



THE JOINT CULINARY TRAINING DEPARTMENT

ARMY FOOD SERVICE BUYER'S GUIDE



CUSTOMER - FOCUSED, FISCAL RESPONSIBILITY

v18.0

The Army Food Service Buyer’s Guide (AFSBG)

Table of Contents

The Army Food Service Buyer’s Guide (AFSBG)

Purpose and Audience

Guiding Principles

Clean labels & Ingredient Transparency

Customer Focus & Operational Efficiency

Mission Alignment

Additional Resources

Purpose and Audience

This guide is designed primarily for:

- **Food Program Managers (FPM)**
- **Food Service Officers (FSO)**
- **Food Advisors (FA)**
- **Dining Facility Managers (DFM)**
- **Registered Dietitian/ Registered Dietitian Nutritionist (RD/ RDN)**

Additionally, it serves as a valuable resource for **vendors, suppliers, and food manufacturers** seeking to present new products for consideration by the Army. While existing products are not excluded, those that meet the criteria outlined in this guide will be considered for inclusion in the Prime Vendor catalog.

Guiding Principles

The food service community—both military and commercial—is advancing toward healthier, nutritionally focused food and beverage options. This guide supports that mission by encouraging the selection of **high-quality, nutrient-dense products** that enhance the health and performance of our Service Members.

The **National Defense Authorization Act (NDAA)** reinforces this commitment, emphasizing the nutritional well-being of Service Members, their families, and the broader food environment.

Clean Labels & Ingredient Transparency

The Department of Defense (DoD) defines **clean labels** as:

- Transparent ingredient lists
- Absence of artificial additives
- Minimal presence of common allergens

Although the FDA does not currently provide an official definition, the Army Food Service Buyer’s Guide (AFSBG) holds with high regard the food supply and ingredients which nourish this country’s warfighters for optimal performance and national security

Customer Focus & Operational Efficiency

The Army Food Service Buyer’s Guide emphasizes:

- **Customer preference** in product selection
- **Efficient inventory management** to maintain food quality
- **Financial responsibility** in procurement decisions

It is essential for the Army to have complete control over the products we purchase, in reference to customer preference. For example, even if a food product meets the Army Food Service Buyer’s Guide, the product may not be well received by the Soldiers.

Even if a product meets all technical guidelines of the AFSBG, it must align with the preferences and needs of our Soldiers.

Mission Alignment

This guide serves as a standard for subsistence planning within the constraints of operational and fiscal demands. The Army is committed to:

- Providing **quality, nutritious food**
 - Supporting **health, readiness, and resilience**
 - Enhancing **lethality and performance** in training and combat environments
-

Additional Resources

The **Worldwide Directory** is updated daily and can be accessed at:  <https://sph.health.mil>

FSC 8905 FISH, MEAT, POULTRY, AND SHELLFISH	
BEEF	23
BEEF, BACON, BREAKFAST, SL, CURED AND SMOKED	
BEEF BRAISING STEAK, SWISS, RAW	
BEEF, BREAKFAST STEAK, RAW	
BEEF, BRISKET, DECKLE-OFF, BONELESS, CORNED, FULLY COOKED	
BEEF, BRISKET, DECKLE-OFF, BONELESS, CORNED, RAW	
BEEF, BRISKET, DECKLE-OFF, BONELESS, RAW	
BEEF, BRISKET, DECKLE-OFF, SLICED, FULLY COOKED	
BEEF CHUCK, CHUCK ROLL, RAW	
BEEF CHUCK, SHOULDER CLOD, ARM ROAST, RAW	
BEEF CHUCK, SHOULDER(CLOD) ROAST, RAW	
BEEF, CUBED STEAK, RAW	
BEEF, DICED, FULLY COOKED	
BEEF, DICED, RAW	
BEEF, FAJITA STRIPS, RAW	
BEEF, FAJITA STRIPS, SEASONED, FULLY COOKED	
BEEF FLANK, FLANK STEAK, RAW	
BEEF, GROUND, BULK, 90% LEAN, RAW	
BEEF, GROUND, BULK, 90% LEAN, FULLY COOKED	

BEEF, GROUND, PATTIES, 85% LEAN, RAW
BEEF, GROUND, PATTIES, 85% LEAN, FULLY COOKED
BEEF, LIVER, RAW
BEEF LOIN, STRIP LOIN STEAK, BONELESS, CENTER-CUT, RAW
BEEF LOIN, T-BONE STEAK, RAW
BEEF LOIN, TENDERLOIN, FULL, SIDE MUSCLE OFF, DEFATTED, RAW
BEEF LOIN, TOP SIRLOIN BUTT, CENTER CUT, CAP OFF, BONELESS, RAW
BEEF LOIN, TOP SIRLOIN BUTT STEAK, CENTER CUT, BONELESS, RAW
BEEF FOR KABOBS, RAW
BEEF OXTAIL, DISJOINTED, 1-2” CUT, RAW
BEEF, POT ROAST, FULLY COOKED
BEEF, PULLED SHREDDED, FULLY COOKED
BEEF RIB, RIBEYE, LIP-ON, FULLY COOKED
BEEF RIB, RIBEYE ROLL FOR PRIME ROAST, RAW
BEEF RIB, RIBEYE ROLL STEAK, BONELESS, RAW
BEEF ROUND, HEEL & SHANK OFF, W/O KNUCKLE, BONELESS, RAW
BEEF ROUND, RUMP & SHANK PARTIALLY OFF, HANDLE ON, RAW
BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, RAW
BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, FULLY COOKED
BEEF ROUND, TOP, (INSIDE), CAP OFF, RAW
BEEF. SHORT RIB, BONE IN, RAW
BEEF, TOP, INSIDE, ROUND, CAP OFF, FULLY COOKED
BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, RAW
BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, FULLY COOKED
BEEFSTEAK, SALISBURY, FULLY COOKED
BEEFSTEAK, WAFER SLICED (PHILLY STYLE), WHOLE MUSCLE, RAW
BEEFSTEAK, WAFER SLICED, FOOD AND STARCH PRODUCT (PHILLY STYLE), RAW

LAMB.....43
LAMB, RIB CHOPS, RAW
LAMB, SHOULDER ROAST, RAW
LAMB, WATER, & BINDER PRODUCT, DICED, FULLY COOKED

VEAL..... 44
VEAL, STEAK, BREADED, RAW OVENABLE

PORK..... 44
BACON, CANADIAN STYLE, CURED & SMOKED, SLICED
BACON, CURED, SLICED, FULLY COOKED
BACON, CURED, SLICED, RAW
HAM, BOILED, BONELESS (CURED), FULLY COOKED)
HAM, BONELESS, (CURED & SMOKED), FULLY COOKED, PIT STYLE
HAM, BONELESS, (CURED & SMOKED), FULLY COOKED
HAM, DICED, (CURED & SMOKED), FULLY COOKED
HAM, JUICES, HONEY-CURED (SMOKED), PARTIALLY BONED, SPIRAL CUT
PORK, DICED, RAW
PORK HOCKS, SHOULDER (CURED AND SMOKED)
PORK LEG, RAW
PORK LOIN CHOPS, CENTER CUT, ONE MUSCLE, BONELESS, RAW
PORK LOIN, BACK RIBS, RAW
PORK LOIN, BACK RIBS, FULLY COOKED
PORK LOW, ROAST, BONELESS, RAW
PORK ROASTING PIG, WHOLE, WITH HEAD, RAW
PORK SHOULDER, BBQ, PULLED/SHREDDED, FULLY COOKED
PORK SHOULDER, BUTT, BONE IN, RAW
PORK SHOULDER, BUTT STEAKS, BONE-IN, RAW
PORK SHOULDER, BUTT STEAKS, BONELESS, RAW
PORK SPARERIBS, BREASTBONE (STERNUM) OFF, FULLY COOKED

PORK SPARERIBS, RAW
PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED
PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED IN BOIL IN BAG
PORK SPARERIBS, ST. LOUIS STYLE, RAW
PORK, STEAKS, FLAKED AND FORMED, BREADED, RAW
PORK TENDERLOIN, RAW

CHICKEN.....55
CHICKEN, 8 WAY CUT, BREADED, FULLY COOKED
CHICKEN, 8 WAY CUT, RAW
CHICKEN BREAST FILLET WITH RIB MEAT, BREADED, FULLY COOKED
CHICKEN BREAST FILLET WITH RIB MEAT, RAW
CHICKEN BREAST FILLET WITH RIB MEAT, WITH GRILL MARKS, FULLY COOKED
CHICKEN BREAST FAJITA, STRIPS, FULLY COOKED
CHICKEN BREAST FAJITA, STRIPS, RAW
CHICKEN BREAST NUGGET, BREADED, FULLY COOKED
CHICKEN BREAST CHUNKS, BREADED, FULLY COOKED
CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, FULLY COOKED
CHICKEN BREAST TENDERS. WITH RIB MEAT, BREADED, RAW
CHICKEN, DICED, CHUNKED, POUCH
CHICKEN, DICED, LOW SODIUM, FULLY COOKED
CHICKEN, GROUND, BULK, 90% LEAN, RAW
CHICKEN, GROUND, PATTIES, 85% LEAN, RAW
CHICKEN PATTIES, BREADED, FULLY COOKED
CHICKEN, PULLED/SHREDDED, FULLY COOKED
CHICKEN, QUARTERED, OVEN ROASTED, FULLY COOKED
CHICKEN, QUARTERED, RAW
CHICKEN STEAKS, WAFER SLICED (PHILLY STYLE), RAW
CHICKEN TENDERLOINS, BREADED, FULLY COOKED
CHICKEN, THIGHS, BONELESS/SKINLESS, RAW
CHICKEN, THIGHS, KABOB, RAW
CHICKEN, THIGH, KABOB, FULLY COOKED
CHICKEN, WHOLE, WITHOUT NECK AND GIBLETS, RAW
CHICKEN WINGS, BREADED, JOINTS 1 &2. FULLY COOKED
CHICKEN WINGS, OVEN ROASTED, JOINTS 1&2 FULLY COOKED
CHICKEN WINGS, UNBREADED, JOINTS 1&2 FULLY COOKED
CHICKEN WINGS, WHOLE, RAW
CHICKEN WINGS, SEPARATED 1ST & 2ND JOINT, RAW, UNBREADED
CORNISH HEN, HALVES, RAW
CORNISH HEN, HALVES, FROZEN

TURKEY.....70
TURKEY BACON, SLICED, RAW
TURKEY BACON, CHIP AND FORMED, SLICED FROZEN, FULLY COOKED
TURKEY BREAST FILLET, RAW
TURKEY BREAST ROAST, SKIN-ON, BONELESS, RAW
TURKEY BREAST ROAST, SKIN-ON, BONELESS, FULLY COOKED
TURKEY, DICED, WHITE & DARK IN NATURAL PROPORTIONS, FULLY COOKED
TURKEY, GROUND, BULK, 90% LEAN, RAW
TURKEY, GROUND, PATTIES, WHITE & DARK MEAT IN NATURAL PROP, 85% LEAN, RAW
TURKEY, GROUND, PATTIES, WHITE & DARK MEAT IN NATURAL PROP., 85%, FULLY COOKED
TURKEY, GROUND, PATTIES, WHITE MEAT IN NATURAL PROP, 90% LEAN, RAW
TURKEY, GROUND, PATTIES, WHITE MEAT IN NATURAL PROP., 90%, FULLY COOKED
TURKEY, MEATLOAF, FULLY COOKED
TURKEY, POT ROAST, BONELESS, FULLY COOKED, HEAT AND SERVE
TURKEY, PULLED / SHREDDED, FULLY COOKED
TURKEY, ROAST, BONELESS, WHITE & DARK IN NATURAL PROPORTIONS, RAW
TURKEY, WHOLE, SKIN-ON, SEMI-BONELESS, W/O NECK OR GIBLETS, RAW

TURKEY, WHOLE, TOM, WITHOUT GIBLETS, RAW
TURKEY, WHOLE, WITHOUT GIBLETS, SMOKED, FULLY COOKED
TURKEY WINGS, WHOLE, FULLY COOKED

FURTHER PROCESSED PRODUCTS.....76

FRANKFURTERS
FRANKFURTERS, CHICKEN AND / OR TURKEY
GYRO MEAT, SLICED
LUNCHMEAT, BEEF PASTRAMI, CURED, FOR SLICING
LUNCHMEAT, BEEF PASTRAMI, CURED, SLICED
LUNCHMEAT, BOLOGNA, FOR SLICING
LUNCHMEAT, BOLOGNA, SLICED
LUNCHMEAT, CHICKEN BREAST, SLICED
LUNCHMEAT, HAM, WITH NATURAL JUICES OR HAM, WATER ADDED, SLICED
LUNCHMENT, ROAST BEEF, SLICED
LUNCHMEAT, SALAMI, FOR SLICING
LUNCHMEAT, SALAMI, SLICED
LUNCHMEAT, TURKEY BREAST, SLICED
LUNCHMEAT, TURKEY HAM, SLICED
MEATBALLS, FULLY COOKED
MEATLOAF, BEEF, FULLY COOKED
MEAT AND POULTRY SNACKS, CURED
PEPPERONI, SLICED
PEPPERONI, TURKEY, SLICED
SAUSAGE, ANDOUILLE, COOKED/SMOKED/UNCOOKED
SAUSAGE, BRATWURST, LINKS, FULLY COOKED OR RAW
SAUSAGE, BREAKFAST, PATTIES, BEEF, FULLY COOKED
SAUSAGE, BREAKFAST, LINKS, CHICKEN, FULLY COOKED
SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GROUND, FULLY COOKED
SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GROUND, RAW
SAUSAGE, BREAKFAST, LINKS, PORK, PORK & BEEF, OR BEEF, FULLY COOKED
SAUSAGE, BREAKFAST, PATTIES, PORK, FULLY COOKED
SAUSAGE, BREAKFAST, PORK, RAW
SAUSAGE, BREAKFAST, LINKS, TURKEY, FULLY COOKED
SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, FULLY COOKED
SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, RAW
SAUSAGE, BREAKFAST, PATTIES, SALMON, FULLY COOKED
SAUSAGE, CHORIZO, CHICKEN, HOT/SWEET (MILD), LINKS, RAW
SAUSAGE, CHORIZO, PORK, RAW
SAUSAGE, ITALIAN, CRUMBLED, FULLY COOKED
SAUSAGE, KNOCKWURST, LINKS, FULLY COOKED
SAUSAGE, POLISH, LINKS, SMOKED, FULLY COOKED
SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, FULLY COOKED
SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, RAW
SAUSAGE, TURKEY, KIELBASA, FULLY COOKED, CURED, OR SMOKED

FSC 8940 PLANT BASED/VEGETARIAN AND FSC PLANT BASED VEGETARIAN SOUPS.....90

HUMMUS, CHILLED OR FROZEN
MEAT ANALOG VEGETARIAN BURGER, RAW
MEAT ANALOG VEGETARIAN, GROUND, CRUMBLE, BULK, RAW
PLANT BASED BEAN BURGER, FULLY COOKED, FROZEN
PLANT BASED, BREAKFAST SANDWICH, EGG, CHEESE, PB MEAT, VARIETY OR BREADS FULLY COOKED
PLANT BASED BURGER, FULLY COOKED
PLANT BASED, CHILI, FULLY COOKED
PLANT BASED CHIK’N TENDERS, FULLY COOKED
PLANT BASED CHIK’N PATTIES, FULLY COOKED
PLANT BASED, CRUMBLED/GROUND, FULLY COOKED

PLANT BASED MEATBALLS, FULLY COOKED	
PLANT BASED, SAUSAGE PATTIES, FULLY COOKED	
TEMPEH, FIRM, EXTRA FIRM, FROZEN, CHILLED, RAW	
TOFU, SOFT, FIRM, EXTRA FIRM, CHILLED	
SEAFOOD (FSC 8905)	100
CATFISH FILLETS, BREADED, RAW OVENABLE OR PARFRIED	
CATFISH FILLETS, RAW	
CATFISH NUGGETS, BREADED, PARFRIED	
COD FILLETS, BATTERED, PARFRIED	
COD FILLETS, BREADED, RAW OR PARFRIED	
COD FILLETS RAW	
CRABMEAT, IMITATION, SURIMI, CHUNKS/FLAKES	
CRAB LEGS AND CLAWS, ALASKAN KING, SPLIT/BUTTERFLIED, FULLY COOKED	
FISH PORTIONS, BATTER DIPPED, PARFRIED	
FLOUNDER FILLETS, RAW	
LOBSTER TAIL, COLD WATER, RAW	
LOBSTER TAIL, SPINY, RAW	
LOBSTER TAIL, COLD WATER, RAW, IQF, SHUCKED	
OCEAN PERCH, FILLET, PACIFIC, IQF, WILD, RAW	
POLLOCK BURGER, ALASKAN, RAW	
POLLOCK FILLETS, RAW	
POLLOCK FILLETS, STUFFED, RAW	
POLLOCK PORTIONS, BATTER DIPPED, PARFRIED	
POLLOCK PORTIONS, BREADED, PARFRIED	
POLLOCK PORTIONS, SERPENTINE CUT, RAW	
SALMON FILLETS, RAW, SKIN ON	
SALMON FILLETS, RAW, SKIN OFF	
SALMON FILLETS, STUFFED, RAW, MARYLAND STYLE	
SALMON BURGER/SALMON BREAKFAST PATTY, RAW	
SALMON, PINK, CANNED	
SALMON, PINK, FLEX POUCH	
SCALLOPS, SEA, RAW	
SHRIMP BURGERS, RAW	
SHRIMP BREADED, RAW	
SHRIMP, BREADED, PARFRIED	
SHRIMP, PEELED & DEVEINED, RAW	
SHRIMP, WHOLE, RAW, CRABMEAT STUFFED	
SNOW CRAB CLUSTERS, FULLY COOKED	
TILAPIA FILLETS, BONELESS/SKINLESS, RAW	
TROUT, WHOLE, RAW	
TROUT, FILLETS, RAW	
TUNA, CANNED OR VACUUM POUCH	
FSC 8910 DAIRY FOODS AND EGGS	
MILK	116
MILK, LOW-FAT, PASTEURIZED, CHILLED (0.5% TO 1.9% MILK FAT)	
MILK, NON-FAT, PASTEURIZED, CHILLED (0% TO 0.5% MILK FAT)	
MILK, LOW-FAT, PASTEURIZED, FLAVORED, CHILLED (0.5% TO 1.9% MILK FAT)	
MILK, NON-FAT, PASTEURIZED, FLAVORED, CHILLED (0% TO 0.5% MILK FAT)	
MILK, CULTURED BUTTERMILK, LOW-FAT, PASTEURIZED, CHILLED (1% MILK FAT)	
MILK, CHILLED	
MILK, BUTTERMILK, CHILLED	
MILK, EVAPORATED	
MILK, PASTEURIZED, SWEETENED CONDENSED MILK (0%- 0.5% MILK FAT)	
MILK, NON-FAT, DRY, INST (0.0%-0.5% MILKFAT)	
HALF & HALF, PASTEURIZED, CHILLED	

ALTERNATIVE PLANT-BASED MILKS: SOY, ALMOND, RICE AND COCONUT.....	119
MILK, SOY, ALMOND, RICE, COCONUT, FLAV/NOT FLAVORED, CHILLED (0%-2% FAT)	
SOUR CREAM TYPES.....	121
SOUR CREAM, CHILLED	
YOGURT.....	121
YOGURT, WHOLE, PASTEURIZED, CHILLED (3%-3.5% MILKFAT)	
YOGURT, REDUCED FAT, PASTEURIZED, CHILLED (2%-2.9% MILKFAT)	
YOGURT, LOW-FAT, PASTEURIZED, CHILLED (0.5%-1.9% MILKFAT)	
YOGURT, NON-FAT, PASTEURIZED, CHILLED (0.0%-0.5% MILKFAT)	
YOGURT, WHOLE, PASTEURIZED, GREEK, CHILLED (3%-3.5% MILKFAT)	
YOGURT, REDUCED FAT, PASTEURIZED, GREEK, CHILLED (2%-2.9% MILKFAT)	
YOGURT, LOW FAT, PASTEURIZED, GREEK, CHILLED (0.5%-1.9% MILKFAT)	
YOGURT, NON-FAT, PASTEURIZED, GREEK, CHILLED (0.0%-0.5% MILKFAT)	
COTTAGE CHEESE.....	126
COTTAGE CHEESE, PASTEURIZED, CHL (0%-4% MILKFAT)	
CHEESE	126
AMERICAN PROCESSED CHEESE	
BLUE CHEESE	
CHEDDAR CHEESE	
COLBY CHEESE	
CREAM CHEESE	
GRATED CHEESE, PARMESIAN, OR PARMESIAN/ROMANO	
MONTEREY (MONTEREY JACK)	
MOZZARELLA CHEESE	
MUNSTER	
SWISS CHEESE (EMMENTALER)	
SMOOTHIE.....	130
FRUIT/VEG SMOOTHIE, NON-DAIRY BASE	
FRUIT/VEG SMOOTHIE, DAIRY BASE	
YOGURT DRINK, SMOOTHIE, PASTEURIZED, LOW FAT OR NON-FAT, AND KEFIR DRINKS	
EGGS.....	137
≥, FULLY COOKED	
EGG OMELETS, FULLY COOKED	
EGGS, DRIED (DEHYDRATED)	
EGGS, FULLY COOKED (HARD), FROZEN CHILLED, WHOLE OR DICED, PEELED OR UNPEELED	
EGGS, LIQUID, PASTEURIZED	
EGGS, SHELL, PASTEURIZED, LARGE	
EGGS, SHELL, PASTEURIZED, MEDIUM	
EGGS, SHELL, PASTEURIZED, SMALL	
EGGS, WHITES, PASTEURIZED	
FRUIT AND VEGETABLES (8915)	
FRUITS.....	137
APPLES, SLICED, CANNED/VACUUM POUCH	
APPLES, CHIPPED, DICED, OR PIECES, CANNED/VACUUM POUCH	
APPLE, RINGS, SPICED, CANNED/VACUUM POUCH	
APPLESAUCE, SHELF STABLE (CANNED, VACUUM POUCH, OR IND. CUPS)	
APPLESAUCE (FLAVORED) SHELF STABLE (VACUUM POUCH OR IND. SERVING PKG)	
APRICOTS, DRIED	
APRICOTS, HALVES, CANNED/VACUUM POUCH	
BANANA CHIPS, DEHYDRATED	
BANANAS, SLICED, FROZEN	

BLACKBERRIES, FROZEN	
BLUEBERRIES, WILD OR CULTIVATED, CANNED/VACUUM POUCH	
BLUEBERRIES, WILD OR CULTIVATED, FROZEN	
BOYSENBERRIES, FROZEN	
CHERRIES, RED TART. PITTED, CANNED/VACUUM POUCH	
CHERRIES, RED TART, PITTED, FROZEN	
CHERRIES, SWEET, CANNED/VACUUM POUCH	
CHERRIES, SWEET, FROZEN	
CHERRIES, MARASCHINO, WHOLE OR HALVES, SHELF STABLE	
CRANBERRIES, DRIED	
CRANBERRY SAUCE, WHOLE OR JELLIED, CANNED/VACUUM POUCH	
DATES, WHOLE, PITTED	
FRUIT COCKTAIL, CANNED/VACUUM POUCH	
FRUIT MIX, FROZEN	
FRUIT MIX, SHELF STABLE	
FRUIT, EXTENDED SHELF LIFE, CHILL	
MANGO, CHUNK/CUBED, FROZEN	
ORANGES, MANDARIN, WHOLE SEGMENTS, CANNED/VACUUM POUCH	
PEACHES, CLINGSTONE, CANNED/VACUUM POUCH	
PEACHES, FREESTONE, CANNED/VACUUM POUCH	
PEACHES, CHUNKS/CUBED, FROZEN	
PEARS, CANNED/VACUUM POUCH	
PINEAPPLE, CANNED/VACUUM POUCH	
PINEAPPLE, CHUNKS, FROZEN	
RAISIN, SEEDLESS	
RASPBERRIES, RED OR BLACK, FROZEN	
STRAWBERRIES, WHOLE OR SLICED, FROZEN	
JUICE.....	147
JUICE, APPLE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE	
JUICE, APPLE, FROM CONCENTRATE, CANNED/SHELF STABLE	
JUICE, APPLE, CONCENTRATED, FROZEN	
JUICE BLENDS, CANNED/SHELF STABLE, CHILL, OR FROZEN	
JUICE, GRAPE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE	
JUICE, GRAPE, FROM CONCENTRATE, CANNED/SHELF STABLE	
JUICE, GRAPE, CONCENTRATED, FROZEN	
JUICE, GRAPEFRUIT, CANNED/SHELF STABLE OR FROZEN	
JUICE, LEMON, CANNED/SHELF STABLE	
JUICE, LEMON, RECONSTITUTED, SHELF STABLE	
JUICE, LIME, SHELF STABLE, CHILL, OR STABLE	
JUICE, MANGO, SHELF STABLE	
JUICE, ORANGE, CANNED/SHELF STABLE, CHILL, OR FROZEN	
JUICE, PINEAPPLE, CANNED/SHELF STABLE	
JUICE, TOMATO, CANNED/SHELF STABLE	
JUICE, VEGETABLE, CANNED/SHELF STABLE	
JUICE, NECTAR, CANNED/SHELF STABLE OR FROZEN	
VEGETABLES.....	152
VEGETABLE GUIDELINES.....	152
ASPARGUS, CUTS AND TIPS, FROZEN	
BAMBOO SHOOTS, SLICED, CANNED/VACUUM POUCH	
BEAN SPROUTS, CANNED/VACUUM POUCH	
BEANS, BAKED, CANNED/VACUUM POUCH	
BEANS, WITH PORK, CANNED/VACUUM POUCH	
BEANS, BLACK, CANNED-SEE BEANS, CANNED/VACUUM POUCH	
BEANS, DRIED, CANNED/VACUUM POUCH	
BEANS, GARBANZO (CHICK-PEAS), CANNED-SEE BEANS, DRIED, CANNED/VACUUM POUCH	
BEANS, GREEN OR WAX, CANNED/VACUUM POUCH	
BEANS, GREEN OR WAX, FROZEN	

BEANS, KIDNEY, CANNED-SEE BEANS, DRIED, CANNED/VACUUM POUCH
BEANS, LIMA, CANNED/VACUUM POUCH
BEANS, LIMA, FROZEN
BEANS, PINK, CANNED- SEE BEANS, DRIED, CANNED/VACUUM POUCH
BEANS, PINTO, CANNED-SEE BEANS, DRIED, CANNED/VACUUM POUCH
BEANS, WAX, CANNED-SEE BEANS, GREEN OR WAX, CANNED/VACUUM POUCH
BEANS, WAX, FROZEN- SEE BEANS, GREEN OR WAX, FROZEN
BEANS, WHITE, CANNED-SEE BEANS, DRIED, CANNED/VACUUM POUCH
BEANS, WHITE, WITH PORK, CANNED-BEANS, BAKED, WITH PORK, CANNED/VACUUM POUCH
BEETS, CANNED/VACUUM POUCH
BROCCOLI, FROZEN
BRUSSELS SPROUTS, FROZEN
CARROTS, CANNED/VACUUM POUCH
CARROTS, FROZEN
CAULIFLOWER, FROZEN
CORN, CREAM STYLE, CANNED/VACUUM POUCH
CORN, WHOLE KERNAL, CANNED/VACUUM POUCH
CORN, WHOLE KERNAL, FROZEN
CORN, ON THE COB, FROZEN
GREENS, COLLARD, CANNED-SEE GREENS, LEAFY, CANNED/VACUUM POUCH
GREENS, COLLARD, FROZEN- SEE GREENS, LEAFY, CANNED/VACUUM POUCH
GREENS, COLLARD, PRECOOKED, FROZEN
GREENS, LEAFY, CANNED/VACUUM POUCH
GREENS, LEAFY, FROZEN
GREENS, MUSTARD, FROZEN-SEE GREENS, LEAFY, FROZEN
GREENS, TURNIP, CANNED-SEE GREENS, LEAFY, CANNED/VACUUM POUCH
GREENS, TURNIP, PRECOOKED, FROZEN
KIMICHI, CANNED/VACUUM POUCH
MUSHROOMS, CANNED/VACUUM POUCH
OKRA, BREADED, FROZEN
OKRA, CUT, FROZEN
ONIONS, DEHYDRATED, WHITE, CHOPPED
ONION RINGS, BREADED OR BATTERED, FROZEN
ONION RINGS, (CHOPPED/FORMED), BREADED OR BATTERED, FROZEN
PEAS, BLACK-EYE, CANNED/VACUUM POUCHPEAS, CANNED/VACUUM POUCH
PEAS, FROZEN
PEAS AND CARROTS, FROZEN
PEPPERS, MISCELLANEOUS, CANNED/VACUUM POUCH
PEPPERS, SWEET, FROZEN
PEPPERS, SWEET, ROASTED, FROZEN
PIMIENTOS, CANNED
POTATOES, FRENCH FRIES, FROZEN
POTATOES, WHITE, FRESH/REFRIGERATED
POTATOES, HASH BROWN, FROZEN
POTATOES, NON-STANDARDIZED, CANNED
POTATOES, NON-STANDARDIZED, FROZEN
POTATOES, SWEET, CANNED
POTATOES, SWEET, MASHED, H & S
POTATOES, WHITE, CANNED
PUMPKIN, CANNED
SAUERKRAUTS, CANNED
SPINACH, FROZEN-SEE GREENS, LEAFY, FROZEN
SQUASH, SUMMER, FROZEN
SQUASH, WINTER, FROZEN
SQUASH, WINTER, COOKED, FROZEN
SUCCOTASH, CORN AND LIMA BEANS, FROZEN
TOMATOES, CANNED
TOMATOES, CRUSHED, CANNED
TOMATOES, PASTE, CANNED
TOMATO, PUREE/PULP, CANNED

VEGETABLE BLENDS AND MIXED VEGETABLES, CANNED
VEGETABLE BLENDS, FROZEN
WATER CHESTNUTS, SLICED, CANNED
ZUCCHINIS, FROZEN- SEE SQUASH, SUMMER, FROZEN

BAKERY & CEREAL PRODUCTS INCLUDING PASTA AND RICE (8920)	
BREAD.....	171
BREAD, CIABATTA, FRESH/FROZEN	
BREAD, FLAT BREAD, FROZEN/FRESH, PAR BAKED	
BREAD, FRENCH/ITALIAN, FRESH/FROZEN	
BREAD, MONKEY, (PULL-APART), FROZEN	
BREAD, POTATO, FRESH/FROZEN	
BREAD, PUMPERNICKEL, FRESH/FROZEN	
BREAD, RAISIN OR CINNAMON, FRESH/FROZEN	
BREAD, RYE, FRESH/FROZEN	
BREAD, SOUR, FRESH/FROZEN	
BREAD, SWEET, FLAVORED, FRESH/FROZEN	
BREAD, TEXAS TOAST, FRESH/FROZEN	
BREAD, WHEAT, 100% WHOLE, FRESH/FROZEN	
BREAD, WHEAT, MULTIGRAINED, FRESH/FROZEN	
BREAD, WHITE, FRESH/FROZEN	
BAGELS.....	175
BAGEL, PLAIN/VARIETY, FRESH/FROZEN	
PITA, BREAD	175
BREAD, PITA, WHEAT/WHITE, FRESH/FROZEN	
BREAD, PITA, WHOLE WHEAT, FRESH/FROZEN	
ENGLISH MUFFIN, BARS, BAKERY AND CEREAL	173
CEREALS, PREPARED, READY-TO-EAT	
CEREALS, ROLLED OATS	
CEREALS, WHEAT, QUICK-COOKING AND INSTANT	
ENGLISH MUFFIN, FRESH/FROZEN, VARIETY	
GRANOLA BARS, VARIETY	
GRIDDLE BREADS, SHELF STABLE AND HEAT & SERVE, FROZEN	
HOMINY GRITS, ENRICHED AND GRITS, WHOLE CORN, VARIETY	
MUFFINS, FRESH / FROZEN	
ROLLS, BREAD, BAKED, FRESH OR FROZEN	
ROLLS, UNBAKED, FRESH OR FROZEN	
TORTILLAS, TORTILLA CHIPS, TACO SHELLS, AND TOSTADA SHELLS, VARIETY	
GRAINS, NOODLES.....	179
GRAINS: BARLEY, BULGUR, FARRO, MILLET, VARIETY RICE AND QUINOA	
NOODLES, ASIAN, WHEAT, RICE AND VEGETABLE WITHOUT SEASONING	
NOODLES, EGG, ENRICHED	
PASTA PRODUCTS TO INCLUDE COUSCOUS	
PREPARED ENTREES (8940)	181
BURRITO, PREPARED, FROZEN	
EGG AND CHEESE, BREAKFAST MEAT, BAGEL, FULLY COOKED	
EGG AND CHEESE, BREAKFAST MEAT, BISCUIT, FULLY COOKED	
EGG AND CHEESE, BREAKFAST MEAT, CROISSANT, FULLY COOKED	
EGG AND CHEESE, BREAKFAST MEAT, ENGLISH MUFFIN, FULLY COOKED	
EGG AND CHEESE, ENGLISH MUFFIN, FULLY COOKED	
EGG WHITE AND CHEESE, BREAKFAST MEAT, FULLY COOKED	

BLEND

ED

FOODS (MEAT WITH VEGETABLES)

.....183

BEEF, GROUND MEAT PRODUCTS AND DICED MUSHROOMS

CHICKEN BURGER, WITH QUINOA AND VEGETABLES, FULLY COOKED

PIZZA, CHEESE, PERSONAL SIZE, FROZEN

PIZZA, SAUSAGE/PEPPERONI, PERSONAL SIZE, FROZEN

TURKEY BURGER, WITH BROWN RICE & VEGETABLES, FULLY COOKED

VEGETABLE IDENTIFICATION CHART (STARCH/NON-STARCH/LEGUME.....187

GLOSSARY OF ACRONYMS, ABBREVIATIONS AND TERMS.....188

REFERENCES.....197

RATINGS SYMBOLOGY FOR AUDITS.....202

GO FOR GREEN STANDARDS.....202

FINAL NOTE:

THE DEFENSE OF OUR NATION DEPENDS ON STRONG, WELL-NOURISHED MEN AND WOMEN. PROVIDING THE HIGHEST QUALITY FOOD IS NOT JUST A LOGISTICAL PRIORITY, IT IS A NATIONAL SECURITY IMPERATIVE.

