

Amazon's Seller and Product Requirements For Grocery & Gourmet Foods



Seller requirements

- ☐ Order defect rate: <1%
- ☐ Pre-fulfillment cancel rate: <2.5%
- ☐ Late shipment rate: <4%

Product requirements

- ☐ Food must be properly prepared, packaged, sealed, and labeled.
- ☐ You must have a license or approval from the relevant government agency for the products you plan to sell.
- ☐ Your products and business operations must comply with federal and state laws, including laws not described in Amazon policies.
- ☐ Sell all Grocery & Gourmet Food products as new, not used.
- ☐ Food must have an expiration date permanently marked on every unit unless the product is exempt.
- ☐ Keep the Fulfillment Center shelf life details up to date for grocery products.
- ☐ Label all products covered by federal, state, and local laws in English.
- ☐ Enclose and seal food in packaging suitable for shipping.
- ☐ You must ship food with enough of its shelf life remaining. You must not remove or alter the expiration date.
- ☐ Expiration dates on multi-pack packaging must match the earliest expiration date of the products inside
- ☐ You must use the manufacturer's UPS code when listing Grocery and Gourmet Food products.

Requirements for refrigerated, frozen, and temperature-controlled food, and raw agricultural commodities

- ☐ These products must be securely packaged for shipping, ensuring temperature safety during transit according to specified limits.
- ☐ Certain foods require temperature control to maintain quality and effectiveness.
- ☐ Raw agricultural commodities without expiration dates must possess an acceptable shelf life and adhere to quality criteria regarding ripeness, mold prevention, pest control, and contamination avoidance.

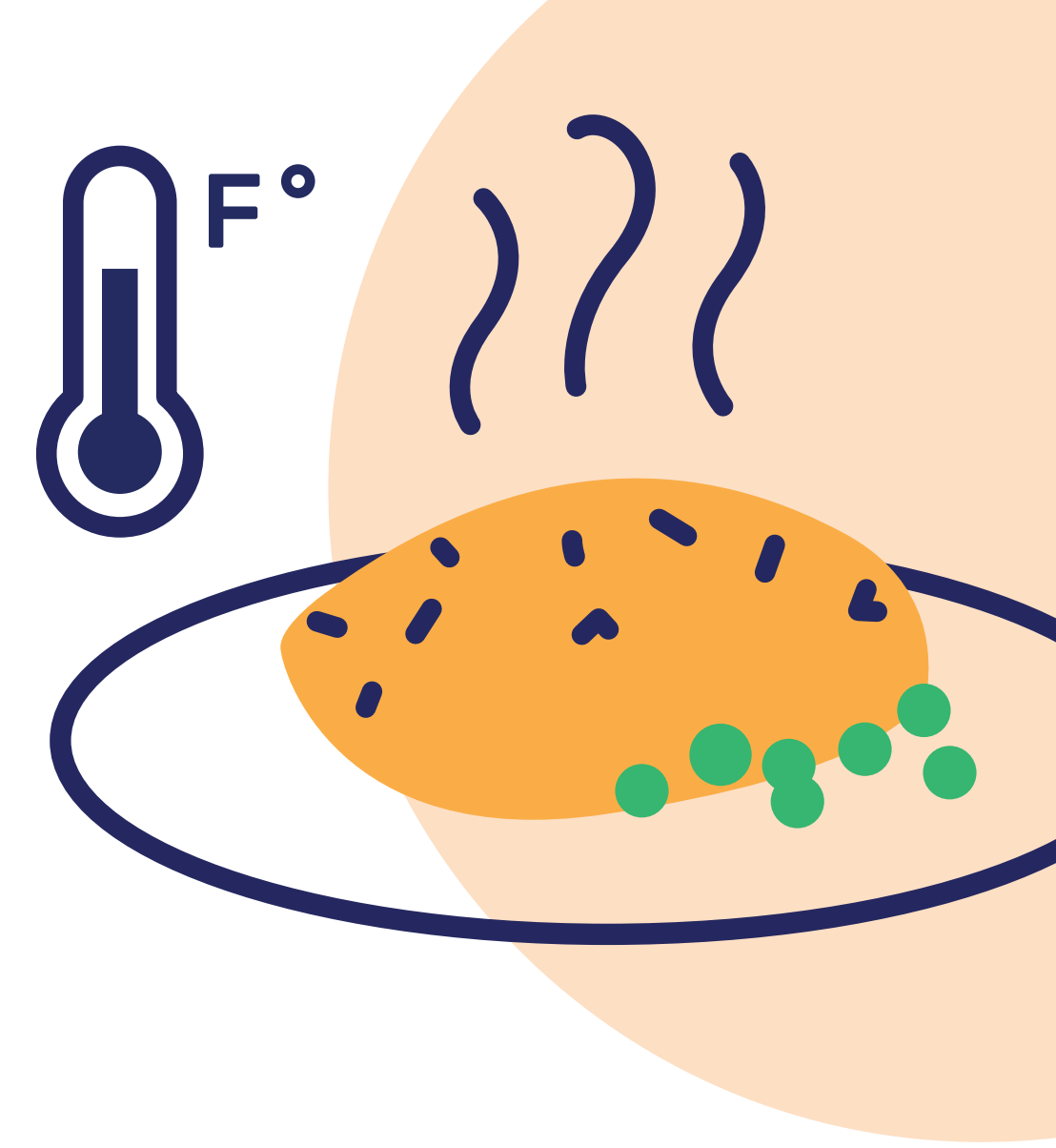
Validating and verifying the chill chain

- ☐ You must be able to confidently control the temperature of refrigerated food, frozen food, and raw agricultural commodities.
 - ☐ With validation, sellers must validate the chill chain (i.e., show how the temperature would be maintained in worst-case conditions).
 - ☐ With verification, sellers must have a verification program that regularly confirms that products arrive at the targeted temperature in real business conditions.

Source: <https://sellercentral.amazon.com/help/hub/reference/external/G201511970>

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General Temperature Requirements



Food type	Conforming temperature
Refrigerated meat	28-41° F
Refrigerated poultry	
Refrigerated fish and crustacea (crab, shrimp, lobster)	
Refrigerated processed dairy products or liquid eggs	32-41° F
Refrigerated processed foods	
All refrigerated cut fruits, vegetables, and ready-to-eat fruits and vegetables	
Refrigerated shellfish (clams, mussels, scallops, oysters)	32-45° F
Refrigerated shell eggs or fluid milk	
Frozen foods	<10° F
Whole, uncut, not ready-to-eat produce	32-65° F
Bananas	56-64° F