



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR
CANNED/POUCHED
CHILI WITHOUT BEANS**

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

Supersedes: FPPS for Canned/Pouched Chili without Beans
[March 2015](#) – changes from previous requirements in [blue](#)

Effective: [March 2016](#)

100 ITEM DESCRIPTION

- 110 Chili (Chili Con Carne), without Beans – This chili item consists of 40 percent beef with a mild chili flavored sauce without beans.
- 120 Fat/Sodium - Fat shall not exceed 8 g / 100 g basis. A labeling claim of “less sodium” is required on both the immediate and shipping containers.
- 130 Cans/Pouches/Cases - Individual cans/pouches of chili 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 Chili without Beans 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 shall be the only meat component allowed.
- 322 Domestic Origin of Meat Component – Beef shall originate from U.S. produced livestock as described in the Master Solicitation and Supplement.
- 323 Harvesting – Cattle shall be harvested in facilities that comply with the following requirements:

- 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 – All spinal cord material shall be removed during the harvesting process.
- 324 Boneless Beef – Boneless beef 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 beef 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 beef. Frozen boneless beef 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 beef associated with positive pathogen test results shall not be allowed.
- 324.4 Objectionable Materials - The following objectionable materials shall be excluded:
- 324.4.1 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*.
- 324.5 Mechanically Separated – Boneless beef shall comply with the following:
- 324.5.1 Beef 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 Beef – Low temperature rendered beef that is processed from fat boneless meat trimmings and is finely textured is not allowed.
- 330 NON-MEAT COMPONENT**
- 331 Domestic Origin – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- 332 Flavoring and Sauce – Seasonings and ingredients used for flavoring and sauce shall be similar to those normally used for commercially marketed mild-flavored chili products.
- 333 Monosodium Glutamate (MSG) – MSG is not allowed.

Approved by  CMS

Date Issued: 04/01/09

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400 PROCESSING**410 GRINDING**

411 Fresh chilled or fresh frozen boneless beef shall be finely ground to no larger than 3/16-inch grind prior to the cooking/canning process.

420 BONE COLLECTOR / EXTRUDER SYSTEM

421 A bone collector/extruder system shall be in operation to remove bone, cartilage, and heavy connective tissue during the final grind.

430 METAL DETECTION

431 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 label according to FSIS regulations.

520 FAT CONTENT

521 The fat content, as packaged, shall not exceed 8 grams / 100 grams of finished product. The calculation shall be as follows:

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

521.2 Example: $4 \text{ g of Fat} \div 56 \text{ g} = 0.71 \times 100 = 7.1 \text{ g of fat} / 100 \text{ g}$.

530 SODIUM CONTENT

531 A labeling claim of "Less sodium" is required on both immediate and shipping containers.

600 PREPARATION FOR DELIVERY**610 PACKAGING AND PACKING**

611 Packaging^{1/} – 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^{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 Containers – Commercially marked can/pouch labels shall contain the following information:

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

622.2 A claim of "Less sodium".

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

623 Shipping Containers – Commercially marked 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 principal display panel.



623.2 Applicable purchase order number.

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

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

- 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 A labeling claim of “Less sodium”.
- 623.6 The product name – Canned Chili without Beans or Pouched Chili without Beans.
- 623.7 Material number – 100138.
- 623.8 Ingredient declaration.
- 623.9 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 _____.

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 principal display panel to facilitate product identification and certification examinations.

700 DELIVERY UNIT

- 710 Each delivery unit shall consist of 1,000 shipping containers 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 $\geq \frac{1}{8}$ th-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

931.1 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:

931.1.1 Purchase Order Number/Purchase Order Line Item Number;

931.1.2 Sales Order Number/Sales Order Line Item Number;

931.1.3 Destination of shipment;

931.1.4 Name of Product and applicable Material Number;

931.1.5 Shipping Date;

931.1.6 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;

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

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

931.1.9 Contractor certification that product conforms with the applicable specification (FPPS-CWB-2016);

931.1.10 Count and projected net weight verified and;

931.1.11 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.