by weight .....	0.1-0.2	0.1-0.2	0.1-0.2	0.1-0.2	0.1-0.2
Defect points .....	6	6	6	6	6
Percent by weight .....	0.21-0.4	0.21-0.4	0.21-0.4	0.21-0.4	0.21-0.4
Defect points .....	16	16	16	16	16
Each additional percent by weight .....	0.2	0.2	0.2	0.2	0.2
Defect points .....	16	16	16	16	16



COUNT OF SHRIMP PER POUND:	DEFECT POINT ASSIGNED				
	UP TO 40	41-70	71-130	131-500	OVER 500
NAME OF DEFECT					
<b>6. Unacceptable shrimp and heads:</b>					
Percent by weight .....	1.00-2.50	1.00-2.50	1.00-2.50	1.00-2.50	1.00-2.50
Defect points .....	3	3	3	3	3
Percent by weight .....	2.51-5.00	2.51-5.00	2.51-5.00	2.51-5.00	2.51-5.00
Defect points .....	6	6	6	6	6
Percent by weight .....	5.01-10.00	5.01-10.00	5.01-10.00	5.01-10.00	5.01-10.00
Defect points .....	16	16	16	16	16
Each additional percent by weight .....	5.0	5.0	5.0	5.0	5.0
Defect points .....	16	16	16	16	16
<b>7. Improperly peeled and inadvertently peeled shrimp:</b>					
Percent by weight .....	2.00-6.00	2.00-6.00	4.00-9.00	7.00-12.00	12.00-17.00
Defect points .....	3	3	3	3	8
Percent by weight .....	6.01-10.00	6.01-10.00	9.01-14.00	12.01-17.00	17.01-34.00
Defect points .....	8	8	8	8	16
Percent by weight .....	10.01-20.00	10.01-20.00	14.01-28.00	17.01-34.00	( <sup>1</sup> )
Defect points .....	16	16	16	16	( <sup>1</sup> )
Each additional percent by weight .....	10.00	10.00	14.00	17.00	17.00
Defect points .....	16	16	16	16	16
<b>8. Improperly deveined shrimp:</b>					
Percent by weight .....	1.00-3.00	1.00-6.00	6.00-9.00	6.00-11.00	( <sup>1</sup> )
Defect points .....	3	3	3	3	( <sup>1</sup> )
Percent by weight .....	3.01-5.00	6.01-10.00	9.01-12.00	12.01-20.00	( <sup>1</sup> )
Defect points .....	8	8	8	8	( <sup>1</sup> )
Percent by weight .....	5.01-10.00	10.01-20.00	12.01-24.00	20.01-40.00	( <sup>1</sup> )
Defect points .....	16	16	16	16	( <sup>1</sup> )
Each additional percent by weight .....	5.00	10.00	12.00	20.00	( <sup>1</sup> )
Defect points .....	16	16	16	16	( <sup>1</sup> )
<b>COOKED STATE</b>					
<b>9. Texture:</b>					
Slight .....	2	2	2	2	2
Moderate .....	5	5	5	5	5
Excessive .....	16	16	16	16	16

(<sup>1</sup>)Does not apply.



## Whole and Dressed Fish

### Scope and product description.

This standard shall apply to whole or dressed fish, whether fresh or frozen, of any species suitable for use as human food and processed and maintained in accordance with good manufacturing practices.

### Product forms.

(a) *Types.*

- (1) Fresh.
- (2) Frozen solid packs; glazed or unglazed.
- (3) Frozen individually; glazed or unglazed.

(b) *Styles.*

- (1) Whole.
- (2) Dressed-eviscerated.
- (3) Head-on or headless.
- (4) With or without fins.
- (5) Skin-on scaled or unscaled; semi-skinned (epidermis removed) or skinless.
- (6) Other (as specified).

### Grades-quality factors.

(a) *U.S. Grade A.* Whole or dressed fish shall:

- (1) Possess good flavor and odor and;
- (2) Comply with the limits for defects for U.S. Grade A quality in accordance with Determination of grade.

(b) *U.S. Grade B.* Whole or dressed fish shall:

- (1) Possess reasonably good flavor and odor and;
- (2) Comply with the limits for defects for U.S. Grade B quality in accordance with Determination of grade.

(c) *Substandard.* Whole or dressed fish does not possess reasonably good flavor and odor and/or exceeds the limits for defects for U.S. Grade B quality in accordance with Determination of grade.

### Determination of grade.

(a) *Procedures for grade determination.* The grade shall be determined by sampling in accordance with the sampling plan described in paragraph (b) of this section evaluating odor and flavor in accordance with paragraph (c) of this section examining for defects in accordance with paragraphs (d), (e) and (f) of this section and using the results to assign a grade as described in paragraph (g) of this section.

(b) *Sampling.* The sampling rate of specific lots for all inspections, other than for military procurement, shall be in accordance with the sampling plans contained in Part 260 of this chapter except that the sample unit is ten (10) fish for fish weighing up to 10 pounds. Fish weighing over ten (10) up to fifty (50) pounds-



the sample unit shall be five (5) fish. For fish weighing over fifty (50) pounds, the sample unit shall be a minimum of three (3).

(c) *Evaluation of flavor and odor.*

(1) Evaluation of the odor on each of the raw fish in the sample unit shall be carried out as follows:

- (i) For the examination of small units, break the flesh or thawed sample either with the thumbs or by cutting with a knife in several places. Hold the cut or broken flesh close to the nose for evaluation.
- (ii) For the examination of large units, a core may be used. Drill a hole into the hard frozen fish with a high speed quarter inch drill. As soon as the drill is withdrawn, the hole and drillings are smelled.

(2) If the results of the raw odor evaluation indicate the existence of any off-odors, the sample shall be cooked by any of the methods set forth below to verify the flavor and odor.

- (i) *Boil in bag method.* Insert the sample into a boilable film-type pouch; fold the open end of the pouch over a suspension bar and clamp in place to provide a loose seal after evacuating the air by immersing the pouch into boiling water. Cook the contents for 20 minutes (until the internal temperature of the product reaches 160 degrees F.).
- (ii) *Steam method.* Wrap the sample in a single layer of aluminum foil, and place on a wire rack suspended over boiling water in a covered container. Steam the packaged product for 20 minutes.
- (iii) *Bake method.* Package the product as previously described. Place the packaged product on a flat cookie sheet or shallow flat-bottom pan of sufficient size so that the packages can be evenly spread on the sheet or pan. Place the pan and frozen contents in a properly ventilated oven preheated to 400 degrees F. for 20 minutes.

(3) The amount of material to be cooked shall be based on the results of the raw odor evaluation. A minimum of 25 percent of the sample except that not less than 3 sample units shall be used.

(d) *Examination for physical defects.* Each of the fish in the sample will be examined for defects using the list of defect definitions, and the defects noted and categorized as minor, major, and serious in accordance with Table 1.

