



# APPROVED

**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR PORK LOIN  
CHOPS, CENTER CUT,  
BONELESS, FROZEN**

Agricultural Marketing Service (AMS)  
Livestock, Poultry and Seed (LPS) Program  
Food Safety and Commodity Specification (FSCS) Division  
Room 2628 S-Bldg, Phone: (202) 692-0342

**Effective: [January 2015](#)**

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**100 ITEM DESCRIPTION**

110 Pork Loin Chops, Center Cut, Boneless, Frozen – This item is as described in the Institutional Meat Purchase Specifications (IMPS) Item Number 1413 PSO 1. Individual boneless chops shall not be marinated and weigh four (4) oz. (114g) +/- one-half (½) oz. (14g), exhibit a tail length of ≤ one (1) in. (26mm) and be frozen prior to packaging.

**200 APPLICABLE DOCUMENTS**

210 IMPS for Fresh Pork - Series 400, effective November 2014.

**300 CHECKLIST OF REQUIREMENTS**

310 All items must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSCS Division, must adhere to the following AMS Checklist of Requirements.

**400 MATERIALS**

410 The contractor's technical proposal must include procedures to address conformance with the following material requirements.

**420 MEAT COMPONENT**

421 Pork derived from hog carcasses will be the only meat component allowed. Pork derived from boar and sow carcasses is not permissible.

422 Domestic Origin – All pork will originate from U.S. produced livestock as defined in the Master Solicitation and Supplement.

- 423 Harvesting – Hogs will be harvested in facilities that comply with the following requirements:
- 423.1 Humane Handling – Hogs will be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
  - 423.2 Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA Purchase Programs.
  - 423.3 Spinal Cord Removal – All spinal cord tissue will be removed during the harvesting process.
- 424 Pork – Pork must comply with the following requirements:
- 424.1 Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
  - 424.2 Handling – All pork must be maintained in excellent condition. The contractor’s technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the pork.
  - 424.3 Lean Quality – Fresh-chilled pork must be reasonably uniform in color (slightly two-tone color is permissible) ranging from light pink to red. The pork muscles must not exhibit any evidence of pale, soft, and/or exudative conditions.
  - 424.4 Objectionable Materials – Pork will be free of skin, bone, cartilage, organ tissue, significant glandular tissue, heavy connective tissue and foreign materials.
- 425 Mechanical Separation – Pork that is mechanically separated from bone with automatic deboning systems or powered knives will not be allowed.

## **500 PROCESSING**

- 510 The contractor’s technical proposal shall describe the necessary processing steps (including pictures) to comply with the items below.
- 511 Processing Date – Pork chops will be processed into finished product form no more than 30 days prior to shipment.
- 512 Pork chops will be produced as outlined in **Section 100 – Item Descriptions** and as defined in IMPS Item Number 1413, PSO 1.
- 513 To facilitate portioning into chops, pork loins may be frozen and/or tempered, one time only.

514 Weight – Individual pork chops shall weigh four (4) oz. (114g) +/- one-half (½) oz. (14g).

516 Tail Length – Individual pork chops shall exhibit a tail length of ≤ one (1) in. (26 mm).

### **530 METAL DETECTION**

531 All products will be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

### **600 FINISHED PRODUCT LIMITATIONS**

610 The declared serving size, fat content and sodium level will be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

#### **610 FAT**

611 The fat content of the finished product will not exceed 10 percent.

611.1  $((\text{Declared Fat (g)} / \text{Declared Serving Size (g; reference amount customarily consumed (racc))) \times 100) \leq 10$  percent.

612 External (subcutaneous) fat thickness of individual pork loin chops will be an average of one-eighth (⅛) in. (3 mm) with the maximum thickness at any one point not to exceed one-quarter (¼) in. (6mm).

#### **620 SODIUM**

621 Sodium level must not exceed 70mg per 100 gram basis

622  $((\text{Declared Sodium Level (mg)} \times 100) / \text{Declared Serving Size (g; racc)}) \leq 70$ .

