If the can size in question is not listed, calculate the value for Column II as follows: From the list, select as the comparable can size, that one having the nearest water capacity of the can size in question, multiply the net weight listed in Column II by the water capacity of the can size in question, and divide by the water capacity of the comparable can size. Water capacities are determined by the general method provided in §130.12(a) of this chapter.

(2) The species of shrimp that may be used in the food are of the families: Penaeidae, Pandalidae, Crangonidae, and Palaeonidae.

(a) Identity. (1) Canned wet pack shrimp is the food consisting of the processed meat of peeled shrimp, free of heads and, to the extent practicable under good manufacturing practice, free of shells, legs, and antennae; in one or any combination of species enumerated in paragraph (a)(2) of this section; prepared in one of the styles specified in paragraph (a)(3) of this section, in sufficient water or other suitable aqueous packing medium to fill the interstices and permit proper processing in accordance with good manufacturing practice. Canned shrimp may contain one or more of the optional ingredients specified in paragraph (a)(4) of this section. It is packed in hermetically sealed transparent or nontransparent containers and so processed by heat as to prevent spoilage.

(2) The species of shrimp that may be used in the food are of the families: Penaeidae, Pandalidae, Crangonidae, and Palaeonidae.

(3) Styles. Canned shrimp is prepared in one of the following styles:

<table>
<thead>
<tr>
<th>Lot size (primary containers)</th>
<th>Size of container (^1) (n)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4,800 or less</td>
<td>13</td>
</tr>
<tr>
<td>4,801 to 24,000</td>
<td>21</td>
</tr>
<tr>
<td>24,001 to 48,000</td>
<td>29</td>
</tr>
<tr>
<td>48,001 to 84,000</td>
<td>48</td>
</tr>
<tr>
<td>84,001 to 144,000</td>
<td>84</td>
</tr>
<tr>
<td>144,001 to 240,000</td>
<td>126</td>
</tr>
</tbody>
</table>

\(^1\) Net weight greater than 1 kg (2.2 lb) but not more than 4.5 kgs (10 lb).
Food and Drug Administration, HHS

(i) Shrimp with readily visible dark vein (dorsal tract, back vein, or sand vein).

(ii) Deveined shrimp containing not less than 95 percent by weight of shrimp prepared by removing the dark vein from the first five segments by deliberate cutting action.

(iii) Shrimp, other than “deveined” as described in paragraph (a)(3)(ii) of this section, containing not less than 95 percent by weight of shrimp with no readily visible dark vein within the first five segments.

(iv) Broken shrimp, consisting of less than four segments and otherwise conforming to one of the styles described in paragraph (a)(3)(i), (ii), or (iii) of this section.

(4) Optional ingredients. The following safe and suitable optional ingredients may be used:

(i) Salt.

(ii) Lemon juice.

(iii) Organic acids.

(iv) Nutritive carbohydrate sweeteners.

(v) Spices or spice oils or spice extracts.

(vi) Flavorings.

(vii) Sodium bisulfite.

(viii) Calcium disodium EDTA (calcium disodium ethylenediaminetetraacetate), complying with the provisions of §172.120 of this chapter.

(5) Labeling. (i) The name of the food is “shrimp” or “shrimps.” The word “prawns” may appear on the label in parentheses immediately after the word “shrimp” or “shrimps” if the shrimp are of large or extra large size as designated in paragraph (a)(5)(iv) of this section.

(ii) When the food is of the style described in paragraph (a)(3)(ii) of this section, the words “cleaned,” “cleaned (deveined),” or “deveined” may be declared on the label.

(iii) When the food is of the style described in paragraph (a)(3)(iii) of this section, the words “contain no dark veins” or their equivalent may be declared on the label.

(iv) When the food is whole shrimp within a size range designated in table I as “extra large,” “large,” “medium,” “small” and does not contain broken shrimp as defined in paragraph (a)(3)(iv) of this section in excess of the amount listed in table II for the applicable size, the appropriate size designation may be declared on the label.

