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APPROVED

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR CANNED LUNCHEON MEAT

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I. ITEM DESCRIPTION

- Items - Canned Luncheon Meat – This canned item consists of (1) beef, (2) pork, or (3) a combination of beef and pork, that is cured and fully cooked as specified within the AMS Invitation. This item is ready-to-eat and can be used [in a variety of applications, including sandwiches, food dishes and similar items.](#)
- Formula - This item consists of not less than 97 percent meat computed on the weight of the fresh meat. Beef and pork combination shall consist of not less than 30 percent beef or 30 percent pork.
- Fat/Sodium - Fat must not exceed 8g (grams) per 56g serving. A labeling claim of “Less sodium” is required on both the immediate and shipping containers.
- Cans/Cases - Individual cans shall have a net weight of 12, 24, or 30 ounces (The AMS invitation shall specify can size). Twenty-four (24) cans shall be unitized to a net weight of 18, 36, or 45 pounds respectively.

II. CHECKLIST OF REQUIREMENTS

[Canned luncheon meat must be produced in accordance with Food Safety Inspection Service \(FSIS\) regulations. The contractor’s technical proposal, submitted to the Contracting Officer, must adhere to the following checklist of requirements.](#)

A. MATERIALS

[The 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.](#)

1. MEAT COMPONENT

Beef or pork shall be the only meat component allowed.

- a) Domestic Origin – All beef and pork shall originate from U.S. produced livestock as defined in [Announcement LS-701](#).

- b) Harvesting – Boneless meat shall be derived from livestock harvested at facilities that comply with the following harvest requirements.
- (1) Humane Handling – Livestock shall be humanely handled in accordance with all applicable FSIS regulations, directives, notices and AMS requirements.
 - (2) Non-Ambulatory – Meat from non-ambulatory livestock will not be included in USDA purchased products.
 - (3) Spinal Cord Removal – All spinal cord tissue shall be removed. For cattle, all spinal cord tissue must be removed during the harvesting process.
- c) Meat Composition – This item shall consist of not less than 97 percent of meat computed on the weight of the fresh meat. Beef and pork combination shall consist of not less than 30 percent beef or 30 percent pork.
- d) Boneless Meat – Boneless meat shall be fresh chilled or fresh frozen. Fresh frozen meat shall be processed within 60 days from the date of pack. Meat shall comply with the requirements of the previous sub-sections (a-c) of this section and the following additional requirements will be allowed:
- (1) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
 - (2) Handling – All boneless meat must be maintained in excellent condition. The contractor's technical proposal will include time and temperature controls necessary to maintain excellent condition of the boneless meat.
 - (3) Pathogen Testing - Production lots of boneless meat associated with positive pathogen test results will not be allowed.
 - (4) Objectionable Materials – Boneless meat must comply with the following:
 - (a) Beef - The following objectionable materials shall be excluded:
 - (i) Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat).
 - (ii) All bone, cartilage, back strap and *abdominal tunic*.
 - (b) Pork – All glandular material, bone, cartilage, and heavy connective tissue shall be excluded.

(5) Mechanically Separated – Boneless meat must comply with the following:

(a) Meat that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

(b) Finely Textured Meat – Low temperature rendered meat that is processed from fat boneless meat trimmings and is finely textured is not allowed.

2. NON-MEAT COMPONENT

The contractor shall provide a formula declaring the amount of all added ingredients.

a) Domestic Origin of Non-Meat Component – Significant ingredients (more than 1-percent) shall be derived from U.S. produced products.

b) Seasoning and Ingredient – Seasonings and other ingredients shall be used to produce products that are similar to commercial luncheon meat.

c) Monosodium Glutamate (MSG) is not allowed.

d) Non-Meat Composition – Non-meat components shall not exceed three percent of the total [formulation](#).

3. METAL DETECTION

All products shall 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.

B. FINISHED PRODUCT LIMITATIONS

The declared serving size (“referenced amounts customarily consumed” (racc)) fat and sodium content shall be stated on the nutrition facts panel on each can label according to FSIS required regulations.

1. FAT CONTENT

The fat content must not exceed 8g per 56g serving.

2. SODIUM CONTENT

Luncheon meat will be produced to comply with the required labeling claim of “Less sodium” on immediate (cans) and shipping containers.

3. TEXTURE

The product shall have a slight to moderate coarseness in texture and hold together as an intact unit when removed from the can.

4. COLOR UNIFORMITY

The product shall be reasonably uniform in color with a slight variation between internal and external surfaces. The following color ranges are acceptable:

- a) Beef – Dark pink to reddish brown.
- b) Pork – Pink to dark pink.
- c) Beef and Pork – Dark pink to light reddish brown.

C. PREPARATION FOR DELIVERY

1. PACKAGING

The luncheon meat shall be filled into round or rectangular cans.

2. PACKING

- a) Can net weight – Individual cans shall have a net weight of 12 or 30 ounces.
- b) Case Weight – Twenty-four (24) cans shall be unitized to a net weight of:
 - 18 pounds for 12 ounce cans.
 - 36 pounds for 24 ounce cans.
 - 45 pounds for 30 ounce cans.
- c) Case unitization – All cans shall be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only.

3. LABELING

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 and the following:

- a) Cans – Can labels shall contain the following information:
 - (1) A traceability code that identifies the establishment number, production date and production lot.
 - (2) A claim of “Less sodium”.
- b) Shipping Containers – Commercially marked shipping containers will include the following information:
 - (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.



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- (2) Applicable contract number.
- (3) A traceability code that identifies the establishment number, production date and production lot.
- (4) Nutrition facts panel based on actual nutritional analysis of the product.
- (5) A labeling claim of "Less sodium".
- (6) Product Code:
(See invitation for product code for the 12 ounce can)
A725 – 24 ounce can
A617 – 30 ounce can

4. PALLETIZED UNIT LOADS

All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation.

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 principle display panel to facilitate certification examinations.

D. DELIVERY UNIT

1. 12 Ounce Cans

Each delivery unit shall consist of 2,000 shipping containers with a net weight of 36,000 pounds.

2. 24 Ounce Cans

Each delivery unit shall consist of 1000 cases with a net weight of 36,000 pounds.

3. 30 Ounce Cans

Each delivery unit shall consist of 800 cases with a net weight of 36,000 pounds.

E. DELIVERED PRODUCT

1. SIZE AND STYLE OF CONTAINERS

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

2. SEALING

All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard F 1157-04 as required under the AMS Master Solicitation

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F. PRODUCT ASSURANCE

1. WARRANTY AND COMPLAINT RESOLUTION

- a) Warranty – The contractor will warrant that the product complies with all specification requirements, technical proposal declarations, and provisions required under this Announcement LS-701.

- b) Complaint Resolution – Customer complaint resolution procedures will be included in the technical proposal. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

2. NON-CONFORMING PRODUCT

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.