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SUPERSEDING
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COMMERCIAL ITEM DESCRIPTION

BACON, PRECOOKED, SLICED, IN FLEXIBLE POUCHES

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers precooked, sliced, shelf-stable bacon in flexible pouches (precooked, sliced bacon), 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. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s) required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.1) or USDA certification (Sec. 9.2).

2.2 Purchasers *may specify* the following:

- When product examination is required (Sec. 9.3).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The precooked, sliced bacon shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types.

Type I - Institutional Size Pouch - 100 slices
Type II - Institutional Size Pouch - 150 slices
Type III - Institutional Size Pouch - 300 slices
Type IV - Other

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Preparation. The precooked, sliced bacon shall conform to the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Meat Inspection Regulations (9 CFR Parts 301-350), the Food Standards and Labeling Policy Book, be manufactured under sanitary standard operation procedures (SSOP) (9 CFR Part 416), and be in compliance with hazard analysis and critical control point (HACCP) system requirements (9 CFR Part 417).

5.2 Raw material. The precooked, sliced bacon shall originate from fresh, not frozen pork bellies. The skinless bellies should have a weight range of 7-13 pounds.

5.2.1 Slicing. The pressed, cured and smoked slabs should be uniformly sliced yielding 12-15 slices per inch.

5.3 Finished product. The precooked, sliced bacon shall be skinless, fully cooked and placed layout style with edges abutting on sheets of parchment or commercial style food grade paper with ovenable, grease proof, and wet-strength characteristics. The bacon shall be placed in flexible pouches and hermetically sealed under not less than 20 inches of mercury.

5.3.1 Size. The precooked, sliced bacon shall be uniform and not less than 12.7 cm (5.0 in) or more than 20.3 cm (8.0 in) long and not more than 3.8 cm (1-1/2 in) wide.

5.3.2 Odor and flavor. The precooked sliced bacon shall have a smoky, salty, cured, cooked bacon odor and flavor. There shall be no foreign odor or flavor (e.g. burnt, scorched, stale, sour, rancid, musty, or moldy).

5.3.3 Color. The precooked sliced bacon shall have a reddish brown lean portion and off-white to yellow tan fat portion.

5.3.4 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 7.6 mm (0.3 in) 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 12.7 mm (0.5 in) or more in any dimension; nor bone, cartilage, skin, or bruises measuring 7.6 mm (0.3 in) or more in any dimension. No individual bacon slice shall separate more than one half the length of the slice.

5.4 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.5 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.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for precooked, sliced bacon shall be as follows:

6.1.1 Fat content. The average fat content of the precooked bacon shall not be more than 52.0 percent.

6.1.2 Salt content. The average salt content of the precooked bacon shall not be more than 6.5 percent.

6.1.3 Water activity. The average water activity (A_w) shall not exceed 0.780. The individual pouch sample A_w shall not exceed 0.860.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures for water activity analysis. USDA certification service will select at least six pouches or the number of product containers based on USDA certification service sampling procedures and plans. A test will be performed to determine the in-package equilibrium water activity of each flexible pouch and its contents. A stepwise selection of 15 slices of bacon per pouch shall be chopped to less than or equal to 6.35 mm (¼ in) pieces. The chopped pieces shall be mixed and a sample of no less than 2.5 grams shall be analyzed for water activity. (Detailed description of USDA Standard Operating Procedure for Analysis of Water Activity in Bacon, Precooked, Sliced, in Flexible Pouches - SOP No: MRE-0001 dated 7/21/08 is available upon request). Water activity shall not be determined from individual slices, core samples, or blended bacon.

6.2.2 Sampling procedures for fat and salt content analyses. After completion of the pouch filling and heat processing operations for each lot, 9 pouches of precooked, sliced bacon shall be randomly selected from the lot. These 9 pouches shall be randomly distributed as follows:

- Three shall be submitted to the laboratory for analysis (these can be part of the A_w sample pouches).
- 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.

6.3 Analytical testing. Analytical testing shall be made in accordance with the following methods described in the Official Methods of Analysis (OMA) of the AOAC International.

