

METRIC

A-A-20081G

November 28, 2017

SUPERSEDING

A-A-20081F

August 22, 2011

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, bacon in flexible pouches (precooked, sliced bacon), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties, and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1. Purchasers *must specify* the following:

- Type(s) required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

2.2 Purchasers *may specify* the following:

- When product examination is required (Sec. 10.3).
- Packaging requirements other than commercial (Sec. 11).

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

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types.²

- 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 must meet the requirements of the:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec.11).

5. PROCESSING GUIDELINES.

5.1 Processing. The precooked, sliced bacon must be processed in accordance with the USDA, Food Safety and Inspection Service (FSIS), Meat Inspection Regulations (9 CFR Parts 301-350) and the Food Standards and Labeling Policy Book. In accordance with the Food Standards and Labeling Policy Book, the precooked, sliced bacon must have a cook yield of not more than 40 percent of the weight of the bacon with 60 percent shrink required. The precooked, sliced bacon must 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 Food defense. The precooked, sliced bacon must be processed and transported in accordance with the FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.³ This guidance document identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

³ http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.

5.3 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the precooked, sliced bacon must be processed and packaged not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements must be specified in the solicitation, contract, or purchase order.

6. SALIENT CHARACTERISTICS.

6.1 Labeling. The labeling of the precooked, sliced bacon must comply with *Labels: definitions; required features* (9 CFR § 317.2).

6.2 Ingredients.

6.2.1 Raw ingredients.

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

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

6.2.2 Additional processing ingredients. When used, all additional ingredients added directly to the meat components must comply with the Food Ingredients and Sources of Radiation section (9 CFR § 424.21) of the Regulatory Requirements under the Federal Meat Inspection Act and the Poultry Products Inspection Act, or Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products directive (FSIS Directive 7120.1⁴) in effect on the date of the solicitation.

6.3 Finished product.

6.3.1 Packaging. The precooked, sliced bacon must be 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 must be placed in flexible pouches and hermetically sealed under not less than 20 inches of mercury (20”Hg).

6.3.2 Size. The precooked, sliced bacon must 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.

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

⁴ <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1.pdf>

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

6.3.5 Defects. There must 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 must not break or crack when the ends are brought together. The bacon must 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 must separate more than one half the length of the slice.

6.3.6 Foreign material. All ingredients and finished product must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, dirt, plastic, wood, glass, metal, hair, insects, insect pieces or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract or purchase order, the following analytical requirements for the precooked, sliced bacon must conform to those in Table I:

TABLE I. Analytical requirements

Test	Requirement
Fat	The average content must not be more than 52.0 percent.
Salt	The average content must not be more than 6.5 percent.
Water activity (A_w)	The average must not exceed 0.780. ⁵

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

7.3 USDA verification procedures. When USDA certification (Sec. 10.2) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

⁵ The individual pouch sample A_w must not exceed 0.860.

7.3.1 Product verification sampling 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 must be chopped to less than or equal to 6.35 mm (¼ in) pieces. The chopped pieces must be mixed and a sample of no less than 2.5 grams must 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 must not be determined from individual slices, core samples, or blended bacon.

7.3.2 Product verification sampling 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 must be randomly selected from the lot. These 9 pouches must be randomly distributed as follows:

- Three must be submitted to the laboratory for analysis (these can be part of the A_w sample pouches).
- Three must be submitted to the contractor.
- Three must be retained by the AMS agent as a reserve sample.

Analysis of reserve samples at the request of the contractor must 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 must be made and will be considered final. Unused reserve samples must be returned to the contractor for inclusion in the same lot.

7.3.3 Analytical testing and reporting. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or as specified in Table II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE II. Analytical testing and reporting

Test	Method	Reported as
Fat	991.36, 2007.04, 2008.06 ⁶	Nearest 0.1 percent
Salt	935.47 ⁶	Nearest 0.1 percent
A _w	978.18 ⁷	Nearest 0.001 value ⁸

8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the precooked, sliced bacon provided meets the salient characteristics of this CID, conform to 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.

9. REGULATORY REQUIREMENTS. The delivered precooked, sliced bacon must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the precooked, sliced bacon in the commercial marketplace. Delivered precooked, sliced bacon must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the precooked, sliced bacon, the precooked, sliced bacon must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and shellfish or those in effect on the date of the solicitation, contract, or purchase order.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.1, or 10.2. Purchaser may specify 10.3.*

10.1 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the precooked, sliced bacon delivered meets or exceeds the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the precooked, sliced bacon meets the analytical requirements specified in Sec. 7 of this CID.

⁶ Product must be prepared according to AOAC OMA 983.18 in that the pouch samples (3 per lot) must be homogeneously blended.

⁷ See Sec. 7.3.1 on page 5.

⁸ A mean must be calculated for the water activity unit values (see Sec. 7.3.1). The mean water activity must not exceed 0.780 and no individual sample must exceed a value of 0.860.

10.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the precooked, sliced, bacon in accordance with SCI Division procedures, which include selecting random samples of the precooked, sliced, bacon, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the precooked, sliced, bacon for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

10.3.1 Pouch vacuum examination. The filled and sealed pouches must be visually examined for conformance to the vacuum requirement not less than 96 hours after filling and sealing. The sealed pouch must 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 must 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 must be classified as a major defect and must be cause for rejection of the lot. The lot size must be expressed in pouches. The sample unit must be one filled and sealed pouch. The inspection level must 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, must be 0.65.

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

TABLE III. Sampling criteria for product examination

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

TABLE IV. Product examination⁹

Category	Defect
<u>Major</u>	<u>Minor</u>
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. ¹⁰
201	Product not arranged on parchment paper or layered as specified.

10.3.3 Slice examination. The finished precooked, sliced bacon must be examined for the salient characteristics of this CID. The sample size and acceptance and rejection criteria must be as indicated by Table V. The precooked, sliced bacon must be examined for the defects listed in Table VI. Slices must 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 V for the salient characteristics of this CID must be cause for rejection of the lot. The product must be examined at a temperature of 21.1 to 26.7°C (70 to 80°F).

TABLE V. Sampling criteria for slice examination

Lot size (slices)	Sample size (number of slices)		Defect categories			
			<u>Major</u>		<u>Minor</u>	
	<u>Major</u>	<u>Minor</u>	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

⁹ Defects must be scored once per sample unit.

¹⁰ The lot must be rejected if the average total slice count is less than the specified number per pouch.

TABLE VI. Slice examination

Category		Defect
<u>Major</u>	<u>Minor</u>	
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. ¹¹
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.

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

12. USDA INSPECTION NOTES. When Sec. 10.2 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of precooked, sliced bacon and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, AMS inspection personnel must select samples and submit them to the USDA, AMS, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

¹¹ More than 10 percent of the slices exhibit burnt areas per pouch.

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification. For USDA certification contact: **Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@ams.usda.gov.**

13.1.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: KerryR.Smith@ams.usda.gov.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

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: <https://asq.org>.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, 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, the hazard analysis and critical control point (HACCP) system requirements are contained in 9 CFR Part 417, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and 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, New Orders, 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. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of the FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products are available online from: **USDA, FSIS on the Internet** at: http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.

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](http://www.fsis.usda.gov/Regulations_&Policies/index.asp).

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 U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: CIDS@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>**.

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<http://quicksearch.dla.mil>)**.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or via E-mail: dscpsubswb@dlamail**.

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MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS
(Project No. 8905-2017-001)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.dla.mil>.

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