THE ARMY FOOD SERVICE BUYER’S GUIDE INTRODUCTION

1. Program Goals

The Army Food Service Program and the Defense Logistics Agency’s (DLA) Subsistence Prime Vendor (SPV) program aim to obtain the highest quality and most nutritious subsistence items affordable within the Basic Daily Food Allowance (BDFA). The Army Food Service Buyer’s Guide (AFSBG) was designed to assist regional and installation personnel in making decisions about subsistence item selection and retention. Attention has been devoted to meat, poultry, and seafood items (Federal Supply Class [FSC] 8905), which represent high-volume and high-cost categories. Processed fruits, juices, and vegetables (FSC 8915) were included in the initial version of the guide, with later additions covering milk, dairy, and eggs (FSC 8910), breads (FSC 8920), and meatless/vegetarian products (FSC 8940/8935). While not exhaustive, the guide offers detailed specifications for items required in recipes and menus for the Army Food Program.

Standards and Specifications

The specifications outlined in this guide are driven by the Department of Defense (DoD) and Joint Subsistence Policy Board (JSPB)/Joint Subsistence Advisory Committee (JSAC) menu standards, as well as federal nutrition guidelines. Specifically, they align with the *Department of Defense Manual* DoDM 1338.10 (2022), the United States Department of Agriculture’s (USDA) recommendations, and the *Dietary Guidelines for Americans, 2020–2025* (ninth edition) (and or other government agency standards. (United States Department of Agriculture, 2024). These standards ensure consistency with government nutrition policies and menu planning requirements.

Commercial Product Limitations

Not all commercial products are suitable for Armed Services food service programs. Limitations may arise due to domestic availability, pricing, quality (either too high or too low), perishability, preparation methods, holding capabilities, or diner acceptability. These factors often exclude certain items from consideration within the BDF framework (Department of Defense, 2022).

Restrictions on High-Cost Items

The frequent purchase of exotic or expensive subsistence items is discouraged in daily dining facility operations. Examples include alligator tail, quail, Alaskan king crab, lobster tail, precooked baby back ribs, and upscale prepared entrées or desserts. These items are excluded from BDFA computations because their costs exceed standard menu constraints. Their use should be limited to special occasions such as Service Birthday Meals, Super Bowl Suppers, ethnic celebrations, or holiday-themed meals (Department of Defense, 2022).

Precooked Items Policy

Excessive reliance on precooked items is also discouraged. These products are not included in BDFA computations and often increase costs without reducing contract prices. Moreover, they diminish training opportunities for Culinary Specialists and food service personnel. While precooked items may ease preparation in contractor-operated facilities, they do not provide cost savings commensurate with their use. The only exception applies to very small facilities, where precooked items may reduce waste and allow meals to be prepared to order (Department of Defense, 2022).

2. DoD Menu Standards

According to Department of Defense (DoD) menu standards, food products must not contain partially hydrogenated oils or trans-fat at normally consumed portion sizes. Acceptable trans-fat free oils include canola, corn, olive, safflower, and vegetable oils. Products offered should not include labels with terms such as *proprietary ingredients*, *blends*, or *energy blends* (e.g., spice or herbal blends infused teas or coffees). Additionally, products containing monosodium glutamate (MSG) must be avoided. Sodium content in soups must not exceed 800 mg per 8-ounce serving (Department of Defense, 2022).

3. Go for Green® Army Menu Standards

G4G®-Army is a nutrition program that enhances Soldier health, fitness, and performance. It uses education and standardized dining facility practices—including healthier menus, recipes, and portion sizes—to achieve long-term health improvements.

4. Go for Green (G4G) ® DoD Approved Nutrition Education:

Dining Facilities (DFACs) across the Army support the G4G and Fuel to Fight programs by meeting the following requirements:

- Standardized dissemination of G4G through training.
- Food and beverage coding is based on approved G4G criteria.
- Achievement of G4G menu coding goals.
- Standardized display of G4G color and sodium codes.
- Implementation of food-placement strategies.
- Promotion of green-coded foods.
- Marketing and education initiatives.
- Staff training at the dining facility.

Recipes are coded according to specifications within the buyer's guide, and vendor substitutes must reflect approved standards. At least 30% of menu items should be green-coded. Contract food service partners may implement their own version of the G4G program, but the ingredients and coding criteria remain consistent across Services (Consortium for Health and Military Performance [CHAMP], 2024).

5. Responsibilities

Food Program Managers (FPMs), Food Service Officers (FSOs), and Food Service Managers, in collaboration with Military Department nutrition subject matter experts (SMEs) (Registered Dietitians) and quality assurance/control SMEs, must use the buyer's guide to ensure compliance with product specifications. Leadership must verify that items selected for catalog inclusion meet the requirements outlined in AR 30-22, The Army Food Program, chapter 3, paragraph 12 and chapter 5, paragraph 8, and the AFSBG.

Food Program Managers (FPMs) and Culinary Management NCOs, along with Army nutrition and quality assurance experts, should review their local catalogs twice a year to ensure compliance with standards. Items failing to meet these standards must be replaced. Culinary Management NCOs and Food Service Managers can also use this guide to identify products during receiving and for staff training.

Culinary Management NCOs will remain responsible for maintaining menus within the established standards and the status of their respective Dining Facility accounts as stated in DA Pam 30-22, Appendix I. All Go for Green ® requirements must be met.

All Appropriated Fund (APF) food service programs must adhere to *DAFMAN 34-131, APF Food Service Program Management* (October 10, 2023). HQ AFSVC coordinates vendor contract requirements with DLA to ensure compliance with industry and Service standards. If Subsistence Prime Vendors (SPVs) or prime vendors fail to comply with contractual language, APF food service professionals must submit a DA Form 7589 Subsistence Vendor Contract Discrepancy Report (SVCDR) within 24 hours to HQ SVC/VMF, the vendor, and DLA contracting representatives (Department of Defense, 2022).

6. Procedures for New Items

Installations or commands seeking to add or change catalog items must first contact their Subsistence Prime Vendor (SPV) customer service representative. Priority should be given to items already carried by the Prime Vendor and mandatory core program products, benefiting from the Defense Logistics Agency (DLA) Troop Support's Manufacturers Pricing Agreement (MPA) and National Allowance Pricing Agreement (NAPA) (Defense Logistics Agency, 2018).

If SPVs propose private-label products, these must equal or exceed the desired item in quality, nutritional parameters, and price. All catalog additions must be approved by Service Headquarters. Furthermore, SPVs must obtain pre-approval from Food and Beverage Managers before presenting new products at food shows or service operations.

Food Service Management Boards (FSMBs) must follow DA Pam 30-22 for new subsistence items (Appendix I) and menu standards (paragraph 3-72).

Approval of Menu Changes

- **IMT & DA G4 CONOPs Menus:** Require HQ approval.
- **CONUS/OCONUS Menus:** Require approval from the Food Program Manager.

The servicing Subsistence Prime Vendor (SPV) shall comply with the source-verified listing for DA G4 CONOPs menu locations and the Army Buyer's Guide.

7. Selection or Retention of Items

General guidance and requirements for the selection or retention of subsistence items is provided in the introduction information for each Federal supply Class.

8. Product Considerations

Value/Plate Cost

The commercial food industry continues to develop and market value-added products for institutional use. These items, often promoted as labor-saving, include partially processed or fully cooked products such as precooked bacon, breakfast sausage, spareribs, and meatballs. While these products may meet specific needs, they often increase costs for dining facility accounts. Therefore, a cost-benefit analysis must be conducted for any item under consideration to determine its financial impact. Product yields should be the primary factor in this analysis, with evaluations based on portion cost and yield rather than per-pound price. Competing items must be compared at the individual serving level to determine whether additional costs are justified and whether facilities can absorb them within authorized allowances (Department of Defense, 2022).

Precooked Items

The use of precooked food items should be strictly limited and require a detailed cost analysis. Food Program Managers and Senior Culinary Management NCOs must review these items for their cost-effectiveness and impact.

Use precooked items only when they:

- Are for specialty meals.
 - Help manage staff shortages.
 - Are for infrequently used ingredients.
 - Offer a higher quality product at an affordable price.
-

Yield Considerations

In some cases, portion yields may offset initial costs. For example, one pound of precooked bacon typically yields the same number of servings as three pounds of raw bacon. Similarly, precooked breakfast sausage may have a lower portion cost than raw sausage. The convenience of pre-made meatballs may also justify a higher price compared to raw ingredients (Department of Defense, 2022).

Price Stability

Food Program Managers should investigate the price stability of products under consideration. Questions to address include whether the item experiences frequent price fluctuations, whether low introductory prices are likely to increase, and whether vendors can offer price stabilization agreements for extended periods (e.g., six months to one year) (Department of Defense, 2022).

Preparation, Performance, and Shelf Life

Evaluating New Food Items

Before selecting a new food product, culinary management must carefully assess its handling, cooking, and holding qualities of any item considered.

Vendor Responsibility

Vendors must fully explain their processing methods for all products—whether marinated, precooked, or raw—and detail how these methods affect the product's handling and preparation.

Product Evaluation

Each item must be evaluated at three distinct stages:

- **Receiving:** When the product arrives.
 - **Preparation:** While it is being cooked.
 - **Serving:** As the final product on the serving line.
-

Key Evaluation Questions

The evaluation must answer these critical questions:

- **Preparation Effort:** What is required to prepare the item?
 - **Special Needs:** Is specialized equipment or training necessary?
 - **Yield:** How much shrinkage or loss can be expected?
 - **Holding Quality:** How well does the item hold up on the serving line or in warmers?
 - **Shelf Life:** What is the stated shelf life?
 - **Performance:** Does the product perform as advertised by the vendor?
-

Product Replacement

Vendors requesting substitution of one product for another must justify the change by demonstrating benefits in quality, price, storage, handling, or preparation. Product changes require updates to recipes and master item files, consumption of existing inventory, and potential retraining of food handlers. Change without clear benefit is discouraged (Department of Defense, 2022).

Contractual Considerations

All Prime Vendor contracts must comply with the Berry Amendment (10 U.S.C. § 2533a), requiring that food supplied under contract be grown, reprocessed, reused, or produced in the United States, except for specific exemptions (Defense Federal Acquisition Regulation Supplement [DFARS], 2018). Exemptions include perishable foods acquired for overseas activities and foods manufactured or processed in the United States regardless of component origin. However, seafood exceptions are restricted by Section 8118 of the DoD Appropriations Act for Fiscal Year 2005 (Pub. L. 108-287), requiring seafood to be harvested by U.S. flag vessels or processed within the United States (DFARS, 2018).

Approved Sources

Prime Vendor contracts also stipulate that subsistence products must originate from facilities maintaining acceptable food safety and defense standards. Facilities operating under unsanitary conditions or not listed in appropriate government directories are prohibited. Guidance on listing requirements is provided in Appendix A of the *Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement* (AMEDD Army, 2018).

References

- AMEDD Army. (2018). *Worldwide directory of sanitarily approved food establishments for Armed Forces procurement*. U.S. Army Public Health Center.
 - Department of Defense. (2022). *Department of Defense Manual*. Washington, DC: U.S. Government Printing Office.
 - Defense Federal Acquisition Regulation Supplement (DFARS). (2018). *Berry Amendment compliance requirements*. Washington, DC: U.S. Department of Defense.
-

9. Omega-3 Statement

Omega-3 and omega-6 fatty acids are the two major classes of polyunsaturated fatty acids (PUFAs) found in the diet. Over recent decades, the ratio of omega-6 to omega-3 fatty acids in American diets has shifted, largely due to the prevalence of ultra-processed foods and the increased availability of omega-6 fatty acids in the food supply. Elevated omega-6 to omega-3 ratios have been associated with the pathogenesis of chronic diseases, including cardiovascular disease. Therefore, efforts to reduce this ratio are encouraged through increased consumption of fish, seafood, naturally occurring omega-3 products, and the use of healthy cooking oils (United States Department of Agriculture, 2024).

10. Vendor, Manufacturer, and Broker Visits

Prime Vendors, manufacturers, brokers, or other representatives are prohibited from visiting dining facilities to solicit sales without the expressed permission of Food Program Managers (FPMs). Vendors may visit facilities to provide demonstrations, training, or assistance with products already listed in the installation catalog. Subordinate commands must coordinate through the FPM to invite vendors for these purposes. “Mini Food Shows” limited to segments of an installation or organization are not permitted. Vendors arriving without proper approval will be directed to report to the FPM office.

11. Product Cuttings and Demonstrations

A. Purpose

Product cuttings or demonstrations serve three primary functions:

1. Evaluation of new products.
2. Resolution of complaints regarding products not meeting specifications or quality.
3. Training on products currently in use at the installation.

FPMs, FSOs, and Culinary Management NCOs may schedule demonstrations to investigate specific products that meet requirements outlined in the Army Food Service Buyer's Guide. Demonstrations for items outside these specifications require prior approval from the Joint Culinary Training Department (JCTD). The Service's Appropriated Fund (APF) Prime Vendor Program Manager and Service Dietitian may assist in this process. (Department of Defense, 2022).

B. Demonstration Scope

Once demonstrations are conducted through Prime Vendors for Service APF food service operations, vendors may be asked to present products at multiple dining facilities or subordinate commands to gauge Soldiers acceptance.

C. Vendor Role

Prime Vendors will not conduct or supervise product cuttings or grading forms used to evaluate competitors. When scheduling demonstrations, vendors must be given sufficient time to provide product information, including Manufacturers Pricing Agreement (MPA)/National Allowance Pricing Agreement (NAPA) details, packaging, shelf-life, preparation methods, nutrition information, cost data, and whether the product is already carried by the Subsistence Prime Vendor (SPV). FPMs, FSOs, and Culinary Management NCOs must limit the number of demonstrations to available time (Defense Logistics Agency, 2018).

D. Decision-Making

The decision to add products to the catalog rests with the customer. Consensus among customers should be sought regarding catalog additions or deletions. While each Military Department has unique requirements, most services use similar items across menus and recipes. FPMs and FSMB members will vote, and decisions will be rendered based on a 75% acceptability respective to each item evaluated. Selected items are added to the catalog using the Defense Logistics Agency Troop Support (DLA-TS) New Item Request Form (Defense Logistics Agency, 2018).

E. Product Movement Policy

When Prime Vendors introduce products not previously maintained in their inventory, the requesting installation must ensure consumption to prevent losses to the vendor and government. Vendors must notify installations of product non-movement before expiration or use-by dates (Department of Defense, 2022).

F. Mandatory Issue

FPMs will direct the mandatory issue of inventory on hand at the Prime Vendor to installation facilities. Once stock is consumed, products may be deleted from the catalog. Special-order items requested by installations or organizations must be accepted upon arrival. Senior Culinary Management NCOs, FSOs, and Culinary Management NCOs are prohibited from refusing delivery of special request items delivered on time and in proper condition (Department of Defense, 2022).

10. File Maintenance Requirements

Army utilizes the **Subsistence Total Ordering and Receipt Electronic System (STORES)** to transmit orders from the Army Food Management Information System (AFMIS) to the Prime Vendor. Some units also use the “STORES-on-the-Web” system to facilitate ordering and catalog management (Defense Logistics Agency Troop Support, 2018).

The electronic catalog within STORES supports customers in specific geographic regions, including both Department of Defense (DoD) and some non-DoD customers. As a result, catalogs may contain items not intended, suitable, or approved for all Military Department customers.

In such cases, **Defense Logistics Agency (DLA) Tailored Vendor Logistics Specialists (TVLS)** and **Contracting Officers (KO)** will “hide” non-service-related products to ensure compliance with service-specific requirements. For example, whole pigs may be authorized for the U.S. Army but not for the U.S. Air Force or U.S. Space Force.

DLA and Subsistence Prime Vendors (SPVs) must obtain Military Department approval before making non-authorized products available in SPV catalogs. The Army Food Management Information System (AFMIS) must be used for ordering, inventory, and control of all items, in accordance with service-specific policies, directives, and guidelines (Department of Defense, 2022).

References

- Department of Defense. (2022). *Department of Defense Manual*. Washington, DC: U.S. Government Printing Office.
 - Defense Logistics Agency Troop Support. (2018). *STORES-on-the-Web system guidance*. Philadelphia, PA: DLA Troop Support.
-

Federal Supply Class (FSC) 8905: Meat, Poultry, and Seafood



Introduction

FSC 8905 includes beef, veal, lamb, pork, chicken, turkey, other poultry, and seafood products. Most items cataloged under FSC 8905 have specific **Approved Sources requirements** and, unless exempt, must comply with the **Berry Amendment** (10 U.S.C. § 2533a) (Defense Federal Acquisition Regulation Supplement [DFARS], 2018).

Standards and Specifications

- Selection of beef, veal, lamb, pork, chicken, turkey, and processed products must follow:
 - **North American Meat Institute (NAMI) Meat Buyer's Guide** (The Meat Buyer's Guide, 2024).
 - **USDA Institutional Meat Purchase Specifications (IMPS)** (United States Department of Agriculture, 2018).
 - All **OCONUS and CONUS meats** must be received **frozen** by the Prime Vendor.
 - Includes raw meats, fully cooked meats, and non-shelf-stable meatless proteins.
 - In CONUS, processed meats (e.g., lunchmeat, bacon, vacuum-packed Pullman ham) may be received **chilled**, depending on location and pack size.
 - Other exceptions require **Service Headquarters approval** (Department of Defense, 2022).
-

Grade Requirements

- Each product must meet grade requirements specified in its item specification.
 - Products without grade declarations are considered **ungraded**.
 - USDA Agricultural Marketing Service (AMS) graded products must be labeled "USDA Choice" or "USDA Select."
 - Labels such as "US Ch," "US Ch Gr," "US Sel," or "US Sel Gr" are **not recognized** and will be considered ungraded (USDA, 2016).
-

Protein Extenders and Tenderizers

- **Protein extenders** (e.g., Textured Vegetable Protein [TVP], Isolated Soy Protein [ISP], Soy Protein Concentrate [SPC]) are permitted only in:
 - Breaded processed meats.
 - Low-fat meats per USDA and FDA standards (Federal Register, 2005).
 - **Enzymatic tenderizers** (ficin, bromelain, papain) are **not permitted**, even under good manufacturing practices, due to Service standards for food quality, serving, and holding capacity (Department of Defense, 2022).
-

DoD Menu Standards

- **Uncured meats** are preferred over cured meats.
 - Cured meats (containing nitrites, nitrates, celery seed, etc.) are discouraged due to negative health outcomes (Department of Defense, 2022).
-

Beef Specific Standards

- Facilities must primarily use **USDA Choice or Select grades** (The Meat Buyer's Guide, 2024).
 - **Utility grade or below** is not authorized.
 - **Ground beef requirements:**
 - Bulk ground beef: $\leq 10\%$ fat, no fillers/extenders.
 - Label must declare fat-to-lean ratio clearly (e.g., "90% Lean/10% Fat").
 - Abbreviated labels (e.g., "90/10") are unacceptable.
 - **Ground beef patties:**
 - Minimum 85% lean, maximum 15% fat.
 - Must not contain added fat, organ meats, binders, fillers, or extenders.
 - Label must declare fat-to-lean ratio clearly (e.g., "85% Lean/15% Fat").
 - **Prohibited practices:**
 - Use of Lean Finely Textured Beef (LFTB, "pink slime").
 - Breaded products exceeding 30% breading.
 - "Fritters" (31–65% breading) are not authorized (Federal Register, 2018).
-

References

- Department of Defense. (2022). *Department of Defense Manual*. Washington, DC: U.S. Government Printing Office.
 - Defense Federal Acquisition Regulation Supplement (DFARS). (2018). *Berry Amendment compliance requirements*. Washington, DC: U.S. Department of Defense.
 - Federal Register. (2005). *Food standards and labeling policy*. Washington, DC: U.S. Government Publishing Office.
 - Federal Register. (2018). *Food quality standards for breaded products*. Washington, DC: U.S. Government Publishing Office.
 - The Meat Buyer's Guide. (2024). *North American Meat Institute standards*. Washington, DC: North American Meat Institute.
 - United States Department of Agriculture. (2016). *USDA grading and labeling standards*. Washington, DC: USDA Agricultural Marketing Service.
 - United States Department of Agriculture. (2018). *Institutional Meat Purchase Specifications (IMPS)*. Washington, DC: USDA.
-

Pork, Poultry, and Seafood Standards (FSC 8905)

1. Pork

- **Grading:** Pork products are not graded by USDA; however, standards from *The Meat Buyer's Guide* and the North American Meat Association (NAMA) are used (USDA, 2018; NAMA, 2014).
 - **Bacon:** Must contain fewer than **290 mg of sodium per serving**.
 - **Ham Standards (9 CFR 319.104):**
 - Ham: $\geq 20.5\%$ Protein Fat Free (PFF).
 - Ham with Natural Juices: $\geq 18.5\%$ PFF.
 - Ham, Water Added: $\geq 17.0\%$ PFF.
 - Ham and Water Product: $< 17.0\%$ PFF (U.S. Government Publishing Office, 2011).
-

2. Poultry

- **Grading:** All poultry items must meet USDA official grade requirements. "Plant Grade A" is not authorized.
- **Ground Turkey:**
 - Bulk ground turkey: $\leq 10\%$ fat, no fillers/extenders.
 - Label must declare fat-to-lean ratio clearly (e.g., "90% Lean/10% Fat"). Abbreviations like "90/10" are not acceptable.
- **Turkey Patties:**
 - Minimum 85% lean, maximum 15% fat.
 - Label must declare fat-to-lean ratio clearly (e.g., "85% Lean/15% Fat"). Abbreviations like "85/15" are not acceptable.
- **Breaded Products:** Limited to **$\leq 30\%$ breading**. "Fritters" are not authorized.
- **Chicken Nuggets (USDA-FSIS, 2005)**
 - Solid meat/poultry: may be labeled "Nugget."
 - Chopped and formed: must include qualifying statement (e.g., "Chicken Nugget, Chopped and Formed").
 - Chopped with binders/extenders/water: may use "Nugget" as fanciful name with descriptive qualifier (e.g., "Breaded Nugget-Shaped Chicken Patties").
 - Breaded nuggets: must be labeled "breaded" and limited to 30% breading.

IAW The Army Food Service Buyer's Guide: Army HQs state that "Products must be whole muscle, chopped and formed, or chunked and formed. Nugget-shaped patties are prohibited". Preference is for oven-able products.

3. Added Solutions

- No added solutions or marinades are acceptable for raw meat products unless specified in item requirements.
 - Labels must declare the **percentage of solution added** directly below the product name/standard of identity.
 - See *Descriptive Designation for Raw Meat and Poultry Products Containing Added Solutions* (79 FR 79043).
-

4. Seafood

- **Grading:** U.S. Standards for Grades of Fishery Products apply wherever possible.
 - Items without grade declaration, case stamp, or Grade Certificate are considered **ungraded**.
 - **Sodium Content:** Canned or frozen seafood must declare sodium content per ounce in product specifications.
 - **Preference:** Shrimp / seafood that is not chemically treated with Sodium Tripolyphosphate (STPP).
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References

- North American Meat Association (NAMA). (2014). *The Meat Buyer's Guide*. Washington, DC: NAMA.
- United States Department of Agriculture. (2018). *Institutional Meat Purchase Specifications (IMPS)*. Washington, DC: USDA.
- U.S. Government Publishing Office. (2011). *9 CFR 319.104 – Definitions and Standards of Identity or Composition for Ham*. Washington, DC: GPO.
- United States Department of Agriculture – Food Safety and Inspection Service (USDA-FSIS). (2005). *Food Standards and Labeling Policy Book*. Washington, DC: USDA-FSIS.
- Federal Register. (2014). *Descriptive designation for raw meat and poultry products containing added solutions* (79 FR 79043). Washington, DC: U.S. Government Publishing Office

BEEF

BEEF, BACON, BREAKFAST, SL, CURED AND SMOKED, FROZEN

NAMI NAME AND NUMBER: Bacon, sliced (Cured and Smoked), skinless, NAMI 539

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14-16 slices per lb.

PACKAGING AND MARKING:

Product shall be shingle packed or laid out on grease resistant paper/board.

Vacuum packaging is preferred.

Product shall be packaged in bulk, or one-pound units as specified by the user.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Sodium content shall be 290 mg or less per 2 slices serving or 181 mg per ounce.

BEEF BRAISING STEAK, SWISS, RAW

NAMI NAME AND NUMBER: Beef Braising Steaks, Swiss, NAMI 1102

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 6 oz. ea. (+/- 0.5-ounce tolerance).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Manufacturing Practices

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide. Steaks must be prepared from the round, loin, rib, or chuck sections.

Raw steaks may be tenderized once by multiple probes or pinning methods.

BEEF, BREAKFAST STEAK, RAW

NAMI NAME AND NUMBER: Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted, NAMI 1185D.

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 3 - 5 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide

Product shall be trimmed practically free of all fat.

NOTE TO FOOD SERVICE MANAGERS AND OPERATORS: This item is intended for use only as breakfast steak.

BEEF, BRISKET, DECKLE-OFF, BONELESS, CORNED, FULLY COOKED

NAMI NAME AND NUMBER: Beef Brisket, Boneless, Deckle-Off, Corned, Fully Cooked, NAMI 625.

GRADE REQUIREMENT: Prepared from USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: under 9 lbs., 9 – 12 lbs., 12 lbs. and up.

PACKAGING AND MARKING:

Each brisket shall be individually vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product may contain no more than 20% solution prior to cooking.

Surface fat trim on the exterior shall be ¼ inch maximum at any one point.

The surface from which the deckle has been removed shall be practically free of fat.

Sodium content shall be 321 mg Sodium per ounce, 3 g Total Fat per ounce; and 1 g Saturated Fat per ounce.

Protein should be a minimum of 5 g per ounce.

BEEF, BRISKET, DECKLE-OFF, BONELESS, CORNED, RAW

NAMI NAME AND NUMBER: Brisket, Boneless, Deckle-Off, Corned, NAMI 601

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: under 9 lbs., 9 – 14 lbs., 14 lbs. and up

PACKAGING AND MARKING:

Each brisket shall be individually vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product may contain no more than 20% solution.

Surface fat trim on the exterior shall be ¼ inch maximum at any one point.

The surface from which the deckle has been removed shall be practically free of fat.

Sodium content shall be 278 mg of sodium per ounce, 5 grams of Total Fat per ounce.

Protein shall be a minimum of 4 grams of protein per ounce.

BEEF, BRISKET, DECKLE-OFF, BONELESS, RAW

NAMI NAME AND NUMBER: Beef Brisket, Deckle-Off, Boneless, Raw, NAMI 120

GRADE REQUIREMENT: USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 6 – 12 lbs.

PACKAGING AND MARKING:

Each brisket shall be individually vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim on the exterior shall be ¼ inch maximum at any one point.

The surface from which the deckle has been removed shall be practically free of fat.

BEEF, BRISKET, DECKLE OFF, SLICED, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Beef Brisket, Deckle-Off, Boneless, NAMI 120

GRADE REQUIREMENT: Prepared from USDA Choice or Select.

PORTION SIZE/WEIGHT RANGE: 5 – 7 or 9 - 11 lbs. per container.

PACKAGING AND MARKING:

Each brisket shall be individually vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product is to be smoked and seasoned.

Sodium shall be 250 mg Sodium or less per ounce (750 mg sodium per 3 ounce serving); Total Fat 7 grams per ounce; and 3g Saturated Fat per ounce.

Protein shall be a minimum of 6g Protein per ounce.

BEEF CHUCK, CHUCK ROLL, RAW

NAMI NAME AND NUMBER: Beef Chuck, Chuck Roll, Raw, NAMI 116A

GRADE REQUIREMENT: USDA Choice Grade

PORTION SIZE/WEIGHT RANGE: 13 – 15 lbs. ea.

PACKAGING AND MARKING:

Products shall be individually vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product shall be netted or tied.

Surface fat trim on the exterior shall be ¼ inch maximum at any one point.

NOTE: Larger packaging sizes are permissible with prior Service Headquarters approval.

BEEF CHUCK, SHOULDER CLOD, ARM ROAST, RAW

NAMI NAME AND NUMBER: Beef Chuck, Shoulder Clod, Arm Roast, Raw, NAMI 114E

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 8 – 10 lbs. ea.

PACKAGING AND MARKING:

Each roast shall be packaged individually, vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

BEEF CHUCK, SHOULDER (CLOD) ROAST, RAW

NAMI NAME AND NUMBER: Beef Chuck, Shoulder (Clod) Roast, Raw, NAMI 114A

GRADE REQUIREMENT: USDA Choice Grade

PORTION SIZE/WEIGHT RANGE: 10 – 15 lbs. ea.

PACKAGING AND MARKING:

Products shall be individually vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide. Each roast shall be netted or tied.

BEEF, CUBED STEAK, RAW

NAMI NAME AND NUMBER: Beef Cubed Steak, Raw, NAMI 1100

GRADE REQUIREMENT: USDA Select

PORTION SIZE/WEIGHT RANGE: 6 oz. ea. (+/- 0.5-ounce tolerance)

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be 1/4 inch maximum at any one point.

BEEF, DICED, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Beef for Stewing, NAMI 135A.

GRADE REQUIREMENT: Prepared from USDA Select

PORTION SIZE/WEIGHT RANGE: 5 – 10 lb. packages (no added tolerance shall be applied).

PACKAGING AND MARKING:

Not less than 5 pounds or more than 10 pounds shall be in each package, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

The meat shall be hand – diced or mechanically diced. Grinding is not permitted.

The fat thickness of the surface and / or seam fat shall not exceed 0.25 inches at any point.

Products shall be unseasoned.

Sodium content shall be 150 mg or less per 1 oz. serving.

BEEF, DICED, RAW

NAMI NAME AND NUMBER: Beef for Stewing, NAMI 135A

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 5 – 10 lb. packages.

PACKAGING AND MARKING:

Not less than 5 pounds or more than 10 pounds shall be in each package, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

The meat shall be hand-diced or mechanically diced. Grinding is not permitted.

The fat thickness of the surface and / or seam fat shall not exceed 0.25 inches at any point.

Products shall be unseasoned.

