

**ITEM DESCRIPTION AND
CHECKLIST OF REQUIREMENTS
FOR CANNED BEEF STEW -- JUNE 2002
CODE - A590**

ITEM DESCRIPTION

- Item - Beef stew must contain discernable chunks of beef, carrots and potatoes in gravy. One additional vegetable is permitted.
- Fat/Sodium - Fat must not exceed 5 g (grams) per 100 g serving. Sodium level will not exceed 415 mg per 100 g serving.
- Packaging/
Packing - Individual cans of beef stew will have a net weight of 24 ounces. Twenty-four cans will be unitized to a net weight of 36 pounds.
- Agricultural Marketing Service (AMS) may specify individual cans to have a net weight of 40 ounces (A product code will be issued). Twelve cans will be unitized to a net weight of 30 pounds.

CHECKLIST OF REQUIREMENTS

Beef stew must be produced in accordance with Food Safety Inspection Service (FSIS) regulations and this checklist of requirements below.

MATERIALS

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. All vegetables and other significant ingredients (more than 1percent) shall be derived from U.S. produced products.

BEEF

- Beef must originate from U.S. produced livestock and will be verified in accordance with Audit, Review, and Compliance (ARC) Branch Instructions for Domestic Origin Verification and Material Requirements.
- Beef must originate from slaughter establishments that handle non-ambulatory (cattle that are unable to walk under their own power) commonly known as "downers" in accordance with FSIS Directive 6900.1R1 - Humane Handling of Disabled Livestock, issued 11/02/98. Carcasses originating from such animals must be segregated and the product from them cannot be included in USDA purchased ground beef.
- Beef must originate from slaughter establishments that do not use direct air-injected pneumatic stunners.
- Beef that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems or powered knives, is not allowed.
- The beef shall appear as discernable chunks in the finished product.

VEGETABLES

Carrots and potatoes must be the primary vegetables as listed on the ingredient statement. One additional vegetable is permitted. All vegetables shall be of size so that they are discernible in the finished product.

OTHER INGREDIENTS

Seasonings and ingredients used for flavoring and gravy must be similar to those normally used for commercially marketed beef stew.

FINISHED PRODUCT FAT AND SODIUM LIMITATIONS

Fat - The fat content must not exceed 5 percent (no more than 5 g per 100 g serving).

Declared fat content will be stated on the nutrition facts panel on each can label according to FSIS nutritional labeling regulations.

Percent fat = (Total fat ÷ Serving Size) x 100.

Sodium - Sodium level must not exceed 415 mg per 100 g serving.

PREPARATION FOR SHIPPING

1. PACKAGING AND PACKING

Individual cans of beef stew will have a net weight of 24 ounces. Twenty-four cans will be unitized to a net weight of 36 pounds. Each shipping unit will consist of 1,000 shipping containers with a net weight of 36,000 pounds (16,330 kg).

When specified by AMS, individual cans will have a net weight of 40 ounces. Twelve cans will be unitized to a net weight of 30 pounds. Each shipping unit will consist of 1,200 shipping containers with a net weight of 36,000 pounds (16,330 kg).

All cans will be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized containers may be offered in an individual shipping unit.

2. LABELING

Shipping containers and cans will be labeled to include all information required by FSIS regulations.

3. PALLETIZED UNIT LOADS

Unless otherwise specified in the invitation, all truck, rail, and piggyback shipments of product shall be unitized by stacking the shipping containers on pallets. The shipping containers shall be held firmly in place by applying plastic stretch-wrap as tightly as possible around all of the tiers stacked on the pallet.

Pallets shall be flush, 48 inches long by 40 inches wide, stringer or block design, partial or full four-way entry, nonreversible, and suitable for use in the shipment of approximately 2,000 pounds of food product.

Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes the principle shipping container display panel of all boxes to facilitate certification examinations.

4. TRACEABILITY AND SHIPMENT

All cans shall bear a code that is traceable to a production lot and date. All product must be delivered to AMS destinations under seal.

WARRANTY AND COMPLAINT RESOLUTION

A warranty and customer service clause that includes customer complaint resolution procedures shall be included in the technical proposal. These procedures will be used to resolve product complaints from recipient agencies or AMS.