



DEPARTMENT OF THE AIR FORCE BUYER'S GUIDE 2024

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U.S. Air Force & U.S. Space Force Subsistence Buyer's
Guide, September 2021

Maintained by Headquarters Air Force Services Center

In accordance with Department of Defense (DoD) Manual (DoDM) 1338.10, *DoD Food Service Program (DFSP)*; the DoD Components are required to provide high quality and cost-effective food and food-related supplies to military and civilian personnel across the full range of military operations. The Military Departments operate under the guidelines, policies, and procedures in DoD issuance. The Military Departments may provide additional guidance as appropriate to implement the DoD issuances.

Under the DoD Joint Subsistence Policy Board (JSPB), Joint Service Advisory Board (JSAB), Joint Service Recipe Committee (JSRC), Joint Services Operational Rations Forum (JSORF), DoD Nutrition Committee, and the DoD Combat Feeding Research and Engineering Program (CFREP), these DoD steering groups collaborate to determine DoD menu and recipe standards as additional scientific information on nutrient needs becomes available.

Nutritional standards, termed “military dietary reference intakes” (MDRIs), are established by the Surgeon General of the United States of the Army, for application to all Military Departments military food service programs, including hospital foods service programs, the DoD CFREP, and for all food service operations, whether provided by U.S. Government sources or through contractor support.

This guide is expertly developed to support United States Air Force (USAF) and United States Space Force (USSF) or Department of the Air Force (DAF) tactical level food service programs while assisting the installation food service program managers, food service officers (FSO), food service managers, dining facility managers, food advisors, and other food service professionals. This DAF Buyer’s Guide (DAFBG) provides the food quality standards, nutritional and product criteria, and minimum nutrient dense requirements to evaluate manufacturer and Subsistence Prime Vendor (SPV) commodities against DoD nutritional standards.

This guide is a valuable tool that aids DAF food service professionals, defense agency partners, vendors, suppliers, and food manufacturers in their understanding of the quality and nutrition requirements for USAF- and USSF-procured subsistence. The products meeting specified criteria outlined in the document will take precedence for inclusion to the Subsistence Prime Vendor (SPV) catalogs (i.e., Fresh, Fruits, and Vegetables (FF&V), dairy, beverages, produce, subsistence, etc.). Quality, preference, and acceptability by the Headquarters Air Force Services Center (HQ AFSVC) govern product selections.

This guide sets an applied standard for products purchased and consumed by DAF Appropriated Fund (APF) food service personnel with government funding. All items sourced from the Defense Logistics Agency (DLA) SPV program must comply with these specifications. Products sourced from a government approved source that is not a DLA-recognized SPV must adhere to these specifications, as well as Berry Amendment compliance. Products not meeting DAFBG requirements must be approved by the HQ AFSVC.

Meeting the DAFBG requirements allows products to have precedence for inclusion to DLA’s SPV catalogs. Quality, preference, and AFSVC’s acceptability Govern products selections and justification for waivers. Meeting the DAFBG standards does not guarantee purchase by the government. After items are approved and added to the cataloging system, products may be ordered through DLA’s Subsistence Total Order and Receipt Electronic System (STORES). SPVs may not substitute their supply chain product line in lieu of DAFBG and DAF/AFSVC mandatory core program products.

DLA nor the SPV are not authorized to substitute DAF and HQ AFSVC mandatory core program products outlined in the Department of the Air Force Preface to the Worldwide Menu. HQ AFSVC must authorize concurrence for any deviation.

The points of contact for the Department of the Air Force (DAF) Appropriated Fund (APF) Food Service Program Management are the HQ AFSVC’s Food and Beverage Division, APF Prime Vendor Program Manager and HQ AFSVC’s Dietitian. These designees will provide DAFBG product evaluations and ensure APF food service products Meet DoD, Consortium for Health and Military Performance (CHAMP), United States Department of Agricultural (USDA), and Food and Drug Administration (FDA) nutritional program compliance.

Under the CHAMP umbrella, this DoD nutritional fitness domain includes the Combat Rations Database, Go for Green (G4G), Warfighter Nutrition Guide, Fighting-Weight Strategies, Performance Nutrition, and Unique Nutrition. These components embody the DAF food service program management vision and mission statements. Providing nutritional expertise and educating our force on nutrient-dense (“high performance”) menu options directly impacting the physical and cognitive performance while supporting military readiness, long-term health and recovery of our Airmen, Guardians, and families. Moreover, standardizing DoD guidelines by providing quality of life and nutritional food options for USAF and USSF professionals.

The food service community, both military and commercial, is making strides toward healthier, nutritionally based food and beverage options. To fully support this endeavor, the HQ AFSVC is seeking optimal quality and nutrient-dense products for our Airmen and Guardians. The Military Departments are placing greater emphasis on clean labels and ingredient statements to promote readiness and resilience. Even though the FDA does not have an official definition for clean label. The Military Departments refer to a clean label as having a transparent food label in terms of the wholesomeness of ingredients, a lack of artificial ingredients, and a lack of common allergens.

The DAFBG provides a focal point and standard for subsistence within the constraints of operational demands and fiscal considerations. The HQ AFSVC is committed to meeting the operational requirements of our fighting force by ensuring that our Service members receive quality, nutritious food to maintain and fuel their bodies for success in the environments in which they train and fight.



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Table of Contents

DEPARTMENT OF THE AIR FORC BUYERS GUIDE (DAFBG) INTRODUCTION	i
FSC 8905 - MEAT, POULTRY, AND SEAFOOD	1
BEEF	4
1. BEEF BRAISING STEAK, SWISS, RAW	4
2 BEEF, BREAKFAST STEAK, RAW	4
2 BACON, BEEF, BREAKFAST, SL, CURED AND SMOKED, FROZEN	4
3. BEEF, BRISKET, DECKLE-OFF, BONELESS, CORNED, FULLY COOKED	5
4. BEEF, BRISKET, DECKLE-OFF, BONELESS, CORNED, RAW	5
5. BEEF, BRISKET, DECKLE-OFF, BONELESS, RAW	5
6. BEEF, BRISKET, DECKLE OFF, SLICED, FULLY COOKED	6
7. BEEF CHUCK, CHUCK ROLL, RAW	6
8. BEEF CHUCK, SHOULDER CLOD, ARM ROAST, RAW	6
9. BEEF, CUBED STEAK, RAW	7
10. BEEF CHUCK, SHOULDER (CLOD) ROAST, RAW	7
11. BEEF, DICED, FULLY COOKED	7
12. BEEF, DICED, RAW	7
13. BEEF FAJITA STRIPS, RAW	8
14. BEEF FAJITA STRIPS, SEASONED, FULLY COOKED	8
15. BEEF FLANK, FLANK STEAK, RAW	9
16. BEEF, GROUND, BULK, 90% LEAN, RAW	9
17. BEEF, GROUND, BULK, 90% LEAN, FULLY COOKED	9
19. BEEF, GROUND, PATTIES, 85% LEAN, RAW	9
20. BEEF, GROUND, PATTIES, 85% LEAN, FULLY COOKED	10
21. BEEF, GROUND, PATTIES, ANGUS, 85% LEAN, FULLY COOKED	10
22. BEEF LIVER, RAW	11
23. BEEF LOIN, STRIP LOIN STEAK, BONELESS, CENTER-CUT, RAW	11
24. BEEF LOIN, T-BONE STEAK, RAW	11
25. BEEF LOIN, TENDERLOIN, FULL, SIDE MUSCLE OFF, DEFATTED, RAW	12
26. BEEF LOIN, TOP SIRLOIN BUTT, CENTER CUT, CAP OFF, BONELESS, RAW	12
27. BEEF LOIN, TOP SIRLOIN BUTT STEAK, CENTER CUT, BONELESS, RAW	12
28. BEEF for KABOBS, RAW	13
29. BEEF OXTAIL, DISJOINTED, 1-2” CUT, RAW	13
30. BEEF, POT ROAST, F/C	13
31. BEEF, PULLED/SHREDDED, F/C	14
32. BEEF RIB, RIBEYE, LIP-ON, F/C	14
33. BEEF RIB, RIBEYE ROLL for PRIME ROAST, RAW	14
34. BEEF RIB, RIBEYE ROLL STEAK, BONELESS, RAW	15
35. BEEF RIB, ROAST-READY, F/C (USN & USMC)	15
36. BEEF ROUND, HEEL & SHANK OFF, W/O KNUCKLE, BNLS, RAW	15
37. BEEF ROUND, RUMP & SHANK PARTIALLY OFF, HANDLE ON, RAW	15
38. BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, RAW	16
39. BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, F/C	16
40. BEEF ROUND, TOP, (INSIDE), CAP OFF, RAW	16
41. BEEF, SHORT RIB, BONE IN, RAW	17
42. BEEF, TOP, INSIDE, ROUND, CAP OFF, F/C	17
43. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, RAW	17
44. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, F/C	18
45. BEEFSTEAK, SALISBURY, F/C	18
46. BEEFSTEAK, WAFER SLICED (PHILLY STYLE), WHOLE MUSCLE, RAW	18

47. BEEFSTEAK, WAFER SL. FOOD AND STARCH PRODUCT (PHILLY. STYLE), RAW	19
BISON	19
1. BISON RIB, RIBEYE ROLL STEAK, BONELESS, RAW	19
2. BISON LOIN, TENDERLOIN, FULL, SIDE MUSCLE OFF, DEFATTED, RAW	19
3. BISON, GROUND, BULK, 90% LEAN, RAW	20
LAMB.....	21
1. LAMB RIB CHOPS, RAW	21
2. LAMB SHOULDER ROAST, RAW	21
3. LAMB, WATER, & BINDER PRODUCT, DICED, FULLY COOKED	21
VEAL	22
1. VEAL, STEAK, BREADED, RAW OVENABLE	22
1. BACON, CANADIAN STYLE, CURED & SMOKED, SLICE	23
2. BACON, CURED, SLICED, F/C	23
3. BACON, CURED, SLICED, RAW	23
4. HAM, BOILED, BONELESS (CURED), F/C	24
5. HAM, BONELESS, (SMOKED), F/C, PIT STYLE	24
6. HAM, BONELESS, CURED & SMOKED, F/C	24
7. HAM, STEAK, BONELESS (CURED or SMOKED), F/C	25
8. HAM, CURED & SMOKED, SPECIAL, BONELESS, F/C (USAF& USSF)	25
9. HAM, DICED, CURED & SMOKED, F/C	25
10. HAM, JUICES, HONEY-CURED (SMOKED), PARTIALLY BONED, SPIRAL CUT	26
11. PORK, DICED, RAW	26
12. PORK HOCKS, SHOULDER (CURED AND SMOKED)	27
13. PORK LEG, RAW	27
14. PORK LOIN CHOPS, CENTER CUT, ONE MUSCLE, BONELESS, RAW	28
15. PORK LOIN, BACK RIBS, RAW	28
16. PORK LOIN, BACK RIBS, FULLY COOKED	28
17. PORK LOIN, ROAST, BONELESS, RAW	29
18. PORK ROASTING PIG, WHOLE, WITH HEAD, RAW	29
18.PORK SHOULDER, BBQ, PULLED/SHREDDED, FULLY COOKED	29
Packing and marking shall be in accordance with Good Commercial Practice.	29
19. PORK SHOULDER, BUTT, BONE IN, RAW	30
20. PORK SHOULDER, BUTT, BONELESS, RAW	30
21. PORK SHOULDER BUTT STEAKS, BONE IN, RAW (USMC ONLY)	30
22. PORK SHOULDER BUTT STEAKS, BONELESS, RAW	31
23. PORK SPARERIBS, BREASTBONE (STERNUM) OFF, FULLY COOKED	31
24. PORK SPARERIBS, RAW	31
25. PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED	32
26. PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED IN BOIL IN BAG	32
27. PORK SPARERIBS, ST. LOUIS STYLE, RAW	32
28. PORK STEAKS, FLAKED AND FORMED, BREADED, RAW	33
29. PORK TENDERLOIN, RAW	33
CHICKEN	34
1. CHICKEN, 8 WAY CUT, BREADED, F/C	34
2. CHICKEN, 8 WAY CUT, RAW	34
3. CHICKEN BREAST FILLET WITH RIB MEAT, BREADED, F/C	34
4. CHICKEN BREAST FILLET WITH RIB MEAT, RAW	35
5. CHICKEN BREAST FILLET WITH RIB MEAT. WITH GRILL MARKS, F/C	35
6. CHICKEN BREAST FAJITA STRIPS, F/C	36
7. CHICKEN BREAST FAJITA STRIPS, RAW	36
8. CHICKEN BREAST NUGGET, BREADED, F/C	36
9. CHICKEN BREAST CHUNK, BREADED, F/C	37

10. CHICKEN BREAST TENDERS, WITH RIB MEAT, BR, F/C	37
11. CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, RAW	38
12. CHICKEN, DICED, LOW SODIUM, F/C	38
13. CHICKEN, GROUND, BULK, 90% LEAN, RAW	39
14. CHICKEN, GROUND, PATTIES, 85% LEAN, RAW	39
15. CHICKEN PATTIES, BREADED, F/C, PARFRIED	40
16. CHICKEN, PULLED/SHREDDED, FULLY COOKED	40
17. CHICKEN, QUARTERED, OVEN ROASTED, F/C	41
18. CHICKEN, QUARTERED, RAW	41
19. CHICKEN STEAKS, WAFER SLICED (PHILLY STYLE), RAW	42
20. CHICKEN TENDERLOINS, BREADED, F/C	42
21. CHICKEN THIGH, BONELESS/SKINLESS, RAW	43
22. CHICKEN THIGHS, BONELESS/SKINLESS, TOCINO, PHIL. STY. RAW	43
23. CHICKEN, THIGH, KABOB, RAW	43
24. CHICKEN, THIGH, KABOB, F/C	44
25. CHICKEN, WHOLE, WITHOUT NECK AND GIBLETS, RAW	44
26. CHICKEN WINGS, BREADED, JOINTS 1 & 2, F/C	45
27. CHICKEN WINGS, OVEN ROASTED, JOINTS 1 & 2, F/C	45
28. CHICKEN WINGS, UNBREADED, JOINTS 1 & 2, F/C	46
29. CHICKEN WINGS, WHOLE, RAW	46
30. CHICKEN WINGS, SEPARATED 1ST & 2 ND JOINT, RAW, UNBREADED	47
31. CORNISH HEN, HALVES, RAW	47
32. CORNISH HEN, HALVES, FROZEN	47
33. CORNISH HEN, WHOLE WITH AND WITHOUT GIBLETS, RAW (USMC & USN)	48
TURKEY	49
1. TURKEY BACON, SLICED	49
2. TURKEY BACON, CHP AND FRM, SL FZN, F/C	49
3. TURKEY BREAST FILLET, RAW	49
4. TURKEY BREAST ROAST, SKIN-ON, BONELESS, RAW	50
5. TURKEY BREAST ROAST, SKIN-ON, BONELESS, F/C	50
6. TURKEY, DICED, WHITE & DARK IN NATURAL PROPORTIONS, F/C	50
7. TURKEY, GROUND, BULK, 90% LEAN, RAW	51
8. TURKEY, GROUND, PATTIES, W. & D. MEAT IN NAT. PROP, 85% LEAN, RAW	51
9. TURKEY, GROUND, PATTIES, W. & D. MEAT IN NAT. PROP., 85% LEAN, F/C	51
10. TURKEY, GRD, PATTIES, W. MEAT ONLY, MIN. 85% LEAN, RAW (USMC)	52
11. TURKEY, PULLED/SHREDDED, FULLY COOKED	52
12. TURKEY, ROAST, BONELESS, W. & D. IN NATURAL PROPORTIONS, RAW	53
13. TURKEY, WHOLE, SKIN-ON, SEMI-BONELESS, W/O NECK OR GIBLETS, RAW	53
14. TURKEY, WHOLE, TOM, WITHOUT GIBLETS, RAW	53
15. TURKEY, WHOLE, WITHOUT GIBLETS, SMOKED, F/C	53
16. TURKEY WINGS, WHOLE, F/C	54
FURTHER PROCESSED PRODUCTS	55
1. FRANKFURTERS	55
2. FRANKFURTERS, CHICKEN AND/OR TURKEY	55
3. GYRO MEAT, LOAF (USN)	55
4. GYRO MEAT, SLICED	56
5. LUNCHMEAT, BEEF PASTRAMI, CURED, FOR SLICING	56
6. LUNCHMEAT, BEEF PASTRAMI, CURED, SLICED	56
7. LUNCHMEAT, BOLOGNA, FOR SLICING	57
8. LUNCHMEAT, BOLOGNA, SLICED	57
9. LUNCHMEAT, CHICKEN BREAST, SLICED	57
10. LUNCHMEAT, HAM, WITH NAT. JUICES OR HAM, WATER ADDED, SLICED	58
11. LUNCHMEAT, ROAST BEEF, SLICED	58

12. LUNCHMEAT, SALAMI, FOR SLICING	58
13. LUNCHMEAT, SALAMI, SLICED	59
14. LUNCHMEAT, TURKEY BREAST, SLICED	59
15. LUNCHMEAT, TURKEY HAM, SLICED	59
16. MEATBALLS, F/C	60
17. MEATLOAF, BEEF, F/C	60
18. PEPPERONI, SLICED	60
19. PEPPERONI, TURKEY, SLICED	61
20. ANDOUILLE SAUSAGE COOKED/ SMOKED / UNCOOKED.	61
21 SAUSAGE, BRATWURST, LINKS, F/C OR RAW	61
22 SAUSAGE, BREAKFAST, LINKS, CHICKEN, F/C	62
23 SAUSAGE, BREAKFAST, LINKS, PORK, PORK & BEEF, OR BEEF, F/C	62
24. SAUSAGE, BREAKFAST, LINKS, TURKEY, F/C	62
25 SAUSAGE, BREAKFAST, PATTIES, BEEF, F/C	62
26 SAUSAGE, BREAKFAST, PATTIES, PORK, F/C	63
27 SAUSAGE, BREAKFAST, PATTIES, PORK, RAW	63
28 SAUSAGE, CHORIZO, PORK, RAW	63
29 SAUSAGE, CHICKEN, CHORIZO, HOT/ SWEET (MILD), LINKS, RAW	63
30 SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, F/C	64
31 SAUSAGE, BREAKFAST, PATTIES, TURKEY, GRD, RAW	64
32 SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GRD, F/C	64
33 SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GRD, RAW	64
34 SAUSAGE, ITALIAN, CRUMBLER, F/ C	65
35. SAUSAGE, TURKEY KIELBASA, FULLY COOKED, CURED, OR SMOKED	65
36. SAUSAGE, KNOCKWURST, LINKS, F/C	65
37. SAUSAGE, POLISH, LINKS, SMOKED, F/C	66
38. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, F/C	66
39. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, RAW	66
FSC 8940 VEGETARIAN AND FSC VEGETARIAN SOUPS.....	67
1. BEAN BURGER, VEGETARIAN, F/C, FROZEN	68
2. BREAKFAST SANDWICH VEGAN/VEGANTARIAN EGG, CHEESE, MEATLESS MEAT, VARIETY OF BREADS, F/C	68
3. CHIK'N TENDERS, VEGETARIAN, F/C	68
4. VEGETARIAN BURGER, F/C	69
5. MEATLESS MEATBALLS, VEGETARIAN, F/C	69
6. SAUSAGE PATTY, VEGETARIAN, F/C	70
7. VEGETARIAN, CHILI, F/C	70
8. VEGETARIAN, CRUMBLE/GROUND, F/C	70
9. MEAT ANALOG VEGETARIAN BURGER, RAW	71
10 MEAT ANALOG VEGETARIAN, GROUND, CRUMBLE,BULK, RAW	71
11. HUMMUS, CHILLED OR FROZEN	71
12 TOFU, SOFT, FIRM, EXTRA FIRM CHILLED (PLACE HOLDER)	72
13. TEMPEH, FIRM, EXTRA FIRM, FROZEN, CHILLED, RAW	72
FREEZE DRIED INFORMATION.....	73
1. BEEF, GROUND, FREEZE DRIED, FULLY COOKED	73
2. CHICKEN, SLICED, FREEZE DRIED, FULLY COOKED	74
3 SAUSAGE CRUMBLES, FREEZE DRIED, FULLY COOKED	75
4 BLUEBERRY, FREEZE DRIED	76
SEAFOOD	78
1. CATFISH FILLETS, BREADED, RAW OVENABLE OR PARFRIED	78
2. CATFISH FILLETS, RAW	78
3. CATFISH NUGGETS, BREADED, PARFRIED	79
4. CLAMS, WITH JUICES, CANNED (USN &USMC)	79
5. COD FILLET, BATTERED, PARFRIED	79