(e) *Definitions of defects in whole or dressed fish.*

(1) “Abnormal condition” means that the normal physical and/or chemical structure of the fish flesh has been sufficiently changed so that the usability and/or desirability of the fish is adversely affected. It includes, but is not limited to, the following examples:

- (i) *Jellied*--refers to the abnormal condition wherein a fish is partly or wholly characterized by a gelatinous, glossy, translucent appearance.
- (ii) *Milky*--refers to the abnormal condition wherein a fish is partly or wholly characterized by a milky-white, excessively mushy, pasty, or fluidized appearance.



- (iii) Chalky--refers to an abnormal condition wherein a fish is partly or wholly characterized by a dry, chalky, granular appearance, and fibrous structure.
  - (A) Moderate--refers to a condition that is distinctly noticeable but does not seriously affect the appearance, desirability and/or the eating quality of the product.
  - (B) Excessive--refers to a condition which is both distinctly noticeable and seriously objectionable.
  
- (2) “Appearance defects” shall refer to the overall general appearance of the fish (consistency of the flesh, odor, eyes, gills, and skin) and presence of excessive blood or drip and appearance of the package.
  - (i) Slight--refers to an appearance defect that is slightly noticeable but does not seriously affect the appearance, desirability, and/or eating quality of the fish.
  - (ii) Moderate--refers to an appearance, defect that is conspicuously noticeable but does not seriously affect the appearance, desirability, and/or eating quality of the fish.
  - (iii) Excessive--refers to an appearance defect that is conspicuously noticeable and that does seriously affect the appearance, desirability, and/or eating quality of the fish.
  
- (3) “Discoloration” refers to any color not characteristic of the species used.
  - (i) Slight--refers to the area affected by discoloration of significant intensity involving up to 10 percent of the total area.
  - (ii) Moderate--refers to the area affected by discoloration of significant intensity involving over 10 percent and up to 50 percent of the total area.
  - (iii) Excessive--refers to the area affected by discoloration of significant intensity involving 50 percent or more of the total area.
  
- (4) “Dehydration” refers to loss of moisture from fish surfaces during frozen storage. For skin-on fish, dehydration shall be evaluated by degree of dullness and shrinkage.
  - (i) Slight dehydration--is surface color masking affecting more than 3 percent of the area which can be readily removed by scraping with a blunt instrument.
  - (ii) Moderate dehydration--is deep color masking penetrating the flesh, affecting less than 3 percent of the area, and requiring a knife or other sharp instrument to remove.
  - (iii) Excessive dehydration--is deep color masking penetrating the flesh, affecting more than 3 percent of the area, and requiring a knife or other sharp instrument to remove.
  
- (5) “Surface defects” shall refer to the following where applicable:
  - (i) Scales. An occurrence of attached or loose scales in any sample unit (where applicable).
  - (ii) Blood spot. An accumulation of coagulated opaque, masses of blood on a fish.
  - (iii) Fins or pieces of fin. An occurrence or absence of attached or loose fins or pieces of fin in any sample unit (where applicable). Dorsal spine shall be removed (where applicable).
  - (iv) Skin. The presence of the dark or light inner layers of skin for skinless. For semi-skinned, reference is to the presence of the dark outside layers.



- (v) Bruises. An accumulation of damaged portions of fish muscle, red and opaque in appearance (on a fish).
  - (vi) Damage to protective coating refers to voids in ice glaze or tears in covering membrane, also to breaks or splits in the skin which are readily discernible and not normally part of the processing.
- (6) “Cutting and trimming defects” refers to the following:
- (i) Body cavity cuts--refers to misplaced cuts made during evisceration.
  - (ii) Improper heading (as specified)--refers to the presence of pieces of gills, gill cover, pectoral fins (spine), or collarbone after the fish have been headed. No ragged cuts should be evident after heading.
  - (iii) Evisceration defects--refers to inadequate cleaning of the belly cavity of the fish. All viscera, kidney (where applicable), spawn, and blood should be removed.
    - (A) Slight degree of improper evisceration and improper heading refers to a condition that is scarcely noticeable but does not affect the appearance, desirability, and/or eating quality of the fish.
    - (B) Moderate degree of improper evisceration and improper heading refers to a condition that is conspicuously noticeable but does not seriously affect the appearance, desirability, and/or eating quality of the fish.
    - (C) Excessive degree of improper evisceration refers to a condition that is conspicuously noticeable and that seriously affect the appearance, desirability, and/or eating quality of the fish.
  - (iv) Improper washing--inadequate removal of slime, blood, and bits of viscera from the surface of the fish and from the body cavity.
  - (v) Belly burn--an enzymatic action on the flesh causing a burned or discolored appearance.
- (7) “Texture defects” texture of the cooked fish; not characteristic of the species.
- (i) Slight--fairly firm, only slightly tough or rubbery, does not form a fibrous mass in the mouth, moist but not mushy.
  - (ii) Moderate--moderately tough or rubbery, has noticeable tendency to form a fibrous mass in the mouth, moist but not mushy.
  - (iii) Excessive--excessively tough or rubbery, has marked tendency to form a fibrous mass in the mouth, or is very dry or very mushy.



(f) *Categorization of physical defects.* See Table 1.

TABLE 1

Types	Physical defects	Categories		
	Degree	Minor	Major	Serious
Abnormal condition	Moderate	-	201	-
	Excessive	-	-	301
Appearance defects	Slight	102	-	-
	Moderate	-	202	-
	Excessive	-	-	302
Discoloration	Slight	103	-	-
	Moderate	-	203	-
	Excessive	-	-	303
Dehydration	Slight - more than 3 percent area affected and easily removed.	104	-	-
	Moderate - less than 3 percent area affected but difficult to remove.	-	204	-
	Excessive - greater than 3 percent area affected	-	-	304
Surface defects	Slight - 3 to 10 percent are affected	105	-	-
	Moderate - greater than 10 percent area affected	-	205	-
Cutting and trimming defects	Body cavity cuts	106	-	-
	Improper heading:	Slight	-	-
		Moderate	107	-
	Evisceration defects:	Slight	-	-
		Moderate	108	-
		Excessive	-	207
Improper washing	-	-	305	
Belly burn	109	-	-	
Texture defects	Slight	-	208	-
	Moderate	110	-	-
	Excessive	-	209	-
		-	-	306

NOTE: The code numbers shown in the above table are for identification of defects for recording purposes only and are keyed to the nature and severity of the defect. They are not scores.