Test	Method
Fat	985.15, 991.36, 2007.04, 2008.06 **1/**
Salt	935.47 **1/**
A_w	978.18 **2/**

1/ Product shall be prepared according to AOAC OMA 983.18 in that the pouch samples (3 per lot) shall be homogenously blended.
2/ See Sec. 6.2.1.

6.4 Test results. The test results for fat and salt shall be reported to the nearest 0.1 percent. Water activity shall be reported to the nearest 0.001 value. A mean shall be calculated for the water activity unit values (see Sec. 6.1.3). The mean water activity shall not exceed 0.780 and no individual sample shall exceed a value of 0.860. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/ distributor shall certify that the precooked, sliced bacon provided shall meet the salient characteristics of this CID, conform to the their own specifications, standards, and quality assurance practices, and be the same precooked, sliced bacon offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The precooked, sliced bacon shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat Inspection Regulations of the USDA. The delivered precooked, sliced bacon shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of precooked, sliced bacon within the commercial marketplace.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.1 or 9.2; purchaser may specify 9.3.*

9.1 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished precooked, sliced bacon distributed meets or exceeds the requirements of this CID.

9.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Meat Grading and Certification (MGC) Division, Livestock and Seed Program (LSP), Agricultural Marketing Service (AMS), USDA, shall be the certifying program. MGC graders shall certify the quality and acceptability of the precooked, sliced bacon in accordance with MGC procedures which include: selecting random samples of the packaged precooked, sliced bacon, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official MGC score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, MGC graders will examine the precooked, sliced bacon for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

9.3 Product examination. FOR NON-DOD PROCUREMENTS ONLY. When required in the solicitation, contract, or purchase order, USDA shall conduct the following product examinations.

9.3.1 Pouch vacuum examination. The filled and sealed pouches shall be visually examined for conformance to the vacuum requirement not less than 96 hours after filling and sealing. The sealed pouch shall continue to exhibit tight adherence to the surface contours of the contents when a pulling force is applied at the center of each side seal. This force shall be applied by holding each side seal between thumb and forefinger of each hand, while simultaneously exerting a slight pull with both hands. Any evidence of loss of vacuum shall be classified as a major defect and shall be cause for rejection of the lot. The lot size shall be expressed in pouches. The sample unit shall be one filled and sealed pouch. The inspection level shall be I of ANSI/ASQ Z1.4-2008, Sampling Procedures and Tables for Inspection by Attributes and the AQL, expressed in terms of defects per hundred units, shall be 0.65.

9.3.2 End item examination. The end item lot size, expressed as number of pouches, shall be declared to the AMS agent by the contractor. Product from opened pouches used for product examination shall remain the property of the contractor. The sample size and acceptance and rejection criteria shall be as indicated by Table I. The sample unit shall be one filled and sealed pouch. Pouches selected for examination must be free of damage. The product shall be examined for defects listed in Table II.

TABLE I. Sampling criteria for product examination

Lot size (pouches)	Sample size (number of pouches)		Defect categories			
			Major		Minor	
	Major	Minor	AC	RE	AC	RE
2 to 150	5	2	0	1	0	1
151 to 35,000	5	8	0	1	1	2

TABLE II. Product examination 3/

Category		Defect
Major	Minor	
101		Less than 99 whole slices for Type I, less than 148 whole slices for Type II, or less than 297 whole slices for Type III per pouch. **4/**
	201	Product not arranged on parchment paper or layered as specified.

3/ Defects shall be scored once per sample unit.
4/ The lot shall be rejected if the average total slice count is less than the specified number per pouch.

9.3.3 Slice examination. The finished precooked, sliced bacon shall be examined for the salient characteristics of this CID. The sample size and acceptance and rejection criteria shall be as indicated by Table III. The precooked, sliced bacon shall be examined for the defects listed in Table IV. Slices shall be selected proportionately from the pouches used in the product examination or from the number of pouches necessary to comply with the sample size. Failure of the sample to meet the acceptance criteria specified in Table III for the salient characteristics of this CID shall be cause for rejection of the lot. The product shall be examined at a temperature of 21.1 to 26.7^{o}C (70 to 80°F).

