
Seafood Specification

Supplier Code: 2912 Supplier Name: Camerican Imports

Category: SEAFOOD

SUPC #: 8682692

Supplier Name: Camerican Imports

Status: QA Approved

1. BRAND

SYSCO INTERNATIONAL CLS

2. PRODUCT DESCRIPTION

Skipjack Chunks Light Tuna Packed in Water

3. PACK SIZE

A. Units Per Case: 6/66.5 ounce cans

B. Net Content Per Unit: 66.5 ounces

C. Total Net Contents: 24 Lbs 15 Ounces Units: pound (lb)

4. INGREDIENT STATEMENT

Skipjack Tuna, Water, Vegetable Broth (Pea & Carrot), Salt.

5. NUTRITIONAL AND PRODUCT CLAIMS

N/A

6. CHILD NUTRITION No

[What is this?](#)

7. KOSHER and/or HALAL Kosher

Certifying Body: The Union of Orthodox Jewish Congregations (OU)

If Kosher Certifying Body used is not listed, please select OTHER

8. ALLERGENS US/Canada (Select all that apply)

FISH,

ALLERGENS EU (Select all that apply)

,

9. GOVERNMENT INSPECTION NUMBER/SHIELD

N/A

10. SPECIAL INSTRUCTIONS (PREPARATION/HANDLING/COOKING)

N/A

11. COUNTRY OF ORIGIN

Labeling Required: Yes

Country: INDONESIA, PHILIPPINES, THAILAND, VIETNAM

Method of Catch: Wild

12. CONTAINER INFORMATION

A. Box Dimension:

Length: 19.5 Width: 12.5 Height: 5.5

B. Cubic Feet: 0.78

C. Pallet Information:

Cases Per Pallet: 80 Cases Per Layer: 10 Layers Per Pallet: 8

Pre-conversion Info:

REQUIRED PRODUCT SPECIFIC INFORMATION

13. DEFECT CRITERIA

Viscera - Free

Skin - 150 mm maximum.

Hard Bone - Free

Soft Bone - One or more soft bones up to a maximum of 50 mm in length.

Scales - 150 mm maximum.

Blood Meat - <2% of the drained weight.

Scorch - Trace

Struggle Marks - Trace

Honey Combing - Free

Struvite Crystals - Free

14. FLAVOR/ODOR

Good flavor and odor. Free from any off and/or objectionable flavors and/or odors.

15. FOREIGN MATERIALS

None. Metal detection programs required. Documented Knife Inspections, Metal Detections, and Daily Equipment Inspections.

16. MICROBIOLOGICAL CRITERIA, GUIDELINES OR SPECIFICATIONS

All product shall be commercially sterile after thermal processing and meet incubation test requirements.

Approved facilities must have a FCE and SID registration.

17. PROCESSING PROCEDURES

Fresh or thawed frozen tuna is eviscerated, washed, raked, pre-cooked to specified back bone temperature, cooled to specified back bone temperature, skinned, cleaned, inspected, loins and third cleaning flake (or later) and/or ground to loins are filled into cans, brine filled and thermally processed. Vegetable broth used in the process will not contain soy or soy based products. Only pea & carrot based VB formulations are approved for SYSCO brands. Product shall be processed in accordance with CFR 21 Part 110 and CFR 21 Part 113 for low acid canned foods.

18. RAW MATERIAL STANDARDS

Chunks are cut from clean loins of Skipjack (*Katsuwonus pelamis*) in which the original muscle structure is retained. Only fresh or fresh frozen fish free from any signs of decomposition shall be used. Product shall be stored and produced under appropriate time/temperature conditions which prevent the formation of histamine within the raw product. Fish will be caught using Dolphin safe methods and must be accompanied by a Dolphin Safe Certificate on Marine Mammal Safety by the appropriate authority.

19. SHELF LIFE

Three years

20. STORAGE AND DISTRIBUTION INFORMATION

Product shall be stored and shipped in a clean, dry, sanitary environment at ambient temperature. Product shall not be frozen.

