



UNITED STATES MARINE CORPS

BUYER'S GUIDE

March 25, 2021

Intentionally Left Blank

Welcome Partners in food service to the **NEW Marine Corps Buyer's Guide!** This version is an updated collaboration with all Services, USARIEM/Natick, USDA, USDC, the DoD Nutrition Committee, and the Defense Logistics Agency - Troop Support.

The main audience for this guide is garrison installation and field operations Food Program Managers (FPM), Food Service Officers (FSO), Food Service Technicians (FSTech), Mess Hall Managers (MHM), Contractors, and so forth. This should be of great benefit to vendors, suppliers, and food manufacturers in presenting new products to the USMC for consideration. While existing products will not be excluded from consideration, those which meet the specified criteria outlined in this document will take precedence during product selection for Prime Vendor catalog addition.

Our goals in creating this Guide are multiple. The food service community as a whole, both military and commercial, is making strides toward healthier, nutritionally-based food and beverage options. In an effort to fully support this endeavor, we are seeking optimal quality and nutrient-dense products for our Service Members. The current National Defense Authorization Act (NDAA) contains specific language that demonstrates continued emphasis on the nutritional wellbeing of the service members, their families and the nutritional environment. The Joint Services, and the government as a whole are placing greater emphasis on **clean labels** and ingredient statements to promote readiness and resilience. Even though Food and Drug Administration (FDA) does not have an official definition for clean label, DoD refers to 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 Marine Corps collectively holds with high regard the food supply and ingredients that nourish this country's warfighters for optimal performance and national security.

The Marine Corps Buyer's Guide provides a "Customer Focus" which will enhance financial responsibility. Due to the large volume of food inventory, the Marine Corps must facilitate adequate storage and rapid movement of product for the quality of the food to remain high. It is essential for the Marine Corps to have complete control over the products they purchase, in reference to customer preference. For example, even if a food product meets the Buyer's Guidelines, the product may not be well received by the Marines at a particular location. It is the Marine Corps' obligation to purchase products that meet the needs of their Service members, while weighing financial and nutritional impacts.

Please join us in ensuring our great military personnel receive the **Highest Quality Food** we can provide while still being mindful of our financial boundaries. The defense of our nation relies on strong, well-nourished men and women to defend it.

LTCOL D.F. HUNLEY

David F. Hunley
Lieutenant Colonel USMC
Director, Food Service and Subsistence Program

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
CHAPTER 1	MARINE CORPS BUYER’S GUIDE INTRODUCTION	1
1.	General	1
2.	Goals	1
3.	DOD Menu Standards	1
4.	Responsibilities	2
5.	Procedure for New Items	2
6.	Product Considerations	2
7.	Product Replacement Considerations	3
8.	Contractual Considerations	3
9.	Approved Sources	4
10.	Visits of Vendors, Manufacturers, or Brokers	4
11.	Products Cuttings and Demonstrations	4
12.	File Maintenance Requirements	5
CHAPTER 2	FEDERAL SUPPLY CLASS 8905 – MEAT, POULTRY, AND SEAFOOD	6
1.	Introduction	6
2.	Beef Requirements	6
3.	Pork Requirements	7
4.	Poultry Requirements	7
5.	Seafood Requirements	9
CHAPTER 3	BEEF PRODUCTS	10
1.	Beef Braising Steak, Swiss, Raw	10
2.	Beef, Breakfast Steak, Raw	10
3.	Bacon, Beef, Breakfast, Sl, Fzn, C&S	10
4.	Beef, Brisket, Deckle-Off, Boneless, Corned, Fully Cooked	10
5.	Beef, Brisket, Deckle-Off, Boneless, Corned, Raw	11
6.	Beef, Brisket, Deckle-Off, Boneless, Raw	11
7.	Beef, Brisket, Deckle Off, Sliced, Fully Cooked	11
8.	Beef Chuck, Chuck Roll, Raw	12
9.	Beef Chuck, Shoulder Clod, Arm Roast, Raw	12
10.	Beef, Cubed Steak, Raw	12
11.	Beef Chuck, Shoulder (Clod) Roast, Raw	12
12.	Beef for Stewing, Fully Cooked	13
13.	Beef for Stewing, Raw	13
14.	Beef Fajita Strips, Raw	13
15.	Beef Fajita Strips, Seasoned, Fully Cooked	14
16.	Beef Flank, Flank Steak, Raw	14
17.	Beef, Ground, Bulk, 90% Lean, Raw	14
18.	Beef, Ground, Bulk, 90% Lean, Fully Cooked	15
19.	Beef, Ground, Patties, 85% Lean, Raw	15
20.	Beef, Ground, Patties, 85% Lean, Fully Cooked	15
21.	Beef, Ground, Patties, Angus, 85% Lean, Fully Cooked	16
22.	Beef Liver, Raw	16
23.	Beef Loin, Strip Loin Steak, Boneless, Center-Cut, Raw	17
24.	Beef Loin, T-Bone Steak, Raw	17

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
25.	Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted, Raw	17
26.	Beef Loin, Top Sirloin Butt, Center Cut, Cap Off, Boneless, Raw	17
27.	Beef Loin, Top Sirloin Butt Steak, Center Cut, Boneless, Raw	18
28.	Beef for Kabobs, Raw	18
29.	Beef Kabobs, With Vegetables, With Wood Skewer, Raw	18
30.	Beef Oxtail, Disjointed, 1-2" Cut, Raw	19
31.	Beef, Pot Roast, Fully Cooked	19
32.	Beef, Pulled/Shredded, Fully Cooked	19
33.	Beef Rib, Ribeye, Lip-On, Fully Cooked	20
34.	Beef Rib, Ribeye Roll for Prime Roast, Raw	20
35.	Beef Rib, Ribeye Roll Steak, Boneless, Raw	20
36.	Beef Rib, Roast-Ready, Fully Cooked	20
37.	Beef Round, Heel & Shank Off, W/O Knuckle, Bnls, Raw	21
38.	Beef Round, Rump & Shank Partially Off, Handle On, Raw	21
39.	Beef Round, Sirloin Tip (Knuckle), Peeled, Raw	21
40.	Beef Round, Sirloin Tip (Knuckle), Peeled, Fzn	21
41.	Beef Round, Top, (Inside), Cap Off, Raw	22
42.	Beef, Short Rib, Bone In, Raw	22
43.	Beef, Top, Inside, Round, Cap Off, Fully Cooked	22
44.	Beefsteak, Chicken Fried Steak, Breaded, Raw	22
45.	Beefsteak, Chicken Fried Steak, Breaded, Fully Cooked	23
46.	Beefsteak, Salisbury, Fully Cooked	23
47.	Beefsteak, Wafer Sliced (Philly Style), Whole Muscle, Raw	23
48.	Beefsteak, Wafer Sliced (Philly Style), Raw	24
 CHAPTER 4	 LAMB PRODUCTS	 25
1.	Lamb Rib Chops, Raw	25
2.	Lamb Shoulder Roast, Raw	25
3.	Lamb, Water, & Binder Product, Diced, Fully Cooked	25
 CHAPTER 5	 VEAL PRODUCTS	 26
1.	Veal, Steak, Breaded, Raw	26
 CHAPTER 6	 PORK PRODUCTS	 27
1.	Bacon, Canadian Style, Cured & Smoked, Slice	27
2.	Bacon, Sliced, Fully Cooked	27
3.	Bacon, Sliced, Raw	27
4.	Ham, Boiled, Boneless (Cured), Fully Cooked	27
5.	Ham, Boneless, (Cured and Smoked), Fully Cooked, Pit Style	28
6.	Ham, Cured & Smoked, Fully Cooked, Boneless	28
7.	Ham, Cured & Smoked, Special, Boneless, Fully Cooked	28
8.	Ham, Diced, Cured & Smoked, Fully Cooked	29
9.	Ham, Juices, Honey-Cured (Smoked), Partially Boned, Spiral Cut	29
10.	Pork, Diced, Raw	29
11.	Pork Hocks, Shoulder (Cured and Smoked)	30
12.	Pork Leg, Raw	30
13.	Pork Loin Chops, Center Cut, One Muscle, Boneless, Raw	30

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
14.	Pork Loin, Roast, Boneless, Raw	30
15.	Pork Roasting Pig, Whole, With Head, Raw	31
16.	Pork Shoulder, BBQ, Pulled/Shredded, Fully Cooked	31
17.	Pork Shoulder, Butt, Bone In, Raw	31
18.	Pork Shoulder, Butt, Boneless, Raw	32
19.	Pork Shoulder Butt Steaks, Bone In, Raw	32
20.	Pork Shoulder Butt Steaks, Boneless, Raw	32
21.	Pork Spareribs, Breast Bone (Sternum) Off, Fully Cooked	32
22.	Pork Spareribs, Raw	33
23.	Pork Spareribs, St. Louis Style, Fully Cooked	33
24.	Pork Spareribs, St. Louis Style, Fully Cooked In Boil in Bag	33
25.	Pork Spareribs, St. Louis Style, Raw	34
26.	Pork Steaks, Flaked And Formed, Breaded, Raw	34
27.	Pork Tenderloin, Raw	34
CHAPTER 7	CHICKEN PRODUCTS	35
1.	Chicken, 8 Way Cut, Breaded, Fully Cooked	35
2.	Chicken, 8 Way Cut, Raw	35
3.	Chicken Breast Fillet with Rib Meat, Breaded, Fully Cooked	35
4.	Chicken Breast Fillet with Rib Meat, Raw	36
5.	Chicken Breast Fillet with Rib Meat. With Grill Marks, F/C	36
6.	Chicken Breast Fajita Strips, Fully Cooked	36
7.	Chicken Breast Fajita Strips, Raw	37
8.	Chicken Breast Nugget, Breaded, Fully Cooked	37
9.	Chicken Breast Chunk, Breaded, Fully Cooked	37
10.	Chicken Breast Tenders, with Rib Meat, Breaded, Fully Cooked	38
11.	Chicken Breast Tenders, with Rib Meat, Breaded, Raw	38
12.	Chicken Burger, with Quinoa & Vegetables, Fully Cooked	38
13.	Chicken, Diced, Low Sodium, Fully Cooked	39
14.	Chicken, Ground, Bulk, 90% Lean, Raw	39
15.	Chicken, Ground, Patties, 85% Lean, Raw	39
16.	Chicken Patties, Breaded, Fully Cooked	40
17.	Chicken, Quartered, Oven Roasted, Fully Cooked	40
18.	Chicken, Quartered, Raw	40
19.	Chicken Steaks, Wafer Sliced (Philly Style), Raw	41
20.	Chicken Tenderloins, Breaded, Fully Cooked	41
21.	Chicken Thigh, Boneless/Skinless, Raw	41
22.	Chicken Thighs, Boneless/Skinless, Tocino, Philippine Style, Raw	42
23.	Chicken, Thigh, Kabob, Raw	42
24.	Chicken, Thigh, Kabob, Fully Cooked	42
25.	Chicken, Thigh, Kabob, W/Vegetables & Fruit, Raw	42
26.	Chicken, Whole, Without Neck and Giblets, Raw	43
27.	Chicken Wings, Breaded, Joints 1 & 2, Fully Cooked	43
28.	Chicken Wings, Oven Roasted, Joints 1 & 2, Fully Cooked	43
29.	Chicken Wings, Unbreaded, Joints 1 & 2, Fully Cooked	44
30.	Chicken Wings, Whole, Raw	44
31.	Cornish Hen, Halves, Raw	44
32.	Cornish Hen, Halves, Frozen	45
33.	Cornish Hen, Whole With and Without Giblets, Raw	45

