



Commodity Specification

**FROZEN
COMMERCIAL PACK
TURKEY BREASTS**

MARCH 1998



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I. GENERAL

Frozen commercial pack turkey breasts (commodity) produced from ready-to-cook young turkeys under this Specification will be packaged and packed in one of the following forms as specified in the contract:

Commercial Pack Turkey Breasts. U. S. Grade A, frozen young turkey breasts, commercially packaged, basting or other ingredients optional. A purchase unit will total 38,000 pounds (17,237 kg). A purchase or delivery unit must consist of: (1) all basted turkey breasts, all nonbasted turkey breasts, or all turkey breasts with additional packaged ingredients; and (2) shipping containers which cover not more than three consecutive weight ranges.

(235040) - Turkey breasts must weigh not less than 4 pounds (1.18 kg) and not more than 10 pounds (4.54 kg) each. The difference between individual turkey breast weights per container must be no more than 2 pounds (0.91 kg). The 2-pound (0.91-kg) increments must be: 4-6, 6-8, or 8-10 pounds. (Metric equivalency of increments: 1.18-2.72, 2.72-3.63, and 3.63-4.54 kg.)

(235140) - Turkey breasts must weigh not less than 10 pounds (4.54 kg) and not more than 20 pounds (9.07 kg) each. The difference between individual turkey breast weights per container must be no more than 2 pounds (0.91 kg). The 2-pound (0.91-kg) increments must be: 10-12, 12-14, 14-16, 16-18, or 18-20 pounds. (Metric equivalency of increments: 4.54-5.44, 5.44-6.35, 6.35-7.26, 7.26-8.16, and 8.16-9.07 kg.)

II. COMMODITY SPECIFICATIONS

A. Basic Requirements

1. Date Processed. The commodity must not be packaged more than 180 days prior to the not-later-than delivery date.

2. Origin of Turkeys. Ready-to-cook turkey breasts must be produced and processed from young turkeys which were produced, raised, and processed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor processes or handles turkey products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for those turkey products to ensure they are not used in the commodities produced under this Specification. This plan must be made available to a representative of the Grading Branch, Poultry Programs, AMS, USDA (grader), and the Contracting Officer or agent thereof upon request. The contractor and subcontractor(s) must maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the USDA grader or other Government official(s) in accordance with Article 76 of USDA-1.

II.A.

3. Inspection. Processing operations must comply with Poultry Products Inspection Regulations (9 C.F.R. Part 381) and be under the supervision of a representative of USDA's Food Safety and Inspection Service (FSIS) (inspector). Inspection for contract and Specification compliance will be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 C.F.R. Part 70) and the U. S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*) under the supervision of a USDA grader. The USDA grader will be responsible for certification of compliance with the requirements of this Specification.

4. Product Temperature. Temperature of the commodity, unless otherwise specified, must comply with 9 C.F.R. § 381.66 throughout all operations including transportation between plants.

5. USDA Sampling Option. USDA may select additional product for further inspection or may draw samples for laboratory analyses.

6. Turkey Products From Other Plants. Chilled turkeys and turkey products and frozen turkey breasts may be transferred or obtained from other processing plants to produce the commodity, provided they: (a) have been processed, handled, and identified in accordance with this Specification; and (b) comply with the length-in-frozen storage, organoleptic, and other applicable requirements for turkey breasts. Compliance with applicable requirements for fresh/chilled turkeys and turkey products used for the commodity shall be evidenced by USDA certification.

a. Type, class, and specific name of the product; part; date slaughtered, or date placed in frozen storage, as applicable; and the USDA-assigned plant number must be shown on each shipping container.

b. The chilled turkeys and turkey products must be maintained at an internal product temperature not higher than 40°F (4.4°C) when shipped from the origin plant and when received at the destination plant.

c. Frozen turkey breasts must show no evidence of thawing and refreezing or freezer deterioration.

7. Organoleptic Requirements. The chilled (or frozen for breasts) young turkeys or turkey breasts will be examined on a continuous basis for the following organoleptic requirements: Chilled young turkeys and turkey breasts must be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, oxidized, metallic, chlorine, or other foreign or off-odors; free of foreign materials (e.g., glass, paper, rubber, metal); must show no evidence of mishandling or deterioration; and must have a bright color with no evidence of dehydration or freezing and thawing. Any turkey or turkey breast that does not comply with the organoleptic requirements will be rejected for use under this Specification.

