

INCH-POUND

A-A-20081D
April 1, 1996
SUPERSEDING
A-A-20081C
October 31, 1994

COMMERCIAL ITEM DESCRIPTION

BACON, PRECOOKED, SLICED, CANNED OR IN FLEXIBLE POUCHES

The U.S. Department of Agriculture has authorized the use of this commercial item description by all Federal agencies.

1. SCOPE.

1.1 This Commercial Item Description (CID) covers precooked, sliced, canned or flexibly packaged, shelf-stable bacon, packed in commercially acceptable containers, suitable for use by the Federal Government and as a component of operational rations.

2. CLASSIFICATION.

2.1 Containers for the precooked, sliced bacon shall be of the following types as specified in the solicitation, contract, or purchase order.

Types of containers.

Type I - Can

Type II - Flexible pouch

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456 or FAX (202) 690-0102.

FSC 8905

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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3. SALIENT CHARACTERISTICS.

3.1 Finished product: The precooked, sliced bacon shall be skinless, fully cooked, placed on parchment sheets, and vacuum packaged into cans or flexible pouches as stated in the solicitation, contract, or purchase order. Pouched precooked, sliced bacon may be backflushed with nitrogen after vacuumizing.

3.1.1 Size: The precooked, sliced bacon shall be uniform and not less than 5 inches (12.7 cm) or more than 7.0 inches (17.8 cm) long and not more than 1-½ inches (3.8 cm) wide.

3.1.2 Odor and flavor: There shall be no foreign odor or flavor (e.g., burnt, scorched, stale, sour, rancid, musty, or moldy).

3.1.3 Color: Color shall not be foreign to the product.

3.1.4 Defects: There shall be no bacon slice cut or torn more than one half the width of the slice; nor have burnt edges or burnt areas measuring 0.3 inch (7.6 mm) or more in any dimension (a burnt edge is one in which the black color of carbonation is evident to the eye). Slices shall not break or crack when the ends are brought together. The bacon shall not contain glandular tissue measuring 0.5 inch (12.7 mm) or more in any dimension; nor bone, cartilage, skin, or bruises measuring 0.3 inch (7.6 mm) or more in any dimension. No individual bacon slice shall separate more than one half the length of the slice. There shall be no slices exceeding 1-½ inches (3.8 cm) in width.

3.1.5 Foreign material: There shall be no foreign material (including, but not limited to glass, dirt, hair, insects, insect parts, wood, paint, metal, etc.).

3.2 Date of pack: Unless otherwise specified in the solicitation, contract, or purchase order, the bacon shall be processed and packaged not more than 90 days prior to shipment.

3.3 Analytical requirements: Unless otherwise specified, analytical requirements for precooked, sliced bacon shall be as follows:

3.3.1 Fat content: The average fat content of the precooked bacon shall be not more than 52.0 percent and the fat percentage of product in any individual container shall not exceed 65.0 percent.

3.3.2 Salt content: The average salt content shall be not more than 5.5 percent (for civilian agencies). The salt percentage of product in any individual container shall not exceed 6.5 percent.

3.3.3 Analytical procedure: Shall be in accordance with paragraph 5.3.

3.3.4 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 983.18 (a or b).

3.3.5 Analytical testing: The sample shall be analyzed using the following methods of the AOAC International:

<u>Test</u>	<u>Method</u>
Fat	960.39, 976.21, or 985.15
Salt	935.47 (Civilian agencies)

3.3.6 Test results: The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements, as indicated by USDA test results, shall be cause for rejection the lot.

4. REGULATORY REQUIREMENTS.

4.1 The raw pork and the finished product shall originate and be produced, processed, and stored in compliance will all applicable provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder. The delivered precooked, sliced bacon shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the precooked, sliced bacon within the commercial marketplace. Delivered precooked, sliced bacon shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Contractor's certification. The contractor shall certify and maintain substantiating evidence that the precooked, sliced bacon offered meets the salient characteristics of this CID, and the precooked, sliced bacon conforms to the producer's own drawings, specifications, standards, and quality assurance practices, and is the same precooked, sliced bacon offered for sale in the commercial marketplace. The Government reserves the right to require proof of such conformance prior to first delivery and thereafter as may be otherwise provided for under the provisions of the contract.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order, the Meat Grading and Certification Branch (MG&CB), Livestock and Seed Division, Agricultural Marketing Service (AMS), U.S. Department of Agriculture, will determine the quality

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assurance of the precooked, sliced bacon according to MG&CB specified procedures. The precooked, sliced bacon shall be examined or tested for conformance with the criteria contained in Tables I and II below, the salient characteristics of the CID, the solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

5.3 Withdrawal of samples for fat and salt content analyses. After completion of the can or pouch filling and heat processing operations for each lot, 9 cans or pouches of precooked, sliced bacon shall be randomly selected from the lot. These 9 cans or pouches shall be randomly distributed as follows:

- Three shall be submitted to the laboratory for analysis.
- Three shall be submitted to the contractor.
- Three shall be retained by the AMS agent as a reserve sample.

Analysis of reserve samples at the request of the contractor shall not be permitted unless the original analysis indicated that the involved lot will be discounted or rejected because of noncompliance with the fat or salt content requirement. When the reserve sample is analyzed, the analyses for both fat and salt shall be made and will be considered final. Unused reserve samples shall be returned to the contractor for inclusion in the same lot.

5.4 Product examination. The product shall be examined for defects listed in Table I and II as follows:

TABLE I. Product examination 1/

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Less than 297 whole slices per can or less than the specified number of whole slices per pouch. <u>2/</u>
	201	Product not arranged on parchment paper or layered as specified.

1/ Defects shall be scored once per sample unit.

2/ The lot shall be rejected if the average total slice count is less than 300 slices per can or less than the specified number per pouch.

TABLE II. Slice examination

<u>Category</u>		<u>Defect</u>
<u>Major</u>	<u>Minor</u>	
101		Presence of bone measuring 0.3 inch (7.6 mm) or more in any dimension.
102		Presence of cartilage measuring 0.3 inch (7.6 mm) or more in any dimension.
103		Burnt edge or burn area measuring 0.3 inch (7.6 mm) or more in any dimension.
104		Slice which breaks or cracks when the ends are brought together.
	201	Presence of skin measuring 0.3 inch (7.6 mm) or more in any dimension.
	202	Presence of bruise measuring 0.3 inch (7.6 mm) or more in any dimension.
	203	Presence of glandular tissue measuring 0.5 inch (12.7 mm) or more in any dimension.
	204	Slice cut or torn more than one-half the width of the slice.
	205	Slice less than 5.0 inches (12.7 cm) or more than 7.0 inches (17.8 cm) in length.
	206	Slice exceeding 1-½ inches (3.8 cm) in width.
	207	Separation of more than one-half the length of the slice.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. The precooked, sliced bacon shall be preserved, packaged, packed, labeled, and case marked in accordance with good commercial practice.

7. NOTES.

7.1 Purchasers shall specify:

- Type of container.

7.2 Sources of documents.

7.2.1 Source of information for nongovernmental documents is as follows:

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Copies of the Official Methods of Analysis of the AOAC International may be obtained from:
AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 200 to end. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from:
Chairperson, Condition of Container Committee, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456.

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service Bureau, Specifications Section, Suite 8100, 470 L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit request for copies of this CID to: **Standardization Documents Order Desk, Building 4, Section D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Military Coordinating Activity:

Army - GL

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

Custodians

Army - GL
Navy - SA
Air Force - 35

PREPARING ACTIVITY:

USDA - FV

Review Activities

Army - MD, QM
Navy - MC
DLA - SS