BEEF FAJITA STRIPS, RAW

IMPS NAME AND NUMBER: Beef for Stir Fry, IMPS 135C.

GRADE REQUIREMENT: Minimum USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 5 – 10 lb. packages.

PACKAGING AND MARKING:

Vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the USDA's Institutional Meat Purchase Specifications, Fresh Beef, unseasoned only.

Series 100.

This item may contain no more than 10% added solution.

Meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12mm) in width, 1 inch (25 mm) thickness, and 3 inches (75 mm) in length.

No individual surface shall be more than 4 inches in length.

Slices shall be free of bone, cartilage, heavy connective tissue, and lymph glands. Surface and seam fat shall not exceed ¼ inch (7mm) at any point.

No additives beyond standard fajita type seasonings permitted.

PSO 2 – The item shall be made exclusively from I, NAMI # 121D- Inside Skirt, # 193 – Flank Steak, and / or #130 – Chuck.

All membranous tissue shall be removed.

Sodium content shall be 100 mg or less per ounce (300 mg sodium per 3 ounce serving); Total Fat 3 grams per ounce; and Saturated Fat 1gram per ounce. Protein shall have a minimum of 5.5 g per ounce.

BEEF FAJITA STRIPS, SEASONED, FULLY COOKED

NAMI NAME AND NUMBER: Beef Fajita Strips, NAMI 612

GRADE REQUIREMENT: Prepared from USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 5 – 10 lb. packages.

PACKAGING AND MARKING:

Vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product is to be processed utilizing standard fajita type seasonings.

Meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12mm) in width, 1 inch (25 mm) thickness, and 3 inches (75 mm) in length.

No individual surface shall be more than 4 inches in length.

Slices shall be free of bone, cartilage, heavy connective tissue, and lymph glands. Surface and seam fat shall not exceed ¼ inch (7mm) at any point.

PSO 2 – The item shall be made exclusively from Item No. 121D, Inside Skirt and / or Item No. 193, Flank Steak. All membranous tissue shall be removed.

Sodium content shall be 192 mg Sodium or less per ounce (560 mg sodium per 3 ounce serving);

Total Fat 3gms per ounce, and Saturated Fat 1gms per ounce. Product shall be a minimum of 5.5 g protein per ounce.

BEEF FLANK, FLANK STEAK, RAW

NAMI NAME AND NUMBER: Beef Flank, Flank Steak (IM), Raw, NAMI 193

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 1- 5 lbs. ea.

PACKAGING AND MARKING:

Must be IQF.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface shall be practically free of fat and membranous tissue.

BEEF, GROUND, BULK, 90% LEAN, RAW

NAMI NAME AND NUMBER: Ground Beef, Raw, NAMI 136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10 lb. packages.

PACKAGING AND MARKING:

Each chub shall be packaged in a tube closed with clips at each end or any approved method which protects the product against damage / deterioration during shipment and storage and prevents purge from soaking the shipping container.

Packing and marking shall be in accordance with Good Commercial Practice.

Principal Display Panel must declare “90% lean”; “10% fat”; or “90% lean/10% fat”.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Lean content of finished product shall be a minimum of 90%. Fat content of finished product shall not exceed 10%.

The addition of Lean Finely Textured Beef (LFTB) is not permitted.

NOTE: Smaller packaging sizes are permissible with prior Service Headquarters approval.

BEEF, GROUND, BULK, 90% LEAN, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Ground Beef, NAMI 136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10 lb. packages.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Principal Display Panel must declare “Prepared from 90% lean”; “Prepared from 10% fat”; or “Prepared from 90% lean/10% fat”.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Lean content of finished product shall be a minimum of 90%. Fat content of finished product shall not exceed 10%.

The addition of Lean Finely Textured Beef (LFTB) is not considered.

Sodium content shall be 120 mg or less per ounce Protein shall be a minimum of 7 g per ounce.

BEEF, GROUND, PATTIES, 85% LEAN, RAW

NAMI NAME AND NUMBER: Ground Beef Patties, Raw, NAMI 1136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Raw should be 3.2 - 5.3 oz. per patty as specified by the user (+/- 0.25-ounce tolerance).

PACKAGING AND MARKING:

Patties shall be IQF or separated from each other by means to prevent them from sticking together when packaged, must be able to remove individual patties from cases without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Principal display Panel must declare “85% lean”; “15% fat”; or “85% lean/15% fat”.

Principal display Panel must declare “Ground Beef Patties”. The use of beef patties, which may contain added fat and / or organ meat, is not acceptable.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

The addition of Lean Finely Textured Beef (LFTB) is not considered.

Lean content of finished product shall be a minimum of 85%.

Fat content of finished product shall not exceed 15%.

The use of beef patties that may contain added fat and / or organ meat is not acceptable.

BEEF, GROUND, PATTIES, 85% LEAN, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Ground Beef Patties, NAMI 1136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.2 - 5.3 oz. ea. (+/- 0.25-ounce tolerance).

PACKAGING AND MARKING:

Patties shall be IQF or separated from each other by means to prevent them from sticking together when packaged, must be able to remove individual patties from cases without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Principal display Panel must declare "Prepared from 85% lean"; "Prepared from 15% fat"; or "Prepared from 85% lean/15% fat".

Principal display Panel must declare "Ground Beef Patties". The use of beef patties, which may contain added fat and / or organ meat, is not acceptable.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Lean content of finished product shall be a minimum of 85%. Fat content of finished product shall not exceed 15%.

May be flame broiled or charbroiled.

The addition of Lean Finely Textured Beef (LFTB) is not considered.

Sodium content shall be or less 180 mg of sodium per ounce. Protein shall be a minimum of 7 g per ounce.

BEEF LIVER, RAW

NAMI NAME AND NUMBER: Beef Liver Skinned and Portion Cut, Raw, NAMI 1724, Style 17,

PSO: C

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 4 oz. ea.

PACKAGING AND MARKING:

Item shall be IQF or separated from each other by means to prevent them from sticking together when packaged so that individual portions may be removed from case without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Products shall have the membrane or skin almost completely removed by means of mechanical device.

BEEF LOIN, STRIP LOIN STEAK, BONELESS, CENTER-CUT, RAW

NAMI NAME AND NUMBER: Beef Loin, Strip Loin Steak, Boneless, Center-Cut, Raw, NAMI 1180A, PSO: 4

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 6 - 8 oz. each as specified by the user (+/- 0.5-ounce tolerance).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

Users may select the portion weight required.

PSO: 4 = max tail length of 1 inch.

BEEF LOIN, T-BONE STEAK, RAW

NAMI NAME AND NUMBER: Beef Loin, T-bone steak, Raw, NAMI 1174, PSO: 4

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 12 – 14 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Color and texture of the lean and fat must be indicative of product from the steer/heifer classes of beef.

Surface fat trim shall be ¼ inch maximum at any one point.

PSO 4 = max tail length of 1 inch.

BEEF LOIN, TENDERLOIN, FULL, SIDE MUSCLE OFF, DEFATTED, RAW

NAMI NAME AND NUMBER: Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted, Raw, NAMI 190

GRADE REQUIREMENT: USDA Select

PORTION SIZE/WEIGHT RANGE: 3 – 7 lbs. ea.

PACKAGING AND MARKING:

Each cut shall be packaged individually; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Color and texture of the lean and fat must be indicative of product from the steer/heifer classes of beef.

BEEF LOIN, TOP SIRLOIN BUTT, CENTER CUT, CAP OFF, BONELESS, RAW

NAMI NAME AND NUMBER: Beef Loin, Top Sirloin Butt, Center Cut, Cap Off, Boneless, Raw, NAMI 184B, PSO: 1

GRADE REQUIREMENT: Minimum USDA Select

PORTION SIZE/WEIGHT RANGE: 7 - 11 lbs. ea. per roast.

PACKAGING AND MARKING:

Each piece shall be individually wrapped; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

PSO 1= the dorsal portion shall be detached, and the two pieces shall be packaged together in the same shipping container.

BEEF LOIN, TOP SIRLOIN BUTT STEAK, CENTER CUT, BONELESS, RAW

NAMI NAME AND NUMBER: Beef Loin, Top Sirloin Butt Steak, Center Cut, Boneless, Raw, NAMI 1184B

GRADE REQUIREMENT: USDA Choice

PORTION SIZE/WEIGHT RANGE: 8 – 10 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Color and texture of the lean and fat must be indicative of product from the steer/heifer classes of beef.

BEEF for KABOBS, RAW

NAMI NAME AND NUMBER: Beef for Kabobs, Raw, NAMI 135B

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 5 – 10 lb. packages.

PACKAGING AND MARKING:

Not less than 5 pounds or more than 10 pounds shall be in each package, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

The fat thickness of the surface and / or seam fat shall not exceed 1/8 inch at any point

Protein shall be a minimum of 4 grams of protein per one ounce.

BEEF OXTAIL, DISJOINTED, 1-2" CUT, RAW

NAMI NAME AND NUMBER: Beef Oxtail, Raw, NAMI 1791

GRADE REQUIREMENT: Ungraded

PORTION SIZE/WEIGHT RANGE: 1 – 1.5 lbs. per ox tail.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual portions without damage while solidly frozen, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

BEEF, POT ROAST, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Beef Chuck, Chuck Roll, NAMI 116A or Beef Chuck, Shoulder (Clod), Arm Roast, NAMI 114E

GRADE REQUIREMENT: Prepared from minimum USDA Select

PORTION SIZE/WEIGHT RANGE: 4 / 8 – 10 lbs. ea.

PACKAGING AND MARKING:

Each roast shall be individually vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Products shall be seasoned and in natural juice.

NOTE: For use in contingency zone or for special feeding operations as approved by Service Headquarters.

Sodium content shall be 260 mg or less per oz. Protein shall be a minimum of 5 grams protein of per ounce.

BEEF, PULLED/SHREDDED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10 lbs. per container / package.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Products shall be seasoned without sauce.

Sodium content shall be 260 mg or less per oz. Protein shall be a minimum of 5 grams protein of per ounce.

BEEF RIB, RIBEYE, LIP-ON, FULLY COOKED

NAMI NAME AND NUMBER: Beef Rib, Ribeye, Lip-On, Fully Cooked, NAMI 630A

GRADE REQUIREMENT: Prepared from USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 12 – 16 lbs. ea.

PACKAGING AND MARKING:

Each cut shall be individually vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.

Product shall be in natural juices.

Product shall be cooked and sold in packaging that retains the item's "natural juices".

Product shall be cooked to rare cook state.

Sodium content shall be 230 mg or less per oz.

Protein shall be a minimum of 5 grams per ounce.

BEEF RIB, RIBEYE ROLL for PRIME ROAST, RAW

NAMI NAME AND NUMBER: Beef Rib, Ribeye Roll, Raw, NAMI 112

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 8 – 13 lbs. ea.

PACKAGING AND MARKING:

Each cut shall be packaged individually, vacuum packaging preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

BEEF RIB, RIBEYE ROLL STEAK, BONELESS, RAW

NAMI NAME AND NUMBER: Beef Rib, Rib Eye Roll Steak, Boneless, Raw, NAMI 1112

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 6 – 8 oz. ea.

PACKAGING AND MARKING:

Steaks shall be Individually Quick Frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

BEEF ROUND, HEEL & SHANK OFF, W/O KNUCKLE, BNLS, RAW

NAMI NAME AND NUMBER: Beef, Round, Heel & Shank off, w/o Sirloin Tip (Knuckle), Boneless, Raw, NAMI 161B

GRADE REQUIREMENT: USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 37 – 51 lbs. ea. roast.

PACKAGING AND MARKING:

Each piece shall be individually wrapped; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide

Surface fat trim shall be -1/2-inch maximum at any one point.

BEEF ROUND, RUMP & SHANK PARTIALLY OFF, HANDLE ON, RAW

NAMI NAME AND NUMBER: NAMI 166B

GRADE REQUIREMENT: USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 44 – 61 lbs. ea. roast.

PACKAGING AND MARKING:

Each piece shall be individually wrapped; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be ½ inch maximum at any one point.

The exposed shank bone shall be trimmed practically free of lean.

BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, RAW

NAMI NAME AND NUMBER: Beef Round, Sirloin Tip (Knuckle), Peeled, Raw, NAMI 167A

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 8 – 12 lbs. per roast.

PACKAGING AND MARKING:

Each cut shall be packaged individually; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, FULLY COOKED

NAMI NAME AND NUMBER: Beef Round, Sirloin Tip (Knuckle), Peeled, Fully Cooked, NAMI 167A

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 4 – 5 lbs. per roast.

PACKAGING AND MARKING:

Each cut shall be packaged individually; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

NOTE: This item is for holiday usage only.

BEEF ROUND, TOP, (INSIDE), CAP OFF, RAW

NAMI NAME AND NUMBER: Beef Round, Top (Inside), Cap off, Raw, NAMI 169A,

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 7-16 lbs. ea.

PACKAGING AND MARKING:

Each piece shall be individually wrapped; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

PSO 1 – The dorsal portion shall be detached; the two pieces shall be packaged together in the same shipping container.

BEEF, SHORT RIB, BONE IN, RAW

NAMI NAME AND NUMBER: Beef Short Rib, Bone in, Raw, NAMI 1123

GRADE REQUIREMENT: USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 6 – 8 oz. ea.

PACKAGING AND MARKING:

Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user,

must be able to remove individual ribs from case without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

BEEF, TOP, INSIDE, ROUND, CAP OFF, FULLY COOKED

NAMI NAME AND NUMBER: Beef Top (Inside), Round, Fully Cooked, NAMI 623A

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 5-20 lbs. ea.

PACKAGING AND MARKING:

Each piece shall be individually wrapped; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

Sodium content shall be 266 mg or less per oz. Protein shall be a minimum of 5 grams per ounce.

BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 – 6 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

The product shall be processed IAW Good Manufacturing Practices and be a high-quality commercial item.

Portion weight shall be determined by the users at time of cataloging.

Use of metal detection devices to ensure product safety is required.

Batter/breading shall NOT be more than 30% of the finished product weight.

Sodium content shall be 200 mg or less per oz. Protein shall be a minimum of 5 grams protein of per ounce.

BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 – 6 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed IAW Good Manufacturing Practices and be a high-quality commercial item. Portion weight shall be determined by the users at time of cataloging.

Use of metal detection devices to ensure product safety is required.

Batter/breading shall NOT be more than 30% of the finished product weight.

Sodium content shall be 266 mg or less per ounce. Protein shall be a minimum of 5 grams per ounce.

BEEFSTEAK, SALISBURY, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 – 6 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed IAW Good Manufacturing Practices and be a high-quality commercial item. Portion weight shall be determined by the users at time of cataloging.

Product is to be prepared from 85% lean ground beef and breadcrumbs or rolled oats.

Product may contain vegetables (such as but not limited to onions and tomatoes), spices, and seasonings.

Product is to be without gravy.

Sodium content shall be 110 mg or less per oz. Protein shall be a minimum of 4 grams per ounce.

BEEFSTEAK, WAFER SLICED (PHILLY STYLE), WHOLE MUSCLE, RAW

NAMI/IMPS NAME AND NUMBER: Beef Sandwich Steaks, Flaked, Chopped, Formed, and Wafer Sliced, Raw, IMPS 1138A.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 or 4 oz. ea. as specified by the user (+/- 0.25-ounce tolerance).

PACKAGING AND MARKING:

Product shall be packed so each portion can be removed individually.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the USDA's Institutional Meat Purchase Specifications, Fresh Beef Series 100.

Rectangular or round shaped products are permitted.

Portion weight shall be determined by the users at time of cataloging.

Product may be marinated with not more than 10% solution.

Sodium should not be greater than 65 mg per ounce.

BEEFSTEAK, WAFER SL. FOOD AND STARCH PRODUCT (PHILLY. STYLE), RAW

NAMI/IMPS NAME AND NUMBER: Beef Sandwich Steaks, Flaked, Chopped, Formed, and Wafer Sliced, Raw, IMPS 1138A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 -5 oz. ea. as specified by the user (+/- 0.5-ounce tolerance).

PACKAGING AND MARKING:

Product shall be packed so each portion can be removed individually.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the USDA's Institutional Meat Purchase Specifications, Fresh Beef Series 100.

Rectangular or round shaped product is permitted.

Portion weight shall be determined by the users at time of cataloging.

To be used for Philly steak sandwiches.

Product may be marinated with not more than 10% solution.

Sodium should not be greater than 65 mg per ounce.



LAMB

LAMB RIB CHOPS, RAW

NAMI NAME AND NUMBER: Lamb Rib Chops, Raw NAMI 1204B, PSO: 3

GRADE REQUIREMENT: Lamb/Choice, Yield Grade of 3 or higher.

PORTION SIZE/WEIGHT RANGE: 4 – 8 oz. ea.

PACKAGING AND MARKING:

Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user, must be able to remove individual steaks from the case without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

PSO 3 – the tail length of the chop shall be no more than 1 inch.

Surface fat trim shall be ¼ inch maximum at any one point.

NOTE: Use of this item requires prior Service Headquarters approval.

LAMB SHOULDER ROAST, RAW

NAMI NAME AND NUMBER: Lamb Shoulder, Square-Cut, Boneless, NAMI 208 GRADE

REQUIREMENT: Lamb/Choice, Yield Grade of 2 or higher

PORTION SIZE/WEIGHT RANGE: 4 – 7.5 lbs. ea.

PACKAGING AND MARKING:

Must be able to remove individual roasts from case.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

LAMB, WATER, & BINDER PRODUCT, DICED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Choice

PORTION SIZE/WEIGHT RANGE: 8 / 5 lb. packages.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Item is to be certified Halal.

Item will be seasoned.

VEAL

VEAL, STEAK, BREADED, RAW OVENABLE

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 6 oz. ea.

PACKAGING AND MARKING:

Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user, must be able to remove individual Steaks from the case.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

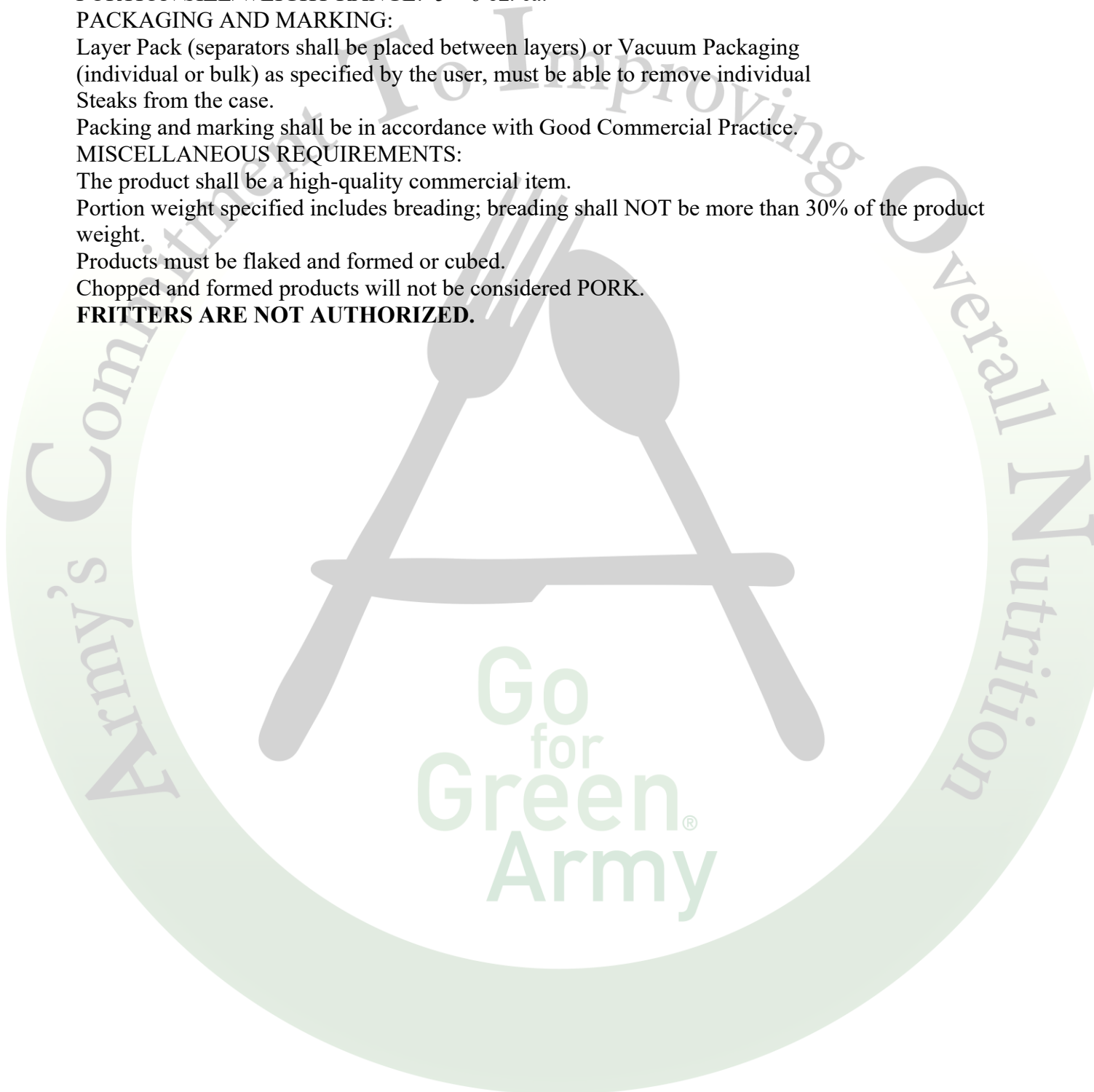
The product shall be a high-quality commercial item.

Portion weight specified includes breading; breading shall NOT be more than 30% of the product weight.

Products must be flaked and formed or cubed.

Chopped and formed products will not be considered PORK.

FRITTERS ARE NOT AUTHORIZED.



PORK

BACON, CANADIAN STYLE, CURED & SMOKED, SLICE

NAMI NAME AND NUMBER: Canadian Style Bacon, (Cured and Smoked), Sliced NAMI 550A.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 15 - 17 slices per lb. (7-9 slices/inch; and three weight ranges: 5lb., 10lb., as specified).

PACKAGING AND MARKING:

Purchasers may specify packaging in layers, 1 pound., or bulk containers.

Vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Item shall be in Natural Juices.

Sodium shall be 350 mg or less per ounce.

BACON, CURED, SLICED, FULLY COOKED

NAMI NAME AND NUMBER: Bacon, Sliced Fully Cooked, (Cured and Smoked), Skinless, NAMI 540 and meeting the requirements to necessarily to produce NAMI 539

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 / 150 count packages.

PACKAGING AND MARKING:

Product should be laid out on parchment paper.

Vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide

Sodium content shall be no more than 290 mg or less per one-ounce raw serving /15 to 17 grams cooked (serving size is typically 2 slices).

BACON, CURED, SLICED, RAW

NAMI NAME AND NUMBER: Bacon, sliced (Cured and Smoked), Skinless, NAMI 539

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 18-22 slices per lb.

PACKAGING AND MARKING:

Product shall be shingle packed or laid out on grease resistant paper/board.

Vacuum packaging is preferred.

Product shall be packaged in bulk, or one-pound units as specified by the user.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Sodium content shall be no more than 290 mg or less per one-ounce raw serving and 15 to 17 grams cooked (serving size is typically 2 slices).

HAM, BOILED, BONELESS (CURED), FULLY COOKED

NAMI NAME AND NUMBER: Ham, Boiled, Boneless (Cured), Fully Cooked, NAMI 508

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 – 15 lbs. ea.

PACKAGING AND MARKING:

Each ham shall be vacuum packaged in a plastic casing or metal can. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product shall be 4 X 6 rectangular shaped (Pullman shaped).

Only ham with natural juices or ham, water added items are authorized. The use of ham and water products will not be considered.

This product is designated for slice and dice purposes. Pre-diced ham is allowable.

Sodium content shall be 230 mg or less per oz. Protein shall be a minimum of 4 grams protein per ounce.

HAM, BONELESS, (SMOKED), FULLY COOKED, PIT STYLE

NAMI NAME AND NUMBER: Prepared from Pork Leg, Boneless, NAMI 402B.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14 - 18 lbs. ea.

PACKAGING AND MARKING:

Item should be individually vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Only ham with natural juices is authorized. The use of ham, water added, or ham and water products will not be considered.

The sodium content shall be 330 mg or less per oz.

Protein shall be a minimum of 5 grams per ounce.

HAM, BONELESS, CURED & SMOKED, FULLY COOKED

NAMI NAME AND NUMBER: Ham, Boneless (Cured and Smoked), Fully Cooked, NAMI 505

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14 - 18 lbs. ea.

PACKAGING AND MARKING:

Each ham should be individually wrapped; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Maximum fat thickness should not exceed ¼ inch.

Only ham with natural juices items are authorized. The use of ham, water added, or ham and water products will not be considered.

Sodium content shall be 330 mg or less per oz. Protein shall be a minimum of 5 grams per ounce.

HAM, DICED, CURED & SMOKED, FULLY COOKED

NAMI NAME AND NUMBER: Ham, Boneless (Cured/Smoked), Fully Cooked, "Diced, NAMI 512A size diced 1/8 inch to 3/8 inch.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 5 lbs. ea.

PACKAGING AND MARKING:

Each ham shall be packaged individually – vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Only ham with natural juices items are authorized. The use of ham, water added, or ham and water products will not be considered.

Sodium content shall be 360 mg or less per oz.

Protein shall be a minimum of 5 grams per ounce.

HAM, JUICES, HONEY-CURED (SMOKED), PARTIALLY BONED, SPIRAL CUT

NAMI NAME AND NUMBER: Ham, Honey-Cured (Smoked), Partially Boned, Spiral Cut, NAMI 510.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 – 20 lbs. ea.

PACKAGING AND MARKING:

Product shall be vacuum packaged to protect against damage / deterioration during storage and shipping. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

The product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Product shall be spiral sliced to a 1/8-inch thickness.

Only ham with natural juices items are authorized. The use of ham, water added or ham and water products will not be considered.

NOTE: This item is for holiday usage only.

Sodium content shall be 430 mg or less per oz.

Protein shall be a minimum of 6 grams protein per ounce.

PORK, DICED, RAW

NAMI NAME AND NUMBER: Pork for Stewing, IMPS Item 435A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: N/A (as specified).

PACKAGING AND MARKING:

Product shall be vacuum packaged to protect against damage / deterioration during storage and shipping.

Product shall be packed in not less than 5 pound or more than 10 pound packages.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the USDA's Institutional Meat Purchase Specifications.

The meat shall be either hand or mechanically cut. Grinding is not permitted.

PORK HOCKS, SHOULDER (CURED AND SMOKED)

NAMI NAME AND NUMBER: Pork Hocks, Shoulder (Cured and Smoked), NAMI 561

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 - 1.5 lbs. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

PORK LEG, RAW

NAMI NAME AND NUMBER: Pork Leg, Outside, Flat Cut, NAMI 402E and / or Pork Leg, Inside, NAMI 402F.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 – 10 lbs. ea.

PACKAGING AND MARKING:

Each roast shall be packaged individually; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

One or both cuts shall be packed in the same box, and the containers shall be marked accordingly.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

For the Pork Inside Leg, to produce roasts of uniform thickness, two insides shall be reversed, boned surfaces shall be placed together and the item netted.

PORK LOIN CHOPS, CENTER CUT, ONE MUSCLE, BONELESS, RAW

NAMI NAME AND NUMBER: Pork Loin Chops, Center-Cut, One Muscle, Boneless, NAMI 1412E, PSO 1 or with PSO 4 without tail.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 ounce each (+/- 0.25-ounce tolerance).

PACKAGING AND MARKING:

Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development, must be able to remove individual chops from case without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be 1/8 inch maximum at any one point.

This item may contain no more than 10% added solution.

PORK LOIN, BACK RIBS, RAW

NAMI NAME AND NUMBER: Pork Loin Back Ribs, Raw, NAMI 422

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.25 lbs.-up.

PACKAGING AND MARKING:

Product shall be packaged to prevent damage / deterioration during shipment and storage; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

PORK LOIN, BACK RIBS, FULLY COOKED

NAMI NAME AND NUMBER: Pork Loin Back Ribs, IAW, prepared from NAMI 422

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.76 - 2.25lbs.

PACKAGING AND MARKING:

Product shall be packaged to prevent damage / deterioration during shipment and storage; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

PORK LOIN, ROAST, BONELESS, RAW

NAMI NAME AND NUMBER: Pork Loin, Roast, Boneless, NAMI 413 or NAMI 413A when 413 is not available.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 8 -15 lbs. ea.

PACKAGING AND MARKING:

Each roast shall be individually vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product shall meet PSO 3 – 0.0 in x 0.0 in. belly strap removal.

This item may contain no more than 10% added solution.

PORK ROASTING PIG, WHOLE, WITH HEAD, RAW

NAMI NAME AND NUMBER: Pork Roasting Pig, Raw, NAMI 400A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 30 – 70 lbs. ea.

PACKAGING AND MARKING:

Product shall be packaged to prevent damage during shipment/storage vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

The internal fat and the membranous portion of the diaphragm shall be excluded.

PORK SHOULDER, BBQ, PULLED/SHREDDED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 lbs. per package/container.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Product is to be seasoned, without sauce.

Sodium content shall be 191 mg or less per oz. Protein shall be a minimum of 3.5 grams per ounce.

PORK SHOULDER, BUTT, BONE IN, RAW

NAMI NAME AND NUMBER: Pork Shoulder, Butt, Bone In, Raw, NAMI 406

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6 – 11 lbs. ea.

PACKAGING AND MARKING:

Each roast shall be individually vacuum packaged.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Surface fat trim shall be ¼ inch maximum at any one point.

This item may contain no more than 10% added solution.

PORK SHOULDER BUTT STEAKS, BONE IN, RAW

NAMI NAME AND NUMBER: Pork Shoulder Butt Steaks, Raw, NAMI 1406

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 8 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product is cut from NAMI 406.

This item may contain no more than 10% added solution.

PORK SHOULDER BUTT STEAKS, BONELESS, RAW

NAMI NAME AND NUMBER: Pork Shoulder Butt Steaks, Boneless, Raw, NAMI 1407

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 8 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product is cut from NAMI 407.

This item may contain no more than 10% added solution.

PORK SPARERIBS, BREASTBONE (STERNUM) OFF, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Pork Spareribs, Breastbone (Sternum) Off, NAMI 416C.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 -5 lbs. ea.

PACKAGING AND MARKING:

Product shall be packaged to prevent damage / deterioration during shipment and storage; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Packing and marking shall be in accordance with Good Commercial Practice.

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide

Sodium content shall be 120 mg or less per oz. Protein shall be a minimum of 4 grams per ounce.

PORK SPARERIBS, RAW

NAMI NAME AND NUMBER: Pork Spareribs, Breastbone (Sternum) Off, Raw, NAMI 416C

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 lbs. ea.

PACKAGING AND MARKING:

Product shall be packaged to prevent damage / deterioration during shipment and storage; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED

NAMI NAME AND NUMBER: Pork Spareribs, Fully Cooked, St. Louis Style, NAMI 559A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 3 lbs. ea.

PACKAGING AND MARKING:

Product shall be layer packaged or vacuum packaged to prevent damage / deterioration during shipment and storage, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product must have diaphragm removed.

Sodium content shall be 100 mg or less per oz. Protein shall be a minimum of 4 grams per ounce.

PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED IN BOIL IN BAG

NAMI NAME AND NUMBER: Pork Spareribs, Fully Cooked, St. Louis Style, NAMI 559A.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 3 lbs. ea.

PACKAGING AND MARKING:

Product shall be layer packaged or vacuum packaged to prevent damage / deterioration during shipment.

and storage, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product must have diaphragm removed.

Product is to be seasoned.

Sodium content shall be 100 mg or less per oz. Protein shall be a minimum of 4 grams per ounce.

PORK SPARERIBS, ST. LOUIS STYLE, RAW

NAMI NAME AND NUMBER: Pork Spareribs, St. Louis Style, Raw, NAMI 416A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 – 4 lbs. ea.

PACKAGING AND MARKING:

Product shall be layer packaged or vacuum packaged to prevent damage / deterioration during shipment and storage, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

PORK STEAKS, FLAKED AND FORMED, BREADED, RAW

NAMI NAME AND NUMBER: Prepared from Pork Steaks, Flaked, and Formed, Frozen, Raw, NAMI 1438.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 5 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Batter/breading shall NOT be more than 30% of product weight.