### **700 STATE OF REFRIGERATION**

710 Pork chops will be frozen to an internal temperature of not higher than 0°F (-17.8°C) within 72 hours from the time of final fabrication of the production lot.

### **800 PREPARATION FOR DELIVERY**

#### **810 PACKAGING**

811 Four (4) pork chops shall be placed into a flexible immediate container and vacuum packaged to a net weight of one (1) pound.

812 Individual pork chops shall be prepared in a manner (e.g. individually quick frozen (IQF) or inter-leaving) which prevents them from sticking together after they are packaged and packed.

## 820 PACKING

821 Forty (40) immediate containers shall be placed into a shipping container to a net weight of 40 pounds.

## 830 LABELING

831 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both the immediate and shipping containers shall be labeled to include all information required by FSIS regulations, be illustrated in the contractor's technical proposal, and contain the following information:

832 Immediate Container Labels – Immediate container labels will be commercially labeled (e.g. "Brand X") and contain the following information:

832.1 A "Best-If-Used-By" date that is 180 calendar days from the date of production.

832.2 A nutrition facts panel based on actual nutritional analysis of the product.

832.3 A traceability code that is traced back to establishment number, production lot, and date.

832.4 Safe handling instructions.

832.5 Ingredient declaration (including single ingredient products).

832.6 Cooking instructions.

833 Shipping Container Labels – Shipping container labels will contain the following information:

833.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



833.2 Applicable purchase order number.

833.3 A traceability code that is traced back to establishment number, production lot, and date.

- 833.4 A nutrition facts panel based on actual nutritional analysis of the product.
- 833.5 Material number: 110380
- 833.6 Product Name: Pork Loin Chops, Boneless, Center Cut, Frozen
- 833.7 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains \_\_\_\_\_.

#### **840 CLOSURE**

- 841 Shipping containers will be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

#### **850 PALLETIZED UNIT LOADS**

- 851 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principal display panel to facilitate certification examinations.

#### **900 DELIVERY UNIT**

- 910 Each delivery unit will consist of 950 cases and 38,000 pounds.

#### **1000 DELIVERED PRODUCT**

#### **1010 SIZE AND STYLE OF CONTAINER**

- 1011 Only one size and style of immediate and shipping containers may be offered in an individual shipping unit.

#### **1020 TEMPERATURE**

- 1021 All products will not exceed 0°F at the time of shipment and delivery.

#### **1030 SEALING**

- 1031 Sealing - All products must be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be  $\geq \frac{1}{8}$ <sup>th</sup> inch diameter cable, high-security bolt, or equivalent.

**1100 PRODUCT ASSURANCE**

**1110 WARRANTY AND COMPLAINT RESOLUTION**

1111 Warranty – The contractor will guarantee that the product complies with all contractual requirements required under the Master Solicitation and the Supplement.

1112 Complaint Resolution – The contractor’s technical proposal must provide steps taken to resolve complaints received on the product (i.e. point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement).

**1120 NON-CONFORMING PRODUCT**

1121 The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the FSCS Division of final disposition (e.g., diverted to commercial production, or destroyed).

**1130 CONTRACTOR CHECKLOADING**

1131 Contractor will perform checkloading examinations at the time of shipment and issue a contractor’s certificate to accompany each shipment that includes all of the following information:

1131.1 Purchase Order Number/Purchase Order Line Item Number;

1131.2 Sales Order Number/Sales Order Line Item Number;

1131.3 Destination of shipment;

1131.4 Name of Product and applicable Material Number;

1131.5 Shipping Date;

1131.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

1131.7 Count of shipping containers and total projected net weight in each production lot;

1131.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

1131.9 Contractor certification that product conforms with the applicable specification (FPPS-PLC-2015);

1131.10 Count and projected net weight verified and;

1131.11 Signature of company official responsible for checkloading.