6.	COD FILLETS, BREADED, RAW or PARFRIED	80
7.	COD FILLETS, RAW	80
8.	CRAB CAKES	80
9.	CRABMEAT, IMITATION, SURIMI, CHUNKS/FLAKES	81
10.	CRAB LEGS AND CLAWS, ALASKAN KING, SPLIT/BUTTERFLIED, F/C	81
11.	FISH PORTIONS, BATTER DIPPED, PARFRIED	81
12.	FLOUNDER FILLETS, RAW	82
13.	HALIBUT STEAK OR FILLET, RAW (USN &USMC)	82
14.	LOBSTER TAIL, COLD WATER, RAW	82
15.	LOBSTER TAIL, SPINY, RAW	83
16.	OCEAN PERCH, FLT, PACIFIC, IQF, WILD, RAW	83
10.	POLLOCK BURGER, ALASKAN, RAW	83
11.	POLLOCK FILLETS, RAW	84
12.	POLLOCK FILLETS, STUFFED, RAW	84
13.	POLLOCK PORTIONS, BATTER DIPPED, PARFRIED	85
14.	POLLOCK PORTIONS, BREADED, PARFRIED	85
15.	POLLOCK PORTIONS, SERPENTINE CUT, RAW	85
16.	SALMON FILLETS, RAW, SKIN ON	86
17.	SALMON FILLETS, RAW, SKIN OFF	86
18.	SALMON FILLETS, STUFFED, RAW, MARYLAND STYLE	87
19.	SALMON BURGER/ SALMON BREAKFAST PATTIE, RAW	87
20.	SALMON, PINK, CANNED	87
21.	SALMON, PINK, FLEX POUCH	88
22.	SCALLOPS, SEA, RAW	88
23.	SCALLOPS, SEA, BACON WRAPPED (USN&USMC)	88
24.	SHRIMP BURGERS, RAW	89
25.	SHRIMP, BREADED, RAW	89
26.	SHRIMP, BREADED, PARFRIED	90
27.	SHRIMP, PEELED & DEVEINED, RAW	90
34.	SHRIMP PIECES, P&D, U-60 CT	91
35.	SHRIMP, WHOLE, RAW, CRABMEAT STUFFED	91
36.	SNOW CRAB CLUSTERS, FULLY COOKED	91
37.	TILAPIA FILLETS, BONELESS/SKINLESS, RAW	92
38.	TROUT, WHOLE, RAW	92
39.	TROUT FILLETS, RAW	92
40.	TUNA, CANNED OR VACUUM POUCH	93

MILK TYPES 95

1.	MILK, REDUCED FAT, PASTEURIZED, CHL (2%-2.9% MILK FAT)	95
2.	MILK, LOW-FAT, PASTEURIZED, FLAVORED, CHL (0.5%-1.9% MILK FAT)	95
3.	MILK, NON-FAT, PASTEURIZED, CHL (0%- 0.5% MILK FAT)	95
4.	MILK, REDUCED FAT, PASTEURIZED, FLAVORED, CHL (2%-2.9% MILK FAT)	96
5.	MILK, LOW FAT, PASTEURIZED, CHL (0.5-1.9% MILK FAT)	96
6.	MILK, NON-FAT, PASTEURIZED, FLAVORED, CHL (0%- 0.5% MILK FAT)	96
7.	MILK, CULTURED BUTTERMILK, REDUCED FAT, PAST, CHL (2% MILKFAT)	97
8.	MILK, CULTURED BUTTERMILK, LOW-FAT, PASTEURIZED, CHL (1% MILKFAT)	97
9.	MILK, CULTURED BUTTERMILK, NON-FAT, PAST., CHL (0-0.5% MILK FAT)	97
10.	MILK, ACIDIFIED BUTTERMILK, REDUCED FAT, PAS. CHL (2% MILK FAT)	98
11.	MILK, ACIDIFIED BUTTERMILK, LOW-FAT, PASTEURIZED, CHL (1% MILKFAT)	98
12.	MILK, ACIDIFIED BUTTERMILK, NON-FAT, PAST., CHL (0-0.5% MILK FAT)	98
13.	MILK, REDUCED FAT, PAST., 100% LACT FREE, CHL (2%-2.9% MILK FAT)	99
14.	MILK, LOW-FAT, PASTEURIZED, 100% LACT FREE, CHL (0.5%-1.9% MILK FAT)	99
15.	MILK, NON-FAT, PASTEURIZED, 100% LACT. FREE, CHL (0%- 0.5% MILK FAT)	99
16.	MILK, REDUCED FAT, EVAPORATED, (2%-2.9% MILK FAT)	100

17. MILK, LOW-FAT/ NON-FAT, EVAPORATED, (0%-1.9% MILK FAT)	100
18. MILK, PASTEURIZED, SWEETENED CONDENSED MILK, (0%- 0.5% MILK FAT)	100
19. MILK, NON-FAT, DRY, INST (0.0%- 0.5% MILK FAT)	101
20. HALF AND HALF, PASTEURIZED, CHL	101
21. LIGHT CREAM, PASTEURIZED, CHL	101
22. LIGHT WHIPPING CREAM, PASTEURIZED, CHL	102
23. HEAVY WHIPPING CREAM, PASTEURIZED, CHL	102
Alternative Plant-Based Milks: Soy, Almond, Rice, Coconut	102
1. MILK, SOY, ALMOND, RICE, COCONUT, FLAV/ NOT FLAV, CHL (0%-2% FAT)	102
SOUR CREAM TYPES	103
1. SOUR CREAM, PASTEURIZED, CHL (18% MILK FAT)	103
2. SOUR CREAM, WHOLE, PASTEURIZED, CHL (3%-3.5% MILK FAT)	104
3. SOUR CREAM, REDUCED FAT, PASTEURIZED, CHL (2%-2.9% MILK FAT)	104
4. SOUR CREAM, LOW-FAT, PASTEURIZED, CHL (0.5%-1.9% MILK FAT)	104
5. SOUR CREAM, NON-FAT, PASTEURIZED, CHL (0.0%-0.5% MILK FAT)	105
YOGURT	105
1. YOGURT, WHOLE, PASTEURIZED, CHL (3%-3.5% MILK FAT)	105
2. YOGURT, REDUCED FAT, PASTEURIZED, CHL (2%-2.9% MILK FAT).....	106
3. YOGURT, LOW-FAT, PASTEURIZED, CHL (0.5%-1.9% MILK FAT)	106
4. YOGURT, NON-FAT, PASTEURIZED, CHL (0.0%-0.5% MILK FAT)	107
5. YOGURT, WHOLE, PASTEURIZED, GREEK, CHL (3%-3.5% MILK FAT)	107
6. YOGURT, REDUCED FAT, PASTEURIZED, GREEK, CHL (2%-2.9% MILK FAT)	108
7. YOGURT, LOW FAT, PASTEURIZED, GREEK, CHL (0.5%-1.9% MILK FAT)	108
8. YOGURT, NON-FAT, PASTEURIZED, GREEK, CHL (0.0%-0.5% MILK FAT)	109
COTTAGE CHEESE	109
1. COTTAGE CHEESE, PASTEURIZED, CHL (.0%-4% MILK FAT)	109
CHEESE	109
CHEESE SPECIFICATIONS	110
1. CHEDDAR CHEESE	110
2. COLBY CHEESE,	110
3. AMERICAN PROCESSED CHEESE	110
4. SWISS CHEESE (EMMENTALER)	111
5. MONTEREY (MONTEREY JACK)	111
6. BLUE CHEESE	111
7. MOZZARELLA CHEESE	112
8. MUENSTER CHEESE	112
9. GRATED CHEESE, PARMESAN OR PARMESIAN/ROMANO	112
10. CREAM CHEESE	113
SMOOTHIE SPECIFICATION.....	113
1. FRUIT/VEG SMOOTHIE, NON-DAIRY BASE	113
2. FRUIT/VEG SMOOTHIE, DAIRY BASE	114
EGGS	114
EGG SPECIFICATIONS.....	114
1. EGGS, SHELL, PASTEURIZED, LARGE	114
2. EGGS, SHELL, PASTEURIZED, MEDIUM	115
3. EGGS, SHELL, PASTEURIZED, SMALL	115
4. EGGS, DRIED (DEHYDRATED)	115
5. EGGS, F/C (HARD), FROZEN/CHILL, WHOLE OR DICED, PEELED OR UNPEELED	116
6. EGGS, LIQUID, PASTEURIZED	116
7. EGGS, WHITES, PASTEURIZED	116

FRUITS..... 119

1. APPLES, SLICED, CANNED	119
2. APPLES, CHIPPED, DICED, OR PIECES, CANNED	119
3. APPLES, RINGS, SPICED, CANNED	120
4. APPLESAUCE, SHELF STABLE (CANNED, VACUUM POUCH, OR IND. CUPS)	120
5. APPLESAUCE (FLAV.), SHELF ST. (VAC POUCH OR IND. SERV. PKG)	120
6. APRICOTS, DRIED	120
7. APRICOTS, HALVES, CANNED	121
8. BANANA CHIPS, DEHYDRATED	121
9. BANANAS , SLICED, FROZEN	121
10. BLACKBERRIES, FROZEN	121
11. BLUEBERRIES, DEHYDRATED (USAF, USSF& USMC)	122
12. BLUEBERRIES, WILD OR CULTIVATED, CANNED	122
13. BLUEBERRIES, WILD OR CULTIVATED, FROZEN	122
14. BOYSENBERRIES, FROZEN	122
15. CHERRIES, RED TART, PITTED, CANNED	123
16. CHERRIES, RED TART, PITTED, FROZEN	123
17. CHERRIES, SWEET, CANNED	123
18. CHERRIES, SWEET, FROZEN	123
19. CHERRIES, MARASCHINO, WHOLE OR HALVES, SHELF STABLE	124
20. CRANBERRIES, DRIED	124
21. CRANBERRIES, WHOLE, FROZEN	124
22. CRANBERRY SAUCE, WHOLE OR JELLIED, CANNED	124
23. DATES, WHOLE, PITTED	125
24. FRUIT COCKTAIL, CANNED	125
25. FRUIT MIX, FROZEN	125
26. FRUIT MIX, SHELF STABLE	125
27. FRUIT, EXTENDED SHELF LIFE, CHILL	126
28. MANGO, CHUNKS/CUBES, FROZEN	126
29. MANGO, PUREE, FROZEN OR SHELF STABLE (USN, USMC)	126
30. ORANGES, MANDARIN, WHOLE SEGMENTS, CANNED	126
31. PEACHES, CLINGSTONE, CANNED	127
32. PEACHES, FREESTONE, CANNED	127
33. PEACHES, CHUNKS/CUBES, FROZEN	127
34. PEACH, PUREE, FROZEN OR SHELF STABLE (USN, USMC)	127
35. PEARS, CANNED	128
36. PINEAPPLE, CANNED	128
37. PINEAPPLE, CHUNKS, FROZEN	128
38. RAISINS, SEEDLESS	129
39. RASPBERRIES, RED OR BLACK, FROZEN	129
40. STRAWBERRIES, WHOLE OR SLICED, FROZEN	129

JUICES 129

1. JUICE BLENDS, CANNED/SHELF STABLE, CHILL, OR FROZEN	129
2. JUICE, APPLE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE	130
3. JUICE, APPLE, FROM CONCENTRATE, CANNED/SHELF STABLE	130
4. JUICE, APPLE, CONCENTRATED, FROZEN	130
5. JUICE, GRAPE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE	130
6. JUICE, GRAPE, FROM CONCENTRATE, CANNED/SHELF STABLE	131
7. JUICE, GRAPE, CONCENTRATED, FROZEN	131
8. JUICE, GRAPEFRUIT, CANNED/SHELF STABLE OR FROZEN	131
9. JUICE, LEMON, CANNED/SHELF STABLE	131
10. JUICE, LEMON, RECONSTITUTED, SHELF STABLE	132
11. JUICE, LIME, SHELF STABLE, CHILL, OR FROZEN	132

12. JUICE, MANGO, SHELF STABLE	132
13. JUICE, ORANGE, CANNED/SHELF STABLE, CHILL, OR FROZEN	132
14. JUICE, PINEAPPLE, CANNED/SHELF STABLE	133
15. JUICE, TOMATO, CANNED/SHELF STABLE	133
16. JUICE, VEG, CANNED/SHELF STABLE	133
17. NECTAR, CANNED/SHELF STABLE OR FROZEN	133
VEGETABLES	134
1. ASPARAGUS, CUTS AND TIPS, CANNED (USN, USMC)	134
2. ASPARAGUS, CUTS AND TIPS, FROZEN	134
3. BAMBOO SHOOTS, SLICED, CANNED	134
4. BEAN SPROUTS, CANNED	134
5. BEANS, BAKED, CANNED	135
6. BEANS, WITH PORK, CANNED	135
7. BEANS, BLACK, CANNED – SEE BEANS, CANNED.....	135
8. BEANS, DRIED, CANNED	135
9. BEANS, GARBANZO (CHICK-PEAS), CANNED - SEE BEANS, DRIED, CANNED	135
10. BEANS, GREEN OR WAX, CANNED	136
11. BEANS, GREEN OR WAX, FROZEN	136
12. BEANS, KIDNEY, CANNED – SEE BEANS, DRIED, CANNED	136
13. BEANS, LIMA, CANNED	136
14. BEANS, LIMA, FROZEN	137
15. BEANS, PINK, CANNED - SEE BEANS, DRIED, CANNED	137
16. BEANS, PINTO, CANNED - SEE BEANS, DRIED, CANNED	137
17. BEANS, WAX, CANNED – SEE BEANS, GREEN OR WAX, CANNED	137
18. BEANS, WAX, FROZEN - SEE BEANS, GREEN OR WAX, FROZEN	137
19. BEANS, WHITE, CANNED - SEE BEANS, DRIED, CANNED	137
20. BEANS, WHITE, WITH PORK, CANNED - BEANS, BAKED, WITH PORK, CANNED	137
21. BEETS, CANNED	137
22. BROCCOLI, FROZEN	137
23. BRUSSELS SPROUTS, FROZEN	138
24. CARROTS, CANNED	138
25. CARROTS, FROZEN	138
26. CAULIFLOWER, FROZEN	138
27. CORN, CREAM STYLE, CANNED	139
28. CORN, WHOLE KERNEL, CANNED	139
29. CORN, WHOLE KERNEL, FROZEN	139
30. CORN, ON THE COB, FROZEN	139
31. GREENS, COLLARD, CANNED – SEE GREENS, LEAFY, CANNED	139
32. GREENS, COLLARD, FROZEN – SEE GREENS, LEAFY, FROZEN	139
33. GREENS, COLLARD, PRECOOKED, FROZEN	140
34. GREENS, LEAFY, CANNED	140
35. GREENS, LEAFY, FROZEN	140
36. GREENS, MUSTARD, FROZEN – SEE GREENS, LEAFY, FROZEN	140
37. GREENS, TURNIP, CANNED – SEE GREENS, LEAFY, CANNED	140
38. GREENS, TURNIP, PRECOOKED, FROZEN	140
39. KIMCHI, CANNED	141
40. MUSHROOMS, CANNED	141
41. OKRA, BREADED, FROZEN	141
42. OKRA, CUT, FROZEN	141
43. ONIONS, DEHYDRATED, WHITE, CHOPPED	142
44. ONION RINGS, BREADED OR BATTERED, FROZEN	142
45. ONION RINGS (CHOPPED/FORMED), BREADED OR BATTERED, FROZEN	142
46. PEAS, BLACK-EYE, CANNED	142

47. PEAS, CANNED	143
48. PEAS, FROZEN	143
49. PEAS AND CARROTS, FROZEN	143
50. PEPPERS, MISCELLANEOUS, CANNED	143
51. PEPPERS, SWEET, FROZEN	144
52. PEPPERS, SWEET, ROASTED, FROZEN	144
53. PIMIENTOS, CANNED	144
54. POTATOES, FRENCH FRIES, FROZEN	144
55 POTATOES, WHITE, FRESH/REFRIGERATED	145
56 POTATOES, HASH BROWN, FROZEN	145
57 POTATOES, NON-STANDARDIZED, CANNED	145
58 POTATOES, NON-STANDARDIZED, FROZEN	145
59 POTATOES, SWEET, CANNED	146
60 POTATOES, WHITE, CANNED	146
61 PUMPKIN, CANNED	146
62 SAUERKRAUTS, CANNED	147
64. SPINACH, FROZEN – SEE GREENS, LEAFY, FROZEN	147
65 SQUASH, SUMMER, FROZEN	147
66 SQUASH, WINTER, FROZEN	148
67 SQUASH, WINTER, COOKED, FROZEN	148
68 SUCCOTASH, CORN AND LIMA BEANS, FROZEN	148
69 TOMATOES, CANNED	149
70 TOMATOES, CRUSHED, CANNED	149
71 TOMATOES, PASTE, CANNED	149
72 TOMATO, PUREE/PULP, CANNED	149
73 VEGETABLE BLENDS AND MIXED VEGETABLES, CANNED	150
74 VEGETABLE BLENDS, FROZEN	150
75 VEGETABLES, MIXED, FROZEN	150
76 WATER CHESTNUTS, SLICED, CANNED	151
77 ZUCCHINIS, FROZEN – SEE SQUASH, SUMMER, FROZEN	151
8920 BAKERY & CEREAL PRODUCTS INCLUDING PASTA AND RICE	152
BREAD SPECIFICATIONS.....	152
1. BREAD, WHITE, FRESH/FROZEN	152
2. BREAD, WHEAT, FRESH/FROZEN, 100% WHOLE	152
3. BREAD, WHEAT, MULTIGRAINED, FRESH/FROZEN	152
4. BREAD, RYE, FRESH/FROZEN	153
5. BREAD, POTATO, FRESH/FROZEN	153
6. BREAD, CIABATTA, FRESH/FROZEN	153
7. BREAD, SOURDOUGH, FRESH/FROZEN	153
8. BREAD, RAISIN OR CINNAMON, FRESH/FROZEN	154
9. BREAD, FRENCH/ ITALIAN, FRESH/FROZEN	154
10. BREAD, PUMPERNICKEL, FRESH/FROZEN	154
11. BREAD, FLAT BREAD, FROZEN/FRESH, PAR/BK	154
12. BREAD, TEXAS TOAST, FRESH/FROZEN	155
13. BREAD, SWEET, FLAVORED, FRESH/FROZEN	155
14. BREAD, MONKEY, (PULL-APART), FROZEN	155
BAGELS SPECIFICATIONS	155
1. BAGEL, PLAIN/ VARIETY, FRESH/FROZEN	155
PITA, BREAD SPECIFICATIONS	156
1. BREAD, WHEAT/WHITE, PITA, FRESH/FROZEN	156
2. BREAD, WHOLE WHEAT, PITA, FROZEN/FRESH	156
ENGLISH MUFFIN, BARS, BAKERY AND CEREALSPECIFICATIONS	156

1. ENGLISH MUFFIN, FRESH/FROZEN, VARIETY	156
2. MUFFINS, FRESH/FROZEN	156
3. GRANOLA BARS, VARIETY	157
4. GRIDDLE BREADS, SHELF STABLE AND HEAT AND SERVE, FROZEN	157
5. HOMINY GRITS, ENRICHED AND GRITS, WHOLE CORN, VARIETY	158
6. ROLLS, BREAD, BAKED, FRESH OR FROZEN	158
7. ROLLS, BREAD, UNBAKED, FRESH OR FROZEN	158
8. TORTILLAS, TORTILLA CHIPS, TACO SHELLS, AND TOSTADA SHELLS, FRESH/FROZEN, VARIETY	158
9. CEREALS, ROLLED OATS	159
10. CEREAL, PREPARED, READY-TO-EAT	159
11. CEREALS, WHEAT, QUICK-COOKING AND INSTANT	160
12. PASTA PRODUCTS	160
2. NOODLES, EGG, ENRICHED	160
Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order	160
14. WILD RICE	161
CENTER OF THE PLATE, PREPARED ENTREES (8940)	161
1. PROTEIN ENTRÉE, PREPARED, WITH CHEESE	161
2. PROTEIN ENTRÉE, PREPARED, WITH SAUCE	162
3. PASTA, PREPARED, WITH SAUCE	162
4. POT PIE, PREPARED, WITH PROTEIN	162
5. VEGETARIAN, ENTRÉE, PREPARED, FROZEN	163
6. BURRITO, PREPARED, FROZEN	163
BLENDED FOODS (MEAT WITH VEG)	164
1. BEEF KABOBS, WITH VEG., w/ WOOD SKEWER, RAW USN &USMC)	164
2. CHICKEN BURGER, WITH QUINOA & VEGETABLES, F/C	164
3. CHICKEN, THIGH, KABOB, W/VEG. & FRUIT, RAW (USN &USMC)	165
4. TURKEY BURGER, WITH BROWN RICE & VEGETABLES, F/C	165
BREAKFAST SANDWICHES	165
1. EGG AND CHEESE, ENGLISH MUFFIN, F/C	165
2. EGG AND CHEESE, BREAKFAST MEAT, ENGLISH MUFFIN, F/C	166
3. EGG WHITE AND CHEESE, TURK, CAN. BACON/ POUL SAUS., ENG. MUF, F/C	166
4. EGG AND CHEESE, BREAKFAST MEAT, CROISSANT, F/C	166
5. EGG AND CHEESE, BREAKFAST MEAT, BISCUIT, F/C	167
6. EGG AND CHEESE, BREAKFAST MEAT, BAGEL, F/C	167
VEGETABLE IDENTIFICATION CHART (STARCHY/NON-STARCHY/LEGUME)	168
GLOSSARY OF ACRONYMS AND TERM	169
ABBREVIATIONS	173
REFERENCES	177
RATING SYMBOLOGY for Audits	182
Go for Green® Coding Algorithm	184
Go for Green® Coding Calculator	185
<i>For use by trained and certified Go for Green® Coders only</i>	185
Go for Green® Coding Worksheet	186
<i>For use by trained and certified Go for Green® Coders only</i>	186
Color Code	186
AR40-25 For Electrolytic Beverages	199