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
CHAPTER 8	TURKEY PRODUCTS	46
1.	Turkey Bacon, Sliced,	46
2.	Turkey Bacon, Chp and Frm, Sl Fzn	46
3.	Turkey Breast Fillet, Raw	46
4.	Turkey Breast Roast, Skin-On, Boneless, Raw	46
5.	Turkey Breast Roast, Skin-On, Boneless, Fully Cooked	47
6.	Turkey Burger, With Brown Rice & Vegetables, Fully Cooked	47
7.	Turkey, Diced, White & Dark in Natural Proportions, Fully Cooked	47
8.	Turkey, Ground, Bulk, 90% Lean, Raw	48
9.	Turkey, Ground, Patties, W& D Meat in Natural Prop, 85% Lean, Raw	48
10.	Turkey, Ground, Patties, W& D Meat in Natural Prop, 85% Lean, F/C	48
11.	Turkey, Ground, Patties, White Meat Only, Minimum 85% Lean, Raw	49
12.	Turkey, Roast, Boneless, White & Dark in Nat, Proportions, Raw	49
13.	Turkey, Whole, Skin-On, Semi-Boneless, W/out Neck or Giblets, Raw	49
14.	Turkey, Whole, Tom, Without Giblets, Raw	50
15.	Turkey, Whole, Without Giblets, Smoked, Fully Cooked	50
16.	Turkey Wings, Whole, Fully Cooked	50
CHAPTER 9	FURTHER PROCESSED PRODUCTS	51
1.	Frankfurters	51
2.	Frankfurters, Chicken and/or Turkey	51
3.	Gyro Meat, Loaf	51
4.	Gyro Meat, Sliced	51
5.	Lunchmeat, Beef Pastrami, For Slicing	52
6.	Lunchmeat, Beef Pastrami, Sliced	52
7.	Lunchmeat, Bologna, For Slicing	52
8.	Lunchmeat, Bologna, Sliced	53
9.	Lunchmeat, Chicken Breast, Sliced	53
10.	Lunchmeat, Ham, With Natural Juices or Ham, Water Added, Sliced	53
11.	Lunchmeat, Roast Beef, Sliced	53
12.	Lunchmeat, Salami, For Slicing	54
13.	Lunchmeat, Salami, Sliced	54
14.	Lunchmeat, Turkey Breast, Sliced	54
15.	Lunchmeat, Turkey Ham, Sliced	55
16.	Meatballs, Fully Cooked	55
17.	Meatloaf, Beef, Fully Cooked	55
18.	Pepperoni, Sliced	56
19.	Sausage, Bratwurst, Links	56
20.	Sausage, Breakfast, Links, Chicken, Fully Cooked	56
21.	Sausage, Breakfast, Links, Pork, Pork & Beef, or Beef, Fully Cooked	56
22.	Sausage, Breakfast, Links, Turkey, Fully Cooked	57
23.	Sausage, Breakfast, Patties, Beef, Fully Cooked	57
24.	Sausage, Breakfast, Patties, Pork, Fully Cooked	57
25.	Sausage, Breakfast, Patties, Pork, Raw	57
26.	Sausage, Chorizo, Pork, Raw	58
27.	Sausage, Chicken, Chorizo, Hot or Sweet (Mild), Links, Raw	58
28.	Sausage, Breakfast, Patties, Turkey, Ground, Fully Cooked	58
29.	Sausage, Breakfast, Patties, Turkey, Ground, Raw	58

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
30.	Sausage, Breakfast, Patties, Chicken, Ground, Fully Cooked	59
31.	Sausage, Breakfast, Patties, Chicken, Ground, Raw	59
32.	Sausage, Italian, Crumbled, For Pizza, Fully Cooked	59
33.	Sausage, Knockwurst, Links, Fully Cooked	59
34.	Sausage, Polish, Links, Smoked, Fully Cooked	60
35.	Sausage, Pork, Italian, Hot or Sweet (Mild), Links, Fully Cooked	60
36.	Sausage, Pork, Italian, Hot or Sweet (Mild), Links, Raw	60
37.	Vegetarian, Bean Burger, Fully Cooked, Frozen	61
38.	Vegetarian, Chik'n Tenders, Fully Cooked	61
39.	Vegetarian, Burger, Fully Cooked	61
40.	Vegetarian, Meatless Meatballs, Fully Cooked	62
41.	Vegetarian, Sausage Patty, Fully Cooked	62
CHAPTER 10	SEAFOOD PRODUCTS	63
1.	Catfish Fillets, Breaded, Raw or Parfried	63
2.	Catfish Fillets, Raw	63
3.	Catfish Nuggets, Breaded, Parfried	63
4.	Clams, With Juices, Canned	63
5.	Cod Fillet, Battered, Parfried	64
6.	Cod Fillets, Breaded, Raw or Parfried	64
7.	Cod Fillets, Raw	64
8.	Crab Cakes	65
9.	Crabmeat, Imitation, Surimi, Chunks/Flakes	65
10.	Crab Legs and Claws, Alaskan King, Split/Butterflied, Fc	65
11.	Fish Portions, Batter Dipped, Parfried	66
12.	Flounder Fillets, Raw	66
13.	Halibut Steak or Fillet, Raw	66
14.	Lobster Tail, Cold Water, Raw	66
15.	Lobster Tail, Spiny, Raw	67
16.	Pollock Burger, Alaskan, Raw	67
17.	Pollock Fillets, Raw	67
18.	Pollock Fillets, Stuffed, Raw	67
19.	Pollock Portions, Batter Dipped, Parfried	68
20.	Pollock Portions, Breaded, Parfried	68
21.	Pollock Portions, Serpentine Cut, Raw	68
22.	Salmon Fillets, Raw	69
23.	Salmon Fillets, Stuffed, Raw, Maryland Style	69
24.	Salmon Burger, Raw	69
25.	Salmon, Pink, Canned	69
26.	Scallops, Sea, Raw	70
27.	Scallops, Sea, Bacon Wrapped	70
28.	Shrimp Burgers, Raw	70
29.	Shrimp, Breaded, Raw	71
30.	Shrimp, Breaded, Parfried	71
31.	Shrimp, Peeled & Deveined, Raw	71
32.	Shrimp Pieces, P&D, U-60 Ct	72
33.	Shrimp, Whole, Raw, Crabmeat Stuffed	72
34.	Snow Crab Clusters, Fully Cooked	72
35.	Tilapia Fillets, Boneless/Skinless, Raw	72

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
36.	Trout, Whole, Raw	73
37.	Trout Fillets, Raw	73
38.	Tuna, Canned or Vacuum Pouch - USA, USAF, USN, USMC	73
 CHAPTER 11	 FEDERAL SUPPLY CLASS 8910 – DAIRY FOODS AND EGGS PRODUCTS	 74
1.	Milk Introduction	74
2.	Pasteurization/Homogenization	74
3.	Groups, Types, and Flavors	75
4.	Manufacture's/Distributor's Product Assurance	76
5.	Regulatory Requirements	76
6.	Quality Assurance Provisions	76
7.	Packaging	77
8.	Food Fortification with Vitamins and Minerals	77
9.	Milk Terminology & Definitions	77
10.	DOD Menu Standards	78
 CHAPTER 12	 MILK PRODUCTS	 79
1.	Milk, Reduced Fat, Pasteurized, Chl (2%-2.9% Milk Fat)	79
2.	Milk, Low-Fat, Pasteurized, Chl (0.5%-1.9% Milk Fat)	79
3.	Milk, Non-Fat, Pasteurized, Chl (0%-0.5% Milk Fat)	79
4.	Milk, Reduced Fat, Pasteurized, Flavored, Chl (2%-2.9% Milk Fat)	79
5.	Milk, Low-Fat, Pasteurized, Flavored, Chl (0.5%-1.9% Milk Fat)	80
6.	Milk, Non-Fat, Pasteurized, Flavored, Chl (0%- 0.5% Milk Fat)	80
7.	Milk, Cultured Buttermilk, Reduced Fat, Past, Chl (2% Milkfat)	80
8.	Milk, Cultured Buttermilk, Low-Fat, Pasteurized, Chl (1% Milkfat)	81
9.	Milk, Cultured Buttermilk, Non-Fat, Past, Chl (0-0.5% Milk Fat)	81
10.	Milk, Acidified Buttermilk, Reduced Fat, Pas. Chl (2% Milk Fat)	81
11.	Milk, Acidified Buttermilk, Low-Fat, Pasteurized, Chl (1% Milkfat)	81
12.	Milk, Acidified Buttermilk, Non-Fat, Past, Chl (0-0.5% Milk Fat)	82
13.	Milk, Reduced Fat, Past, 100% Lact Free, Chl (2%-2.9% Milk Fat)	82
14.	Milk, Low-Fat, Pasteurized, 100% Lact Free, Chl (0.5%-1.9% Milk Fat)	82
15.	Milk, Non-Fat, Pasteurized, 100% Lact. Free, Chl (0%-0.5% Milk Fat)	83
16.	Milk, Reduced Fat, Evaporated, (2%-2.9% Milk Fat)	83
17.	Milk, Low-Fat/ Non-Fat, Evaporated, (0%-1.9% Milk Fat)	83
18.	Milk, Pasteurized, Sweetened Condensed Milk, (0%- 0.5% Milk Fat)	84
19.	Milk, Non-Fat, Dry, Inst (0.0%-0.5% Milk Fat)	84
20.	Half and Half, Pasteurized, Chl	84
21.	Light Cream, Pasteurized, Chl	85
22.	Light Whipping Cream, Pasteurized, Chl	85
23.	Heavy Whipping Cream, Pasteurized, Chl	85
24.	Milk, Soy, Almond, Rice, Coconut, Flav/ Not Flav, Chl (0%-1.9% Fat)	86
 CHAPTER 13	 SOUR CREAM PRODUCTS	 88
1.	Sour Cream Introduction	88
2.	Sour Cream, Pasteurized, Chl (18% Milk Fat)	88

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
3.	Sour Cream, Whole, Pasteurized, Chl (3%-3.5% Milk Fat)	89
4.	Sour Cream, Reduced Fat, Pasteurized, Chl (2%-2.9% Milk Fat)	89
5.	Sour Cream, Low-Fat, Pasteurized, Chl (0.5%-1.9% Milk Fat)	89
6.	Sour Cream, Non-Fat, Pasteurized, Chl (0.0%-0.5% Milk Fat)	90
CHAPTER 14	YOGURT PRODUCTS	91
1.	Introduction	91
2.	Yogurt, Whole, Pasteurized, Chl (3%-3.5% Milk Fat)	91
3.	Yogurt, Reduced Fat, Pasteurized, Chl (2%-2.9% Milk Fat)	92
4.	Yogurt, Low-Fat, Pasteurized, Chl (0.5%-1.9% Milk Fat)	92
5.	Yogurt, Non-Fat, Pasteurized, Chl (0.0%-0.5% Milk Fat)	92
CHAPTER 15	COTTAGE CHEESE PRODUCTS	94
1.	Introduction	94
2.	Cottage Cheese, Pasteurized, Chl (.0%-4% Milk Fat)	94
CHAPTER 16	CHEESE PRODUCTS	95
1.	Introduction	95
2.	Cheddar Cheese, (Minimum 50% Milk Fat)	95
3.	Colby Cheese, (Minimum 50% Milk Fat)	95
4.	American Cheese, (Minimum 50% Milk Fat)	96
5.	Swiss Cheese (Emmentaler), (Minimum 43% Milk Fat)	96
6.	Monterey (Monterey Jack), (Minimum 50% Milk Fat)	96
7.	Blue Cheese, (50% Milk Fat)	97
8.	Mozzarella Cheese, (50% Milk Fat)	97
9.	Muenster Cheese, (50% Milk Fat)	97
10.	Grated Cheese	97
11.	Cream Cheese	98
CHAPTER 17	SMOOTHIE PRODUCTS	99
1.	Fruit/Veg Smoothie, Non-Dairy Base	99
2.	Fruit/Veg Smoothie, Dairy Base	99
CHAPTER 18	EGGS PRODUCTS	100
1.	Introduction	100
2.	Shell Egg Grades and Standards	100
3.	Eggs, Shell, Pasteurized, Large	104
4.	Eggs, Shell, Pasteurized, Medium	105
5.	Eggs, Shell, Pasteurized, Small	105
6.	Eggs, Dried	105
7.	Eggs, Frozen, Whole or Diced	106
8.	Eggs, Liquid	106
9.	Eggs, Whites	106

