



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR
CANNED/POUCHED BEEF
WITH JUICES AND
CANNED/POUCHED PORK
WITH JUICES**

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 Canned/Pouched Beef with Juices – This item consists of coarse ground beef cooked in its own juices for use in a variety of applications, including barbecue beef, pizza, soups, stews, spaghetti sauce, vegetable stir-fry, casseroles, and similar items.
- 120 Canned/Pouched Pork with Juices – This item consists of coarse ground pork cooked in its own juices for use in a variety of applications, including barbecue pork, pizza, soups, stews, spaghetti sauce, vegetable stir-fry, casseroles, and similar items.
- 130 Formula - Beef or pork with juices contains all meat with a small amount of salt for flavoring.
- 140 Fat/Sodium – Fat shall not exceed 15 g / 100 g basis. Sodium level shall not exceed 275 mg / 100 g basis.
- 150 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 Canned/Pouched meat items 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 or pork shall be the only meat component allowed.
- 322 Domestic Origin – All beef and pork shall originate from U.S. produced livestock as described in the Master Solicitation and Supplement.
- 323 Harvesting – Boneless meat shall be derived from livestock harvested at facilities that comply with the following harvest requirements.
- 323.1 Humane Handling – Livestock shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Non-Ambulatory – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA Purchase Programs.
- 323.3 Spinal Cord Removal – All spinal cord tissue shall be removed. For cattle, all spinal cord tissue must be removed during the harvesting process.
- 324 Boneless Meat – Boneless meat shall 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 meat 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 meat. Frozen boneless meat 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 meat associated with positive pathogen test results will not be allowed.
- 324.4 Objectionable Materials – The following objectionable materials shall be excluded:
- 324.4.1 Beef - 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*.
- 324.4.2 Pork - Skin, bones, cartilages, organ tissue, heavy connective tissue, significant glandular tissue, spinal cord, and foreign materials.
- 324.5 Mechanically Separated – Boneless meat must comply with the following:

324.5.1 Meat that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

324.5.2 Finely Textured Meat – Low temperature rendered meat that is processed from fat boneless meat trimmings and is finely textured is not allowed.

324.6 Composition – These items shall contain all meat with a small amount of salt for flavoring.

330 NON MEAT COMPONENT

331 A small amount of salt shall be added for flavoring at a rate not to exceed the sodium requirement in **Section 531**.

400 PROCESSING

410 PLATE AND BLADE SIZE

411 Beef with Juices – Boneless beef shall be ground by use of a standard feed-screw type grinder which shall have a plate with holes 0.5-inch in diameter and a knife with (no more than) 3 blades. Immediately after grinding, meat shall be mechanically mixed and placed into cans/pouches.

412 Pork with Juices – Boneless pork shall be ground by use of a standard feed-screw type grinder which shall have a plate with holes 1.5-inch in diameter and a knife with (no more than) 3 blades. Immediately after grinding, meat shall be mechanically mixed and placed into cans/pouches.

420 METAL DETECTION

421 All products will 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.

500 FINISHED PRODUCT LIMITATIONS

510 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.

520 FAT CONTENT

521 The fat content must not exceed 15 g per 100 g basis. The serving size will not exceed the “racc” amount. Fat content will be determined using the following formula:

521.1 $(\text{Total Fat} \div \text{Serving Size (racc)}) \times 100$.

521.2 Example: 4 g of Fat ÷ 56 g = 0.71 X 100 = 7.1 g of fat per 100 g.

530 SODIUM CONTENT

531 Sodium content must not exceed 275 mg per 100 g basis

531.1 (Declared Sodium Level (mg) X 100 ÷ Declared Serving Size (grams - racc) ≤ 275).

600 PREPARATION FOR DELIVERY

610 PACKAGING AND PACKING

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

612 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.

620 LABELING^{2/}

621 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:

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

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

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

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

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

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

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



623.2 Applicable purchase order number.

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

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

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

<u>Item</u>	<u>Material Number</u>
Pork with Juices, Canned (24 oz) or Pork with Juices, Pouched (24 oz)	100139
Beef with Juices, Canned (24 oz) or Beef with Juices, Pouched (24 oz)	100127

623.6 Ingredient declaration.

623.7 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 _____.

630 PALLETIZED UNIT LOADS

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

632 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.

700 DELIVERY UNIT

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

800 DELIVERED PRODUCT

810 SIZE AND STYLE OF CONTAINERS

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

820 SEALING

821 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.

900 PRODUCT ASSURANCE

910 WARRANTY AND COMPLAINT RESOLUTION

911 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.

912 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.

920 NON-CONFORMING PRODUCT

921 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).

930 CONTRACTOR CHECKLOADING

930.1 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:

930.1.1 Purchase Order Number/Purchase Order Line Item Number;

930.1.2 Sales Order Number/Sales Order Line Item Number;

930.1.3 Destination of shipment;

930.1.4 Name of Product and applicable Material Number;

930.1.5 Shipping Date;

930.1.6 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;

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

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

930.1.9 Contractor certification that product conforms with the applicable specification (FPPS-CBP-2015);

930.1.10 Count and projected net weight verified and;

930.1.11 Signature of company official responsible for checkloading.