



## Federal Purchase Program Specification

### Deli-Style Turkey Breast: March 2025

#### I. Purpose

This document provides the procedures USDA, AMS graders (graders) will utilize with the certification of deli-style turkey breast products (delis) to the [March 2025 Federal Purchase Program Specification \(FPPS\)](#). The grader must read this procedure carefully and note what items must be observed during formulation, sampling, packaging and packing, labeling, loading and shipping, and the preparation of worksheets and certificates. The grader will not proceed until their supervisor has reviewed the [QAD 620: USDA FPPS – Poultry General Requirements](#) and this procedure with them.

Deli-Style Turkey Breast (111891, 100121), Sliced Deli-Style Turkey Breasts (111900, 111883), Deli-Style Smoked Turkey Breast (100122) and Sliced Deli-Style Smoked Turkey Breasts (111882, 111901) must be processed and packed as outlined in the specification. The commodity must not be processed or packaged more than 90 days prior to the first day of the delivery period for each sales order. The chilled commodity must be processed, packaged, packed, and placed in a freezer within 7 calendar days after the date of harvest for. When product is sliced, this requirement is extended to 10 days.

Under the [Supplement for Turkey Products Distributed for Federal Food and Nutrition Assistance Programs](#) the contractor is able to select Option A: Grading-Based Monitoring and Certification or Option B: Audit Based Verification for contract compliance and certification of the commodity. Regardless of which option is chosen, all raw material must be graded or certified by the USDA, AMS grader. For all processing steps following raw material collection, the contractor may request the use of either option. These procedures apply for contractors selecting Option A.

FPPS Item #	Product Name	Pack Size	Cases Per Load	Purchase Unit Size
111891	Deli-Style Turkey Breast	Eight 4 to 6-pound delis	960 cases	38,400 lbs.
100121	Deli-Style Turkey Breast	Four 9 to 11-pound delis	variable	40,000 lbs.
111900	Deli-Style Turkey Breast (Sliced)	Eight 5-pound packages	960 cases	38,400 lbs.
111883	Deli-Style Turkey Breast (Sliced)	Twenty 2-pound packages	960 cases	38,400 lbs.
100122	Smoked Deli-Style Turkey Breast	Four 9 to 11-pound delis	variable	40,000 lbs.
111882	Smoked Deli-Style Turkey Breast (Sliced)	Eight 5-pound packages	960 cases	38,400 lbs.
111901	Smoked Deli-Style Turkey Breast (Sliced)	Twenty 2-pound packages	960 cases	38,400 lbs.



## **II. Procedures**

### **A. Processing & Fabrication**

#### **1. Raw Meat Requirements**

The commodity must be prepared from non-basted young turkeys. Boneless skinless turkey breast meat used to produce the product must be in portions with no more than three quarters of the meat missing. Turkey breast meat trimmings may be used if they represent no more than 10% of the total meat block. Frozen meat may also be utilized if in accordance with section 532 of the FPPS. Turkey obtained from other plants may be utilized if it complies with section 534 of the FPPS.

#### **2. Certification Requirements**

Prior to fabrication, graders shall check 30 pieces of boneless skinless breast meat and 30 pieces of skin for defects to determine compliance with the FPPS requirements (see Table 1 of the FPPS) using the sampling frequency and acceptance criteria found in SPL-1. Results shall be recorded on the LP-232L1. All skin shall be removed from each part or meat portion. Only skin used in processing and formulation shall be permitted. A 2-pound sample of breast trim meat (as applicable) is required to be drawn prior to size reduction and examined for defects to determine compliance with the FPPS requirements (see Table 1 of the FPPS) using the sampling frequency and acceptance criteria found in SPL-1. Results shall be recorded on the LP-232L1. Additionally, size-reduced breast trim shall be examined for compliance with FPPS requirements after size reduction, but prior to formulation (see Table 2 of the FPPS). Mechanically separated turkey and turkey wing meat cannot be used.

#### **3. Product Formulation Verification**

Graders must personally observe the formulation of ingredients to certify compliance with the requirements at the frequency stated in [QAD 604: Formulation Certification](#). Results (Satisfactory “S” or Unsatisfactory “U”) of the formulation verification must be documented on the LP-232L2 reverse side. Formulations found that do not meet requirements in section 560 of the FPPS cannot be used and will necessitate additional verification checks. The contractor has the option available to provide the grader with a statement from the spice manufacturer certifying that the spices and seasonings formulation is in compliance with the FPPS requirements.