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
CHAPTER 19	FEDERAL SUPPLY CLASS 8915 – FRUITS, JUICE AND VEGETABLES PRODUCTS	107
1.	Introduction	107
CHAPTER 20	FRUIT PRODUCTS	108
1.	Apples, Sliced, Canned	108
2.	Apples, Chipped, Diced, or Pieces, Canned	108
3.	Apples, Rings, Spiced, Canned	108
4.	Applesauce, Shelf Stable	108
5.	Applesauce (Flavored), Shelf Stable	108
6.	Apricots, Dried	109
7.	Apricots, Halves, Canned	109
8.	Banana Chips, Dehydrated	109
9.	Bananas, Sliced, Frozen	109
10.	Blackberries, Frozen	110
11.	Blueberries, Dehydrated	110
12.	Blueberries, Wild or Cultivated, Canned	110
13.	Blueberries, Wild or Cultivated, Frozen	110
14.	Boysenberries, Frozen	110
15.	Cherries, Red Tart, Pitted, Canned	111
16.	Cherries, Red Tart, Pitted, Frozen	111
17.	Cherries, Sweet, Canned	111
18.	Cherries, Sweet, Frozen	111
19.	Cherries, Maraschino, Whole or Halves, Shelf Stable	112
20.	Cranberries, Dried	112
21.	Cranberries, Whole, Frozen	112
22.	Cranberry Sauce, Whole or Jellied, Canned	112
23.	Dates, Whole, Pitted	112
24.	Fruit Cocktail, Canned	113
25.	Fruit Mix, Frozen	113
26.	Fruit Mix, Shelf Stable	113
27.	Fruit, Extended Shelf Life, Chill	113
28.	Mango, Chunks/Cubes, Frozen	114
29.	Mango, Puree, Frozen Or Shelf Stable	114
30.	Oranges, Mandarin, Whole Segments, Canned	114
31.	Peaches, Clingstone, Canned	114
32.	Peaches, Freestone, Canned	115
33.	Peaches, Chunks/Cubes, Frozen	115
34.	Peach, Puree, Frozen Or Shelf Stable	115
35.	Pears, Canned	115
36.	Pineapple, Canned	116
37.	Pineapple, Chunks, Frozen	116
38.	Raisins, Seedless or Golden Seedless, Shelf Stable	116
39.	Raspberries, Red or Black, Frozen	116
40.	Strawberries, Whole or Sliced, Frozen	117

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
CHAPTER 21	JUICE PRODUCTS	118
1.	Juice Blends, Canned/Shelf Stable, Chill, or Frozen	118
2.	Juice, Apple, Not From Concentrate, Canned/Shelf Stable	118
3.	Juice, Apple, From Concentrate, Canned/Shelf Stable	118
4.	Juice, Apple, Concentrated, Frozen	118
5.	Juice, Grape, Not From Concentrate, Canned/Shelf Stable	118
6.	Juice, Grape, From Concentrate, Canned/Shelf Stable	119
7.	Juice, Grape, Concentrated, Frozen	119
8.	Juice, Grapefruit, Canned/Shelf Stable or Frozen	119
9.	Juice, Lemon, Canned/Shelf Stable	119
10.	Juice, Lemon, Reconstituted, Shelf Stable	120
11.	Juice, Lime, Shelf Stable, Chill, or Frozen	120
12.	Juice, Mango, Shelf Stable	120
13.	Juice, Orange, Canned/Shelf Stable, Chill, or Frozen	120
14.	Juice, Pineapple, Canned/Shelf Stable	121
15.	Juice, Tomato, Canned/Shelf Stable	121
16.	Juice, Veg, Canned/Shelf Stable	121
17.	Nectar, Canned/Shelf Stable or Frozen	121
CHAPTER 22	VEGETABLE PRODUCTS	122
1.	Asparagus, Cuts and Tips, Canned	122
2.	Asparagus, Cuts and Tips, Frozen	122
3.	Bamboo Shoots, Sliced, Canned	122
4.	Bean Sprouts, Canned	122
5.	Beans, Baked, Canned	122
6.	Beans, Baked, With Pork, Canned	123
7.	Beans, Black, Canned - See Beans, Dried, Canned	123
8.	Beans, Dried, Canned	123
9.	Beans, Garbanzo (Chick-Peas), Canned - See Beans, Dried, Canned	123
10.	Beans, Green or Wax, Canned	123
11.	Beans, Green or Wax, Frozen	124
12.	Beans, Kidney, Canned - See Beans, Dried, Canned	124
13.	Beans, Lima, Canned	124
14.	Beans, Lima, Frozen	124
15.	Beans, Pink, Canned - See Beans, Dried, Canned	124
16.	Beans, Pinto, Canned - See Beans, Dried, Canned	124
17.	Beans, Wax, Canned - See Beans, Green or Wax, Canned	125
18.	Beans, Wax, Frozen - See Beans, Green or Wax, Frozen	125
19.	Beans, White, Canned - See Beans, Dried, Canned	125
20.	Beans, White, With Pork, Canned - Beans, Baked, With Pork, Canned	125
21.	Beets, Canned	125
22.	Broccoli, Frozen	125
23.	Brussels Sprouts, Frozen	125
24.	Carrots, Canned	126
25.	Carrots, Frozen	126
26.	Cauliflower, Frozen	126
27.	Corn, Cream Style, Canned	126
28.	Corn, Whole Kernel, Canned	126

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
29.	Corn, Whole Kernel, Frozen	127
30.	Corn, On the Cob, Frozen	127
31.	Greens, Collard, Canned - See Greens, Leafy, Canned	127
32.	Greens, Collard, Frozen - See Greens, Leafy, Frozen	127
33.	Greens, Collard, Precooked, Frozen	127
34.	Greens, Leafy, Canned	128
35.	Greens, Leafy, Frozen	128
36.	Greens, Mustard, Frozen - See Greens, Leafy, Frozen	128
37.	Greens, Turnip, Canned - See Greens, Leafy, Canned	128
38.	Greens, Turnip, Precooked, Frozen	128
39.	Kimchi, Canned - USA, USAF, USMC	128
40.	Mushrooms, Canned	129
41.	Okra, Breaded, Frozen - USA, USAF, USMC	129
42.	Okra, Cut, Frozen	129
43.	Onions, Dehydrated, White, Chopped	129
44.	Onion Rings, Breaded or Battered, Frozen	129
45.	Onion Rings (Chopped/Formed), Breaded or Battered, Frozen	130
46.	Peas, Black-Eye, Canned	130
47.	Peas, Canned	130
48.	Peas, Frozen	130
49.	Peas and Carrots, Frozen	131
50.	Peppers, Miscellaneous, Canned	131
51.	Peppers, Sweet, Frozen	131
52.	Peppers, Sweet, Roasted, Frozen	131
53.	Pimientos, Canned	132
54.	Potatoes, French Fries, Frozen	132
55.	Potatoes, Hash Brown, Frozen	132
56.	Potatoes, Non-Standardized, Canned	132
57.	Potatoes, Non-Standardized, Frozen	132
58.	Potatoes, Sweet, Canned	133
59.	Potatoes, White, Canned	133
60.	Pumpkin, Canned	133
61.	Sauerkraut, Canned	133
62.	Spinach, Canned	134
63.	Spinach, Frozen - See Greens, Leafy, Frozen	134
64.	Squash, Summer, Frozen	134
65.	Squash, Winter, Frozen	134
66.	Squash, Winter, Cooked, Frozen	135
67.	Succotash, Corn and Lima Beans, Frozen	135
68.	Tomatoes, Canned	135
69.	Tomatoes, Crushed, Canned	135
70.	Tomato, Paste, Canned	136
71.	Tomato, Puree/Pulp, Canned	136
72.	Vegetable Blends and Mixed Vegetables, Canned	136
73.	Vegetable Blends, Frozen	136
74.	Vegetables, Mixed, Frozen	137
75.	Water Chestnuts, Sliced, Canned	137
76.	Zucchini, Frozen - See Squash, Summer, Frozen	137

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
CHAPTER 23	FEDERAL SUPPLY CLASS 8920 – BREAD, BAGELS, GRANOLA BARS, CEREAL AND PASTA	138
1.	Introduction	138
CHAPTER 24	BREAD, BAGELS, GRANOLA BARS, CEREAL AND PASTA PRODUCTS	141
1.	Bread, White, Fresh/Frozen	141
2.	Bread, Wheat, Fresh/Frozen, 100% Whole	141
3.	Bread, Wheat, Multigrained, Fresh/Frozen	141
4.	Bread, Rye, Frozen/Fresh	142
5.	Bread, Potato, Fresh/Frozen	142
6.	Bread, Ciabatta, Fresh/Frozen	143
7.	Bread, Sourdough, Fresh/Frozen	143
8.	Bread, Raisin or Cinnamon, Fresh/Frozen	143
9.	Bread, French/ Italian, Fresh/Frozen	143
10.	Bread, Pumpernickel, Fresh/Frozen	144
11.	Bread, Flat Bread, Frozen/Fresh, Par/Bk	144
12.	Bread, Texas Toast, Fresh/Frozen	144
13.	Bread, Sweet, Flavored, Fresh/Frozen	144
14.	Bread, Monkey, (Pull-Apart), Frozen	144
15.	Bagel, Plain/ Variety, Fresh/Frozen	145
16.	Bread, Wheat/White, Pita, Fresh/Frozen	145
17.	Bread, Wheat/White, Pita, Frozen/Fresh	146
18.	English Muffin, Fresh/Frozen, Variety	146
19.	Granola Bars, Variety,	147
20.	Griddle Breads, Shelf Stable and Heat and Serve, Frozen	147
21.	Hominy Grits, Enriched and Grits, Whole Corn	149
22.	Muffins, Fresh or Frozen	149
23.	Rolls, Bread, Baked, Fresh or Frozen	150
24.	Rolls, Bread, Unbaked, Fresh or Frozen	151
25.	Tortillas, Tortilla Chips, Taco Shells, and Tostada Shells, Fresh/Frozen, Variety	151
26.	Cereals, Rolled Oats	152
27.	Cereal, Prepared, Ready-To-Eat	153
28.	Cereals, Wheat, Quick-Cooking and Instant	154
29.	Pasta Variety	154
30.	Noodles, Egg, Enriched	155
31.	Wild Rice	156
CHAPTER 25	FEDERAL SUPPLY CLASS 8940 – CENTER OF THE PLATE, PREPARED ENTREES	157
1.	Introduction	157
2.	Protein Entrée, Prepared, With Cheese	157
3.	Protein Entrée, Prepared, With Sauce	157
4.	Pasta, Prepared, With Sauce	157
5.	Pot Pie, Prepared, With Protein	158
6.	Vegetarian, Entrée, Prepared, Frozen	158

TABLE OF CONTENTS

<u>IDENTIFICATION</u>	<u>TITLE</u>	<u>PAGE</u>
7.	Burrito, Prepared, Frozen	158
-	GLOSSARY OF ACRONYMS AND TERMS	159
-	CATALOG ABBREVIATIONS	163
-	REFERENCES	170
-	DLA RATING SYMBOLOGY FOR AUDITS	174
-	USMC FUELED TO FIGHT® COLOR CODING CRITERIA	175
-	USMC FUELED TO FIGHT® CODING CALCULATOR	176

BUYER'S GUIDE INTRODUCTION
CHAPTER 1

1. GENERAL

a. The mutual goal of the Food Service Program and the Subsistence Prime Vendor Program (SPVP) is to obtain the highest quality, most nutritious subsistence items affordable within allowable costs. To that end, this Guide was developed to assist regional and installation personnel in their decision processes when selecting or retaining subsistence items. 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. While not all inclusive, this document provides detailed guidance and specifications for other items required in the recipes and menus of the Marine Corps Food Service and Subsistence Program.

b. The specifications in this Guide are driven by the Department of Defense (DoD) Menu Standards contained in Department of Defense Manual (DoDM) 1338.10M, USDA recommendations and Dietary Guidelines for Americans (current edition) and/or other government agency standards.

c. The intent of the contents of this USMC Buyer's Guide is to set a universal standard for products to be purchased and consumed by military service members under government funding. All items sourced from the Defense Logistics Agency (DLA) Subsistence Prime Vendor (SPV) program will comply with the specifications outlined, herein, in order to receive a government commitment. Products sourced outside of a DLA recognized SPV, but from a government approved source, will emulate these specifications to the best of their ability. Requested products not currently listed in the guide will also need to demonstrate nutritional and quality integrity. In as such if there is a need for an exception to policy the product(s) will be reviewed by USMC HQ, Food Subsistence Team on a case by case basis in order to best support the health and welfare of the Marines.

2. GOALS

a. Sourcing the right product: Many items within the vast spectrum of commercial products being offered do not fit within the Services' Food 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.

b. Controlling Costs: The frequent purchase of exotic or extremely expensive meats, seafood, or dessert items for food service facilities is not recommended and should be strictly limited. 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. While these items may offer upscale changes to menus the cost will often exceed the fiscal constraints and are not to be considered a part of standard menus. Any use of items of this nature shall be infrequent and limited to special occasions such as Service Birthday Meals, Ethnic Celebrations, or Holiday Meals.

c. Utilization of Pre-prepared items: Many installations have indiscriminately selected precooked items for use in daily menus. These items are also not included in the meal costs 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 the food service personnel.

