



# APPROVED

**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR  
CANNED/POUCH BONED  
CHICKEN WHITE MEAT**

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Standards and Specifications Division (SSD)  
Room 2092 S-Bldg., Phone: 202-567-1757

Supersedes: Canned Boned Chicken White Meat [March 2020](#) –  
Changes from previous requirements in [blue](#)

**Effective: [August 2022](#)**

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**100 ITEM DESCRIPTION**

- 101 This item consists of chicken white meat only with broth or water for use in a variety of applications, including barbecue chicken, pizza, soups, stews, spaghetti sauce, vegetable stir-fry, casseroles, buffalo style dip, and other similar items.
- 110 Canned Boned White Chicken (110940) – Shall be packaged in a [12.5-ounce \(401 x 204 size\)](#) metal can and 24 cans shall be unitized. A [delivery](#) unit shall consist of 1800 shipping containers totaling 33,750 pounds.
- 120 Pouch Boned White Chicken (110477) – Shall be packaged in a 10-ounce foil pillow pouch and packed 36 pouches in each fiberboard shipping container. A [delivery](#) unit shall consist of 1600 shipping containers totaling 36,000 pounds.
- 130 Canned Boned White Chicken (100877) – Shall be packaged in a [50-ounce \(404 x 700 size\)](#) metal can and 12 cans shall be unitized. A [delivery](#) unit shall consist of 1000 shipping containers totaling 37,500 pounds.

**200 APPLICABLE DOCUMENTS**

- 210 The following documents are incorporated as part of this USDA, AMS, [SSD FPPS-Canned/Pouch Boned Chicken White Meat – August 2022](#):
- 210.1 AMS/LP Program/Quality Assessment Division (QAD) Policies and Procedures.
- 210.2 Poultry Products Inspection Regulations (9 CFR § 381).
- 210.3 Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*, 9 CFR § 381.170 to 172).
- 210.4 AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) [and Solicitation](#).

## 300 CHECKLIST OF REQUIREMENTS

310 Domestic Products – Refer to [the U.S. Origin Product Section](#) of the MSCP-D.

320 Food Defense – Refer to [the Food Defense Requirements Section](#) of the MSCP-D.

330 Pre-Bid Contract Compliance and Certification Requirements – Refer to the Supplement for Chicken Products. The Contractor shall ensure that all raw material is certified by the USDA AMS Grader. For all processing steps following raw material certification, the Contractor may request the use of either Option A – AMS QAD Grading-based Monitoring and Certification service, or Option B – QAD Audit-based Verification service, for assessing contract compliance of the finished product.

## 400 HARVESTING

410 All harvesting activities shall comply with all applicable Food Safety and Inspection Service (FSIS) regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

420 Humane Handling – All poultry shall be humanely handled in accordance with [FSIS Directive 6110.1 Verification of Poultry Good Commercial Practices](#).

## 500 PROCESSING

510 All processing activities shall comply with all applicable FSIS regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

511 [Date Processed](#) – The commodity shall not be processed or packaged more than 90 days prior to the first date of the delivery period for each sales order.

512 Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.

512.1 Sub-Lot – Contractor shall clearly identify sub-lot size and maintain the identity and traceability of each sub-lot.

520 Performance Standards – Product shall be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 381.

521 Inspection for contract and FPPS compliance shall be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*).

522 Questions concerning charges and the availability of AMS agents can be obtained by contacting the nearest QAD field office referenced in the Plant Book Contact Information at:

<https://www.ams.usda.gov/resources/qad-procedures> or by contacting:

USDA, AMS, Livestock and Poultry Program, Office of the Deputy Administrator, STOP 0249, 1400 Independence Avenue, S.W., Room 2092-S, Washington, DC 20250-0249, Office Phone Number (202) 690-5705.