The commodity shall be produced from not less than 90% non-basted boneless skinless turkey breast meat. See section 552 for details on optional meat block breakdown if tenderloins, breast trim, and/or skin is included. Other ingredients shall not exceed 10% of total raw batch weight. See section 561 of the FPPS for additional detailed formulation instructions.

### **B. Stuffing into Casings**

After blending, the formulated material must be stuffed into cook-in-bag, pouch, plastic casing, moisture proof casing, standard fibrous casing or smoke impregnated for the cooking process. The



formulated batches must be stuffed into cases no more than 48 hours after formulation and must be held at an ambient temperature of less than 40°F. The producer shall inform the grader when alternative smoking methods (liquid smoke flavoring or smoke impregnated casings) are used and the commercial label should match their stated method.

After blending, the formulated material must be stuffed into cook-in-bag, pouch, plastic casing, moisture proof casing, standard fibrous casing or smoke impregnated casings for the cooking process. The formulated batches must be stuffed into cases within 48 hours after formulation and must be held at an ambient temperature of less than 40°F. Casings must be 4 to 5 inches in diameter.

### **C. Smoking**

When applicable, stuffed casing of formulated products may be smoked. Alternatively, liquid smoke flavoring or smoke impregnated fibrous casings may be used. The producer must inform the grader of the smoking method used and the commercial label should match their stated method.

### **D. Finished Product Checks**

#### **1. Cooked Temperatures**

Graders must follow the procedures for temperature verification in [QAD 608: Cooking Temperature Certification](#). The temperature must be checked on a sampling interval basis or more frequently if conditions warrant. All products must be fully cooked in accordance with USDA, FSIS Regulations.

#### **2. Physical Characteristics**

Cooked delis must be sampled and examined for interior and exterior defects after final packaging and prior to freezing. During each sampling interval that delis are produced, the grader must randomly select 2 delis from different segments of the production period and examine the product for defects outlined in the FPPS (see Table 3 of the FPPS). For products not already sliced, each sample deli must be sliced widthwise into three approximately equal portions and two interior surfaces will be examined (excluding mirrored surfaces) for defects using SPL-2. Results (*Satisfactory* “S” or *Unsatisfactory* “U”) must be recorded on the LP-232L2 reverse side.

#### **3. Organoleptic Examination**

The fully cooked product must be examined on a continuous basis in accordance with [QAD 614: Organoleptic Examination](#) and FPPS requirements stated in section 550. The fully cooked product will be sampled and examined for organoleptic defects to determine compliance with FPPS requirements (see FPPS Table 2). Online sampling will be performed on randomly selected product after the cooking operation and prior to freezing. Results (*Satisfactory* “S” or *Unsatisfactory* “U”) must be recorded on the LP-232L2 reverse side.



The fully cooked product will be examined for organoleptic defects by visual examination and smelling for each sampling interval product is produced. This examination must include checking for defects such as overcooked, scorched, undercooked, and areas of dehydration. If such defects are found in the sample, the lot or product the sample represents must be retained. Sample size will be 10 for the above criteria.

#### **4. Freezing Requirement**

The chilled commodity must be processed, packaged, packed, and placed in a freezer within 7 calendar days after the date of harvest for. When product is sliced, this requirement is extended to 10 days. All cooked product must be frozen in a manner to bring the internal temperature of the product at the center of the package to 10°F, or below within 72 hours from the time of entering the freezer. Specific guidelines on freezing and holding temperature requirements are outlined in [QAD 613: Frozen Product Examination](#).

#### **5. Metal Detection**

All finished product must be examined by a metal detection device. Procedures and sensitivity levels are outlined in [QAD 609: Metal Detection](#). Results (*Satisfactory "S" or Unsatisfactory "U"*) must be recorded on the LP-232L2 reverse side.

#### **6. Net Weight**

Online sampling procedures found in [QAD 611: Net Weight Examination](#) can be used to ensure each finished shipping container weighs at least 40 pounds. For 100121 & 100122 each delivery unit must consist of 1000 shipping containers weighing 40 pounds each with a total net weight of 40,000 pounds. For 111891, 111900, 111883, 111882, & 111901 each delivery unit must consist of 960 containers weighing 40 pounds each with a total net weight of 38,400 pounds. Four 9 to 11-pound, eight 4 to 6-pound, eight 5-pound, or twenty 2-pound packages will be packed in each shipping container in accordance with the FPPS and material code.