3. DOD MENU STANDARDS

a. The DOD menu standards contained in DOD 1338.10 state all food products must not contain partially hydrogenated oils as an ingredient and zero grams of trans-fat (at normally-consumed portion sizes) when these products are available. Shall use trans-fat free (zero grams trans-fat per serving)

BUYER'S GUIDE INTRODUCTION

CHAPTER 1

monounsaturated and polyunsaturated oils as a substitute for shortening in cooking and baking when appropriate. Based on the cooking technique, (e.g., baking, frying) use the appropriate trans-fat free (zero grams trans-fat per serving) oil. Some examples of trans-fat free oils are canola, corn, olive, safflower, and vegetable oils.

b. Offer products with a label that excludes the term proprietary ingredients, blends, or energy blends (spice, herbal blends infused teas or coffees will not be offered).

c. Finally, products containing monosodium glutamate (MSG) as an ingredient shall be avoided (Department of Defense Manual, 2014) (FDA, 2018).

4. RESPONSIBILITIES

a. Food Program Managers (FPMs), Food Service Officers (FSOs), Food Service Technicians (FSTechs) and Food Service Supervisors (FSS), in conjunction with the Services' nutrition subject matter experts (SMEs) and quality assurance/control SMEs, should use this 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 Marine Corps Order (MCO) 10110.14, chapter 19, and this Guide.

b. FPMs, FSOs, and FSS, in conjunction with the Services' 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.

c. FSOs, FSTechs and Mess Hall Managers (MHM's) may use the Guide for product identification in the receiving process and for training. FSOs and FSTechs are responsible for maintaining menus within the established standards and the financial status of their mess hall program as stated MCO10110.14.

5. PROCEDURES FOR NEW ITEMS

a. Outside The Continental United States (OCONUS) - Installations/commands desiring to add or change catalog items should first contact their Subsistence Prime Vendor (SPV) customer service representative. The installations have an obligation to consume current inventory carried by the SPV. New items should be demonstrated by the SPV through annual food shows. Request for new items will be submitted via Subsistence Total Order Receipt Electronic System (STORES). If the SPV offers private (house) label products (as a substitute for a Not in Stock item), the item must equal or exceed the desired item in quality, nutritional parameters, and price. New items should be evaluated by the contents of this Guide.

b. Continental United States (CONUS) - Regional garrison food service contractors are required to make all subsistence purchase decisions. The contract requires them to use DLA TS/SPV to the maximum extent. Similar to OCONUS commands, the contractor will also submit new item requests via STORES.

6. PRODUCT CONSIDERATIONS

a. Value/Plate Cost - The commercial food industry continues to develop and offer value added products which are defined as products 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, spare ribs, meatballs), they may also carry an increased cost burden.

BUYER'S GUIDE INTRODUCTION

CHAPTER 1

FPMs, FSOs and FSTechs must determine menu cost impact or “plate cost” when considering any item change for catalog listings. A cost to benefit analysis shall be conducted (for any considered item) to identify the cost impact the item will have on program costs. This process should be followed in all purchasing decisions.

b. 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 Lb. price. To properly evaluate competing items, individual serving costs must be considered before deciding if any additional cost is justified and if the food service program can absorb the cost within authorized allowances.

c. General or unlimited use of precooked items without detailed cost analysis is not recommended and should be strictly limited. FSOs and FSTechs should carefully review convenience of prepared products for their intended use, frequency, cost, and possible impact on food service operations. Precooked items (generally) should be considered for specialty items, to ease short staffing in food service operations, when there is infrequent use and when use of a precooked item can increase the quality offered at affordable pricing.

d. Conversely, precooked items often may have absorbed preparation and cooking losses in their cost. 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 Lb. of precooked bacon normally yields roughly the same number of servings as three lbs. 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.

e. FPMs, FSOs and FSTechs 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? Is there a case minimum required to obtain a reasonable cost?

f. Preparation, Performance and Shelf Life of new products. FPMs, FSOs and FSTechs should 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) shall be required to fully describe their processes and what impact they have on how we handle the product. The product shall be evaluated at the point of receipt, during preparation, and in its end or serving state. Considerations are; 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? Is the recipe correct or are changes required?

7. PRODUCT REPLACEMENT CONSIDERATIONS

a. Vendors desiring product use should be able to fully explain “why we should use their product over others”. This is especially important when changing an item of one brand for a similar item of another brand. There must be some benefit that accrues to the Food Program to validate or support the change. This may be in quality, price, storage, handling, nutritional makeup, customer acceptability, or preparation methods. This is not meant as an obstacle for vendors, but as an education for the government. Product changes may require recipe adjustments to master item files. SPV contract requires consumption of existing inventory to permit deletion of items being replaced and possible re-education of food handlers. Changes to a recipe also include modification to align with the MFR instructions.

8. CONTRACTUAL CONSIDERATIONS

BUYER'S GUIDE INTRODUCTION
CHAPTER 1

a. Berry Amendment – All Prime Vendor contracts contain language stating that in accordance with (IAW) the Defense Appropriations Act:

(1) 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.

(2) 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.

(3) The SPV shall deliver 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 United States, regardless of where the foods (and any component, if applicable) were grown or produced.

(4) 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(l)) (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.

9. APPROVED SOURCES

a. DLA TS SPV contracts 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).

10. VISITS OF VENDORS, MANUFACTURERS, OR BROKERS

a. OCONUS - Manufacturers, brokers, or others wishing to demonstrate their products must contact the Subsistence Prime Vendor to obtain permission to participate in annual food shows.

b. CONUS - Manufacturers, brokers or others wishing to demonstrate their products must contact the current Marine Corps Regional Garrison Food Service Contractor.

11. PRODUCT CUTTINGS AND DEMONSTRATIONS

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

BUYER'S GUIDE INTRODUCTION
CHAPTER 1

or quality; and to provide training on products currently utilized at the installation. A product cutting or demonstration should be used in the decision process when selecting new items as part of the annual menu review process. Installation FPMs, FSOs and FSTechs should work with the SPV to 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 Guide require prior Headquarters approval.

b. All products that are being evaluated or sampled should be provided to the SPV and these evaluations should be conducted at the annual SPV Food Show. Samples provided to the SPV by vendors does not constitute a commitment by the government for any purchases. These product evaluations should be conducted prior to annual menu reviews.

c. As part of the product demonstration, manufacturer's representatives may bring chefs or marketing personnel to teach food program personnel how to use currently cataloged products more efficiently, or how to market the products to their customers more effectively. When product demonstrations or cuttings are to be conducted, the FPM will request that the SPV invite desired company representatives to present their products. The SPV may also suggest producers known to provide products of the type required. Vendors may be asked to demonstrate their product at one or more mess halls food service menu boards to gauge Marine acceptance of the products.

d. The SPV or Vendors will not conduct or supervise the cutting nor the grading forms used to evaluate competitors. Evaluations must be controlled by the FPM, FSO, and FSTech. Investigate preparation methods, nutrition information, how the product will help managers to meet menu standards, cost data, and whether or not the product is already carried by the SPV.

e. 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. Members will vote and a decision will be rendered respective to each item evaluated. Items selected are added to the catalog using the DLA-TS New Item Request Form in the Subsistence Total Ordering and Receipt Electronic System (STORES).

12. FILE MAINTENANCE REQUIREMENTS

a. Marine Corps installations utilize STORES to pass orders from the Marine Corps Food Management Information Systems (MCFMIS) and Field Marine Corps Management Information Systems (FMCFMIS) to the SPV.

b. The electronic catalog on all STORES systems supports customers for a specific geographic region, this includes all DoD and some non-DoD customers. The catalogs for each geographic location will offer different items based on prime vendors servicing a specific location. It may therefore contain numerous items that were not intended, suitable or approved for all Marine customers.

FEDERAL SUPPLY CLASS 8905
MEAT, POULTRY, AND SEAFOOD
CHAPTER 2

1. INTRODUCTION

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

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

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

(1) For beef, veal, lamb, pork, chicken, turkey, and other further processed products, the standards established within 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 the USDA's Institutional Meat Purchase Specifications (IMPS) (United States Department of Agriculture, 2018), (North American Meat Association (NAMA), 2014) will be used wherever possible in the selection of these items.

(2) All raw meats must be received frozen by the Prime Vendor for OCONUS and CONUS. In CONUS further processed meats such as lunchmeat, bacon, and vacuum packed Pullman style ham, may be received chilled, depending on location and pack size as per customer's selection.

(3) 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".

(4) 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).

(5) 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).

2. BEEF REQUIREMENTS

a. 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 mess halls. 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.

b. Only lean bulk ground beef (fat content not to exceed 10 percent) without fillers or extenders will be allowed. Additionally, the product's Principle Display Panel (PDP) 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.

c. Ground beef patties shall contain a minimum of 85% lean meat and no more than 15% fat.

FEDERAL SUPPLY CLASS 8905
MEAT, POULTRY, AND SEAFOOD
CHAPTER 2

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.

d. The use of lean finely textured beef (LFTB) "pink slime" is also not considered due to Services Food quality standards.

e. 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).

3. PORK REQUIREMENTS

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

b. Bacon must have fewer than 290 milligrams of sodium per serving.

c. Ham - IAW 9 Code of Federal Regulations (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

4. POULTRY REQUIREMENTS

a. 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.

b. 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 PDP 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.

c. Ground turkey patties shall contain a minimum of 85% lean meat and no more than 15% fat. 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.

d. Breaded products will be no more than 30% breading. The use of "fritters" will not be considered.

FEDERAL SUPPLY CLASS 8905
MEAT, POULTRY, AND SEAFOOD
CHAPTER 2

e. 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.

f. 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.

g. **Note:** IAW this Guide the "Product shall be either whole muscle, chopped and formed, or chunked and formed." Nugget shaped chicken patties or chicken patties nugget shaped are prohibited". Preference is for oven able products.

h. ** Use of added Marinades/Solutions. No solution or marinade will be acceptable for all raw meat products unless it was identified in the item specifications.

i. When using above, the allowable solution added amount which is:

Solution Added =
Red Meat over 10%
Boneless Poultry over 8%
Bone-in Poultry over 3%

j. **The solution/marinades must identify the actual % added on the PDP contiguous to/or directly below the item name/standard of identity.

k. Below is an excerpt from USDA-FSIS' publication, "Food Standards and Labeling Policy Book", August 2005 edition, regarding labeling requirements for marinated/solution added products (U.S. Food and Drug Administration, 2006).

l. Marinated - To be labeled "marinated," a product must use a marinade that is a mixture in which food is either soaked, massaged, tumbled, or injected in order to improve taste, tenderness, or other sensory attributes, e.g., color or juiciness. Time allotted in a marinade depends on many factors, e.g., thickness and size of the meat and strength of the marinade. Marinade should be that amount necessary to affect the finished product.

FEDERAL SUPPLY CLASS 8905
MEAT, POULTRY, AND SEAFOOD
CHAPTER 2

Marinated =
Red Meat NTE 10%
Boneless Poultry NTE 8%
Bone-in Poultry NTE 3%

m. In accordance with USDA FSIS regulatory requirements, products not exceeding the above allowable percentages to be labeled as “marinated” need not declare the actual percentage of added solution. However, products exceeding the above allowable percentages must identify the actual percent added on the PDP contiguous to or directly below the item name/standard of identity.

Solution Added =
Red Meat over 10%
Boneless Poultry over 8%
Bone-in Poultry over 3%

5. SEAFOOD REQUIREMENTS

a. 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. Product must comply with all applicable criteria of the United States General Standards for Grades of Fish Fillets.

b. **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 oz.

BEEF PRODUCTS
CHAPTER 3

1. BEEF BRAISING STEAK, SWISS, RAW

- a. NAMI Name and Number: Beef Braising Steaks, Swiss, NAMI 1102
- b. Grade Requirement: USDA Choice or Select
- c. Portion Size/Weight Range: 6 oz. each (+/- 0.5 oz. tolerance)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Manufacturing Practices
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide. Steaks must be prepared from the round, loin, rib, or chuck sections.
 - (b) Raw steaks may be tenderized once by multiple probes or pinning method.

2. BEEF, BREAKFAST STEAK, RAW

- a. NAMI Name and Number: Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted, NAMI 1185D
- b. Grade Requirement: USDA Choice or Select
- c. Portion Size/Weight Range: 3 to 5 oz. each (no added tolerance shall be applied) (3 – 8 oz. range)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Product shall be trimmed practically free of all fat.
- e. **Note to Food Service Managers and Operators:** This item is intended for use only as a breakfast steak.

