



# APPROVED

## FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR COOKED BEEF ITEMS

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 Cooked Beef Items [March 2015](#) –  
changes from previous requirements in [blue](#)

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

### 100 ITEM DESCRIPTIONS

- 101 Beef Patties with SPP, Homestyle, Fully Cooked – These items consist of ground beef with soy protein product (SPP) with a handmade appearance and Individually Quick Frozen (IQF) for use as sandwiches or a stand-alone item. Portion Weight – 1.7, 2.2 and 2.7 ounces.
- 102 Beef Taco Filling, Fully Cooked – This item consists of ground beef cooked in lightly seasoned ingredients for use in a variety of applications, including taco fillings, burritos, enchiladas and similar items.
- 103 Beef Sloppy Joe Mix, Fully Cooked – This item consists of ground beef cooked in seasoned tomato product for use in a variety of applications, including sandwich fillings and similar items.
- 104 Breaded Beef Patties, Fully Cooked – This item consists of ground beef that is formed into round or oval patties, breaded and IQF for use as sandwiches or a stand-alone item. Portion Weight – 3.0 ounces.
- 105 Beef Crumbles, Fully Cooked – This item consists of ground beef with SPP that is lightly seasoned to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef.
- 106 Beef Crumbles, Fully Cooked (LFTB Optional) – This item consists of ground beef with SPP that is lightly seasoned to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef. Lean Finely Textured Beef (LFTB) may be used in the product formulation as outlined in Section 327 below.

- 107 Beef Patties, Homestyle, Fully Cooked – This item consist of ground beef, containing no binders or extenders, with a handmade appearance and IQF for use as sandwiches or a stand-alone item. Portion Weight – 2.2 ounces.
- 110 Formula – Beef shall comprise at least 75 percent of the raw formula for all items with the exception of Beef Patties, Homestyle, Fully Cooked. For this item, beef shall comprise at least 95 percent of the raw formula.
- 120 Non-Meat Component – Non-meat components shall comprise no more than 25 percent of the raw formula for all items with the exception of Beef Patties, Homestyle, Fully Cooked. For this item, non-meat components shall comprise no more than 5 percent of the raw formula.
- 130 Fat – Fat shall not exceed 13 g per 100 g basis.
- 140 Sodium – The sodium content shall not exceed 340 mg per 100 g basis.
- 150 Packing – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.
- 160 Delivery Unit – Each delivery unit shall consist of 1,000 cases and 40,000 pounds, except for Beef Patties with SPP, Homestyle, Fully Cooked – 1.7, 2.2 and 2.7 ounces and Beef Patties, Homestyle, Fully Cooked – 2.2 ounces, which shall consist of 950 cases and 38,000 pounds.

## 200 CHECKLIST OF REQUIREMENTS

- 210 All items shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSCS Division, shall adhere to the following 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 – All cattle 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 – Cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Non-Ambulatory Disabled Animals – 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 during the harvesting process.
- 324 Boneless Beef – Boneless beef shall comply with the following requirements:
- 324.1 Traceability – Contractors shall provide sufficient product traceability and shall have records to verify the source of raw materials used in each lot of product.
- 324.2 Handling – All boneless beef shall 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. Frozen boneless beef may be used provided it is processed into the final product within 60 days from the date of pack.
- 324.3 Objectionable Materials – The following objectionable materials shall be excluded: Major lymph glands (*prefemoral*, *popliteal*, and *prescapular*), *thymus* gland, the *sciatic (ischiatric)* nerve (lies medial to the outside round), 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 Mechanical Separation – Beef that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives shall not be allowed.
- 326 Pathogen Testing – Boneless and ground beef previously tested and found positive for any pathogen shall not be allowed.
- 327 LFTB – When specified, LFTB, or meat components produced using similar methods may be used as a raw material in the production of material number 110264. When LFTB is used, the following criteria shall be met:
- 327.1 LFTB may be used at a rate not to exceed 15 percent of the meat component.
- 327.2 Red Color – The producer of LFTB shall assure that the product has a discernible redness in color. The LFTB shall maintain the same redness in color until time of processing to minimize the effect of the color to the finished ground beef.
- 327.3 Fat Content - Does not exceed 10 percent fat.