Products shall be processed using Good Manufacturing Practices and be of high-quality commercial item.

Product must be Flaked and Formed; Chopped and Formed product will not be considered.

PORK TENDERLOIN, RAW

NAMI NAME AND NUMBER: Pork Tenderloin, Raw, NAMI 415

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 lbs. and under ea.

PACKAGING AND MARKING:

Product shall be packaged to prevent damage during shipment/storage vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

The tenderloin shall be practically free of fat.

This item may contain no more than 8% added solution.

Go
for
Green.
Army

CHICKEN

CHICKEN, 8 WAY CUT, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Chicken, 8 Piece Cut Broiler-WOG, NAMI P1005.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 - 6 lbs. ea. without necks and giblets.

PACKAGING AND MARKING:

Products shall be IQF and packaged in a manner which will protect them from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Product shall be processed from the broiler/fryer class of chickens.

Tail shall be excluded.

Sodium content shall be 170 mg or less per oz.

Protein shall be a minimum of 5.5 grams per ounce.

CHICKEN, 8 WAY CUT, RAW

NAMI NAME AND NUMBER: Chicken, 8 Piece Cut Broiler-WOG, NAMI P1005.

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 - 6 lbs. ea. without necks and giblets.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect the item from deterioration / damage during shipment and storage.

Users will specify if bulk packaging is permitted at time of cataloging.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Product shall be processed from the broiler/fryer class of chickens.

Tail shall be excluded.

IQF processing is preferred.

CHICKEN BREAST FILLET WITH RIB MEAT, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 5 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed from whole muscle breast meat in accordance with Good Manufacturing Practices.

Products shall be boneless and skinless.

Product shall be natural fillet shaped.

Use of metal detection devices to ensure product safety is required.

Batter/breading shall NOT be more than 30% of the finished product weight.

Minimum amount of protein is 3.75 g per ounce and maximum of 127 mg of sodium per ounce.

CHICKEN BREAST FILLET WITH RIB MEAT, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 5 oz. ea. (+/- 0.5-ounce tolerance)

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed from the broiler/fryer class of chickens.

Products shall be boneless and skinless.

The breast fillet must be cut from the membrane side (shiny top) of the breast.

The use of "pressed" products will not be considered.

CHICKEN BREAST FILLET WITH RIB MEAT. WITH GRILL MARKS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 - 4.5 oz. ea. as specified by the user.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect the item from deterioration / damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed from the broiler/fryer class of chickens.

Products shall be boneless and skinless.

IQF processing is preferred.

Sodium content shall be 135 mg or less per oz. Protein shall be a minimum of 6 grams per ounce.

CHICKEN BREAST FAJITA STRIPS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 lb. packages.

PACKAGING AND MARKING:

Protein shall be a minimum of 6 grams per ounce. Product shall be processed and packaged in a manner which will protect the item from deterioration / damage and will permit removal of product without damage while frozen, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Needs to be made from whole muscle.

Meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) in width, ½-inch (12 mm) thick. Minimum 3-inch length.

IQF processing is preferred.

Sodium content shall be 165 mg or less per ounce.

Protein content shall be 6g minimum per ounce.

CHICKEN BREAST FAJITA STRIPS, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 lb. packages.

PACKAGING AND MARKING:

Product shall be processed and packaged in a manner which will protect the item from deterioration / damage and will permit removal of product without damage while frozen, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product may be marinated with not more than 8% solution added.

Meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) in width, ½-inch (12 mm) thick. Minimum 3-inch length.

The product must be neutral flavor seasonings and marinades.

IQF processing is preferred.

CHICKEN BREAST NUGGET/CHUNK, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 - 1.0 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product shall be IQF and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed from breast meat in accordance with Good Manufacturing Practices.

Product shall be either whole muscle, chopped and formed, or chunked and formed.

Nugget shaped chicken patties or chicken patties nugget shaped will not be considered.

Batter/breading shall NOT be more than 30% of the finished product weight.

The addition of binders, extenders, or water will not be considered.

Sodium content shall be 170 mg or less per oz.

Protein shall be a minimum of 5 grams per ounce

CHICKEN BREAST TENDERS, WITH RIB MEAT, BR, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 - 2.5 oz. ea. in a 10 lb. case.

PACKAGING AND MARKING:

Product shall be IQF and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed from the broiler/fryer class of chickens.

Product shall be whole chicken breast strips. Chopped and formed products will not be considered.

Product breading should NOT be more than 30% of product weight.

Various flavor profiles are permitted.

Sodium content shall be 130 mg or less per oz. Protein shall be a minimum of 4.5 grams per ounce.

CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 - 2.5 oz. ea. in a 10 lb. case.

PACKAGING AND MARKING:

Product shall be IQF and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed from the broiler/fryer class of chickens.

Product shall be whole chicken breast strips. Chopped and formed products will not be considered.

Product breading should NOT be more than 30% of product weight.

Various flavor profiles are permissible.

Solution added should not exceed 12% maximum.

CHICKEN, DICED, CHUNKED, POUCH

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: See below

PACKAGING AND MARKING:

Product shall be processed and packaged in a manner which will protect the item from deterioration / damage and will permit removal of product without damage while frozen, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

CID A-A-2025B (Chicken chunks, white, cooked, canned or in flexible pouches.

MISCELLANEOUS REQUIREMENTS:

- (a) Type I Can- 142 g (5oz)
- (b) Type II can - 238g (10oz)
- (c) Type IV - Pouch -85 g (3oz)
- (e) Type V-Pouch- 142 g (5oz)
- (f) Type VI -Pouch - 198g (7oz)
- (g) Type VII-other (as specified by the purchaser)
- (f) style A- regular
- (g) Style B - No added salt (21 CFR 101.61 © (2))

CHICKEN, DICED, LOW SODIUM, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 lb. packages.

PACKAGING AND MARKING:

Product shall be processed and packaged in a manner which will protect the item from deterioration/ damage and will permit removal of product without damage while frozen, Vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Product shall be diced as ½-to-½ inch pieces, fines shall not exceed 10 %. IQF processing is preferred.

Permitted varieties include White Meat (W 100%), Natural Proportion (W 50-65%, D 35 50%), or Mostly White Meat (W 66% Or More, D 34 % Or less).

Sodium content shall be 160 mg or less per oz.

Protein shall be a minimum of 6 grams per ounce.

No binders.

CHICKEN, GROUND, BULK, 90% LEAN, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 lb. packages.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual birds without damage while solidly frozen, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

Principal display Panel must declare "90% lean"; "10% fat"; or "90% lean /10% fat".

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Lean content of finished product shall be a minimum of 90%.

Fat content of finished product shall not exceed 10%.

CHICKEN, GROUND, PATTIES, 85% LEAN, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz. ea. (+/- 0.25-ounce tolerance).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Principal display Panel must declare "85% lean"; "15% fat"; or "85% lean/15% fat".

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Lean content of finished product shall be a minimum of 85%.

Fat content of finished product shall not exceed 15%.

CHICKEN PATTIES, BREADED, FULLY COOKED, OR PARFRIED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 – 5.5 oz. ea.

PACKAGING AND MARKING:

Product shall be IQF and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product shape may be round or oval.

Batter/breading shall NOT be more than 30% of the finished product weight.

Sodium content shall be 195 mg or less per oz.

Protein shall be a minimum of 3 grams per ounce.

CHICKEN, PULLED/SHREDDED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 lbs. per package /container

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

The product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Product is to be seasoned, without sauce.

Sodium content shall be 100mg or less per ounce for unseasoned.

Sodium content shall be 200mg or less per ounce for seasoned.

Protein shall be a minimum of 5.5 grams protein per ounce.

CHICKEN, QUARTERED, OVEN ROASTED, FULLY COOKED

NAMI NAME AND NUMBER: NAMI P1009

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 - 6 lbs. ea. without necks and giblets.

PACKAGING AND MARKING:

Deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Product shall be processed from the broiler/fryer class of chickens.

Product shall be cut into four equal parts.

IQF processing is preferred.

Sodium content shall be 140 mg or less per ounce.

Protein shall be a minimum of 5.5 grams per ounce.

CHICKEN, QUARTERED, RAW

NAMI NAME AND NUMBER: Broiler Quarters, NAMI P1009

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 - 5 lbs. ea. without necks and giblets.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect the item from deterioration / damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Product shall be processed from the broiler/fryer class of chickens.

Product shall be cut into four equal parts. IQF processing is preferred.

CHICKEN STEAKS, WAFER SLICED (PHILLY STYLE), RAW

NAMI/IMPS NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 4 oz. ea.

PACKAGING AND MARKING:

Products shall be packed so each portion can be removed individually.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Rectangular or round shaped product is permitted.

Portion weight shall be determined by the users at time of cataloging.

To be used for Philly steak sandwiches.

Product may contain up to 22% added solution.

Sodium does not exceed 100 mg per ounce.

CHICKEN TENDERLOINS, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 3 oz. ea. packed in a 5 or 10 lb. package.

PACKAGING AND MARKING:

Product shall be IQF and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

The product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Batter/breading shall NOT be more than 30% of the finished product weight.

Product shall be oven able.

Multiflavored profiles per case are permitted.

Sodium content shall be 145 mg or less per ounce.

Protein shall be a minimum of 4 grams per ounce.

CHICKEN THIGH, BONELESS/SKINLESS, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: See below

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect the item from deterioration / damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Product shall be processed from the broiler/fryer class of chickens.

IQF processing is preferred in 5 - 10-pound containers.

CHICKEN, THIGH, KABOB, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4.0 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect the item from deterioration /damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Product shall be on wooden skewers.

Protein shall be a minimum of 4 grams per one ounce.

CHICKEN, THIGH, KABOB, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4.0 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

The product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Product shall be on wooden skewers.

Sodium content shall be 150 mg or less per ounce.

Protein shall be a minimum of 4 grams per one ounce.

CHICKEN, WHOLE, WITHOUT NECK AND GIBLETS, RAW

NAMI NAME AND NUMBER: Whole Broiler without Giblets (WOG), NAMI P1002

GRADE REQUIREMENT: N/ A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 5-7 lbs. ea.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual chickens from the case without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Product shall be processed from the broiler/fryer class of chickens.

IQF processing is preferred.

CHICKEN WINGS, BREADED, JOINTS 1 & 2, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Broiler Wing, NAMI P1036

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 – 3 oz. ea. in a 10 or 15 lb. case.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Products shall include disjointed first and second joints only.

Product shall be processed from the broiler/fryer class of chickens.

Various flavor profiles are permitted.

Sodium content shall be 190 mg or less per ounce.

Protein shall be a minimum of 4 grams per ounce.

Sodium level for flavored wings shall be maximum of 200mg per ounce.

CHICKEN WINGS, OVEN ROASTED, JOINTS 1 & 2, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Broiler Wing, NAMI P1036

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 - 2.5 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen. IQF processing is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Wing Tips shall be removed.

Product shall be processed from the broiler/fryer class of chickens.

Sodium content shall be maximum of 190 mg per ounce.

Protein shall be a minimum of 4 grams per ounce.

CHICKEN WINGS, UNBREADED, JOINTS 1 & 2, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Broiler Wing, NAMI P1036

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 - 2.5 oz. ea. in a 5 – 40 lb. case size with 5 lb. individual packs in the case.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Products shall include disjointed first and second joints only.

Unglazed and various glazed flavor profiles are permitted.

Sodium content shall be maximum of 190 mg.

Protein shall be a minimum of 4 grams per ounce.

Minimum amount of protein is 4 grams per ounce.

Maximum of 190 mg of sodium per ounce.

Sodium level for flavored wings shall be maximum of 200 mg per ounce.

CHICKEN WINGS, WHOLE, RAW

NAMI NAME AND NUMBER: Broiler Wing, NAMI P1036

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 3 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Product shall be processed from the broiler / fryer class of chickens.

CHICKEN WINGS, SEPARATED 1ST & 2ND JOINT, RAW, UNBREADED

NAMI NAME AND NUMBER: Broiler Wing, NAMI P1037 and / or P1038

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: less than 1 – 2.5 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Product shall be processed from the broiler / fryer class of chickens.

Maximum solution of 10%. Marinated acceptable, No flavoring.

CORNISH HEN, HALVES, RAW

NAMI NAME AND NUMBER: Rock Cornish Game Hen, or Cornish Game Hen, NAMI P1508

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 12 - 15 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

CORNISH HEN, HALVES, FROZEN

NAMI NAME AND NUMBER: Rock Cornish Game Hen, or Cornish Game Hen, NAMI P1508

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 24 / 12 – 15 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.

Go
for
Green.
Army

TURKEY

TURKEY BACON, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Customer may specify slice range.

PACKAGING AND MARKING:

Product shall be layer packed, shingle packed, or stack packed as specified by the users during catalog development, vacuum packaging is required.

Product shall be packaged in bulk or one-pound units as specified by the user.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Sodium content shall be 270 mg or less per ounce.

TURKEY BACON, CHP AND FRM, SL FZN, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 18 - 22 slices per lb.

PACKAGING AND MARKING:

Product shall be layer packed, shingle packed, or stack packed as specified by the users during catalog development, vacuum packaging is required.

Product shall be packaged in bulk or one-pound units as specified by the user.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Sodium content shall be 270 mg or less per ounce.

TURKEY BREAST FILLET, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared with USDA Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage. Vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Products may be injected with no more than 10% water, salt, and sodium phosphate solution to improve moisture retention.

TURKEY BREAST ROAST, SKIN-ON, BONELESS, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 8 – 12 lbs. ea.

PACKAGING AND MARKING:

Each roast shall be packaged individually vacuum packaged to protect against damage / deterioration during storage and shipment.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Skin covering may be present to maintain moisture during cooking.

Product may be injected with no more than 10% water, salt, and sodium phosphate solution to improve moisture retention.

TURKEY BREAST ROAST, SKIN-ON, BONELESS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: 8 - 10 lbs. ea.

PACKAGING AND MARKING:

Each roast shall be packaged individually to protect against damage / deterioration during storage and shipment, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product is to be oven roasted.

Product is to be seasoned.

Sodium content shall be 190 mg or less per oz. Protein shall be a minimum of 6 grams protein per ounce.

TURKEY, DICED, WHITE & DARK IN NATURAL PROPORTIONS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10 lb. packages.

PACKAGING AND MARKING:

Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen, Vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Product shall be diced as ½-to-½ inch pieces, fines (bits or pieces) shall not exceed 10 %.

IQF processing is preferred.

Sodium content shall be 240 mg or less per ounce.

Protein shall be a minimum of 5 grams of protein per ounce.

TURKEY, GROUND, BULK, 90% LEAN, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10 lb. packages.

PACKAGING AND MARKING:

Each chub shall be packaged in a tube closed with clips at each end or any method which will ensure product is completely enclosed to prevent purge from soaking in the shipping container.

Packing and marking shall be in accordance with Good Commercial Practice.

Principal display Panel must declare "90% lean"; "10% fat"; or "90% lean/10% fat".

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Lean content of finished product shall be a minimum of 90% lean and fat content of the finished product shall not exceed 10%.

TURKEY, GROUND, PATTIES, W. & D. MEAT IN NAT. PROP, 85% LEAN, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz. ea. (+/- 0.25-ounce tolerance).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Principal display Panel must declare "85% lean"; "15% fat"; or "85% lean/15% fat".

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Lean content of finished product shall be a minimum of 85% lean and fat content of finished product shall not exceed 15 %.

TURKEY, GROUND, PATTIES, W.& D. MEAT IN NAT. PROP., 85% LEAN, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4.4 – 4.6 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Principal display Panel must declare "Prepared from 85% lean"; "Prepared from 15% fat"; or "Prepared from 85% lean/15% fat".

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Lean content of finished product shall be a minimum of 85% lean and fat content of the finished product shall not exceed 15%.

Sodium content shall be 230 mg or less per ounce.

Protein shall be a minimum of 7 grams per ounce.

TURKEY, GROUND, PATTIES, WHITE MEAT IN NAT. PROP. 90% LEAN, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz. ea. (+/- 0.25-ounce tolerance).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Principal display Panel must declare "90% lean"; "10% fat"; or "90% lean/10% fat".

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Lean content of finished product shall be a minimum of 90% lean and fat content of finished product shall not exceed 10 %.

TURKEY, GROUND, PATTIES, WHITE MEAT IN NAT. PROP. 90% LEAN, FC

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz. ea. (+/- 0.25-ounce tolerance).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Principal display Panel must declare "90% lean"; "10% fat"; or "90% lean/10% fat".

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Lean content of finished product shall be a minimum of 90% lean and fat content of finished product shall not exceed 15 %.

TURKEY, MEATLOAF, FULLY COOKED

NAMI NAME AND NUMBER: Meatloaf, Turkey, Fully Cooked, Frozen, NAMI 814, Formula D

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 – 5 lbs. per loaf.

PACKAGING AND MARKING:

Each Meatloaf should be individually wrapped; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

MSM or LFTB is not preferred.

Product shall be processed IAW Good Manufacturing Practices and be high-quality commercial item.

Protein: 4.5 grams per ounce, NA Less than 185mg/ounce and fat less than 2 grams per ounce.

TURKEY POT ROAST, BONELESS, FC, HEAT & SERVE

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages size to be determined by user.

PACKAGING AND MARKING:

Whole and Sliced forms are acceptable forms.

White and Dark meat acceptable.

All flavors acceptable if all Nutritional requirements are met

Product shall be packaged to protect against damage and / or deterioration during shipment and storage.

Packing and marking shall be in accordance with Good Commercial Practice. All forms of packaging are acceptable.

MISCELLANEOUS REQUIREMENTS:

Product shall contain less than 200 mg of Sodium per ounce.

Product shall contain no more than 2 gm of sat total fat per ounce.

Product shall contain a minimum of 4 gm per ounce.

TURKEY, PULLED / SHREDDED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 lbs. per package / container.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

The product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.

Product is to be seasoned, without sauce.

Sodium content shall be 75 mg or less per ounce.

Protein shall be a minimum of 7 grams per ounce.

TURKEY, ROAST, BONELESS, W. & D. IN NATURAL PROPORTIONS, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A USDA Grade B is acceptable when Grade A is not available.

PORTION SIZE/WEIGHT RANGE: 8 - 12 lbs. ea.

PACKAGING AND MARKING:

Each roast shall be packaged individually to protect against damage/ deterioration during storage and shipment, vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product shall be 4 to 7 inches in diameter and 9 to 17 inches long.

White to dark meat ratio shall be in natural proportion as found in whole turkeys.

Skin covering may be present to maintain moisture during cooking.

Product may be injected with no more than 8% water, salt, and sodium phosphate solution to improve moisture retention.

Each roast shall be netted.

TURKEY, WHOLE, SKIN-ON, SEMI-BONELESS, W/O NECK OR GIBLETS, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: 14 - 24 lbs. ea.

PACKAGING AND MARKING:

Each bird shall be individually vacuum packed to protect against damage / deterioration during storage and shipment.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product may contain no more than 10% of the basting solution.

Products shall have wing bones only; drumstick bones only; or wing bones and drumstick bones only.

TURKEY, WHOLE, TOM, WITHOUT GIBLETS, RAW

NAMI NAME AND NUMBER: Whole Young Turkey without Giblets, NAMI P2102

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 16 - 24 lbs. ea.

PACKAGING AND MARKING:

Each bird shall be individually vacuum packed to protect against damage / deterioration during storage and shipment.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Products shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.

Product may contain no more than 10% of the basting solution.

TURKEY, WHOLE, WITHOUT GIBLETS, SMOKED, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from NAMI P2002

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: 10 - 14 lbs. ea.

PACKAGING AND MARKING:

Each bird shall be individually vacuum packed to protect against damage / deterioration during storage and shipment.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Products shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.

Sodium content shall be 140 mg or less per ounce.

Protein shall be a minimum of 6.5 grams per ounce.

TURKEY WINGS, WHOLE, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Young Turkey Whole Wing, NAMI P2036

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: 3.2 - 4.0 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Products shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide. Sodium content shall be 280 mg or less per ounce.

Protein shall be a minimum of 8.5 grams protein per ounce.

NOTE: For Contingency Zone ONLY.



FURTHER PROCESSED PRODUCTS

FRANKFURTERS

NAMI NAME AND NUMBER: Frankfurters, NAMI 800

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4/1; 5/1; or 6/1 per lb.

5/1 or 8/1 per lb. – IMT only

PACKAGING AND MARKING:

Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit the removal of individual franks without damage while frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Products meet all the general and detailed requirements of the NAMI Meat Buyers Guide.

Formula D, Beef or Formula A, Beef and pork in any combination; Style C, skinless or Style D, collagen casings.

Sodium content shall be 232 mg or less per ounce.

Total fat content shall be maximum 7.8 grams per ounce

FRANKFURTERS, CHICKEN AND / OR TURKEY

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: **5/1 per lb. - IMT only.**

PACKAGING AND MARKING:

Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit the removal of individual franks without damage while frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Individual frank weights and lengths are determined by the customer.

Products shall be skinless or in collagen casings.

Sodium content shall be 275 mg or less per ounce.

Total fat content shall be maximum 7.84 grams per ounce.

GYRO MEAT, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0 oz. slices. Package sizes not to exceed 5 lbs.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality item.

Sodium content shall be 260 mg or less per ounce.

Protein shall be a minimum of 4 grams protein per ounce.

Total fat content shall be maximum 7.35 grams per ounce.

Saturated fat content shall be maximum 3 grams per ounce.

LUNCHMEAT, BEEF PASTRAMI, CURED, FOR SLICING

NAMI NAME AND NUMBER: Beef Pastrami, NAMI 611

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 7 lbs. ea.

PACKAGING AND MARKING:

Package weight shall be specified by the user.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product shall contain no more than 10% solution prior to cooking.

Sodium content shall be 302 mg or less per ounce.

Total fat content shall be maximum 2 grams per ounce.

LUNCHMEAT, BEEF PASTRAMI, CURED, SLICED

NAMI NAME AND NUMBER: Prepared from Beef Pastrami, NAMI 611

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0 oz. slices. Package sizes not to exceed 5 lbs.

PACKAGING AND MARKING:

Package weight shall be specified by the user.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Product shall contain no more than 10% solution prior to cooking.

Sodium content shall be 302 mg or less per ounce.

Total fat content shall be maximum 2 grams per ounce.

LUNCHMEAT, BOLOGNA, FOR SLICING

NAMI NAME AND NUMBER: Bologna, NAMI 801

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 7 - 12 lbs. ea.

PACKAGING AND MARKING:

Users will select package size required during cataloging.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Products meet all general and detailed requirements of the NAMI Meat Buyers Guide.

Formula B - Beef, pork (beef is predominant) or Formula D – Beef; Style D – collagen casings.

Sodium content shall be 265 mg or less per ounce.

Total fat content shall be maximum 7 grams per ounce.

LUNCHMEAT, BOLOGNA, SLICED

NAMI NAME AND NUMBER: Prepared from Bologna, NAMI 801

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0 oz. slices

PACKAGING AND MARKING:

Users will select package size required during cataloging.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Products meet all general and detailed requirements of the NAMI Meat Buyers Guide.

Formula B - Beef, pork (beef is predominant) or Formula D – Beef; Style D – collagen casings.

Sodium content shall be 265 mg or less per ounce.

Total fat content shall be maximum 7 grams per ounce.

LUNCHMEAT, CHICKEN BREAST, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0 oz. slices. Package sizes not to exceed 5 lbs.

PACKAGING AND MARKING:

Package weight shall be specified by the user.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality item.

Products shall be produced from whole muscle cuts.

Product may be smoked, or oven roasted.

USA, USAF, USMC - Various flavor profiles permitted.

Sodium content shall be 225 mg or less per ounce.

Total fat content shall be maximum 1 gram per ounce.

LUNCHMEAT, HAM, WITH NAT. JUICES OR HAM, WATER ADDED, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.6 - 0.8 oz. slices. Package sizes not to exceed 5 lbs.

PACKAGING AND MARKING:

Product is to be vacuum packaged.

User will select package size required during cataloging.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Other than natural flavor profile requires prior approval.

Sodium content shall be 200 mg or less per ounce.

Total fat content shall be maximum 2 grams per ounce.

LUNCHMEAT, ROAST BEEF, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.6 - 0.8 oz. slices. Package sizes not to exceed 5 lbs.

PACKAGING AND MARKING:

Package weight shall be specified by the user.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality item.

Products shall be produced from whole muscle cuts.

The sodium content shall be 215 mg or less per ounce.

Total fat content shall be maximum 2 grams per ounce.

LUNCHMEAT, SALAMI, FOR SLICING

NAMI NAME AND NUMBER: Salami, Cooked, NAMI 804

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 7 - 12 lbs. ea.

PACKAGING AND MARKING:

Users will select case size required during cataloging.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Products meet all general and detailed requirements of the NAMI Meat Buyers Guide.

Formula C, Pork and Beef, Pork predominant.

Sodium content shall be 450 mg or less per ounce.

Total fat content shall be maximum 7 grams per ounce.

LUNCHMEAT, SALAMI, SLICED

NAMI NAME AND NUMBER: Prepared from Salami, Cooked, NAMI 804

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0 oz. slices. Package sizes not to exceed 5 lbs.

PACKAGING AND MARKING:

Users will select package size required during cataloging.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Products meet all general and detailed requirements of the NAMI Meat Buyers Guide.

Formula C, Pork and Beef, Pork predominant.

Sodium content shall be 450 mg or less per ounce.

Total fat content shall be maximum 7 grams per ounce.

LUNCHMEAT, TURKEY BREAST, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0 oz. slices. Package sizes not to exceed 5 lbs.

PACKAGING AND MARKING:

Package weight shall be specified by the user.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality item.

Products shall be produced from whole muscle cuts.

Product may be smoked, or oven roasted.

Various flavor profiles are permitted.

Product may contain no more than 8% added broth.

Sodium content shall be 250 mg or less per ounce.

Total fat content shall be maximum 1 gram per ounce.

LUNCHMEAT, TURKEY HAM, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 oz. – 1.0 oz. slices. Package sizes not to exceed 5 lbs.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality item.

Sodium content shall be 270 mg or less per ounce.

Total fat content shall be maximum 2 grams per ounce.

Saturated Fat content shall be maximum of 0.5 g per ounce.

MEATBALLS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1/2 - 2 oz. meatballs as specified by the user.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

MSM or LFTB is not preferred.

Item can be with or without Italian seasoning.

Allowable formulations include beef; beef and pork; chicken; or turkey.

Sodium content shall be 140 mg or less per ounce (no sauce).

Total fat content shall be maximum 4 grams per ounce.

Saturated Fat content shall be maximum of 2g per ounce.

Protein shall be a minimum of 4 grams per ounce.

MEATLOAF, BEEF, FULLY COOKED

NAMI NAME AND NUMBER: Meatloaf, Beef, Fully Cooked, Frozen, NAMI 814, Formula D

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 – 5 lbs. per loaf.

PACKAGING AND MARKING:

Each Meatloaf should be individually wrapped; vacuum packaging is preferred.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

MSM or LFTB is not preferred.

Product shall be processed IAW Good Manufacturing Practices and be high-quality commercial item.

Sodium content shall be 266 mg or less per 1 ounce.

Protein content shall be 4.5 grams per ounce, NA less than 125 mg per ounce and fat less than 4 grams per ounce.

MEAT AND POULTRY SNACKS, CURED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Accept all packaging sizes

PACKAGING AND MARKING:

Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit the removal of individual franks without damage while frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Sodium content shall be 520 mg or less per ounce.

Total fat content shall be maximum 2.5 grams per ounce.

Saturated fat no more than 1g per ounce.

Varieties, types, styles, class are per A-A-20298C September 15, 2015, Commercial Item Description.

Variety A- Beef

Variety B - Turkey

Variety C - Chicken

Variety D - Pork

Variety E - Bacon

Type I - Dry cured/jerky

Type II - Moist cured/kippered

Type III - Moist cured/lactate

Type IV - Fermented

Style a - Chopped and formed

Style b - Natural style

Class 1 - Strips

Class 2 - Sticks

Class 3 - Sliced

Class 4 - Nuggets

Class 5 - Bites

Class 6 - Other (*as specified by the purchaser*)

Flavor (a) – Smoked

Flavor (f) – Sweet and Spicy

Flavor (b) - Teriyaki

Flavor (g) - Cranberry

Flavor (c) - Barbeque

Flavor (h) - Hickory

Flavor (d) - Peppered

Flavor (i) - Maple

Flavor (e) - Hot

Flavor (j) – Other (*as specified by the purchaser*)

PEPPERONI, SLICED

NAMI NAME AND NUMBER: Pepperoni, NAMI 821

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 13 - 18 slices per oz.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Formula A, D, or G, pepperoni shall contain no extenders or binders.

PEPPERONI, TURKEY, SLICED

NAMI NAME AND NUMBER: Pepperoni, NAMI N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 13 - 18 slices per oz.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Form U pepperoni shall contain no extenders or binders.

TF= Less than 5 grams per ounce.

SF= Less than 1.5 grams per ounce.

NA= Less than or equal to 515 mg per ounce.

Protein= Minimum 5.75 grams per ounce.

Turkey and chicken formulation only.

SAUSAGE, ANDOUILLE, COOKED/ SMOKED / UNCOOKED.

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 5 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Casing will be edible collagen. All services are good with all formulations.

SAUSAGE, BRATWURST, LINKS, FULLY COOKED OR RAW

NAMI NAME AND NUMBER: Bratwurst, NAMI 822

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 – 5 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Formula A, beef and pork in any combination, Formula D, all beef, Formula G, all pork, or Formula P, beef and turkey (beef is predominant); Type E, linked; Style B, natural casing, Style C, skinless, or Style D, edible casing.

Maximum fat content shall not exceed 40% of product weight.

SAUSAGE, BREAKFAST, PATTIES, BEEF, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 2.5 oz. patties.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

MSM or LFTB is not preferred.

Specific weight to be specified by customer.

SAUSAGE, BREAKFAST, LINKS, CHICKEN, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.8 - 1 oz. per link.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

SAUSAGE, BREAKFAST, LINKS, PORK, PORK & BEEF, OR BEEF, FULLY COOKED

NAMI NAME AND NUMBER: Breakfast Sausage, Cooked, NAMI 817

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.75 - 1.25 oz ea. per link (after cooking), 19 to 21 links per lb.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all the general and detailed specs of the NAMI Meat Buyers Guide.

Formula G, Pork, Formula C, pork and beef, predominately pork; or Formula D, Beef; Style C, skinless.

SAUSAGE, BREAKFAST, LINKS, TURKEY, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.8 - 1 oz. per link.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

SAUSAGE, BREAKFAST, PATTIES, PORK, FULLY COOKED

NAMI NAME AND NUMBER: Breakfast Sausage, Cooked, NAMI 802B

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1 - 2 oz. patties (after cooking).

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Formula C, Pork; Style C, skinless.

Specific weight to be specified by customer.

SAUSAGE, BREAKFAST, PORK, RAW

NAMI NAME AND NUMBER: Pork Sausage, NAMI 810

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 4 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all the general and detailed specs of the NAMI Meat Buyers Guide.

Specific weight to be specified by customer.

Sodium content shall be 250 mg or less per ounce.

Total fat content shall be 9 gm or less per ounce.

Saturated fat content shall be 3 grams or less per ounce.

Protein content shall be greater than 3.5 gm/ounce.

SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 2.5 oz. patties.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Specific weight to be specified by customer.

Total Fat per ounce is no more than 4 grams.

Saturated fat per ounce no more than 1 gram.

NA per ounce no more than 200mg.

Protein per ounce minimum is 5 grams.

SAUSAGE, BREAKFAST, PATTIES, TURKEY, GRD, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 – 3 oz. patties.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Specific weight to be specified by customer.

Total Fat per ounce is no more than 4.5 grams.

Saturated fat per ounce no more than 1 gram.

NA per ounce no more than 200mg.

Protein per ounce minimum is 5 grams.

SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GRD, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 2.5 oz. patties.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Specific weight to be specified by customer.

Total Fat per ounce is no more than 4 grams.

Saturated fat per ounce no more than 0.75 gram.

NA per ounce no more than 140 mg.

Protein per ounce minimum is 4 grams.

SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GRD, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 – 3 oz. patties.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Specific weight to be specified by customer.