DEPARTMENT OF THE AIR FORCE BUYERS GUIDE (DAFBG) INTRODUCTION

1. GENERAL:

- A. The goal of the USAF and USSF Food Service Program and DLA's SPV program is to obtain the highest quality, most nutritious subsistence items affordable within the Basic Daily Food Allowance (BDFA). To that end, this USAF&USSFBG was developed to assist region and installation personnel in their decision processes when selecting or retaining subsistence items when making suggestions to AFSVC Food and Beverage Division (VMF) for implementation and to compare with approved products are substituted by the SPV. Particular attention has been devoted to meat, poultry, and seafood items (Federal Supply Class (FSC) 8905) as these are high-velocity, high-dollar value items. Processed fruit, juice, and vegetables products (FSC 8915) are also covered in the initial version (phase one) of this guide. The finalized guide added (FSC 8910) Milk/ Dairy/Eggs, Breads (FSC 8920) and Meatless/Vegetarian (FSC 8940/8935). While not all inclusive, this document provides detailed guidance and specifications for items required in the recipes and menus for USAF and USSF APF food service programs. Nonappropriated Funded (NAF) food service programs are welcome to use these standards when looking for high nutrient density ingredients and products.
- B. The specifications in this guide are driven by past Military Department BGs, DoD and JSPB/ JSAB menu standards (Department of Defense Manual, 2022), USDA recommendations, FDA Dietary Guidelines for Americans 2020-2025 (eighth edition) (United States Department of Agriculture, 2015) (USDA, 2005) and/or other government agency standards. The requirements and specifications for each category as stated above will be in this guide.
- C. Many items within the vast spectrum of commercial products being offered do not fit within the Armed Services' food service program parameters. This may be due to domestic availability, price, the level of quality (high or low), extreme perishability (short shelf life), preparation methods, holding capabilities, diner acceptability, or a combination of all.
- D. The frequent purchase of exotic or extremely expensive meats, seafood, or dessert items for dining facilities is not recommended and should be strictly limited to properly manage federal appropriations. Items such as alligator tail, quail, Alaskan king crab, lobster tail, precooked "baby back ribs", and some prepared entrées and desserts are considered high-cost subsistence items. These items are not used in the monthly computation of the BDFA. While these items may offer upscale changes to menus the cost will often exceed the constraints of the BDFA and are not to be considered a part of standard menus. Any use of items of this nature should be infrequent and limited to special occasions such as Service Birthday Meals, Super Bowl Suppers, Ethnic Celebrations, Theme or Holiday Meals.
- E. Many installations have indiscriminately selected precooked items for use in daily menus. These items are also not included in the BDFA computation and excessive use of pre-prepared items should be discouraged. While these items may offer ease of preparation, they increase costs and reduce the training and experience available to Culinary Specialists/Food Service personnel. While reducing labor for contractor operated dining facilities, we see no reduction in contract price commensurate with the use of these items. The only exception is in very small servicing facilities that pre-cooked items may save in food cost by reducing waste and cost by producing meals to order.
- F. The USAF and USSF APF food service program management requirements target several operational platforms. These operations are unique and scoped to meet individual and mass feeding objectives. Part of the adaptive planning requirements for the AFSVC include aircrew (i.e., fighters, bombers, close -air support, helicopters, transports, aerial tankers and refuelers, special mission/U-25 RECON, and trainers), missile crew, Food 2.0, legacy, Missile Alert Facility Feeding Operations (MAFFO), United States Air Forces in Europe (USAFE) small units/Munitions Maintenance Squadron (MUNSS), forward deployed/enduring locations supporting combatant commands, and flight meal program. These mission essential requirements drive unique menu and recipe requirements, differing from the other armed services.

2. DoD MENU STANDARDS:

Per DoD menu standards, food products should not contain partially hydrogenated oils or trans-fat as an ingredient (at normally consumed portion sizes). Some examples of trans-fat free oils are canola, corn, olive, safflower, and vegetable oils. Offer products with a label that excludes the term proprietary ingredients, blends, or energy blends (i.e., spice, herbal blends infused teas or coffees will not be offered). Finally, products containing monosodium glutamate as an ingredient must be avoided (Department of Defense Manual, 2022) (FDA, 2018). Sodium in Soup will not be greater than 800 mg per 8 ounces.

3. GO FOR GREEN (G4G) DoD APPROVED NUTRITION EDUCATION:

The USAF/USSF DFACs support the G4G Program in meeting the following requirements:

- 1. Standardized Dissemination of G4G through training.
- 2. Food and Beverage Coding Based on Approved G4G Criteria.
- 3. G4G Menu Coding Goals.
- 4. Standardized Display of G4G Color and Sodium Codes.

5. Food-Placement Strategies.
6. Promotion of Green-coded Foods.
7. Marketing and Education.
8. Staff Training at the Dining Facility.

*Note: The recipes are coded based on the specifications within the buyer's guide and therefore any vendor substitutes should reflect the approved specifications. Green coded recipes should be 30% of items offered or more. Our contract food service partners may have a version of the G4G program, but the ingredients and coding criteria are the same.

4. RESPONSIBILITIES:

Food Program Managers (FPMs), Food Service Officers (FSOs), and Food Service Supervisors (FSS), in conjunction with the Military Department nutrition subject matter experts (SMEs) and quality assurance/control SMEs, should use this buyer's guide to ensure that correct product specifications are being followed. Food service leadership must ensure that any item selected for evaluation for possible catalog inclusion meets the requirements of AR 30-22, chapter 3, paragraph 12 and chapter 5, paragraph 8, AFMAN 34-240, NAVSUP P-486, or MCO10110.14M, chapter 21, paragraph 8, (as applicable) (Department of the Army, 2012) (Department of the Navy, 2009) (Department of the Navy, 2009) and this buyer's guide.

FPMs, FSOs, and FSS, in conjunction with the Military Department nutrition SMEs and quality assurance/control SMEs, should semi-annually review their local catalog using these guidelines to ensure that standards are being met. Items that do not meet established standards should be replaced.

Dining Facility Managers/Food Service Managers may use the Guide for product identification in the receiving process and for training their dining facility staffs.

Senior Culinary Management NCOs, FSOs, and FSS are 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, AFMAN 34-240, NAVSUP P-486, or MCO10110.14M (as applicable) (Department of the Army, 2012) (Department of the Navy, 2009) (Department of the Navy, 2017) (Secretary of the Air Force, 2014).

All Appropriated Fund (APF) food service programs will adhere to guidance and policy, specifically DAFMAN 34-131, *APF Food Service Program Management*, 10 October 2023. HQ AFSVC coordinates contract requirements for vendors with DLA to ensure compliance with DAFBG requirements to comply with industry, armed services and DAF standards for quality control and food protection. When SPVs or prime vendors are not in compliance with DLA contractual language, DAF APF food service professionals must complete a Contract Discrepancy Report (CDR) within 24-hours. The CDR must be forwarded to HQ AFSVC/VMF, SPV or prime vendor, and DLA TVLS and contracting representatives.

5. PROCEDURES FOR NEW ITEMS:

DAF Installations/commands desiring to add or change catalog items should first contact their Subsistence Prime Vendor (SPV) customer service representative. The initial effort should be to purchase an item carried by the Prime Vendor and DAF mandatory core program products while providing the benefit of the DLA - Troop Support (DLA Troop Support) maintained Manufacturers Pricing Agreement (MPA) and National Allowance Pricing Agreement NAPA (Defense Logistics Agency, The Nation's Combat Logistics Support Agency, 2018). Should the SPV desire to offer private (house) label products, the item must equal or exceed the desired item in quality, nutritional parameters, and price.

DAF – All DLA catalog adds must be approved by HQ AFSVC/VMF. Prior to any food show or product offerings, all Subsistence Prime Vendors seeking to show new products to DAF food service operations must be pre-approved by the AFSVC/VMF Food and Beverage Managers (i.e., Food 2.0, legacy, MAFFO, MUNSS, enduring locations within combatant command theaters of operation (i.e., AFRICOM/AFAFRICA, CENTCOM/AFCENT, etc.).

6. 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.

7. PRODUCT CONSIDERATIONS:

Value/Plate Cost:

- A. The commercial food industry continues to develop and offer value added products for institutional use. These are often touted as labor saving and include processing and partial or complete cooking by the producer. While many are highly acceptable and may fill a specific need (e.g. precooked bacon, breakfast sausage, spareribs, meatballs, etc.), they may also carry an increased cost burden for dining facility accounts. A cost to benefit analysis must be conducted (for any considered item) to identify the cost impact the item will have on dining facility accounts. This process should be followed in all purchasing decisions. Product yields must be the prime factor in the analysis. Proper cost analysis on products must be based on the portion cost and portions yielded and not the per pound price. To properly evaluate competing items, individual serving costs must be considered and before deciding if any additional cost is justified and if the facility can absorb the cost within authorized allowances.
- B. General or unlimited use of precooked items without detailed cost analysis is not recommended and should be strictly limited by FPMs, FSOs, FSS. FPMs, Senior Culinary Management NCOs, FSOs, and FSS should carefully review convenience of prepared products for their intended use, frequency, cost, and possible impact on contract operations. Precooked items (generally) should be considered for specialty items, to ease short staffing in facilities, when there is infrequent use and when use of a precooked item can increase the quality offered at affordable pricing. Grab-n-Go in high volume training installations and smaller facilities such as Missile Alert Facility Feeding Operations (MAFFO), United States in Europe (USAFE) small sites (i.e., Kleine Brogel Air Base (AB), Belgium; Buchel AB, Germany; Ghedi AB, Italy; and Volkel AB, Netherlands) may be the exception for limited use if centralized kitchen prep and decentralized delivery is not possible.
- C. Conversely, the portion yields of these items may overcome the initial cost. Products such as precooked bacon and breakfast sausage are extreme examples. For example, one pound of precooked bacon normally yields roughly the same number of servings as three pounds of raw bacon. Precooked breakfast sausage may in fact have a lower portion cost than raw. The sheer time saving convenience of pre-made meat balls may justify a price that is higher than the raw ingredients for this item.
- D. Price – DLA and HQ AFSVC should also investigate the price stability of the product. Is it an item that experiences frequent price fluctuations? Is it offered at a low price that will experience numerous increases in the following months? Can the vendor offer price stabilization for extended periods such as six or nine months or one year with no increase?
- E. Preparation, Performance, Shelf Life - FPMs, Senior Culinary Management NCOs, FSOs, and FSS should also closely review the handling, cooking, and holding characteristics of any item being considered. Vendors of marinated, solution added, tenderized, precooked items (as well as raw) should be required to fully describe their processes and what impact they have on how we handle the product. The product should be evaluated in its received state, in its preparation phase, and in its end or serving state. What was required to prepare the item? Is specialized equipment or training required? How much shrinkage or loss was experienced? How does it hold on the serving line or in food warmers? What is the stated shelf life? Does the product perform as advertised?
- F. Product Replacement - Any vendor desiring that we use their product should be able to fully explain “why we should use their product over others”. This is especially important when we are asked to change an item of one brand for a similar item of another brand. There must be some benefit that accrues to the Armed Services’ Food Program to validate or support the switch. This may be in quality, price, storage, handling, or preparation methods. This is not meant as an obstacle for vendors, but as an education for us. Each product change requires changes to our recipe and master item files and requires that we consume existing inventory to permit deletion of items being replaced and possible re-education of food handlers. Change for the sake of change is not beneficial to our program and is not recommended.
- G. Contractual considerations.
- H. Berry Amendment – All Prime Vendor contracts contain language stating that IAW the Defense Appropriations Act: All items supplied under the contract(s) awarded as a result of this solicitation must comply with the Berry Amendment (10 U.S.C. Section 2533a) (DFARS, 2018) and the provisions of DFRS Clause 252.225.7012. For detailed information, please refer to DFARS 225.7012 and FAR 25.103, or contact the Contracting Officer.
- I. The Government may issue individual domestic non-availability determinations (DNAD) when warranted. The Contracting Officer will forward notices to the Prime Vendor as the determination(s) is (are) made.
- J. The vendor shall deliver under this contract, food that has been grown, reprocessed, reused, or produced in the United States, except for exempted items. Exempted items include: 1) acquisitions of perishable foods by or for activities located outside the United States for personnel of those activities (per DFARS 225.7002-2(e)) and 2) (DFARS, 2018) acquisitions of foods manufactured or processed in the L. United States, regardless of where the foods (and any component, if applicable) were grown or produced. However, in accordance with Section 8118 of the DoD Appropriations Act for Fiscal Year 2005 (Pub. L. 108-287), this exception does not apply to fish, shellfish, or seafood manufactured or processed in the United States or fish, shellfish, or seafood contained in foods manufactured or processed in the United States (per DFARS 225.7002-2(1)) (DFARS, 2018). These foods shall be taken from the sea by U.S. flag vessels; or if not taken from the sea, shall be obtained from fishing within the United States; and any processing or manufacturing of the fish, shellfish, or seafood shall be performed on a U.S. flag vessel or in the United States.

K. Approved Sources – Every Prime Vendor contract contains language stating the government does not intend to make any award for, nor accept, any subsistence products manufactured, processed, or stored in a facility which fails to maintain acceptable levels of food safety and food defense, is operating under such unsanitary conditions as may lead to product contamination or adulteration constituting a health hazard, or which has not been listed in an appropriate government directory as a sanitarily approved establishment when required. Guidance on specific listing requirements for products/plants included in or exempt from listing is provided in Appendix A of the Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement at: <https://da.amedd.army.mil/86257B8D004A4B6C/PHC> (AMEDD Army, 2018).

8. OMEGA 3 STATEMENT: Omega-3 and omega-6 fatty acids are the two major classes of polyunsaturated acids (PUFAs) found in the diet. The ratio of omega-6 to omega-3 fatty acids in the diets of the Americans has shifted over recent decades, likely due to ultra-processed foods and greater availability of omega-6 fatty acids in the food supply. Increases in the ratio of omega-6 to omega-3 fatty acids may be linked to the pathogenesis of chronic diseases, such as cardiovascular disease. As such, efforts to reduce the ratio of omega-6 to omega-3 fatty acids through the increased consumption of fish, seafood, other omega-3 natural occurring products, as well as the use of healthy cooking oils, is encouraged when possible.

9. VISITS OF VENDORS, MANUFACTURERS, OR BROKERS:

USAF and USSF – SPVs, manufacturers, brokers or others will not visit dining facilities to seek sales without the expressed permission of the HQ AFSVC/VMF staff.

PRODUCTS CUTTINGS AND DEMONSTRATION:

- A. Product cuttings or demonstrations are used primarily to perform one or more of three functions. These are to: evaluate new products; resolve complaints of products not meeting specifications or quality; and to provide training on products currently utilized at the installation. A product cutting or demonstration can be used in the decision process when selecting new items for dining facility use. Installation FPMs, FSOs, and FSS may schedule demonstrations for the express purpose of investigating a specific product, that meets the product requirements identified in this guide, for possible use. Product cuttings and demonstrations for items that do not conform to the product specifications in this buyer's guide require prior Service Headquarters approval. The AFSVC/VMF APF Prime Vendor Program Manager and AFSVC/VMF Dietitian can assist in this process.
- B. Once product demonstrations or cuttings are conducted through the Prime Vendors for AFSVC APF food service operations, the Prime Vendors may be asked to demonstrate their product at one or more dining facilities or subordinate command food management to gauge Airmen and Guardians on the acceptance of the products.
- C. Prime Vendors will not conduct or supervise the cutting, nor the grading forms used to evaluate competitors. When scheduling a demonstration, you should provide the vendor ample time to provide product information, including: MPA/NAPA, product packaging, or shelf-life information. Investigate preparation methods, nutrition information, how the product will help managers to meet Service menu standards, cost data, and whether the product is already carried by the SPV. FPMs, FSOs, and FSS must provide sufficient time for each Prime Vendor and therefore must limit the number of product cuttings or demonstrations to the time available.
- D. The decision to add products to the catalog rests with the customer. Every effort should be made to achieve a consensus of the customers relative to items that are to be added or deleted from a catalog. While each Military Department has certain unique requirements, experience has shown that all armed services will use like items for most menus or recipes. The FPMs, FSOs, FSS, TYCOMs, and FSMB members will vote, and a decision will be rendered respective to each item evaluated. Items selected are added to the catalog using the Defense Logistics Agency Troop Support (DLA-TS) New Item Request Form.
- E. Policy relative to items requested by Military Department customers remains. When the Prime Vendor brings in a product (not previously maintained in their inventory), the requesting installation will ensure consumption, preventing loss to the Prime Vendor and the government. If required, the Prime Vendor will notify the installation of product non-movement. This must be done prior to product expiration or use by date.
- F. FPMs, FSOs, and FSS will direct the issue of inventory on hand at the Prime Vendor to installation facilities (mandatory issue). When the stock is consumed, the product(s) may be deleted from the catalog. Items Special Ordered by an installation or organization must be accepted upon arrival. Senior Culinary Management NCOs, FSOs, and FSS will not refuse delivery of special request items that are delivered at the agreed time and in the proper condition.

10. FILE MAINTENANCE REQUIREMENTS:

Army, Air Force, Space Force, Navy, and Marine Corps installations utilize the STORES to pass orders from their respective Management Information Systems or Food Service Management System (AFMIS, CAFE, FSM, MCFMS) to the Prime Vendor. Some units utilize the "STORES-on-the- Web" system (Defense Logistics Agency Troop Support, 2018). The electronic catalog on all STORES systems supports customers for a specific geographic region. This includes all DoD and some non-DoD customers. Therefore, it may contain numerous items that

were not intended, suitable or approved for all Military Departments customers' interface. In this case, the DLA Tailored Vendor Logistics Specialists (TVLS) and Contracting Officers (KO) will "HIDE" non-service-related products for each Military Department. Thus, items will not be available across the entire contract (i.e., whole pigs not authorized for USAF/USSF but authorized by USA). DLA and SPVs must have Military Department approval for non-authorized products to be made available in SPV catalogs. Each Military Department's automated Subsistence Food Service Management System must be utilized for ordering, inventory, and control of all items in accordance with each armed service's specific policies, directives, and guidelines.

FSC 8905 - MEAT, POULTRY, AND SEAFOOD

Introduction: Federal Supply Class 8905 includes beef, veal, lamb, pork, chicken, turkey, other poultry, and seafood products.

Note: The majority of the items cataloged under FSC 8905 have specific Approved Sources requirements and unless exempt, must meet Berry Amendment requirements.

Beef, veal, lamb, pork, chicken, turkey, other poultry products:

The standards established in the North American Meat Institute’s “The Meat Buyer’s Guide” (commonly referred to as the North American Meat Institute (NAMI) Meat Buyer’s Guide) or in the USDA’s Institutional Meat Purchase Specifications (IMPS) (United States Department of Agriculture, 2018), Institutional Meat Purchase Specifications (IMPS), will be used whenever possible in the selection of beef, veal, lamb, pork, chicken, turkey, and processed products

All OCONUS and CONUS meats must be received FROZEN by the Prime Vendor. These include raw meats, fully cooked meats, and non-shelf stable meatless proteins. In CONUS, meats that have been further processed (lunchmeat, bacon, and vacuum-packed Pullman style ham) may be received CHILLED depending on the location and pack size that the customer selected. Other exceptions require prior Service Headquarters’ approval.

Specific grade requirements are identified in each product’s specification. Note: For items that are required to meet a specific grade standard, as cited in the item’s specification, the absence of a grade declaration on the product or case results in the product being considered “ungraded”.

The use of protein extenders such as, but not limited to, Textured Vegetable Protein (TVP), Isolated Soy Protein (ISP), or Soy Protein Concentrate (SPC) will only be considered for the 8905 category in the breaded processed meats and those meats that are considered low fat according to the USDA, and FDA standards, (Federal REGISTER, The Daily Journal of the United States Government, 2005), Additionally, the use of enzymatic tenderizers such as ficin, bromelain or papain will not be considered in our products even with good manufacturing practices. These requirements are due to specific Services requirement standards and the need to keep the quality of food items while serving and holding capacity with keeping proper temperature (Maiti, Ahlawart, Sharma, & Khanna, 2008).

The DoD menu standards will state that uncured meats will be preferred over cured. The cured meats include but not limited to nitrites, nitrates, celery seed etc., which pose a negative health outcome. Prefer to have no “MSG” in any of their foods.

Beef: Facilities will primarily use beef products processed from USDA Choice or Select grades (The Meat Buyer's Guide, 2018). Utility grade (or below) is not authorized in military dining facilities. **NOTE:** USDA AMS graded products will be labeled “USDA Choice”, “USDA Select”, etc. (USDA, 2016) Products labeled “US Ch”, “US Ch Gr”, “US Sel”, or “US Sel Gr” are not recognized as officially graded by USDA and therefore will be considered ungraded.

