

Testing Method Recommendations for Short Weight in Frozen Seafood Products

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**Please note, this recommendation is intended to provide supplemental general information to private laboratories on methods of analysis and test portion sizes when testing for short weight adulteration in frozen seafood products. This document does not outline all of the analytical methods or worksheet requirements for packages being submitted for FDA review. **

Please refer to the current FDA Laboratory Manual, Volume III, Section 7 for comprehensive information on private laboratory package requirements and the review process:

<https://www.fda.gov/media/73540/download>

Analytical Protocol:

- Samples should consist of at least 48 subsamples (48 units) for official analysis. The relevant CPG is 562.300.
- The recommended method is AOAC 963.18 Net Contents of Frozen Seafoods Drained Weight: Procedure
- Percent short weight = $[(\text{absolute value of } X - Y) / Y] \times 100$
Where X = average weight (average of actual weights, i.e. weights determined by lab)
Y = declared net weight (label statement of Net Quantity of Contents)

Quality Assurance:

Laboratory must follow the methodology specified in its private laboratory analytical package submission. Any method modifications, or deviations to the cited method, must be explained and validation must be documented.