<table>
<thead>
<tr>
<th>Size</th>
<th>Number of shrimp per 28.4 g (1 oz) of drained product</th>
<th>Number of shrimp per 100 g (3.5 oz) of drained product</th>
</tr>
</thead>
<tbody>
<tr>
<td>Other than deveined style</td>
<td>Deveined style</td>
<td>Other than deveined style</td>
</tr>
<tr>
<td>Extra large or jumbo</td>
<td>Less than 3.5</td>
<td>Less than 3.8</td>
</tr>
<tr>
<td>Large</td>
<td>More than 5.0 but not more than 9.0</td>
<td>More than 5.4 but not more than 9.8</td>
</tr>
<tr>
<td>Medium</td>
<td>More than 9.0 but not more than 17.0</td>
<td>More than 9.8 but not more than 18.4</td>
</tr>
<tr>
<td>Small</td>
<td>More than 17.0</td>
<td>More than 18.4</td>
</tr>
<tr>
<td>Tiny</td>
<td>More than 18.4</td>
<td>More than 60.0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Size</th>
<th>Maximum percent by weight of broken shrimp*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extra large or jumbo</td>
<td>5</td>
</tr>
<tr>
<td>Large</td>
<td>5</td>
</tr>
<tr>
<td>Medium</td>
<td>5</td>
</tr>
<tr>
<td>Small</td>
<td>10</td>
</tr>
<tr>
<td>Tiny</td>
<td>15</td>
</tr>
</tbody>
</table>

*Grams of broken shrimp per 100 g of cut-out weight as determined in §161.173(c) of this section.

(v) When the food consists of tiny shrimp, as designated in table I in paragraph (a)(5)(iv) of this section and does not contain broken shrimp as defined in paragraph (a)(3)(iv) of this section in excess of 15 percent by weight, the name of the food on the label shall be accompanied by the word “tiny” in type size equal to that used in the name of the food.

(vi) When the food consists of tiny shrimp, as designated in table I in paragraph (a)(5)(iv) of this section and contains more than 15 percent by weight of broken shrimp as defined in paragraph (a)(3)(iv) of this section, the name of the food on the label shall be accompanied by the word “broken” or
“pieces” rather than the word “tiny,” in type size equal to that used in the
name of the food.

(vii) When the food consists wholly or
in part of sizes other than tiny, as des-
ignated in table I in paragraph
(a)(5)(iv) of this section and contains
more than 10 percent by weight of bro-
ken shrimp as defined in paragraph
(a)(3)(iv) of this section, the name of
the food on the label shall be accom-
panied by the word “broken” or
“pieces” in type size equal to that used
in the name of the food.

(viii) The name of the food shall in-
clude a declaration of any flavoring
that characterizes the food, as specified
in §101.22 of this chapter, and the term
“spiced” if spice characterizes the
food.

(ix) Label declaration. Each of the in-
gredients used in the food shall be de-
clared on the label as required by the
applicable sections of parts 101 and 130
of this chapter.

(6) Sampling and acceptance procedure.

A lot is to be considered acceptable
when the number of defectives does not
exceed the acceptance number in the
sampling plans given in paragraph
(a)(6)(ii) of this section.

(i) Definitions of terms to be used in
the sampling plans in paragraph
(a)(6)(ii) of this section are as follows:
(a) Lot. A collection of primary con-
tainers or units of the same size, type,
and style manufactured or packed
under similar conditions and handled
as a single unit of trade.
(b) Lot size. The number of primary
containers or units in the lot.
(c) Sample size (n). The total number
of sample units drawn for examination
from a lot.
(d) Sample unit. A container, the en-
tire contents of a container, a portion
of the contents of a container, or a
composite mixture of product from
small containers that is sufficient for
the examination or testing as a single
unit.
(e) Defective. Any sample unit shall be
regarded as defective when it fails to
meet the minimum requirements in
paragraph (a)(3) (ii) or (iii) of this sec-
tion for the applicable style, when it
exceeds the tolerances in paragraph
(a)(5)(iv) of this section for the applica-
tible size, or when the labeling fails to
meet the requirements of paragraph
(a)(5) (v), (vi), or (vii) of this section of
the applicable size.

(f) Acceptance number (c). The max-
imum number of defective sample units
permitted in the sample in order to
consider the lot as meeting the speci-
fied requirements.

(g) Acceptable quality level (AQL). The
maximum percent of defective sample
units permitted in a lot that will be ac-
cepted approximately 95 percent of the
time.