B. Commodity

1. Type. Each delivery unit may contain one or both of the following types:

a. Current production. Turkey breasts of current production, processed, officially graded, properly identified, and packaged subsequent to the date of the contract; and/or

b. Frozen. Frozen turkey breasts may be used when packaged and held in frozen storage for not longer than 180 days prior to the not-later-than delivery date and properly identified at time of packaging. Turkey breasts shall be inspected for condition by a USDA grader prior to shipment.

2. Class. Young turkey breasts must conform to the definition for the class in 9 C.F.R. § 381.170 or AMS 70.200 *et seq.*

3. Style.

a. Individual turkey breasts must conform to definitions and standards found in 9 C.F.R. § 381.170 or AMS 70.200 *et seq.*

b. The neck, wings, and legs must be separated from its junction with the body of the carcass. Neck skin, wing meat, and back may remain attached. All cuts must be in a neat manner without mutilation of adjacent muscle and/or bone and without producing bone splinters. These cuts may be made by mechanical means.

4. Breast Options.

a. Nonbasted. No solution or ingredients can be added.

b. Basted. As an option, the turkey breasts may be injected with up to 10 percent basting ingredients in accordance with FSIS requirements. Price discounts will be applied to basted product greater than 3.5 percent and less than or equal to 10 percent (see II.B.5.a.). The basting solution, ingredients, and amount of solution and ingredients must be approved by FSIS. Basted turkey breasts must be in the weight range specified for commercial pack turkey breasts with the net weight including the basting ingredients.

c. Other packaged ingredients. Other added ingredients may be individually packaged and included with the packaged turkey breast; e.g., gravy packets, basting sauce packets, etc. Packaged ingredients which are included with the packaged commodity must be labeled in accordance with FSIS requirements. Turkey breasts with additional packaged ingredients must be in the weight range specified for commercial pack turkey breasts with the net weight excluding the added packaged ingredients.

II.B.

5. Discounts for Basted Breasts.

a. Turkey breasts with greater than 3.5 percent added basting solutions will be accepted with the following deviations subject to the price discount indicated:

<u>Percent Basting Solution Range</u>	<u>Discount Applicable</u>
Greater than 3.5 percent but not more than 7 percent	4 percent of contract price
Greater than 7 percent but not more than 10 percent	7 percent of contract price

b. Turkey breasts with more than 10 percent added solutions will not be accepted for use under this Specification. All turkey breasts must: (1) be properly labeled in accordance with FSIS requirements, and (2) include the appropriate qualifying statement with the name of the product.

6. U.S. Grade. Turkey breasts must be U.S. Grade A. Grading must be in accordance with the regulations (7 C.F.R. Part 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*). Grading must be under the supervision of a USDA grader using the applicable Poultry Programs' acceptable quality level (AQL) sample plan for this commodity found in the Poultry Graders Handbook.

C. Packaging and Packing

Each turkey breast must be individually packaged in commercially acceptable plastic-film bags. The commodity may be packed in accordance with commercial practices. Containers used to pack the commodity must be: (1) good commercial fiberboard shipping containers which are acceptable by common or other carrier for safe transportation to point of destination; and (2) closed by commercially acceptable methods and materials.

D. Chilling and Freezing

Turkey breasts must be chilled and frozen in accordance with 9 C.F.R. Part 381.

III. LABELING

A. Packaged Commodity

1. Requirements. Each package of turkey breast must be labeled in accordance with 9 C.F.R. Part 381. Labeling must have been approved by FSIS prior to acceptance for use under this Specification.

2. FSIS Safe Handling Instructions. FSIS Safe Handling Instructions must be preprinted on each package of commodity in accordance with 9 C.F.R. § 381.125.

B. Shipping Containers

1. Requirements. Each shipping container must be commercially labeled in accordance with 9 C.F.R. Part 381. Labeling must have been approved by FSIS prior to acceptance under this Specification.

2. Additional Requirements.

a. The following information must be legibly preprinted, stamped, or stenciled on the label end of each shipping container:

- (1) USDA Grade (U.S. Grade A),
- (2) USDA inspection mark, and
- (3) USDA-assigned plant number.

b. Additionally, the last five digits of the contract number, as it appears in the acceptance wire, must be legibly preprinted, stamped, or stenciled on the label end of each shipping container, or printed on a separate pressure-sensitive label and applied to the label end of each shipping container.