(g) *Grade assignment.* (1) Each fish in a sample unit will be assigned the grade into which it falls in accordance with the limits for defects, summarized as follows:

Flavor and Odor		Maximum number of physical defects permitted		
		Minor	Major	Serious
Grade A	Good	3	0	-
Grade B	Reasonably good	5	1	-



(2) Upon determination of grade of each fish in each sample unit, the sample will be designated a grade as follows:

(i) *Grade A.*

Number of sub-sample units (fish)	Minimum Number grade A fish	Maximum Number grade B fish	Maximum Number substandard
10 (up to 10 lb)	8	2	0
5 (10 to 50 lb)	4	1	0
3 (over 50 lb)	3	0	0

(ii) *Grade B.*

Number of sub-sample units (fish)	Maximum Number grade B fish	Maximum Number substandard
10 (up to 10 lb)	8	2
5 (10 to 50 lb)	4	1
3 (over 50 lb)	3	0

(iii) *Substandard.* Any fish not meeting the minimum requirements for Grade B quality.

(3) Upon determination of the grade for each sample unit a lot of whole or dressed fish shall be assigned that grade in which:

- (i) For physical defects, the number of sample units in the next lower grade does not exceed the acceptance number for deviants prescribed in § 260.61 of the sampling plan, Table II, and
- (ii) Not more than 5 percent of the fish in sample (total fish examined per lot) are in the next lower grade for odor and/or flavor.

NOTE: Sampling for inspection for military procurement shall be in accordance with MIL-STD-105. Lot size shall be expressed in terms of pounds. The sample size shall be in accordance with Inspection Level S-3. Acceptable Quality Levels shall be expressed in terms of defects per hundred units. The AQL's shall be 6.5 for minor and 4.0 for major.

[42 FR 52750, Sept. 30, 1977, as amended at 51 FR 34990, Oct. 1, 1986]

### Hygiene.

Whole or dressed fish shall be processed and maintained in accordance with the applicable requirements of the regulations contained in §§ 260.96 to 260.103 of this chapter and of the good manufacturing practice regulations contained in 21 CFR Part 110.

[42 FR 52750, Sept. 30, 1977, as amended at 51 FR 34990, Oct. 1, 1986]



**Canned Tuna:** <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3003155>

**Canned Salmon:** <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3003154>

**Pollock Nuggets:** <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3003150>

## Chapter 3 – Instructions for DSPC

## Chapter 4 – Guidelines for Retail Inspections

## Chapter 5 – Guidelines for Meeting the CN Requirements of the Food and Nutrition Services

The purpose of this section establishes standard procedures for use by official establishments when submitting fishery product labels and specifications for approval of a Child Nutrition (CN) label statement.

### General

- A. In order to assure that fishery products are approved to bear a CN label statement and can be credited toward meeting the meal pattern requirements, USDC and USDA/FNS are cooperating in the review and approval process of labels.
- B. To assure acceptance by the schools of seafood products produced under Federal inspection, the products shall bear, at a minimum, the “Processed Under Federal Inspection” (PUFI) mark. The seafood components for all CN labeled products shall possess good flavor and odor characteristic of the species as defined in the appropriate U.S. Standards for Grades of Fishery Products. For those products bearing the PUFI mark only, the product may contain less than the minimum fish flesh requirement identified in the standard, as long as it contains the meat/meat alternate requirement of the CN statement.

### Procedures

- A. Contracting Party must:
  1. be a USDC official establishment with an approved contract for a minimum of 4 hours of Type I inspection per week;
  2. submit and receive approval of specifications used for CN labeled product in accordance Part I, Chapter 3, Section 08 of NOAA Inspection Manual 25. Specifications may be submitted prior to or along with CN label approval requests, using NOAA Form 89-819;
  3. follow the USDA procedures, Child Nutrition Labeling for Seafood Products, identified as attachments to this section; and 4. in the absence of the assigned inspector, may leave Block 11, USDC Inspector’s Signature, blank and place a statement in Block 14, Remarks, indicating the name of the inspector’s supervisor with whom the submittal was discussed and who authorized the submittal. Such submittals will be verified by the Approving Officer prior to action.

**NOTE:** Contracting parties may initially submit a NOAA Form 89-819 with a draft specification and label sketch to the Approving Officer, Documentation Approval and Supply Services Section, for review and comment by NMFS and USDA/FNS before formal



submittal. Inquiries regarding the status of the label review are to be directed to the USDC Approving Officer.

B. Inspector will:

1. review appropriate specification and CN label, and sign application form (NOAA Form 89-819) after ensuring completeness in accordance with the attachments to this section.
2. forward five (5) copies of all labels and specifications with NOAA Form 89-819 to:

Approving Officer, Documentation Approval and Supply Services Section  
3207 Frederic Street, Suite B - P.O. Drawer 1207  
Pascagoula, MS 39568-1207

3. retain and file the Field Copy of the NOAA Form 89-819 until receipt of approval notice.

C. Approving Officer:

3. will review the request for completeness, legibility, and accuracy; sign and forward to USDA/FNS for CN label statement concurrence.
4. will distribute the approved/disapproved request as follows:
  - a. original and Inspector Copy - to the USDC inspector who will forward the Original to the processor, file the Inspector Copy, and discard the Field Copy.
  - b. DASS Office Copy - retained by the Approving officer.
  - c. Regional Office Copy - forwarded to the Chief of the Regional Inspection Branch.
5. will resubmit the contracting party's corrected application, if necessary.

### CN Guidelines

**USDA AMS/FNS National School Lunch Program /Child Nutrition Program Grain Requirements,**  
<http://www.fns.usda.gov/cnd/governance/Legislation/nutritionstandards.htm>

## Chapter 6 – Inspection of Products Subjected to a Process Involving Carbon Monoxide Gas

## Chapter 7 USDC Model Retail Specifications

**Chapter 8 – Codex Alimentarius Standards for Fish and Fishery Products, Codex guidelines, product standards, and recommended codes of practice for various foods and processes can be found on the Codex Alimentarius websites at Official Standard List. The following list contains the current seafood-related standards.**

<http://www.codexalimentarius.org/?lang=en>

- a. **Guidelines for Sensory Evaluation of Fish and Shellfish in Laboratories** (CAC/GL 31)



[http://www.seafood.nmfs.noaa.gov/pdfs/guidelines\\_for\\_sensoryeval\\_of\\_fishandshellfish.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/guidelines_for_sensoryeval_of_fishandshellfish.pdf)

- b. **General Standards for Quick Frozen Fish Fillets** (Codex Stan 190)

[http://www.seafood.nmfs.noaa.gov/pdfs/frozen\\_fillets.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/frozen_fillets.pdf)

- c. **Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh** (Codex Stan 165)

[http://www.seafood.nmfs.noaa.gov/pdfs/frozen\\_blocks\\_minced\\_fillets.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/frozen_blocks_minced_fillets.pdf)

- d. **Quick Frozen Finfish** (Codex Stan 36)

[http://www.seafood.nmfs.noaa.gov/pdfs/frozen\\_finfish.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/frozen_finfish.pdf)

- e. **Quick Frozen Fish Sticks (Fish Fingers), Fish Portions, and Fish Fillets – Breaded or in Batter** (Codex Stan 166)