**330 NON-MEAT COMPONENTS**

- 331 Domestic Origin of Non-Meat Component – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- 332 Seasoning and Ingredient – Seasonings and other ingredients shall be used to produce products with mild flavor profiles suitable for institutional feeding systems. For crumbles and patties, seasonings and other ingredients shall comprise no more than 2 percent of the raw formula.
- 333 The following non-meat ingredients shall be precluded from use in the formulation:
- 333.1 MSG – Monosodium Glutamate (MSG).
- 333.2 Gluten-containing ingredients.
- 334 Soy Protein Product (SPP) – Beef Patties with SPP, Homestyle, Fully Cooked and Beef Crumbles, Fully Cooked shall contain SPP in the raw formula that meets the following requirements:
- 334.1 The source of the SPP shall be soy and shall be hydrated to yield no less than 18 percent protein (as-is basis).
- 334.2 The physical characteristics of SPP, in the dry form, shall be either granular or textured. The types of soy that may be used are soy concentrate or isolate (65 percent and 85 percent as-is basis, respectively).
- 335 Batter and Breading – For Breaded Beef Patties, Only – If flour is used in the batter and breading combination, it shall be enriched.

**400 PROCESSING****410 GRINDER PLATE**

- 411 The size of the grinding plate for grinding boneless beef shall be declared.

**420 BONE COLLECTOR / EXTRUDER SYSTEM**

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

**430 PATTIES**

- 431 Beef Patties with SPP, Homestyle, Fully Cooked and Beef Patties, Homestyle, Fully Cooked, only – Patties shall comply with the following:
- 431.1 Handmade Appearance – Patties shall have a “handmade” appearance.

- 431.2 Grill Marks – At least one side of the patties shall have grill (char) marks.
- 432 Breaded Beef Patties, Fully Cooked, only – Patties shall have a round or oval shape.
- 433 Raw Weight – The raw weight of the patties shall be declared and charted on control charts featuring average weight and range.
- 434 IQF – Patties shall be IQF so the individual pieces do not stick together after they are packaged and packed.
- 435 Pink Appearance – Patties with pink appearance after cooking shall not be allowed.

#### **440 CRUMBLES**

- 441 Size – The size of the crumbles shall be ¼-inch maximum with an allowance of five percent ‘fines’ (<<sup>1</sup>/<sub>16</sub>-inch) in each immediate package. ‘Fines’ per immediate package shall be charted on control charts featuring average value and range.
- 442 IQF – The crumbles shall be IQF or may be produced from IQF’s materials to prevent it from sticking together after freezing.
- 443 Flavor – Crumbles shall not have a ‘char-broil’ flavor.

#### **450 COOKING TEMPERATURE**

- 451 All products shall be fully cooked in accordance with FSIS regulations.

#### **460 METAL DETECTION**

- 461 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 serving size, fat content and sodium level shall be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

#### **520 FAT**

- 521 The fat content of the finished product shall not exceed 13 percent
- 522 (Percent Fat = (Total Fat ÷ Serving Size (racc)) x 100).

**530 SODIUM**

531 Sodium level shall not exceed 340 mg per 100 g basis

532 ((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc) ≤ 340)).

**540 MEAT / MEAT ALTERNATES**

541 Beef Patties with SPP, Homestyle, Fully Cooked and Beef Patties, Homestyle, Fully Cooked, only – Patties shall comply with the following Meat / Meat Alternate (MMA) designations:

<u>Material Number</u>	<u>Portion Weight (ounces)</u>	<u>MMA (ounces)</u>
110321	1.7	1.5
110322, 110711	2.2	2.0
100130	2.7	2.5

**550 MICROBIAL**

551 The contractor shall have a documented plan to comply with the current FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen shall not be allowed as rework or delivery to USDA.

**600 HEATING INSTRUCTIONS**

610 Heating instructions for the end-user shall be provided in the contractor’s technical proposal and shall be included on the immediate container and/or in the shipping container (e.g. flyer, included on the package label, etc.) as specified for a particular packing orientation discussed in Section 722.4 below. Finished product shall be processed so that the end-user may prepare them in a conventional or microwave type oven for serving.