Only lean **bulk** ground beef (fat content not to exceed 10 percent) with no fillers or extenders will be allowed. Additionally, the product’s Principle Display Panel must declare the fat to lean percentage via language such as “90% Lean/10% Fat”, “90% Lean”, or “10% Fat”. Inferring the fat to lean percentage via language such as “90/10” is unacceptable.

Ground beef **patties** shall contain a minimum of 85% lean meat and no more than 15% fat. The use of beef patties in lieu of ground beef patties is not permitted as the beef patties may contain added beef fat, partially defatted chopped beef, partially defatted beef fat tissue, beef hearts, organ meats, water, binders, extenders, and fillers. Additionally, the product’s Principle Display Panel must declare the fat to lean percentage via language such as “85% Lean/15% Fat”, “85% Lean”, or “15% Fat”. Inferring the fat to lean percentage via language such as “85/15” is unacceptable.

The use of lean finely textured beef (LFTB) “**pink slime**” is also not considered due to Services Food quality standards. Breaded products will be no more than 30% breading. The use of “**fritters**” (between 31% to 65% breading) is not considered due to Services Food quality standards (Federal Register, 2018).

Pork:

Pork products are not graded by the USDA; however, The Meat Buyer’s Guide is used (USDA, 2018) (North American Meat Association (NAMA), 2014).

Bacon must have fewer than 290 milligram of sodium per serving.

Ham - IAW 9 CFR 319.104 (U.S. Government Publishing Office, 2011), Definitions and Standards of Identity or Composition, the following are the 4 different standards of identity and labeling requirements for cooked ham, loin:

	Minimum Meat Protein Fat
Free (PFF) Percentage	
Ham	>20.5
Ham with Natural Juices	>18.5
Ham, Water Added	>17.0
Ham and Water Product	<17.0

Poultry:

All poultry item specifications in this Guide contain specific grade requirements. For those items stating “Grade A” in the requirement, product must be USDA officially graded. The use of plant grade A is not authorized.

Only lean **bulk** ground turkey (fat content not to exceed 10 percent) with no fillers or extenders will be considered due to Military Services food quality standards. Additionally, the product’s Principal Display Panel must declare the fat to lean percentage via language such as “90% Lean/10% Fat”, “90% Lean”, or “10% Fat”. Inferring the fat to lean percentage via language such as “90/10” is unacceptable.

Ground turkey **patties** shall contain a minimum of 85% lean meat and no more than 15% fat. Additionally, the product’s Principal Display Panel must declare the fat to lean percentage via language such as “85% Lean/15% Fat”, “85% Lean”, or “15% Fat”. Inferring the fat to lean percentage via language such as “85/15” is unacceptable.

Breaded products will be no more than 30% breading. The use of “**fritters**” is will not be considered.

Chicken Nuggets - Below is an excerpt from USDA-FSIS’ publication, “Food Standards and Labeling Policy Book”, August 2005 edition, regarding labeling requirements for nuggets, with three distinct categories identified.

Nuggets are irregularly shaped, usually bite-sized meat and/or poultry products which are usually breaded and deep fat fried and intended to be used as finger foods. There are a number of different types of nuggets, the labeling for which is:

(1) Products made from a solid piece of meat or poultry may use the term “Nugget” as part of the product name without further qualification (e.g., “Chicken Nugget,” “Beef Nugget”).

(2) Products made from chopped and formed meat or poultry may use the term “Nugget” as part of the product name, provided a qualifying statement describing such process is shown contiguous to the product name (e.g., “Chicken Nugget, Chopped and Formed” or “Beef Nugget, Chopped and Formed”).

(3) Products made from chopped meat or poultry and containing binders, extenders and/or water may use the term “Nugget” as a fanciful name, provided a descriptive name immediately follows “Species” or “Kind” nugget (e.g., “Breaded Nugget-Shaped Chicken Patties”).

(4) Products described in (1), (2), and (3) above which are breaded shall be labeled as “breaded” and shall be limited to 30 percent breading.

NOTE: IAW this Guide, Army, Air Force, Navy, and Marine Corps HQs state “Product shall be either whole muscle, chopped and formed, or chunked and formed. Nugget shaped chicken patties or chicken patties nugget shaped are prohibited”. Services’ preference is for **oven able** products.

Use of added Solutions -No added solutions or marinades will be acceptable for any raw meat products, unless identified under the specific item requirements. The solution must identify the actual % added on the Principal Display Panel contiguous to or directly below the item name/standard of identity. For additional information, please see Descriptive Designation for Raw Meat and Poultry Products Containing Added Solutions (79 FR 79043).

Seafood

For seafood items, U.S. Standards for Grades of Fishery Products will be used wherever possible in the selection of these items. Specific grade requirements are identified in each product's specification. **Note:** For items required to meet a specific grade standard, as cited in the item's specification, the absence of a grade declaration on the product or case, grade stamp on case, and/or a Grade Certificate, results in the product being considered "ungraded".

Canned or frozen seafood will individually address sodium content allowed per ounce.

BEEF

1. BEEF BRAISING STEAK, SWISS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USSF

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 6 oz. each (+/- 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 NAMIAMI 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 method.

2 BEEF, BREAKFAST STEAK, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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 to 5 oz. each (no added tolerance shall be applied) (3 – 8 oz range)

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 NAMIAMI 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 a breakfast steak.

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

SERVICES AUTHORIZED: USA, USAF, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

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.

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

SERVICES AUTHORIZED: USA, USAF, USSF

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 (no added tolerance shall be applied)

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.

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 (no added tolerance shall be applied)

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 sodium per ounce, 5 grams of Total Fat per ounce. Protein shall be a minimum of 4 grams of protein per ounce.

5. BEEF, BRISKET, DECKLE-OFF, BONELESS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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. (no added tolerance shall be applied)

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.

6. BEEF, BRISKET, DECKLE OFF, SLICED, FULLY COOKED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 pounds per container (no added tolerance shall be applied)

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 6g Protein per ounce.

7. BEEF CHUCK, CHUCK ROLL, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: USDA Choice Grade

PORTION SIZE/WEIGHT RANGE: 13 - 15 pounds each (no added tolerance shall be applied) (four weight ranges:

PACKAGING AND MARKING:

Product 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.

8. BEEF CHUCK, SHOULDER CLOD, ARM ROAST, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

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 pounds each (no added tolerance shall be applied) (

PACKAGING AND MARKING:

Each roast shall be packaged individually, vacuum packaging.

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.

9. BEEF, CUBED STEAK, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: USDA Select

PORTION SIZE/WEIGHT RANGE: 6 oz. each (+/- 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.

10. BEEF CHUCK, SHOULDER (CLOD) ROAST, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: USDA Choice Grade

PORTION SIZE/WEIGHT RANGE: 10 - 15 pounds each (no added tolerance shall be applied)

PACKAGING AND MARKING:

Product 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.

11. BEEF, DICED, FULLY COOKED

SERVICES AUTHORIZED: USN, USMC, USA

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

GRADE REQUIREMENT: Prepared from USDA Select

PORTION SIZE/WEIGHT RANGE: 5 - 10-pound 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.

Product shall be unseasoned.

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

12. BEEF, DICED, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 5 - 10-pound 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.
Product shall be unseasoned.

13. BEEF FAJITA STRIPS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: Minimum USDA Select or Choice

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

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 Series 100.

USN & USA – unseasoned only; USAF, USMC - Product may be seasoned or unseasoned.

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 (12 mm) 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 1 gram per ounce. Product shall have a minimum of 5.5 g Protein per ounce.

14. BEEF FAJITA STRIPS, SEASONED, FULLY COOKED

SERVICES AUTHORIZED: USA, USAF, USSF

NAMI NAME AND NUMBER: Beef Fajita Strips, NAMI 612

GRADE REQUIREMENT: Prepared from USDA Select or Choice

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

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 (12 mm) 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

15. BEEF FLANK, FLANK STEAK, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USSF, USN

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 1- 5 pounds each (no added tolerance shall be applied)

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 the membranous tissue.

16. BEEF, GROUND, BULK, 90% LEAN, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 pounds packages (no added tolerance shall be applied)

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.

Principle 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.

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 pounds packages (no added tolerance shall be applied)

PACKAGING AND MARKING:

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

Principle 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 .

19. BEEF, GROUND, PATTIES, 85% LEAN, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Raw should be 3.2 oz., 4.0 oz or 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 case without damage while solidly frozen.

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

Principle Display Panel must declare “85% lean”; “15% fat”; or “85% lean/15% fat”.

Principle 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%.

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.2 oz., 4 oz., or 5.3 oz. each (+/- 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 case without damage while solidly frozen.

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

Principle Display Panel must declare “Prepared from 85% lean”; “Prepared from 15% fat”; or “Prepared from 85% lean/15% fat”.

Principle 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.

21. BEEF, GROUND, PATTIES, ANGUS, 85% LEAN, FULLY COOKED

SERVICES AUTHORIZED: USMC

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 oz. each (+/- 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 case without damage while solidly frozen.

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

Principle Display Panel must declare “Prepared from 85% lean”; “Prepared from 15% fat”; or “Prepared from 85% lean/15% fat”.

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

Principle Display Panel must declare that it is “USDA Certified Angus” meat.

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%.

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.

22. BEEF LIVER, RAW

SERVICES AUTHORIZED: USA, USN, USAF, USMC

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. (no added tolerance shall be applied)

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.

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

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 ounce or 8 ounce 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.

User may select the portion weight required.

PSO: 4 = max tail length of 1 inch.

24. BEEF LOIN, T-BONE STEAK, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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. each (no added tolerance shall be applied).

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.

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: USDA Select

PORTION SIZE/WEIGHT RANGE: 3 – 4 or 4 - 7 pounds each (no added tolerance shall be applied)

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.

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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: 7-9 or 9-11 pounds each per roast (no added tolerance shall be applied)

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.

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 each (no added tolerance shall be applied)

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.

28. BEEF for KABOBS, RAW

SERVICES AUTHORIZED: USA, USAF, USSF, USN, USMC

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 5 - 10-pound packages (no additional 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 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.

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

SERVICES AUTHORIZED: USA, USN

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

GRADE REQUIREMENT: Ungraded

PORTION SIZE/WEIGHT RANGE: PACKAGING AND MARKING: 1 – 1.5 lbs./ox tail

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.

USN – PSO D – Disjointed

30. BEEF, POT ROAST, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USSF

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 pounds each (no additional tolerance shall be applied)

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 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.

31. BEEF, PULLED/SHREDDED, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 pounds per container/package (no additional tolerance shall be applied)

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.

Product 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.

32. BEEF RIB, RIBEYE, LIP-ON, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USSF

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 pounds each (no additional tolerance shall be applied)

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 protein of per ounce

33. BEEF RIB, RIBEYE ROLL for PRIME ROAST, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 8 – 13 pounds each (no additional tolerance shall be applied)

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.

34. BEEF RIB, RIBEYE ROLL STEAK, BONELESS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USSF

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. each (no additional tolerance shall be applied)

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.

35. BEEF RIB, ROAST-READY, F/C (USN & USMC & USAF)

SERVICES AUTHORIZED: USN, USMC, USAF

NAMI NAME AND NUMBER: Prepared from Beef Rib, Roast-Ready, NAMI 109

GRADE REQUIREMENT: Prepared from USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 10 - 15 pounds each (no additional tolerance shall be applied)

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

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

SERVICES AUTHORIZED: USA, USAF, USN, USSF

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 - 44 or 44 - 51 pounds each roast (no additional tolerance shall be applied)

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.

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Beef Round, Rump & Shank Partially Off, Handle On, Raw, NAMI 166B

GRADE REQUIREMENT: USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 44 - 52 or 52 - 61 pounds each roast (no additional tolerance shall be applied)

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.

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 pounds per roast (no additional tolerance shall be applied)

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.

39. BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 pounds per roast (no additional tolerance shall be applied)

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.

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

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

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 pounds each (no additional tolerance shall be applied)

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.

41. BEEF, SHORT RIB, BONE IN, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

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 each (no additional tolerance shall be applied)

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.

42. BEEF, TOP, INSIDE, ROUND, CAP OFF, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 5-5-14 and 14-20 pounds each (no additional tolerance shall be applied)

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 protein of per ounce.

43. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. each (no additional tolerance shall be applied)

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.

44. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, F/C

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. each (no additional tolerance shall be applied)

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 oz. Protein shall be a minimum of 5 grams protein of per ounce.

45. BEEFSTEAK, SALISBURY, F/C

SERVICES AUTHORIZED: USA, USN, USMC

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 – 6 oz. each (no additional tolerance shall be applied)

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 protein of per ounce.

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 ounce each 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

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 ounce each 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

BISON

1. BISON RIB, RIBEYE ROLL STEAK, BONELESS, RAW

SERVICES AUTHORIZED: USN, USAF, USSF

NAMI NAME AND NUMBER: None noted.

GRADE REQUIREMENT: Not Graded

PORTION SIZE/WEIGHT RANGE: 6 - 8 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Steaks shall be Individually Quick Frozen.

Packing and marking shall be in accordance with GCP.

MISCELLANEOUS REQUIREMENTS:

Bison is an exotic animal; thus, it will not have a USDA standard or NAMP number.

Please order item according to HQ guidance

2, BISON LOIN, TENDERLOIN, FULL, SIDE MUSCLE OFF, DEFATTED, RAW

SERVICES AUTHORIZED: USN, USAF, USSF

NAMI NAME AND NUMBER: None Noted

GRADE REQUIREMENT: Not Graded

PORTION SIZE/WEIGHT RANGE: 3 - 4 or 4 – 7 pounds each (no added tolerance shall be applied)

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:

Bison is an exotic animal; thus, it will not have a USDA standard or NAMP number.

Please order item according to HQ guidance

3. BISON, GROUND, BULK, 90% LEAN, RAW

SERVICES AUTHORIZED: USN, USAF, USSF

NAMI NAME AND NUMBER: NO NAMP number

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 pounds packages (no added tolerance shall be applied)

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.

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

MISCELLANEOUS REQUIREMENTS:

Bison is an exotic animal; thus, it will not have an USDA standard or NAMP number.

Please order item according to HQ guidance

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

LAMB

1. LAMB RIB CHOPS, RAW

SERVICES AUTHORIZED: USA, USMC, USN

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. each (no additional tolerance shall be applied)

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.

2. LAMB SHOULDER ROAST, RAW

SERVICES AUTHORIZED: USA, USMC, USN

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 -5 lbs., 5 - 6 lbs., 6 - 7 lbs., or 7 - 7.5 lbs. pounds each (no additional tolerance shall be applied)

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.

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

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

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Choice

PORTION SIZE/WEIGHT RANGE: 8/5-pound packages (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

Item is to be certified Halal.

Item is to be seasoned.

NOTE: Use of this item if restricted to contingency zone only.

VEAL

1. VEAL, STEAK, BREADED, RAW OVENABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 6 oz. each (no added tolerance shall be applied).

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 the breading; breading shall NOT be more than 30% of the product weight. **Fritters are NOT authorized.**

Product must be flaked and formed or cubed. Chopped and formed product will not be Considered PORK.

1. BACON, CANADIAN STYLE, CURED & SMOKED, SLICE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 pound (7-9 slices/inch; and three weight ranges: 5lb., 10lb., as specified)

PACKAGING AND MARKING:

Purchaser 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.

2. BACON, CURED, SLICED, F/C

SERVICES AUTHORIZED: USA, USN, USMC

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USN 2/150 count package.

PACKAGING AND MARKING:

2/150 count package

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

17grams cooked (serving size is typically 2 slices).

3. BACON, CURED, SLICED, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

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

CKAGING 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 17grams cooked (serving size is typically 2 slices).

4. HAM, BOILED, BONELESS (CURED), F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 – 15 pounds each (no additional tolerance shall be applied)

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 of per ounce

5. HAM, BONELESS, (SMOKED), F/C, PIT STYLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14 - 18 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Item 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.

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 protein of per ounce.

6. HAM, BONELESS, CURED & SMOKED, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14 - 18 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Each ham 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.
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 protein of per ounce.

7. HAM, STEAK, BONELESS (CURED or SMOKED), F/C

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

NAME AND NUMBER: Ham Steaks, Boneless (Cured or Smoked), Fully Cooked, NAMI 1531

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2-3 ounce (breakfast), 4 ounce (other meals)

PACKAGING AND MARKING:

Each ham 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.

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

8. HAM, CURED & SMOKED, SPECIAL, BONELESS, F/C (USAF& USSF)

SERVICES AUTHORIZED: USAF, USSF

NAMI NAME AND NUMBER: Ham, Boneless (Cured/Smoked), Fully Cooked, Special, Boneless, NAMI 509

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 to 15 pounds each.

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

9. HAM, DICED, CURED & SMOKED, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 pounds each.

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 protein of per ounce

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 – 12, 12 – 14, or 14-20 pounds each
pounds each (no additional tolerance shall be applied)

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 of per ounce

11. PORK, DICED, RAW

AUTHORIZED SERVICES: USA, USAF, USMC, USSF

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 pounds or more than 10 pounds 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.

12. PORK HOCKS, SHOULDER (CURED AND SMOKED)

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 - 1 or 1 -1.5 pounds each (no additional tolerance shall be applied)

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

13. PORK LEG, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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 – 6 or 6 -10 pounds each (no additional tolerance shall be applied)

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.

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

15. PORK LOIN, BACK RIBS, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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.

16. PORK LOIN, BACK RIBS, FULLY COOKED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.76-lbs.- 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.

17. PORK LOIN, ROAST, BONELESS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 pounds each (no additional tolerance shall be applied)

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.

18. PORK ROASTING PIG, WHOLE, WITH HEAD, RAW

SERVICES AUTHORIZED: USA, USN, USMC, USAF, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 30 – 50 or 50 - 70 pounds each (no additional tolerance shall be applied)

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.

18. PORK SHOULDER, BBQ, PULLED/SHREDDED, FULLY COOKED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 pounds 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:

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 protein of per ounce

19. PORK SHOULDER, BUTT, BONE IN, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6 – 8 or 8-11 pounds each (no additional tolerance shall be applied)

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.

20. PORK SHOULDER, BUTT, BONELESS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Pork Shoulder, Butt, Boneless, Raw, NAMI 406A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4- 7 or 7 - 10 pounds. each (no additional tolerance shall be applied)

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.

Product shall be netted or tied.

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

21. PORK SHOULDER BUTT STEAKS, BONE IN, RAW (USMC ONLY)

SERVICES AUTHORIZED: USMC, USA, USN

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 8 oz. each (no additional tolerance shall be applied)

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.

22. PORK SHOULDER BUTT STEAKS, BONELESS, RAW

SERVICES AUTHORIZED: USA, USMC, USN

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 8 oz. each (no additional tolerance shall be applied)

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.

23. PORK SPARERIBS, BREASTBONE (STERNUM) OFF, FULLY COOKED

SERVICES AUTHORIZED: USA, USAF, USN, USSF, USMC

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 -5 pounds

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 protein of per ounce

24. PORK SPARERIBS, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 -4 (NAVY preferred) or 4-6 pounds each Army (2 pound variance)

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.

25. PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 3 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product shall be layer pack 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 protein of per ounce

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

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 3 pounds each

PACKAGING AND MARKING:

Product shall be layer pack 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 protein of per ounce

27. PORK SPARERIBS, ST. LOUIS STYLE, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 – 3 or 3-4 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product shall be layer pack 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.

28. PORK STEAKS, FLAKED AND FORMED, BREADED, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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. each (no additional tolerance shall be applied)

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.

Product shall be processed using Good Manufacturing Practices and be a high quality commercial item.

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

29. PORK TENDERLOIN, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USSF, USMC

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.0 pounds and under each (no additional tolerance shall be applied)

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.

CHICKEN

1. CHICKEN, 8 WAY CUT, BREADED, F/C

SERVICES AUTHORIZED: USA, USN, USMC

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 to 6 pounds each without necks and giblets.

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 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 protein of per ounce

2. CHICKEN, 8 WAY CUT, RAW

SERVICES AUTHORIZED: USA, USN, USMC

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 to 6 pounds each 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.

3. CHICKEN BREAST FILLET WITH RIB MEAT, BREADED, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 5 ounce each (no tolerances shall be applied)

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.

Product shall be boneless and skinless.

Product shall 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.

4. CHICKEN BREAST FILLET WITH RIB MEAT, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 5 oz. each (+/- 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.

Product shall be boneless and skinless.

Product shall be processed from 3–6-pound birds.

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

The use of “pressed” products will not be considered.

5. CHICKEN BREAST FILLET WITH RIB MEAT, WITH GRILL MARKS, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 - 3.5 or 3.5 - 4.5 oz. each as specified by the user (no additional tolerance shall be applied)

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.

Product 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 protein of per ounce

6. CHICKEN BREAST FAJITA STRIPS, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10-pound packages (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Protein shall be a minimum of 6 grams protein of 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.

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 of 3 inch length

IQF processing is preferred.

Sodium content shall be 165 mg or less per

7. CHICKEN BREAST FAJITA STRIPS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10-pound packages (no additional tolerance shall be applied)

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 of 3-inch length

The product must be neutral flavor seasonings and marinades.

IQF processing is preferred.