3. BACON, BEEF, BREAKFAST, SL, FZN, C&S

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 14-16 slices per lb.
- d. Packaging and Marking:
 - (1) Product shall be shingle packed or laid out on grease resistant paper/board.
 - (2) Vacuum packaging is preferred.
 - (3) Product shall be packaged in bulk or one lb. units as specified by the user.
 - (4) Packing and marking shall be in accordance with Good Commercial Practice.
 - (5) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Sodium content shall be 290 mg or less per 2 slice serving and 181 mg per oz.

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

- a. NAMI Name and Number: Beef Brisket, Boneless, Deckle-Off, Corned, Fully Cooked, NAMI 625
- b. Grade Requirement: Prepared from USDA Choice or Select
- c. Portion Size/Weight Range: under 9 lbs., 9 – 12 lbs., 12 lbs. and up (no added tolerance shall be applied)
- d. Packaging and Marking:

BEEF PRODUCTS
CHAPTER 3

- (1) Each brisket shall be individually vacuum packaged.
- (2) Packing and marking shall be in accordance with Good Commercial Practice.
- (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Product may contain no more than 20% solution prior to cooking.
 - (c) Surface fat trim on the exterior shall be ¼ inch maximum at any one point.
 - (d) The surface from which the deckle has been removed shall be practically free of fat.
 - (e) Product shall not exceed 321 mg Sodium per oz., 3 g total fat per oz.; and 1 g saturated fat per oz. Product shall have a minimum of 5 g protein per oz.

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

- a. NAMI Name and Number: Brisket, Boneless, Deckle-Off, Corned, NAMI 601
 - b. Grade Requirement: USDA Choice or Select
 - c. Portion Size/Weight Range: under 9 lbs., 9 – 14 lbs., 14 lbs. and up (no added tolerance shall be applied)
 - d. Packaging and Marking:
 - (1) Each brisket shall be individually vacuum packaged.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Product may contain not more than 20% solution.
 - (c) Surface fat trim on the exterior shall be ¼ inch maximum at any one point.
 - (d) The surface from which the deckle has been removed shall be practically free of fat.
 - (e) Product shall not exceed 278 mg of sodium per oz., 5 grams of total fat per oz.
- Product shall have a minimum of 6 grams of protein per oz.

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

- a. NAMI Name and Number: Beef Brisket, Deckle-Off, Boneless, Raw, NAMI 120
- b. Grade Requirement: USDA Select or Choice
- c. Portion Size/Weight Range: 6 – 8 lbs., 8 – 10 lbs., or 10 – 12 lbs. (no added tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each brisket shall be individually vacuum packaged.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim on the exterior shall be ¼ inch maximum at any one point.
 - (c) The surface from which the deckle has been removed shall be practically free of fat.

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

- a. NAMI Name and Number: Prepared from Beef Brisket, Deckle-Off, Boneless, NAMI 120
- b. Grade Requirement: Prepared from USDA Choice or Select
- c. Portion Size/Weight Range: 5 - 7 lbs. per container (no added tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each brisket shall be individually vacuum packaged.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Product is to be smoked and seasoned.

BEEF PRODUCTS
CHAPTER 3

(c) Product shall not exceed 250 mg sodium per oz. (750 mg sodium per 3 oz. serving); 7 g total fat per oz.; and 3 g saturated fat per oz. Product shall have a minimum 6g protein per oz.

8. BEEF CHUCK, CHUCK ROLL, RAW

- a. NAMI Name and Number: Beef Chuck, Chuck Roll, Raw, NAMI 116A
- b. Grade Requirement: USDA Choice Grade
- c. Portion Size/Weight Range: 13 - 15 lbs. each (no added tolerance shall be applied) (four weight ranges:
- d. Packaging and Marking:
 - (1) Product shall be individually vacuum packaged.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Product shall be netted or tied.
 - (c) Surface fat trim on the exterior shall be ¼ inch maximum at any one point.
 - (d) **Note:** Larger packaging sizes are permissible with prior Service HQ approval.

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

- a. NAMI Name and Number: Beef Chuck, Shoulder Clod, Arm Roast, Raw NAMI 114E
- b. Grade Requirement: USDA Choice or Select
- c. Portion Size/Weight Range: 8 - 10 lbs. each (no added tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each roast shall be packaged individually, vacuum packaging.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.

10. BEEF, CUBED STEAK, RAW

- a. NAMI Name and Number: Beef Cubed Steak, Raw, NAMI 1100
- b. Grade Requirement: USDA Select
- c. Portion Size/Weight Range: 6 oz. each (+/- 0.5 oz. tolerance)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be 1/4 inch maximum at any one point

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

- a. NAMI Name and Number: Beef Chuck, Shoulder (Clod) Roast, Raw, NAMI 114A
- b. Grade Requirement: USDA Choice Grade
- c. Portion Size/Weight Range: 10 - 15 lbs. each (no added tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Product shall be individually vacuum packaged.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.

BEEF PRODUCTS
CHAPTER 3

(3) Miscellaneous Requirements:

- (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
- (b) Each roast shall be netted or tied.

12. BEEF FOR STEWING, FULLY COOKED

a. NAMI Name and Number: Prepared from Beef for Stewing, NAMI 135A

b. Grade Requirement: Prepared from USDA Select

c. Portion Size/Weight Range: 5 - 10 Lb. packages (no added tolerance shall be applied)

d. Packaging and Marking:

(1) Not less than 5 lbs. or more than 10 lbs. shall be in each package, vacuum packaging is preferred.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

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

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

(d) Product shall be unseasoned.

(e) Sodium content shall not exceed 150 mg per 1 oz. serving.

13. BEEF FOR STEWING, RAW

a. NAMI Name and Number: Beef for Stewing, NAMI 135A

b. Grade Requirement: USDA Choice or Select

c. Portion Size/Weight Range: 5 - 10 Lb. packages (no added tolerance shall be applied)

d. Packaging and Marking:

(1) Not less than 5 lbs. or more than 10 lbs. shall be in each package, vacuum packaging is preferred.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

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

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

(d) Product shall be unseasoned.

14. BEEF FAJITA STRIPS, RAW

a. IMPS Name and Number: Beef for Stir Fry, IMPS 135C

b. Grade Requirement: Minimum USDA Select or Choice

c. Portion Size/Weight Range: 5 – 10 Lb. packages (no added tolerance shall be applied)

d. Packaging and Marking:

(1) Vacuum packaging is preferred.

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

(3) Miscellaneous Requirements:

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

(b) Product may be seasoned or unseasoned.

(c) This item may contain not more than 10% added solution.

(d) Meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield

BEEF PRODUCTS
CHAPTER 3

pieces that are approximately ½-inch (12 mm) in width, 1 inch (25 mm) thickness, and 3 inches (75 mm) in. length.

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

(f) 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.

(g) No additives beyond standard fajita type seasonings permitted.

(h) 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.

(i) Product shall not exceed 100 mg Sodium per oz. (300 mg sodium per 3 oz. serving); 3 g total fat per oz.; and 1 g saturated fat per oz. Product shall have a minimum of 5.5 g protein per oz.

15. BEEF FAJITA STRIPS, SEASONED, FULLY COOKED

a. NAMI Name and Number: Beef Fajita Strips, NAMI 612

b. Grade Requirement: Prepared from USDA Select or Choice

c. Portion Size/Weight Range: 5 – 10 Lb. packages (no added tolerance shall be applied)

d. Packaging and Marking:

(1) Vacuum packaging is preferred.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

(b) Product is to be processed utilizing standard fajita type seasonings.

(c) 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.

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

(e) 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.

(f) 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.

(g) Product shall not exceed 192 mg Sodium per oz. (560 mg sodium per 3 oz. serving); 3 g total fat per oz., and 1 g saturated fat per oz. Product shall have a minimum 5.5 g protein per oz.

16. BEEF FLANK, FLANK STEAK, RAW

a. NAMI Name and Number: Beef Flank, Flank Steak (IM), Raw, NAMI 193

b. Grade Requirement: USDA Choice or Select

c. Portion Size/Weight Range: 2- 5 lbs. each (no added tolerance shall be applied)

d. Packaging and Marking:

(1) Item shall be individually vacuum packaged.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

(b) Surface shall be practically free of fat and the membranous tissue.

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

a. NAMI Name and Number: Ground Beef, Raw, NAMI 136

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 5 - 10 lbs. packages (no added tolerance shall be applied)

d. Packaging and Marking:

BEEF PRODUCTS
CHAPTER 3

(1) 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.

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

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

(4) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer’s Guide.

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

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

(d) **Note:** Smaller packaging sizes are permissible with prior Service Headquarters approval.

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

a. NAMI Name and Number: Prepared from Ground Beef, NAMI 136

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 5 - 10 lbs. packages (no added tolerance shall be applied)

d. Packaging and Marking:

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

(2) Principle Display Panel must declare “Prepared from 90% lean”; “Prepared from 10% fat”; or “Prepared from 90% lean/10% fat”.

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer’s Guide.

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

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

(d) Minimum amount of protein is 7 g and maximum of sodium is 120 mg of sodium/oz.

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

a. NAMI Name and Number: Ground Beef Patties, Raw, NAMI 1136

b. Grade Requirement: N/A

c. Portion Size/Weight Range: Raw should be 3.2 oz., 4.0 oz. or 5.5 oz. per patty as specified by the user (+/- 0.25 oz. tolerance)

d. Packaging and Marking:

(1) 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.

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

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

(4) 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.

(5) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer’s Guide

(b) 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

a. NAMI Name and Number: Prepared from Ground Beef Patties, NAMI 1136

BEEF PRODUCTS
CHAPTER 3

- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 3.2 oz., 4 oz., or 5.3 oz. each (+/- 0.25 oz. tolerance)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Principle Display Panel must declare “Prepared from 85% lean”; “Prepared from 15% fat”; or “Prepared from 85% lean/15% fat”.
 - (4) 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.
 - (5) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer’s Guide.
 - (b) Lean content of finished product shall be a minimum of 85%. Fat content of finished product shall not exceed 15%.
 - (c) May be flame broiled or charbroiled.
 - (d) Minimum amount of protein is 7 g per oz. and maximum of 180 mg of sodium/oz.

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

- a. NAMI Name and Number: Prepared from Ground Beef Patties, NAMI 1136
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 5.3 oz. each (+/- 0.25 oz. tolerance)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Principle Display Panel must declare “Prepared from 85% lean”; “Prepared from 15% fat”; or “Prepared from 85% lean/15% fat”.
 - (4) 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.
 - (5) Principle Display Panel must declare that it is “USDA Certified Angus” meat.
 - (6) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer’s Guide
 - (b) Lean content of finished product shall be a minimum of 85%. Fat content of finished product shall not exceed 15%.
 - (c) Minimum amount of protein is 7 g per oz. and maximum of 180 mg of sodium/oz.

22. BEEF LIVER, RAW

- a. NAMI Name and Number: Beef Liver Skinned and Portion Cut, Raw, NAMI 1724, Style 17, PSO: C
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 3 - 4 oz. ea. (no added tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer’s Guide.

BEEF PRODUCTS
CHAPTER 3

(b) 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

- a. NAMI Name and Number: Beef Loin, Strip Loin Steak, Boneless, Center-Cut, Raw, NAMI 1180A, PSO: 4
- b. Grade Requirement: USDA Choice or Select
- c. Portion Size/Weight Range: 6 oz. or 8 oz. each as specified by the user (+/- 0.5 oz. tolerance)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.
 - (c) User may select the portion weight required.
 - (d) PSO: 4 = max tail length of 1 inch.

24. BEEF LOIN, T-BONE STEAK, RAW

- a. NAMI Name and Number: Beef Loin, T-bone steak, Raw, NAMI 1174, PSO: 4
- b. Grade Requirement: USDA Choice or Select
- c. Portion Size/Weight Range: 12 – 14 oz. each (no added tolerance shall be applied).
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Color and texture of the lean and fat must be indicative of product from the steer/heifer classes of beef.
 - (c) Surface fat trim shall be ¼ inch maximum at any one point.
 - (d) PSO 4 = max tail length of 1 inch.

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

- a. NAMI Name and Number: Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted, Raw, NAMI 190
- b. Grade Requirement: USDA Select
- c. Portion Size/Weight Range: 3 – 4 or 4 - 7 lbs. each (no added tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each cut shall be packaged individually, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) 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

- a. NAMI Name and Number: Beef Loin, Top Sirloin Butt, Center Cut, Cap Off, Boneless, Raw, NAMI

BEEF PRODUCTS
CHAPTER 3

184B, PSO: 1

- b. Grade Requirement: Minimum USDA Select
- c. Portion Size/Weight Range: 7-9 or 9-11 lbs. each per roast (no added tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each piece shall be individually wrapped, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.
 - (c) 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

- a. NAMI Name and Number: Beef Loin, Top Sirloin Butt Steak, Center Cut, Boneless, Raw, NAMI 1184B
- b. Grade Requirement: USDA Choice
- c. Portion Size/Weight Range: 8 - 10 oz. each (no added tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) 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

- a. NAMI Name and Number: Beef for Kabobs, Raw, NAMI 135B
- b. Grade Requirement: USDA Choice or Select
- c. Portion Size/Weight Range: 5 - 10 Lb. packages (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Not less than 5 lbs. or more than 10 lbs. shall be in each package, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) The fat thickness of the surface and/or seam fat shall not exceed 1/8 inch at any point.