- 523 The AMS Grader shall be responsible for raw material certification of compliance with the requirements of this FPPS for chilled chicken carcasses and parts.
- 523.1 Based on the certification option selected, the AMS Grader and/or Auditor shall be responsible for certification or verification of preparation, formulation, cooking; thermal-processing; packaging and packing; labeling and marking; and net weight.
- 523.2 Under AMS QAD Grading-based Monitoring and certification, all steps in the manufacturing process shall be under the direct supervision of an AMS Grader and as outlined in QAD Policies and Procedures for quality and compliance with the product requirements. The AMS Grader may also select samples for laboratory analyses or inspect the commodity at any point including transit and after delivery to point of destination.
- 523.3 Under AMS QAD Audit-based Verification, all steps in the manufacturing process shall be verified through routine audits performed by an AMS Auditor according to the contractor's and/or subcontractor's approved technical proposal and the applicable FPPS.
- 530 Class – The commodity shall be all white meat prepared from freshly harvested ready-to-cook chickens:
- 530.1 AMS 70.201 broiler or fryer (c), or
- 530.2 AMS 70.201 mature chickens (f), (g) weighing 4.0 pounds or more without neck and giblets.
- 530.3 A truckload shall contain only one class of chicken (broiler or mature hen).
- 531 Chicken from Other Plants – Frozen and/or chilled chicken carcasses and chicken parts may be transferred or obtained from other processing plants provided it:
- 531.1 has been processed, handled, and identified in accordance with this FPPS, and
- 531.2 complies with the organoleptic and other applicable requirements of this FPPS as evidenced by USDA certification. USDA certification may occur either at the plant of origin or at the receiving plant.
- 532 Type, class, and specific name of the product, part, boneless part or meat; harvest date and date placed in frozen storage; as applicable; and the USDA-assigned plant number shall be shown on each shipping container.
- 533 The chilled chicken and chicken parts shall maintain an internal product temperature between 26°F (-3.3°C) and 40°F (4.4°C) during transit, from plant origin to destination.

- 534 Frozen meat may be used when:  
534.1 produced from freshly harvested chickens;
- 534.2 packaged to protect against quality deterioration during frozen storage and identified so the time in storage and the class, kind, and specific deboned chicken product can be determined;
- 534.3 held not more than 180 days in frozen storage, and
- 534.4 product shows no evidence of thawing and refreezing or freezer deterioration. **After tempering, the meat shall be cooked within 48 hours. The temperature of the meat shall not exceed 40°F (4.4°C) during the tempering process.**
- 540 Organoleptic Requirements – The chilled ready-to-cook chicken and chicken parts used to produce cooked chicken parts shall be examined on a continuous basis for organoleptic requirements (**Table 1**). Any chicken or chicken part that does not comply with the organoleptic requirements shall be rejected for use under this FPPS.
- 541 Unacceptable Meat – Mechanically separated (comminuted), finely ground, flaked, finely chopped, **or size-reduced** chicken white meat **shall not be used**.
- 542 Bone and Other Defects – **Tables 3-4**.
- 542.1 Bone or Hard Bone-like Material – Regardless of the kind and number of defects found, any sample with bone or hard bone-like material greater than 0.40 inch shall be cause for the rejection of the product the sample represents.
- 542.2 If the sample has more defects than the maximum tolerance for the sample plan (QAD Policy and Procedures), the product the sample represents shall be rejected.
- 550 Meat may be marinated prior to cooking according to the FSIS regulations on the level of phosphates.
- 551 Three Cooking Options – Cooked with water without pressure, pressure cooked or, steam cooked.
- 552 Size Reduction – Meat shall be reduced in size to a minimum of 0.75-inch cubes. Boneless meat may also be used from ready-to-cook chicken after cooking.
- 553 Cooked meat may be held at 40°F (4.4°C) or lower for not more than 5 days from time of cooking until canned, or the chilled cooked meat may be frozen and held at an internal product temperature of 0°F (-17.8°C) or lower for not more than 180 days from date of packaging.
- 554 Organoleptic Requirements for Cooked Meat – **Table 2**.
- 555 Broth or potable water shall be used in the commodity.

