

Commodity Procurement Staff 1400 Independence Avenue, SW. Room 3522, STOP S-0239 Washington, DC 20250-0239

# Synopsis:

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## **Contracting Office Address**

U.S. Department of Agriculture, Agricultural Marketing Service, Commodity Procurement Staff, 1400 Independence Avenue, Stop 3522, Washington, DC, 20250

This Request for Information (RFI) will serve as market research to obtain information about the availability and specification for Kosher Canned Boned Poultry products for federal food and nutrition assistance programs. All information gathered in response to this RFI/Notice will be used solely for planning purposes. This is not a formal solicitation, but a request for interested parties to provide information. No solicitation published by this office for these products currently exists.

# **Description**

This is a Request for Information (RFI) as defined in FAR 15.201(e). The United States Department of Agriculture (USDA), Agricultural Marketing Service, is interested in Kosher Canned Boned Poultry products for domestic food assistance programs, including the Emergency Food Assistance Program (TEFAP).

The objective is to find one or more canned chicken products that meet nutritional and pack size requirements as outlined in the provided IDR, and in addition are produced and certified as kosher.

#### Information Requested

USDA is seeking sources capable of providing kosher canned boned poultry including alternative approaches and/or methodologies to produce a kosher product.

All information provided with regard to the commercial practices for these products should take into account USDA's 100 percent domestic origin requirement. Interested parties should provide the following information concerning the products they provide:

- 1) interest in potentially supplying products to AMS;
- comments concerning: the attached IDR for Canned Boned Poultry; alternate product commercial specifications; and the Kosher Certification List, attached. The response should specify what kosher certification(s) are used, and need not be limited to those on the attachment;

- 3) product brand names;
- 4) capacity capabilities;
- 5) pack size(s) and commercial prevalence of each pack size;
- 6) shipment configuration (packages per case; cases per pallet; pallets per truckload; cases per truckload; net product weight per case (in pounds); gross case weight (in pounds); net product weight per truckload (in pounds); gross truckload weight (in pounds));
- 7) servings per container;
- 8) ingredients composition and allergen statement;
- 9) nutritional information and CN labeling statement, if applicable;
- 10) historical pricing information for the products;
- 11) shelf life, including recommendations for optimal storage conditions;
- 12) product commercial specifications, label, and commercial warranty;
- 13) any other relevant information, recommendations, comments, issues and/or concerns that would be beneficial to the Government;
- 14) Name, title, contact information, and organization name should AMS need clarifications.

Responses and questions shall be emailed to the attention of Greta Samuel at <a href="mailto:Greta.Samuel@ams.usda.gov">Greta.Samuel@ams.usda.gov</a>. These responses are requested to be received no later than May 3, 1:00 PM CST.

### **Contracting Office Address:**

1400 Independence Ave, S.W. Mail Stop 3522 Washington, DC 20250

#### **Primary Point of Contact:**

Greta Samuel, Contract Specialist Greta.Samuel@ams.usda.gov Phone: (202) 720-6592

# **Secondary Point of Contact:**

Samantha Rhoderick, Contract Specialist Samantha.Rhoderick@ams.usda.gov

Phone: (202) 690-0405

# ITEM DESCRIPTION AND REQUIREMENTS (IDR) FOR CANNED BONED CHICKEN

The item must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations, this item description and requirements. The contractor's technical proposal, submitted to the Contracting Officer, must adhere to the following.

#### A. ITEM

Contractors must describe the necessary processing steps to comply with the item below. Canned boned poultry (commodity): 1) Canned Boned Chicken, (produced from the classes of ready-to-cook chickens as described in AMS 70.200 *et seq.* (AMS 70.201(f), (g)) or, 2) Canned Boned Chicken, (produced from chickens as described in AMS 70.201.(c)) and will be packaged in cans (12.5 oz. to 16.0 oz.) or pouches with a 10 oz. minimum drain weight and packed in a fiberboard shipping container.

### **B. MATERIALS**

The technical proposal must include procedures to address conformance with the following material requirements.

#### 1. MEAT COMPONENT

- a. The commodity must not be processed more than 30 calendar days prior to the date of the contract. White and dark meat from mature hens used in the production of commodity must be in natural proportion. Meat from broilers/fryers may be in natural proportion (white and dark meat) or only white meat. Ground or comminuted meat cannot be used in the production of the commodity. Skin must not be used in the production of the commodity. Chickens must be of domestic origin. Chickens must be either mature chickens (AMS 70.201(f) and (g)), weighing 4.0 pounds (1.81 kg) or more per carcass without neck and giblets, or must be ready-to-cook broiler/fryer chickens (AMS 70.201.(c)) without neck and giblets.
- b. Chilled chicken carcasses may be transferred or obtained from other processing plants to produce the commodity, provided they: (1) have been processed, handled, and identified, and (2) comply with the freshly slaughtered, organoleptic, and other applicable requirements as evidenced by USDA certification and must meet the temperature requirements.
- c. The larger pieces of meat, to include breast portions and thigh portions, must be cut into chunks which are a minimum of 1.25 inch (1 ¼ inch) (3.18 cm) in size. The following proportions of meat, and broth or water may be used in preparing the commodity:

	Percent by Weight
Meat (minimum)	80.00
Salt (maximum)	0.50
Broth or Water (maximum)	<u>19.50</u>
	100.00

- d. The Contractor/producer will develop a written quality control program that documents the production procedures for bone removal and quality assurance protocol, the corrective and preventative actions, and product control procedures.
- e. The finished commodity must contain no more than 230 mg sodium per 100 g meat.

#### 2. PACKAGING AND PACKING.

All packaging and packing materials must be clean and in new condition, must not impart objectionable odors or flavors to the commodity, must be safe (cannot adulterate product or be injurious to health) for use in contact with food products and must be tamper evident. Tamper evident is defined as packaging and packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred.

#### 4. LABELING

The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both primary packaging and shipping containers will be labeled to include all information required by FSIS and Food Allergen Labeling and Consumer Protection Act (FALCPA) regulations.

Shipping container label will also contain the contract number, traceability code that is traced back to the establishment number, production lot, and date.

#### C. PALLETIZED UNIT LOADS

Pallets must be good quality, 48 inches x 40 inches, nonreversible, flush stringer, and partial four-way entry. Each pallet of shipping containers must be stretch-wrapped with plastic film in a manner that will secure each container and layer of containers on the pallet. Palletized product must be loaded in a way that will prevent shifting and damage to the containers of 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 panels to facilitate certification examinations.

#### D. DELIVERED PRODUCT

Canned boned poultry in a purchase unit must be derived from either mature hens, or broilers and must be of one type/source of meat only. Only one size and style of primary packaging and shipping containers may be offered in an individual shipping unit.

### E. PRODUCT ASSURANCE

#### 1. WARRANTY AND 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 preventive actions taken, and product replacement).

### 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 nonconforming product, 2) removal of any USDA markings, and 3) disposition of nonconforming product.

U	http://oukosher.org/
	http://www.kof-k.org/
K	http://www.ok.org/
ÍΚΪ	http://scrollk.org/
)K	http://www.star-k.org/default.htm
SKS	http://www.skskosher.com/
K	http://www.kosher.org/
COR	http://www.cor.ca/
K	http://trianglek.org/

Also: http://kosherquest.org/symbols.php