

**FDA DATA SHEET - FOOD**

COMPLETE THE FOLLOWING INFORMATION FOR EACH PRODUCT ON YOUR SHIPMENT

PRODUCT DETAILS					
COMMON / MARKET NAME	HTS CODE	FDA PRODUCT CODE	LOT NUMBER (OPTIONAL)		
COUNTRY OF PRODUCTION	COUNTRY OF ORIGIN	PROCESSING CODE			
QUANTITY & UOM		*EXAMPLE* Quantity of Cases Quantity of Packages in each Case Weight of Each Package			
PACKAGING TYPE		PROCESSING TYPE			
PRODUCT IS FOR CONSUMPTION BY		PRODUCT STORAGE			
MANUFACTURER					
MANUFACTURER COMPANY NAME					
ADDRESS		CITY	STATE/PROVINCE	ZIP/POSTAL CODE	COUNTRY
FOOD FACILITY REGISTRATION NUMBER			DUNS NUMBER (IF AVAILABLE)		
CONTACT NAME	eMAIL		PHONE		
SHIPPER					
SHIPPER COMPANY NAME					
ADDRESS		CITY	STATE/PROVINCE	ZIP/POSTAL CODE	COUNTRY
FOOD FACILITY REGISTRATION NUMBER			DUNS NUMBER (IF AVAILABLE)		
CONTACT NAME	eMAIL		PHONE		
PRIOR NOTICE SUBMITTER (PERSON COMPLETING THIS FORM)					
CONTACT NAME	PHONE NO.		eMAIL		
FCE - FOOD CANNING ESTABLISHMENT (For products that are commercially sterile, acidified or aseptic)					
FCE REGISTRATION NUMBER			SID NUMBER		
CONTAINER DIMENSION _____ x _____ x _____ (INCHES TO THE NEAREST 1/16 OF AN INCH)					

PROCESS INDICATOR CODE	NAME	PROCESS TYPE DEFINITION/EXPLANATION
B	Raw	Product is in its natural state (e.g., fresh, raw and/or natural product). The product is NOT stored or transported refrigerated or frozen, but held in ambient temperatures (e.g., grains, nuts, or seeds, etc.)
C	Raw, Fresh Refrigerated	Product is in its natural state (e.g., fresh, raw and/or natural product). Includes such functions as waxing, polishing, etc. that make a raw product appear better (e.g., fresh product). The product may be fresh packaged and refrigerated or on wet ice. Includes de-headed "shell on" shrimp de-headed and/or gutted whole fish, etc. See also PIC "T."
D	Raw, Fresh Frozen	Product is in natural state (e.g., fresh, raw and/or natural product). The product may be fresh packaged and frozen. Includes frozen de-headed "shell-on" shrimp, de-headed and/or gutted whole fish, etc. See also PIC "T." Note: Filleted. Skinned, fresh fish or peeled/deveined shrimp is a processed food and will be in PIC Code "T". For de-headed raw "shell-on" shrimp; gutted and/or de-headed whole fish, etc., use the following PIC codes as applicable: "raw, fresh, refrigerated" use code "C", "raw, fresh frozen" use code "D".
E	Commercially Sterile	Packed in hermetically sealed containers; then heated to achieve commercial sterility. Product is shelf stable. Examples of commercially sterile products include canned vegetables and canned fish products. Note: canned fruit, most tomato products, and pickled vegetable products do not fall within this process because they are not heated to achieve commercial sterility.
F	Aseptic Pack	Heated to achieve commercial sterility and packed using pre-sterilized containers and closures and then hermetically sealed. Examples of
H	Dried Natural or Artificial	The product is either dried naturally or by using heat, cold and/ or chemicals. Examples include raisins, dried fruit mixes, nonfat dry milk, etc.
I	Acidified	Packed in hermetically sealed containers; acids or acid foods added to low-acid food(s). May be heat treated or pasteurized. Product is shelf stable. Vegetables such as peppers, pickles and relish are acidified.
N	Heat Treated	Product or concentrate is fully or partially heated (e.g., baked, blanché, cooked, fried, boiled, etc.). The product is not commercially sterile but may be hermetically sealed. Product is not shelf stable (e.g., requires refrigeration or freezing).
O	Pasteurized	Product or concentrate is heated at a temperature of 145°F for 30 minutes or 161°F for 15 seconds. The process will destroy certain disease-producing organisms; destroy or reduce the number of spoilage organisms in certain foods. The product is not commercially sterile but may be hermetically sealed. Product is not shelf stable (e.g., requires refrigeration or freezing). Product labeling in most cases will reflect this process (e.g. crabmeat, apple cider, orange juice, egg nog, etc.).
P	Cultured or Cured	The product is cultured, fermented, salted (brined), (pickled), smoked cured, sugar cured or has an enzymatic reaction which may be the result of naturally occurring enzymes or chemicals. Examples of cultured or cured products include sauerkraut, wine, aged cheese (hard or soft) and naturally fermented pickles. Note that this does not include products that have been processed by direct acidification (adding an acid ingredient, such as vinegar, directly to the product). Those products are coded as Acidified
R	Irradiated	Product is irradiated. Irradiated products receive treatment with radiation as a method of preservation. This process is used infrequently. Without information from the manufacturer it is difficult to determine whether a product has been irradiated. Examples of products that may be processed in this manner are spices
S	Ultrapasteurized	Product or concentrate is heated between 190-120°F or greater with exposure time from 1 second or greater. The process will destroy certain disease-producing organisms; destroy or reduce the number of spoilage organisms in certain foods. The product is not commercially sterile but may be hermetically sealed. Product is not shelf stable (e.g., requires refrigeration or freezing). Product labeling in most cases will reflect this process (e.g., coffee creamer, shelf-stable milk, etc.).
T	Packaged Food (Not commercially sterile)	These products are not commercially sterile but may be hermetically sealed (e.g., shelf stable fruit drink in cans, tomato juice, and pineapple juice). The product may or may not be shelf-stable (e.g., may be held ambient, refrigerated, or frozen). Processing of the finished product may include any of the following processes: Milling, grinding, or mixing of dry ingredients Filleting, skinning fresh fish, shucking shellfish Peeling, deveining raw shrimp Addition of sauces, breading, etc.
U	Aseptic Lab Analysis - Not For Use As Food	Intended for food samples for analysis that will not be consumed as food
W	LACF Lab Analysis Only - Not for Use as Food	Intended for food samples for analysis that will not be consumed as food
X	Acidified Lab Analysis - Not for Use As Food	Intended for food samples for analysis that will not be consumed as food
Y	N.E.C.	Not Elsewhere Classified - This classification is for products that receive a new or unusual process that does not fit any of the other PICs