

COMMERCIAL ITEM DESCRIPTION

BEEF SNACKS, CURED

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description.

1. SCOPE.

1.1 This Commercial Item Description (CID) covers cured beef snacks which are shelf stable, packed in commercially acceptable containers, suitable for use by Federal, State, local governments and other interested parties, and as a component of operational rations.

2. CLASSIFICATION.

2.1 The beef snacks shall conform to the types, styles, and flavors in the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, and flavors.

Type I - Beef Jerky

Style A - Strips (Chopped and Formed)

Style B - Sliced (Natural)

Type II - Kippered Beef

Style A - Strips (Chopped and Formed)

Flavor 1 - Smoked

Flavor 2 - Teriyaki

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Supply Center Philadelphia, 2800 South 20th Street, ATTN: DSCP-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.

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- Flavor 3** - Barbeque
- Flavor 4** - Peppered
- Flavor 5** - Hot
- Flavor 6** - Sweet and Spicy
- Flavor 7** - Other

3. SALIENT CHARACTERISTICS.

3.1 Processing: The beef snacks shall be prepared in accordance with good commercial practice and shall conform to the applicable provisions of the Meat and Poultry Inspection Regulations (9 CFR Parts 301-350). Beef variety meats and by-products shall not be used.

3.2 Ingredients: The beef snacks shall contain beef and sodium nitrite. The beef snacks may contain other ingredients in accordance with Meat and Poultry Inspection Regulations (9 CFR Parts 301-350). Other ingredients applicable for the flavor specified are acceptable.

3.3 Finished product: The beef snacks shall be characteristic of the particular type, style and flavor specified in the solicitation, contract, or purchase order.

3.3.1 Appearance and color: The beef snacks are to be free from bone, cartilage, coarse connective tissue, sections of tendons or ligaments, and glandular material. The beef snacks shall have a characteristic dark reddish brown to dark brown color. Exterior surface of Type I, Style B beef snacks shall have a dry, natural appearance and may contain topical seasonings.

3.3.2 Odor and flavor: Odor and flavor of the beef snacks shall be characteristic of the flavor specified. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, moldy, rancid, sour, or stale.

3.3.3 Texture: The beef snacks shall be firm and chewy.

3.3.4 Foreign material: All ingredients shall be clean, sound, and wholesome.

3.4 Analytical and microbiological requirements: Unless otherwise specified in the solicitation, contract, or purchase order, the beef snacks shall conform to the following analytical requirements and microbiological requirements:

Table I. Analytical requirements (percent by weight)

	Fat (NGT) <u>1/</u>	Salt (NGT) <u>1/</u>	Protein (NLT) <u>2/</u>
Type I, Style A	30%	5%	25%
Type I, Style B	6%	6%	35%
Type II, Style A	15.8%	6.6%	28.2%

1/ NGT = Not greater than**2/** NLT = Not less than

3.4.1 Water activity: The water activity (a_w) value shall not be greater than 0.750 for Type I, Styles A and B Beef Jerky, and shall not be greater than 0.850 for Type II, Style A Kippered Beef.

3.4.2 Aerobic plate count: The aerobic plate count for the beef snacks shall be not greater than 75,000 per gram in four of five samples and not greater than 150,000 per gram in any sample.

3.4.3 E. coli count: The *E. coli* count shall be less than 3 per gram (no positive tubes in the standard 3 tube Most Probable Number technique) in four of five samples and not greater than 10 per gram in any sample.

3.4.4 Analytical procedure: All analyses shall be performed according to AOAC International procedures.

3.4.5 Sample preparation: Eight random samples shall be composited and prepared according to AOAC Method 983.18 for protein, fat, and salt analyses only. Samples for microbiological analyses shall be prepared according to the specified methodology. Five filled and sealed containers of product shall be selected at random from the lot for *E. coli* count and aerobic plate count testing. Eight randomly selected samples shall be individually prepared and analyzed for a_w .

3.4.6 Analytical and microbiological testing: Analytical and microbiological testing shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International and the Bacteriological Analytical Manual.

<u>Test</u>	<u>Method</u>
a _w	978.18
Protein	988.05
Fat	960.39 or 985.15
Salt	935.47
Aerobic plate count	966.23
<i>E. coli</i>	966.24

3.4.7 Test results: The test results for protein, fat, and salt shall be reported to the nearest 0.1 percent. Test results for a_w shall be reported to the nearest 0.001 value. The test results for aerobic plate count shall be reported to the nearest 1,000 per gram. The test results for *E. coli* shall be reported according to the test method. Any result not conforming to the analytical and microbiological requirements in 3.4 shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 The meat component and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder. The delivered beef snacks shall comply with all applicable Federal, State and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of beef snacks within the commercial marketplace. Delivered beef snacks shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The beef snacks provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same beef snacks offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order, the Meat Grading and Certification Branch (MG&CB), Livestock and Seed Programs, Agricultural Marketing Service, U.S. Department of Agriculture, will determine the quality assurance of the beef snacks according to MG&CB specified procedures. The beef snacks shall be examined or tested for conformance with the criteria contained in the salient characteristics of the CID, or solicitation, contract, or purchase order, and when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

- Type(s), style(s), and flavor(s) of beef snacks required.
- When analytical requirements do not need to be verified.

7.2 Sources of documents.

7.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the Bacteriological Analytical Manual and 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. Applicable provisions of 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, ATTN: 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) 512-1803 or on the Internet at: **<http://www.nara.gov/fedreg>.**

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, U.S. Department of Agricultural, 1400 Independence Ave., SW, Washington, DC 20250-0243.**

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

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

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities:

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

DLA - SS

(Project 8940-P029)

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