

**ITEM DESCRIPTION AND CHECKLIST
OF REQUIREMENTS FOR
CANNED CHILI, WITHOUT BEANS – A702
FEBRUARY 2004**

USDA, AMS, LS, STDZ/RM 2607-S 03/23/2004

I. ITEM DESCRIPTION

- Item – Chili (Chili Con Carne), without beans - Contains no less than 40 percent of beef computed on the weight of the fresh meat.
- Fat/Sodium – Fat must not exceed 8 grams per 100 gram serving. Sodium level will not exceed 415 milligrams per 100 gram serving.
- Cans/Cases – Individual cans of chili will have a net weight of 24 ounces. Twenty-four cans will be unitized to a net weight of 36 pounds.
- 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.

II. CHECKLIST OF REQUIREMENTS

Canned chili must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the following checklist of requirements.

A. MATERIALS

Offerors 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 COMPONENTS

Beef shall be the only meat component allowed.

- a. Domestic Origin – All cattle will originate from U.S. produced livestock.
- b. Harvest (Slaughtering) – Cattle shall be harvested in facilities that will comply with the following requirements:
 - (1) Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations, directives, and notices.
 - (2) Non-Ambulatory Disabled Cattle – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA purchased canned chili.
- c. Spinal Cord Removal – All spinal cord tissue shall be removed during the harvesting process.
- d. Meat Composition – Meat shall be comprised of at least 40% of the raw formula.

The above requirements of the beef will be verified in accordance with ARC 1010 Procedure, USDA Supplier Eligibility Programs (<http://www.ams.usda.gov/lsg/arc/dovp.htm>).

- e) Boneless Beef – Boneless meat shall comply with the following requirements:
 - (1) Fresh Chilled / Fresh Frozen Meat – Meat shall be derived from fresh chilled or fresh frozen boneless meat. Fresh frozen boneless meat shall be no older than 60 days from the date of pack.
 - (2) Objectionable Materials – Meat shall be free of lymph glands, organ tissue, and foreign materials.
 - (3) Mechanical Separation – Meat that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives will not be allowed.

2. NON-MEAT COMPONENTS

- a) Domestic Origin – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- b) Flavoring and Sauce – Seasonings and ingredients used for flavoring and sauce must be similar to those normally used for commercially marketed mild-flavored chili products.
- c) Monosodium Glutamate – MSG is not allowed.
- d) Non-Meat Composition – Non-Meat components shall be comprised of no more than 60% of the raw formula.

A. PROCESSING

1. GRINDING

Fresh chilled or fresh frozen boneless beef will be finely ground to no larger than 3/16 inch grind prior to the cooking/canning process.

2. BONE COLLECTOR / EXTRUDER SYSTEM

A bone collector/extruder system must be in operation to remove bone, cartilage, and heavy connective tissue during the final grind.

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 FAT AND SODIUM LIMITATIONS

1. FAT

The fat content as packaged must not exceed 8 percent (Percent Fat = (Total Fat ÷ Serving Size) x 100). Declared fat content will be stated on the nutrition facts panel on each can label according to FSIS nutritional labeling regulations (no more than 8 g per 100 g serving).

2. SODIUM

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

C. PREPARATION FOR DELIVERY

1. PACKAGING

Chili shall be filled into cans.

2. PACKING

a) Can Net Weight – Individual cans of chili shall have the following net weight:

(1) 24 Ounce Cans – Individual cans of chili shall have a net weight of 24 ounces.

(2) 40 Ounce Cans – When specified by AMS, individual cans of chili will have a net weight of 40 ounces.

b) Case Weight – Cans of chili shall be unitized to the following net weight:

(1) 24 Ounce Cans – Twenty-four (24) cans of chili will be unitized to a net weight of 36 pounds per case.

(2) 40 Ounce Cans – Twelve cans (12) will be unitized to a net weight of 30 pounds per case.

c) Shipping Container – All cans will be unitized by packing into new fiberboard shipping containers, placed on fiberboard trays with plastic shrink wrap or plastic shrink wrap only.

3. LABELING

a) FSIS Labeling Regulations – Shipping containers and cans will be labeled to include all information required by FSIS regulations.

b) Traceability Code – All cans shall bear a code that is traceable to production lot and date.

4. PALLETIZED UNIT LOADS

Shipping containers will be unitized and delivered on pallets. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets. A sufficient number of principle shipping container display panels shall be exposed to facilitate examinations on each pallet.

a) Pallet Condition – Only new or well-maintained pallets will be allowed.

b) Pallet Size – 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.

c) Plastic Stretch-Wrap – 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.

D. PRODUCT ASSURANCE

1. DELIVERY UNIT

- a) Count and Net Weight – Each delivery unit must comply with the following:
 - (1) 24 Ounce Cans – Each delivery unit will consist of 1,000 shipping containers with a net weight of 36,000 pounds (16,330 kg).
 - (2) 40 Ounce Cans – Each delivery unit will consist of 1,200 shipping containers with a net weight of 36,000 pounds (16, 330 kg).
- b) Size and Style of Container – Only one size and style of unitized containers may be offered in an individual shipping unit.
- c) Sealing – All products must be delivered to AMS destinations under seal.

2. WARRANTY AND COMPLAINT RESOLUTION

- a) Warranty – The contractor will warrant that the product complies with all specification requirements, technical proposal declarations, and provisions set forth in this announcement.
- b) Complaint Resolution – Customer complaint resolution procedures shall be included in the technical proposal. These procedures shall 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.

E. QUALITY CONTROL FOR NON-CONFORMING PRODUCT

The contractor must have documented procedures that assure product which does not meet all of the requirements listed within this specification is not delivered to USDA canned chili purchase programs.