TABLE III. Sampling criteria for slice examination

Lot size (slices)	Sample size (number of slices)		Defect categories			
			Major		Minor	
	Major	Minor	AC	RE	AC	RE
501 to 1,200	80	80	5	6	10	11
1,201 to 3,200	125	125	7	8	14	15
3,201 to 10,000	200	200	10	11	21	22
10,001 to 35,000	315	200	14	15	21	22
35,001 or more	500	200	21	22	21	22

TABLE IV. Slice examination

Category		Defect
Major	Minor	
101		Presence of bone measuring 7.6 mm (0.3 in) or more in any dimension.
102		Presence of cartilage measuring 7.6 mm (0.3 in) or more in any dimension.
103		Burnt edge or burn area measuring 7.6 mm (0.3 in) or more in any dimension. 5/
104		Slice which breaks or cracks when the ends are brought together.
	201	Presence of skin measuring 7.6 mm (0.3 in) or more in any dimension.
	202	Presence of bruise measuring 7.6 mm (0.3 in) or more in any dimension.
	203	Presence of glandular tissue measuring 12.7 mm (0.5 in) or more in any dimension.
	204	Slice cut or torn more than one-half the width of the slice.
	205	Slice less than 12.7 cm (5.0 in) or more than 20.3 cm (8.0 in) in length.
	206	Slice exceeding 3.8 cm (1-1/2 in) in width.
	207	Separation of more than one-half the length of the slice.

5/ More than 10 percent of the slices exhibit burnt areas per pouch.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged precooked, sliced bacon and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, AMS inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA certification, contact the **Customer Service Director, MGC Division, Office of Field Operations, LS, AMS, USDA, Denver West Office Building 53, Suite 350, Golden, CO, telephone (720) 497-2520, fax (720) 497-0571, or via E-mail: willard.goad@usda.gov.**

12.2 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact the **Chief, Technical Service Staff, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: shirleyj.wright@ams.usda.gov.**

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents are as follows:

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 20877-2417. You may contact AOAC International on (301) 924-7077 or on the Internet at: www.aoac.org**

Copies of the latest version of ANSI/ASQ Z1.4 Sampling Procedures and Tables for Inspection by Attributes, may be obtained from: **American Society for Quality, 600 North Plankinton Avenue, Milwaukee, WI 53203, telephone (800) 248-1946. Internet address: http://www.asq.org.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 300 to 350 and Subchapter E, the sanitary standard operation procedures (SSOP) are contained in 9 CFR Part 416, and the hazard analysis and critical control point (HACCP) system requirements are contained in 9 CFR Part 417. These documents may be purchased from: **Superintendent of Documents, U.S Government Printing Office, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800, Fax (202) 512-2104, or on the Internet at: http://www.gpo.gov/fdsys/search/home.action.**

Copies of the Food Safety and Inspection Service, Food Standards and Labeling Policy Book are available on the Internet at: **http://www.fsis.usda.gov/Regulations_&_Policies/index.asp.**

USDA, Meat Grading and Certification Division instructions are available on the Internet at: **http://www.ams.usda.gov/lsg/mgc/instructions/mginstructions.htm.**

Copies of the USDA Standard Operating Procedure for Analysis of Water Activity in Bacon, Precooked, Sliced, in Flexible Pouches - SOP No: MRE-0001 is available from: **Science and Technology Laboratory Division, AMS, USDA, 6567 Chancey Mill Road, Blakely, GA 39823, telephone (229) 723-4570 or AMSLaboratoryDivision@ams.usda.gov.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Division Director, PPD, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: FQAStaff@ams.usda.gov or on the Internet at: http://www.ams.usda.gov/FQAS.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Logistics Agency (DLA) Troop Support, ATTN: DLA-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: dscpsubsweb@dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, DLA Document Services, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: https://assist.daps.dla.mil or https://assist.daps.dla.mil/quicksearch/.**

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 No. 8905-2011-002)

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