29. BEEF KABOBS, WITH VEGETABLES, WITH WOOD SKEWER, RAW

- a. NAMI Name and Number: N/A
- b. Grade Requirement: USDA Select
- c. Portion Size/Weight Range: 3.5 – 4 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:

BEEF PRODUCTS
CHAPTER 3

- (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
- (b) This item is to be prepared with onions and peppers.
- (c) This item may contain not more than 12% added solution.
- (d) This item may be seasoned.

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

- a. NAMI Name and Number: Beef Oxtail, Raw, NAMI 1791
- b. Grade Requirement: Ungraded
- c. Portion Size/Weight Range:
- d. Packaging and Marking: 1 – 1.5 lbs. /ox tail
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

31. BEEF, POT ROAST, FULLY COOKED

- a. NAMI Name and Number: Prepared from Beef Chuck, Chuck Roll, NAMI 116A or Beef Chuck, Shoulder (Clod), Arm Roast, NAMI 114E
- b. Grade Requirement: Prepared from minimum USDA Select
- c. Portion Size/Weight Range: 4.8 - 10 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each roast shall be individually vacuum packaged.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Product shall be seasoned and in natural juice
 - (c) Minimum amount of protein is 5 g per oz. and maximum of 260 mg of sodium per oz.
 - (d) **Note:** For use in contingency zone or for special feeding operations as approved by Service HQ.

32. BEEF, PULLED/SHREDDED, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 5 - 10 lbs. per container/package (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Product shall be packaged to protect against damage/deterioration during storage and shipping.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
 - (b) Product shall be seasoned without sauce.
 - (c) Minimum amount of protein is 5 g per oz. and maximum of 260 mg of sodium/oz.

BEEF PRODUCTS
CHAPTER 3

33. BEEF RIB, RIBEYE, LIP-ON, FULLY COOKED

- a. NAMI Name and Number: Beef Rib, Ribeye, Lip-On, Fully Cooked, NAMI 630A
- b. Grade Requirement: Prepared from USDA Choice or Select
- c. Portion Size/Weight Range: 12 - 16 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each cut shall be individually vacuum packaged.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specifications of the NAMI Meat Buyer's Guide.
 - (b) Product shall be in natural juices.
 - (c) Product shall be cooked and sold in packaging that retains the item's "natural juices".
 - (d) Product shall be cooked to rare cook state
 - (e) Minimum amount of protein is 5 g per oz. and maximum of 230 mg of sodium/oz.

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

- a. NAMI Name and Number: Beef Rib, Ribeye Roll, Raw, NAMI 112
- b. Grade Requirement: USDA Choice or Select
- c. Portion Size/Weight Range: 8 – 13 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each cut shall be packaged individually, vacuum packaging preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specifications of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.

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

- a. NAMI Name and Number: Beef Rib, Rib Eye Roll Steak, Boneless, Raw, NAMI 1112
- b. Grade Requirement: USDA Choice or Select
- c. Portion Size/Weight Range: 6 - 8 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Steaks shall be IQF.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.

36. BEEF RIB, ROAST-READY, FULLY COOKED

- a. NAMI Name and Number: Prepared from Beef Rib, Roast-Ready, NAMI 109
- b. Grade Requirement: Prepared from USDA Choice or Select
- c. Portion Size/Weight Range: 10 - 15 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each cut shall be individually vacuum packaged.

BEEF PRODUCTS
CHAPTER 3

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specifications of the NAMI Meat Buyer's Guide.

(b) Product shall be in natural juices.

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

(d) Product shall be cooked to rare cook state.

(e) Minimum amount of protein is 5 g per oz. and maximum 50 mg per oz.

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

a. NAMI Name and Number: Beef, Round, Heel & Shank off, w/o Sirloin Tip (Knuckle), Boneless, Raw, NAMI 161B

b. Grade Requirement: USDA Select or Choice

c. Portion Size/Weight Range: 37 - 44 or 44 - 51 lbs. each roast (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) Each piece shall be individually wrapped, vacuum packaging is preferred.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

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

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

a. NAMI Name and Number: Beef Round, Rump & Shank Partially Off, Handle On, Raw, NAMI 166B

b. Grade Requirement: USDA Select or Choice

c. Portion Size/Weight Range: 44 - 52 or 52 - 61 lbs. each roast (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) Each piece shall be individually wrapped, vacuum packaging is preferred.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

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

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

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

a. NAMI Name and Number: Beef Round, Sirloin Tip (Knuckle), Peeled, Raw, NAMI 167A

b. Grade Requirement: USDA Choice or Select

c. Portion Size/Weight Range: 8 - 10 or 10 - 12 lbs. per roast (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) Each cut shall be packaged individually, vacuum packaging is preferred.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

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

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

a. NAMI Name and Number: Beef Round, Sirloin Tip (Knuckle), Peeled, Fully Cooked, NAMI 167A

b. Grade Requirement: USDA Choice or Select

BEEF PRODUCTS
CHAPTER 3

- c. Portion Size/Weight Range: 4-5 lbs. per roast (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each cut shall be packaged individually, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.
 - (c) **Note:** This item is for holiday usage only.

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

- a. NAMI Name and Number: Beef Round, Top (Inside), Cap off, Raw, NAMI 169A, PSO: 1
- b. Grade Requirement: USDA Choice or Select
- c. Portion Size/Weight Range: 7-16 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each piece shall be individually wrapped, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.

42. BEEF, SHORT RIB, BONE IN, RAW

- a. NAMI Name and Number: Beef Short Rib, Bone in, Raw, NAMI 1123
- b. Grade Requirement: USDA Select or Choice
- c. Portion Size/Weight Range: 6 - 8 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.

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

- a. NAMI Name and Number: Beef Top (Inside), Round, Fully Cooked, NAMI 623A
- b. Grade Requirement: USDA Choice or Select
- c. Portion Size/Weight Range: 14 - 20 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each piece shall be individually wrapped, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.
 - (c) Minimum amount of protein is 5 g per oz. and maximum of 50 mg of sodium.

44. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, RAW

- a. NAMI Name and Number: N/A

BEEF PRODUCTS
CHAPTER 3

- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4 - 6 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed IAW Good Manufacturing Practices and be a high quality commercial item.
 - (b) Portion weight shall be determined by the users at time of cataloging.
 - (c) Use of metal detection devices to ensure product safety is required.
 - (d) Batter/breading shall NOT be more than 30% of the finished product weight.

45. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4 - 6 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed IAW Good Manufacturing Practices and be a high quality commercial item.
 - (b) Portion weight shall be determined by the users at time of cataloging.
 - (c) Use of metal detection devices to ensure product safety is required.
 - (d) Batter/breading shall NOT be more than 30% of the finished product weight.
 - (e) Minimum amount of protein is 5 g/oz. and maximum of 110 mg of sodium/ounce.

46. BEEFSTEAK, SALISBURY, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4 – 6 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed IAW Good Manufacturing Practices and be a high quality commercial item.
 - (b) Portion weight shall be determined by the users at time of cataloging.
 - (c) Product is to be prepared from 85% lean ground beef and bread crumbs or rolled oats. Product may contain vegetables (such as but not limited to onions and tomatoes), spices, and seasonings.
 - (d) Product is to be without gravy.
 - (e) Minimum amount of protein is 4 g/oz. and maximum of 110 mg of sodium/oz.

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

- a. NAMI/IMPS Name and Number: Beef Sandwich Steaks, Flaked, Chopped, Formed, and Wafer

BEEF PRODUCTS
CHAPTER 3

Sliced, Raw, IMPS 1138A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 2 or 4 oz. each as specified by the user (+/- 0.25 oz. tolerance)

d. Packaging and Marking:

(1) Product shall be packed so each portion can be removed individually.

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

(3) Miscellaneous Requirements:

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

(b) Rectangular or round shaped product is permitted.

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

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

48. BEEFSTEAK, WAFER SLICED (PHILLY STYLE), (BEEF, WATER, & FOOD STARCH PRODUCT), RAW

a. NAMI/IMPS Name and Number: Beef Sandwich Steaks, Flaked, Chopped, Formed, and Wafer Sliced, Raw, IMPS 1138A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: .2 - .5 oz. each as specified by the user (+/- 0.5 oz. tolerance)

d. Packaging and Marking:

(1) Product shall be packed so each portion can be removed individually.

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

(3) Miscellaneous Requirements:

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

(b) Rectangular or round shaped product is permitted.

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

(d) To be used for Philly steak sandwiches.

LAMB PRODUCTS
CHAPTER 4

1. LAMB RIB CHOPS, RAW

- a. NAMI Name and Number: Lamb Rib Chops, Raw NAMI 1204B, PSO: 3
- b. Grade Requirement: Lamb/Choice, Yield Grade of 3 or higher
- c. Portion Size/Weight Range: 4 - 8 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) PSO 3 – the tail length of the chop shall be no more than 1 inch.
 - (c) Surface fat trim shall be ¼ inch maximum at any one point.
 - (d) **Note:** Use of this item requires prior Service Headquarters approval.

2. LAMB SHOULDER ROAST, RAW

- a. NAMI Name and Number: Lamb Shoulder, Square-Cut, Boneless, NAMI 208
- b. Grade Requirement: Lamb/Choice, Yield Grade of 2 or higher
- c. Portion Size/Weight Range: 4 -5 lbs., 5 - 6 lbs., 6 - 7 lbs., or 7 - 7.5 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Must be able to remove individual roasts from case.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.

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

- a. NAMI Name and Number: N/A
- b. Grade Requirement: Prepared from USDA Choice
- c. Portion Size/Weight Range: 8/5 Lb. packages (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Packing and marking shall be in accordance with Good Commercial Practice.
 - (2) Miscellaneous Requirements:
 - (a) Item is to be certified Halal.
 - (b) Item is to be seasoned.
 - (c) **Note:** Use of this item if restricted to contingency zone only.

VEAL PRODUCTS
CHAPTER 5

1. VEAL, STEAK, BREADED, RAW

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 5 - 6 oz. each (no added tolerance shall be applied).
- d. Packaging and Marking:
 - (1) 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 case.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be a high quality commercial item.
 - (b) Portion weight specified includes the breading; breading shall NOT be more than 30% of the end product weight. Fritters are NOT authorized.
 - (c) Product must be flaked and formed. Chopped and formed product will not be considered.

PORK PRODUCTS
CHAPTER 6

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

- a. NAMI Name and Number: Canadian Style Bacon, (Cured and Smoked), Sliced NAMI 550A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 15-17 slices per Lb.
- d. Packaging and Marking:
 - (1) Purchaser may specify packaging in layers, 1 Lb., or bulk containers. Vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Item shall be in Natural Juices.
 - (c) No more than 460 mg per 2 oz. slice

2. BACON, SLICED, FULLY COOKED

- a. NAMI Name and Number: Bacon, Sliced Fully Cooked, (Cured and Smoked), Skinless, NAMI 540 and meeting the requirements to necessarily to produce NAMI 539
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range:
- d. Packaging and Marking:
 - (1) Product should be laid out on parchment paper
 - (2) Vacuum packaging is preferred.
 - (3) Packing and marking shall be in accordance with Good Commercial Practice.
 - (4) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Sodium content shall be 362 mg or less per 2 oz. serving.

3. BACON, SLICED, RAW

- a. NAMI Name and Number: Bacon, Sliced (Cured and Smoked), Skinless, NAMI 539
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 18-22 slices per Lb.
- d. Packaging and Marking:
 - (1) Product shall be shingle packed or laid out on grease resistant paper/board.
 - (2) Vacuum packaging is preferred.
 - (3) Product shall be packaged in bulk or one Lb. units as specified by the user.
 - (4) Packing and marking shall be in accordance with Good Commercial Practice.
 - (5) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Sodium content shall be 362 or less per 2 oz. serving.