[http://www.seafood.nmfs.noaa.gov/pdfs/frozen\\_fishsticks\\_portions\\_fingers\\_fillets.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/frozen_fishsticks_portions_fingers_fillets.pdf)

- f. **Quick Frozen Shrimps or Prawns** (Codex Stan 92)

[http://www.seafood.nmfs.noaa.gov/pdfs/frozen\\_shrimp\\_prawns.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/frozen_shrimp_prawns.pdf)

- g. **Quick Frozen Lobster** (Codex Stan 95)

[http://www.seafood.nmfs.noaa.gov/pdfs/frozen\\_lobsters.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/frozen_lobsters.pdf)

- h. **Quick Frozen Raw Squid** (Codex Stan 191)

[http://www.seafood.nmfs.noaa.gov/pdfs/frozen\\_raw\\_squid.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/frozen_raw_squid.pdf)

- i. **Canned Finfish** (Codex Stan 119)

[http://www.seafood.nmfs.noaa.gov/pdfs/canned\\_finfish.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/canned_finfish.pdf)

- j. **Canned Salmon** (Codex Stan 3)

[http://www.seafood.nmfs.noaa.gov/pdfs/canned\\_salmon.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/canned_salmon.pdf)

- k. **Canned Tuna and Bonito** (Codex Stan 70)

[http://www.seafood.nmfs.noaa.gov/pdfs/canned\\_tuna\\_and\\_bonito.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/canned_tuna_and_bonito.pdf)

- l. **Sardines and Sardine-type Products** (Codex Stan 94)

[http://www.seafood.nmfs.noaa.gov/pdfs/canned\\_sardines\\_and\\_sardine-type.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/canned_sardines_and_sardine-type.pdf)

- m. **Canned Shrimps or Prawns** (Codex Stan 37)



[http://www.seafood.nmfs.noaa.gov/pdfs/canned\\_shrimp\\_prawns.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/canned_shrimp_prawns.pdf)

- n. **Canned Crab Meat** (Codex Stan 90)

[http://www.seafood.nmfs.noaa.gov/pdfs/canned\\_crabmeat.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/canned_crabmeat.pdf)

- o. **Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes** (Codex Stan 167)

[http://www.seafood.nmfs.noaa.gov/pdfs/salted\\_fish\\_and\\_dried\\_salted\\_fish.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/salted_fish_and_dried_salted_fish.pdf)

- p. **Dried Shark Fin** (Codex Stan 189)

[http://www.seafood.nmfs.noaa.gov/pdfs/dried\\_shark\\_fins.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/dried_shark_fins.pdf)

- q. **Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish** (Codex Stan 222)

[http://www.seafood.nmfs.noaa.gov/pdfs/crackers\\_marine\\_freshwaterfish\\_crustacean\\_shellfish.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/crackers_marine_freshwaterfish_crustacean_shellfish.pdf)

- r. **Recommended Methods of Analysis and Sampling** (Codex Stan 234)

[http://www.seafood.nmfs.noaa.gov/pdfs/cxs\\_234e-1.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/cxs_234e-1.pdf)

- s. **Boiled Dried Salted Anchovies** (Codex Stan 236)

[http://www.seafood.nmfs.noaa.gov/pdfs/cxs\\_236e.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/cxs_236e.pdf)

- t. **Salted Atlantic Herring and Salted Sprat** (Codex Stan 244)

[http://www.seafood.nmfs.noaa.gov/pdfs/cxs\\_244e.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/cxs_244e.pdf)

- u. **Live and Raw Bivalve Molluscs** (Codex Stan 292)

[http://www.seafood.nmfs.noaa.gov/pdfs/cxs\\_292e.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/cxs_292e.pdf)

- v. **Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods** (CAC/RCP 8)

[http://www.seafood.nmfs.noaa.gov/pdfs/cxp\\_cac\\_rcp8.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/cxp_cac_rcp8.pdf)

- w. Recommended International Code of Hygienic Practice for Lobsters (CAC/RCP 24)

- x. **Recommended International Code of Hygienic Practice for Smoked Fish** (CAC/RCP 25)

[http://www.seafood.nmfs.noaa.gov/pdfs/cxp\\_cac\\_rcp25.pdf](http://www.seafood.nmfs.noaa.gov/pdfs/cxp_cac_rcp25.pdf)

- y. Recommended International Code of Hygienic Practice for Crabs (CAC/RCP 28)

- z. Recommended International Code of Hygienic Practice for the Processing of Frog Legs (CAC/RCP 30)

- aa. Code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods (CAC/RCP 40)

- bb. Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23)

- cc. Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf-Life (CAC/RCP 46)

- dd. Code of Practice for Fish and Fishery Products (CAC/RCP 52)



- ee. Code of Practice for the Prevention and Reduction of Lead Contamination in Foods (CAC/RCP 56)
- ff. Code of Practice for the Prevention and Reduction of Tin Contamination in Canned Foods (CAC/RCP 60)
- gg. Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes (CAC/RCP 68)
- hh. Guideline Procedures for the Visual Inspection of Lots of Canned Foods for Unacceptable Defects (CAC/GL 17)
- ii. Principles for Food Import and Export Certification and Inspection (CAC/GL 20)
- jj. Model Certificate for Fish and Fishery Products (CAC/GL 48)
- kk. General guidelines on sampling (CAC/GL 50)
- ll. Guidelines on the Application of General Principles of Food Hygiene to the Control of *Listeria monocytogenes* in Ready-to-Eat Foods (CAC/GL 61)

## Chapter 9 – Inspection Forms

## Chapter 10 – Imports

The Republic of Korea (ROK) requires Export Health Certificates for frozen cod heads, tuna heads, southern hake heads, visceral by-products such as edible fish roe, Pollock entrails, hard roe and the nidamental gland of squid.

Normal inspection procedures apply to these products, e.g. lot inspection, in-plant inspection or a current HACCP QMP system. All frozen fish heads must be cut so the head with pectoral and ventral fins are attached and the frozen edible parts, e.g. meat from the neck, lower jaw and cheek, are included.

The ROK also requires that U.S. exporters be on a list of approved facilities. Headquarters of the Seafood Inspection Program (SIP) has received an interim list from the US Food and Drug Administration of all seafood processors in good regulatory standing which will serve as our interim list until we are able to determine which firms actually export these products to ROK. This list will be submitted to the Korean Ministry of Food, Agriculture, Forestry and Fisheries (MIFAFF).

The following information should be placed in the remarks section of the export health certificate:

1. Description of Goods: HS Code: 0303, 0306, etc. Note: If not in the remarks section, MIFAFF wants to see the HTS code included with the product description.
2. Name, Address and Approval No. of the approved establishment. Note: please use the CFN or FEI assigned by FDA.
3. Date of dispatch. (MIFAFF clarified that the date of dispatch is the onboard date on the Bill of Lading).
4. A statement certifying that “The products are classified as HS code 03 and fit for human consumption.”