C. F.a.s. Vessel Deliveries

F.a.s. vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Notice to Deliver. The address must be clearly printed on at least two sides of each pallet.

IV. FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

A. Material and Net Weight Compliance

1. Packaging and Packing Material Examination.

a. Packaging defects. Packages in a delivery unit will be examined for defects that affect protection, expose product, or permit dehydration or freezer burn or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packaging.

b. Packing defects. Shipping containers in a delivery unit will be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers.

IV.A.1.

c. Tolerance for defects. If samples of packaged commodity shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable Poultry Programs' AQL sample plan, the delivery unit will be rejected.

2. Net Weight. Each purchase or delivery unit must contain: (a) all basted turkey breasts, (b) all nonbasted turkey breasts, or (c) all turkey breasts with additional packaged ingredients. All turkey breasts in a delivery or purchase unit with basting solutions and/or added packaged ingredients must be from the same percent basting solution ranges (see II.B.5.a.). Net weight of each delivery unit will be determined at time of shipment (or (online) IV.A.2.e.) by the test-weighing procedures of Poultry Programs.

a. Net weight of turkey breasts with additional packaged ingredients. For turkey breasts with additional packaged ingredients, the contractor must subtract the net weight of the packaged ingredients (i.e., gravy packets) when establishing turkey breast total net weight.

b. Frozen turkey breast weight. Commodity held in frozen storage will be examined for compliance with the weight range requirements at time of shipment.

c. Test weighing requirements.

(1) A purchase or delivery unit of commodity must total 38,000 pounds (17,237 kg) net.

(2) A representative sample will be selected in accordance with the following sample plan:

<u>Number of Shipping Containers in Lot</u>	<u>Number of Shipping Containers in a Sample</u>
1-3	All
4-50	4
51-100	5
101-200	6
201-400	7
401-600	8

For each additional 100 cases, or fraction thereof, in excess of 600 cases, one additional case shall be included in the sample.

d. Weight variation. A weight variation of plus or minus 1 percent is permitted on each delivery unit. USDA will pay the contractor for the amount of commodity delivered within the required weight range. Any delivery unit weighing less than 37, 620 pounds (17,064 kg) or more than 38,380 pounds (17,409 kg) net will be rejected.

e. Alternate net weight verification. As an alternative to test weighing commodity from current production prior to or after packing, the contractor may request online verification of net weights. Upon receiving the request, a Federal-State supervisor, Grading Branch, Poultry Programs, will determine that the facilities and procedures are in accordance with the applicable Poultry Programs' instructions for this Specification.

B. Prerequisites for Loading and Shipping Frozen Commodity

1. Visual Inspection. Frozen commodity must be a uniform light and bright color. Moisture (ice) present in a packaged commodity must not exceed occasional small areas showing a thin layer of clear or pinkish-colored ice. Frozen commodity showing evidence of weepage beyond the tolerance; or defrosting, refreezing, or freezer deterioration will be rejected for use under this Specification.

2. Internal Product Temperature. Internal product temperature of frozen commodity must be 2 °F (-16.7 °C) or lower at time of loading. Delivery units with internal product temperatures exceeding 2 °F (16.7 °C) and up to 5 °F (-15 °C) will be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7 °C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered, will be rejected for use under this Specification.

C. Inspection and Checkloading

1. Requirements. Inspection for contract compliance will be made by a USDA representative, in accordance with 7 C.F.R. Part 70, 9 C.F.R. Part 381, and this Specification, at the site of loading and shipping. A USDA representative may select samples for laboratory analyses or inspect the commodity at any point in transit, and after delivery to point of destination. Inspection records must be complete and made available to USDA, as requested, to assure contract compliance.

2. Procedures. The inspection and checkloading required by Articles 54 and 55 of USDA-1 must be performed by a USDA grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest Grading Branch field office or the Chief of the Grading Branch, Poultry Programs, AMS, USDA, Room 3938-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) 720-3271. The quality, quantity, weight, percentage of added solutions, packaging, packing, and checkloading of the commodity must be evidenced by certificates issued by the USDA grader. The contractor must not ship the commodity unless informed by the USDA grader that the designated commodity to be shipped meets contract specifications.