Total Fat per ounce is no more than 2.5 grams.

Saturated fat per ounce no more than 0.5 gram.

NA per ounce no more than 170 mg.

Protein per ounce minimum is 5 grams.

SAUSAGE, BREAKFAST, PATTIES, SALMON, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 2.5 oz. patties.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Specific weight to be specified by customer.

SAUSAGE, CHORIZO, CHICKEN, HOT/ SWEET (MILD), LINKS, RAW

NAMI NAME AND NUMBER: Pork Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 4 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Specific weight to be specified by customer.

Sodium content shall be 160 mg or less per ounce.

SAUSAGE, CHORIZO, PORK, RAW

NAMI NAME AND NUMBER: Pork Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 4 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Specific weight to be specified by customer.

Sodium content shall be 160 mg or less per ounce.

SAUSAGE, ITALIAN, CRUMBLLED, F/C

NAMI NAME AND NUMBER: Italian Sausage, Crumbled, Cooked, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10 lb. packages.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Formula G-Pork; Cooking Option B, cooked, Style F, bulk.

SAUSAGE, KNOCKWURST, LINKS, FULLY COOKED

NAMI NAME AND NUMBER: Knockwurst, NAMI 816

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4/1 or 5/1 per lb.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

MSM or LFTB is not preferred.

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Formula D, all beef; Type E, linked; Style B, natural casing, Style C, skinless, or Style D, collagen casing; Cooking Option B, Cooked.

SAUSAGE, POLISH, LINKS, SMOKED, FULLY COOKED

NAMI NAME AND NUMBER: Polish Sausage, NAMI 813

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 5 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Formula G, pork only or Formula C, pork and beef (predominately pork); Type E, linked; Style B, natural casing or Style D, collagen casing; Cooking Option B, cooked.

SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Italian Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 5 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Formula G, pork only; Type E, linked; Style B, natural casing or Style D, collagen casing.

Cooking Option B, cooked.

SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, RAW

NAMI NAME AND NUMBER: Italian Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 5 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.

Formula G, pork only; Type E, linked; Style B, natural casing or Style D, collagen casing.

Cooking Option C, uncooked.

SAUSAGE, TURKEY KIELBASA, FULLY COOKED, CURED, OR SMOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 5 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

TF = Less than 3.25 grams per ounce.

SF = Less than 1.10 grams per ounce.

NA = Less than 265 mg. per ounce.

Protein = Minimum of 4 grams per ounce.

Cooking option B, cooked.

Only Turkey and chicken formulation.

Edible casing.

**FSC 8940 PLANT BASED / VEGETARIAN AND FSC PLANT
BASED VEGETARIAN SOUPS**



HUMMUS, CHILLED OR FROZEN

GRADE REQUIREMENT: N/A

PACKAGING AND MARKING:

Salad hummus/ hummus, chilled, classic, w/pretzels for dipping, 12 / 4.56 oz. co.,

OCONUS: Salad hummus prepared 8 / 4 lb. co.

CONUS: Chilled Hummus 2 / 4 lb. co., Frozen Salad, Hummus 3.75 lb. co., Chilled Salad Hummus 2 / 4lb. co. Chilled 6 oz. or 12 oz. co.

Product shall be Individually Quick Frozen and / or chilled and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Sodium should not be greater than 131 mg. per ounce.

Protein should be at least 2 grams per ounce.

MEAT ANALOG VEGETARIAN BURGER, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

The burger will have to code Yellow G4G.

MISCELLANEOUS REQUIREMENTS:

Protein content shall be 4.5 grams or more per 1 ounce portion (considered side entrée).

Double portion is an option for main entrée.

Total fat content shall be less than 15 grams per serving and / or 4 grams per ounce.

Sodium content shall be 100 mg. or less per 1 per ounce.

MEAT ANALOG VEGETARIAN, GROUND, CRUMBLE, BULK, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 - 20 lbs.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

The Meat analog will have to code Yellow G4G.

MISCELLANEOUS REQUIREMENTS:

Protein content shall be 4.5 grams or more per 1 ounce portion (considered side entrée).

Double portion is an option for main entrée.

Total fat content shall be less than 15 grams per serving and / or 4 grams per ounce.

Sodium content shall be 100 mg or less per ounce.

PLANT BASED, BEAN BURGER, FULLY COOKED, FROZEN

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Sodium content shall be 180 mg per ounce or less.

Protein contents shall be minimum of 3.8 grams per 1 ounce portion (considered side entrée).

Double portion is an option for main entrée.

Total fat content shall be 3 grams or less per ounce, saturated fat content shall be 1.1 grams or less per ounce.

Fortify with Iron 1.7 mg. per serving.

Fiber should be at least 3 grams per serving.

PLANT BASED, BREAKFAST SANDWICH, EGG, CHEESE, PB MEAT, VARIETY OF BREADS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

All breakfast sandwiches should code minimum yellow G4G.

PLANT BASED CHICKEN TENDERS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1 - 2 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Sat fat should be less than 0.5 per ounce.

Protein content shall be 2 g per 1 ounce portion (considered side entrée).

Double portion is an option for main entrée.

Fortify with Iron 1.7 mg. per serving.

Fiber should be at least 3 grams per serving.

PLANT BASED CHICKEN PATTIES, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 6 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Protein content shall be 3.5 g per 1 ounce portion.

Fortify with Iron 1.7 mg per serving.

Fiber should be at least 3 grams per serving.

NA shall be less than 180mg per ounce.

Total fat shall be less than 3 grams per ounce.

PLANT BASED BURGER, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Protein content shall be 3.8 g or more per 1 ounce portion (considered side entrée).

Sodium shall contain less than 180 mg Sodium per ounce.

Double portion is an option for main entrée.

Total fat content shall be 3 grams or less per ounce.

Saturated fat content shall be 1.1 grams or less per ounce.

Fortify with Iron 1.7 mg per serving.

Fiber content shall be 3 g or more per serving.

Code minimum yellow for G4G.

PLANT BASED MEATBALLS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1 - 2 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Sodium content shall be 140 mg or less per ounce (not sauced). Total fat content shall be maximum 4 grams per ounce and Saturated Fat content shall be maximum of 2g Saturated Fat per ounce. Protein shall be a minimum of 4 grams of protein per ounce.

Sodium content shall be 180 mg or less per ounce (sauced).

Fortify with Iron 1.7mg per serving.

Fiber should be at least 3 grams per serving.

PLANT BASED, SAUSAGE PATTY, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1 - 2 oz. ea.

PACKAGING AND MARKING:

Products shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

The percentage of fat per portion should not be higher than 35% per serving, percentage of Saturated Fat should not be higher than 10% per serving and sodium content shall be 260 mg or less per ounce. Protein content shall be 6g or more per 1 ounce portion (considered side entrée).

Double portion is an option for main entrée.

Fortified with Iron 1.7 mg per serving.

Fiber should be at least 1 gram per serving.

PLANT BASED, CHILI, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 8 oz. individual pkg. #10 can or bulk in a bag.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during storage and shipping, must be able to remove individual patties without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Sodium content shall be 130 mg or less per ounce.

Total fat content shall be maximum 1 g per ounce.

Saturated Fat content shall be maximum of 0.5g per ounce.

PLANT BASED, CRUMBLE/GROUND, FULLY COOKED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 8 oz. ind. pkg, #10 can or bulk in a bag.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Sodium content shall be 175 mg or less per ounce.

Total fat content shall be maximum 3.5 g per ounce

Saturated Fat content shall be maximum of 0.5g per ounce.

Protein content shall be minimum 5.5 g. per ounce.

Fiber content shall be minimum 1 gram per ounce.

Iron shall be at a minimum of 0.5mg per ounce.

TEMPEH, FIRM, EXTRA FIRM, FROZEN, CHILLED, RAW

GRADE REQUIREMENT: N/A

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and / or chilled and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Sodium must be less than 50 mg per ounce.

Saturated Fat must be less than 1 gram per ounce.

Protein must be minimum 5 grams per ounce.

Iron must be minimum 1.5 mg per 3 ounces.

TOFU, SOFT, FIRM, EXTRA FIRM CHILLED

GRADE REQUIREMENT: N/A

PACKAGING AND MARKING:

Product shall be IQF and / or chilled and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Extra Firm Tofu Calcium shall be at least a good source DV 10%. Iron needs to be greater than 1.3 mg per serving.

Soft or Firm Tofu is acceptable, no nutrient requirements.

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SEAFOOD

CATFISH FILLETS, BREADED, RAW OVENABLE OR PARFRIED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage. Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made from there. Chesapeake Bay Catfish is acceptable.

Wild caught preferred. Farm raised will be considered on a case-by-case basis.

Product shall be prepared from Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets.

Breeding should **NOT** be more than 30% of portion weight.

Various flavor profiles are permitted.

Protein content shall be 3.25 grams or more per ounce.

Around 15% solution/wash per serving.

Sodium content shall be 150 mg or less per ounce.

CATFISH FILLETS, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 9 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Although this item is not gradable, product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.

Wild caught preferred. Farm raised will be considered on a case-by-case basis.

Product shall be Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets.

Around 15% solution / wash per serving.

Sodium content shall be 120 mg or less per ounce.

“Wild Caught catfish” is acceptable- note has higher omega 3’s than regular catfish.

CATFISH NUGGETS, BREADED, PARFRIED

IMT ONLY

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 3 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.

Breeding should **NOT** be more than 30% of portion weight.

Sodium content shall be 150 mg or less per ounce.

Protein content shall be 3.25 grams or more per ounce.

COD FILLET, BATTERED, PARFRIED

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 2 - 3 ounce each

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught preferred. Farm raised will be considered on a case-by-case basis.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.

Product shall contain no less than 40% fish flesh.

NOTE: See Fish Portions for 3 - 5 ounce battered cod portions.

Sodium content shall be 150 mg or less per ounce and Protein content shall be 3.5 grams or higher per ounce.

COD FILLETS, BREADED, RAW or PARFRIED

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught preferred. Farm raised will be considered on a case-by-case basis.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.

Product shall contain no less than 50% fish flesh.

User shall specify the raw portion weight required.

Sodium content shall be 150 mg or less per ounce.

Protein shall be 3.5 grams or higher per ounce.

COD FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught preferred. Farm raised will be considered on a case-by-case basis.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Cod Fillets.

User may specify the raw portion weight required.

Product shall be Type 3, frozen, individually; Style 2, skinless; Bone Classification 1, practically boneless.

Sodium content shall be 120 mg or less per ounce.

CRABMEAT, IMITATION, SURIMI, CHUNKS/FLAKES

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: package size to be determined by user.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product shall contain no less than 40% fish flesh.

Sodium content shall be 240 mg or less per ounce.

CRAB LEGS AND CLAWS, ALASKAN KING, SPLIT/BUTTERFLIED, FULLY COOKED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 16 - 22 count.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught preferred. Farm raised will be considered on a case-by-case basis.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Products shall be processed Red or Brown / Golden Alaskan King crabs.

Product shall contain legs and claws in natural proportion (1 claw for every 3 legs).

Product shall meet minimum 80% fill.

Sodium content shall be 330 mg or less per ounce.

FISH PORTIONS, BATTER DIPPED, PARFRIED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 - 5 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product shall be processed from Cod, Whiting, or Ocean Perch.

Product shall contain no less than 40% fish flesh.

Twice frozen fish blocks are not authorized as a raw ingredient for this item.

Sodium content shall be 160 mg or less per ounce and Protein content shall be 4 grams or higher per ounce.

FLOUNDER FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 5 – 7 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught preferred. Farm raised will be considered on a case-by-case basis.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Flounder.

Product shall be Type 3, frozen, (IQF), glazed; Bone Classification 1, practically boneless.

Sodium content shall be 120 mg or less per ounce.

LOBSTER TAIL, COLD WATER, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Products shall be processed from *Homarus Americanus* species.

Sodium shall be a maximum of 150 mg per ounce.

LOBSTER TAIL, SPINY, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6 - 8 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product shall be processed from only fresh *Paulius argus* or *panulirus interruptus* species or only frozen *panulirus marginatus* species.

Sodium content shall be 150 mg or less per ounce.

LOBSTER TAIL, COLD WATER, RAW, IQF, SHUCKED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 - 5 oz. ea.

PACKAGING AND MARKING:

Product shall be IQF and packaged to protect it from deterioration and / or damage during shipping and storage and to permit removal of individual portions without damage.

Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Products shall be processed only from species *Homarus americanus*.

Sodium shall be a maximum of 150 mg per ounce.

OCEAN PERCH, FLT, PACIFIC, IQF, WILD, RAW

GRADE REQUIREMENT:

PORTION SIZE/WEIGHT RANGE: 4 – 8 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught preferred. Farm raised will be considered on a case-by-case basis.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Ocean Perch Rock Fish Fillets.

Sodium content shall be 50 mg or less per ounce.

Must be Wild caught.

POLLOCK BURGER, ALASKAN, RAW

GRADE REQUIREMENT: PUFF

PORTION SIZE/WEIGHT RANGE: 4 oz. (+/- 0.25-ounce tolerance).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Sodium content shall be 120 mg or less per ounce.

POLLOCK FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea. (other portion sizes will be considered based on market availability).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught preferred. Farm raised will be considered on a case-by-case basis.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.

Product shall be Type 2, frozen, (IQF), glazed; Style 1 (iv), single, skin-off; Bone Classification 1, practically boneless.

Sodium content shall be 120 mg or less per ounce.

POLLOCK FILLETS, STUFFED, RAW

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 4 - 5 oz. ea. (other portion sizes will be considered based on market availability).

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught preferred. Farm raised will be considered on a case-by-case basis.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all applicable criteria of the United States General Standards for Grades of Fish Fillets.

Various flavor profiles, including Maryland style, Louisiana style, Florentine styles, are permissible.

Sodium content shall be 120 mg or less per ounce.

POLLOCK PORTIONS, BATTER DIPPED, PARFRIED

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 2 - 4.5 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught preferred. Farm raised will be considered on a case-by-case basis.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product shall contain no less than 40% fish flesh.

Twice frozen fish blocks are not authorized as a raw ingredient for this item.

Sodium content shall be 150 mg or less per ounce and Protein content shall be 4 grams or higher per ounce.

POLLOCK PORTIONS, BREADED, PARFRIED

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 3.7 – 4.3 oz. ea. (other portion sizes will be considered based on market availability).

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught preferred.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product shall contain no less than 65% fish flesh.

Products shall be rectangular shaped.

Sodium content shall be 176 mg or less per ounce and Protein content shall be 4 grams or higher per ounce.

POLLOCK PORTIONS, SERPENTINE CUT, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4.5 oz. ea. (other portion sizes will be considered based on market availability).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught preferred.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Sodium content shall be 120 mg or less per ounce.

SALMON FILLETS, RAW, SKIN ON

GRADE REQUIREMENT: Will except PUFFI and prefer US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild-catching seafood offerings will always be preferred over a farm raised option. When cost and affordability comes into consideration farm-raised will be considered. If procuring farmed salmon, the Service HQ will have to approve the source. They prefer the farmed salmon to be Best Aquaculture Practices (BAP), Prefer Best Choice, and salmon welfare certified.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.

Product prepared from Coho, Sockeye, Chinook.

Customer may specify desired weight within 4 - 6 ounces each.

Sodium content shall be 90 mg or less per ounce.

SALMON FILLETS, RAW, SKIN OFF

GRADE REQUIREMENT: Will except PUFFI and prefer US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild-catching seafood offerings will always be preferred over a farm raised option. When cost and affordability comes into consideration farm-raised will be considered. If procuring farmed salmon, the Service HQ will have to approve the source. Prefer the farmed salmon to be Best Aquaculture Practices (BAP), Prefer Best Choice, and salmon welfare certified.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.

Product prepared from Coho, Sockeye, Chinook and Chum is acceptable when the other species are not available.

Customer may specify desired weight within 4 - 6 ounces each.

Sodium content shall be 90 mg or less per ounce.

SALMON FILLETS, STUFFED, RAW, MARYLAND STYLE

GRADE REQUIREMENT: PUF1 and preferred to be prepared from US Grade A.

PORTION SIZE/WEIGHT RANGE: 4.2 - 4.6 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught seafood offerings will always be preferred over a farm-raising option. When cost and affordability comes into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.

Product prepared from Coho, Sockeye, or Chinook salmon.

Sodium content shall be 120 mg or less per ounce.

Prepared with only wild caught (farm raised is not acceptable).

The farm-raised salmon will be acceptable when it has an HQ letter of approval.

The product should have good flavor and no bad odor.

SALMON BURGER / SALMON BREAKFAST PATTY, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 4.5 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Sodium content shall be 120 mg or less per ounce.

Protein for salmon burger should be at least 4.5 grams per ounce.

SALMON, PINK, CANNED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 64 ounces or below.

PACKAGING AND MARKING:

Products shall be packaged in hermetically sealed cans.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild-catching seafood offerings will always be preferred over a farm raised option. When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all the criteria of The U.S. Department of Commerce (USDC).

Product shall be processed in accordance with Good Manufacturing Practices.

Products shall be Type A (canned), Species IV (Pink), Style a (Regular), Packing media 1 (water), and Flavor 1 (natural).

Sodium content shall be 120 mg or less per ounce.

SALMON, PINK, FLEX POUCH

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14.26 or 43 oz.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all the criteria of The U.S. Department of Commerce (USDC).

Product shall be processed in accordance with Good Manufacturing Practices.

Products shall be Species IV (Pink), Packing media 1 (water), and Flavor 1 (natural).

Smoking flavor is acceptable.

Sodium content shall be 120 mg or less per ounce.

SCALLOPS, SEA, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 20 - 30 per lb.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught seafood offerings will always be preferred over a farm-raising option. When cost and affordability comes into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Scallops.

Product shall be Style (b), IQF; Sub style A. glazed or B. unglazed; Type 1. Adductor muscle or 2. Adductor muscle with catch portion removed.

Water or chemical added Scallop products are **NOT authorized**.

Sodium content shall be 120 mg or less per ounce.

SHRIMP BURGERS, RAW

IMT ONLY

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 - 4.5 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Sodium content shall be 120 mg or less per ounce.

SHRIMP, BREADED, RAW

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 21 – 25 lb. finished product count.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught seafood offerings will always be preferred over a farm-raising option. When cost and affordability comes into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Breaded Shrimp.

Product must be Style II, “Lightly Breaded Shrimp” frozen raw breaded shrimp containing a minimum of 65% shrimp material.

Products may be Type I or Type II, fantail (butterfly) or round shrimp.

Product must be Subtype B or C, with tail fin but no shell segments present or w/o tail fin and shell segments.

21 – 25 lb., fantail or round, with tail fin but no shell segments present.

Sodium content shall be 145 mg or less per ounce.

SHRIMP, BREADED, PARFRIED

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 21 - 25 lb. or 31 - 35 lb. finished product count.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild-catching seafood offerings will always be preferred over a farm raised option. When cost and affordability comes into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

Products may be Type I or Type II, fantail (butterfly) or round shrimp.

Product must be Subtype B or C, with tail fin but no shell segments present or w/o tail fin and shell segments.

21 – 25 lb., fantail (butterfly) or round, with tail fin but no shell segments present or 31 - 35/lb., fantail (butterfly) or round, w/o tail fin and shell segments.

Sodium content shall be 120 mg or less per ounce.

SHRIMP, PEELED & DEVEINED, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 21 – 25 lb., 26 – 30 lb., or 31 - 35 lb. finished product count.

PACKAGING AND MARKING:

Products shall be packaged in sealed bags to prevent damage / deterioration during storage and shipping, must be able to remove individual shrimp without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught seafood offerings will always be preferred over a farm-raising option. When cost and affordability comes into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Fresh and Frozen Shrimp.

Product shall be Type (3), frozen individually, glazed or unglazed; Style (1), raw; Market Form (5), Peeled and deveined, round, tail on (all shell removed except last shell segment and tail fins, with segments shallowly slit to last segment). (6), Peeled and deveined, round, tail off (all shell and tail fins removed, with segments shallowly slit to last segment).

26 – 30 lb. or 31 – 35 lb., round or butterfly, tail on or tail off.

Sodium content shall be 100 mg or less per ounce.

SHRIMP, WHOLE, RAW, CRABMEAT STUFFED

GRADE REQUIREMENT: Prepared from US Grade A

PORTION SIZE/WEIGHT RANGE: Prepared from 30 - 40 count per pound.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught seafood offerings will always be preferred over a farm-raising option. When cost and affordability comes into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

Product shall be butterfly, tail-on.

Product shall have a minimum 20% and a maximum 25% crabmeat.

SNOW CRAB CLUSTERS, FULLY COOKED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 12 oz. ea. (natural clusters).

PACKAGING AND MARKING:

Products shall be IQF and packed so individual portions can be removed without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Wild caught seafood offerings will always be preferred over a farm-raising option. When cost and affordability comes into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product shall be processed from fresh Choanocytes Opilio species shellfish meat.

Product must meet minimum 80% fill.

Sodium content shall be 330 mg or less per ounce.

TILAPIA FILLETS, BONELESS/SKINLESS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea. (3 - 5 ounces will be allowed when the original position specification is not available).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.

Product shall be Type 2, frozen, (IQF), glazed or unglazed; Style 1 (iv): Bone Classification 1, practically boneless.

Sodium content shall be 120 mg or less per ounce.

TROUT, WHOLE, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 8 - 10 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.

Product shall be Type 3, frozen, IQF, glazed, Style 2 dressed-eviscerated.

Sodium content shall be 120 mg or less per ounce.

TROUT FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.

Product shall be Type 2, frozen, (IQF), glazed; Bone Classification 1, practically boneless.

Sodium content shall be 120 mg or less per ounce.

TUNA, CANNED OR VACUUM POUCH

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 66.5 oz. can or 43 oz. pouch.

PACKAGING AND MARKING:

Product shall be packaged in hermetically sealed cans or vacuum foil pouches.

Packing and marking shall be in accordance with Good Commercial Practice, "Light Tuna" IAW CID A-A-20155D, CFR 161.190, CFR Part 123 and part 110.

Wild-catching seafood offerings will always be preferred over a farm raised option. When cost and affordability comes into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

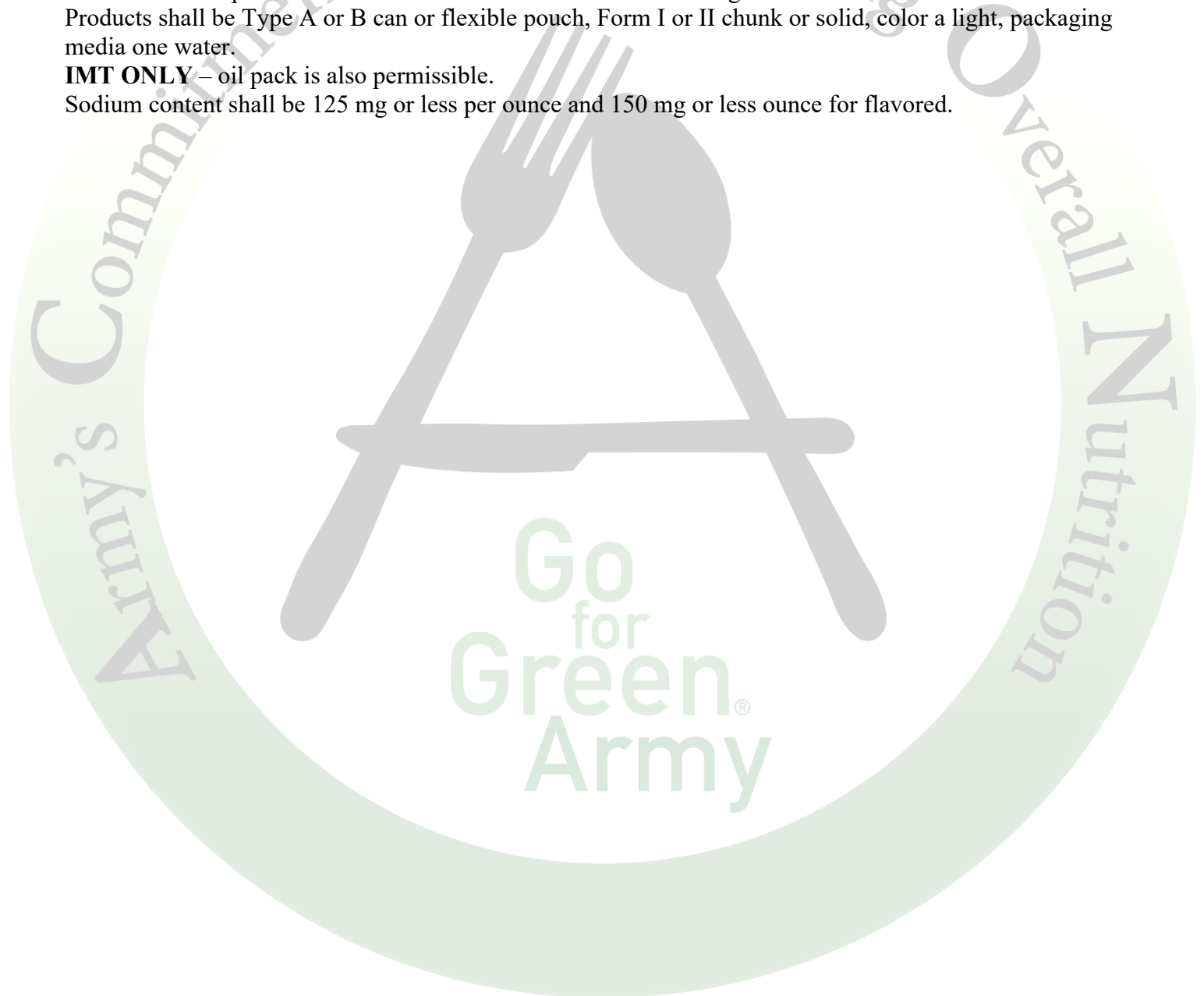
Product must comply with all the criteria of The U.S. Department of Agriculture (USDA).

Product shall be processed in accordance with Good Manufacturing Practices.

Products shall be Type A or B can or flexible pouch, Form I or II chunk or solid, color a light, packaging media one water.

IMT ONLY – oil pack is also permissible.

Sodium content shall be 125 mg or less per ounce and 150 mg or less ounce for flavored.



FSC 8910 DIARY FOODS AND EGGS



MILK INFORMATION

Milk Description

Milk is obtained by milking one or more healthy cows. Milk is a secretion that is completely or almost completely free from colostrum. The amount of milk fat can be adjusted by separating milk fat from the secretion or by adding any one or more of the following to the secretion: cream, concentrated milk, dry whole milk, skim milk, concentrated skim milk, or nonfat dry milk. Milk that is packaged for beverage use shall be pasteurized or ultra-pasteurized. Milk needs to be homogenized. Milk and milk products shall meet current good manufacturing practices (GMPs) established by the FDA (21 CFR 110).

MILK TYPES

MILK, CHILLED

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 pt. to 7 gl. BIB.

PACKAGING AND MARKING:

Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized.

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Vitamin A and Vitamin D per 8 ounces (to include UHT):

Vitamin A minimum fortification of 1200 IUs (15 percent DV) or 135 mcg RAE

Vitamin D minimum fortification of 100 IUs (10 percent DV) or 2.5 mcg

Acceptable milk groups per CID A-A-20338A Fluid Milk and Milk Products:

I - Pasteurized

II - Ultra-pasteurized (Extended Shelf Life under Refrigeration (ESL))

III - Aseptically processed and packaged

Acceptable milk types per CID A-A-20338A Fluid Milk and Milk Products:

Type B - Reduced fat milk (2% to 2.9% milk fat)

Type C - Low fat milk (0.5% to 1.9% milk fat)

Type D - Nonfat/skim/fat free milk (0% to 0.5% milk fat)

Type E - 100 percent lactose free milk

Type F - 100 percent lactose free reduced fat milk

Type G - 100 percent lactose free low-fat milk

Type H - 100 percent lactose free nonfat/skim/fat free milk

Flavoring is acceptable.

MILK, PASTEURIZED, SWEETENED CONDENSED MILK

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 pt. 1 gl. BIB and ASEPTIC PK.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

Needs to follow regulation CFR 131.120, Sweetened Condensed Milk (CDR, FDA, 2018).

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Prefer to be fortified in vitamin A and vitamin D.

Acceptable milk groups: I, II (see Description: Groups, Types, Flavors).

MILK, NON-FAT, DRY, INST (0.0%- 0.5% MILK FAT)

GRADE REQUIREMENT: U.S. Extra Grade

PORTION SIZE/WEIGHT RANGE: 10 / 500 gm. 1/50 lb.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

Needs to follow regulation CFR 131.125 and CFR 131.127, Instant Dry Milk and Instant Dry Milk Fortified (CDR, FDA, 2018).

MISCELLANEOUS REQUIREMENTS:

Prefer to be fortified in vitamin A and vitamin D

Acceptable milk groups: II (see Description: Groups, Types, Flavors).

CREAM, HALF & HALF, CHILLED

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 pt. - 1 gl. BIB and ASEPTIC PK, 1tbsp. individual packs.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

It consists of a mixture of milk and cream containing not less than 10.5% milkfat, but less than 18% milkfat.

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Acceptable milk groups:

Group I - Pasteurized

Group II - Ultra-pasteurized (Extended Shelf Life Under Refrigeration [ESL])

Group III - Aseptically processed and packaged (Packaged in hermetically sealed containers that maintains commercial sterility under normal non-refrigerated conditions).

Type A - Heavy cream 21 CFR § 131.150

Type B - Light whipping cream 21 CFR § 131.157

Type C -Light cream (coffee or table cream) 21 CFR § 131.155

Type D - Eggnog 21 CFR § 131.170

Type E - Half-and-half 21 CFR § 131.180

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ALTERNATIVE PLANT-BASED MILKS SOY, ALMOND, RICE, COCONUT

While cow's milk and other dairy products have standards of identity, legal definitions of foods published by the USDA, milk alternatives do not currently have defined standards of identity. They do not meet the standards of identity for milk; consequently, using the term "milk" to label these beverages may be confusing (USDA, 2024).

Milk alternatives, such as almond milk, soy milk, rice milk, and coconut milk, are milky white beverages made from plants, leading to their rise in popularity among vegans and vegetarians. Flavors vary, including plain, vanilla, and chocolate. Fortified, unfortified, and organic options are also available.

The nutrition of milk alternatives varies greatly within this category as well as when compared to milk. To discern the best option for oneself, customers should read Nutrition Facts labels and ingredients listed for milk alternative products.

MILK, SOY, ALMOND, COCONUT, FLAV/ NOT FLAV, CHL (0%-2% FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1/2 pt. – 7 gl. BIB, APAP AND UHT.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

Alternative Milks may be flavored: Chocolate, Vanilla, Strawberry, Banana or other (i.e. peach, Mango etc.).

Chocolate flavoring shall be derived from cacao products meeting 21 CFR Part 163 –Cacao Products regulations. The flavoring products shall have a pleasingly sweet distinctive chocolate flavor free from objectionable flavors (CFR, FDA, 2018).

Soy milk shall contain no less than 3.0% soy protein, no less than 1.0% soybean fat and no less than 7.0% total solids.

UHT is just a common phrasing for Group III (APAP) milk in CID A-A-20338 (<https://www.ams.usda.gov/sites/default/files/media/CIDMilkFluid.pdf>).

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Vitamin A needs to be fortified at a minimum of 135 mcg RAE, 10% RDI/DV, and vitamin D (2.5 mcg) needs to be minimally 15% RDI/DV and Calcium needs to be minimally at 23% RDI (300 mg) per 8 oz. liquid serving. (**NOTE:** coconut milk and rice milk does not have to meet the nutritional requirements).

UHT will be needed for shelf stability.

Acceptable milk groups: II (see Description: Groups, Types, Flavors).

May include solids other than soy protein and oil.

SOUR CREAM TYPES

SOUR CREAM, CHILLED

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 oz. -10 lb. co.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

Needs to follow regulation CFR 131.160, Sour Milk.

MISCELLANEOUS REQUIREMENTS:

Group I - Pasteurized

Group II - Ultra-pasteurized (Extended Shelf Life Under Refrigeration [ESL]).

Group III - Aseptically processed and packaged (Packaged in hermetically sealed containers that maintain commercial sterility under normal non-refrigerated conditions.