## Chapter 11 – Exports

- a. **Canada’s Position on Artificial Color in Cooked Shrimp**  
Canada's Department of Fisheries and Oceans (DFO) recently (ca. 1996) distributed a bulletin advising interested parties of FDA's decision to allow the use of artificial colors in cooked shrimp. The bulletin further states the allowance is based on proper labeling of the cooked



shrimp with the principal display panel indicating that the product is artificially colored cooked shrimp and the color agent is identified in the ingredients statement.

However, of greater importance, the bulletin identifies the Canadian position on the use of artificial color in cooked shrimp. Per the Canadian regulations, artificial colors are not permitted in cooked shrimp sold in Canada. Consequently, USDC Voluntary Seafood Inspection Program will not inspect or certify cooked shrimp destined for Canada that contain artificial color, as defined by FDA's Announcement. The bulletin from Canada's DFO is summarized below:

The purpose of this bulletin is to inform manual holders of a recent change in the United States Food and Drug Administration (USFDA) policy concerning the use of artificial colours on cooked shrimp. Earlier this year (1996) the Office of Seafood, USFDA, decided to permit the use of an artificial colour, FD&C Red No. 40 (Allura Red in the Canadian Food and Drug Regulations), on cooked shrimp if the principal display panel indicates the product as being artificially colored cooked shrimp and the coloring agent used is declared in the list of ingredients.

In accordance with the [Canadian] Food and Drug Regulations, coloring agents are not permitted on cooked shrimp sold in Canada. Therefore, if product is imported and labeled as "artificially colored", the lot is to be rejected for non-permitted additives. Also, if imported shrimp are suspected to contain a coloring agent, specifically Allura Red, the lot should be detained, sampled and analyzed for the presence of this agent.

- b. **Bloody Catfish**  
(To be added)

## Chapter 12 – Laboratory Analyses

- a. Cryovac Vacuum Packaged Marine Fresh Fish Products (Salt Water Species Only)  
(To be added)
- b. Vacuum Packaged Hot-Processed Smoked or Hot-Processed Smoke-Flavored Salmon  
(To be added)
- c. Vacuum and Modified Atmosphere Packaged (VAC and MAP) Marine and Estuarine Bulk Raw Fishery Products Held at Only Refrigerated Temperatures (non-frozen)  
(To be added)

## Chapter 13 – Instructions for Collecting and Submitting Analytical Samples to the NSIL

### Introduction

The USDC Seafood Inspection Program includes analytical laboratory services for verification purposes. The USDC inspection and certification of product includes safety/quality criteria that are a critical part of the Program's functions. Periodic laboratory analyses through this surveillance technique are an additional method of maintaining assurances that the Program's participants meet the federal



regulatory, importing country, and/or Program's requirements. The costs of product sampling and analyses are being borne by the Program as a necessary aspect of the Program's verification process.

The purpose of bacteriological and chemical analyses is to provide a level of assurance regarding the absence or amount of certain possible hazards that may be associated with the identified lot of fish and fishery products. The objective for the CSOs/CSIs is to obtain a representative sample of the identified lot and submit the sample to the laboratory in a condition chemically and/or bacteriologically unchanged from that existing within the product at the time of sampling. Aseptic sampling technique must be used to avoid sample contamination by microorganisms and chemicals during sampling procedures.

CSOs/CSIs should be familiar with aseptic sampling techniques through previous training, i.e. FDA satellite downlink video entitled "Food Microbiological Control," and review these techniques prior to collecting samples. The Technical Services Branch Training Section has made these videos available to the field offices. Remember that appropriate measures must be taken to prevent, as far as practicable, any sample contamination and microbial growth or death during the handling, storage and transport of the samples to the laboratory.

### **General Directions and Supplies**

Each supervisory office will store, with a few exceptions, the disposable, single use items necessary to collect the predetermined number of samples for a fiscal year (October through September). Upon the laboratory's request, each supervisor or designated personnel will be responsible to inventory supplies so that additional supplies can be ordered for the upcoming fiscal year.

In situations where the CSOs/CSIs are stationed in an area distant from the supervisory office, the supervisor or designated personnel may dispense the necessary items to the CSOs/CSIs to collect the appropriate number of samples and sample sizes from a company within a fiscal year (October through September). (See section D. Sample Numbers and Sample Sizes, and Attachment #1: Table entitled "USDC Analytical Laboratory Services Sampling Program and Analyses").

In other situations where the CSOs/CSIs are stationed in close proximity to the supervisory office, or are stationed at the supervisory office, the CSOs/CSIs may receive an assembled sample collection kit from the supervisor or designated personnel when sampling of product is anticipated, or they may assemble a sample collection kit themselves.

Reusable sterile containers and other reusable items, if needed, may be supplied by the laboratory. When reusable sterile containers and other reusable items are needed, the laboratory is to be notified well in advance so that these sterile containers and other reusable items can be shipped to a designated location. Reusable containers and other reusable items must be returned to the laboratory for re-sterilization.

Standard or typical items for aseptic sampling, depending upon the product being sampled, consist of the following:

#### **1. Standard or typical items**

##### **Containers**

Clean, dry, sterile, leak-proof containers such as disposable sterile plastic bags, wide-mouth glass or plastic jars with screw-top caps, sterile stainless metal cans, with adequate capacity for the sample to be collected.



### Collecting equipment

Sterile gloves and/or sterile scoops.

### Cutting instruments

Knives and/or scissors for opening food packages. When collecting samples for microbiological analyses, these must be sterile.

### Instructions

Sample collection guidelines, including information forms.

### Insulated containers/gel packs/sealable plastic bags

Foamed plastic boxes or other insulated containers suitable for transporting and/or holding frozen or chilled samples and, if necessary, gel packs (blue ice). Gel packs should be frozen prior to sample collection. Sealable plastic bags may be needed for completed information forms.

### Labels and markers

Light-colored waterproof cardboard tags with reinforced eyelet hole and wire or cord ties, gum-backed paper labels, adhesive-backed tape, and/or felt-tipped permanent markers. (All must be waterproof.)

### Sterilizing agents

Alcohol wipes, other disinfectant wipes, solution for sanitizing hands or surfaces, alcohol container with screw-type lid with isopropyl alcohol 91%, and lighter.

## **2. Additional items**

In addition to the above items, the following items may be necessary for certain collections:

### Dry ice

Dry ice may be used. **If a lot inspection office or a company ships packages with dry ice, ensure that whoever signs the shipping document has completed the DOT Hazardous Shipper Training and has a copy of his or her current training certificate.** If the container is to be shipped to the laboratory by a common carrier, i.e. Federal Express, the words “dry ice” and weight of dry ice must be declared on package and label.

### Refrigerator and/or freezer

Refrigerator capable of maintaining samples at 32-38°F (0-3.3°C) and/or freezer capable of storing frozen samples at -20 to 0°F (-28.9 to 17.8°C).

