



# APPROVED

## FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR BEEF SPECIAL TRIM

Agricultural Marketing Service (AMS)  
Livestock, Poultry, and Seed (LPS) Program  
Food Safety and Commodity Specification (FSCS) Division  
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Effective: **March 2015**

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### 100 ITEM DESCRIPTION

- 110 Beef Special Trim will be limited to any combination of the following muscle systems:
- 111 Peeled Knuckle – The peeled knuckle shall include the *rectus femoris*, and *vastus lateralis*, and may include the *vastus medialis*, and *vastus intermedius*.
- 112 Chuck Tender – The chuck tender shall consist of the *supraspinatus* muscle only.
- 113 Shoulder Clod Arm Meat – The shoulder clod arm meat shall include the *triceps brachii* muscles (long, medial and lateral head) only.

### 200 CHECKLIST OF REQUIREMENTS

- 201 All items must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the AMS Checklist of Requirements. The contractor's technical proposal, submitted to the FSCS Division, must adhere to the following checklist requirements.

### 210 MATERIALS

#### 211 MEAT COMPONENT

- 211.1 The contractor's technical proposal shall describe the necessary processing steps (including pictures) to comply with the items below.

- 211.1.2 Beef Round, Knuckle, Peeled or Beef Round, Knuckle, Full, Peeled - This item consists of the full knuckle or posterior portion of the full knuckle (*rectus femoris*, *vastus lateralis*, and may include *vastus medialis*, *vastus intermedius*). The knuckle shall (1) have the *tensor faciae latae* removed (peeled); (2) be butterflied to expose and remove the heavy connective tissue within the *rectus femoris* muscle and between the *rectus femoris* and *vastus lateralis*; (3) have the tendinous ends removed; and (4) have the *sartorius* removed.
- 211.1.3 Beef Chuck Tender - This item consists of the *supraspinatus* muscle, which lies dorsal to the medial ridge of the blade bone. The chuck tender shall be separated from other muscles through the natural seams. The large end (anterior end) shall be butterflied to expose and remove the heavy connective tissue within the muscle.
- 211.1.4 Beef Chuck, Shoulder Clod Arm Meat - This item is derived from the beef shoulder clod and shall consist of the large muscle system of the thick end of the clod (*triceps brachii* – long, medial and lateral heads only). The shank end shall be butterflied to expose and remove heavy connective tissue associated with the elbow tendon.
- 211.2 Domestic Origin Of Meat Component – Beef must originate from U.S. produced livestock as defined in the Master Solicitation and Supplement.
- 211.3 Harvesting (Slaughtering) – Cattle will be harvested in facilities that comply with the following requirements:
- 211.3.1 Humane Handling – Cattle will be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 211.3.2 Pathogen Intervention Steps – Include at least two pathogen intervention steps. One of the intervention steps shall be steam pasteurization, an organic acid rinse, or a 180°F hot water wash and must be a critical control point (CCP) in the establishment's FSIS recognized slaughter process Hazard Analysis Critical Control Point (HACCP) plan.
- 211.3.3 Spinal Cord Removal – Remove all spinal cord material during the harvesting process.
- 211.3.4 Carcass Testing – Routinely test carcasses for Shiga-toxigenic *Escherichia coli* O157 (including O157:H7 and O157:Non-Motile (NM); herein referred to as *E. coli* O157:H7) at CCP to verify effectiveness of interventions.
- 211.4 Boneless Beef – Only fresh-chilled boneless special trim which comply with the following requirements and has never been previously frozen will be allowed:

- 211.4.1 Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
- 211.4.2 Handling – All boneless beef must be maintained in excellent condition. The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless beef.
- 211.4.3 Objectionable Materials – The following objectionable materials shall be excluded: Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, bone, cartilage, sciatic (*ischiatric*) nerve, heavy connective tissue (shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque periosteum, tendinous ends of shanks, *patellar* ligament (stifle joint)).
- 211.5 Mechanically Separated – Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

## **212 NON-MEAT COMPONENTS**

- 212.1 Non-meat components such as spinal cord, organ tissue, and foreign material are not allowed.

## **213 FAT LIMITATIONS**

- 213.1 Maximum average surface fat thickness – Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed). Flake fat cannot exceed 1/8-inch in depth at any point.

## **214 GRADE REQUIREMENT**

- 214.1 No grade requirement.