8. CHICKEN BREAST NUGGET, BREADED, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

9. CHICKEN BREAST CHUNK, BREADED, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 150 mg or less per oz.

Protein shall be a minimum of 5 grams protein of per ounce

10. CHICKEN BREAST TENDERS, WITH RIB MEAT, BR, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 - 2.5 oz each in a 10-pound case (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 the broiler/fryer class of chickens.

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

Product breading shall 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 protein of per ounce

11. CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 - 2.5 oz each in a 10-pound case (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 the broiler/fryer class of chickens.

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

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

Various flavor profiles are permissible.

Solution added shall not exceed 12% maximum.

12. CHICKEN, DICED, LOW SODIUM, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10-pound packages (no additional tolerance shall be applied)

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 1/2-to-1/2 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 protein of per ounce.

13. CHICKEN, GROUND, BULK, 90% LEAN, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10-pound packages (no additional tolerance shall be applied)

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.

Principle 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%.

14. CHICKEN, GROUND, PATTIES, 85% LEAN, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounce each (+/- 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.

Principle 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%.

15. CHICKEN PATTIES, BREADED, F/C, OR PARFRIED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 – 3.5 or 4.5 – 5.5 ounce 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 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.

USAF - Product shall be from breast meat only.

Sodium content shall be 195 mg or less per oz.

Protein shall be a minimum of 3 grams protein of per ounce.

16. CHICKEN, PULLED/SHREDDED, FULLY COOKED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 pounds 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.

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

17 CHICKEN, QUARTERED, OVEN ROASTED, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USSF, USMC

NAMI NAME AND NUMBER: NAMI P1009

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 6 pounds each 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 protein of per ounce.

18 CHICKEN, QUARTERED, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Broiler Quarters, NAMI P1009

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 5 pounds each 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.

19. CHICKEN STEAKS, WAFER SLICED (PHILLY STYLE), RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI/IMPS NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 to 4 oz each (no additional tolerance shall be applied)

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:

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 not to exceed 100 mg per ounce.

20. CHICKEN TENDERLOINS, BREADED, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 3 oz each packed in a 5- or 10-pound package (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:

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.

USA & USAF - Multiflavored profiles per case are permitted.

Sodium content shall be 145 mg or less per ounce.

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

21 CHICKEN THIGH, BONELESS/SKINLESS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: See below

PORTION SIZE/WEIGHT RANGE: 4.- 6 ounce each from 3-6 lb.(no additional tolerance shall be applied)

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.

22 CHICKEN THIGHS, BONELESS/SKINLESS, TOCINO, PHIL. STY.RAW

SERVICES AUTHORIZED: USN, USMC

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10-pound containers in a 20 pounds or higher case

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 Comm'l Practice.

MISCELLANEOUS REQUIREMENTS:

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

Product may contain no more than 8% added solution.

23.CHICKEN, THIGH, KABOB, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4.0 ounce each (no additional tolerance shall be applied)

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 protein of per one ounce.

24. CHICKEN, THIGH, KABOB, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4.0 ounce each (no additional tolerance shall be applied)

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 protein of per one ounce.

25. CHICKEN, WHOLE, WITHOUT NECK AND GIBLETS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USSF

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 pounds each.

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.

26. CHICKEN WINGS, BREADED, JOINTS 1 & 2, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2-3-oz oz. each in a 10- or 15-pound case (no additional tolerance shall be applied)

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 include disjointed first and second joints only.

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

USA, USAF, USMC – Various flavor profiles are permitted;

USN – Neutral flavor profile only.

Sodium content shall be 190 mg or less per ounce.

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

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

27. CHICKEN WINGS, OVEN ROASTED, JOINTS 1 & 2, F/C

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 - 2.5 oz each (no additional tolerance shall be applied)

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.

Wing Tips shall be removed.

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

IQF processing is preferred.

Sodium content shall be maximum of 190 mg per ounce. Protein shall be a minimum of 4 grams protein per ounce.

28. CHICKEN WINGS, UNBREADED, JOINTS 1 & 2, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0-2.5 ounce each in a 5 – 40-pound case size with 5 pounds 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.

Product shall include disjointed first and second joints only.

Unglazed and various glaze flavor profiles are permitted.

Sodium content shall be maximum of 190 mg.

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

Minimum amount of protein is 4 g per ounce

Maximum of 190 mg of sodium per ounce

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

29. CHICKEN WINGS, WHOLE, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: Broiler Wing, NAMI P1036

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 2 - 3 oz. each (no additional tolerance shall be applied)

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.

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

SERVICES AUTHORIZED: USA, USAF, USMC

NAMI NAME AND NUMBER: Broiler Wing, NAMI P1036

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: less than .75 oz – 1.25 oz. each

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

31. HALVES, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: Rock Cornish Game Hen, or Cornish Game Hen, NAMI P1500

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 12 - 15 ounce each (no additional tolerance shall be applied)

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.

32. CORNISH HEN, HALVES, FROZEN

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 24/ 12-15ounces each (no additional tolerance shall be applied)

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.

33. CORNISH HEN, WHOLE WITH AND WITHOUT GIBLETS, RAW (USMC &USN)

SERVICES AUTHORIZED: USMC, USN

NAMI NAME AND NUMBER: Rock Cornish Game Hen, or Cornish Game Hen, NAMI P1500

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 20 - 22 ounce each in a 30 pound case (no additional tolerance shall be applied)

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.

MISCELLANEOUS REQUIREMENTS:

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

TURKEY

1. TURKEY BACON, SLICED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 18 - 22 slices per pound (USAF, USMC, USN, USSF) and USA 18-27 slices per pound

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

Sodium content shall be 270mg or less per ounce.

2. TURKEY BACON, CHP AND FRM, SL FZN, F/C

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: : 18 - 22 slices per pound (USAF,USMC, USN, USSF) and USA 18-27 slices per pound

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

Sodium content shall be 270mg or less per ounce.

3. TURKEY BREAST FILLET, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared with USDA Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 ounce each (no additional tolerance shall be applied)

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.

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

4. TURKEY BREAST ROAST, SKIN-ON, BONELESS, RAW

SERVICES AUTHORIZED: USMC, USAF, USN, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 8 – 12 pounds each (no additional tolerance shall be applied)

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% of water, salt, and sodium phosphate solution to improve moisture retention.

5. TURKEY BREAST ROAST, SKIN-ON, BONELESS, F/C

SERVICES AUTHORIZED: USA, USMC

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: 8 - 10 pounds each

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 of per ounce

6. TURKEY, DICED, WHITE & DARK IN NATURAL PROPORTIONS, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10-pound packages (no additional tolerance shall be applied)

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 protein per ounce.

7. TURKEY, GROUND, BULK, 90% LEAN, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10-pound 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.

Principle 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%.

8. TURKEY, GROUND, PATTIES, W. & D. MEAT IN NAT. PROP, 85% LEAN, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounce each (+/- 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.

Principle 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 %.

9. TURKEY, GROUND, PATTIES, W.& D. MEAT IN NAT. PROP., 85% LEAN, F/C

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4.4 – 4.6 oz. each (no additional tolerance shall be applied)

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.

Principle 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 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.

10. TURKEY, GRD, PATTIES, W. MEAT ONLY, MIN.85% LEAN, RAW (USMC)

SERVICES AUTHORIZED: USMC

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz or 5.33 oz. each in a 10-pound case (+/- 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.

Principle Display Panel must declare "X% lean"; "X% fat"; or "X% lean/X% fat".

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Lean content shall be a minimum of 85%.

The fat content of finished product shall not exceed 15%.

11. TURKEY, PULLED/SHREDDED, FULLY COOKED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 pounds 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 75 mg or less per ounce.

Protein shall be a minimum of 7 grams per ounce.

12. TURKEY, ROAST, BONELESS, W. & D. IN NATURAL PROPORTIONS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A. USDA Grade B acceptable when Grade A not available.

PORTION SIZE/WEIGHT RANGE: 8 - 12 pounds each (no additional tolerance shall be applied)

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% of a water, salt, and sodium phosphate solution to improve moisture retention.

Each roast shall be netted.

13. TURKEY, WHOLE, SKIN-ON, SEMI-BONELESS, W/O NECK OR GIBLETS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: 14 - 19 or 20 - 24 pounds each (no additional tolerance shall be applied)

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% basting solution.

Product shall have wing bones only; drumstick bones only; or wing bones and drumstick bones only.

14. TURKEY, WHOLE, TOM, WITHOUT GIBLETS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Whole Young Turkey without Giblets, NAMI P2102

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 16 - 24 pounds each (no additional tolerance shall be applied)

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 meet all general and detailed specifications of the NAMI Poultry Buyers Guide.

Product may contain no more than 10% basting solution.

15. TURKEY, WHOLE, WITHOUT GIBLETS, SMOKED, F/C

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: Prepared from NAMI P2002

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: 10 - 14 pounds each (no additional tolerance shall be applied)

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 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 protein of per ounce.

16. TURKEY WINGS, WHOLE, F/C

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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 ounce each (no additional tolerance shall be applied)

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 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 of per ounce.

NOTE: For Contingency Zone ONLY.

FURTHER PROCESSED PRODUCTS

1. FRANKFURTERS

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Frankfurters, NAMI 800

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4/1; 5/1; or 6/1 per pound – All Services

5/1 or 8/1 per pound – USA IMT only

PACKAGING AND MARKING:

Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit removal of individual franks without damage while frozen.

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

MISCELLANEOUS REQUIREMENTS:

Product shall meet all 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

2. FRANKFURTERS, CHICKEN AND/OR TURKEY

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4/1 or 6/1 per pound - USA, USAF, USMC

5/1 per pound – USA IMT only

PACKAGING AND MARKING:

Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit 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.

Product 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.

3. GYRO MEAT, LOAF (USN)

SERVICES AUTHORIZED: USN

NAMI NAME AND NUMBER N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4-5 pounds each (no additional tolerance shall be applied)

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.

4. GYRO MEAT, SLICED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

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.

5. LUNCHMEAT, BEEF PASTRAMI, CURED, FOR SLICING

SERVICES AUTHORIZED: USA, USMC, USN

NAMI NAME AND NUMBER: Beef Pastrami, NAMI 611

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 7 pounds each (no additional tolerance shall be applied)

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 not 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.

6. LUNCHMEAT, BEEF PASTRAMI, CURED, SLICED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Prepared from Beef Pastrami, NAMI 611

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

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.

7. LUNCHMEAT, BOLOGNA, FOR SLICING

SERVICES AUTHORIZED: USA, USMC, USN

NAMI NAME AND NUMBER: Bologna, NAMI 801

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 7 - 12 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

User will select package size required during cataloging.

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

MISCELLANEOUS REQUIREMENTS:

Product shall 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.

8. LUNCHMEAT, BOLOGNA, SLICED

SERVICES AUTHORIZED: USA, USAF, USN, USMC

NAMI NAME AND NUMBER: Prepared from Bologna, NAMI 801

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

PACKAGING AND MARKING:

User will select package size required during cataloging.

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

MISCELLANEOUS REQUIREMENTS:

Product shall 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.

9. LUNCHMEAT, CHICKEN BREAST, SLICED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

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.

Product shall be produced from whole muscle cuts.

Product may be smoked or oven roasted.

USA, USAF, USMC - Various flavor profiles permitted; USN – neutral flavor only.

Sodium content shall be 225 mg or less per ounce.

Total fat content shall be maximum 1 gram per ounce.

10. LUNCHMEAT, HAM, WITH NAT. JUICES OR HAM, WATER ADDED, SLICED

SERVICES AUTHORIZED: USA, USN, USMC, USSF, USA:F

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USN, USMC – 0.6 - 0.8 oz slices - Package sizes not to exceed 5 pounds; USAF and USA – 0.6 – .8 oz slices - Package sizes not to exceed 5 pounds (no additional tolerance shall be applied)

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:

USN – Natural flavor profile only.

USA – Other than natural flavor profile requires prior approval.

USAF & USMC – Various flavor profiles are permitted.

Sodium content shall be 200 mg or less per ounce.

Total fat content shall be maximum 2 grams per ounce.

11. LUNCHMEAT, ROAST BEEF, SLICED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USN, USMC - 0.6 - 0.8 oz each (no additional tolerance shall be applied); USAF Only - 0.8 - 1.2 oz each (no additional tolerance shall be applied)

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.

Product 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.

12. LUNCHMEAT, SALAMI, FOR SLICING

SERVICES AUTHORIZED: USA, USMC, USN

NAMI NAME AND NUMBER: Salami, Cooked, NAMI 804

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 7 - 12 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

User will select case size required during cataloging.

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

MISCELLANEOUS REQUIREMENTS:

Product shall 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.

13. LUNCHMEAT, SALAMI, SLICED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Prepared from Salami, Cooked, NAMI 804

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

PACKAGING AND MARKING:

User will select package size required during cataloging.

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

MISCELLANEOUS REQUIREMENTS:

Product shall 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.

14. LUNCHMEAT, TURKEY BREAST, SLICED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

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.

Product shall be produced from whole muscle cuts.

Product may be smoked, or oven roasted.

USA, USAF, USMC - various flavor profiles are permitted; USN – neutral flavor profile only.

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.

15. LUNCHMEAT, TURKEY HAM, SLICED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 oz – 1.0-ounce slices (no additional tolerance shall be applied)

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.

16. MEATBALLS, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1/2 oz., 1 oz., 1 1/2, or 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 of protein per ounce.

Principle Display Panel must state 85 percent lean, 15 percent fat or 85 percent lean/15 percent fat for the all-beef formulation.

17. MEATLOAF, BEEF, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Meatloaf, Beef, Fully Cooked, Frozen, NAMI 814, Formula D

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 – 5 pounds per loaf (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

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

Principle Display Panel must declare “85% lean”; “15% fat”; or “85% lean/15% fat”.

MISCELLANEOUS REQUIREMENTS:

MSM or LFTB is not preferred

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

Sodium content shall be 266 mg or less per 1 ounce.

18. PEPPERONI, SLICED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Pepperoni, NAMI 821

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 13-18 slices per ounce

PACKAGING AND MARKING:

Product 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 or G, pepperoni shall contain no extenders or binders.

19. PEPPERONI, TURKEY, SLICED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Pepperoni, NAMI N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 13-18 slices per ounce

PACKAGING AND MARKING:

Product 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.

20. ANDOUILLE SAUSAGE COOKED/ SMOKED / UNCOOKED.

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 5 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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.

21 SAUSAGE, BRATWURST, LINKS, F/C OR RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Bratwurst, NAMI 822

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 – 5 ounce each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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

22 SAUSAGE, BREAKFAST, LINKS, CHICKEN, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.8 - 1 oz. per link (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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.

23 SAUSAGE, BREAKFAST, LINKS, PORK, PORK & BEEF, OR BEEF, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 pound.

PACKAGING AND MARKING:

Product 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.

USA & USAF - Formula G, Pork, Formula C, pork and beef, predominately pork; or Formula D, Beef; Style C, skinless. USN – Formula G, Pork only.

24. SAUSAGE, BREAKFAST, LINKS, TURKEY, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.8 - 1 oz. per link (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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.

25 SAUSAGE, BREAKFAST, PATTIES, BEEF, F/C

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 2.5 oz. patties (no additional tolerance shall be applied)

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:

MSM or LFTB is not preferred

Specific weight to be specified by customer.

26 SAUSAGE, BREAKFAST, PATTIES, PORK, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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:

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:

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.

27 SAUSAGE, BREAKFAST, PATTIES, PORK, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: Pork Sausage, NAMI 802A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 4 oz each (no additional tolerance shall be applied)

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:

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

Specific weight to be specified by customer.

28 SAUSAGE, CHORIZO, PORK, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: Pork Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 4 oz each (no additional tolerance shall be applied)

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:

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.

29 SAUSAGE, CHICKEN, CHORIZO, HOT/ SWEET (MILD), LINKS, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: Pork Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 4 oz each (no additional tolerance shall be applied)

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:

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.

30 SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 2.5 oz. patties (no additional tolerance shall be applied)

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.

31 SAUSAGE, BREAKFAST, PATTIES, TURKEY, GRD, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 – 3 oz. patties (no additional tolerance shall be applied)

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.

32 SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GRD, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 2.5 oz. patties (no additional tolerance shall be applied)

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.

33 SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GRD, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 – 3 oz. patties (no additional tolerance shall be applied)

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.

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Italian Sausage, Crumbled, Cooked, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10-pound packages (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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, USAF, USMC - Formula C, Pork and beef, predominately pork or Formula G, Pork. USN - Formula G, Pork ONLY.

Cooking Option B, cooked, Style F, bulk.

35. SAUSAGE, TURKEY KIELBASA, FULLY COOKED, CURED, OR SMOKED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 5 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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 3.25grams/oz

SF= Less than 1.10 grams/oz

NA= Less than 265 mg/oz

Protein= Minimum of 4 grams/oz

Cooking option B, cooked

Only Turkey and chicken formulation

Edible casing

36. SAUSAGE, KNOCKWURST, LINKS, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Knockwurst, NAMI 816

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4/1 or 5/1 per pound

PACKAGING AND MARKING:

Product 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.

37. SAUSAGE, POLISH, LINKS, SMOKED, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Polish Sausage, NAMI 813

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 5 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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.

38. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Prepared from Italian Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 5 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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.

39. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: Italian Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 5 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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.

FSC 8940 VEGETARIAN AND FSC VEGETARIAN SOUPS

1. BEAN BURGER, VEGETARIAN, F/C, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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 1 per ounce or less.

Protein contents shall be minimum of 3.8 g per 1oz 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 least 3 g per serving

Code minimum yellow for G4G

2. BREAKFAST SANDWICH VEGAN/VEGANTARIAN EGG, CHEESE, MEATLESS MEAT, VARIETY OF BREADS, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. each (no additional tolerance shall be applied)

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:

All breakfast sandwiches should code minimum yellow G4G.

3. CHIK'N TENDERS, VEGETARIAN, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1-2 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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:

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 180 mg or less per 1 per ounce.

Protein content shall be 2 g per 1oz portion (considered side entrée)

Double portion is an option for main entree

Fortify with Iron 1.7 mg per serving

Fiber should be least 3 gram per serving

Code minimum yellow for G4G

4. VEGETARIAN BURGER, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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 1oz portion (considered side entrée)

Sodium shall contain less than 180 mg Sodium per 1ounce.

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

5. MEATLESS MEATBALLS, VEGETARIAN, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1-2 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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 180mg or less per ounce (sauced).

Fortify with Iron 1.7mg per serving

Fiber should be least 3 grams per serving

Code minimum yellow for G4G

6. SAUSAGE PATTY, VEGETARIAN, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1-2 oz. each (no additional tolerance shall be applied)

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:

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 260mg or less per ounce. Protein content shall be 6g or more per 1oz portion (considered side entrée)

Double portion is an option for main entrée

Fortified with Iron 1.7 mg per serving

Fiber should be least 1 gram per serving

Code minimum yellow for G4G

7. VEGETARIAN, CHILI, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 8oz individual pkg, 10# size can or by 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

Code minimum yellow for G4G

Saturated Fat content shall be maximum of 0.5g per ounce.

8. VEGETARIAN, CRUMBLE/GROUND, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 8oz ind. pkg, #10 can or by 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 minimum 0.5mg per ounce

Code minimum yellow for G4G

9. MEAT ANALOG VEGETARIAN BURGER, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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 1oz 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.

10 MEAT ANALOG VEGETARIAN, GROUND, CRUMBLE,BULK, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10-20Lb (no additional tolerance shall be applied)

PACKAGING AND MARKING:

Product 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 1oz 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.

11. HUMMUS, CHILLED OR FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PACKAGING AND MARKING:

USN (Frozen) 4/3.75lb containers

USA: salad hummus/ hummus, chl, classic, w/pretzels for dipping, 12/4.56 OZ CO.,

OCONUS: Salad hummus prepared 8/4lb. co. CONUS:

Chilled Hummus 2 / 4lb. co.,

Frozen Salad, Hummus 3.75 lb. co.

Chilled Salad hummus 2 / 4lb. co

USMC: CHILLED: 96/2.25 oz cup container and/or Salad Hummus/ HUMMUS, CHL, CLASSIC, W/PRETZELS FOR DIPPING, 12/4.56 OZ CO

USAF/USSF: Chilled 120z or 6oz container

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

12. TOFU, SOFT, FIRM, EXTRA FIRM CHILLED (PLACE HOLDER)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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:

Calcium and Iron shall be a good source DV 10%-19%

{ THIS SPECIFICATION IS A PLACE HOLDER NOT EFFECTIVE }

13. TEMPEH, FIRM, EXTRA FIRM, FROZEN, CHILLED, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 50mg 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.

FREEZE DRIED INFORMATION

USDA freeze dried language was used in the development of the specifications.

FREEZE DRIED CATALOG

1. BEEF, GROUND, FREEZE DRIED, FULLY COOKED

SERVICES AUTHORIZED: USN

PORTION SIZE/WEIGHT RANGE: ½ cup dry, 2/3 cup prepared. Prepared from ground beef

GRADE REQUIREMENT: N/A

NAMP/NAMI 136.

PACKAGING AND MARKING:

Packaging and marking shall be in accordance with Good Commercial Practices.

The product shall be packaged in a No.10 metal can for the U.S. Navy.