Types F-K are not available with Group II and Group III

Type F- Sour Cream (whole) or Acidified

Type G- Sour cream (whole) with added sweeteners or flavorings

Type H- Reduced Fat Sour Cream or Acidified

Type I- Low fat Sour Cream or Acidified

Type J- Light or Lite Sour Cream or Acidified

Type K- Non-Fat Sour Cream or Acidified

Flavor 1- with chives

Flavor 2- with bacon and cheddar

Flavor 3- other (Flavor currently commercially available purchaser shall specify)

YOGURT

Greek yogurt must contain fewer than 16 grams of sugar for per 5.3 to 6 ounce serving.

Calcium in Greek yogurt must have 10% RDI/DV (130mg) per 5.3 -6 ounce serving. Plain Greek yogurt must have minimum of 2.5 grams of protein per ounce. Flavored Greek yogurt must have a minimum 2 grams protein per ounce.

Traditional style yogurt must contain fewer than 25 grams of sugar per 5.3 to 6 ounce serving. Calcium must have been 10% RDI /DV (130mg) per 5.3 ounce to 6 ounce.

Traditional yogurt must have a minimum of 1 gram of protein per ounce.

Greek yogurt plain must contain 2.5 grams of protein per ounce.

Greek yogurt flavored must contain 2 grams of protein per ounce.

YOGURT TYPES

YOGURT, WHOLE, PASTEURIZED, CHL (3%-3.5% MILK FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 - 6 oz. individual sizes to bulk size.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Vitamin A and vitamin D may be fortified.

Traditional style yogurt must contain fewer than 25 grams of sugar per 5.3 to 6 ounce serving.

Calcium must be 10% RDI /DV (130mg).

Protein needs a minimum of 1 gram per ounce.

Extended Shelf Life is acceptable.

Ultra pasteurized and UHT is acceptable.

Organic is acceptable.

Flavoring is acceptable.

YOGURT, REDUCED FAT, PASTEURIZED, CHL (2%-2.9% MILK FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 - 6 oz. individual sizes to bulk size.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Vitamin A and Vitamin D may be fortified.

Traditional style yogurts must contain fewer than 25 grams of sugar per 5.3 to 6 ounce serving.

Calcium must be 10% RDI/DV (130mg) minimum Calcium.

Protein needs a minimum of 1 gram per ounce.

Extended Shelf Life is acceptable.

Ultra pasteurized and UHT is acceptable.

Organic is acceptable.

Flavoring is acceptable.

YOGURT, LOW-FAT, PASTEURIZED, CHL (0.5%-1.9% MILK FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 - 6 oz. individual sizes to bulk size.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt (Cod17)

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Vitamin A and vitamin D may be fortified.

Sugar content shall be fewer than 25 grams or less for traditional yogurt per 5.3 to 6 ounce serving.

Calcium must be 10% RDI/DV (130mg) per 5.3 ounce – 6 ounce serving.

Protein needs a minimum of 1 gram per ounce.

Extended Shelf Life is acceptable.

Ultra pasteurized and UHT is acceptable.

Organic is acceptable.

Flavoring is acceptable.

YOGURT, NON-FAT, PASTEURIZED, CHL (0.0%-0.5% MILK FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 oz. - 6 oz. individual sizes to bulk size.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt (Cod17)

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Vitamin A and Vitamin D may be fortified.

Sugar content shall be fewer than 25 grams or less and calcium must be at least 10% RDI/DV (130mg) per 5.3 to 6 ounce serving.

Protein needs a minimum of 1 gram per ounce.

Extended Shelf Life is acceptable.

Ultra pasteurized and UHT is acceptable.

Organic is acceptable.

Flavoring is acceptable.

YOGURT, WHOLE, PASTEURIZED, GREEK, CHL (3%-3.5% MILK FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 5.3 - 6 oz. - individual sizes to bulk size.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Sugar content shall be fewer than 16 grams for Greek yogurt per 5.3 to 6 ounce serving.

Calcium must be at least 10% RDI/DV (130mg) per 5.3 to 6 ounces.

Plain Greek yogurt must have 2.5 grams of protein per ounce. Flavored Greek yogurt must have 2 grams per ounce.

Extended Shelf Life is acceptable.

Ultra pasteurized and UHT is acceptable.

Organic is acceptable.

Vitamin A and Vitamin D may be fortified.

YOGURT, REDUCED FAT, PASTEURIZED, GREEK, CHL (2%-2.9% MILK FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 - 6 oz. - individual sizes to bulk size.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Sugar content shall be fewer than 16 grams for Greek yogurt per 5.3 to 6 ounce serving.

Calcium must be 10% RDI/DV (130mg) minimum per 5.3-to-6-ounce container.

Plain Greek yogurt must have 2.5 grams of protein per ounce. Flavored Greek yogurt must have 2 grams per ounce.

Vitamin A and Vitamin D may be fortified.

Extended Shelf Life is acceptable.

Ultra pasteurized and UHT is acceptable.

Organic is acceptable.

YOGURT, LOW FAT, PASTEURIZED, GREEK, CHL (0.5%-1.9% MILK FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 5.3 - 6 oz. - individual sizes to bulk size.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Sugar content shall be fewer than 16 grams for Greek yogurt per 5.3 to 6 ounce serving.

Calcium must be 10% RDI/DV (130mg) minimum per 5.3 to 6 ounces.

Plain Greek yogurt must have 2.5 grams of protein per ounce. Flavored Greek yogurt must have 2 grams per ounce.

Vitamin A and Vitamin D may be fortified.

Extended Shelf Life is acceptable.

Ultra pasteurized and UHT is acceptable.

Organic is acceptable.

YOGURT, NON-FAT, PASTEURIZED, GREEK, CHL (0.0%-0.5% MILK FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 5.3 - 6 oz. - individual sizes to bulk size.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Sugar content shall be fewer than 16 grams for Greek yogurt per 5.3 to 6 ounce serving.

Calcium must be 10% RDI/DV (130mg) minimum per 5.3 to 6 ounces.

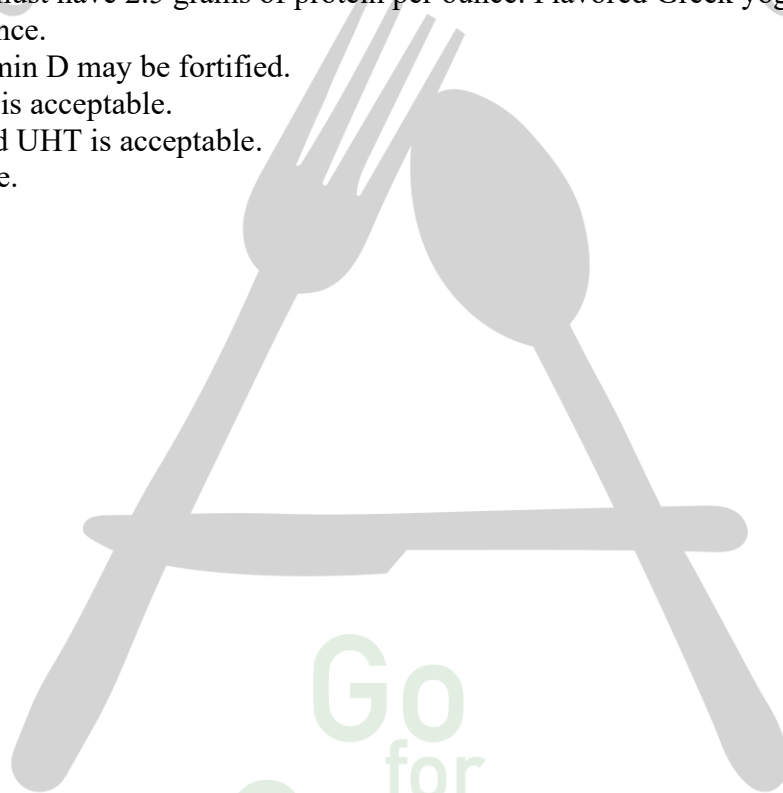
Plain Greek yogurt must have 2.5 grams of protein per ounce. Flavored Greek yogurt must have 2 grams per ounce.

Vitamin A and Vitamin D may be fortified.

Extended Shelf Life is acceptable.

Ultra pasteurized and UHT is acceptable.

Organic is acceptable.



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Army's Commitment

Overall Nutrition

COTTAGE CHEESE

COTTAGE CHEESE, PASTEURIZED, CHL (.0%-4% MILK FAT)

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 5.3 oz. – 10 lb. container.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice Needs to follow regulation CFR 131.218 Cottage Cheese, Regulation for specific standardized Cottage Cheese (Cod17).

MISCELLANEOUS REQUIREMENTS:

Extended Shelf Life is acceptable.

Ultra pasteurized and UHT is acceptable.

Organic is acceptable.

Flavoring is acceptable.

CHEESE

While the Services' preference is to purchase USDA AMS officially graded products, the use of USDA AMS grading services is not mandatory. Acceptable verbiage in this instance would include "Grade A" or "Fancy" for products meeting USDA Grade A characteristics and "*Grade B*" or "*Choice*" for products meeting USDA Grade B characteristics. Grade declarations such as "US Grade A" and "US Grade B" are reserved for USDA AMS officially graded products only." The manufacturer will be required to produce a letter or product specification stating the product is grade equivalent to USDA AMS.

CHEESE SPECIFICATIONS

AMERICAN PROCESSED CHEESE

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 lbs.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 113.118 Cheese, Regulation for specific standardized (Cod17).

MISCELLANEOUS REQUIREMENTS:

NA: Shall not be greater than 460 mg per ounce.

Protein: Shall be greater than 4.5 grams per ounce.

Organic is acceptable.

Flavorings are acceptable.

Reduced fat is acceptable.

BLUE CHEESE

GRADE REQUIREMENT: CFR Title 21 Part 133.106 reference for evaluation of blue cheese

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 lbs.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable.

Flavorings are acceptable.

Reduced fat is acceptable.

CHEDDAR CHEESE

GRADE REQUIREMENT: US Grade AA, US Grade A (US Grade B and Grade C not acceptable) (USDA, n.d.).

PORTION SIZE/WEIGHT RANGE: 1 oz. – 44 lb. block.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 133.113 Cheese, Regulation for specific standardized (Cod17).

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable.

Flavorings and nuts are acceptable.

Reduced fat is acceptable.

COLBY CHEESE

GRADE REQUIREMENT: US Grade AA, US Grade A (US Grade B is not acceptable).

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 lbs.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 133.118 Cheese, Regulation for specific standardized (Cod17).

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable.

Flavorings and nuts are acceptable.

Reduced fat is acceptable.

CREAM CHEESE

GRADE REQUIREMENT: N/A, needs to follow regulation CFR 133.133 Cheese

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 lbs.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 133.133 Cheese, Regulation for specific standardized (Cod17).

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable.

Flavorings are acceptable.

Reduced fat is acceptable.

GRATED CHEESE, PARMESIAN OR PARMESIAN/ROMANO

GRADE REQUIREMENT: N/A needs to follow regulation CFR 133.146 Cheese.

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 lbs.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 133.146 Cheese, Regulation for specific standardized (Cod17)

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable.

Flavorings are acceptable.

Reduced fat is acceptable.

MONTEREY (MONTEREY JACK)

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable).

PORTION SIZE/WEIGHT RANGE: 0.75 – 44 lb. block.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 133.153 Cheese, Regulation for specific standardized (Cod17).

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable.

Flavorings are acceptable.

Reduced Fat is acceptable.

MOZZARELLA CHEESE

GRADE REQUIREMENT: USDA Specifications for Mozzarella Cheeses or CID A-A-20248C.

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 lbs.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 133.155 Cheese, Regulation for specific standardized (Cod17).

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable.

Flavorings are acceptable.

Reduced fat is acceptable.

MUENSTER CHEESE

GRADE REQUIREMENT: Need to follow regulation CFR 133.160 Cheese.

PORTION SIZE/WEIGHT RANGE: Individual packs up to 10 lbs.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 133.160 Cheese, Regulation for specific standardized (Cod17).

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable.

Flavorings are acceptable.

Reduced fat is acceptable.

SWISS CHEESE (EMMENTALER)

GRADE REQUIREMENT: US GRADE A, US GRADE B (US GRADE C is not acceptable).

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 lbs.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation, CFR 133.195 Cheese, Regulation for specific standardized (Cod17).

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable.

Flavorings are acceptable.

Reduced fat is acceptable.

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SMOOTHIE SPECIFICATIONS

**NO WHEY PROTEIN SUPPLEMENT WILL BE PAID FOR BY APPROPRIATED FUNDS.
PER 1338.10 REGULATION.**

FRUIT/VEG SMOOTHIE, NON-DAIRY BASE

GRADE REQUIREMENT: From USDA Grade A or USDA Grade B fruits and vegetables.

PORTION SIZE/ SERVING: 8 - 16 oz.

CALORIES PER SERVING: 35 calories per ounce, or 55 calories per ounce made with nut butter.

Meal replacement 16 oz. and non-meal replacement 8 oz.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

ACCEPTABLE INGREDIENTS:

Fruit and / or Vegetables, fresh, frozen, or canned in 100% juice.

Non-dairy base such as cow's milk alternative (nut-milk beverages, soy milk, rice milk, 100% fruit juice, water, and / or non-dairy yogurt).

Nutritional Add-ins such as plant-based protein powder, nut butters, honey, seeds (excluding hemp).

MUST NOT INCLUDE:

Additional sweetening agents such as syrups and nectars.

Sugar substitutes or sugar alcohol.

FRUIT/VEG SMOOTHIE, DAIRY BASE

GRADE REQUIREMENT: A/B

SERVING: 8 -16 oz.

CALORIES PER SERVING: 35 calories per ounce, with inclusion of 55 calories per ounce made with a nut butter.

Meal replacement 16 oz. and non-meal replacement 8 oz.

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

ACCEPTABLE INGREDIENTS:

Fruit and / or Vegetables, fresh, frozen, or canned in 100% juice.

Dairy base such as nonfat skim milk, 1% milk, yogurt (plain or Greek variety).

Nutritional Add-ins such as whey protein powder, nut butters, honey, seeds (excluding hemp).

MUST NOT INCLUDE:

Whole, 2%, or flavored/sweetened milks.

Yogurts with added sugar.

Additional sweetening agents such as syrups and nectars.

Sugar substitutes or sugar alcohol.

YOGURT, DRINK, SMOOTHIE, PAST.(LOW FAT, NON FAT) AND KEFIR DRINKS

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 oz. sizes to bulk size.

PACKAGING AND MARKING: Product shall be packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice. Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

May be fortified with Vitamin A and Vitamin D.

Extended Shelf Life is acceptable Ultra pasteurized and UHT is acceptable.

Organic is acceptable Flavoring is acceptable.

> or equal to 1.2 gm protein/oz.

Calcium Minimum 20% per serving.

No added artificial sweeteners.

< or equal to 2gm sugar/oz.

Lactose -free option acceptable.

Protein needs to be 0.9gms per ounce for a 3oz. package size.

Protein needs to be 1.2 grams. per ounce for package greater than 5oz.

Sugar needs to be 3.1 grams per ounce.

Lactose free is acceptable.

Extended Shelf Life is acceptable Ultra pasteurized and UHT is acceptable.

Organic and flavoring are acceptable.

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EGGS

Egg Enriched with Omega-3 Fatty Acids.

Egg yolks are sources of docosahexaenoic acid (DHA). A standard egg contains approximately 18 mg. of DHA. Hens' diets can be enhanced to include increased omega-3 fatty acids to produce eggs with higher omega-3 fatty acid content than standard eggs. Eggs fortified with DHA should contain no less than 20 mg. of DHA per egg. USDA and / or FDA do not have any regulation on the fortification of DHA in eggs.

EGG SPECIFICATIONS

EGG BITES, FULLY COOKED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 - 5 oz. packs.

PACKAGING AND MARKING:

Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage

MISCELLANEOUS REQUIREMENTS:

All Flavors are acceptable.

Total fat is less than 5 grams per ounce.

Saturated fat less than 3 grams per ounce.

NA less than 200mg per ounce.

Protein is greater than or equal to 4 grams per ounce.

EGG OMELETS, FULLY COOKED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 – 5 oz. packs.

PACKAGING AND MARKING:

Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

MISCELLANEOUS REQUIREMENTS:

All Flavors are acceptable.

Total fat is less than 4 grams per ounce.

Saturated fat is less than 1.75 grams per ounce.

NA less than 145 mg per ounce.

Protein is greater than or equal to 3 grams per ounce.

EGGS, DRIED (DEHYDRATED)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.75 lb. co.

PACKAGING AND MARKING:

Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation 21 CFR 160.105 (or 160.105 for dried egg whites).

MISCELLANEOUS REQUIREMENTS:

Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable.

USDA Organic is acceptable.

EGGS, FULLY COOKED (HARD), FROZEN/CHILL, WHOLE OR DICED, PEELED OR UNPEELED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Preferred egg size to be large or higher 5 lb. co. or bag and 2 egg packs acceptable. Small convenient size packs may be chilled. All packages may be brined.

PACKAGING AND MARKING:

USDA federal purchase specification for refrigerated fully cooked peeled hard cooked eggs (effective March 2021) US Standards, grades and weight class for shell eggs (July 2020).

Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation 21 CFR 160.110.

MISCELLANEOUS REQUIREMENTS:

Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable.

USDA grade marked as free range or cage-free is acceptable.

USDA Organic is acceptable.

EGGS, LIQUID, PASTEURIZED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 20 – 40 lb. BIB.

PACKAGING AND MARKING:

Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation 21 CFR 160.115.

MISCELLANEOUS REQUIREMENTS:

Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable.

USDA grade marked as free range or cage-free is acceptable.

USDA Organic is acceptable.

EGGS, SHELL, PASTEURIZED, LARGE

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 15 or 30 dz. cartons to a case, 360 / 180 eggs.

PACKAGING AND MARKING:

Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation 21 CFR 118.3.

OCONUS shelled eggs do not have to be pasteurized.

MISCELLANEOUS REQUIREMENTS:

Shell eggs must be stored and transported at a temperature of 7.2 °C (45 °F) or less.

Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable.

USDA grade marked as free range or cage-free is acceptable.

USDA Organic is acceptable.

EGGS, SHELL, PASTEURIZED, MEDIUM

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 15 or 30 dz. cartons to a case, 360 / 180 eggs.

PACKAGING AND MARKING:

Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation 21 CFR 118.3.

OCONUS shelled eggs do not have to be pasteurized.

MISCELLANEOUS REQUIREMENTS:

Shell eggs must be stored and transported at a temperature of 7.2 °C (45 °F) or less.

Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.

USDA grade marked as free range or cage-free is acceptable.

USDA Organic is acceptable.

EGGS, SHELL, PASTEURIZED, SMALL

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 15 or 30 dz. cartons to a case, 360 / 180 eggs.

PACKAGING AND MARKING:

Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation 21 CFR 118.3.

OCONUS shelled eggs do not have to be pasteurized.

MISCELLANEOUS REQUIREMENTS:

Shell eggs must be stored and transported at a temperature of 7.2 °C (45 °F) or less.

Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable.

USDA grade marked as free range or cage-free is acceptable.

USDA Organic is acceptable.

EGGS, WHITES, PASTEURIZED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6 / 5 lb. and 2 lb. containers.

PACKAGING AND MARKING:

Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

Needs to follow regulation 21 CFR 160.140.

MISCELLANEOUS REQUIREMENTS:

Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable.

USDA grade marked as free range or cage-free is acceptable.

USDA Organic is acceptable.

FSC 8915 FRUITS AND VEGETABLES



Introduction:

All processed fruit, juice, and vegetables must meet the established US Standards for Grades for Processed Fruits and Vegetables, where applicable. Unless an item specification in this Guide specifically identifies Grade B or is not applicable (N/A), all processed fruit, juice, and vegetable products will meet Grade A requirements to qualify for inclusion on Service catalogs. Grade B will be accepted in lieu of Grade A when USDA and DLA Troop Support research supports that Grade A is consistently unavailable in quantity, is not available domestically, or is cost prohibitive from commercial industry. Grades less than Grade B will not be purchased for Service dining facilities. **NOTE:** At this time, there may be some DLA Troop Support item descriptions that state “G A/B”. As catalogs are updated, all references which combine requirements for US Grade A or B will be removed.

While the Services’ preference is to purchase USDA AMS officially graded products, the use of USDA AMS grading services is not mandatory. However, to assure that the product in the case meets the desired grade, the Principal Display Panel and / or case label must state the product’s grade. Acceptable verbiage in this instance would include “Grade A” or “Fancy” for products meeting USDA Grade A characteristics and “Grade B” or “Choice” for products meeting USDA Grade B characteristics. Grade declarations such as “US Grade A” and “US Grade B” are reserved for USDA AMS officially graded products only.

Package Types

Packaging options for fruit, juice, and vegetable products include jars (glass or plastic), bottles, cartons, cans, plastic bags, containers, etc. For clarification purposes, when an item specification references a United States Standard for Grade of Canned “X”, allowable packaging types include any hermetically sealed lead container.

Fruit:

The minimum portion size for individual serving packages of shelf stable processed fruits is not less than four ounces each.

Unless specified, the liquid media for all shelf stable processed fruit products shall be no higher than Light syrup or lightly sweetened fruit juice(s) and water; or lightly sweetened fruit juice(s).

Juices:

Any product purporting to be juice must contain 100% juice (whether single or multiple juice varieties, e.g. juice blends), or a concentrate, when reconstituted, that yields a 100% juice end item. Products that contain less than 100% juice are not considered juice (i.e., juice drink, beverage base, etc.) and will not be cataloged under FSC 8915.

NOTE: FF&V will be procured with NO#1 requirements. Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

FRUITS

APPLES, SLICED, CANNED

REFERENCE NAME: United States Standards Grades

GRADE REQUIREMENT: U.S. GRADE C or U.S. Standard

PORTION SIZE/WEIGHT RANGE: All size cans and packages, 4 oz. or larger, are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product is to be peeled and sliced.

Product shall meet the recommended minimum drained weight identified in the Grade Standard.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

APPLES, CHIPPED, DICED, OR PIECES, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages, 4 oz. or larger are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

APPLES, RINGS, SPICED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages, 4 oz or larger are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

APPLESAUCE, SHELF STABLE (CANNED, VACUUM POUCH, OR IND. CUPS)

REFERENCE NAME: United States Standards for Grades of Canned Applesauce

GRADE REQUIREMENT: US Grade A or U.S. No. 1, U.S. No 2.

PORTION SIZE/WEIGHT RANGE: All size cans and packages, 4 oz. or larger are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

This product is to have natural color and natural flavor.

This product may be sweetened or unsweetened.

This product is to be regular (or commuted) style (e.g. canned applesauce in which the apple ingredients have been comminuted into granular particles).

APPLESAUCE (FLAV.), SHELF ST. (VAC POUCH OR IND. SERV. PKG)

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Minimum 4 oz. individual serving packages or pouches.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Flavors such as mixed berry, strawberry, etc. are permitted.

APRICOTS, DRIED

REFERENCE NAME: United States Standards for Grades of Dried Apricots

GRADE REQUIREMENT: US Grade A or U.S. No. 1, U.S. No 2.

PORTION SIZE/WEIGHT RANGE: Individual serving size packages.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

APRICOTS, HALVES, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Apricots and Canned Solid-Pack Apricots.

GRADE REQUIREMENT: US Grade A or Grade B when Grade A is not available or U.S. No. 1, U.S. No 2.

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product may be peeled or unpeeled.

Permissible liquid media may be no heavier than light syrup.

Product shall meet the recommended minimum drained weight identified in the Grade Standard.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

BANANA CHIPS, DEHYDRATED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

BANANAS, SLICED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Product is to be IQF.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

BLACKBERRIES, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Berries.

GRADE REQUIREMENT: US Grade A or US Fancy

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Product is to be individually frozen quickly.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

BLUEBERRIES, WILD OR CULTIVATED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Blueberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

The liquid packing media shall be water.

Product shall meet the recommended minimum drained weight identified in the Grade Standard.

BLUEBERRIES, WILD OR CULTIVATED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Blueberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Product is to be individually frozen quickly.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

BOYSENBERRIES, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Berries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Product is to be individually frozen quickly.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

CHERRIES, RED TART, PITTED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Red Tart Pitted Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All can sizes are permissible

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible liquid media may be no heavier than light syrup.

Product shall meet the recommended minimum drained weight identified in the Grade Standard.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

CHERRIES, RED TART, PITTED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Red Tart Pitted Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Products are to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

CHERRIES, SWEET, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Sweet Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All can sizes are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Type - Light or dark varieties are permissible.

Style – Product is to be pitted.

Permissible liquid media may be no heavier than light syrup.

Product shall meet the recommended minimum drained weight identified in the Grade Standard.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

CHERRIES, SWEET, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Sweet Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Product is to be individually frozen quickly.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Type - Light or dark varieties are permissible.

Style – Product is to be pitted.

CHERRIES, MARASCHINO, WHOLE OR HALVES, SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All container sizes are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product is to be pitted.

Product may be with or without stems.

CRANBERRIES, WHOLE, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Cranberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Product is to be individually frozen quickly.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

CRANBERRY SAUCE, WHOLE OR JELLIED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Cranberry Sauce

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

DATES, WHOLE, PITTED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

FRUIT COCKTAIL, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Fruit Cocktail

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible liquid media may be no heavier than light syrup.

Product shall meet the recommended minimum drained weight identified in the Grade Standard.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

FRUIT MIX, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Product is to be individually frozen quickly.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Formulations with melons are not permissible.

If formulations contain grapes, they shall be of the seedless variety.

FRUIT MIX, SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Fruits for Salad.

GRADE REQUIREMENT: US Grade A or US Grade B when US Grade A is not available.

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible liquid media may be no heavier than light syrup.

Product shall consist of apricots, yellow clingstone peaches, pears, pineapple, cherries, and / or grapes in the forms (or styles), and proportions as specified in the applicable grade standard.

The liquid packing media shall be natural juice or light syrup.

Product shall meet the recommended minimum drained weight identified in the Grade Standard.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

FRUIT, EXTENDED SHELF LIFE, CHILL

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product must have a minimum of 14 days shelf life.

Product may be in a water, sugar, and citric acid solution or other packing media.

MANGO, CHUNKS/CUBES, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Products are to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

ORANGES, MANDARIN, WHOLE SEGMENTS, CANNED

REFERENCE NAME: COMMERCIAL ITEM DESCRIPTION, MANDARIN ORANGES, CID A-A-20119D

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can & individual cups.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible liquid media may be no heavier than light syrup.

The drained weight shall be not less than 56 percent of the liquid capacity of the can.

The container shall be filled with not less than 90 percent (minus any necessary headspace according to good manufacturing practices) of the liquid capacity of the container.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

NOTE: In accordance with FAR 25.104, this item has been determined to be not available domestically, therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of the US).

PEACHES, CLINGSTONE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Clingstone Peaches

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can (halves, sliced, or diced) or individual cups (diced ONLY).

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible liquid media may be no heavier than light syrup.

The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

PEACHES, FREESTONE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Freestone Peaches

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can (halves, sliced, or diced) or individual cups (diced ONLY).

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible liquid media may be no heavier than light syrup.

The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

PEACHES, CHUNKS/CUBES, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Products are to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

PEARS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Pears

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can (halves, sliced, or diced) or individual cups (diced ONLY).

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible liquid media may be no heavier than light syrup.

The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

PINEAPPLE, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: Grade A Equivalent.

PORTION SIZE/WEIGHT RANGE: #10 can (sliced, chunks, cubed, tidbits, or crushed).

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible liquid media may be no heavier than light syrup.

Products shall exhibit good character in that all units are of practically uniform ripeness, are reasonably firm with fruitlets appearing as a compact structure, are reasonably free from porosity and there is not more than 11 g (0.4 oz) of core material contained in one pound of drained fruit.

Product shall exhibit good color in that the color of the canned pineapple units or mass is bright and is characteristic of properly ripened and properly processed pineapple of similar varieties and that there may be slight variations in shades of such characteristic color in the units within each unit or within the mass, and that white radiating streaks may be present, provided that such variations do not materially affect the appearance or edibility of the product.

The product shall be practically free from any defects such as blemishes, poor trim, or black specks.

Product shall possess good flavor and odor that is normal for canned pineapple and is free from objectionable flavors and odors of any kind.

Canned fruit should be in juice, with light syrup accepted only on a case-by-case basis if juice is unavailable.

Except for crushed style, all products shall be practically uniform in size and shape.

NOTE: In accordance with FAR 25.104, this item has been determined to be not available domestically, therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of US).

PINEAPPLE, CHUNKS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Pineapple.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Products are to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

RAISINS, SEEDLESS

REFERENCE NAME: United States Standards for Grades of Processed Raisins

GRADE REQUIREMENT: US Grade A/B

PORTION SIZE/WEIGHT RANGE: all sizes permissible (packages, cans, etc.).

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

RASPBERRIES, RED OR BLACK, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Raspberries.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5 lb. packages are permissible.

PACKAGING AND MARKING:

Products are to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

STRAWBERRIES, WHOLE OR SLICED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Strawberries.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All package sizes are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall contain no added sugar.

Go
for
Green.
Army

Overall Nutrition

JUICES

JUICE, APPLE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Apple Juice.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

100% Juice.

JUICE, APPLE, FROM CONCENTRATE, CANNED/SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

100% Juice.

JUICE, APPLE, CONCENTRATED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Concentrated Apple Juice.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

100% Juice.

JUICE BLENDS, CANNED/SHELF STABLE, CHILL, OR FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

100% Juice.

JUICE, GRAPE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Grape Juice.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

100% Juice

JUICE, GRAPE, FROM CONCENTRATE, CANNED/SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

100% Juice.

JUICE, GRAPE, CONCENTRATED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Concentrated Sweetened Grape Juice.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

100% Juice.

JUICE, GRAPEFRUIT, CANNED/SHELF STABLE OR FROZEN

REFERENCE NAME: United States Standards for Grades of Grapefruit Juice.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product may not be from concentrate, or concentrated.

100% Juice.

JUICE, LEMON, CANNED/SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Lemon Juice.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

This product is undiluted, concentrated, and unfermented.

100% Juice.

JUICE, LEMON, RECONSTITUTED, SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

100% Juice.

JUICE, LIME, SHELF STABLE, CHILL, OR FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product may not be from concentration, or concentrated.

100% Juice.

JUICE, MANGO, SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product may not be from concentration, or concentrated.

100% Juice.

JUICE, ORANGE, CANNED/SHELF STABLE, CHILL, OR FROZEN

REFERENCE NAME: United States Standards for Grades of Orange Juice.

GRADE REQUIREMENT: Fortified products shall be prepared from USDA Grade A Orange Juice.

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product may not be from concentration, or concentrated.

100% Juice.

JUICE, PINEAPPLE, CANNED/SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Products may be sweetened or unsweetened.

Products may not be from concentration.

NOTE: In accordance with FAR 25.104, this item has been determined to be not available domestically, therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of the US).

100% Juice.

JUICE, TOMATO, CANNED/SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Tomato Juice.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall not be from concentration.

Products shall not exceed 230 mg sodium per serving.

JUICE, VEG, CANNED/SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product may be not from concentrate or from concentrate.

Product shall not exceed 230 mg sodium per serving.

NECTAR, CANNED/SHELF STABLE OR FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

All flavor varieties are permissible.

100% Juice.



**THERE ARE NO SPECIFICATIONS FOR NUTS AND SEEDS, PREFER UNCOATED
(NO SUGAR OR HONEY) AND RAW.**

VEGETABLE GUIDELINES

Ketchup: No more than 335 mg of sodium/per 17 grams and no more than 4 grams of sugar/17 grams of serving size.

Tomato Sauce- Sodium less than 175 mg and Sugar less than 3 grams per ounce.

Marinara Sauce – Sodium less than 135 mg and Sugar less than 2 grams per ounce.

DOD Menu Standards will specify a target goal to push for less threshold (could be changed in 5 years again). Another Goal to greatly reduce sodium by 1/3 and to increase fresh and fresh frozen veggies.

Na level should be less than **450mg Non-Starch** $\frac{3}{4}$ cup with a goal of 100 mg less than the max sodium level.

Na Level should be less than **550mg Legumes** $\frac{1}{2}$ cup with a goal of 100mg less than the max sodium level.

Na level should be less than **650mg Starchy** $\frac{3}{4}$ cup with a goal of 100mg less than the max sodium level.