#### **7. Packaging and Packing/Tamper Evident**

The packaging and packing material must be "tamper-evident." Tamper-evident is defined as packaging or packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred. Examples include damage to the box from tape being removed, or a hole in the plastic bag from it being torn or cut open, that would be obvious to a person inspecting the product. Determination of whether the material meets these requirements may be made by the supervisor. At time of shipment, each lot will undergo an examination for packaging and packing defects per [QAD 617: Packaging and Packing](#).



## 8. Labeling

Contractors have the option to use commercial or USDA labeling. Labeling must meet all requirements in section 700 of the FPPS. Child Nutrition (CN) labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern requirements is required. When CN labeling is used it should contain a crediting statement within the CN box stating that there is a 2 ounce equivalent meat/meat alternate per 2.90-ounce to 3.25-ounce serving.

Each shipping container must be identified with a USDA Contract Compliance stamp with the applicable certificate number or production date. An AMS grader or other authorized personnel under the supervision of the AMS grader must stamp one end of each shipping container at the origin facility. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container. As an alternative to stamping, the contractor may preprint the stamp on the shipping container or label. Prior approval by the Poultry National Office is required before using this alternative method.

The sodium content of the cooked commodity should be no more than 600 mg per 100 gram basis as evidenced by nutritional labeling.

### E. Certification and Delivery

#### 1. Temperature Requirement

At time of shipment, product must be 2°F, or below. Product with internal temperatures of 3°F to 5°F will be tentatively rejected. Tentatively rejected product may be returned to the freezer and may be re-offered for shipment one time only. Product exceeding 5°F, or product that was tentatively rejected and exceeds 2°F when reoffered, must be rejected. Procedures for checking product temperatures are outlined in [QAD 613: Frozen Product Examination](#). Sampling levels will be according to the processor's current freezing history. As an option to checking product at time of shipment, and upon review and approval by the supervisor, plants may use the alternate verification procedures as described in QAD 613, as well.

#### 2. Certification

Any product not meeting the outlined criteria, or any other specified requirement must be retained. An LP-210P: *USDA Poultry Products Grading Certificate* must accompany each shipment. The Purchase Order number, Sales Order number, Sales Order Item number, and Seal number must be stated. See attached certificate example.

#### 3. Contractor Checkloading

Contractors have the option to utilize Contractor Checkloading as described in [QAD 620: General Donated Commodity Instructions](#).



## **Exhibits:**

Exhibit I - LP-210P Turkey Deli Certificate Example

Exhibit II - LP210P Turkey Deli Split Delivery Certificate Example

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United States  
Department of  
Agriculture

Agricultural  
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Service


Quality Assessment Division  
1400 Independence Avenue SW, Stop 0258  
Washington, DC 20250

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April 25, 2025  
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## EXHIBIT I

(See reverse side of form for OMB and FEO Statement)

OMB APPROVED: NO. 0581-0128

	<b>U.S. DEPARTMENT OF AGRICULTURE</b> AGRICULTURAL MARKETING SERVICE Livestock and Poultry Program  <b>POULTRY PRODUCTS</b> <b>GRADING CERTIFICATE</b>	This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the laws and regulations enforced by the United States Department of Agriculture.	CERTIFICATE NO.
			<b>PPA- 1767535</b>
			PLACE EXAMINED <b>Zeeland, MI</b>
			PLANT NUMBER <b>P- 261</b>

APPLICANT (Name and address, including ZIP)	NAME AND ADDRESS OF SHIPPER OR SELLER <u>1/</u>	NAME AND ADDRESS OF RECEIVER OR BUYER <u>1/</u>
Cluck Poultry Company 2468 Wheat St Corn Belt, IA 56789	Same As Applicant	State of New Jersey 345 Jersey Road Newark, NJ 23899

LOT NO.	NO. CONTAINERS PER LOT <u>1/</u>	NO. CONTAINERS EXAMINED	PRODUCT (KIND, CLASS, TYPE, STYLE, SUBSTYLE)	MARKED WEIGHT OF LOT <u>1/</u>	TEST <input type="checkbox"/> Shortage <input type="checkbox"/> Overage	TOTAL NET	OFFICIAL U.S. GRADE
1	960	All	Frozen, Cooked, Deli-Style Turkey Breast, Eight 4 to 5-pound	-----	-----	38,400	-----

LOT NO.	TYPE AND CONDITION OF CONTAINERS	WHERE HELD AND TEMPERATURE	CONTAINERS WERE STAMPED WITH
1	New Fiber Boxes	Trailer -10° F	USDA Contract Compliance with date mm/dd/yy
		Seal # 12345	

### ADDITIONAL CERTIFICATION

Product represented by this certificate meets specification requirements for:

FPPS for Deli-Style Turkey Breast Products

(111891) DATED March 2025

- ☒ Product derived from poultry of domestic origin.  
☒ Certification determined by online sampling.  
☒ The number of containers shown above was counted by the official grader.  
☐ Destination weight and temperature certification.

