

METRIC

A-A-20298B

July 7, 2009

SUPERSEDING

A-A-20298A

December 21, 2004

## COMMERCIAL ITEM DESCRIPTION

### BEEF AND TURKEY SNACKS, CURED

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).**

**1. SCOPE.** This CID covers cured beef and turkey snacks which are shelf stable, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall specify* the following:**

- Variety(ies), type(s), style(s), class(es) and flavor(s) of beef and turkey snacks required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.1) or USDA certification (Sec. 9.2).

##### **2.2 Purchasers *may specify* the following:**

- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The beef and turkey snacks shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Varieties, types, styles, classes, and flavors.**

**Variety A** - Beef

**Variety B** - Turkey

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**Type I** - Dry cured/jerky  
**Type II** - Moist cured/kippered  
**Type III** - Moist cured/lactate

**Style a** - Chopped and formed  
**Style b** - Natural style

**Class 1** - Strips  
**Class 2** - Sticks  
**Class 3** - Sliced  
**Class 4** - Nuggets  
**Class 5** - Other

**Flavor (a)** - Smoked  
**Flavor (b)** - Teriyaki  
**Flavor (c)** - Barbeque  
**Flavor (d)** - Peppered  
**Flavor (e)** - Hot  
**Flavor (f)** - Sweet and Spicy  
**Flavor (g)** - Cranberry  
**Flavor (h)** - Other

#### **4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet the requirements of the:***

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

#### **5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The beef and turkey snacks shall conform to the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Meat and Poultry Inspection Regulations (9 CFR Parts 301-381), the Food Standards and Labeling Policy Book, be manufactured under sanitary standard operation procedures (SSOP) (9 CFR Part 416), and be in compliance with hazard analysis and critical control point (HACCP) system requirements (9 CFR Part 417). The beef and turkey snacks shall contain no meat byproducts or variety meats.

**5.2 Ingredients.** The beef and turkey snacks shall be produced from sliced, chunked (diced), or comminuted beef or turkey. The beef and turkey snacks may contain ingredients such as, but not limited to; salt, sweeteners, sodium lactate, acetic acid, citric acid, seasonings, potassium lactate, and sodium nitrite. The beef and turkey snacks may contain other ingredients in accordance with Meat and Poultry Inspection Regulations (9 CFR § 424.21). Other ingredients applicable for the flavor specified are acceptable.

**5.3 Finished product.** The beef and turkey snacks shall be characteristic of the particular variety, type, style, class, and flavor specified in the solicitation, contract, or purchase order.

**5.3.1 Appearance and color.** The beef and turkey snacks are to be free from bone, cartilage, coarse connective tissue, sections of tendons or ligaments, and glandular material. The beef snacks shall have a characteristic dark reddish brown to dark brown color. The turkey snacks shall have a cured pink to reddish brown color. Exterior surface of Style a beef and turkey snacks shall have a slightly glossy appearance. Exterior surface of Style b beef and turkey snacks shall have a dry appearance and may contain topical seasonings.

**5.3.2 Odor and flavor.** The odor and flavor of the beef and turkey snacks shall be characteristic of the flavor specified. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, moldy, rancid, sour or stale.

**5.3.3 Texture.** The beef and turkey snacks shall be firm and chewy.

**5.4 Foreign material.** All ingredients shall be clean, sound, and wholesome.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical and microbiological requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and microbiological requirements for the beef and turkey snacks shall be as follows:

**TABLE I. Analytical requirements**

<b>Type and Style <u>1/</u></b>	<b>Fat (NGT) <u>2/</u> (% by weight)</b>	<b>Sodium (NGT) mg/100g</b>	<b>Protein (NLT) <u>3/</u> (% by weight)</b>	<b>pH (NGT)</b>
<b>Type I, Style a</b>	30.0	2400	25.0	---
<b>Type I, Style b</b>	6.0	2800	35.0	---
<b>Type II, Style a</b>	16.0	2500	20.0	---
<b>Type II, Style b</b>	10.0	2500	30.0	---
<b>Type III, Style b <u>4/</u></b>	10.0	1600	30.0	5.6
<b>Type III, Style b <u>5/</u></b>	10.0	1600	30.0	6.2

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- 1/** Unless otherwise specified, applies to Varieties A and B
- 2/** NGT = Not Greater Than
- 3/** NLT = Not Less Than
- 4/** Applicable to Variety A only
- 5/** Applicable to Variety B only

**6.1.1 Aerobic plate count.** The aerobic plate count for the beef and turkey snacks shall not be greater than 75,000 per gram in four of five samples and not greater than 150,000 per gram in any sample.

**6.1.2 E. coli count.** The *E. coli* count shall be less than 3 per gram (no positive tubes in the standard 3 tube Most Probable Number technique) in four of five samples and not greater than 10 per gram in any sample.