- 555.1 Broth used shall be a flavorful broth from the un-pressurized cooking of not less than two or more than four batches of poultry in the same broth. A continuous cooking method may be used, provided water is added during the cooking operation and the process results in a broth equivalent to that described in the preceding sentence. Broth from one batch of pressure-cooked poultry may be used.
- 555.2 Broth produced by cooking only fat and bones shall not be used. Broth shall be maintained at a temperature of 160°F (71.1°C) or higher or shall be chilled to and maintained at a temperature of 40°F (4.4°C) or lower within 4 hours of preparation. Broth may not be held for more than 48 hours unless the broth is frozen or dried.
- 555.3 Broth shall be free from bitter, rancid, metallic, cardboardy, soapy, scorched, burnt, overcooked, stale, and other off-odors or off-flavors foreign to properly processed chicken broth.
- 555.4 Other methods of preparing broth or handling the broth shall be approved by the Director of QAD, in writing. Approvals shall be granted on an individual plant basis after a review of the process and when the resulting method is found acceptable by supervisory personnel of QAD.
- 556 Sodium Requirement – The sodium content of the cooked commodity shall be no more than 300 mg per 100g basis as evidenced by the Nutrition Facts Panel.
- 560 Metal Detection – The commodity shall be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to, stainless steel shavings, metal clips, metal fragments from cutting equipment, and pieces of metal according to QAD policies and procedures.
- 570 Samples for organoleptic requirements, defects, and drained weight may be drawn either online from a lot or subplot (Option I – **Table 5**) or drawn from a lot or subplot (Option 2 – **Table 6**).
- 571 Commodity Defects – The supplier may select one of the two options for the examination of commodity defects. Once an option is selected, the supplier may not change options until the end of the contract. Samples of commodity with more defects than the maximum tolerance for either option shall result in the rejection of the lot or subplot the samples represent.
- 571.1 Option I – Examination **prior** to thermal processing.
- 571.1.1 Samples shall be randomly selected online prior to canning or thermal processing and examined for the defects shown in **Table 3**.
- 571.1.2 Samples and sampling frequency shall be determined in accordance with LP Program QAD procedures.
- 571.2 Option II – Examination **after** thermal processing.
- 571.2.1 After drained weight determination, the samples shall be examined for the

defects shown in **Table 4**.

- 571.2.2 Samples and sampling frequency shall be determined in accordance with LP Program's QAD procedures.
- 572 Filling Cans/Pouches – Cans/pouches may be filled by first adding the meat to each can and then adding water or filling with a mixture of meat and water.
  - 572.1 12.5-oz Cans (110940) – Twelve and one-half ounces (354 g) net weight of contents of can shall be packed in 401 x 204 size metal cans.
  - 572.2 10-oz Pouches (110477) – Ten ounces (283.5 g) net weight of contents of pouch shall be packed in ten-ounce pouches.
  - 572.3 50-oz Cans (100877) – Fifty ounces (1417.5 g) net weight of contents of can shall be packed in 404 x 700 size metal cans.
- 573 Drain Weight – Shall be determined in accordance with LP Program's QAD procedures.
  - 573.1 12.5-oz Cans/10-oz Pouches (110940 and 110477) – Filled cans/pouches from a lot or subplot shall be not less than 7.5 oz. of white meat on a drained-weight basis.
  - 573.2 50-oz Cans (100877) – Filled cans from a lot or subplot shall be not less than 30.0 oz. of white meat on a drained-weight basis.
- 574 Thermal Processing – Cans/Pouches shall be hermetically sealed and thermal-processed in accordance with FSIS regulations. The exterior of the can/pouch shall be dry, clean, free from rust, fat, and grease, or other foreign materials before packing into shipping containers.
- 575 **Reprocessing/Rework** – Sample cans/pouches examined by the AMS Grader or product rejected for defects exceeding the maximum tolerances and drained weight may be reworked and incorporated into formulated batches of product, prior to thermal processing, provided:
  - 575.1 The defects are removed from the product;
  - 575.2 The product is incorporated at a maximum of 5 percent of the formulated batch; and
  - 575.3 Product removed from cans/pouches shall be reworked into a batch within 72 hours.
- 576 X-ray Examination – X-ray equipment may be used to examine product to be reworked provided:
  - 576.1 The equipment and x-ray examination procedures are found to be in compliance with FSIS regulations and procedures; and

576.2 A certified third party or an AMS Grader monitors the x-ray and rework procedure.

576.3 The supplier may remove product cans/pouches from a lot or subplot suspected of containing defects after the x-ray examination and the balance of the lot or subplot may be reoffered for acceptance. Product containing defects may be reworked once.