V. UNITIZATION

Each delivery unit of commercial pack turkey breasts must be unitized (palletized and stretchwrapped) and must comply with the following:

A. Pallets

Pallets must be good quality, wood, 48 inches x 40 inches, nonreversible, flush stringer, and partial fourway entry. Each pallet of shipping containers must be stretchwrapped 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.

B. Pallet Exchange

Contractors may arrange for pallet exchange with consignees; however, USDA is in no way responsible for such arrangements.

VI. SHIPMENT AND DELIVERY

Shipment and delivery must be made in accordance with this Specification, the applicable Announcement and Invitation, and Articles 56, 57, and 64 of USDA-1, as amended by the Announcement. In addition, the contractor must adhere to the following provisions:

A. Contract Compliance Stamp

Each shipping container must be identified with a USDA Contract Compliance stamp with the applicable certificate number. A USDA grader will stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

B. Grading Certificate

A copy of the original USDA Poultry Grading Certificate issued at time of checkloading must accompany each shipment.

1. Railcar or Piggyback. If shipment is by rail or piggyback, the certificate must be placed in the railcar or trailer for easy access to the USDA grader, warehouseman, or consignee, as applicable.

2. Trucks. If shipment is by truck, the driver must, upon delivery, give the certificate to the USDA grader, warehouseman, or consignee, as applicable.

C. Loading and Sealing of Vehicles

Loading must be in accordance with good commercial practices and the sealing must be done at origin under the supervision of a USDA grader.

1. Railcar. Each railcar must be sealed. The contractors are responsible for arranging for railcar deliveries of more than one delivery unit so that each delivery unit contained in the same railcar can be completely separated and sealed.

2. Truck or Piggyback. Truck or piggyback shipments must be sealed at origin. A delivery unit shipped by truck or piggyback which includes split deliveries to two destinations will not require separation by sealing each drop.

D. Delivery Notification

Notwithstanding the provisions of Article 56(c) of USDA-1, as amended by the applicable Announcement, the contractor must follow the instructions in the Notice to Deliver issued by the Kansas City Commodity Office (KCCO) concerning delivery notification. Such notification and information of impending delivery are vital in proper execution of delivery. The contractor must notify the State distributing agency and the consignee of shipment per instructions in the Notice to Deliver. For rail or piggyback shipments, notification shall be made on the day of shipment.

For truck shipments, notification of the estimated arrival time should be made as far in advance of delivery as possible. In addition, for truck or piggyback shipments, the contractor must request and keep scheduled appointment(s). Unloading appointments for truck or piggyback shipments must be requested from the consignee contact party(ies) at least 24 hours in advance of delivery.

The contractor may deliver early upon approval of the KCCO. Approval may be obtained by telephoning (816) 926-6068. Approval is contingent on the recipient's concurrence to accept early delivery and upon the USDA grader being available to perform necessary checkloading and final acceptance duties.

E. Split Deliveries

The contractor is responsible to deliver the quantity stated on each Notice to Deliver to each destination. Contractors must provide to the USDA Grader, at time of shipment, the number of boxes and pounds for each destination.

At the option of the contractor, a purchase unit with two Notices to Deliver (split deliveries) for two different destinations may be delivered on two separate trucks provided each truck ships the total quantity stated on the Notice to Deliver. Any additional costs will accrue to the contractor's account.

VII. DESTINATION EXAMINATION

A. Commodity Requirements

Before acceptance by consignee, frozen commodity may be examined by a USDA grader on a spot-check basis for temperature, condition, identity, and, when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.

B. Temperature

Frozen commodity must arrive at destination at an average internal product temperature not to exceed 10 °F (-12.2 °C), with no individual temperature exceeding 15 °F (-9.4 °C). Commodity not meeting these requirements will be rejected for use under this Specification.

C. Cost For Frozen Commodity Destination Examination

The cost of a destination examination for frozen commodity, after delivery, by a USDA grader on acceptable product, will be for the account of USDA. Costs for destination examinations of rejected delivery units will be for the account of the contractor. The USDA origin grader will make arrangements for destination examinations prior to delivery.

D. Michael Holbrook
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Attachment