ALLOWED PRODUCT SPECIFIC INFORMATION

21. AGE OF RAW MATERIALS

See section 18.

22. APPEARANCE

Chunk, Clean Flake. Flake shall be produced from loins and/or third cleaning or later cleaning.

23. BLEND INFORMATION

Chunk Style Loins - 65% by weight minimum

Flake - 35% by Weight Maximum

24. BRIX

N/A

25. COLOR STANDARD

Bright, uniform light color with no more than a slight pink cast. Color shall be no darker than Munsell value 5.3.

26. COMPONENT WEIGHTS OF MAJOR INGREDIENTS

N/A

27. DRAINED WEIGHT

See Pressed Cake Weight section below.

28. FILL WEIGHTS

Must meet Federal Regulations for fill of container with the average pressed cake weight from 24 cans not less than 37.9 ounces as determined by method set forth in Federal Regulations 161.190, (c)(2).

29. FINISHED PORTION DIMENSIONS

N/A

30. GLAZE/COATING/BREADING PERCENTAGE

N/A

31. GRIND REQUIREMENTS (Tyler screen, Ro-Tap method)

N/A

32. MOISTURE

N/A

33. NET DEGLAZED WEIGHT

N/A

34. NET DRAINED WEIGHT

N/A

35. NET WEIGHT

66.5 ounces

36. PACKAGING AND LABELING REQUIREMENTS

A. 603 x 408 product shall be packed 6 cans to the case. Each can shall possess proper can identification as per Code of Federal Regulations CFR 21 Part 113.60 sub part D.

B. Cans shall be packed in a preprinted white, staple free container with a 200 lb. bursting strength, 32 pound ECT.

C. Master case and can labels printing shall conform to standards set by SYSCO Quality Assurance.

37. PHOSPHATE CONTROL

N/A

38. PORTION CONTROL

N/A

39. PRODUCT TYPE

N/A

40. TEXTURE

Firm. Free from soft or mushy loins.

41. UNIFORMITY OF SIZE

N/A

VOLUNTARY INFORMATION

SAMPLING AND LOT ACCEPTANCE

Sysco brand product subjected to Sysco Point Source Inspection Program requirements.

ANALYTICAL PARAMETER

Histamine - less than 30ppm

Mercury - less than 0.5ppm

Vacuum - 13 centimeters minimum (5 inches)

Vegetable Broth - less than 5% of the volume capacity of the container. Shall meet requirements setforth in Federal Regulation 161.190, 6(v). Only VB 76 and VG 910 vegetable broths will be approved for Sysco products.

PRESSED CAKE WEIGHT

Average pressed cake weight from 24 cans not less than 37.9 ounces as determined by method setforth in Federal Regulations 161.190, (c)(2).

Panel Format: US

Nutrition Facts		
Serving Size Quantity: 1/4 cup (56g) 2oz, drained / Unit of measure: -n/a- / Other: N/A gram(s)		
Example: 1/2 Cup (approx. 70 grams) or 3 Pieces (57 grams)		
Serving Size: 1/4 cup (56g) 2oz, drained -n/a- (N/A grams)		
Serving Per Container About 24		
Amount/Serving	% Daily Value **	
Calories 50		
<input type="checkbox"/> Calories from Fat 0		
Total Fat 0 g	0 %	
<input type="checkbox"/> Saturated Fat 0 g	0 %	
<input type="checkbox"/> Trans Fat 0 g		
<input type="checkbox"/> Polyunsaturated Fat 0 g		
<input type="checkbox"/> Omega-3 g		
<input type="checkbox"/> Omega-6 g		
<input type="checkbox"/> Monounsaturated Fat 0 g		
Cholesterol 20 mg	6 %	
Sodium 180 mg	8 %	
<input type="checkbox"/> Potassium mg	%	
Total Carb. < 1 g	0 %	
<input type="checkbox"/> Dietary Fiber 0 g	0 %	
<input type="checkbox"/> Soluble Fiber g	%	
<input type="checkbox"/> Insoluble Fiber g	%	
<input type="checkbox"/> Sugars 0 g		

