



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR
CANNED/POUCHED
BEEF STEW**

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Effective: **March 2015**

100 ITEM DESCRIPTION

- 110 Beef stew must contain discernible chunks of beef, carrots and potatoes in gravy. One additional vegetable is permitted.
- 120 Fat/Sodium - Fat must not exceed 5 g per 100 g basis. Sodium level will not exceed 415 mg per 100 g basis.
- 130 Packaging/Packing - Individual cans/pouches of beef stew will have a net weight of 24 ounces. Twenty-four cans/pouches will be unitized to a net weight of 36 pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 Beef stew must be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSCS Division, must adhere to the following AMS Checklist of Requirements.

300 MATERIALS

- 310 The contractor's technical proposal must include procedures to address conformance with the following material requirements:

320 MEAT COMPONENT

- 321 Beef shall be the only meat component allowed and shall be processed so that there are discernible chunks in the finished product.
- 322 Domestic Origin of Meat Component – Beef must originate from U.S. produced livestock as described in the Master Solicitation and Supplement.
- 323 Harvesting – Cattle will be harvested in facilities that comply with the following requirements:

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- 323.1 Humane Handling – All cattle destined to provide meat for this FPPS shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Spinal Cord Removal – Remove all spinal cord material during the harvesting process.
- 324 Boneless Beef – Boneless beef must comply with the following requirements:
- 324.1 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.
- 324.2 Handling – All boneless beef must be maintained in excellent condition. The contractor’s technical proposal will include detailed time and temperature controls necessary to maintain excellent condition of the boneless beef. Frozen boneless beef may be used provided it is processed into the final product within 60 days from the date of pack.
- 324.3 Pathogen Testing - Production lots of boneless beef associated with positive pathogen test results will not be allowed.
- 324.5 Objectionable Materials - The following objectionable materials shall be excluded:
- 324.5.1 Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *achilles* tendon, back strap and *abdominal tunic*.
- 325 Mechanically Separated – Boneless beef must comply with the following:
- 325.1 Meat that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.
- 325.2 Finely Textured Meat – Low temperature rendered meat that is processed from fat boneless meat trimmings and is finely textured is not allowed.
- 330 VEGETABLE COMPONENT**
- 331 Carrots and potatoes must be the primary vegetables as listed on the ingredient statement. One additional vegetable is permitted. All vegetables shall be of size so that they are discernible in the finished product.
- 332 All vegetables and other significant ingredients (more than one percent) shall be derived from U.S. produced products.

340 OTHER INGREDIENT COMPONENTS

341 Seasonings and ingredients used for flavoring and gravy must be similar to those normally used for commercially marketed beef stew.

342 Monosodium Glutamate (MSG) – MSG is not allowed.

350 METAL DETECTION

351 All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

400 FINISHED PRODUCT LIMITATIONS

410 The declared fat and sodium content and the serving size (“referenced amounts customarily consumed” (racc)) will be stated on the nutrition facts panel on each can/pouch label according to FSIS regulations.

420 FAT CONTENT

421 The fat content must not exceed 5 percent (no more than 5 g per 100 g basis). Declared fat content will be stated on the nutrition facts panel on each can/pouch label according to FSIS nutritional labeling regulations.

421.1 $\text{Percent fat} = (\text{Total fat} \div \text{Serving Size}) \times 100$

430 SODIUM CONTENT

431 Sodium level must not exceed 415 mg per 100 g basis.

500 PREPARATION FOR DELIVERY

510 PACKAGING AND PACKING

511 Packaging^{1/} – Individual cans/pouches will have a net weight of 24 ounces.

512 Packing – Twenty-four cans/pouches will be unitized to a net weight of 36 pounds. All cans/pouches will be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized containers may be offered in an individual shipping unit.

^{1/}The contracting officer will designate the packaging format (cans or pouches) permitted for each solicitation.

520 LABELING^{2/}

521 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both the immediate and shipping containers shall be labeled to include all information required by FSIS regulations, be illustrated in the contractor's technical proposal, and contain the following information:

522 Immediate Container Label – Immediate containers will include the following information:

522.1 A traceability code that is traceable to the establishment number, production lot and date.

522.2 A nutrition facts panel based on actual nutritional analysis of the product.

523 Shipping Containers – Shipping containers will include the following information:

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



523.2 Applicable purchase order number.

523.3 A traceability code that is traceable to the establishment number, production lot and date.

523.4 Nutrition facts panel based on actual nutritional analysis of the product.

523.5 The product name – Canned Beef Stew or Pouched Beef Stew.

523.6 Material number – 100526.

523.7 Ingredient declaration.

523.8 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 _____.

^{2/}Commercial labeling (Brand "X") of immediate and shipping containers is permissible.

530 PALLETIZED UNIT LOADS

531 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation.

532 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 principle display panel to facilitate product identification and certification examinations.

600 DELIVERY UNIT

610 Each delivery unit will consist of 1,000 shipping containers of 24 ounce cans/pouches with a net weight of 36,000 pounds.

700 DELIVERED PRODUCT

710 SIZE AND STYLE OF CONTAINERS

711 Only one size and style of unitized containers may be offered in an individual shipping unit.

720 SEALING

721 Sealing - 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) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ th inch diameter cable, high-security bolt, or equivalent.

800 PRODUCT ASSURANCE

810 WARRANTY AND COMPLAINT RESOLUTION

811 Warranty – The contractor will guarantee that the product complies with all specification requirements, technical proposal declarations, and provisions required under the Master Solicitation and Supplement.

812 Complaint Resolution – Customer complaint resolution procedures will be included in the technical proposal. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

820 NON CONFORMING PRODUCT

821 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).

900 CONTRACTOR CHECKLOADING

901 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:

901.1 Purchase Order Number/Purchase Order Line Item Number;

901.2 Sales Order Number/Sales Order Line Item Number;

901.3 Destination of shipment;

901.4 Name of Product and applicable Material Number;

901.5 Shipping Date;

901.6 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;

901.7 Count of shipping containers and total projected net weight in each production lot;

901.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

901.9 Contractor certification that product conforms with the applicable specification (FPPS-BS-2015);

901.10 Count and projected net weight verified and;

901.11 Signature of company official responsible for checkloading