See Annex B for the chart on the reference identification of non-starchy, starchy, and legume

ASPARAGUS, CUTS AND TIPS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Asparagus.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product style shall be all Green.

BAMBOO SHOOTS, SLICED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

NOTE: In accordance with FAR 25.104, this item has been determined to be not available domestically, therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of the US).

BEAN SPROUTS, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

BEANS, BAKED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Baked Beans.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include both brown sugar, molasses, or New England sauce or tomato sauce.

Permissible bean types include white beans, red kidney beans, yelloweye beans (including soldier beans), or beans of other colors or types suitable for baking (except soybeans).

BEANS, WITH PORK, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Pork and Beans.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Item shall be produced with a packing medium or sauce consisting of water, tomato products, and any other safe and suitable ingredients permissible under the provisions of the Federal Food, Drug, and Cosmetic Act.

Permissible bean types include pea beans (known also as Navy beans), small white beans, flat small white beans, great northern beans, or other types of white beans (except white lima beans).

BEANS, BLACK, CANNED – SEE BEANS, CANNED

BEANS, DRIED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Dried Beans.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible bean types include white beans, lima beans, red beans, pinto beans, pink beans, garbanzos/chick-peas, black beans, yelloweye beans, black-eye peas/field peas (Southern peas), mixed beans (two or more varietal types of beans in any proportions), or beans of other colors or types (except soybeans, sweet peas, and early peas).

Permissible styles include both tomato sauce, in sweetened sauce, or in brine.

BEANS, GARBANZO (CHICK-PEAS), CANNED - SEE BEANS, DRIED, CANNED

BEANS, GREEN OR WAX, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Green Beans and Canned Wax Beans.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible types include round type -- Green Beans, Round type -- Wax Beans, or Romano or Italian type.

Permissible styles include whole, cut, or French style.

BEANS, GREEN OR WAX, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Product is to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible types include round type or Romano/Italian type.

Permissible styles include whole, cut, or French style.

BEANS, KIDNEY, CANNED – SEE BEANS, DRIED, CANNED

BEANS, LIMA, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Lima Beans.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible types include Thin seeded, such as Henderson, Bush and Thor green varieties, thick-seeded Baby Potato, such as Baby Potato, Baby Ford hook, and Evergreen varieties, or thick seeded, such as Ford hook variety.

BEANS, LIMA, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Lima Beans.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Product is to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible types include Thin seeded, such as Henderson, Bush and Thor green varieties, Thick-seeded Baby Potato, such as Baby Potato, Baby Ford hook, and Evergreen varieties, or thick seeded, such as Ford hook variety.

BEANS, PINK, CANNED - SEE BEANS, DRIED, CANNED

BEANS, PINTO, CANNED - SEE BEANS, DRIED, CANNED

BEANS, WAX, CANNED – SEE BEANS, GREEN OR WAX, CANNED

BEANS, WAX, FROZEN - SEE BEANS, GREEN OR WAX, FROZEN

BEANS, WHITE, CANNED - SEE BEANS, DRIED, CANNED

BEANS, WHITE, WITH PORK, CANNED - BEANS, BAKED, WITH PORK, CANNED

BEETS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Beets.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include whole, sliced, diced, or julienne/French style/shoestring.

The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

BROCCOLI, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Broccoli.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Product is to be individually frozen quickly.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include spears, florets, cuts, and chopped.

BRUSSELS SPROUTS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Brussels Sprouts.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Products are to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

CARROTS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Carrots.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include whole, sliced, quartered, diced, or julienne/French style/shoestring.

The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

CARROTS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Carrots.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Product is to be individually frozen quickly.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include whole, halves, quarters, slices, or diced, double diced, strips (French cut shapes), chips, or cuts.

CAULIFLOWER, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Cauliflower.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Product is to be individually frozen quickly.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include clusters or nuggets/small clusters.

877959

CORN, CREAM STYLE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Cream Style Corn.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible colors include golden/yellow or white.

CORN, WHOLE KERNEL, CANNED

REFERENCE NAME: United States Standards for Grades of Corn, Whole Kernel, Canned.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible varietal types include conventional or super sweet.

Permissible colors include golden/yellow or white.

CORN, WHOLE KERNEL, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Whole Kernel (or Whole Grain) Corn.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

Products are to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible colors include golden/yellow or white.

CORN, ON THE COB, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Corn on the Cob.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 48 CT or 96 CT packages.

PACKAGING AND MARKING:

Products are to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Cob lengths between 2.5 – 5 inches are permissible.

Permissible colors include golden/yellow or white.

GREENS, COLLARD, CANNED – SEE GREENS, LEAFY, CANNED

GREENS, COLLARD, FROZEN – SEE GREENS, LEAFY, FROZEN

GREENS, COLLARD, PRECOOKED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Various flavor profiles (e.g. Southern style) are permissible.

Permissible styles include leaf or chopped.

Products may be seasoned.

GREENS, LEAFY, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Leafy Greens.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible types include collards, kale, mustard greens, turnip greens.

Permissible styles include leaf or chopped.

GREENS, LEAFY, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Leafy Greens.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible types include beet greens, collards, dandelion greens, endive, kale, mustard greens, spinach, Swiss chard, turnip greens, or any other "market accepted" leafy green.

Permissible styles include leaf or chopped.

GREENS, MUSTARD, FROZEN – SEE GREENS, LEAFY, FROZEN

GREENS, TURNIP, CANNED – SEE GREENS, LEAFY, CANNED

GREENS, TURNIP, PRECOOKED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Various flavor profiles (e.g. Southern style) are permissible.

Permissible styles include leaf or chopped.

Products may be seasoned.

KIMCHI, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Various flavor profiles/styles are permissible.

MUSHROOMS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Mushrooms.

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible color types include white/cream or brown.

Permissible styles include whole, buttons, sliced whole, random sliced whole, sliced buttons, or stems and pieces.

OKRA, BREADED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Product is to be individually frozen quickly.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

OKRA, CUT, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Okra.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Products are to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

ONIONS, DEHYDRATED, WHITE, CHOPPED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

ONION RINGS, BREADED OR BATTERED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Breaded Onion Rings.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Product is to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product may be French fried or raw breaded.

ONION RINGS (CHOPPED/FORMED), BREADED OR BATTERED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Breaded Onion Rings.

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Products are to be individually quickly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Products may be fried or raw breaded.

Only purchase this onion ring when whole onion rings are not available.

PEAS, BLACK-EYE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Field Peas and Canned Black-Eye Peas.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

PEAS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Peas.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible types include early or sweet.

PEAS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Peas.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

PEAS AND CARROTS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Peas and Carrots.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall contain not less than 50%, by weight, of Early type or sweet type peas and not less than 25%, by weight, of dices style carrots, predominantly 1/4 inch to 3/8-inch cubes.

PEPPERS, MISCELLANEOUS, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible varieties include banana, cherry, Chile, chipotle, jalapeno, or sweet red or green.

Permissible packing media include brine or pickling solution.

Permissible styles include whole, halves, pieces, whole & pieces, sliced, diced, or chopped.

Roasted varieties are permissible.

PEPPERS, SWEET, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Sweet Peppers.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible types include red, green, or mixed.

Permissible styles include whole stemmed, whole unstemmed, halved, sliced, or diced.

PEPPERS, SWEET, ROASTED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible types include red, green, or mixed.

Permissible styles include whole stemmed, whole unstemmed, halved, sliced, or diced.

PIMIENTOS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Pimientos.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include whole, halves, pieces, whole & pieces, sliced, diced, or chopped.

Product shall meet the recommended minimum drained weight identified in the Grade Standard.

POTATOES, FRENCH FRIES, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen French-Fried Potatoes.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include general (straight or crinkle cut), strips (1/4 x 1/4, 3/8 x 3/8, 1/2 x 1/4, 3/8 x 3/4), slices, dices, rissole, or other.

POTATOES, WHITE, FRESH/REFRIGERATED

REFERENCE NAME: United States Standards for Grades of Fresh White Potatoes.

GRADE REQUIREMENT: No 1. (minimum processed).

PORTION SIZE/WEIGHT RANGE: All sizes are permissible.

PACKAGING AND MARKING:

Vacuum packed only.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include whole, sliced, diced, shoestring/julienne/French style, pieces, or any combination of two or more styles.

POTATOES, HASH BROWN, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Hash Brown Potatoes.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include shredded, diced, patties, and chopped.

POTATOES, NON-STANDARDIZED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

All styles are authorized.

POTATOES, NON-STANDARDIZED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

All styles are authorized.

POTATOES, SWEET, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Sweet Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible varieties include golden, yellow, or mixed.

Permissible styles include whole, halves, pieces, mashed, whole and pieces, mixed, or other.

Permissible pack types include regular, vacuum, or solid pack.

Permissible packing media light sirup only.

The drained weight of the product shall meet or exceed the minimum drained weight identified in the grade standard.

POTATOES, SWEET, MASHED, H & S

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible varieties include golden, yellow, or mixed.

Permissible styles include pieces, mashed, and mixed.

Permissible pack types include regular, vacuum, or solid pack.

TF < than 3 grams per ounce.

Fiber ≥ than 3 grams per ounce.

Sugar < than 3 grams per ounce.

POTATOES, WHITE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned White Potatoes.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include whole, sliced, diced, shoestring/julienne/French style, pieces, or any combination of two or more styles.

The drained weight of the product shall meet or exceed the minimum drained weight identified in the grade standard.

PUMPKIN, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Pumpkin and Canned Squash.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

The filling of the container shall occupy not less than 90% of the volume of the container.

SAUERKRAUTS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Sauerkraut.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Permissible styles include shredded or chopped.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

The fill of the container shall be such that the kraut and packing medium occupy not less than 95% of the total capacity of the container.

SPINACH, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Spinach.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible styles include whole leaf, cut leaf/sliced, or chopped.

The fill of the container shall be such that the spinach and packing medium occupy not less than 90% of the total capacity of the container.

SPINACH, FROZEN – SEE GREENS, LEAFY, FROZEN

SQUASH, SUMMER, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Squash (Summer Type).

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Varieties of summer squash include zucchini, pattypan, straight neck, and crookneck squash, etc.

Permissible styles include sliced or cut.

SQUASH, WINTER, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Varieties of winter squash include, but are not limited to:

Cucurbita maxima varieties: Amber cup, Arikara, Atlantic Giant, Banana, Buttercup, Georgia candy roaster, Hubbard, Jarrahdale pumpkin, Kabocha, Lakota, Moore gold, Red kuri ("Hokkaido" or "baby red Hubbard"), and Turban squash.

Cucurbita angiosperm variety: Cushaw squash ("winter crookneck squash").

Cucurbita moschata varieties: Butternut or Fairytale pumpkin squash, Dickinson, Long Island cheese, and Kent pumpkins.

Cucurbita pepo varieties: Acorn, Carnival, Delicata, Heart of gold, Spaghetti, Sweet dumpling, Autumn cup, Gold nugget, and Sugar loaf squash, Field pumpkin, and Calabaza (West Indian pumpkin).

SQUASH, WINTER, COOKED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Cooked Squash.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Varieties of winter squash include, but are not limited to:

Cucurbita maxima varieties: Amber cup, Arikara, Atlantic Giant, Banana, Buttercup, Georgia candy roaster, Hubbard, Jarrahdale pumpkin, Kabocha, Lakota, Moore gold, Red kuri ("Hokkaido" or "baby red Hubbard"), and Turban squash.

Cucurbita Angiospermae variety: Cushaw squash ("winter crookneck squash").

Cucurbita Moscato varieties: Butternut or Fairytale pumpkin squash, Dickinson, Long Island cheese, and Kent pumpkins.

Cucurbita pepo varieties: Acorn, Carnival, Delicata, Heart of gold, Spaghetti, Sweet dumpling, Autumn cup, gold nugget, and Sugar loaf squash, Field pumpkin, and Calabaza (West Indian pumpkin).

SUCCOTASH, CORN AND LIMA BEANS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Succotash.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible types of sweet, whole kernel corn include white and golden (yellow).

Permissible types of lima beans include thin-seeded, thick-seeded, and thick-seeded baby potato.

Soybeans, green beans, or wax beans are also permitted.

TOMATOES, CANNED / FLEXIBLE POUCHES

REFERENCE NAME: United States Standards for Grades of Canned Tomatoes.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

This standard applies to both canned and stewed tomatoes.

Permissible packing mediums include tomato juice, tomato puree, or tomato paste.

Permissible styles include whole, sliced, halves, wedges, or diced.

Product may be peeled or unpeeled.

TOMATOES, CRUSHED, CANNED / FLEXIBLE POUCHES

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE:

PACKAGING AND MARKING: All size cans and packages are permissible.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be in natural juice. **Cannot find a product in natural juice, only with tomato puree.**

TOMATO, PASTE, CANNED / FLEXIBLE POUCHES

REFERENCE NAME: United States Standards for Grades of Canned Tomato Paste.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible concentration is heavy only.

TOMATO, PUREE / PULP, CANNED / FLEXIBLE POUCHES

REFERENCE NAME: United States Standards for Grades of Canned Tomato Puree (Tomato Pulp).

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible concentrations include extra heavy and heavy only.

VEGETABLE BLENDS AND MIXED VEGETABLES, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Various blends such as California Blend, Italian Blend, Oriental Blend, Oriental Stir Fry Blend, Scandinavian Blend, etc. are permissible.

3-, 4-, or 5 - Way Mixed Vegetables (incorporating green or wax beans, lima beans, carrots, golden/yellow corn, and sweet or early peas) are permissible.

VEGETABLE BLENDS, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Various blends such as California Blend, Italian Blend, Oriental Blend, Oriental Stir Fry Blend, Scandinavian Blend, etc. are permissible.

VEGETABLES, MIXED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Mixed Vegetables.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Permissible kinds of vegetables include green or wax beans, lima beans, carrots, golden/yellow corn, and sweet or early peas.

Product shall conform to the following proportion requirements: Three vegetable mixtures – any one vegetable shall not be more than 40 percent by weight of all the frozen mixed vegetables.

Four vegetable mixtures - none of the vegetables shall be less than 8 percent by weight nor more than 35 percent by weight of all the frozen mixed vegetables; Five vegetables - none of the vegetables shall be less than 8 percent by weight nor more than 30 percent by weight of all the frozen mixed vegetables.

WATER CHESTNUTS, SLICED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

NOTE: In accordance with FAR 25.104, this item has been determined to be not available domestically, therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of the US).

ZUCCHINIS, FROZEN – SEE SQUASH, SUMMER, FROZEN

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FSC 8920 BAKERY & CEREAL PRODUCTS INCLUDING PASTA AND RICE



The description of Bakery items, Desserts and Crackers will be referenced by AMS, USDA Gov website: <https://www.ams.usda.gov/grades-standards/cid/bakery-items> . These items will have brief description of USDA expectations by a bakery description: The description of Cereal and Pasta will be referenced by AMS, USDA Gov website: <https://www.ams.usda.gov/grades-standards/cid/bakery-items>

DOD Menu Standards

NOTE:

- a. 125 to 225 calories per serving
- b. >20g whole grains
- c. ≥ 4g fiber per serving
- d. <12g added sugar per serving

The healthy/Wellness pack – must meet at least two or more of the above criteria per each cereal. We will have no sodium requirements on the cereal until the FDA voluntary sodium reduction 2030.

BREAD SPECIFICATIONS

Bread, Cakes, Doughnuts, Muffins, Pies, and Rolls must be delivered no more than 24 hours after baking. Following a non-bake day, these items must be delivered no more than 72 hours after baking.

BREAD, CIABATTA, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: Range: all weights and packages are acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Sliced, loaf, baked pan, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available and fortified with iron and folate is preferable.

BREAD, FLAT BREAD, FROZEN/FRESH, PAR / BK

PORTION SIZE/WEIGHT RANGE: All diameters are acceptable. All package size acceptable and all weights acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Plain, oven fired.

Thawed is acceptable

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available and fortified with iron and folate is preferable.

BREAD, FRENCH/ ITALIAN, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: All package size acceptable and all weights acceptable

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.

Focaccia, Baguette, Panini, White Parisian are acceptable.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available and fortified with iron and folate is preferable.

BREAD, MONKEY, (PULL-APART), FROZEN

PORTION SIZE/WEIGHT RANGE: All flavors are acceptable, All package size acceptable and all weights acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Plain, oven fired.

Banana, Walnut, Honey, Zucchini, Corn, Cinnamon, and garlic parmesan are acceptable.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available and fortified with iron and folate is preferable.

BREAD, POTATO, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: all packages and weight acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Sliced, loaf, baked pan, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available and fortified with iron and folate is preferable.

Steamed Sweet Potato is acceptable.

BREAD, PUMPERNICKEL, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: All package size acceptable and all weights acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available and fortified with iron and folate is preferable.

BREAD, RAISIN OR CINNAMON, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: All package sizes acceptable and all weights acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired, stone ground, sesame seeds, baked hearth, split top, (pan de Semilla da ora), (pan con Passas).

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available and fortified with iron and folate is preferable.

Enrichment is acceptable.

BREAD, RYE, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: All weights and packages are acceptable

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Sliced, loaf, baked pan, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered contains whole grains (white with whole grains or whole wheat with at least 2 grams fiber per serving) with fewer than 230 milligrams of sodium per serving when available and fortified with iron and folate is preferable.

Russian, Jewish Rye, Dark style, caraway seeds are acceptable.

BREAD, SOURDOUGH, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: All weight and packages are acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.

Buttermilk is acceptable.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable.

BREAD, SWEET, FLAVORED, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: All flavors are acceptable, All package size acceptable and all weights acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Plain, oven fired.

Banana, Walnut, Honey, Zucchini, Corn are acceptable.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable.

BREAD, TEXAS TOAST, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: All package size acceptable and all weights acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Plain, oven fired.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should be fortified with iron and folate is preferable.

BREAD, WHEAT, MULTIGRAINED, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: Wheat: all weight and packages are acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired, honey, nuts, wheat berry, Vienna style is acceptable.

MISCELLANEOUS REQUIREMENTS:

Should be at least 25 grams of whole grain (the word "whole" appears first ingredient) which will provide 2 grams of naturally occurring fiber per 2 slices serving.

Needs to be fewer than 230 milligrams of sodium per serving when available,

Multiple Grain, Whole Wheat, Whole Meal, Harvest Grain, 12 Grain, Double Fiber is acceptable

Low fat is acceptable.

BREAD, WHEAT, 100 % WHOLE, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: all weight and packages are acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Sliced, loaf, baked pan, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

Should be at least 25 grams of whole grain (the word "whole" appears first ingredient) which will provide 2 grams of naturally occurring fiber per 2 slices serving.

Needs to be fewer than 230 milligrams of sodium per serving when available.

BREAD, WHITE, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: all weights and packages are acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable.

BAGELS SPECIFICATIONS

BAGEL, PLAIN/ VARIETY, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: All flavors are acceptable, All package size acceptable and all weights acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

The bagels must be made from enriched grains.

Enriched only is acceptable.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered should be fortified with iron and folate is preferable.

Sodium should not be higher than 155mg per ounce.

PITA, BREAD SPECIFICATIONS

BREAD, WHEAT/WHITE, PITA, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: Diameters 6-9inches are acceptable. All package size acceptable and all weights acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Enriched only is acceptable.

MISCELLANEOUS REQUIREMENTS:

All sliced bread offered contains whole grains (white with whole grains or whole wheat with at least 2 grams fiber per serving) with fewer than 230 milligrams of sodium per serving when available and fortified with iron and folate is preferable.

BREAD, WHOLE WHEAT, PITA, FROZEN / FRESH

PORTION SIZE/WEIGHT RANGE: Diameters 6-9inches diameters are acceptable. All package size acceptable and all weights acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Enriched only is acceptable.

MISCELLANEOUS REQUIREMENTS:

Should be at least 25 grams of whole grain (the word “whole” appears first ingredient) which will provide 4 grams of naturally occurring fiber per 2 slices serving.

Needs to be fewer than 230 milligrams of sodium per serving when available.

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ENGLISH MUFFIN, BARS, BAKERY AND CEREAL SPECIFICATIONS

CEREAL, PREPARED, READY-TO-EAT

PACKAGE AND SERVING SIZE: All containers, all flavors, and packages sizes are acceptable. TYPE, STYLE, FLAVORING AND CLASS IS BASED ON SERVICES PREFERENCE.

Guidance when nutrient content must be met for Healthy an Option Cereal:

Fiber - Made with at least 2.5 grams per serving as a good source. 3 grams per serving.

Fat (1) - Shall contain less than 10% saturated fat per 100 g serving.

PACKAGING AND MARKING:

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

Choose at least 80% of the cereals that are green and 20% of the cereals may be yellow or red.

The variety packs should meet these standards.

MISCELLANEOUS REQUIREMENTS:

When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.

NOTE:

- a. 125 to 225 calories per serving
- b. >20g whole grains
- c. $\geq$ 4g fiber per serving
- d. <12g added sugar per serving

The healthy/Wellness pack –must meet at least two or more of the above criteria per each cereal. We will have no sodium requirements on the cereal until the FDA voluntary sodium reduction 2030.

CEREALS, ROLLED OATS

PACKAGE SERVING SIZE: All package size, container, acceptable, all styles/shapes acceptable, all flavors acceptable and all weights acceptable.

PACKAGING AND MARKINGS:

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

MISCELLANEOUS REQUIREMENTS:

When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.

CEREALS, WHEAT, QUICK-COOKING AND INSTANT

PACKAGE SERVING SIZE: All containers, all flavors, and packages sizes are acceptable.

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

MISCELLANEOUS REQUIREMENTS:

When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.

Instant Cereal- will be less than 610mg per 100g.

ENGLISH MUFFIN, FRESH/FROZEN, VARIETY

PORTION SIZE/WEIGHT RANGE: All package size acceptable and all weights acceptable.

ENRICHMENT TYPE: Type 1 Made with enrichment flour (21 Code of federal regulations (CFR) 104.20 only.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

The English muffins must be made from enriched grains.

When the English muffin is delivered Fresh or Frozen, the manufacturer must follow the time, temperature, and shipping requirements.

Needs to be with fewer than 230 milligrams of sodium per serving when available, the English Muffin is considered two slices.

GRANOLA BARS, VARIETY

PACKAGE/WEIGHT RANGE: All flavors are acceptable, All package size acceptable and all weights acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Wheat flour shall be enriched in accordance with 21 CFR 137.165.

MISCELLANEOUS REQUIREMENTS:

Needs to be at least 2 grams of fiber and 14 or fewer grams of sugar per serving (one bar between 150-250 calories flexible) and contain no artificial/nonnutritive sweeteners.

GRIDDLE BREADS, SHELF STABLE AND HEAT AND SERVE, FROZEN

PACKAGE/WEIGHT RANGE: Waffle, French Toast, French toast sticks, Belgian waffles and pancakes, all shapes, all flavors and all sizes are acceptable.

PACKAGING AND MARKING:

Packing and marking shall be in accordance with Good Commercial Practice.

Wheat flour shall be enriched in accordance with 21 CFR 137.165.

HOMINY GRITS, ENRICHED AND GRITS, WHOLE CORN, VARIETY

PACKAGE/WEIGHT RANGE: All containers, all flavors, and packages sizes are acceptable

PACKAGING AND MARKING:

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

MUFFINS, FRESH/FROZEN

PORTION SIZE/WEIGHT RANGE: All flavors are acceptable, All package size acceptable and all weights acceptable.

PACKAGING AND MARKING:

Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Type I (fresh) and Type II (frozen) are acceptable.

No Partially Hydrogenated Oil (PHO) is acceptable in any food products according to FDA regulations.

The muffins must be made from enriched grains.

When muffins are delivered fresh or frozen, the manufacturer must follow all time, temperature, and shipping requirements.

Product shall be processed in accordance with Good Manufacturing Practices.

ROLLS, BREAD, BAKED, FRESH OR FROZEN

PACKAGE/WEIGHT RANGE: Prefer 60 -72 buns in bulk frozen and prefer 12-18 buns in a pack for fresh. All package sizes, all varieties and all styles are acceptable.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

When the Bread is delivered Fresh or Frozen, the manufacturer must follow the time, temperature, and shipping requirements. Bread, Cakes, Doughnuts, Muffins, Pies, and Rolls must be delivered no more than 24 hours after baking. Following a non-bake day, these items must be delivered no more than 72 hours after baking.

Nuts and Seeds are acceptable.

ROLLS, BREAD, UNBAKED, FRESH OR FROZEN

PACKAGE/WEIGHT: All package sizes acceptable, all styles/shapes acceptable, all flavors acceptable and all weights acceptable.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

When the Bread is delivered Fresh or Frozen, the manufacturer must follow the time, temperature, and shipping requirements.

TORTILLAS, TORTILLA CHIPS, TACO SHELLS, AND TOSTADA SHELLS, VARIETY

PORTION SIZE/WEIGHT RANGE: All package size acceptable, all styles/shapes acceptable, all flavors acceptable and all weights acceptable.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

Sodium should not be more than 180 mg in 6-inch, 250 mg in 8-inch, 450 mg in 10-inch and 700 mg in 12-inch tortilla.

GRAINS, AND NOODLES

GRAINS: BARLEY, BULGUR, FARRO, MILLET, VARIETY RICE, QUINOA

PACKAGE AND SIZE: All packages and types are acceptable.

PACKING AND MARKING:

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

The wild rice must be processed in accordance with Current Good Manufacturing Practices.

MISCELLANEOUS REQUIREMENTS:

When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook, The contents of each sample will be used to create a composite sample that will be used in analytical testing. Must meet the Berry amendment standards.

NOODLES, ASIAN, WHEAT, RICE, AND VEG WITHOUT SEASONING

PACKAGE AND SERVING SIZE: 4.5 oz. – 5 lbs. all packages, styles and all flavors are acceptable, pre-large packaging.

PACKAGING AND MARKING:

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

Asian Wheat Noodle: Lo Mein, chow Mein, Udon, Ramen, Soba, Somen- all shapes and sizes are acceptable.

Vegetable Asian Noodles: Mung Bean, Shirataki, Yam or Tofu- all shapes and sizes are acceptable.

Rice Asian Noodles: Vermicelli, stick, Mi fén, bun, sen mae, mai fun, bee hoon- all shapes and sizes are acceptable.

MISCELLANEOUS REQUIREMENTS:

Whole wheat and spinach are acceptable.

Asian Wheat Noodles: NA should not be more than 40mg per ounce.

Rice Noodles: NA should not be more 18mg per ounce.

Vegetable Noodles: NA should not be more 8mg per ounce.

No season packet acceptable for this specification.

Grab and Go Asian Noodles with seasoned pack.

NOODLES, EGG, ENRICHED

PACKAGE AND SERVING SIZE: All packages, styles and all flavors are acceptable.

PACKAGING:

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

Raw ingredients: The ingredients used in the enriched egg noodles shall be durum flour or semolina, or combinations thereof, egg products, and water. The enriched egg noodles shall be enriched with folic acid and in accordance with the requirements as specified in the U.S. Standard of Identity for Enriched Macaroni Products, 21 CFR 139.115.

Egg products: The egg products used in enriched egg noodles shall be processed under continuous U.S. Department of Agriculture (USDA) inspection in accordance with USDA Regulations Governing the Inspection of Eggs and Egg Products, 7 CFR, Part 59.

MISCELLANEOUS REQUIREMENTS:

When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on the Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.

Whole wheat and spinach are acceptable.

PASTA PRODUCTS TO INCLUDE COUSCOUS

PACKAGE AND SERVICE SIZE: All packages, styles and all flavors are acceptable.

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

NOTE: Chickpea and lentil pasta are available upon request.

MISCELLANEOUS REQUIREMENTS:

When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook. The contents of each sample will be used to create a composite sample that will be used in analytical testing.

PREPARED ENTREES (8940)

BURRITO, PREPARED, FROZEN

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

Protein that is acceptable, Beef, Chicken, Pork, Egg, Bacon, Sausage and Turkey.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Vegetables, Beans, Cheese, sauce, and seasonings are acceptable.

Sodium content shall be 200 mg or less per ounce.

Total Fat content shall be 4g or less per ounce.

Protein content shall be 2.5 grams or more per 1 ounce.

EGG AND CHEESE, BREAKFAST MEAT, BAGEL, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Total Fat content should be less than 5 grams per ounce.

Sodium content should be less than 200 mg or less per ounce.

Protein content should be 3 grams or more per ounce.

EGG AND CHEESE, BREAKFAST MEAT, BISCUIT, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Total Fat content should be less than 5 grams per ounce.

Sodium content should be less than 220 mg or less per ounce.

Protein content should be 2.50 grams or more per ounce.

EGG AND CHEESE, BREAKFAST MEAT, CROISSANT, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Total Fat content should be less than 5 grams per ounce.

Sodium content should be less than 200 mg or less per ounce.

Protein content should be 2.9 grams or more per ounce.

EGG AND CHEESE, ENGLISH MUFFIN, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Total Fat content should be less than 5 grams per ounce.

Sodium content should be less than 220 mg or less per ounce.

Protein content should be 2.75grams or more per ounce.

EGG AND CHEESE, BREAKFAST MEAT, ENGLISH MUFFIN, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during storage and shipping.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Total Fat content should be less than 4 grams per ounce.

Sodium content should be less than 170 mg or less per ounce.

Protein content should be 3grams or more per ounce.

EGG WHITE AND CHEESE, TURK, CAN, BACON / POUL SAUS., ENG. MUF, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 -6 oz. ea.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during storage and shipping,

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Total Fat content should be less than 1.5 grams per ounce.

Sodium content should be less than 145 mg or less per ounce.

Protein content should be 3grams or more per ounce.



BLENDED FOODS (MEAT WITH VEGETABLES)

NOTE: If a blended meat item (beef, pork, seafood, turkey, lentils, black beans, quinoa, mushrooms, and other plant-based proteins) is listed below, use the following specifications: Minimum of 4 grams of protein per ounce and maximum of 2 grams of saturated fat and 4 grams of total fat per ounce.

BEEF, GROUND PRODUCTS AND DICED MUSHROOMS

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Must be between 4 – 5 oz. raw, 3 – 4 oz. fully cooked.

PACKAGING AND MARKINGS:

CID covers fully cooked, frozen or IQF ground beef, ground products and diced mushroom (beef and diced mushroom products) packed in commercially acceptable containers.

MISCELLANEOUS REQUIREMENTS:

The color of the IQF diced mushrooms used in beef and diced mushroom products must be white, cream, or brown.

Commercial Item description: A-A-20375

TYPES:

Type I - Beef patties with mushrooms Type II - Charbroiled beef patties with mushrooms

Type III - Beef meatballs with mushrooms Type IV - Beef sausage patties with mushrooms

Type V - Beef taco filling with mushrooms Type VI - Other (as specified by the purchaser).

6.1.3 Additional ingredients. Additional ingredients may be used as permitted by the FSIS.

When Textured Vegetable Protein (TVP) (soy protein concentrate) is used as an additional ingredient, the minimum percent of hydrated protein product in the combined finished product must not exceed 20%.

CHICKEN BURGER, WITH QUINOA & VEGETABLES, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz. ea. (+/- 1/4 oz. tolerance).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Item shall contain a minimum of 45% protein contribution from meat and no more than 15% fat.

Additional ingredients such as beans, vegetables, and whole grains are permitted with appropriate spices.

Sodium content shall be 60 mg or less per oz. Protein shall be a minimum of 3.86 grams protein per ounce.

Saturated fat content shall be 1.6 grams maximum per ounce; total fat shall be 4 grams maximum per ounce.

PIZZA, CHEESE, PERSONAL SIZE, FROZEN

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4.5 -7 oz.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices

Fat per ounce: Less than 3 grams per ounce.

Na per ounce: Less than or equal to 125 mg per ounce.

Protein per ounce: greater than 2.5 ounce per ounce.

Prefer no substitute cheese.

PIZZA, SAUSAGE/PEPPERONI, PERSONAL SIZE, FROZEN

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4.5 -7 oz.

PACKAGING AND MARKING:

Product shall be packaged to protect against damage / deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Fat per ounce: Less than 3 grams per ounce.

Na per ounce: Less than or equal to 125 mg per ounce.

Protein per ounce: greater than 2.5 ounce per ounce.