## **215 STATE OF REFRIGERATION**

- 215.1 Fresh-Chilled or Frozen as specified in the Supplement and/or Solicitation. When Fresh-Chilled is specified, product will be maintained and delivered at a temperature not less than 28°F (-2.2°C) or higher than 40°F (4.4°C). When frozen is specified, product will be frozen to an internal temperature of not higher than 0° F (-17.8°C) within 72 hours from the time of final fabrication of the lot.

## **220 PREPARATION FOR DELIVERY**

- 220.1 The contractor's technical proposal will assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.

**221 PACKAGING**

221.1 For Beef Special Trim to be delivered frozen, product shall be bulk packaged without use of plastic liner material. When Beef Special Trim is to be delivered fresh-chilled, product shall be placed into plastic lined combo bins and shall be covered so that the container arrives at the destination intact.

**222 PACKING**

222.1 Frozen bulk packaged Beef Special Trim shall be packed into containers to a net weight of 60 pounds. Only one style and size of leak proof container will be used for each item within any one delivery unit. Fresh-chilled Beef Special Trim bulk packaged product shall be placed in plastic lined combo-bins to a weight of between 1850 to 2250 pounds.

**223 CLOSURE**

223.1 Sixty (60) pound shipping containers shall be strapped. Combo-bins shall be sealed.

**224 LABELING**

224.1 Shipping container labels will be illustrated in the contractor’s technical proposal and contain the following information:

224.2 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



224.3 Applicable purchase order number.

224.4 A traceability code that is traced back to establishment number, production lot, and date.

224.5 The appropriate product name and material number listed in the table below for each of the items.

<u>Item</u>	<u>Material Number</u>
Beef, Boneless, Special Trim, Frozen	100156
Beef ,Boneless, Special Trim, Chilled	100171

- 224.6 The words “For Further Processing into Cooked Product” will appear on the principal display panel.
- 224.7 A nutrition facts panel based on actual nutritional analysis of the product.
- 224.8 Ingredient declaration (including single ingredient products).
- 224.9 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains \_\_\_\_\_.

## **230 PALLETIZED UNIT LOADS**

- 231 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container’s principal display panel to facilitate certification examinations.

## **240 DELIVERY UNIT**

- 241 The delivery unit shall be 42,000 pounds (18,900 kg.) net weight (700 frozen shipping containers or 20 fresh-chilled combo-bins).

## **250 DELIVERED PRODUCT**

### **251 SIZE AND STYLE OF CONTAINER**

- 251.1 Only one size and style of shipping container may be used in any one delivery unit.

### **252 TEMPERATURE**

- 252.1 Product temperature will not exceed 0°F at the time of shipment and delivery for frozen delivery, 40°F at the time of shipment and delivery for fresh-chilled delivery.

### **253 SEALING**

- 253.1 All products must be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be 1/8<sup>th</sup>-inch diameter cable, high-security bolt, or equivalent.

## **260 PRODUCT ASSURANCE**

## **261 WARRANTY AND COMPLAINT RESOLUTION**

- 261.1 Warranty – The contractor will guarantee that the product complies with all contractual requirements required under the Master Solicitation and Supplement.
- 261.2 Complaint Resolution – The contractor’s technical proposal must provide steps taken to resolve complaints received on the product (i.e. point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement).

## **262 NON-CONFORMING PRODUCT**

- 262.1 The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the FSCS Division of final disposition (e.g., diverted to commercial production, cooked or destroyed).

## **263 CONTACTOR CHECKLOADING**

- 263.1 Contractor will perform checkloading examinations at the time of shipment and issue a contractor’s certificate to accompany each shipment that includes all of the following information:
- 263.1.1 Purchase Order Number/Purchase Order Line Item Number;
  - 263.1.2 Sales Order Number/Sales Order Line Item Number;
  - 263.1.3 Destination of shipment;
  - 263.1.4 Name of Product and applicable Material Number;
  - 263.1.5 Shipping Date;
  - 263.1.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;
  - 263.1.7 Count of shipping containers and total projected net weight in each production lot;
  - 263.1.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
  - 263.1.9 Contractor certification that product conforms with the applicable specification (FPPS-ST-2015);

263.1.10 Count and projected net weight verified and;

263.1.11 Signature of company official responsible for checkloading.