PURCHASE ORDER #  
4100002097

SALES ORDER #  
5000132654

ITEM #  
100

Test weighing performed on \_\_\_\_\_ at \_\_\_\_\_ am/pm.

### REMARKS:

Total net weight of product represented on this certificate was determined using the QAD 611 online test weighing procedures.

### CERTIFICATION STATEMENT

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Poultry issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/or condition of the product(s) at the time and on the date shown, were as stated above.

Printed Grader's Name

*Grader's Signature*

mm/dd/yyyy

OFFICIAL GRADER (Printed Name & Signature)

DATE

1/ As stated by applicant or contractor.





United States  
Department of  
Agriculture

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Marketing  
Service


Quality Assessment Division  
1400 Independence Avenue SW, Stop 0258  
Washington, DC 20250

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April 25, 2025  
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## EXHIBIT II - Split Delivery

(See reverse side of form for OMB and EEO Statement)

OMB APPROVED: NO. 0581-0128

	U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE Livestock and Poultry Program	This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the laws and regulations enforced by the United States Department of Agriculture.	CERTIFICATE NO.	
	POULTRY PRODUCTS GRADING CERTIFICATE		PPA- 1093349	
	PLACE EXAMINED		Springfield, IL	
			PLANT NUMBER	P-7734

APPLICANT (Name and address, including ZIP)	NAME AND ADDRESS OF SHIPPER OR SELLER <sup>1/</sup>	NAME AND ADDRESS OF RECEIVER OR BUYER <sup>1/</sup>
Deer Valley Poultry Co. 270 Winchester Lane Deer Valley, Pa 17110	Same as Applicant	See Remarks

LOT NO.	NO. CONTAINERS PER LOT <sup>1/</sup>	NO. CONTAINERS EXAMINED	PRODUCT (KIND, CLASS, TYPE, STYLE, SUBSTYLE)	MARKED WEIGHT OF LOT <sup>1/</sup>	TEST <input type="checkbox"/> Shortage <input type="checkbox"/> Overage	TOTAL NET	OFFICIAL U.S. GRADE
1	960	-----	Frozen, Cooked, Deli-Style Turkey Breast (sliced), Eight 5-pound	-----	-----	38,400	-----

LOT NO.	TYPE AND CONDITION OF CONTAINERS	WHERE HELD AND TEMPERATURE	CONTAINERS WERE STAMPED WITH
1	New Fiber Boxes	Trailer -10° F	USDA Contract Compliance with date mm/dd/yy

### ADDITIONAL CERTIFICATION

Product represented by this certificate meets specification requirements for: FPPS for Deli-Style Turkey Breast Products (111900) DATED March 2025		<input checked="" type="checkbox"/> Product derived from poultry of domestic origin. <input checked="" type="checkbox"/> Certification determined by online sampling. <input checked="" type="checkbox"/> The number of containers shown above was counted by the official grader. <input type="checkbox"/> Destination weight and temperature certification.
PURCHASE ORDER # 410002055	SALES ORDER # 5000026781	ITEM # See Remarks

Test weighing performed on \_\_\_\_\_ at \_\_\_\_\_ am/pm.

### REMARKS:

Stop 1 Item: 100 Number of containers = 480 Total Net Weight = 19,200 LBS  
Department of Education - New York State  
555 Albany Ave  
Albany, NY 12048

Stop 2 Item: 200 Number of Containers = 480 Total Net Weight = 19,200 LBS  
Department of Education - New York State  
888 Main St.  
Bronx, NY 10474

Total net weight of product represented on this certificate was determined using the QAD 611 online test weighing procedures.

Stop 1 Seal: 12345  
Stop 2 Seal: 23456 given to driver

### CERTIFICATION STATEMENT

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Poultry issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/or condition of the product(s) at the time and on the date shown, were as stated above.

Printed Grader's Name

*Grader's Signature*

mm/dd/yyyy

OFFICIAL GRADER (Printed Name & Signature)

DATE

<sup>1/</sup> As stated by applicant or contractor.