## **600 PACKAGING AND PACKING**

610 Packaging – All packaging material shall comply with FSIS regulations (9 CFR § 381.144 Packaging Materials).

610.1 Cans – Shall be equivalent in construction to those in commercial (retail, consumer) use.

610.2 Pouches – Shall be foil, 4-ply, pillow pouch, hermetically sealed utilizing an ultrasonic seal and a secondary seal that may be an ultrasonic seal or a heat seal.

620 Packing – Only one size and style of containers may be offered in an individual shipping unit.

620.1 12.5-oz Cans (110940) – 24 cans shall be packed per shipping container, or two (2) 12 can fiberboard trays together with plastic shrink wrap or plastic shrink wrap only.

620.2 10-oz Pouches (110477) – 36 pouches shall be packed per shipping container.

620.3 50-oz Cans (100877) – 12 cans shall be packed per shipping container.

630 Shipping containers shall be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.

630.1 Staples shall not be used for final closure of shipping containers. Adhesive or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

## **700 LABELING**

710 Shipping containers shall comply with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate (packaging material) and shipping containers shall be labeled to include all information required by FSIS regulations.

720 Material Code 100877 Only – CN Labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern requirements is required. For more information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website:



- 730 Nutrition Facts, Ingredients and Allergen Statements shall be on shipping containers. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement shall be provided in the 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 \_\_\_\_\_. For additional guidance refer to the applicable FSIS Compliance Guidelines.
- 740 Commercial (retail, consumer) labeled immediate (packaging material) and shipping containers shall be used.
- 741 Commercial Labeling Requirements
- 741.1 [Commercially labeled packages and shipping containers shall be labeled in accordance with FSIS generic label approval requirements for use under this FPPS. Packages shall comply with commercial labeling requirements and must meet the Commodity/Packaging Labeling Requirements Section of the MSCP-D.](#)
- 741.2 Labels shall be the processor's own commercial label.
- 741.3 Traceable Product – The processor shall establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this FPPS and commercial product, the identification system shall differentiate between USDA and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements. The required product identification and record system, including codes, shall be reviewed by USDA/AMS before production begins for the contract(s).
- 742 Material Code 110940 and 110477 Only (100877 Optional)
- 742.1 Shall include, at a minimum, two (2) colors, in addition to black and white, and
- 742.2 Shall incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel.
- 750 Unacceptable Labeling
- 751 Commercial labels that do not have a processor traceability system and code.
- 752 Distributor Commercial Labels
- 753 Two or more different commercial labels in the same purchase unit.
- 760 Free Along Side (FAS) Vessel Deliveries
- 761 FAS vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Sales Order/Item



Number. The address shall be clearly printed on at least two sides of each panel.

**800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**

810 Packaging Defects – Cans/pouches in a delivery unit shall be examined for immediate container defects according to the United States Standards for Condition of Food Containers (7 CFR § 42).

811 Packing Defects – Shipping containers in a delivery unit shall be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers (7 CFR § 42).

812 Tolerance for Defects – If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable QAD sample plan, the delivery unit shall be rejected.

820 A delivery unit shall consist of:

820.1 Canned Boned White Chicken (110940) – 1,800 shipping containers with a net weight of 33,750 pounds.

820.2 Pouch Boned White Chicken (110477) – 1,600 shipping containers with a net weight of 36,000 pounds.

820.3 Canned Boned White Chicken (100877) – 1,000 shipping containers with a net weight of 37,500 pounds.

821 A bill of lading shall also be included for acceptance of the designated commodity.

821.1 Refer to the Bill of Lading Notations Section of the MSCP-D.

**830 Inspection and Checkloading**

831 For inspection and checkloading at time of shipping, the Contractor shall utilize either USDA Grader or Contractor Checkloading to certify. The Contractor shall notify USDA AMS QAD staff prior to production. The requirements for selection are as follows:

832 **USDA Grader Checkloading Requirements** – Inspection for contract compliance shall be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulations, and this FPPS, at site of processing, both during and after processing and packaging. Inspection records shall be complete and made available to USDA, as requested, to assure contract compliance.