### Sterilizing agents

Alcohol burner with denatured ethyl alcohol, alcohol burner’s storage container with snap-on lid, and/or lighter. Flaming procedures for sterilizing reusable cutting instruments and collecting equipment should only be done in a location where open flame is not an unacceptable hazard, and when other measures of assuring aseptic collection are not feasible. Combustible alcohol such as used in the burner may be considered a hazardous material and requires specific labeling and shipping requirements.

### Thermometer

A thermometer capable of reading sample temperatures, i.e. -40 to 160°F (-4.4 to 71.1°C).

## **Sample Program**

**USDC analytical laboratory services apply only to high-risk products that are processed at a company or stored at a company or a designated warehouse and inspected by USDC Inspection Services.**



The **high-risk products** are subdivided into **four groups**: (1) ready-to-eat (fully cooked, pasteurized, pickled, or smoked) fish and fishery products (excluding canned products, but including fully cooked battered/breaded products); (2) raw or canned histamine-forming species; (3) battered/breaded shrimp (excluding fully cooked battered/breaded shrimp); and (4) raw shrimp. **For each group, two lots will be sampled every fiscal year (October through September) from each company under contract.**

**Depending upon the product, the number of samples per lot and type of analyses varies. The table entitled “USDC Analytical Laboratory Services Sampling Program and Analyses” outlines this information in simple format for guidance purposes and is provided as Attachment #1 to these guidelines.**

It is imperative for the sample collection to be spread out during the course of the fiscal year. Therefore, the fiscal year is subdivided into the following trimesters: (1) October – January; (2) February – May; and (3) June – September. In any given trimester, the laboratory will accept a maximum of one-third of all products, from each supervisor’s list of companies and products, unless other arrangements have been agreed upon. For tracking purposes only, each trimester is now subdivided into months on the spread sheet.

### **Sample Numbers and Sample Sizes**

**Only collect the number of samples from the products identified below. If the product is not identified below or is not inspected by USDC Inspection Services, DO NOT collect it.**

#### Ready-To-Eat Fish and Fishery Products

For ready-to-eat (fully cooked, pasteurized, pickled or smoked) fish and fishery products (excluding canned products but including fully cooked battered/breaded products), collect 6 samples per lot. The minimum sample size is 8.0 ounces.

If a primary package is less than 8.0 ounces, contact NSIL and provide the following information: product type and the primary package’s net weight. Depending on the information provided, it may be acceptable to submit one primary package as a single sample instead of additional primary packages to complete the minimum sample size.

#### Raw Or Canned Histamine-Forming Species

For raw or canned histamine-forming species, collect 6 samples per lot for product destined to remain in United States commerce and collect 9 samples per lot for product destined for shipment to the European Union. The minimum sample size for raw or canned histamine-forming species is an 8.0-16.0 ounce fillet, whole steak, or whole fish.

Remember, if a primary package is less than 8.0 ounces, contact NSIL and provide the following information: product type and the primary package’s net weight. Depending on the information provided, it may be acceptable to submit one primary package as a single sample instead of additional primary packages to complete the minimum sample size.

Canned histamine-forming species require one whole can for each sample, except the 64-ounce can. Aseptically remove a minimum of 8.0 ounces of product from each of the 64-ounce cans for each sample.

**Note: A list of histamine-forming species is provided as Attachment #2 to these guidelines. For additional information on histamine forming species see Table #3-1 “Potential Vertebrate Species Related Hazards” in the FDA “Fish and Fisheries Products Hazards & Controls Guidance” document.**



### Battered/Breaded Shrimp

For battered/breaded shrimp (excluding fully cooked battered/breaded shrimp), collect 5 samples per lot. The minimum sample size is 8.0 ounces.

If the CSOs/CSIs are present during the battered/breaded processing and are collecting samples on-line, the CSOs/CSIs may take shrimp samples prior to being battered/breaded. However, it is imperative to indicate that the shrimp samples are “raw breaded shrimp” on the submitted USDC Analytical Laboratory Services Information Form (Company, Product, and Sample Information). (See Attachment #3.)

### Raw Shrimp

For raw (fresh or frozen) shrimp, collect 5 samples per lot. The minimum sample size is 8.0 ounces.

## **Sample Collection**

In order to obtain samples representative of the lot, remember to collect the samples randomly. Whenever possible, if collecting samples on-line, collect samples during the course of production time, i.e. every half hour or every hour. If collecting samples in-storage, collect samples from different pallets and pallet locations.

Sample collection should be a planned activity. For HACCP QMP companies, sample collection will likely accompany a company audit. The Region audit function should determine which products to sample and the lead auditor should determine where best to collect the samples and what collection techniques should be employed. If a HACCP QMP audit is being performed and products under the USDC Seafood Inspection Program are not processed that day, samples (if available) can be drawn from cold storage. If samples are not available that day, then samples can be drawn on another day. Sampling does not necessarily have to coincide with an audit. However, the Sampling Program still applies as long as such products are processed or stored at the company or a designated warehouse and inspected by the USDC Seafood Inspection Program (See section C. Sample Program).

For non-HACCP contract and non-contract companies, sample collection can be accomplished during inspection services by an assigned CSO/CSI. Before any collection activity occurs or sampling equipment is presented, the responsible company representative should be notified of the intent to collect samples, and be told why it is a necessary verification aspect of the Program (See Introduction). The company’s representative should be informed of the current Program guidelines (See Sample Program section), and types of analyses being performed (See Table in Attachment #1). The CSO/CSI should offer to take duplicate samples for the company. The company may wish to retain these samples or have them analyzed at the company’s expense.

After requesting to sample product, the CSOs/CSIs should make sure that all sample collection equipment is available and that the gel packs have been kept in a solidly frozen state. Prior to initiating the sampling, don clean protective clothing, such as a lab coat, hat and hairnet, and wash and sanitize your hands.

Whenever practicable and the package size allows, collect the required number of samples and minimum sample sizes as intact pre-packaged products (See Sample Numbers and Sample Sizes and Attachment #1). Label each sample and store the sample as appropriate until it is shipped to the laboratory for analyses. (See Labeling Sample Containers).

Under certain conditions, pre-packaged products may not be available or the package size does not warrant intact shipment of the samples to the laboratory. Then the required number of samples and



minimum sample sizes must be aseptically collected from “on-line” or aseptically removed from the larger packages (See Sample Numbers and Sample Sizes and Attachment #1.)

When collecting the sample “on-line”, pre-label the sterile containers (See Labeling Sample Containers.) If “on-line” personnel are present, request that they place the sample from the line into the sterile container without touching the inside of the container. On completion of filling, the sterile container should be closed and stored as appropriate. Continue collecting the samples until all requirements for the product are met according to Sample Numbers and Sample Sizes section and the table in Attachment #1.