Each No. 10 can must contain an oxygen scavenger that shall be constructed of materials that are safe for direct and indirect food contact.

The oxygen scavenger shall be in compliance with all applicable Food and Drug Administration (FDA) regulations

Other types and sizes of packages may be specified for other services.

MISCELLANEOUS REQUIREMENTS:

- The product shall be 100 percent ground beef crumbles.
- Raw ground beef shall be cooked before freeze drying.
- The addition of fillers or extenders is not allowed.
- The dry beef shall contain a minimum of 15 grams of protein per ounce.
- The dry beef shall contain less than 361 grams of sodium per ounce.
- No artificial flavors, colors, or preservatives are allowed.
- The beef shall be practically free of bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments, and glandular material.
- Not more than 10 percent, by weight, of the product shall pass through a U.S. Standard No. 8 sieve when examined.
- The moisture content of the dehydrated product shall not exceed 4.0 percent with (≤ 0.80) limit for water activity.
- Odor and Flavor: The rehydrated ground beef shall have a cooked ground beef odor and flavor. The rehydrated packaged food shall be practically free from foreign odors and flavors.
- Texture: The rehydrated beef crumbles shall be slightly moist and tender and shall not be grainy.
- Rehydrated Product: The rehydrated ground beef pieces shall be distinct pieces and shall be a medium brown color.

2. CHICKEN, SLICED, FREEZE DRIED, FULLY COOKED

SERVICES AUTHORIZED: USN

GRADE REQUIREMENT: Prepared from Grade A Chicken

PORTION SIZE/WEIGHT RANGE: ½ cup dry

- Prepared from chicken broilers or fryer/roasters, chilled or frozen, that are , half, or quartered and are cut into parts that have been processed in accordance with USDA Poultry Product Inspection Regulations. No fowl or spent hens allowed.

PACKAGING AND MARKING:

- Packaging and marking shall be in accordance with Good Commercial practices.
- The product shall be packaged in a No.10 metal can for the U.S. Navy.
- Each No. 10 can will contain an oxygen scavenger that shall be constructed of materials that are safe for direct and indirect food contact.
- The oxygen scavenger shall be in compliance with all applicable Food and Drug Administration (FDA) regulations
- Other types and sizes of packages may be specified for other services.

MISCELLANEOUS REQUIREMENTS:

- The product shall be 100 percent boneless chicken breast with rib meat.
- Raw chicken shall be cooked before freeze drying.
- The dry chicken shall contain a minimum of 20.8 grams of protein per ounce.
- The dry chicken shall contain less than 392 grams of sodium per ounce.
- Product shall be processed from breast meat in accordance with Good Manufacturing Practices.
- Chicken may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) in width, 1 inch (25 mm) thick, and a range of 2 inches to 3 inches (75 mm) in length.
- The addition of fillers or extenders is not allowed.
- No artificial flavors, colors, or preservatives are allowed.
- The chicken slice shall be practically free of bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and glandular material.
- Not more than 10 percent, by weight, of the product shall pass through a U.S. Standard No. 8 sieve when examined.
- The moisture content of the rehydrated product shall not exceed 4.0 percent with (≤ 0.80) limit for water activity.
- Odor and Flavor: The rehydrated chicken shall have a cooked poultry odor and flavor. The rehydrated packaged food shall be practically free from foreign odors and flavors.
- Texture: The rehydrated chicken shall be slightly moist and tender and shall not be chalky or grainy.

3 SAUSAGE CRUMBLES, FREEZE DRIED, FULLY COOKED

SERVICES AUTHORIZED: USN

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: ½ cup dry

Prepared from pork breakfast sausage patties or skinless links.

PACKAGING AND MARKING:

- Packaging and marking shall be in accordance with Good Commercial practices.
- The product shall be packaged in a No.10 metal can for the U.S. Navy.
- Each No. 10 can must contain an oxygen scavenger which shall be constructed of materials that are safe for direct and indirect food contact.
- The oxygen scavenger shall be in compliance with all applicable Food and Drug Administration (FDA) regulations
- Other types and sizes of packages may be specified for other services.

MISCELLANEOUS REQUIREMENTS:

- The product shall be 100 percent pork sausage crumbles.
- Raw breakfast sausage shall be cooked before freeze drying.
- The addition of fillers or extenders is not allowed.
- The sausage shall contain a minimum of 9.45 grams of protein per ounce.
- The sausage shall contain no more than 353 grams of sodium per ounce.
- No artificial flavors, colors or preservatives are allowed.
- The sausages shall be practically free of bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and glandular material.
- Not more than 10 percent by weight, of the product shall pass through a U.S. Standard No. 8 sieve when examined.
- The moisture content of the freeze dry product shall not exceed 4.0 percent with (≤ 0.80) limit for water activity.
- Odor and Flavor: The rehydrated sausage crumbles shall have a uniform breakfast sausage flavor. The rehydrated packaged food shall be free from any rancid or off odor or flavors.
- Texture: The rehydrated sausage shall be slightly moist and tender and shall not be rubbery.

PORTION SIZE/WEIGHT RANGE: ½ cup dry

Prepared from U.S. Grade 1 Blueberries

PACKAGING AND MARKING:

Packaging and marking shall be in accordance with Good Manufacturing Practices.

The product shall be packaged in a No.10 metal can for the U.S. Navy. Each No. 10 can will contain an oxygen scavenger which shall be constructed of materials that are safe for direct and indirect food contact.

The oxygen scavenger shall be in compliance with all applicable Food and Drug Administration (FDA) regulations.

Other types and sizes of packages may be specified for other services.

MISCELLANEOUS REQUIREMENTS:

The product shall be prepared from U.S. Grade No. 1 blueberries with similar varietal characteristics.

The blueberries shall be free from mold, decay and free from serious damage caused by dirt, disease, insects, mechanical or other means.

The blueberries shall be free from stems, and clusters.

No artificial flavors, colors or preservatives are allowed.

Not more than 10 % by weight, of the product shall pass through a U.S. Standard No. 8 sieve when examined.

The moisture content of the dehydrated product shall not exceed 3.0 percent with (≤ 0.80) for water activity.

Odor and Flavor: The dried fruit shall have a flavor and odor typical of dried blueberries. There shall be no foreign odors or flavors, such as, but not limited to burnt, stale, rancid or moldy.

Texture: The dried blueberries shall have a firm and crunchy texture.

Color: The dried blueberries shall have a light red to purple color.

5. STRAWBERRIES, SLICED, FREEZE DRIED

PORTION SIZE/WEIGHT RANGE: ½ cup dry

Prepared from U.S. Grade No. 1 strawberries

PACKAGING AND MARKING:

Packaging and marking shall be in accordance with Good Manufacturing Practices.

The product shall be packaged in a No.10 metal can for the U.S. Navy. Each No. 10 can will contain an oxygen scavenger which shall be constructed of materials that are safe for direct and indirect food contact.

The oxygen scavenger shall be in compliance with all applicable Food and Drug Administration (FDA) regulations.

Other types and sizes of packages may be specified for other services.

MISCELLANEOUS REQUIREMENTS:

The product shall be prepared from strawberries which are free from mold or decay and free from damage caused by dirt, moisture, foreign matter, disease, insects, or mechanical or other means.

No artificial flavors, colors or preservatives are allowed.

Not more than 10 % by weight, of the product shall pass through a U.S. Standard No. 8 sieve when examined.

The moisture content of the dehydrated product shall not exceed 3.0 percent with (≤ 0.80) limit for water activity.

Odor and Flavor: The dried fruit shall have a flavor and odor typical of strawberries. There shall be no foreign odors or flavors, such as, but not limited to burnt, stale, rancid or moldy.

Texture: The dried strawberries shall have a firm and crunchy texture.

Color: The dried strawberries shall have a red exterior color with visible seeds and a light to dark pink interior color.

SEAFOOD

1. CATFISH FILLETS, BREADED, RAW OVENABLE OR PARFRIED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. each (no added tolerance shall be applied)

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.

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.

Breading shall NOT be more than 30% of portion weight.

USA, USAF, and USMC – various flavor profiles are permitted.

USN – only neutral flavor profile 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 1 ounce

2. CATFISH FILLETS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-7 oz or 7-9 oz. each (no added tolerance shall be applied)

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 1 oz

3. CATFISH NUGGETS, BREADED, PARFRIED

SERVICES AUTHORIZED: USA IMT Only, USN

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 3 oz each (no added tolerance shall be applied)

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 shall 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

4. CLAMS, WITH JUICES, CANNED (USN & USMC)

SERVICES AUTHORIZED: USN, USMC

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 49 - 51 oz. can

PACKAGING AND MARKING:

Product shall be packaged in hermetically sealed cans.

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

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

Product prepared from surf or skimmer clams, minced or chopped, packed in natural juices.

Sodium content shall be 350 mg or less per 1 oz

5. COD FILLET, BATTERED, PARFRIED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: PUFI

PORTION SIZE/WEIGHT RANGE: 2 - 3 ounce each (no added tolerance shall be applied)

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 1 ounce and Protein content shall be 3.5 grams or higher per one ounce

6. COD FILLETS, BREADED, RAW or PARFRIED

SERVICES AUTHORIZED: USA, USAF, USSF

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea. (no added tolerance shall be applied)

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 1 ounce.

7. COD FILLETS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 – 6 oz. each (no added tolerance shall be applied)

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 1 ounce.

8. CRAB CAKES

SERVICES AUTHORIZED: USN, USMC, USAF

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 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.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product shall contain no less than 45% crab meat.

Product shall be partially cooked for finish by baking or frying.

Sodium limit not to exceed 600 mg per 3 ounce serving.

Label must declare % fish flesh/crab meat.

Sodium content shall be 200 mg or less per 1 ounce

9. CRABMEAT, IMITATION, SURIMI, CHUNKS/FLAKES

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USN only - 2.5-pound size container only

USA, USAF, USMC - 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 1 ounce.

10. CRAB LEGS AND CLAWS, ALASKAN KING, SPLIT/BUTTERFLIED, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

Product 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 1 ounce.

11. FISH PORTIONS, BATTER DIPPED, PARFRIED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 - 5 ounce each (no additional tolerance shall be applied)

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

12. FLOUNDER FILLETS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 5-7oz (no added tolerance shall be applied)

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 1 ounce.

13. HALIBUT STEAK OR FILLET, RAW (USN &USMC)

SERVICES AUTHORIZED: USN, USMC

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 5 - 7 ounce each (no added tolerance shall be applied)

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 shall be processed in accordance with Good Manufacturing Practices.

Sodium content shall be 120 mg or less per 1 ounce.

14. LOBSTER TAIL, COLD WATER, RAW

SERVICES AUTHORIZED: USA, USN, USMC

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 ounce each (no additional tolerance shall be applied)

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 Homarus Americanus species.

Entrée

15. LOBSTER TAIL, SPINY, RAW

SERVICES AUTHORIZED: USA, USN, USMC

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6 - 8 ounce each (no additional tolerance shall be applied)

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 panulirus argus or panulirus interruptus species or only frozen panulirus marginatus species.

Sodium content shall be 150 mg or less per 1 ounce.

16 OCEAN PERCH, FLT, PACIFIC, IQF, WILD, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 4 – 8 oz. each (no added tolerance shall be applied),

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 1 ounce.

Must be Wild caught

10. POLLOCK BURGER, ALASKAN, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 4 ounce each (+/- 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 1 ounce.

11. POLLOCK FILLETS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USSF

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 ounce each (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 1 ounce.

12. POLLOCK FILLETS, STUFFED, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 4 - 5 ounce each (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 1 ounce.

13. POLLOCK PORTIONS, BATTER DIPPED, PARFRIED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 2 - 3 or 3.5 – 4.5 ounce each (no additional tolerance shall be applied)

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.

USAF, USN, USMC – Only 2–3-ounce wedge cut portion or 3.5-4.5 portion authorized.

Sodium content shall be 150 mg or less per 1 ounce and Protein content shall be 4 grams or higher per ounce.

14. POLLOCK PORTIONS, BREADED, PARFRIED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 3.7 – 4.3 ounce each (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.

All services prefer wild caught.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Product shall contain no less than 65% fish flesh.

Product shall be rectangular shaped.

Sodium content shall be 176 mg or less per 1 ounce and Protein content shall be 4 grams or higher per ounce

15. POLLOCK PORTIONS, SERPENTINE CUT, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4.5 oz each (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.

All services prefer wild caught.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Sodium content shall be 120 mg or less per 1 ounce.

16. SALMON FILLETS, RAW, SKIN ON

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: PUFI and prefer US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 ounce each (no added tolerance shall be applied)

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 raised option. When cost and affordability come 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 oz. each.

Sodium content shall be 90 mg or less per 1 ounce.

17. SALMON FILLETS, RAW, SKIN OFF

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: PUFI and prefer US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 ounce each (no added tolerance shall be applied)

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 raised option. When cost and affordability come 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 and Chum is acceptable when the other species are not available.

Customer may specify desired weight within 4-6 oz. each.

Sodium content shall be 90 mg or less per 1 ounce.

18. SALMON FILLETS, STUFFED, RAW, MARYLAND STYLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: PUF1 and preferred to prepared from US Grade A

PORTION SIZE/WEIGHT RANGE: 4.2 - 4.6 oz. each (no added tolerance shall be applied)

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 raised option. When cost and affordability come 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 1 ounce.

Prepared with only wild caught (farm raised is not acceptable)

The product should have good flavor and no bad odor

19. SALMON BURGER/ SALMON BREAKFAST PATTIE, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2- 4.5 ounce each (no added tolerance shall be applied)

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 1 ounce.

Protein for salmon burger should be at least 4.5g per ounce.

Salmon Pattie- accept "farm raised" if site is verified and proven.

20. SALMON, PINK, CANNED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 64 ounce or below

PACKAGING AND MARKING:

Product shall be packaged in hermetically sealed cans.

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

Wild caught 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.

Product 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 1 ounce

21. SALMON, PINK, FLEX POUCH

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14.26 ounce or 43 ounces (USA) and 43 ounces preferred (USMC)

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.

Product shall be Species IV (Pink), Packing media 1 (water), and Flavor 1 (natural).

Smoke flavor is acceptable.

Sodium content shall be 120 mg or less per 1 ounce

22. SCALLOPS, SEA, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 20-30 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.

All services prefer wild caught.

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 pump added Scallop Products are NOT authorized.

Sodium content shall be 120 mg or less per 1 ounce.

23. SCALLOPS, SEA, BACON WRAPPED (USN&USMC)

SERVICES AUTHORIZED: USN, USMC

GRADE REQUIREMENT: Prepared from US Grade A

PORTION SIZE/WEIGHT RANGE: Prepared from 20-30 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.

USN & USMC prefer wild caught.

MISCELLANEOUS REQUIREMENTS:

Raw scallop material must comply with all criteria of the United States Standards for Grades of Frozen Raw Scallops.

Raw scallop material 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 pump added Scallop Products are NOT authorized.

Product shall be wrapped with hickory smoked bacon.

Product shall be able to put in the oven.

24. SHRIMP BURGERS, RAW

SERVICES AUTHORIZED: USA (IMT Only), USMC

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 - 4.5 ounce each (no added tolerance shall be applied)

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 1 ounce.

25. SHRIMP, BREADED, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 16-20/lb., 18-25/lb., 21-25/lb., or 31-35/lb. finished product count. ** See individual Service's requirements below

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 raised option. When cost and affordability come 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.

Product 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.

USA – 21-25/lb., fantail or round, with tail fin but no shell segments present.

USAF – 21-25/lb., fantail or round, w/o tail fin and shell segments; or 31-35/lb., fantail or round, w/o tail fin and shell segments.

USMC – 16-20/lb., fantail or round, with tail fin but no shell segments present; 21-25/lb., fantail or round, with tail fin but no shell segments present; 31-35/lb., fantail or round, w/o tail fin and shell segments.

Sodium content shall be 145 mg or less per 1 ounce

26. SHRIMP, BREADED, PARFRIED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 21-25/lb. or 31-35/lb. finished product count ** See individual Service's requirements below

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 raised option. When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

Product 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.

USA - 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.

USAF – 21-25/lb., fantail (butterfly) or round, w/o tail fin and shell segments or w/o tail fin and shell segments

USN – 21-25/lb., fantail (butterfly) or round, with tail fin but no shell segments present or w/o tail fin and shell segments.

USMC - 21-25/lb., fantail (butterfly) or round, w/o tail fin and shell segments or 31-35/lb., fantail (butterfly) or round, w/o tail fin and shell segments.

Sodium content shall be 120 mg or less per 1 ounce.

27. SHRIMP, PEELED & DEVEINED, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 21-25/lb., 26-30/lb., or 31-35/lb. finished product count **

See individual Service's requirements below

PACKAGING AND MARKING:

Product 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 raised option. When cost and affordability come 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).

USA, USAF, USN - 26-30/lb. or 31-35/lb., round or butterfly, tail on or tail off

USMC - 21-25 /lb. or 26-30/lb. – round or butterfly, tail on or tail off

Sodium content shall be 100 mg or less per 1 ounce

34. SHRIMP PIECES, P&D, U-60 CT

AUTHORIZED SERVICES: USA, USAF, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: U-60 count

PACKAGING AND MARKING:

Product shall be packaged in a manner which will protect it from deterioration during shipment.

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

Wild caught 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 shall be processed in accordance with Good Manufacturing Practices.

Sodium content shall be 100mg or less per 1 ounce.

35. SHRIMP, WHOLE, RAW, CRABMEAT STUFFED

AUTHORIZED SERVICES: USA, USAF, USMC, USN, USSF

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 raised option. When cost and affordability come 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.

36. SNOW CRAB CLUSTERS, FULLY COOKED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 12 oz. each (natural clusters) (no added tolerance shall be applied)

PACKAGING AND MARKING:

Product 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 raised option. When cost and affordability come 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 1 ounce.

37. TILAPIA FILLETS, BONELESS/SKINLESS, RAW

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 ounce each (3-5 ounce 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 1 ounce.

38 TROUT, WHOLE, RAW

SERVICES AUTHORIZED: USA, USN

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 8 - 10 ounce each (no added tolerance shall be applied)

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 1 ounce.

39 TROUT FILLETS, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 ounce each (no added tolerance shall be applied)

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 Classification1, practically boneless.

Sodium content shall be 120 mg or less per 1 ounce.

40 TUNA, CANNED OR VACUUM POUCH

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA & USAF - 66.5 oz. can or 43 oz. pouch; USN & USMC – 43 oz pouch only.

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 caught 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 Agriculture (USDA).

Product shall be processed in accordance with Good Manufacturing Practices.

Product shall be Type A or B can or flexible pouch, Form I or II chunk or solid, color a light, packaging media 1 water

USAF & USA IMT only – oil pack is also permissible.

Sodium content shall be 125 mg or less per 1 ounce and 150 mg or less ounce for flavored.

DAIRY FOODS AND EGGS

FEDERAL SUPPLY CLASS

8910

MILK TYPES

1. MILK, REDUCED FAT, PASTEURIZED, CHL (2%-2.9% MILK FAT)

SERVICES AUTHORIZED: USA, USN, USMC

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Vitamin A needs to be minimum of 135 mcg RAE (15% DV) and Vitamin D needs to be minimum of 3mcg (15% RDI) per 8oz, UHT Milk will have the same standards.

Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

2. MILK, LOW-FAT, PASTEURIZED, FLAVORED, CHL (0.5%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

Vitamin A needs to be minimum of 135 mcg RAE (15% DV and Vitamin D needs to be minimum of 3mcg (15% RDI) per 8oz, UHT Milk will have the same standards.

3. MILK, NON-FAT, PASTEURIZED, CHL (0%- 0.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Vitamin A needs to be minimum of 135 mcg RAE (15% RDI/DV and Vitamin D needs to be minimum of 3 mcg (15% RDI/) DV per 8oz, UHT Milk will have the same standards

Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

4. MILK, REDUCED FAT, PASTEURIZED, FLAVORED, CHL (2%-2.9% MILK FAT)

SERVICES AUTHORIZED: USN, USMC

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

Vitamin A needs to be minimum of 135 mcg RAE (15% RDI/DV and Vitamin D needs to be minimum of 3 mcg (15% RDI/DV) per 8oz, UHT Milk will have the same standards

5. MILK, LOW FAT, PASTEURIZED, CHL (0.5-1.9% MILK FAT)

SERVICES AUTHORIZED: USN, USMC, USAF, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Vitamin A needs to be minimum of 135 mcg RAE (15% DV/RDI and Vitamin D needs to be minimum of 3 mcg (15% RDI/DV) per 8oz, UHT Milk will have the same standards.

Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

6. MILK, NON-FAT, PASTEURIZED, FLAVORED, CHL (0%- 0.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

Vitamin A needs to be minimum of 135 mcg RAE (15% DV/RDI) and Vitamin D needs to be minimum of 3mcg (15% RDI/DV) per 8oz, UHT Milk will have the same standards

7. MILK, CULTURED BUTTERMILK, REDUCED FAT, PAST, CHL (2% MILKFAT)

SERVICES AUTHORIZED: USN, USMC

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

May be fortified in vitamin A and vitamin D

Acceptable milk groups: I, III (see Description: Groups, Types, Flavors)

8. MILK, CULTURED BUTTERMILK, LOW-FAT, PASTEURIZED, CHL (1% MILKFAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

May be fortified in vitamin A and vitamin D

Acceptable milk groups: I (see Description: Groups, Types, Flavors)

9. MILK, CULTURED BUTTERMILK, NON-FAT, PAST., CHL (0-0.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

May be fortified in vitamin A and vitamin D

Acceptable milk groups: I (see Description: Groups, Types, Flavors)

10. MILK, ACIDIFIED BUTTERMILK, REDUCED FAT, PAS. CHL (2% MILK FAT)

SERVICES AUTHORIZED: USN, USMC

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

May be fortified in vitamin A and vitamin D

Acceptable milk groups: I (see Description: Groups, Types, Flavors)

11. MILK, ACIDIFIED BUTTERMILK, LOW-FAT, PASTEURIZED, CHL (1% MILKFAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

May be fortified in vitamin A and vitamin D

Acceptable milk groups: I (see Description: Groups, Types, Flavors)

12. MILK, ACIDIFIED BUTTERMILK, NON-FAT, PAST., CHL (0-0.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

May be fortified in vitamin A and vitamin D

Acceptable milk groups: I (see Description: Groups, Types, Flavors)

13. MILK, REDUCED FAT, PAST., 100% LACT FREE, CHL (2%-2.9% MILK FAT)

SERVICES AUTHORIZED: USN, USMC

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized.

Needs to be fortified in vitamin A and vitamin D

Acceptable milk groups: I (see Description: Groups, Types, Flavors)

14. MILK, LOW-FAT, PASTEURIZED, 100% LACT FREE, CHL (0.5%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Needs to be fortified in vitamin A and vitamin D

Acceptable milk groups: I (see Description: Groups, Types, Flavors)

15. MILK, NON-FAT, PASTEURIZED, 100% LACT. FREE, CHL (0%- 0.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON 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

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Needs to be fortified in vitamin A and vitamin D

16. MILK, REDUCED FAT, EVAPORATED, (2%-2.9% MILK FAT)

SERVICES AUTHORIZED: USN, USMC

GRADE REQUIREMENT: Use CID requirements AA20072D

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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 131.130, Evaporated Milk (CDR, FDA, 2018)

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Needs to be fortified in vitamin A and vitamin D

Acceptable milk groups: II (see Description: Groups, Types, Flavors)

17. MILK, LOW-FAT/ NON-FAT, EVAPORATED, (0%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: Use CID requirements AA20072D

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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 131.130, Evaporated Milk (CDR, FDA, 2018)

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Needs to be fortified in vitamin A and vitamin D

Acceptable milk groups: II (see Description: Groups, Types, Flavors)

18. MILK, PASTEURIZED, SWEETENED CONDENSED MILK, (0%- 0.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 1 GALLON 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)

19. MILK, NON-FAT, DRY, INST (0.0%- 0.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 10/500GM- 1/50LB

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)

20. HALF AND HALF, PASTEURIZED, CHL

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 1 GALLON 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

Consists of a mixture of milk and cream containing not less than 10.5 percent milkfat, but less than 18 percent milkfat.

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

21. LIGHT CREAM, PASTEURIZED, CHL

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 1 GALLON 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

Contains not less than 18 percent milkfat, but less than 30 percent. Light cream may also be called "coffee cream" or "table cream."

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

22. LIGHT WHIPPING CREAM, PASTEURIZED, CHL

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 1 GALLON 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

Contains not less than 30 percent milkfat, but less than 36 percent milkfat. Light whipping may also be called “whipping cream”

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

23. HEAVY WHIPPING CREAM, PASTEURIZED, CHL

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 1 GALLON 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

Contains not less than 30 percent milkfat, but not less than 36 percent milkfat. Heavy whipping may also be called “heavy whipping cream”

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Acceptable milk groups: I (see Description: Groups, Types, Flavors)

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.

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 (Rellinger, 2018).

1. MILK, SOY, ALMOND, RICE, COCONUT, FLAV/ NOT FLAV, CHL (0%-2% FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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 be fortified minimally 135 mcg RAE, 15% RDI/DV, and vitamin D (3mcg) needs to be minimally 15% RDI/DV and Calcium needs to be minimally at 23% RDI (300 mg) per 8 oz liquid serving.

UHT will be needed for shelf stable

Acceptable milk groups: II (see Description: Groups, Types, Flavors)

May include solids other than soy protein and oil

SOUR CREAM TYPES

1. SOUR CREAM, PASTEURIZED, CHL (18% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 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 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

Needs to follow regulation CFR 131.160, SOUR Milk (CDR, FDA, 2018)

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Extended Shelf Life is acceptable

Ultra pasteurized and UHT is acceptable

Organic is acceptable

2. SOUR CREAM, WHOLE, PASTEURIZED, CHL (3%-3.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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 131.160 SOUR CREAM Regulation for specific standardized

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Extended Shelf Life is acceptable

Ultra pasteurized and UHT is acceptable

Organic is acceptable

3. SOUR CREAM, REDUCED FAT, PASTEURIZED, CHL (2%-2.9% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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 131.160, Regulation for specific standardized

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Extended Shelf Life is acceptable

Ultra pasteurized and UHT is acceptable

Organic is acceptable

4. SOUR CREAM, LOW-FAT, PASTEURIZED, CHL (0.5%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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 131.160, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Extended Shelf Life is acceptable

Ultra pasteurized and UHT is acceptable

Organic is acceptable

5. SOUR CREAM, NON-FAT, PASTEURIZED, CHL (0.0%-0.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON 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 131.160, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

Extended Shelf Life is acceptable

Ultra pasteurized and UHT is acceptable

Organic is acceptable

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 5.3oz-6oz. Plain Greek yogurt must have minimum of 2.5 grams of protein per ounce. Flavored Greek yogurt must have a minimum 2 grams 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 minimum 1 gram of protein per ounce.

YOGURT TYPES

1. YOGURT, WHOLE, PASTEURIZED, CHL (3%-3.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 oz, 6 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:

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

2. YOGURT, REDUCED FAT, PASTEURIZED, CHL (2%-2.9% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 ounce to 6 ounce or bulk 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 131.210 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 for 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

3. YOGURT, LOW-FAT, PASTEURIZED, CHL (0.5%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 OZ - 6 OZ – or Bulk packaging

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 (Code of Federal Regulations, 2017)

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

4. YOGURT, NON-FAT, PASTEURIZED, CHL (0.0%-0.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 oz -6 OZ- bulk packaging

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 (Code of Federal Regulations, 2017)

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

5 YOGURT, WHOLE, PASTEURIZED, GREEK, CHL (3%-3.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz, 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

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 5.3oz -6oz.

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.

6. YOGURT, REDUCED FAT, PASTEURIZED, GREEK, CHL (2%-2.9% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz, 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

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 5.3oz. – 6oz 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

7. YOGURT, LOW FAT, PASTEURIZED, GREEK, CHL (0.5%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz, 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

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 5.3oz -6oz.

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

8. YOGURT, NON-FAT, PASTEURIZED, GREEK, CHL (0.0%-0.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz, 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

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 5.3oz -6oz.

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

COTTAGE CHEESE

1. COTTAGE CHEESE, PASTEURIZED, CHL (.0%-4% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 5.3OZ – 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 (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

Needs to be homogenized

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

1. CHEDDAR CHEESE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable

Flavorings and nuts are acceptable

Reduced fat is acceptable

2. COLBY CHEESE.

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: US Grade AA, US Grade A (US Grade B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

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 (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable

Flavorings and nuts are acceptable.

Reduced fat is acceptable

3. AMERICAN PROCESSED CHEESE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

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 (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

NA: Shall not be greater than 460mg per ounce.

Protein: Shall be greater than 4.5 grams per ounce.

Organic is acceptable

Flavorings are acceptable

Reduced fat is acceptable

4. SWISS CHEESE (EMMENTALER)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: US GRADE A, US GRADE B (US GRADE C is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

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 (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable

Flavorings are acceptable

Reduced fat is acceptable

5. MONTEREY (MONTEREY JACK)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable

Flavorings are acceptable

Reduced Fat is acceptable

6. BLUE CHEESE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: CFR Title 21 Part 133.106 reference for evaluation of blue cheese

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

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

7. MOZZARELLA CHEESE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: USDA Specifications for Mozzarella Cheeses or CID A-A-20248C

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

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 (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable

Flavorings are acceptable

Reduced fat is acceptable

8. MUENSTER CHEESE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A, needs to follow regulation CFR 133.160 Cheese

PORTION SIZE/WEIGHT RANGE: Individual packs up to 10 pounds.

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 (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable

Flavorings are acceptable

Reduced fat is acceptable

9. GRATED CHEESE, PARMESAN OR PARMESIAN/ROMANO

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A, needs to follow regulation CFR 133.146 Cheese

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

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 (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable

Flavorings are acceptable

Reduced fat is acceptable

10. CREAM CHEESE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A, needs to follow regulation CFR 133.133 Cheese

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

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 (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

Organic is acceptable

Flavorings are acceptable

Reduced fat is acceptable

SMOOTHIE SPECIFICATION

1. FRUIT/VEG SMOOTHIE, NON-DAIRY BASE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: From USDA Grade A or USDA Grade B fruits and vegetables

PORTION SIZE/ SERVING: 8-16 ounces

CALORIES PER SERVING: 35 calories per ounce, with inclusion of plant-based protein powder (150 kcal/serving), or 55 calories per ounce made with a nut butter, Meal replacement 16oz and Non-meal replacement 8oz

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, nectars

Sugar substitutes

Sugar alcohols

2. FRUIT/VEG SMOOTHIE, DAIRY BASE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A/B

SERVING: 8 -16 ounces

CALORIES PER SERVING: 35 calories per ounce, with inclusion of whey protein powder (120 kcal/serving), 55 calories per ounce made with a nut butter, Meal replacement 16oz and non-meal replacement 8oz

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, nectars

Sugar substitutes

Sugar alcohols

EGGS

Egg Enriched with Omega-3 Fatty Acids

Egg yolks are sources of docosahexaenoic acid (DHA). A standard egg contains approximately 18mg 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

1. EGGS, SHELL, PASTEURIZED, LARGE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 30 DOZEN or 15 DOZEN CARTON 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

2. EGGS, SHELL, PASTEURIZED, MEDIUM

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 15 DOZEN or 30 DOZEN CARTON 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

3. EGGS, SHELL, PASTEURIZED, SMALL

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 15 DOZEN or 30 DOZEN CARTON 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

4. EGGS, DRIED (DEHYDRATED)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.75 LB CONTAINER

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

5. EGGS, F/C (HARD), FROZEN/CHILL, WHOLE OR DICED, PEELED OR UNPEELED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE Preferred egg size to be large or higher. 5 POUND, CONTAINER OR BAG AND 2 EGG PACKS acceptable (USAF), 4–5-pound containers and 2 egg packs (USN) acceptable and All Packs acceptable (USA & USMC) 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

6. EGGS, LIQUID, PASTEURIZED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 20 POUND BAG-IN-A-BOX, 40 POUND BAG-IN-A-BOX

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

7. EGGS, WHITES, PASTEURIZED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6/5lb and 2lb 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

FRUITS AND VEGETABLES

FEDERAL SUPPLY CLASS

8915

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, in order 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 4 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.

Vegetables:

-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- Less than 175 mg of sodium and less than 3 grams of sugar per ounce.

Sauces/Condiments: Only purchase in Bulk sizes. Tomato, BBQ, and Ketchup.

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 ¾ cup** with a goal of 100 mg less than the max sodium level.

Na Level should be less than **550mg Legumes ½ cup** with a goal of 100mg less than the max sodium level.

Na level should be less than **650mg Starchy ¾ 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

FRUITS

1. APPLES, SLICED, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards Grades

GRADE REQUIREMENT: U.S. GRADE C or U.S. Standard

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages, 4 ounce or larger, are permissible; USN - #10 can ONLY

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.

2. APPLES, CHIPPED, DICED, OR PIECES, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages, 4 ounce or larger, are permissible; USN - #10 can ONLY

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.

3. APPLES, RINGS, SPICED, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages, 4 ounce or larger, are permissible; USN - #10 can ONLY

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.

4. APPLESAUCE, SHELF STABLE (CANNED, VACUUM POUCH, OR IND. CUPS)

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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: USA, USAF, USMC - All size cans and packages, 4 ounce or larger, are permissible; USN - #10 can ONLY

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 comminuted) style (e.g. canned applesauce in which the apple ingredient has been comminuted into granular particles).

5. APPLESAUCE (FLAV.), SHELF ST. (VAC POUCH OR IND. SERV. PKG)

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

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.

6. APRICOTS, DRIED

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

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.

7. APRICOTS, HALVES, CANNED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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-pound 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.

8. BANANA CHIPS, DEHYDRATED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound 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.

9. BANANAS, SLICED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

Product is to be individually quick frozen.

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

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

10. BLACKBERRIES, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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-pound packages are permissible

PACKAGING AND MARKING:

Product is to be individually quick frozen.

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

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

11. BLUEBERRIES, DEHYDRATED (USAF, USSF& USMC)

SERVICES AUTHORIZED: USAF, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound 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.

12. BLUEBERRIES, WILD OR CULTIVATED, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Blueberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible;

USN - #10 can ONLY

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.

13. BLUEBERRIES, WILD OR CULTIVATED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Frozen Blueberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

Product is to be individually quick frozen.

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

14. BOYSENBERRIES, FROZEN

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

REFERENCE NAME: United States Standards for Grades of Frozen Berries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

Product is to be individually quick frozen.

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

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

15. CHERRIES, RED TART, PITTED, CANNED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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.

16. CHERRIES, RED TART, PITTED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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-pound 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 shall be processed in accordance with Good Manufacturing Practices.

17. CHERRIES, SWEET, CANNED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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.

18. CHERRIES, SWEET, FROZEN

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

REFERENCE NAME: United States Standards for Grades of Frozen Sweet Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

Product is to be individually quick frozen.

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.

19. CHERRIES, MARASCHINO, WHOLE OR HALVES, SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USN – 16 oz glass or plastic containers only; USA, USAF, USMC – 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.

20. CRANBERRIES, DRIED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound 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.

21. CRANBERRIES, WHOLE, FROZEN

SERVICES AUTHORIZED: USMC, USN, USAF, USSF

REFERENCE NAME: United States Standards for Grades of Frozen Cranberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

Product is to be individually quick frozen.

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

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

22. CRANBERRY SAUCE, WHOLE OR JELLIED, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Cranberry Sauce

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible;
USN - #10 can ONLY

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.

23. DATES, WHOLE, PITTED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound 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.

24. FRUIT COCKTAIL, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Fruit Cocktail

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible;
USN - #10 can 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.

Product shall meet the recommended minimum drained weight identified in the Grade Standard.

25. FRUIT MIX, FROZEN

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

Product is to be individually quick frozen.

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.

26. FRUIT MIX, SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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: USA, USAF, USMC - All size cans and packages are permissible;
USN - #10 can 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.

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.

27. FRUIT, EXTENDED SHELF LIFE, CHILL

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

28. MANGO, CHUNKS/CUBES, FROZEN

SERVICES AUTHORIZED: USA, USN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound 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 shall be processed in accordance with Good Manufacturing Practices.

29. MANGO, PUREE, FROZEN OR SHELF STABLE (USN, USMC)

SERVICES AUTHORIZED: USN, USMC

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/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 be processed in accordance with Good Manufacturing Practices.

30. ORANGES, MANDARIN, WHOLE SEGMENTS, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: COMMERCIAL ITEM DESCRIPTION, MANDARIN ORANGES, CID A-A-20119D

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA & USAF & USMC - #10 can & individual cups; USN- #10 can 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 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.

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).

31. PEACHES, CLINGSTONE, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Clingstone Peaches

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - #10 can (halves, sliced, or diced) or individual cups (diced ONLY); USN - #10 can (sliced 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.

32. PEACHES, FREESTONE, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Freestone Peaches

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - #10 can (halves, sliced, or diced) or individual cups (diced ONLY); USN - #10 can (sliced 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.

33. PEACHES, CHUNKS/CUBES, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound 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 shall be processed in accordance with Good Manufacturing Practices.

34. PEACH, PUREE, FROZEN OR SHELF STABLE (USN, USMC)

SERVICES AUTHORIZED: USN, USMC

GRADE REQUIREMENT: N/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 be processed in accordance with Good Manufacturing Practices.

35. PEARS, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Pears

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - #10 can (halves, sliced, or diced) or individual cups (diced ONLY); USN - #10 can (halves 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.

36. PINEAPPLE, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - #10 can (sliced, chunks, cubed, tidbits, or crushed); USN - #10 can (sliced 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.

Product 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.

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).

37. PINEAPPLE, CHUNKS, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Frozen Pineapple

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound 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 shall be processed in accordance with Good Manufacturing Practices.

38. RAISINS, SEEDLESS

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Processed Raisins

GRADE REQUIREMENT: US Grade A

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.

39. RASPBERRIES, RED OR BLACK, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Frozen Raspberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound 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 shall be processed in accordance with Good Manufacturing Practices.

40. STRAWBERRIES, WHOLE OR SLICED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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.

JUICES

1. JUICE BLENDS, CANNED/SHELF STABLE, CHILL, OR FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

2. JUICE, APPLE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

3. JUICE, APPLE, FROM CONCENTRATE, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

4. JUICE, APPLE, CONCENTRATED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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

5. JUICE, GRAPE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

6. JUICE, GRAPE, FROM CONCENTRATE, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

7. JUICE, GRAPE, CONCENTRATED, FROZEN

SERVICES AUTHORIZED: USA, USN, USMC, USAF, USSF

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

8. JUICE, GRAPEFRUIT, CANNED/SHELF STABLE OR FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 be: not from concentrate, from concentrate, or concentrated.

100% Juice

9. JUICE, LEMON, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

10. JUICE, LEMON, RECONSTITUTED, SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

11. JUICE, LIME, SHELF STABLE, CHILL, OR FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 be: not from concentrate, from concentrate, or concentrated.

100% Juice

12. JUICE, MANGO, SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 be: not from concentrate, from concentrate, or concentrated.

100% Juice

13. JUICE, ORANGE, CANNED/SHELF STABLE, CHILL, OR FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Orange Juice

GRADE REQUIREMENT: Fortified product 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 is preferred to be fortified to meet the following nutrient levels at the minimum: 390 mg of calcium (30% Reference Daily Intakes) and 5 mcg of Vitamin D (25% Reference Daily Intakes) per 8oz serving.

Product may be not from concentrate, from concentrate, or concentrated.

100% Juice

14. JUICE, PINEAPPLE, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 sweetened or unsweetened.

Product may be not from concentrate or from concentrate.

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

15. JUICE, TOMATO, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 may be: not from concentrate or from concentrate.

Product shall not exceed 230 mg sodium per serving.

16. JUICE, VEG, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

17. NECTAR, CANNED/SHELF STABLE OR FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

The services do not have specifications for Nuts and seeds, yet they prefer uncoated (no sugar or honey) and raw.

VEGETABLES

1. ASPARAGUS, CUTS AND TIPS, CANNED (USN, USMC)

SERVICES AUTHORIZED: USN, USMC

REFERENCE NAME: United States Standards for Grades of Canned Asparagus

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can only

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

Product style shall be all Green.

2. ASPARAGUS, CUTS AND TIPS, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

3. BAMBOO SHOOTS, SLICED, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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).

4. BEAN SPROUTS, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

5. BEANS, BAKED, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Baked Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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 in 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).

6. BEANS, WITH PORK, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Pork and Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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).

7. BEANS, BLACK, CANNED – SEE BEANS, CANNED

8. BEANS, DRIED, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Dried Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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 in tomato sauce, in sweetened sauce, or in brine.

9. BEANS, GARBANZO (CHICK-PEAS), CANNED - SEE BEANS, DRIED, CANNED

10. BEANS, GREEN OR WAX, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Green Beans and Canned Wax Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

11. BEANS, GREEN OR WAX, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

12. BEANS, KIDNEY, CANNED – SEE BEANS, DRIED, CANNED

13. BEANS, LIMA, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Lima Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

14. BEANS, LIMA, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

15. BEANS, PINK, CANNED - SEE BEANS, DRIED, CANNED

16. BEANS, PINTO, CANNED - SEE BEANS, DRIED, CANNED

17. BEANS, WAX, CANNED – SEE BEANS, GREEN OR WAX, CANNED

18. BEANS, WAX, FROZEN - SEE BEANS, GREEN OR WAX, FROZEN

19. BEANS, WHITE, CANNED - SEE BEANS, DRIED, CANNED

20. BEANS, WHITE, WITH PORK, CANNED - BEANS, BAKED, WITH PORK, CANNED

21. BEETS, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Beets

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

22. BROCCOLI, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 quick frozen.

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

MISCELLANEOUS REQUIREMENTS:

Permissible styles include spears, florets, cuts, and chopped.

23. BRUSSELS SPROUTS, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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:

Product is 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.

24. CARROTS, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Carrots

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

25. CARROTS, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 quick frozen.

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.

26. CAULIFLOWER, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 quick frozen.

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

MISCELLANEOUS REQUIREMENTS:

Permissible styles include clusters or nuggets/small clusters.

