



# 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  
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Supersedes: FPPS for Canned/Pouched Beef with Juices and  
Canned/Pouched Pork with Juices [March 2015](#) – changes from  
previous requirements in [blue](#)

**Effective: [March 2016](#)**

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**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 shall not exceed 275 mg / 100 g basis.
- 150 Packaging/Packing - Individual cans/pouches of beef stew shall have a net weight of 24 ounces. Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds.

**200 CHECKLIST OF REQUIREMENTS**

- 210 Canned/Pouched meat items shall be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSCS Division, shall adhere to the following AMS Checklist of Requirements.

**300 MATERIALS**

- 310 The contractor's technical proposal shall 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 shall 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 shall 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 shall have records to verify the source of raw materials used in each production lot.
- 324.2 Handling – All boneless meat shall be maintained in excellent condition. The contractor's technical proposal shall 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 90 days from the date of pack.
- 324.3 Pathogen Testing - Production lots of boneless meat associated with positive pathogen test results shall 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 shall 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 three (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 three (3) blades. Immediately after grinding, meat shall be mechanically mixed and placed into cans/pouches.

#### **420 METAL DETECTION**

421 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 shall 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)) shall be stated on the nutrition facts panel on each can/pouch label according to FSIS regulations.

### **520 FAT CONTENT**

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

521.1 (Total Fat ÷ Serving Size (racc)) x 100).

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

### **530 SODIUM CONTENT**

531 Sodium content shall not exceed 275 mg / 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<sup>1/</sup> – Individual cans/pouches shall have a net weight of 24 ounces.

612 Packing – Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds. All cans/pouches shall 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<sup>2/</sup>**

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 shall 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.

<sup>1/</sup>The contracting officer shall designate the packaging format (cans or pouches) permitted for each solicitation.

<sup>2/</sup>Commercial labeling (Brand "X") of immediate and shipping containers is permissible.

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

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 solicitation.

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 shall 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 shall be offered in an individual shipping unit.

**820 SEALING**

821 Sealing - All products shall 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  $\geq \frac{1}{8}$ <sup>th</sup>-inch diameter cable, high-security bolt, or equivalent.

**900 PRODUCT ASSURANCE****910 WARRANTY AND COMPLAINT RESOLUTION**

911 Warranty – The contractor shall 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 shall be included in the technical proposal. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

**920 NON-CONFORMING PRODUCT**

921 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to cooked product or destroyed).

**930 CONTRACTOR CHECKLOADING**

930.1 Contractor shall 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-2016](#));

930.1.10 Count and projected net weight verified and;

930.1.11 Signature of company official responsible for checkloading.

**940 AMS MONITORING AND PRODUCTION ASSESSMENT**

941 The contractor has the option for using an AMS audit-based system or an AMS monitoring and production assessment system.

942 If the contractor uses the AMS monitoring and production assessment system, it shall be implemented in accordance with Sections 460 and 470 of Supplement 704.

943 The contractor's technical proposal shall identify the AMS oversight option employed.