(ii) Sampling plans:

<table>
<thead>
<tr>
<th>Acceptable Quality Level</th>
<th>6.5</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Lot size (primary containers)</th>
<th>Size of container</th>
</tr>
</thead>
<tbody>
<tr>
<td>4,800 or less</td>
<td>13</td>
</tr>
<tr>
<td>4,801 to 24,000</td>
<td>21</td>
</tr>
<tr>
<td>24,001 to 48,000</td>
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<td>48</td>
</tr>
<tr>
<td>84,001 to 144,000</td>
<td>84</td>
</tr>
<tr>
<td>144,001 to 240,000</td>
<td>126</td>
</tr>
<tr>
<td>Over 240,000</td>
<td>200</td>
</tr>
<tr>
<td>2,400 or less</td>
<td>13</td>
</tr>
<tr>
<td>2,401 to 15,000</td>
<td>21</td>
</tr>
<tr>
<td>15,001 to 24,000</td>
<td>29</td>
</tr>
<tr>
<td>24,001 to 42,000</td>
<td>48</td>
</tr>
<tr>
<td>42,001 to 72,000</td>
<td>84</td>
</tr>
<tr>
<td>72,001 to 120,000</td>
<td>126</td>
</tr>
<tr>
<td>Over 120,000</td>
<td>200</td>
</tr>
</tbody>
</table>

1 *Number of primary containers in sample.
2 c= Acceptance number.

(b) [Reserved]

(c) Fill of container. (1) The standard
of fill of transparent or nontransparent
containers for canned wet pack shrimp
is a fill such that the cut-out weight of
shrimp taken from each container is
not less than 60 percent of the weight
of the water required to fill the con-
tainer. The weight of the water re-
quired to fill the container is deter-
mined by the general method provided
in §130.12(a) of this chapter. Cut-out
weight is determined by the following
method: Keep the unopened canned
shrimp container at a temperature of
not less than 68° nor more than 75
°Fahrenheit for at least 12 hours imme-
diately preceding the determination.
After opening, distribute the shrimp
evenly over the meshes of a circular
sieve that has been previously weighed.
The diameter of the sieve is 20.3 centimeters (8 inches) if the quantity of the contents of the container is less than 1.36 kilograms (3 pounds), and 30.5 centimeters (12 inches), if such quantity is 1.36 kilograms (3 pounds) or more. The bottom of the sieve is woven-wire cloth that complies with the specifications for such cloth set forth as a 2.38 mm (No. 8) sieve in the “Definitions of Terms and Explanatory Notes” of the “Official Methods of Analysis of the Association of Official Analytical Chemists,” 13th Ed. (1980), which is incorporated by reference. Copies may be obtained from the AOAC INTERNATIONAL, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html. Without shifting the material on the sieve, incline the sieve at an angle of approximately 17° to 20° to facilitate drainage. Allow the shrimp to drain for 2 minutes, measured from the moment the product is poured onto the sieve. Weigh the sieve and the drained shrimp. The weight so found, less the weight of the sieve, shall be considered to be the cut-out weight of the shrimp.

(b) The food tests not less than 50 percent of shrimp material as determined by the method prescribed in paragraph (g) of this section, except that if the shrimp are composite units the method prescribed in paragraph (h) of this section is used.

(c) The term shrimp means the tail portion of properly prepared shrimp of commercial species. Except for composite units, each shrimp unit is individually coated. The optional forms of shrimp are:

1. Fantail or butterfly: Prepared by splitting the shrimp; the shrimp are peeled, except that tail fins remain attached and the shell segment immediately adjacent to the tail fins may be left attached.
2. Butterfly, tail off: Prepared by splitting the shrimp; tail fins and all shell segments are removed.
3. Round: Round shrimp, not split; the shrimp are peeled, except that tail fins remain attached and the shell segment immediately adjacent to the tail fins may be left attached.
4. Round, tail off: Round shrimp, not split; tail fins and all shell segments are removed.
5. Pieces: Each unit consists of a piece or a part of a shrimp; tail fins and all shell segments are removed.
6. Composite units: Each unit consists of two or more whole shrimp or pieces of shrimp, or both, formed and pressed into composite units prior to coating; tail fins and all shell segments are removed; large composite units,