If product material is not available before packaging, or if the packages are too large to be drawn as intact samples, the CSOs/CSIs must collect the required number of samples aseptically. Randomly collect the required number of larger packages from their storage area and move them to a clean location, such as the QC lab. Place the package upon a previously cleaned and sanitized counter top. The package surfaces to be opened should be wiped with an alcohol wipe to remove surface contamination. Carefully open the cleaned area of the package with a sterile knife or sterile scissors, or if present, the package zip-locked. After opening, some product forms may be poured directly into the open, sterile, pre-labeled container. If the product size or form does not allow pouring, the pieces must be removed with sterile gloves, sterile forceps, sterile tongs, or sterile scoops. Care should be taken to avoid the product from touching the outside of the container or non-sterile handling equipment. After filling the collection container, promptly seal it to avoid contamination.

Continue collecting the samples until all requirements for the product are met according to Sample Numbers and Sample Sizes and the table in Attachment #1. Remember to change gloves and/or sterilize cutting instruments and collecting equipment between each sample being collected. Store the collected samples at appropriate temperatures until shipment to the laboratory, and return the opened packages to the processing line or responsible company personnel.

### **Labeling Sample Containers**

Labels should be filled out prior to sampling with the following information:

- a. Company name
- b. Product lot number
- c. Sample number
- d. Date
- e. Name(s) of individual collecting samples.

If the samples remain in the original packaging, affix a label to it. Place the original package with affixed label into another sealable plastic bag. If the samples are placed into other sterile containers with the exception of “write-on” sterile plastic bags, i.e. whirl pack bags, affix labels to containers.

If sample containers are “write-on” sterile plastic bags, this information is written directly on the bags without using labels.

### **Information Form**

The CSO/CSI collecting samples must **completely** fill out the **attached** USDC Analytical Laboratory Services Information Form regarding company, product, and sample information (Attachment #3). Please use **blue pen** so that the original information form can be distinguished from copies. It is



recommended that you make copies of the completed form for your files and for the company contact's files. A copy of the completed form must be sent to the NSIL prior to sample shipment. (Fax: 228-762-7144 or email [toginny.steele@noaa.gov](mailto:toginny.steele@noaa.gov) and <mailto:angela.ruple@noaa.gov>). Place the original completed form in a sealable plastic bag and forward it to the laboratory along with samples. The information form should provide the following information relevant to each lot:

### Company Information

1. Company's Contract (V): Place a check mark next to the appropriate company's contract [HACCP QMP, non-HACCP Contract, Non-Contract].
2. Company's Full Name: Write the company's **full** name as written in the USDC Participants List for Firms, Facilities and Products. If not in the list, write the company's **full** name so that it can appear correctly on the official letter, envelope, and copy of analytical results. Include endings such as Company, Corporation, Inc., Ltd., etc.
3. Company's Location Address: Write the company's **location** address as written in the USDC Participants List for Firms, Facilities, and Products. If not in the list, write the company's location address.
4. Company Contact's Full Name (v): The company contact should be the company's designated individual to receive the official letter and copy of analytical results. Place a check mark next to the appropriate title (Dr., Mr., Mrs., or Ms.). Write the company contact's **full** name so that his or her name can appear correctly on the official letter and envelope. (For example, William Doe instead of Bill Doe and Christine Doe instead of Chris Doe). Also, please make sure the name is spelled correctly.
5. Company Contact's Mailing Address: Write the company contact's **mailing** address so that it can appear correctly on the official letter and envelope and insure that it will be received by the company's designated individual. Please verify this address as it will be used for submission of laboratory results to the company.
6. Company Contact's Title: Write the company contact's title so that it can appear correctly on the official letter and envelope.
7. Company Contact's Telephone Number: Write the company contact's telephone number. If there is extension, please include it.
8. Company Contact's Fax Number: Write the company contact's fax number.
9. Company Contact's email address: Write the company contact's email address.
10. Full Name and Signature of Company's Representative Acknowledging Samples Collected For Analyses: Write the **full** name of company's representative acknowledging that samples were collected for analyses. Have the company's representative sign his or her name acknowledging that samples were collected for analyses. **The company's representative may or may not be the same as the company's contact.**

### Product Information

1. Product Brand: Write the Product Brand, as it appears on the master cases or primary packages. If the product brand does not appear on either, write N/A for not applicable.
2. Packer's Full Name: Write the packer's **full** name, as it appears on the master cases or primary packages. If the packer's **full** name does not appear on either, write N/A for not applicable. However, if the packer is known, next to N/A, write the packer's **full** name.
3. Distributor's Full Name: Write the distributor's **full** name, as it appears on the master cases or primary packages. If the distributor's **full** name does not appear on either, write



- N/A for not applicable. However, if the distributor is known, next to N/A, write the distributor's **full** name.
4. Product State I (v): Place a check mark next to the appropriate product state (fresh, frozen, or other).
  5. Product State II (v): Place a check mark next to the appropriate product state (perishable or shelf-stable).
  6. Product Group (v): Place a check mark next to the appropriate product group (ready-to-eat, histamine producer, battered/breaded shrimp, or raw shrimp).
  7. Product's Full Description: Write the product's full description, i.e. ready-to-eat smoked mackerel fillets, raw yellowfin tuna steaks, batter-dipped precooked shrimp, raw peeled and deveined IQF 60/100 shrimp.
  8. Country of Origin: Write the country of origin. For example, if the product is raw shrimp originally from Indonesia, then processed as raw breaded shrimp, the country of origin will be Indonesia and not the United States.
  9. Product Of: Write the country where product is from. For example, if the product is raw shrimp originally from Indonesia, then processed as raw breaded shrimp, the "product of" will be the United States and not Indonesia. In other words, the "product of" is the country where the final product is processed.
  10. Product Packaging (v): Place a check mark next to the appropriate packaging (bag, box, can, jar, shrimp ring, vacuum pack, or other).
  11. Ingredient Statement: Write the ingredients as written on the primary package. In lieu of writing out the ingredients, attach a copy of the end-product label to the back of the information form. If there is not an ingredient statement, write N/A for not applicable.
  12. Lot Size (Master Cases): Write the total number of master cases and weight of individual master cases in the lot, i.e. 500-cases/10-lbs. each.
  13. Lot Size (Primary Packages): Write the total number of primary packages and the weight of individual primary package, i.e. 5,000-packages/1-lb. each.
  14. Lot Number: Write the lot number. It is important the lot number can trace back the product in case the submitted samples fail analyses.
  15. Pack Date (mm/dd/yy): Write the pack date, i.e. 10/01/06.
  16. Expiration Date (mm/dd/yy): Write the expiration date, i.e. 10/01/07, as it appears on the master cases or primary packages. If it does not appear on either, write N/A for not applicable.
  17. UPC Code: Write the UPC Code, as it appears on the master cases or primary packages. If it does not appear on either, write N/A for not applicable.