27. CORN, CREAM STYLE, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Cream Style Corn

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

Permissible colors include golden/yellow or white.

28. CORN, WHOLE KERNEL, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Corn, Whole Kernel, Canned

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

29. CORN, WHOLE KERNEL, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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:

Product is 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.

30. CORN, ON THE COB, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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:

Product is 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.

31. GREENS, COLLARD, CANNED – SEE GREENS, LEAFY, CANNED

32. GREENS, COLLARD, FROZEN – SEE GREENS, LEAFY, FROZEN

33. GREENS, COLLARD, PRECOOKED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

Product may be seasoned.

34. GREENS, LEAFY, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Leafy Greens

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

35. GREENS, LEAFY, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

36. GREENS, MUSTARD, FROZEN – SEE GREENS, LEAFY, FROZEN

37. GREENS, TURNIP, CANNED – SEE GREENS, LEAFY, CANNED

38. GREENS, TURNIP, PRECOOKED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

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.

Product may be seasoned.

39. KIMCHI, CANNED

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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.

40. MUSHROOMS, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Mushrooms

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

41. OKRA, BREADED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USMC, USN, USSF

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 quick frozen.

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

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

42. OKRA, CUT, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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:

Product is 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.

43. ONIONS, DEHYDRATED, WHITE, CHOPPED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

44. ONION RINGS, BREADED OR BATTERED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

45. ONION RINGS (CHOPPED/FORMED), BREADED OR BATTERED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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:

Product is to be individually quickly frozen.

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

MISCELLANEOUS REQUIREMENTS:

Product may be fried or raw breaded.

Only purchase this onion ring when whole onion rings are not available.

46. PEAS, BLACK-EYE, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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

47. PEAS, CANNED

AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards
for Grades of Canned Peas

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are
permissible; USN - #10 can ONLY

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

Permissible types include early or sweet.

48. PEAS, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

49. PEAS AND CARROTS, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

50. PEPPERS, MISCELLANEOUS, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are
permissible; USN - #10 can ONLY

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.

51. PEPPERS, SWEET, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

52. PEPPERS, SWEET, ROASTED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

53. PIMIENTOS, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Pimientos

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible;
USN - #10 can ONLY

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.

54. POTATOES, FRENCH FRIES, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

55 POTATOES, WHITE, FRESH/REFRIGERATED

SERVICES AUTHORIZED: USA, USMC

REFERENCE NAME: United States Standards for Grades of Fresh White Potatoes.

GRADE REQUIREMENT: No 1. (minimum processed)

PORTION SIZE/WEIGHT RANGE: USA - 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

56 POTATOES, HASH BROWN, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

57 POTATOES, NON-STANDARDIZED, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

All styles are authorized.

58 POTATOES, NON-STANDARDIZED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

59 POTATOES, SWEET, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Sweet Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

60 POTATOES, WHITE, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned White Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

61 PUMPKIN, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 fill of the container shall occupy not less than 90% of the volume of the container

62 SAUERKRAUTS, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Sauerkraut

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

63 SPINACH, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Spinach

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

64. SPINACH, FROZEN – SEE GREENS, LEAFY, FROZEN

65 SQUASH, SUMMER, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

66 SQUASH, WINTER, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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).

67 SQUASH, WINTER, COOKED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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).

68 SUCCOTASH, CORN AND LIMA BEANS, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 are permitted.

Green beans or wax beans are also permitted

69 TOMATOES, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Tomatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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.

70 TOMATOES, CRUSHED, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

PACKAGING AND MARKING:

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.

71 TOMATOES, PASTE, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Tomato Paste

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

Permissible concentration is heavy only.

72 TOMATO, PUREE/PULP, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: United States Standards for Grades of Canned Tomato Puree (Tomato Pulp)

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

Permissible concentrations include extra heavy and heavy only.

73 VEGETABLE BLENDS AND MIXED VEGETABLES, CANNED

SERVICES AUTHORIZED: USA, USAF, USMC, USSF

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.

74 VEGETABLE BLENDS, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

75 VEGETABLES, MIXED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

76 WATER CHESTNUTS, SLICED, CANNED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC - All size cans and packages are permissible; USN - #10 can ONLY

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).

77 ZUCCHINIS, FROZEN – SEE SQUASH, SUMMER, FROZEN

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

1. BREAD, WHITE, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PORTION SIZE/WEIGHT RANGE: 14oz-32oz, all weight 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

2. BREAD, WHEAT, FRESH/FROZEN, 100% WHOLE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PORTION SIZE/WEIGHT RANGE: 4oz-15oz.; all weight 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:

Should be at least 25 grams of whole grain (the word “whole” appears first ingredient) which will provide 2 grams (USA, USN, USSF, USAF) 2.5 grams (USMC) of naturally occurring fiber per 2 slices serving

Needs to be with fewer than 230 milligrams of sodium per serving when available

3. BREAD, WHEAT, MULTIGRAINED, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PORTION SIZE/WEIGHT RANGE: Wheat: 16oz-42oz and Multigrain 16-32oz; all weight 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 (USA, USN, USSF, USAF) 2.5 grams (USMC) 2.5 grams (Marines) of naturally occurring fiber per 2 slices serving

Needs to be with 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

4. BREAD, RYE, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PORTION SIZE/WEIGHT RANGE: 4oz-14 oz ; all weight 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 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

5. BREAD, POTATO, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PORTION SIZE/WEIGHT RANGE: 14oz-32oz; all weight 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

Steamed Sweet Potato is acceptable

6. BREAD, CIABATTA, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PORTION SIZE/WEIGHT RANGE: Range: 3.5oz- 32oz pkg sized, all weight is 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

7. BREAD, SOURDOUGH, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PORTION SIZE/WEIGHT RANGE: Range: 16g-40oz pkg size, all weight 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

8. BREAD, RAISIN OR CINNAMON, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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, stone ground, sesame seeds, hearth baked, 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

Enriched is acceptable

9. BREAD, FRENCH/ ITALIAN, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

10. BREAD, PUMPERNICKEL, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

11. BREAD, FLAT BREAD, FROZEN/FRESH, PAR/BK

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

12. BREAD, TEXAS TOAST, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

13. BREAD, SWEET, FLAVORED, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

14. BREAD, MONKEY, (PULL-APART), FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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, 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

BAGELS SPECIFICATIONS

1. BAGEL, PLAIN/ VARIETY, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

1. BREAD, WHEAT/WHITE, PITA, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

2. BREAD, WHOLE WHEAT, PITA, FROZEN/FRESH

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 with fewer than 230 milligrams of sodium per serving when available.

ENGLISH MUFFIN, BARS, BAKERY AND CEREALS SPECIFICATIONS

1. ENGLISH MUFFIN, FRESH/FROZEN, VARIETY

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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: 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.

2. MUFFINS, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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.

3. GRANOLA BARS, VARIETY

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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:

USMC: need to be at least 2.5 grams of fiber, USA, USN, USAF, USSF Need 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 containing no artificial/nonnutritive sweeteners.

4 GRIDDLE BREADS, SHELF STABLE AND HEAT AND SERVE, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PACKAGE/WEIGHT: 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

MISCELLANEOUS REQUIREMENTS:

5 **HOMINY GRITS, ENRICHED AND GRITS, WHOLE CORN, VARIETY**

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PACKAGE/WEIGHT: All containers, all flavors, and packages sizes are acceptable

PACKAGING:

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

MISCELLANEOUS REQUIREMENTS:.

6 **ROLLS, BREAD, BAKED, FRESH OR FROZEN**

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PACKAGE/WEIGHT: All services prefer 60 buns -72 buns in bulk frozen and all services prefer 12-18 buns in a pack for fresh. All package sizes, all varieties and all styles are acceptable.

PACKAGING: 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.

7. **ROLLS, BREAD, UNBAKED, FRESH OR FROZEN**

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PACKAGE/WEIGHT: All package size acceptable, all styles/shapes acceptable, all flavors acceptable and all weights acceptable

PACKAGING: 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,

8. **TORTILLAS, TORTILLA CHIPS, TACO SHELLS, AND TOSTADA SHELLS, FRESH/FROZEN, VARIETY**

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PORTION SIZE/WEIGHT RANGE: All package size acceptable, all styles/shapes acceptable, all flavors acceptable and all weights acceptable

PACKAGING: 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.

9 CEREALS, ROLLED OATS

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PACKAGE SERVING SIZE: All package size, container, acceptable, all styles/shapes acceptable, all flavors acceptable and all weights acceptable.

PACKAGING: 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,

10. CEREAL, PREPARED, READY-TO-EAT

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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 (Army requirements)

Fat (1) - Shall contain less than 10% saturated fat per 100 g serving.

Sodium (a) - Shall contain less than or equal to 230 mg of sodium per 100 g serving.

PACKAGING:

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 –has to 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.

11. CEREALS, WHEAT, QUICK-COOKING AND INSTANT

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

12. PASTA PRODUCTS

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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. USMC only accept fully plant based crumbles

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,
http://www.gipsa.usda.gov/fgis/handbook/processcommodities_inspec.aspx. The contents of each sample will be used to create a composite sample that will be used in the analytical testing.

13 NOODLES, EGG, ENRICHED

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

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

14. WILD RICE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

PACKAGE AND SIZE: All packages, and types are acceptable

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 (21 Code of Federal Regulations (CFR) Part 110).

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, http://www.gipsa.usda.gov/fgis/handbook/processcommodities_inspec.aspx. The contents of each sample will be used to create a composite sample that will be used in the analytical testing. Must meet the Berry amendment standards.

CENTER OF THE PLATE, PREPARED ENTREES (8940)

DoD Menu Standards state for. "Lean pre-prepared entrée dishes containing fewer than 500 calories, fewer than 30percent calories from fat (usually fewer than 17 grams fat per serving), fewer than 10 percent calories from saturated fat (usually fewer than 5 grams saturated fat per serving), minimum of 18 grams of protein, and fewer than 800 milligrams sodium." Yet, there are prepared entrée made with cheese and/or vegetarian that will need more individualized requirements. Thus, those items with Cheese and/ or vegetarian will have specific nutrients requirements to meet.

Pre-prepared protein entrees (without included starch and/or vegetable) must contain less than 800 milligrams of sodium per serving. Mixed entrees (protein plus starch and /or vegetable) must contain no more than 1,100 mg of sodium. Pre-prepared entrees must contain a minimum of 18 grams of protein.

1. PROTEIN ENTRÉE, PREPARED, WITH CHEESE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC, USN - 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 acceptable Beef, Chicken, Pork, Veal, Lamb and Turkey

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Sauce and seasonings are acceptable.

See DoD menu standards for specific Nutrient requirements in the beginning of this section.

2. PROTEIN ENTRÉE, PREPARED, WITH SAUCE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC, USN - 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 acceptable Beef, Chicken, Pork, Veal, Lamb, Turkey, Fish or Seafood

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Vegetables and seasonings are acceptable

See DoD menu standards for specific Nutrient requirements in the beginning of this section

3. PASTA, PREPARED, WITH SAUCE

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC, USN - 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.

Vegetables, Cheese and seasonings are acceptable

See DoD menu standards for specific Nutrient requirements in the beginning of this section.

4. POT PIE, PREPARED, WITH PROTEIN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC, USN - 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 acceptable Beef, Chicken, Pork, Veal, Lamb and Turkey

MISCELLANEOUS REQUIREMENTS:

Product shall be processed in accordance with Good Manufacturing Practices.

Vegetables and seasonings are acceptable

See DoD menu standards for specific Nutrient requirements in the beginning of this section.

5. VEGETARIAN, ENTRÉE, PREPARED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC, USN - 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.

Vegetables, Beans, Cheese, wraps, sauce, and seasonings are acceptable

Sodium content shall be 120 mg or less per ounce

Total Fat content shall be 4g or less per ounce

6. BURRITO, PREPARED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USAF, USMC, USN - 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 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

BLENDED FOODS (MEAT WITH VEG)

Note: If a Blended meat item (beef, pork, seafood, turkey, lentils, black beans, quinoa, mushrooms, and other plant-based proteins) are 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.

1. BEEF KABOBS, WITH VEG., w/ WOOD SKEWER, RAW USN &USMC)

SERVICES AUTHORIZED: USN, USMC

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Select

PORTION SIZE/WEIGHT RANGE: 3.5 – 4 oz each (no additional tolerance shall be applied)

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.

This item is to be prepared with onions and peppers.

This item may contain no more than 12% added solution.

This item may be seasoned.

Protein shall be a minimum of 3 grams of protein per one ounce

2 CHICKEN BURGER, WITH QUINOA & VEGETABLES, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz each (+/- 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.

3 CHICKEN, THIGH, KABOB, W/VEG. & FRUIT, RAW (USN &USMC)

SERVICES AUTHORIZED: USN, USMC

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.75 – 4.25 ounce 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:

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

Product shall include chunks of onions, peppers, and pineapple

Product shall be on wooden skewers.

Product may be marinated with a maximum of 8% solution.

Protein shall be a minimum of 3 grams protein per one ounce.

4 TURKEY BURGER, WITH BROWN RICE & VEGETABLES, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz each (+/- 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

BREAKFAST SANDWICHES

1. EGG AND CHEESE, ENGLISH MUFFIN, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. each (no additional tolerance shall be applied)

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.

2. EGG AND CHEESE, BREAKFAST MEAT, ENGLISH MUFFIN, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. each (no additional tolerance shall be applied)

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.

3. EGG WHITE AND CHEESE, TURK, CAN. BACON/ POUL SAUS., ENG. MUF, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 -6 oz. each (no additional tolerance shall be applied)

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.

4. EGG AND CHEESE, BREAKFAST MEAT, CROISSANT, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. each (no additional tolerance shall be applied)

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

5. EGG AND CHEESE, BREAKFAST MEAT, BISCUIT, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. each (no additional tolerance shall be applied)

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

6. EGG AND CHEESE, BREAKFAST MEAT, BAGEL, F/C

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 -6 oz. each (no additional tolerance shall be applied)

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

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 bread crumbs. Product may first be dipped in a 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

F/C – 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 in order to enhance taste, tenderness, or other sensory attributes such as color or juiciness. Under USDA FSIS labeling regulations, in order to use the term “marinated” as part of the item name on the Principle 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 percent 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 Principle 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 in excess of 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.

**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
DFF	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
F/C	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
USF/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.

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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)

RATING SYMBOLOGY for Audits



ACCEPTABLE (GREEN) = Acceptable. No deviations from the contract or the item description 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 GoforGreen® (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?	<input type="checkbox"/> Yes <i>* Items are automatically marked Red if this answer is "yes"</i>
Trans Fat	Does the product contain "partially hydrogenated" fat/oil (trans fat)?	<input type="checkbox"/> Yes <i>* Items are automatically marked Red if this answer is "yes"</i>
Additives	Does the product contain added monosodium glutamate (MSG)?	<input type="checkbox"/> Yes <i>* Items are automatically marked Red if this answer is "yes"</i>
Total Calories	Enter total number of calories This is used to determine the percentage of total and saturated fat only.	<input type="text"/> cal
% of calories from saturated fat	How many grams of SATURATED fat? or What % of calories are from SATURATED fat?	<input type="text"/> g or <input type="text"/> %
% of calories from total fat	How many grams of TOTAL fat? or What % of calories are from TOTAL fat?	<input type="text"/> g or <input type="text"/> %
Fiber	Grams of fiber per serving	<input type="text"/> g
Sugar	Grams of <u>total</u> sugar per serving	<input type="text"/> g
Processing	How processed are the ingredients in the product? Mostly:	<input type="radio"/> Whole foods <input type="radio"/> Lightly processed <input type="radio"/> 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	<input type="text"/> mg

Results

 select type of food
High:
Moderate:
Low:

Final Score:

Final Results

Color Code	Sodium Code	Copy to Clipboard <input type="button" value="Copy"/>
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Go for Green® Coding Worksheet

For use by trained and certified Go for Green® Coders only

Color Code

Nutrition Component

Value

Possible points

Points

--

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

- ≤ 10% sat fat = 2
- 11–15% sat fat = 1
- ≥ 16% sat fat = 0

% of calories from total fat
Calculate % of calories from TOTAL fat

*Total fat may be higher than 30% and still score 2 points for select items if the saturated fat is ≤10%. Items that may qualify for this exception include salmon and salad dressings or condiments made with heart-healthy fats.

- ≤ 30% total fat* = 2
- 31–49% total fat = 1
- ≥ 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 total sugar per serving
<12 g of sugar=3
12–18 g of sugar=1
> 18 g of sugar = 0

Nutrition Component
Value
Possible points
Points

Processing

How processed are the ingredients in the product? Mostly:

Whole-food ingredients: fresh or frozen vegetables, fresh fruits, nuts, seeds, wholegrains, unprocessed meat, poultry, and seafood, canned tomatoes and beans, plain dairy products

Some processed ingredients: canned plain vegetables, canned fruits in juice or water, dehydrated fruits or vegetables, canned soups, meat or poultry injected with solution, uncured deli meats

Moderately to highly processed and/or refined ingredients: refined (white) grains (for example, white bread, rice, and pasta), canned fruits or vegetables with added saturated fat and/or low- to-moderate amounts of added sugar, nitrates/nitrites, artificial flavors, non-nutritive sweeteners: Acesulfame potassium (“Sunett” or “Sweet One”), Aspartame (“Equal” or “NutraSweet”), Neotame, Saccharin (“Sweet’N Low”), Sucralose (“Splenda”), Truvia, Stevia

Processing that minimally affects nutritional value

Mostly whole food

= canning, dehydrating, freezing, etc. What is added

ingredients = 3

during processing may be

unhealthy, but the processes themselves are not harmful

Processing that effects nutritional value=

Lightly processed, but still of moderate nutritional value = 1

processes/ingredients where nutrients have been stripped

Moderately to highly

away and/or artificial flavors

processed and/or refined

and/or colors have been added; curing

ingredients = 0



Sodium Criteria

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 together with the Green, Yellow, and Red code to help diners choose foods that are acceptable for them. 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 meal includes 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
< 650 mg
650–1100 mg
>1100 mg

--

Entrée**
Protein and vegetables
< 450 mg
450–800 mg
> 800 mg

--

Entrée**
Protein and starch (carb)
< 600 mg
600–950 mg
> 950 mg

--

Protein only
< 350 mg
350–800 mg
> 800 mg

Grains & 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	
Will not be	
Fruits	
Will not be	


labeled for sodium


labeled for sodium


Sodium Code
Reference Sodium Criteria Table to identify appropriate Low-, Moderate-, or High-sodium code

Sodium Code:_____

Scoring (total points)

Green=9–13

Yellow =5–8

Red = <5

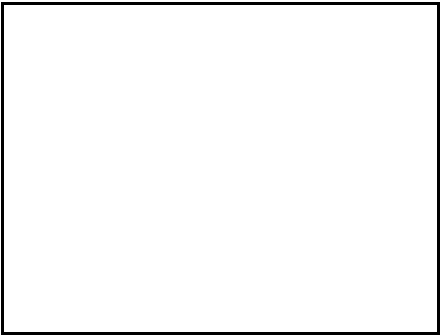
Go for Green® Coding for Beverages

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



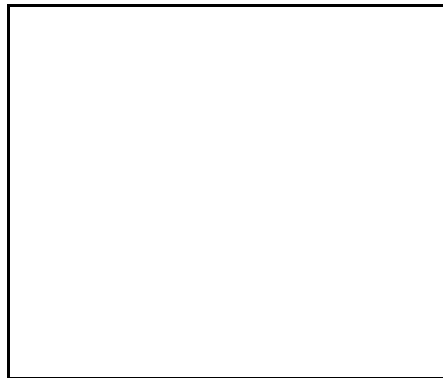
- Water (plain or carbonated)
- Naturally flavored water, including fruit/vegetable/herb-infused (no artificial sweeteners)
- Herbal tea
- Unsweetened iced or hot tea
- Unsweetened iced or hot coffee
- 100% vegetable juice
- Milk, unsweetened (skim,1%)
- Milk alternatives: soy, almond, rice, unsweetened or plain with added calcium and vitamin D



- Sports drinks
- 100% fruit juice

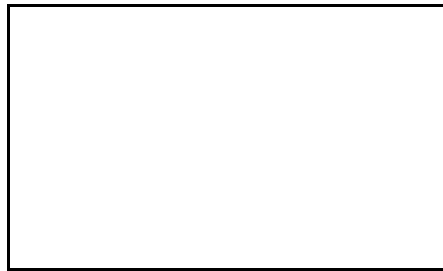
- Lightly sweetened iced or hot tea
- Coffee with small amounts of sugar, cream, or milk
- Artificially sweetened beverages (diet or light sodas, tea, juices, and many flavored waters)

Milk, unsweetened (2%)
Flavored milk (skim, 1%, 2%) (vanilla, chocolate, etc.)
Flavored milk alternatives: coconut, soy, almond, and rice
Hot chocolate made with water or milk (skim, 1%, 2%)



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)

Milk, plain or flavored (whole)
Hot chocolate made with whole milk, cream, or half-and-half



NOTE: Use the Go for Green® Coding Calculator or Go for Green® Coding Worksheet to code smoothies.