4. HAM, BOILED, BONELESS (CURED), FULLY COOKED

- a. NAMI Name and Number: Ham, Boiled, Boneless (Cured), Fully-Cooked, NAMI 508
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 10 – 15 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each ham shall be vacuum packaged in a plastic casing or metal can.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:

PORK PRODUCTS
CHAPTER 6

- (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
- (b) Product shall be 4 X 6 rectangular shaped (Pullman shaped).
- (c) Only ham with natural juices or ham, water added items are authorized. The use of ham and water products will not be considered. .
- (d) This product is designated for slice and dice purposes. Pre-diced ham is allowable.
- (e) Minimum amount of protein is 4 g per oz. and maximum of 230 mg of sodium/oz.

5. HAM, BONELESS, (CURED AND SMOKED), FULLY COOKED, PIT STYLE

- a. NAMI Name and Number: Prepared from Pork Leg, Boneless, NAMI 402B
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 14 - 18 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Item shall be individually vacuum packaged.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Only ham with natural juices are authorized. The use of ham, water added or ham and water products will not be considered.
 - (c) Minimum amount of protein is 5 g per oz. and maximum of 330 mg of sodium/oz.

6. HAM, CURED & SMOKED, FULLY COOKED, BONELESS

- a. NAMI Name and Number: Ham, Boneless (Cured and Smoked), Fully-Cooked, NAMI 505
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 14 - 18 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each ham shall be individually wrapped, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Maximum fat thickness should not exceed ¼ inch.
 - (c) Only ham with natural juices items are authorized. The use of ham, water added or ham and water products will not be considered
 - (d) Minimum amount of protein is 5 g per oz. and maximum of 330 mg of sodium/oz.

7. HAM, CURED & SMOKED, SPECIAL, BONELESS, FULLY COOKED

- a. NAMI Name and Number: Ham, Boneless (Cured/Smoked), Fully-Cooked, Special, Boneless, NAMI 509
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 10 to 15 lbs. each
- d. Packaging and Marking:
 - (1) Each ham shall be packaged individually – vacuum packaging is preferred
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Only ham with natural juices items are authorized. The use of ham, water added or ham and water products will not be considered.
 - (c) Minimum amount of protein is 5 g per oz. and maximum of 330 mg of sodium/oz.

PORK PRODUCTS
CHAPTER 6

8. HAM, DICED, CURED & SMOKED, FULLY COOKED

- a. NAMI Name and Number: Ham, Boneless (Cured/Smoked), Fully-Cooked, “Diced, NAMI 512A size diced 1/8 inch to 3/8 inch
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 2/5 lbs. each
- d. Packaging and Marking:
 - (1) Each ham shall be packaged individually – vacuum packaging is preferred
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer’s Guide.
 - (b) Only ham with natural juices items are authorized. The use of ham, water added or ham and water products will not be considered.
 - (c) 360 mg maximum sodium amount per oz., Minimum of protein per oz. 5 g.

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

- a. NAMI Name and Number: Ham, Honey-Cured (Smoked), Partially Boned, Spiral Cut, NAMI 510
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 10 – 12, 12 – 14, or 14-20 lbs. each lbs. each (no additional tolerance shall be applied) (four weight ranges: 8 – 10 lbs.
- d. Packaging and Marking:
 - (1) Product shall be vacuum packaged to protect against damage/deterioration during storage and shipping.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
 - (b) Product shall be spiral sliced to a 1/8 inch thickness.
 - (c) Only ham with natural juices items are authorized. The use of ham, water added or ham and water products will not be considered.
 - (d) Minimum amount of protein is 6 g per oz. and maximum of 430 mg of sodium per oz.
 - (e) **Note:** This item is for holiday and special meal usage only.

10. PORK, DICED, RAW

- a. NAMI Name and Number: Pork for Stewing, IMPS Item 435A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: N/A (as specified)
- d. Packaging and Marking:
 - (1) Product shall be vacuum packaged to protect against damage/deterioration during storage and shipping.
 - (2) Product shall be packed in not less than 5 lbs. or more than 10 lbs. packages.
 - (3) Packing and marking shall be in accordance with Good Commercial Practice.
 - (4) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the USDA’s Institutional Meat Purchase Specifications.
 - (b) The meat shall be either hand or mechanically cut. Grinding is not permitted.

PORK PRODUCTS
CHAPTER 6

11. PORK HOCKS, SHOULDER (CURED AND SMOKED)

- a. NAMI Name and Number: Pork Hocks, Shoulder (Cured and Smoked), NAMI 561
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 0.5 - 1 or 1 -1.5 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Product shall be packaged to protect against damage/deterioration during storage and shipping.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

12. PORK LEG, RAW

- a. NAMI Name and Number: Pork Leg, Outside, Flat Cut, NAMI 402E and/or Pork Leg, Inside, NAMI 402F
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4 – 6 or 6 -10 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each roast shall be packaged individually, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) One or both cuts shall be packed in the same box and the containers shall be marked accordingly.
 - (4) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specifications of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.
 - (c) 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.

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

- a. NAMI Name and Number: Pork Loin Chops, Center-Cut, One Muscle, Boneless, NAMI 1412E, PSO 1 or NAMI 1412B (Same cut) with PSO 4 without tail.
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 5 oz. each (+/- 0.25 oz. tolerance) (6 – 8 oz.)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be 1/8 inch maximum at any one point.
 - (c) This item may contain not more than 10% added solution.

14. PORK LOIN, ROAST, BONELESS, RAW

- a. NAMI Name and Number: Pork Loin, Roast, Boneless, NAMI 413 or NAMI 413A when 413 is not available.

PORK PRODUCTS
CHAPTER 6

- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 8-10 or 10-13 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each roast shall be individually vacuum packaged.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Product shall meet PSO 3 – 0.0 in x 0.0 in. belly strap removal.
 - (c) This item may contain no more than 10% added solution.

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

- a. NAMI Name and Number: Pork Roasting Pig, Raw, NAMI 400A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 30 – 50 or 50 - 70 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Product shall be packaged to prevent damage during shipment/storage vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) The internal fat and the membranous portion of the diaphragm shall be excluded.

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

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 5 - 10 lbs. per package/container
- d. Packaging and Marking:
 - (1) Product shall be packaged to protect against damage/deterioration during storage and shipping.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
 - (b) Product is to be seasoned, without sauce.
 - (c) Minimum amount of protein is 3.5 g per oz. and maximum of 191 mg of sodium/oz.

17. PORK SHOULDER, BUTT, BONE IN, RAW

- a. NAMI Name and Number: Pork Shoulder, Butt, Bone In, Raw, NAMI 406
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 6 – 8 or 8-11 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each roast shall be individually vacuum packaged.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.
 - (c) This item may contain not more than 10% added solution.

PORK PRODUCTS
CHAPTER 6

18. PORK SHOULDER, BUTT, BONELESS, RAW

- a. NAMI Name and Number: Pork Shoulder, Butt, Boneless, Raw, NAMI 406A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4-7 or 7-10 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each roast shall be individually vacuum packaged.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Surface fat trim shall be ¼ inch maximum at any one point.
 - (c) Product shall be netted or tied.
 - (d) This item may contain not more than 10% added solution.

19. PORK SHOULDER BUTT STEAKS, BONE IN, RAW

- a. NAMI Name and Number: Pork Shoulder Butt Steaks, Raw, NAMI 1406
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 5 - 8 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
 - (b) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (c) Product is cut from NAMI 406.
 - (d) This item may contain not more than 10% added solution.

20. PORK SHOULDER BUTT STEAKS, BONELESS, RAW

- a. NAMI Name and Number: Pork Shoulder Butt Steaks, Boneless, Raw, NAMI 1407
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4 - 8 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
 - (b) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (c) Product is cut from NAMI 407.
 - (d) This item may contain not more than 10% added solution.

21. PORK SPARERIBS, BREAST BONE (STERNUM) OFF, FULLY COOKED

- a. NAMI Name and Number: Prepared from Pork Spareribs, Breast Bone (Sternum) Off, NAMI 416C
- b. Grade Requirement: N/A

PORK PRODUCTS
CHAPTER 6

- c. Portion Size/Weight Range: 3 -5 lbs.
- d. Packaging and Marking:
 - (1) Product shall be packaged to prevent damage/deterioration during shipment and storage, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Packing and marking shall be in accordance with Good Commercial Practice
 - (b) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide
 - (c) Minimum amount of protein is 4 g per oz. and maximum of 120 mg of sodium/oz.

22. PORK SPARERIBS, RAW

- a. NAMI Name and Number: Pork Spareribs, Breast Bone (Sternum) Off, Raw, NAMI 416C
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 2 -3 or 3-4 lbs. each
- d. Packaging and Marking:
 - (1) Product shall be packaged to prevent damage/deterioration during shipment and storage, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

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

- a. NAMI Name and Number: Pork Spareribs, Fully Cooked, St. Louis Style, NAMI 559A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 2 - 3 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Product shall be layer pack or vacuum packaged to prevent damage/ deterioration during shipment and storage, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Product must have diaphragm removed.
 - (c) Minimum amount of protein is 4 g per oz. and maximum of 100 mg of sodium/oz.

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

- a. NAMI Name and Number: Pork Spareribs, Fully Cooked, St. Louis Style, NAMI 559A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 2 - 3 lbs. each
- d. Packaging and Marking:
 - (1) Product shall be layer pack or vacuum packaged to prevent damage/ deterioration during shipment and storage, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Product must have diaphragm removed.
 - (c) Product is to be seasoned with St. Louis style spices.
 - (d) Minimum amount of 4 g protein is per oz. and maximum of 100 mg of sodium/oz.

PORK PRODUCTS
CHAPTER 6

25. PORK SPARERIBS, ST. LOUIS STYLE, RAW

- a. NAMI Name and Number: Pork Spareribs, St. Louis Style, Raw, NAMI 416A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 2 – 3 or 3-4 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Product shall be layer pack or vacuum packaged to prevent damage/ deterioration during shipment and storage, vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

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

- a. NAMI Name and Number: Prepared from Pork Steaks, Flaked, and Formed, Frozen, Raw, NAMI 1438
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4 - 5 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Batter/breading shall NOT be more than 30% of product weight.
 - (b) Product shall be processed using Good Manufacturing Practices and be a high quality commercial item.
 - (c) Product must be Flaked and Formed; Chopped and Formed product will not be considered.

27. PORK TENDERLOIN, RAW

- a. NAMI Name and Number: Pork Tenderloin, Raw, NAMI 415
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 1 – 2 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Product shall be packaged to prevent damage during shipment/storage vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) The tenderloin shall be practically free of fat.
 - (c) This item may contain no more than 8% added solution.

CHICKEN PRODUCTS
CHAPTER 7

1. CHICKEN, 8 WAY CUT, BREADED, FULLY COOKED

- a. NAMI Name and Number: Prepared from Chicken, 8 Piece Cut Broiler-WOG, NAMI P1005
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: Processed from birds weighing 3 to 6 lbs. each without necks and giblets.
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer's Guide.
 - (b) Product shall be processed from the broiler/fryer class of chickens. Tail shall be excluded.
 - (c) Minimum amount of protein is 5.5 g per oz. and maximum of 170 mg of sodium/oz.

2. CHICKEN, 8 WAY CUT, RAW

- a. NAMI Name and Number: Chicken, 8 Piece Cut Broiler-WOG, NAMI P1005
- b. Grade Requirement: USDA Grade A
- c. Portion Size/Weight Range: Processed from chickens weighing 3 to 6 lbs. each without necks and giblets.
- d. Packaging and Marking:
 - (1) Product shall be packaged in a manner which will protect the item from deterioration/damage during shipment and storage.
 - (2) Users will specify if bulk packaging is permitted at time of cataloging.
 - (3) Packing and marking shall be in accordance with Good Commercial Practice.
 - (4) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer's Guide.
 - (b) Product shall be processed from the broiler/fryer class of chickens. Tail shall be excluded.
 - (c) IQF processing is preferred.

3. CHICKEN BREAST FILLET WITH RIB MEAT, BREADED, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4 - 5 oz. each (no tolerances shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed from whole muscle breast meat in accordance with Good Manufacturing Practices.
 - (b) Product shall be boneless and skinless.
 - (c) Product shall natural fillet shaped.
 - (d) Use of metal detection devices to ensure product safety is required.
 - (e) Batter/breading shall NOT be more than 30% of the finished product weight.
 - (f) Minimum amount of protein is 3.75 g per oz. and maximum of 127 mg of sodium/oz.

