



November 19, 1999

**COMMODITY SPECIFICATION FOR  
COOKED AND SLICED TURKEY ROASTS  
DATED OCTOBER 1999**

Amendment No. 1

This amendment revises the labeling for packages of cooked and sliced turkey roasts to include only the USDA-assigned plant number and production date. It also revises the labeling requirements for the shipping containers to include the nutritional labeling.

I. Replace section III.A. on page 13 and 14 with the following:

“A. Packaged Roasts

1. USDA Plant Number. The USDA-assigned plant number must be shown on each bag or casing in legible form.

2. Name and Production Date. The name and address of the contractor/processor must not be shown on the bags or casings. Date of production (month, day, and year) must be shown on the bag or casing of each cooked and sliced turkey roast.”

II. Section III.B.3. is amended on page 15 to insert the following paragraphs after paragraph c.:

“d. Nutritional labeling. A nutritional label, indicating the nutrient content of the commodity, is required on the top panel of each shipping container. This nutritional facts information or “nutrition facts panel” must be in compliance with the FSIS nutritional labeling requirements found in 9 C.F.R. § 381.400(b) through § 381.499.

(1) The contractor/processor must select one of the following methods of providing the nutrition facts panel:

(a) Preprinted on the top panel of each shipping container; or

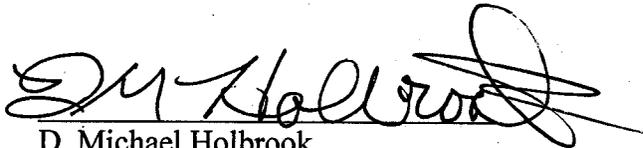
(b) Printed on a pressure-sensitive label and applied to the top panel of each shipping container. The pressure-sensitive label must not cover or conflict with the labeling requirements of this Specification.

(2) NOTE: The nutrition facts information and panel must be pre-approved by FSIS prior to shipment of the commodity. The method of providing and location of this information for each shipping container (preprinted or pressure-sensitive label) must be indicated on the FSIS label application. The pre-approved nutrition information must be provided to the USDA inspection personnel at the plant where the commodity is to be packed for shipment."

III. Exhibit 3 on page 25 is revised to include the nutrition facts panel as shown on the attachment.

**EFFECTIVE DATE:** This Amendment is effective with offers due by 1 p.m., Washington, DC, time, Monday, November 22, 1999, and on all subsequent offers. The words, "and Amendment No. 1" must be inserted after "the Commodity Specification dated October 1999" in item 1 of each offer.

All other terms and conditions of the Commodity Specification for Cooked and Sliced Turkey Roasts dated October 1999 remain unchanged.



D. Michael Holbrook  
Deputy Administrator

Attachment

**EXHIBIT 3**

**Label Information for Shipping Containers of Cooked and Sliced Turkey Roasts**

**Marking Information:** Shipping containers shall be marked substantially as shown below. Markings must be preprinted, stamped, or stenciled on containers, water-fast, nonsmearing, of a contrasting color, clear, and readable. The words "COOKED AND SLICED TURKEY ROASTS," on each end, must be in letters at least 1 inch (2.54 cm) high. The USDA symbol is to be a minimum of 2.25 inches (5.72 cm) in height. The UPC 14-digit I 2/5 bar code (1 07 15001 01547 8) must be shown in the lower right-hand corner of both side panels. The recycle symbol and statement must be legibly printed somewhere on the surface of each recyclable shipping container.

<p><b>COOKED AND SLICED TURKEY ROASTS</b></p> 			
<p><b>FROZEN FULLY COOKED AND SLICED TURKEY ROASTS</b> Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs. Not To Be Sold Or Exchanged.  UPC Code</p>	<p><b>KEY POINTS FOR HANDLING COOKED AND SLICED TURKEY ROASTS</b></p> <p><b>Handle Properly To Avoid Spoilage Or Possible Food Poisoning.</b></p> <p><b>SORTING:</b> Roasts are fully cooked, sliced, and ready-to-eat without further cooking. Roasts are marked with their own weight. Sort roasts by weight and diameter to facilitate thawing and reheating.</p> <p><b>THAWING:</b> Leave roasts in original casings and place in single layer on sheet pans or trays. Thaw refrigerated at 36°F-45°F (2.2°C-7.2°C). Space pans on refrigerated shelves so air can circulate. Do not hold thawed roasts longer than 24 hours before reheating.</p> <p><b>Thaw Only Amount Needed For 1 Day's Use. Avoid Leftovers. Do Not Thaw At Room Temperature Or In Water. DO NOT REFREEZE.</b></p> <p><b>REHEATING:</b> Remove from casings. Put roasts, thawed or frozen, in uncovered pan. (A sheet of foil may be placed over roasts to prevent excessive browning.) REHEAT COOKED ROASTS AT 325 °F (162.8 °C) TO AN INTERNAL TEMPERATURE OF 165 °F (73.9 °C).</p> <p><b>The Diameter Can Affect The Reheating Time More Than The Weight. The Greater The Diameter, The Longer The Reheating Time.</b></p>	<p><b>Frozen Cooked And Sliced TURKEY ROASTS</b></p> <p><b>Ingredients:</b></p> <p><b>SERVING:</b> Serve hot or cold as an entree, in sandwiches or salads, or in any recipe specifying cooked turkey. Refrigerate any leftovers and use within 2 days. For recipes, see PA-1371, "Quantity Recipes for School Food Service."</p> <p style="text-align: center;">Nutrition Facts Panel Must Be Placed On The Top Panel.</p> <p style="text-align: center;"><b>PERISHABLE—KEEP FROZEN</b> <b>KEEP AT ZERO DEGREE F (-17.8 °C)</b> <b>OR BELOW</b></p>	<p><b>FROZEN FULLY COOKED AND SLICED TURKEY ROASTS</b> Ingredients: Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs. Not To Be Sold Or Exchanged.  UPC Code</p> 
<p><b>COOKED AND SLICED TURKEY ROASTS</b></p> <p><b>KEEP FROZEN</b></p> <p>4 Roasts Net Combined Weight ___ LBS.</p>		<p>Prepared From  </p> <p>CONTRACT NO. _____ DATE PACKED <u>Month, Day, and Year</u></p>	