832.1 **Procedures** – The inspection and checkloading shall be performed by the AMS Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QAD field office [referenced in the Plant Book Contact Information at:](#)

<https://www.ams.usda.gov/resources/qad-procedures> or by contacting:

USDA, AMS, Livestock and Poultry Program, Office of the Deputy Administrator,

STOP 0249, 1400 Independence Avenue, S.W., Room 2092-S, Washington, DC 20250-0249, Office Phone Number (202) 690-5705.

- 832.2 The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. The contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the AMS MSCP-D, Solicitation, and this FPPS.
- 833 Contractor Checkloading Requirements – Inspection for final contract compliance shall be made by the Contractor, in accordance with 7 CFR § 70, FSIS regulations, and this FPPS. The quality, quantity, weight, packaging and packing of the commodity shall be evidenced by a Certificate of Conformance that verifies the designated commodity to be shipped meets all the requirements as stated in this FPPS, MSCP-D and Solicitation.
- 833.1 Procedures – The contractor shall perform checkloading examinations at the time of shipment – as described in this FPPS starting at the section labeled Loading and Shipping Frozen Commodity and sections thereafter – and shall issue a corresponding Certificate of Conformance (Exhibit 1). The Contractor is required to provide an acceptance document to accompany each shipment. Additional details are found in the Bill of Lading Notations Section of the MSCP-D.
- 833.2 Contractors inspection records and checkloading documentation shall be complete and maintained, including the Certificate of Conformance, and made available to USDA, as requested, to assure Contractor Checkloading compliance. Contractor checkloading shall be reviewed by USDA under AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the contractor.

**900 PALLETIZED UNIT LOADS**

- 910 All products 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.
- 920 Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.

**1000 SHIPMENT AND DELIVERY**

- 1010 Shipment and Delivery, including Loading and Sealing, Delivery Notifications and Split Deliveries – Refer to 4A52.247 of the MSCP-D.
- 1020 A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading or the Contractor's Certificate of Conformance and Bill of Lading shall accompany each shipment.

**1100 DESTINATION EXAMINATION**

1110 [If requested](#), the cost of a destination examination, before or after delivery, by an AMS Grader on accepted product shall be for the account of USDA. Costs for destination examinations of rejected delivery units shall be for the account of the contractor. The origin AMS Grader shall make arrangements for destination examination prior to delivery.

**1200 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION**

1210 Product Assurance – Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the MSCP-D and Solicitation.

1220 Waiver and/or Contract Amendment Requests – The contractor shall submit all waiver and/or Contract Amendment requests directly to the Commodity Procurement Program (CPP) Contracting Officer for review and determination. Full list of CPP contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMSCommodityProcurementStaffContactList.pdf>

1230 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

**TABLE 1**

**Organoleptic Requirements for Chilled Ready-To-Cook Chicken and Chicken Parts**

<b>Organoleptic Requirements:</b>	<b>Meat shall:</b> (a) not be rancid; have a fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign or off-odors; not contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood); or show evidence of mishandling or deterioration; and (b) have a bright color and show no evidence of dehydration or thawing and refreezing.
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**TABLE 2**

**Organoleptic Requirements for Cooked Commodity**

<b>Organoleptic Requirements:</b>	The commodity shall be free of skin and foreign materials (e.g., glass, paper, rubber, plastic, metal, wood); and odors which are not characteristic of properly cooked and handled poultry meat; for example, rancid, metallic, stale, sour, or scorched.
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**TABLE 3**