Sugar Alcohol g		
Other Carbohydrate g		
Protein 13 g		
Vitamin A IU		0 %
Vitamin C mg		0 %
Calcium mg		0 %
Iron mg		2 %
Vitamin D mg		%
Vitamin E mg		%
Vitamin K µg		%
Thiamine mg		%
Riboflavin mg		%
Niacin mg		%
Vitamin B6 mg		%
Folate mg		%
Vitamin B12 µg		%
Biotin mg		%
Pantothenic Acid mg		%
Phosphorus mg		%
Iodine µg		%
Magnesium mg		%
Zinc mg		%
Selenium µg		%
Copper mg		%
Manganese g		%
Chromium µg		%
Molybdenum µg		%
Chloride mg		%

** Percentage Daily Values are based on a 2,000 Calorie diet. Your daily values may be higher or lower depending on your calorie needs

Calories:	2,000	2,500
Total Fat (Less than)	65g	80g
Sat. Fat (Less than)	20g	25g
Cholesterol (Less than)	300mg	300mg
Sodium (Less than)	2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g
Calories per gram:		
Fat 9	Carbohydrate 4	Protein 4

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QUALITY ASSURANCE SECTION

Approval Information

Creation Date: 11/16/2005

Supplier Information

Supplier: Camerican Imports

Submit To: Eli Hollon

Technologist Information

Technologist: Eli Hollon

QA Manager Information

QA Manager: Ron Diem

Supplier Record:

11/16/2005: Begin Notes.

Technologist Record:

03/05/96: Begin Notes.

QA Manager Record:

3/18/96:

same comments as 4088134

4/10/13- Updated Nutritional Info from Camerican

10/1/14 - corrected ingredient deck, removed temp range from shipping and storage, and corrected histamine limit from 50 ppm to 30 ppm.

Attachments:

EDIT LOG

Ron Diem Updated on 11/14/2014 08:37:04 AM to the status of QA Approved
Rick Iapoce Updated on 11/13/2014 02:54:38 PM to the status of Re-Submittal
Rick Iapoce Updated on 11/13/2014 01:41:53 PM to the status of Draft
Ron Diem Updated on 11/13/2014 12:41:25 PM to the status of Pending Supplier Change
Ron Diem Updated on 10/01/2014 07:32:39 AM to the status of QA Approved
Ron Diem Updated on 10/01/2014 07:15:24 AM to the status of QA Approved
Ron Diem Updated on 10/01/2014 07:14:04 AM to the status of QA Approved
Ron Diem Updated on 09/29/2014 03:38:37 PM to the status of QA Approved
Rick Iapoce Updated on 09/26/2014 09:28:46 AM to the status of Re-Submittal
Rick Iapoce Updated on 09/26/2014 08:57:46 AM to the status of Draft
Rick Iapoce Updated on 09/23/2014 07:59:56 AM to the status of Draft
Rick Iapoce Updated on 09/17/2014 08:13:35 AM to the status of Draft
Mark Leidelmeyer Updated on 09/12/2014 04:21:50 PM to the status of Pending Supplier Change
Eli Hollon Updated on 04/10/2013 10:56:52 AM to the status of QA Approved
Dale Schiffner Updated on 04/09/2013 10:33:04 AM by changing QA Tech from AllToBe Assigned to Eli Hollon
Rick Iapoce Updated on 04/08/2013 03:27:03 PM to the status of Re-Submittal
Rick Iapoce Updated on 04/08/2013 03:24:38 PM to the status of Draft
Eli Hollon Updated on 02/18/2013 10:27:40 AM to the status of Pending Supplier Change
Georgiann Miller Updated on 11/18/2011 01:27:53 PM by changing QA Tech from Ron Diem to Eli Hollon
Georgiann Miller Updated on 11/18/2011 01:26:37 PM to the status of QA Approved
Ron Diem Updated on 09/20/2011 12:31:05 PM to the status of QA Approved
Ron Diem Updated on 11/16/2005 02:38:46 PM to the status of Ready For QA Approval
Ron Diem Created on 11/16/2005 12:17:17 PM with an initial status of Draft