

EXAMPLE ONLY

Product Specifications

Company (importer) name:
Address:

Product name: Mahi Mahi

Product form: H & G, Loins, Fresh, Frozen

Intended use: Raw (as sashimi) or cooked

Potential Biological Hazards:

1. **Bacterial pathogens:** Suppliers must adhere to strict sanitation and the sanitation monitoring requirements contained in FDA's Seafood HACCP regulation and assure its SOP's and GMP's minimize the occurrence of potentially harmful bacteria.

Potential Chemical Hazards:

1. **Histamine:** Certain species of finfish, such as mahi mahi, when subject to time-temperature abuse may develop harmful levels of histamine (sometimes called scombrototoxin). To ensure that harmful levels of histamine do not develop, mahi mahi sold to (Company Name) must be processed under a HACCP system with temperature controls in place from the time of harvest to the time the product is received by our company. Unless there is evidence (from data loggers, temperature recording devices, ice, etc) documenting proper in-transit temperature controls at receipt, the shipment will be rejected.
2. **Histamine must not exceed 50 ppm according to FDA action levels.**

Potential Physical Hazards:

1. **None for this product**

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