**700 PREPARATION FOR DELIVERY**

**710 PACKAGING AND PACKING**

711 Packaging – All products shall be vacuum packaged or packed in a sealed (tamper proof) immediate package. In addition, beef taco fillings and sloppy joe mix shall be hot-filled into reheatable high oxygen and high moisture barrier pouches.

712 Packing<sup>1/</sup> – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.

<sup>1/</sup>The contracting officer shall designate the packing orientation permitted for each solicitation.

**720 LABELING<sup>2/</sup>**

721 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate and shipping containers shall be labeled to include all information required by FSIS regulations.

722 Immediate Container Labels – Immediate container labels shall contain the following information:

722.1 A “Best-If-Used-By” date.

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

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

722.4 For the twenty (20) 2-pound packing orientation, the heating instructions shall be included on the immediate container. The heating instructions for the four (4) 10-pound, five (5) 8-pound and eight (8) 5-pound packing orientations shall be included in/on the shipping container and/or on the immediate container.

722.5 Ingredient declaration (including single ingredient products).

723 Shipping Container Labels – Shipping container labels shall contain the following information:

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



723.2 Applicable purchase order number.

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

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

<sup>2/</sup>All labeling illustrations shall be provided.

723.5 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 Patties <a href="#">with SPP</a> , Homestyle, Fully Cooked – 1.7 oz. (MMA 1.5 oz.)	110321
Beef Patties <a href="#">with SPP</a> , Homestyle, Fully Cooked – 2.2 oz. (MMA 2.0 oz.)	110322
Beef Patties <a href="#">with SPP</a> , Homestyle, Fully Cooked – 2.7 oz. (MMA 2.5 oz.)	100130
Beef Taco Filling, Fully Cooked	100131
Breaded Beef Patties, Fully Cooked	100132
Beef Sloppy Joe Mix, Fully Cooked	100133
Beef Crumbles, Fully Cooked	100134
Beef Crumbles, Fully Cooked (LFTB Opt)	110264
<a href="#">Beef Patties, Homestyle, Fully Cooked – 2.2 oz. (MMA 2.0 oz.)</a>	<a href="#">110711</a>

723.6 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 \_\_\_\_\_.

**730 CLOSURE**

731 Shipping containers shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

**740 PALLETIZED UNIT LOADS**

741 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.

**800 DELIVERY UNIT**

810 Each delivery unit shall consist of 1,000 cases and 40,000 pounds except for Beef Patties [with SPP](#), Homestyle, Fully Cooked – 1.7, 2.2 and 2.7 ounces [and Beef Patties, Homestyle, Fully Cooked – 2.2 ounces](#), which shall consist of 950 cases and 38,000 pounds.



**900 DELIVERED PRODUCT****910 SIZE AND STYLE OF CONTAINER**

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

**920 TEMPERATURE**

921 All products shall not exceed 0°F at the time of shipment and delivery.

**930 SEALING**

931 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.

**1000 PRODUCT ASSURANCE****1010 WARRANTY AND COMPLAINT RESOLUTION**

1011 Warranty – The contractor shall guarantee that the product complies with all contractual requirements required under the Master Solicitation and Supplement.

1012 Complaint Resolution – The contractor’s technical proposal shall 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).

**1020 AMS MONITORING AND PRODUCTION ASSESSMENT**

1021 The contractor has the option for using an AMS audit-based system or an AMS monitoring and production assessment system.

1022 If the contractor uses the AMS monitoring and production assessment system, it shall be implemented in accordance with Sections 460 and 470 of Supplement 404.

1023 The contractor’s technical proposal shall identify the AMS oversight option employed.

**1030 NON-CONFORMING PRODUCT**

1031 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).

**1040 CONTRACTOR CHECKLOADING**

1041 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:

1041.1 Purchase Order Number/Purchase Order Line Item Number;

1041.2 Sales Order Number/Sales Order Line Item Number;

1041.3 Destination of shipment;

1041.4 Name of Product and applicable Material Number;

1041.5 Shipping Date;

1041.6 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;

1041.7 Count of shipping containers and total projected net weight in each production lot;

1041.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

1041.9 Contractor certification that product conforms with the applicable specification (FPPS-CB-2016);

1041.10 Count and projected net weight verified and;

1041.11 Signature of company official responsible for checkloading.