Prefer no substitute cheese.

Pepperoni/ sausage variety – nutritional requirements: Total Fat less than 3.5gm/ounce, Na less than 166 mg/ounce and Protein greater than 2.5 gm/ounce.

TURKEY BURGER, WITH BROWN RICE & VEGETABLES, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz. ea. (+/- 0.25 oz. tolerance).

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Fillers such as beans, vegetables, and whole grains are permitted with appropriate spices.

Sodium content shall be 230 mg or less per oz. Protein shall be a minimum of 3.8 grams protein per ounce.

Total fat content shall be maximum 4 grams per ounce and saturated fat content shall be maximum 1.6 grams per ounce.

VEGETABLE IDENTIFICATION CHART (STARCHY/NON-STARCHY/LEGUME)

Vegetable Name	Deeply Colored?	Starchy	Non-Starchy	Legumes	Notes\Comments
Asparagus	*				
Bamboo Shoots			*		
Bean Sprouts			*		
Baked Beans		*		*	seasoned
Black, Beans				*	
Garbanzo, Beans				*	
Lima, Beans				*	
Beets	*		*		
Brussel Sprouts			*		
Beans, dried *****				*	
Broccoli	*		*		
French Green Beans	*		*		
Green Beans	*		*		
Yellow Beans	*		*		
Green Beans w/Mushrooms	*		*		
Carrots	*		*		
Diced carrots	*		*		
Cabbage			*		
California Blend	*		*		
Cauliflower			*		
Creamed Corn		*			
Peas & carrots		*			Starchy due to peas
Corn & Peppers		*			Starchy due to Corn
Corn		*			
Corn on the Cob		*			
Green, leafy **	*		*		
Kimchi			*		seasoned
Mushrooms			*		
Mixed Veg (5 way)		*			Starchy due to Corn, Peas & Lima Beans
Peas & onions	*	*			
Peppers	*		*		
Peas	*	*			
Potatoes		*			
Pumpkin		*			
Sauerkraut, canned			*		Seasoned
Spinach	*		*		

Diced Squash	*		*		Squash is non-starchy unless using Butternut; Butternut is STARCHY
Stewed tomatoes	*		*		
Succotash		*			Starchy due to Corn and Lima Beans
Sugar snap Peas	*		*		
WI Blend		*			Starchy due to Corn

Pink, Pinto,
white

**

Turnip, mustard



GLOSSARY OF ACRONYMS AND TERM

A

A. P. (As – Purchased) – The condition or cost of an item as it is purchased or received from a supplier.

B

Binders – Approved edible substances used for stabilizing, binding, and changing texture and shape of food.

Blast Frozen – Products are frozen rapidly at extremely low temperatures (-10° F or lower) in conjunction with high-velocity air movement around the product.

Breaded – Product that is coated shall NOT be more than 30% of an edible substance, usually flour or breadcrumbs. Product may first be dipped in batter to enhance the adherence of the breading.

C

Comminuted – Reduction of meat particle size, using such methods as grinding, dicing, and chopping.

Cured – Meat products that have been infused with special saline solutions and ingredients to enhance flavor and color and extend shelf life. Commonly called “corned” when referring to a cured beef item e.g., poultry cutlet chopped and formed.

D

Deckle – Fat and lean lying between bone and the main muscle of the brisket.

Denuded – Meat cuts that have had practically all surface fat removed, also referred to as peeled.

E - F

FULLY COOKED – Fully Cooked

Fajitas – Boneless meat, sliced into narrow irregular strips from 1.0 inch to 3.0 inches in length. Usually cut from extra-lean, tender beef and chicken.

FSIS – Food Safety and Inspection Service, USDA.

G

Grade – USDA or CFIA designation that indicates quality or yield of meat. See Quality Grade and Yield Grade.

Gross Weight – Refers to the weight of products plus their packaging and packing materials, including the shipping container and closure materials such as strapping.

H - I

Injected – Meat cuts that have had solutions introduced throughout the muscles by injection or pumping. Also referred to as Pumped or “Processed With.”

IQF – Individually Quick Frozen. Refers to cuts that have been individually frozen at extremely low temperatures immediately after processing.

J – K

Kabob – Boneless dices of meat that are generally placed on skewers and grilled.

L

Laid - Out Pack – A portion, single thickness on separating sheets or boards.

LFTB – Lean finely textured beef “pink slime.”

M

Marinade/Marinate – To be labeled “marinated,” a product must use a liquid marinade that is a mixture in which food is either soaked, massaged, tumbled, or injected to enhance taste, tenderness, or other sensory attributes such as color or juiciness. Under USDA FSIS labeling regulations, to use the term “marinated” as part of the item name on the Principal Display Panel, the percent of added solution cannot exceed the following:

Meats – Not more than 10%

Bone-In Poultry – Not more than 3%

Boneless Poultry – Not more than 8%

NOTE: If the percentage of added solution is within the identified limits, the label is not required to declare the actual percentage. However, if the percent of added solution exceeds these limits, the product must be labeled “Contains up to X% Added Solution” (or similar language) as part of the item name/standard of identity on the Principal Display Panel, with the actual percentage amount identified.

MSP – Mechanically separated poultry. This refers to poultry raw materials or food products made by mechanically separating bone from muscle tissue of carcasses and parts of poultry carcasses. MSP must be declared as mechanically separated chicken or turkey on the label.

N

NAMI – North American Meat Processors Association

Needled, Needling – A tenderizing process involving penetration of muscles by closely spaced thin blades with sharpened ends that cut muscle fibers into short segments.
Also referred to as Pinned.

Net Weight – Weight of the contents of a container after the weight of packaging and packing materials has been deducted.

NTE – Not To Exceed

No Roll – Refers to beef carcasses and cuts that have not been officially graded and identified by the USDA. The quality grade is usually lower than Select.

O – P

P/C – Partially Cooked

Parts (Poultry) – Ready-to-cook chicken legs (thighs and drumsticks), breasts, or wings.

PSO – Purchaser Specified Option.

Pullman Style – Usually refers to a meat product packed into a long container (usually rectangular or square).

Pumped – See Injected.

Purge – The juices exuded from fresh, cooked, and cured meat cuts after they are packaged, and which remain in the package at the time of opening.

Q – R

Ready-to-Cook (RTC) – Dressed, whole-bodied carcass or parts ready for the consumer to cook.

S

Sausage – Comminuted meat products prepared with meat or meat by-products and seasoned with spices (salt, pepper, etc.) in small amounts. Sausage products may be cooked or uncooked and smoked or un-smoked.

Sectioned and Formed – A meat product that consists of entire muscles (or muscle systems) that are closely trimmed, massaged, and then formed into a desired shape. Sectioned and formed hams are an example of this product type.

Surimi – Japanese for ground meat

T

TSP – Tri-sodium phosphate, a solution permitted as use for an antimicrobial agent on poultry.

U – V

USA IMT – United States Army Initial Military Training

USDA – United States Department of Agriculture

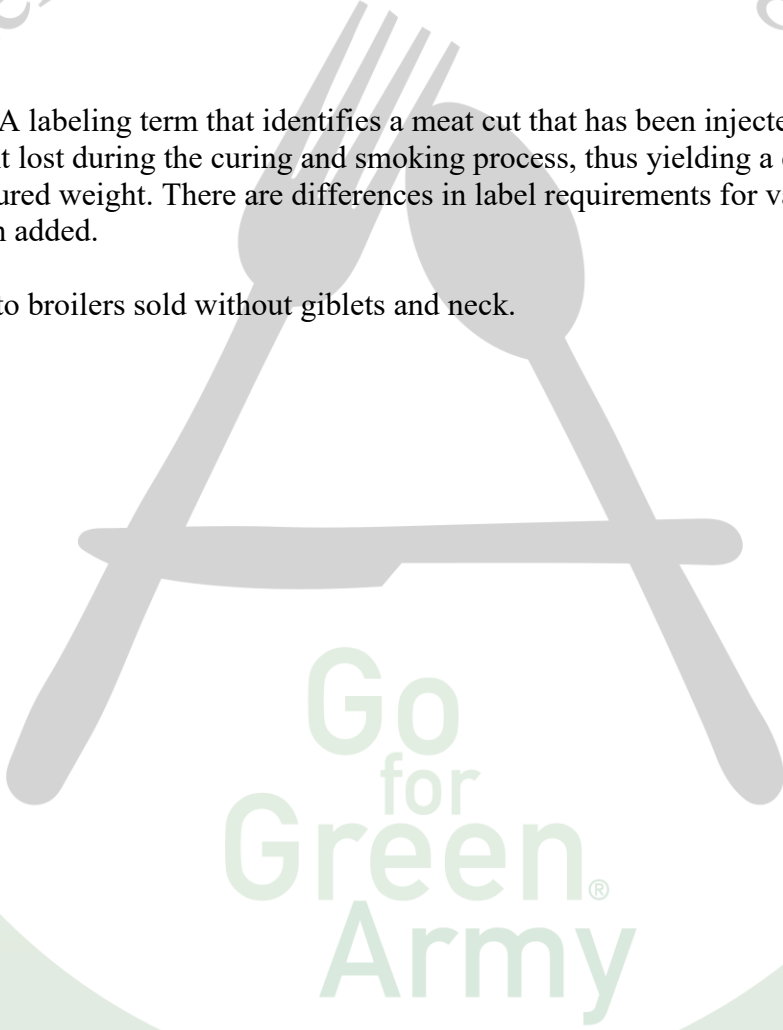
Vacuum Packed – Refers to the process of encasing meat cuts in bags or pouches fabricated from laminated plastic, evacuating air from the bags and sealing them for extended refrigerated storage.

Variety Meats – See Edible By-Products

W

Water Added – USDA labeling term that identifies a meat cut that has been injected with cure solution more than the amount lost during the curing and smoking process, thus yielding a cut that weighs more than the original uncured weight. There are differences in label requirements for various products to which water has been added.

WOG – Term given to broilers sold without giblets and neck.



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**ABBREVIATIONS
USED FOR RESTANDARDIZATION OF SUBSISTENCE
PRIME VENDOR MASTER DATABASE
BY DLA TROOP SUPPORT- FTSA
Effective Date 7/21/20**

Abbreviation	Definition
#10CN	NO. 10 SIZE CAN
1000 ISLAND	THOUSAND ISLAND
6/#10CN	6 NO. 10 CAN
Ace K	ACESULFAME POTASSIUM (calorie-free sugar substitute)
ALT	ALTERNATIVE
AM	AMERICAN
APTZR	APPETIZER
ASEPTIC PG	ASEPTICALLY PACKAGED
ASP	ASPARTAME
ASST	ASSORTMENT, ASSORTED
AVG	AVERAGE
BANA	BANANA
BBQ	BARBECUE
BCN	BACON (in sandwiches)
BEANS BAKED	BEANS, WHITE, W/BACON & BROWN SUGAR
BEV	BEVERAGE
BF	BUTTER FAT
BFLY	BUTTERFLIED
BG	BAG
BIB	BAG-IN-BOX
BIBG	BOIL-IN-BAG
BIO-B	BIOBASED
BIO-D	BIODEGRADABLE
BISC	BISCUIT
BK	BAKED
BKFST	BREAKFAST
BLBERRY	BLUEBERRY, BLUBERRIES
BLD	BLEND(ED)
BLKBERRY	BLACKBERRY, BLACKBERRIES
BNLS	BONELESS
BRD	BREADED
BRKT	BRISKET
BRL/FRY	BROILER OR FRYER
BRN	BROWN
BRST	BREAST
BRT	BONED, ROLLED, AND TIED
BT	BOTTLE
BTR	BUTTER
BTRD/BRD	BTRD, BRD OR BRD, BTRD
BX	BOX
C&S	CURED & SMOKED
C/S	CLINGSTONE
CAFF	CAFFEINE
CARA	CARAMEL
CARB	CARBONATED
CARBO	CARBOHYDRATE
CARR	CARRAGEENAN
CBERRY	CRANBERRY
CC	CENTER-CUT
CHDR	CHEDDAR
CHK	CHUNKED OR CHUNK
CHK&FRM	CHUNKED & FORMED
CHL	CHILLED
CHOC	CHOCOLATE
CHOP&FRM	CHOPPED AND FORMED
CHP&FRM	CHIPPED AND FORMED
CIN	CINNAMON
CK	COOKING OR COOK
CKD	COOKED
CKN	CHICKEN
CN	CAN, CANNED
CNTY FRIED	COUNTRY-FRIED
CO	CONTAINER
COMPRT	COMPARTMENT
CONC	CONCENTRATE
COND	CONDENSED
COV	COVERED
CRM	CREAMED, CREAM
CRMY	CREAMY
CS	CASE

CTF	CONTAINS TRANS FAT
D/O	DECKLE OFF
DBL	DOUBLE
DD	DEEP DISH (for pizza)
DECAF	DECAFFEINATED
DEHY	DEHYDRATED
DFE	DEEP FAT FRY
DISP	DISPENSER
DISPOS	DISPOSABLE
DK	DRINK (ONLY IN CFMS DESCRIPTION & ITEM NAME FOR MEAL KIT W/DK)
DZN	DOZEN
EA	EACH
ENT-I	ENTREE, IND SERV
ENT-M	ENTREE, MULTI-SERV
EQUIV	EQUIVALENT
ESL	EXTENDED SHELF LIFE
EVAP	EVAPORATED
F/BK	FULLY BAKED
FULLY COOKED	FULLY COOKED
F/S	FREESTONE
FARM	FARM RAISED
FF	FAT FREE
FL	FLUID
FLAV	FLAVOR, FLAVORED
FLK&FRM	FLAKED & FORMED
FLT	FILLET
FOB	FRUIT ON THE BOTTOM
FOR DISP	FOR POST-MIX OR PRE-MIX DISPENSERS
FORT	FORTIFIED
FR	FRENCH
FRANKS	FRANKFURTERS
FRAP	FRAPPUCCINO
FRST	FROSTED
FZN	FROZEN
GEN	GENERAL
GF	GLUTEN FREE
GL	GALLON, GAL (GA in CFMS)
GLZ	GLAZE
GM	GRAM (Gr in CFMS)
Gr	GRADE
GRD	GROUND
GRN	GREEN
H&G	HEADED & GUTTED (for fish)
H&S	HEAT & SERVE
H/S	HOT & SPICY
h/s (lower case)	HEAVY SYRUP
HD	HUNDRED
HCSWGP	HYDROLYZED CORN, SOY, AND WHEAT GLUTEN PROTEIN
HSP	HYDROLYZED SOY PROTEIN
IF	INDIVIDUAL FROZEN
IMIT	IMITATION
IN	INCH
INC	INCREMENT
IND	INDIVIDUAL
INST	INSTANT = INST
IQF	INDIVIDUALLY QUICK FROZEN
IOP	ISOLATED OAT PRODUCT
ISP	ISOLATED SOY PROTEIN
IT	ITALIAN (FOR CFMS WHEN NECESSARY)
IVP	INDIVIDUALLY VACUUM PACKED
IW	INDIVIDUALLY WRAPPED (used when U/I is EA – as in 24/2 OZ. EA. If U/I is PG, CS, etc., then IW is eliminated and 24/2 OZ EA is changed to 24/2 OZ. PG)
JR	JAR
JT	JOINT (IDENTIFY JOINTS FOR CKN WINGS IE: JT 1, JT 2, JT 1&2)
L/CAL	LOW CALORIE
L/CARBO	LOW CARBOHYDRATE(S)
L/LAC	LOW LACTOSE
l/s (lower case)	LIGHT SYRUP
lt (lowercase)	LIGHT
LB	POUND
LF	LOW FAT
LS	LOW SODIUM
LT	LITER
MARG	MARGARINE
MARIN	MARINATED
MAX	MAXIMUM
MESQ	MESQUITE
MG	MILLIGRAM
MIN	MINIMUM
ML	MILLILITER

MOZZ	MOZZARELLA
MSC	MECHANICALLY SEPARATED CHICKEN
MST	MECHANICALLY SEPARATED TURKEY
MULTI-USE (for E08s)	MULTI-PURPOSE
N#PXXXX (no spaces)	NAMP# FOR POULTRY
N#XXX (no spaces)	NAMP #
N/CAFF	CAFFEINE FREE
N/CHOL	CHOLESTEROL FREE OR NO CHOLESTEROL
N/LAC	NONE/NO OR LACTOSE FREE
NAE	NO ANTIBIOTICS EVER
NAF	NONAPPROPRIATED FUNDS
NAT	NATURAL
NAT JUICE	NATURAL JUICE PACK
NF	NONFAT
NITRO	NITROGEN
NO BAKE	PREP W/O BAKING
NONALC	NONALCOHOLIC
NS	NO SODIUM
NSA	NO SUGAR ADDED
O/R	OVEN READY
OATMEAL, INST	ROLLED OATS, INST
OATS, ROLLED	ROLLED OATS
OR	OVEN ROASTED
ORIG	ORIGINAL
OZ	OUNCE(S)
P/BK	PREBAKED
P/C	PRECOOKED
P/S	PART SKIM
PAR/BK	PARBAKED
PAR/BL	PARBOILED
PAR/C	PARCOOKED/PARTIALLY COOKED
PARM	PARMESAN, PARMIGIANA
PAST	PASTEURIZED
PB	PEANUT BUTTER
PBO	PIN BONE OUT
PDR	POWDER
PEP	PEPPERONI
PEPR	PEPPERS (used in item description, NOT item name)
PG	PACKAGE, PACK, POUCH
PHO-FREE	PARTIALLY HYDROGENATED OIL FREE
PIZZA-I	PIZZA, IND SERV
PIZZA-M	PIZZA, MULTI SERV
PK	PACK (as in solid pack or water pack tuna)
PKT	POCKET
PLA	POLYLACTIC ACID
PREP	PREPARED
PROV	PROVOLONE
PT	PINT
PUFI	Packed Under Federal Inspection
PUREE	PUREED
QT	QUART
QTR	QUARTER, QUARTERS, QUARTERED
R/CAL	REDUCED CALORIE
R/CARBO	REDUCED CARBOHYDRATE
R/CHOL	REDUCED CHOLESTEROL
R/LAC	REDUCED LACTOSE
RBERRY	RASPBERRY, RASPBERRIES
RD	DIAMETER OR ROUND
RECT	RECTANGULAR
REG	REGULAR
RES (for E08s)	RESISTANT
RESTRCT	RESTRUCTURED
RF	REDUCED FAT
RM	RIB MEAT
RS	REDUCED SODIUM
RST	ROASTED, ROAST
RTB	UNBAKED OR OVEN READY
RTC	READY TO COOK
RTS	READY TO SERVE
RTU	READY TO USE
SAUS	SAUSAGE
SBERRY	STRAWBERRY, STRAWBERRIES
SCRLS	SUCRALOSE
SDLS	SEEDLESS
SEAS	SEASONED
SF	SUGAR FREE
SHL	SHELLED (No shell; extracted from the shell)
SHLD	SHOULDER
SHRD	SHREDDED
SKLS	SKINLESS

SL	SLICED, SLICES
S/M ON	SIDE MUSCLE ON
SMK	SMOKED OR SMOKE
SOD-FREE	SODIUM FREE
SOL	SOLUTION
SPC	SOY PROTEIN CONCENTRATE
SQ	SQUARE
SS	SHELF STABLE
STK	STEAK
STRAIN	STRAINED
STRAIT	STRAIGHT
SUB	SUBMARINE
SUBST	SUBSTITUTE
SUPP	SUPPLEMENTS
SVG	SERVING
SW	SOUTHWESTERN
SWICH	SANDWICH
SWT	SWEET, SWEETENED
T&S	THAW AND SERVE
TEMP	TEMPERATURE
TF	TRANS FAT
TFF	TRANS FAT FREE
THK	THICK
TPB	THAW-PROOF-BAKE
TRB	TRIBE
TROP	TROPICAL
TSF	TEXTURED SOY FLOUR
TSP	TEXTURED SOY PROTEIN
TVP	TEXTURED VEGETABLE PROTEIN
UNIV GRIND	UNIVERSAL GRIND
UNFRST	UNFROSTED
UnGr	UNGRADED
UNIV	UNIVERSAL
UNSHL	UNSHELLED (In the shell; not extracted from its shell)
UNSWT	UNSWEETENED
US Ch Gr	US CHOICE GR
US GRA	US GRADE A
US Sel Gr	US SELECT GR
US#1	US #1 GRADE
USF	US FANCY GRADE
USE/XF	MIXED GRADES (EG)
USXF	US EXTRA FANCY GRADE
VAC PAC	VACUUM PACKAGED
VAN	VANILLA
VARIETY	VARIETY PACK
VEG	VEGETABLE
VIN	VINAIGRETTE
VIT	VITAMIN
VLS	VERY LOW SODIUM
VPP	VEGETABLE PROTEIN PRODUCT
W/(%) WATER	WATER ADDED (%)
W/D	WHITE/DARK (FOR MEAT; SAME AS BREAST/THIGH)
W/O	WITHOUT
W/RM	WITH RIB MEAT
W/WATER	WITH WATER
W/XXXX	WITH
WATER PREP	PREP W/WATER ONLY
WG	WHOLE GRAIN
WHIP	WHIPPED
WHL	WHOLE
WHT	WHITE
WILD	WILD CAUGHT
WMELON	WATERMELON
WOG	WITH OUT NECK & GIBLETS
WRP	WRAPPED
WT	WEIGHT
WTR ADD	WATER ADDED
WTR PROD	WATER PRODUCT
X...(as in X-HEAVY)	EXTRA
XL	EXTRA LONG
YLD	YIELD

Other Abbreviations may be used at certain times when space constraints exist and, in context, they will be readily understood.

Latest Effective Date listed on the first page will indicate date of revision. Updated as needed.

AR40-25 Requirements for Electrolytic Beverages
Army Regulation 40–25
OPNAVINST 10110.1/MCO 10110.49
AFI 44–141

Medical Services
Nutrition and Menu Standards for Human Performance Optimization
Headquarters Departments of the Army, the Navy,
and the Air Force Washington, DC 3 January 2017

UNCLASSIFIED

Table 2–1 Criteria for carbohydrate-electrolyte beverages	
Ingredient	Amount per 8 ounces (as served)
Sodium	82 - 163 mg
Potassium	18 - 46 mg
Carbohydrate	5 - 10 percent (12–24 grams carbohydrate per 237ml)

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Go
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Army

RATING SYMBOLOGY for Audits



ACCEPTABLE (GREEN) = Acceptable. No deviations from the contract or the item description of stock number requirements.



MINOR NONCONFORMANCE (YELLOW) = Not fully acceptable. A Minor nonconformance is a deviation from the contract or the item description stock number requirements. This minor nonconformance is not likely to materially reduce the usability or serviceability of the item for its intended purpose or affect its condition and / or the continued storage of the item for further use. Examples of minor nonconformance: Cataloging issues; Minor workmanship/fabrication violations; Minor weight/portion control violations; Items that exhibit very slight freezer burn or dehydration on some sample units; Minor workmanship/fabrication or minor weight issues; Minor deviations from packing, packaging, labeling and marking requirements that would not necessitate a regulatory market suspension or affect DSCP's ability to recall the item. ACTION REQUIRED: This nonconformance requires attention from the PV. Minor nonconformance may be tolerated by the customer for a short period of time (until the PV receives a new product at OCONUS but for no more than 30 days at CONUS locations).



MAJOR NONCONFORMANCE (BLUE) = A major nonconformance, other than critical, is a deviation from the contract or the item description stock number requirements. This major nonconformance is a deviation that materially affects or is likely to have a major effect on the serviceability, usability, condition and / or continued storage of an item for further use. Examples of major nonconformance's: Domestic source/regulatory/approved source violations; Wrong item; Grade failures or mismatch; Major workmanship/fabrication violations; Major weight/portion control violations; Item shelf life/ expiration date violations; Not latest season pack/crop year violations; Items that exhibit major freezer burn or dehydration, temperature abuse, and / or other off condition that although not likely to result in hazardous or unsafe conditions, the defect and / or combination of defects materially affect the item serviceability for its intended purpose and / or prevents the performance and production of an end item/meal by the customer; and / or major deviations from packing, packaging, labeling and markings that would necessitate a regulatory market suspension or have a major effect on DSCP's ability to recall the product. ACTION REQUIRED: PV is required to STOP ISSUE of the item, unless otherwise approved by the Contracting Officer.



CRITICAL NONCONFORMANCE (RED) = A critical nonconformance is a deviation that judgment and experience indicate consumption of the item is likely to result in hazardous or unsafe conditions for individuals. An item will receive a Red Rating if it contains a critical defect(s) that involve food safety issues such as wholesomeness, foreign material, contamination or adulteration issues that judgment and experience indicate consumption of the item is likely to result in hazardous or unsafe conditions for individuals. Examples of critical nonconformance's: Items with food safety concerns are those items that exhibit decomposition, contamination, foreign material, and / or other conditions that render an item unfit for human consumption ACTION REQUIRED: PV is required to STOP ISSUE of the item, immediately NOTIFY DOD CUSTOMERS, REQUEST RETURN of the item in question, and notify supplier/producer of the item (if applicable).

Go for Green® Coding Algorithm



For Go for Green® (G4G) color and sodium code assignments of foods as either recipes or ready-to-use (RTU) items, trained and certified G4G coders can use one of two methods: the Go for Green® Coding Calculator (web-based) or the Go for Green® Coding Worksheet (Word document). Coders enter nutrition information obtained from the nutrient-analysis printout (recipes) or the Nutrition Facts Panel (RTU items) and the ingredients list. The coding algorithm is programmed into the G4G Coding Calculator to quicken the process by automatically assigning points to an item based on the G4G Criteria. If using the G4G Coding Worksheet, coders add the value for each item by hand and then total the final score. Based on point values, color codes are assigned accordingly: Red (0–4 points), Yellow (5–8 points), and Green (9–13 points).

For sodium code assignment, coders obtain basic nutrition information from either the Nutrition Facts Panel or the nutrient-analysis printout (recipes). When using the Go for Green® Coding Calculator, coders select the food category (for example, entrées, grains or starches, vegetables, etc.) from the drop-down list and enter the sodium amount in the Sodium Code field. If using the Go for Green® Coding Worksheet, coders can refer to the Sodium Criteria Table (page 5) for the specific food category. Menu items are then designated as Low-, Moderate-, or High-sodium foods.

For Go for Green® (G4G) color code assignments of beverages, coders should refer to Go for Green® Coding for Beverages (page 6). Beverages are not coded for sodium.

Go for Green® Coding Calculator

For use by trained and certified Go for Green® Coders only

Link: <http://hprc-online.org/nutrition/go-for-green/codingcalculator/>

Color Code

Nutrition Component	Value	Scoring
Preparation	Is the cooking method deep-frying?	☐ Yes * Items are automatically marked Red if this answer is "yes"
Trans Fat	Does the product contain "partially hydrogenated" fat/oil (trans fat)?	☐ Yes * Items are automatically marked Red if this answer is "yes"
Additives	Does the product contain added monosodium glutamate (MSG)?	☐ Yes * Items are automatically marked Red if this answer is "yes"
Total Calories	Enter total number of calories This is used to determine the percentage of total and saturated fat only.	cal
% of calories from saturated fat	How many grams of SATURATED fat? or What % of calories are from SATURATED fat?	g or %
% of calories from total fat	How many grams of TOTAL fat? or What % of calories are from TOTAL fat?	g or %
Fiber	Grams of fiber per serving	g
Sugar	Grams of <u>total</u> sugar per serving	g
Processing	How processed are the ingredients in the product? Mostly:	☐ Whole foods ☐ Lightly processed ☐ Moderate to highly processed

Results

Green
9-13 Points

Yellow
5-8 Points

Red
<5 Points

Current Score: 0

Sodium Code

Type of Food	Select type of food from list Note: beverages and fruits will not be labeled for sodium	-- Choose One --
Mg of Sodium	Enter total mg of sodium per serving	mg

Results

select type of food

High:

Moderate:

Low:

Final Score:

Final Results

Color Code	Sodium Code	Copy to Clipboard Copy
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Reset Form



Go for Green® Coding Worksheet

For use by trained and certified Go for Green® Coders only

<i>Nutrition Component</i>	<i>Value</i>	<i>Possible points</i>	<i>Points</i>
Preparation	Is the cooking method of the product deep-frying?	Stop here: Automatically Red	
Trans Fat	Does the product contain “partially hydrogenated” fat/ oil (trans fat)?	Stop here: Automatically Red	
Additives	Does the product contain added monosodium glutamate (MSG)?	Stop here: Automatically Red	
% of calories from saturated fat	Calculate % of calories from SATURATED fat or use nutrient analysis	$\leq 10\%$ sat fat = 2 11–15% sat fat = 1 $\geq 16\%$ sat fat = 0	
% of calories from total fat	Calculating % of calories from TOTAL fat *Total fat may be higher than 30% and still score 2 points for selecting items if the saturated fat is $\leq 10\%$. Items that may qualify for this exception include salmon and salad dressings or condiments made with heart-healthy fats.	$\leq 30\%$ total fat* = 2 31–49% total fat = 1 $\geq 50\%$ total fat = 0	
Fiber	G of fiber per serving	> 6 g = 3 4–6 g = 2 2–3.9 g = 1 < 2 g = 0	
Sugar	G of <u>total</u> sugar per serving	< 12 g of sugar=3 12–18 g of sugar=1 > 18 g of sugar = 0	

Go for Green® Coding for Beverages

The Go for Green® Coding Calculator and Go for Green® Coding Worksheet shouldn’t be used to code beverages. Instead, use the following coding table. Beverages are coded based on added sugar content, artificial ingredients, saturated fat content, and healthful nutrients such as vitamins and minerals. Provide G4G educational materials to service members to help them make informed choices too.

Code	Beverages
	Water (plain or carbonated) Naturally flavored water including those that are fruit and / or vegetable/herb-infused (no artificial sweeteners) Herbal tea Unsweetened iced or hot tea Unsweetened iced or hot coffee 100% vegetable juice Milk, unsweetened (skim or 1%) Milk alternatives such as soy, almond, rice that are unsweetened or plain with added calcium and vitamin D  Green = 9–13
	Sports drinks 100% fruit juice Lightly sweetened iced or hot tea Coffee with small amounts of sugar, cream, or milk Artificially sweetened beverages (diet or light sodas, tea, juices, and flavored waters) Milk, unsweetened (2%) Flavored milk (skim, 1%, 2%) Flavored milk alternatives such as coconut, soy, almond, and rice Hot chocolate made with water or milk (skim, 1%, 2%)  Yellow = 5–8
	Energy drinks Sweet tea Coffee with large amounts of whole milk or cream and sugars or syrups Sweetened beverages of any kind (sodas, fruit punches, and juice drinks) Whole milk, plain or flavored Hot chocolate made with whole milk, cream, or half-and-half  Red = <5

NOTE: Use the Go for Green® Coding Calculator or Go for Green® Coding Worksheet to code smoothies.

Coding Sodium Content

Sodium is part of the Go For Green initiative. Sodium levels of foods are labeled by the Low, Moderate, or High salt-shaker symbols shown below. The sodium code works with the Green, Yellow, and Red code to help diners choose acceptable foods. Sodium needs vary from person to person depending on activity level and health concerns. *Sodium values will be revised at three-year intervals, as more reduced-sodium products and recipes become available.*

* Full-plate meals include fruit and dairy.
** Entrees exclude fruit and dairy.

Sodium Content	 LOW	 MODERATE	 HIGH
Full-plate Meal*	< 800 mg	800–1500 mg	>1500 mg
Entrée** Protein, vegetables, starch (carbohydrates)	< 650 mg	650–1100 mg	>1100 mg
Entrée** Protein and vegetables	< 450 mg	450–800 mg	> 800 mg
Entrée** Protein and starch	< 600 mg	600–950 mg	> 950 mg
Protein only	< 350 mg	350–800 mg	> 800 mg
Grains and Other Starches	< 300 mg	300–700 mg	> 700 mg
Vegetables	< 150 mg	150–400 mg	> 400 mg
Soup	< 450 mg	450–600 mg	> 600 mg
Dairy	< 150 mg	150–300 mg	> 300 mg
Condiments, Gravies	< 200 mg	200–300 mg	> 300 mg
Dessert	< 300 mg	300–600 mg	> 600 mg
Beverages	Are not labeled for sodium.		
Fruits	Are not labeled for sodium.		