### Sample Information

1. Sample Date (mm/dd/yy): Write the sample date, i.e. 11/01/06.
2. Sampled (v): Place a check mark next to the appropriate sampling procedure (online or in-storage).
3. Sample Temperature: Write the sample temperature taken during sampling (°F/). If the product is frozen solid, then write "FS".
4. Sample Size (Number) (v): Place a check mark next to the appropriate number of samples taken (5, 6, or 9). Please make sure the number of samples coincides with section D. Sample Numbers and Sample Sizes and the table in Attachment #1. **If the number of samples does not coincide with Sample Numbers and Sample Sizes and the table in Attachment #1, contact the laboratory prior to shipment.**



5. Sample Unit: Write the weight of the sample size in ounces.
6. Name of CSO's/CSI's Immediate Supervisor: Write the name of your immediate supervisor, i.e. Larry Biondo, Brian Lynch, Howard Thomas, Kirk Brown, Bob Kell, Monty Berg, Roxy Triplett, Mike Stadler or Brian Vaubel. If a submitted sample fails analyses, it is the laboratory's responsibility to contact the supervisor in order that he can take appropriate action.
7. Immediate Supervisor's Telephone/email address: Write your immediate supervisor's telephone and email address. If a submitted sample fails analyses, it is the laboratory's responsibility to contact the supervisor via telephone and to forward analytical results via fax or email in order that he can take appropriate action.
8. Full Name of CSO/CSI Collecting Samples: Print your **full** name.
9. CSO's/CSI's Telephone/email address: Write your telephone and email address.
10. Signature of CSO/CSI Collecting Samples: Sign your **full** name.
11. Comments: If you have any additional comments regarding the submitted samples, write your comments here. If you need additional space, write your comments on the back of the information form.

### **Packing Samples and Shipping Containers**

If the product is canned (shelf-stable) or is in a dry condition, take no particular precaution to avoid temperatures above 40°F (4.4°C). However, pack samples so that the samples are not damaged.

If the product is perishable and fresh or thawed, cool samples to 32-38°F (0-3.3°C) and transport them in a protective insulated container. Pack samples with layers of frozen gel packs in sufficient quantity to maintain the product at a temperature not to exceed 38°F (3.3°C) for the duration of transportation to the lab. Any excess space should be filled so that the samples and gel packs cannot shift and separate from one another. Crunched up newspaper is recommended for filling up excess space because it is also a good insulator and will help keep samples cold. The container should be marked "**Perishable Product**" and shipped the same day of collection.

If the product is perishable and frozen, maintain samples in the frozen state -20 to 0°F (-28.9 to -17.8°C) and transport them in a protective insulated container. Pack the samples with layers of frozen gel packs or dry ice in sufficient quantity to maintain the product at a temperature not to exceed 0°F (-17.8°C) for the duration of transportation to the lab. Any excess space should be filled so that the samples and gel packs cannot shift and separate from one another. Crunched up newspaper is recommended for filling up excess space because it is also a good insulator and will help keep samples cold. The container should be marked "**Perishable, Frozen Product**".

**If a lot inspection office or a company ships packages with dry ice, ensure that whoever signs the shipping document has completed the DOT Hazardous Shipper Training and has a copy of his or her current training certificate.** Use dry ice (solid carbon dioxide) as the refrigerant if the time spent in transport may lead to thawing. Any excess space should be filled so that the samples and dry ice can not shift and separate from one another. Crunched up newspaper is recommended for filling up excess space because it is also a good insulator and will help keep samples cold. Dry ice weighing approximately ½ the sample weight is sufficient for this purpose provided the container is insulated with 1 ½-2 inches of a foam-type material, and is tightly sealed. The container should be marked "**Perishable, Frozen Product**".

If the container is to be shipped to the laboratory by a common carrier, i.e. Federal Express, it is imperative to send it "FedEx Priority Overnight (next business morning), and indicate the total number



of packages and weight on the label. Also, if dry ice is used, the words “dry ice” and weight of dry ice must be declared on package and label.

Please make sure to weigh the container and to round it to the nearest pound. In order to avoid excessive shipping charges, DO NOT estimate the weight or ship a container without indicating the actual weight.

Include the sample information form in a sealable plastic bag to avoid it from becoming wet and illegible. Include any reusable supplies inside the shipping container on top of samples.

### **Sealing Shipping Containers**

Seal the container with a tape that will assure the temperature control of the contents and disclose any tampering. Identify the seal with date, sample number, and mark of the collecting CSO/CSI.

### **Shipping, Transporting, or Delivering Samples**

It is imperative that prior to shipping, transporting, or delivering samples, an individual must confirm that the laboratory can receive samples on a given day. Collected samples can be received Monday – Thursday during normal business hours.

Do not send any samples until the laboratory has been notified of your intentions to ship. Call Ginny Steele or Angela Ruple at (228) 762-7402 to set up shipping and receiving dates. If Ginny or Angela is not available, ask for Kenneth Powell or leave a message including your name, telephone number, type of product being sampled, and the name of the company that the product was sampled from. This procedure should prevent unnecessary (1) time spent on collecting, receiving and disposing of incorrect samples, (2) expense (company’s) for incorrect samples, and (3) expense (USDC’s) for shipping incorrect samples.

When shipping via Federal Express, an electronic FedEx slip with the laboratory’s account number should be generated. If online FedEx shipping is not possible, inspectors should request pre-printed FedEx labels from the laboratory. **If a lot inspection office or a company ships packages with dry ice, ensure that whoever signs the shipping document has completed the DOT Hazardous Shipper Training and has a copy of his or her current training certificate.** If the container is to be shipped to the laboratory by a common carrier, i.e. Federal Express, the words “dry ice” and weight of dry ice must be declared on package and label if dry ice is used. It is imperative that the package is shipped priority overnight, next business morning.

Shipping costs are less if you print Federal Express labels online. If this is not an option, please request pre-printed Federal Express labels from the laboratory prior to inspection. In either case, please make sure that all Federal Express Labels contain the following information:

**Account No. 039500248**

**Reference No. 30120007 2KL4ADM PLB**

(Instructions for printing online Federal Express labels: Go to <http://www.fedex.com> and provide the following in the Login area: User ID - CSOCSI and Password – 0sip08. Press “Login.” Complete the requested information on the screen and press “Continue”. Print the label and place in FedEx pouch to attach to package.) NOTE: This user ID and Password should only be used for samples being sent to the laboratory.



If you must use a carrier other than Federal Express, please call the laboratory to notify us that you will be using another carrier so that we can verify that the carrier will deliver to our location.

Keep containers in the proper temperature environment until shipping to the laboratory and then ship as rapidly as possible to the following address:

**ATTN: Sample Custodian  
National Seafood Inspection Laboratory  
3209 Frederic Street, Room 274  
Pascagoula, MS 39567  
228-762-7402**

**Note: If you have any questions regarding these guidelines, call Angela Ruple or Kenneth Powell (228) 762-7402 or send an e-mail to them at the following addresses:**

**Angela.Ruple@noaa.gov or Kenneth.Powell@noaa.gov**