**6.1.3 Water activity.** The water activity ( $a_w$ ) value shall not be greater than 0.750 for Type I, Dry cured/jerky products. The water activity ( $a_w$ ) value shall not be greater than 0.850 for Type II, Moist cured/kippered products and Type III, Moist cured/lactate products.

**6.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed. Eight random samples shall be composited and prepared according to AOAC Method 983.18 for protein and fat analyses only. Samples for microbiological analyses shall be prepared according to the specified methodology. Five filled and sealed containers of product shall be selected at random from the lot for *E. coli* count and aerobic plate count testing. Eight randomly selected samples shall be individually prepared and analyzed for  $a_w$ .

**6.3 Analytical and microbiological testing.** Analytical and microbiological testing shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International or the Food and Drug Administration (FDA) Bacteriological Analytical Manual (BAM).

<b><u>Test</u></b>	<b><u>Method</u></b>
$a_w$	978.18
Protein	992.15 or 981.10
Fat	991.36, 985.15, or 960.39
Sodium	985.35
Aerobic plate count	966.23 or BAM, Ch. 3
<i>E. coli</i>	966.24, 991.14, or BAM, Ch. 4 sections C&F
pH	981.12

**6.4 Test results.** The test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for  $a_w$  shall be reported to the nearest 0.001 value. The test results for aerobic plate count shall be reported to the nearest 1,000 per gram. The test for sodium shall be reported to the nearest mg per 100 grams. The test results for *E. Coli* shall be reported according to the test method. The test result for pH shall be reported to the nearest 0.1 value. Any result not conforming to the analytical and microbiological requirements shall be cause for rejection of the lot.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the beef and turkey snacks provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same beef and turkey snacks offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The beef and turkey components and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat and Poultry Inspection Regulations of the USDA. The delivered beef and turkey snacks shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of beef and turkey snacks within the commercial marketplace. Any beef or turkey snacks which contain FDA identified allergens shall comply with the allergen labeling requirements of the Federal Food, Drug and Cosmetic Act.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.1 or 9.2.*

**9.1 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished beef and turkey snacks distributed meet or exceed the requirements of this CID.

**9.2 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the USDA, Agricultural Marketing Service (AMS), Livestock and Seed Programs (LS), Meat Grading and Certification Branch (MG&CB); Poultry Programs (PY) Grading Branch (GB); or Fruit and Vegetable Programs (FV), Processed Products Branch (PPB), shall be the certifying program. AMS inspectors shall certify the quality and acceptability of the beef and turkey snacks in accordance with LS, MG&CB; PY, GB; or FV, PPB procedures which include selecting random samples of the packaged beef and turkey snacks, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official LS, MG&CB; PY, GB; or FV, PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, inspectors will examine the beef and turkey snacks for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

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**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**11. USDA INSPECTION NOTES.** When Section 9.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of packaged beef and turkey snacks, and compliance with requirements in the following areas:

- Salient Characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, AMS inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

**12. REFERENCE NOTES.**

**12.1 USDA certification contacts.**

**12.1.1 Processed products certification.** For PPB certification, contact the **Branch Chief, PPB, FV, AMS, USDA STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693 Fax (202) 690-1527, or via E-mail: [terry.bane@ams.usda.gov](mailto:terry.bane@ams.usda.gov).**

**12.1.2 Meat grading and certification.** For MG&CB certification, contact the **Deputy Director, MG&CB, Office of Field Operations, LS, AMS, USDA, 400 Livestock Exchange Building, Denver, CO 80216-2139, telephone (303) 294-7676 or fax (303) 294-7253.**

**12.1.3 Poultry programs certification.** For PYP certification, contact the **Chief, PY, GB, AMS, USDA, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271 or fax (202) 690-3165.**

**12.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: [shirleyj.wright@ams.usda.gov](mailto:shirleyj.wright@ams.usda.gov).**

**12.3 Sources of documents.**

**12.3.1 Sources of information for nongovernmental documents is as follows:**

Copies of the Bacteriological Analytical Manual and the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877-2417, telephone (301) 924-7077 or (800) 379-2622. Internet address: [www.aoac.org](http://www.aoac.org).**

### **12.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 300 to end. Applicable provisions of the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (Visa, MasterCard, Discover/ NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800, or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: [FQASStaff@ams.usda.gov](mailto:FQASStaff@ams.usda.gov) or on the Internet at: [www.ams.usda.gov/FQAS](http://www.ams.usda.gov/FQAS).**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

Military activities may obtain copies of this CID from: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

#### **MILITARY INTERESTS:**

##### **Custodians**

Army - GL  
Navy - SA  
Air Force - 35

##### **Review Activities**

Army - MD, QM  
Navy - MC

#### **CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

#### **PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8940-2009-002)

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**NOTE:** The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <http://assist.daps.dla.mil>.

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