**Commodity Defects – Option I**

<b>Defects – Meat</b>	<b>A defect for meat is the presence of:</b>
<b>Bone:</b>	Bone or hard bone-like material equal to or less than .40 inch (1.02cm) is a defect. A bone found in length greater than .40 inch (1.02cm) is cause for automatic rejection.
<b>Other:</b>	Dark colored (due to blood) vein or artery more than 1 inch (2.54 cm) in length; or  Bruises, blood clots, and moderate discolorations that exceed an area equivalent to a circle with a diameter of 0.30 inch (0.76 cm); or  Presence of Dark Meat – No Tolerance
<b>Skin Defect:</b>	Presence of skin

**TABLE 4**

**Thermal-Processed Commodity Defects - Option II**

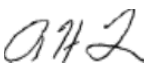
	<b>Defects</b>	<b>Tolerance</b>
<b>Meat:</b>	Dark Meat  Presence of Bone or hard bone-like material * greater than 0.40 inch (1.02 cm) in a sample.	Rejected
<b>Bones:</b>	Bone or hard bone-like material * less than or equal to 0.40 inch (1.02 cm) in a sample.	6 bones permitted per lot
		3 bones permitted per subplot
<b>Other:</b>	Dark colored (due to blood) vein or artery more than 1 inch (2.54 cm) in length.  Bruises, blood clots, and moderate discolorations that exceed an area equivalent to a circle with a diameter of 0.30 inch (0.76 cm).	10 defects permitted per lot
		5 defects permitted per subplot
<b>Skin:</b>	Presence of skin.	1 defect permitted per subplot

\* Bone or hard bone-like material is material that does not break up or disintegrate when subjected to pressure from a spatula, flat side of a knife, or fork.

**TABLE 5**

**Samples Drawn Online From a Lot or Sublot - Option I**

<b>12.5 oz (354g) cans/pouches</b>			<b>50 oz (1.42-kg) cans</b>		
<b>Lot or Sublot</b>	<b>Organoleptic Requirements and Defects</b>	<b>Drained Weight</b>	<b>Lot or Sublot</b>	<b>Organoleptic Requirements and Defects</b>	<b>Drained Weight</b>
<b>Lot</b>	5 cans/pouches per Sampling interval	24 cans/pouches	<b>Lot</b>	1 can per Sampling interval	6 cans
<b>Sublot*</b>	5 cans/pouches per Sampling interval	12 cans/pouches	<b>Sublot*</b>	1 can per Sampling interval	3 cans

Approved by  RHL  
 Date Issued: 06/10/12  
 Date Revised: 08/12/2022

**TABLE 6**

**Samples Drawn From a Lot or Sublot - *Option II***

12.5 oz. (354 g) cans/pouches			50 oz. (1.42 kg) cans		
Total No. of Cans/ Pouches	Drained Weight	Organoleptic Requirements and Defects	Total No. of Cans	Drained Weight	Organoleptic Requirements and Defects
	Number of Cans/Pouches			Number of Cans	
<b>Lot</b>  Total = 32	First 24	First 24 + 8	<b>Lot</b>  Total = 8 cans	First 6 cans	First 6 + 2 cans
<b>Sublot*</b>  Total = 16	First 12	First 12 + 4	<b>Sublot*</b>  Total = 4 cans	First 3 cans	First 3 + 1 can

\* The total number of samples drawn from all sublots in a lot must be equal to or greater than those specified for a lot.

**Exhibit 1. Contractor Checkloading and Certificate of Conformance Requirement**

**UNITED STATES DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE  
LIVESTOCK AND POULTRY PROGRAM**

**CERTIFICATE OF CONFORMANCE FOR  
THE PROCUREMENT OF CANNED/POUCH CHICKEN PRODUCT**

**CERTIFICATE OF CONFORMANCE**

I certify the following:

(1) On [delivery date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number \_\_\_\_\_ via [Carrier] under Sales Order Number/Item number(s): \_\_\_\_\_.

(2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including the FPPS, Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), and Solicitation.

(3) Product identification, (i.e. production lot number(s)) is in the quantity shown on the attached acceptance document.

(4) Contractor assures all meat or meat products used in fulfilling this contract was produced in the United States as defined in the AMS MSCP-D.

Date: \_\_\_\_\_

Signature: \_\_\_\_\_

(Signed by an officer or representative authorized to sign offers)

Title: \_\_\_\_\_