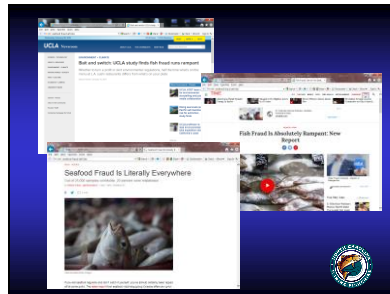


Slide 1



Slide 2




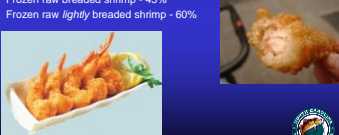
Slide 3



Slide 13

Short Weighting:
Over Breading



- Actionable when the quantity of shrimp material present, based on the average of all subsamples, is less than the following percentages of the total article (as determined by the methods prescribed in the standards of identity, 21 CFR 161.175 - 161.176).
- Frozen raw breaded shrimp - 45%
- Frozen raw *lightly* breaded shrimp - 60%



Slide 14

Short Weighting:
Soaking

- "Weight" packs and common practices
 - Scallops (Triphosphate)
 - Oysters (Soaking/adding water)



Slide 15

Trans-shipment and Mislabeling

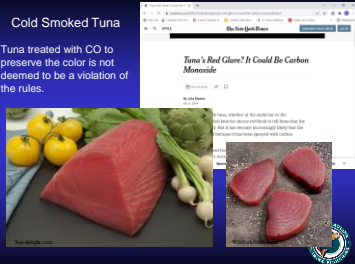
- Shipping through intermediary countries to avoid customs duties
- Labeling Product fraudulently to make it legal.
- Use of buzz words (HACCP, FDA, Cooked, etc)



Slide 25

Cold Smoked Tuna


Tuna treated with CO to preserve the color is not deemed to be a violation of the rules.



Tuna's Red Glow? It Could Be Carbon Monoxide

By Tom Ichniowski



It's a little bit of a mystery, but the bright red color of the tuna steaks you see in the grocery store is not necessarily a sign of freshness. In fact, it could be a sign of carbon monoxide poisoning. The FDA has issued a warning that tuna steaks that have been treated with carbon monoxide to keep them from turning brown are not safe to eat.



Slide 26


FDA Regulatory Fish Encyclopedia (RFE)

- Guidance for Industry
- List of species with Accepted Market Names
- Google it



Slide 27

Questions?



REDNECK SEAFOOD DINNER

on the cheap
with cheap wine,
you might make it

