# 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 Fulfilment 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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