CHICKEN PRODUCTS
CHAPTER 7

4. CHICKEN BREAST FILLET WITH RIB MEAT, RAW

- a. NAMI Name and Number: N/A
- b. Grade Requirement: USDA Grade A
- c. Portion Size/Weight Range: 5 oz. each (+/- 0.5 oz. tolerance)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed from the broiler/fryer class of chickens.
 - (b) Product shall be boneless and skinless.
 - (c) Product shall be processed from 3-6 lb chickens.
 - (d) Breast fillet must be cut from the membrane side (shiny top) of the breast.
 - (e) The use of “pressed” products will not be considered.

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

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. 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)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed from the broiler/fryer class of chickens.
 - (b) Product shall be boneless and skinless.
 - (c) IQF processing is preferred.
 - (d) Minimum amount of protein is 6 g per oz. and maximum of 135 mg of sodium/oz.

6. CHICKEN BREAST FAJITA STRIPS, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 5 - 10 Lb. packages (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) 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.
 - (c) No individual surface shall be more than 4 inches in length.
 - (d) IQF processing is preferred.
 - (e) Minimum amount of protein is 7 g per oz. and maximum of 157 mg of sodium/oz.

CHICKEN PRODUCTS
CHAPTER 7

7. CHICKEN BREAST FAJITA STRIPS, RAW

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 5 - 10 Lb. packages (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Product may be marinated with not more than 8% solution added.
 - (c) Product must be neutral flavor seasonings and marinades.
 - (d) 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. Allow 3/8 inch.
 - (e) No individual surface shall be more than 4 inches in length.
 - (f) IQF processing is preferred.

8. CHICKEN BREAST NUGGET, BREADED, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 0.5 - 1.0 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed from breast meat in accordance with Good Manufacturing Practices.
 - (b) 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.
 - (c) Batter/breading shall NOT be more than 30% of the finished product weight.
 - (d) The addition of binders, extenders, or water will not be considered.
 - (e) Minimum amount of protein per 1oz. is 5 g.
 - (f) Maximum amount of sodium per 1oz. is 167 mg.

9. CHICKEN BREAST CHUNK, BREADED, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 0.5 - 1.0 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed from breast meat in accordance with Good Manufacturing Practices.

CHICKEN PRODUCTS
CHAPTER 7

(b) 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.

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

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

(e) Minimum amount of protein per 1oz. is 5 g.

(f) Maximum amount of sodium per 1oz. is 150 mg.

10. CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 1.0 - 2.5 oz. each in a 10 Lb. case (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

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

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

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

(d) Various flavor profiles are permitted.

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

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 1.0 - 2.5 oz. each in a 10 Lb. case (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

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

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

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

(d) Various flavor profiles are permissible.

(e) Solution added shall not exceed 12% maximum.

12. CHICKEN BURGER, WITH QUINOA & VEGETABLES, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 4 oz. each (+/- 1/4 oz. tolerance)

d. Packaging and Marking:

(1) 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.

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

CHICKEN PRODUCTS
CHAPTER 7

(3) Miscellaneous Requirements:

- (a) Product shall be processed in accordance with Good Manufacturing Practices.
- (b) Item shall contain a minimum of 45% protein contribution from meat and no more than 15% fat.
- (c) Additional ingredients such as beans, vegetables, and whole grains are permitted with appropriate spices.
- (d) Minimum amount of protein is 6 g per oz. and maximum of 60 mg of sodium per oz.

13. CHICKEN, DICED, LOW SODIUM, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 5 - 10 Lb. packages (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

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

(b) Product shall be diced as ½ to ½ inch pieces, fines shall not exceed 10 %.

(c) IQF processing is preferred.

(d) 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)

(e) Minimum amount of protein is 6 g per oz. and maximum of 160 mg of sodium/oz.

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

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 5 - 10 Lb. packages (no additional tolerance shall be applied)

d. Packaging and Marking:

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

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

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

(4) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer’s Guide.

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

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

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 4 oz. each (+/- 0.25 oz. tolerance)

d. Packaging and Marking:

(1) Product shall be IQF and packaged in a manner which will protect the item from

CHICKEN PRODUCTS
CHAPTER 7

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

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

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

(4) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer’s Guide.

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

16. CHICKEN PATTIES, BREADED, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 2.5 – 3.5 or 4.5 – 5.5 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Product shape may be round or oval.

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

(d) USAF - Product shall be from breast meat only.

(e) Minimum amount of protein is 3 g per oz. and maximum of 195 mg of sodium/oz.

17. CHICKEN, QUARTERED, OVEN ROASTED, FULLY COOKED

a. NAMI Name and Number: Prepared from Broiler Quarters, NAMI P1009”

b. Grade Requirement: Prepared from USDA Grade A

c. Portion Size/Weight Range: Processed from birds weighing 3 to 5 lbs. each without necks and giblets.

d. Packaging and Marking:

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

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer’s Guide.

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

(c) Product shall be cut into four equal parts.

(d) IQF processing is preferred.

(e) Minimum amount of protein is 5.5 g per oz. and maximum of 140 mg of sodium/oz.

18. CHICKEN, QUARTERED, RAW

a. NAMI Name and Number: Broiler Quarters, NAMI P1009

b. Grade Requirement: USDA Grade A

c. Portion Size/Weight Range: Processed from chickens weighing 3 to 5 lbs. each without necks and giblets.

d. Packaging and Marking:

(1) 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.

CHICKEN PRODUCTS
CHAPTER 7

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer's Guide.

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

(c) Product shall be cut into four equal parts.

(d) IQF processing is preferred.

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

a. NAMI/IMPS Name And Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 2 to 4 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) Product shall be packed so each portion can be removed individually.

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

(3) Miscellaneous Requirements:

(a) Rectangular or round shaped product is permitted.

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

(c) To be used for philly steak sandwiches.

(d) Product may contain up to 22% added solution.

20. CHICKEN TENDERLOINS, BREADED, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 1.5 – 3 oz. each packed in a 5 or 10 Lb. package (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

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

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

(c) Product shall be ovenable.

(d) USA & USAF - Multiflavor profiles per case are permitted.

(e) Minimum amount of protein is 4 g per oz. and maximum of 145 mg of sodium/oz.

(f) Observation of maximum allowable solution percentage must be followed.

21. CHICKEN THIGH, BONELESS/SKINLESS, RAW

a. NAMI Name and Number: N/A

b. Grade Requirement: USDA Grade A

c. Portion Size/Weight Range: 4.5 – 5.5 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

CHICKEN PRODUCTS
CHAPTER 7

- (a) Product shall be processed from the broiler/fryer class of chickens.
- (b) IQF processing is preferred in 5 - 10 Lb. container.

22. CHICKEN THIGHS, BONELESS/SKINLESS, TOCINO, PHILIPPINE STYLE, RAW

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 5 – 10 Lb. containers in a 20 lbs. or higher case
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
 - (b) Product may contain no more than 8% added solution.

23. CHICKEN, THIGH, KABOB, RAW

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 3.5 – 4.0 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Product shall be IQF 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
 - (b) Product shall be on wooden skewers.

24. CHICKEN, THIGH, KABOB, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 3.5 – 4.0 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Product shall be IQF 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
 - (b) Product shall be on wooden skewers.
 - (c) No more than 150 mg of sodium per oz.

25. CHICKEN, THIGH, KABOB, W/VEGETABLES & FRUIT, RAW

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A

CHICKEN PRODUCTS
CHAPTER 7

- c. Portion Size/Weight Range: 3.75 – 4.25 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
 - (b) Product shall include uniform pieces of onions, peppers, and pineapple.
 - (c) Product shall be on wooden skewers.
 - (d) Product may be marinated with a maximum of 8% solution.

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

- a. NAMI Name and Number: Whole Broiler without Giblets (WOG), NAMI P1002
- b. Grade Requirement: USDA Grade A
- c. Portion Size/Weight Range: Processed from chicken weighing 5-7 lbs. each
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer's Guide.
 - (b) Product shall be processed from the broiler/fryer class of chickens.
 - (c) IQF processing is preferred.

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

- a. NAMI Name and Number: Prepared from Broiler Wing, NAMI P1036
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 2-3-oz. oz. each in a 10 or 15 Lb. case (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Product shall be IQF 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer's Guide.
 - (b) Product shall include disjointed first and second joints only.
 - (c) Product shall be processed from the broiler/fryer class of chickens.
 - (d) Various flavor profiles are permitted;
 - (e) Minimum amount of protein is 4.5 g per oz. and maximum of 190 mg of sodium/oz.

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

- a. NAMI Name and Number: Prepared from Broiler Wing, NAMI P1036
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 1.0 - 2.5 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:

CHICKEN PRODUCTS
CHAPTER 7

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer's Guide.

(b) Wing Tips shall be removed.

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

(d) IQF processing is preferred.

(e) Maximum amount of sodium per wing is 150 mg.

(f) Minimum amount of protein per wing is 7 g.

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

a. NAMI Name and Number: Prepared from Broiler Wing, NAMI P1036

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 1.0-2.5 oz. each in a 5 – 40 Lb. case size with 5 lbs. individual packs in the case.

d. Packaging and Marking:

(1) Product shall be IQF 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.

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

(3) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Product shall include disjointed first and second joints only.

(c) Unglazed and various glaze flavor profiles are permitted.

(d) Minimum amount of protein is 5 g per oz. and maximum of 150 mg of sodium/oz.

30. CHICKEN WINGS, WHOLE, RAW

a. NAMI Name and Number: Broiler Wing, NAMI P1036

b. Grade Requirement: USDA Grade A

c. Portion Size/Weight Range: 2 - 3 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) Product shall be IQF 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.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer's Guide.

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

31. CORNISH HEN, HALVES, RAW

a. NAMI Name and Number: Rock Cornish Game Hen, or Cornish Game Hen, NAMI P150

b. Grade Requirement: USDA Grade A

c. Portion Size/Weight Range: 12 - 15 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) Product shall be IQF 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.

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

CHICKEN PRODUCTS
CHAPTER 7

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer's Guide.

32. CORNISH HEN, HALVES, FROZEN

a. NAMI Name and Number: Rock Cornish Game Hen, or Cornish Game Hen, NAMI P1508

b. Grade Requirement: USDA Grade A

c. Portion Size/Weight Range: 24/13 -15oz. each

d. Packaging and Marking:

(1) Product shall be IQF 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.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer's Guide.

33. CORNISH HEN, WHOLE WITH OR WITHOUT GIBLETS, RAW

a. NAMI Name and Number: Rock Cornish Game Hen, or Cornish Game Hen, NAMI P1500

b. Grade Requirement: USDA Grade A

c. Portion Size/Weight Range: 20 - 22 oz. each in a 30 Lb. case (no additional tolerance shall be applied)

d. Packaging and Marking:

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

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Poultry Buyer's Guide.

TURKEY PRODUCTS
CHAPTER 8

1. TURKEY BACON, SLICED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 18 - 22 slices per Lb.
- d. Packaging and Marking:
 - (1) Product shall be layer packed, shingle packed, or stack packed as specified by the users during catalog development, vacuum packaging is required.
 - (2) Product shall be packaged in bulk or one Lb. units as specified by the user.
 - (3) Packing and marking shall be in accordance with Good Commercial Practice.
 - (4) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial
 - (b) Sodium content shall be 290 mg or less per 2 slice serving and 181 mg per oz.

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

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 18 - 22 slices per Lb.
- d. Packaging and Marking:
 - (1) Product shall be layer packed, shingle packed, or stack packed as specified by the users during catalog development, vacuum packaging is required.
 - (2) Product shall be packaged in bulk or one Lb. units as specified by the user.
 - (3) Packing and marking shall be in accordance with Good Commercial Practice.
 - (4) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial
 - (b) Sodium content shall be 290 mg or less per 2 slice serving and 181 mg per oz.

3. TURKEY BREAST FILLET, RAW

- a. NAMI Name and Number: N/A
- b. Grade Requirement: Prepared with USDA Grade A
- c. Portion Size/Weight Range: 4 - 6 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Product shall be IQF, 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) 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

- a. NAMI Name and Number: N/A
- b. Grade Requirement: USDA Grade A
- c. Portion Size/Weight Range: 8 – 12 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:

TURKEY PRODUCTS
CHAPTER 8

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

(2) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Skin covering may be present to maintain moisture during cooking. Product may be injected with no more than 10% of a water, salt, and sodium phosphate solution to improve moisture retention.

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

a. NAMI Name and Number: N/A

b. Grade Requirement: Prepared from USDA Grade A

c. Portion Size/Weight Range: 8 - 10 lbs. each

d. Packaging and Marking:

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

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

(3) Miscellaneous Requirements:

(a) Product is to be oven roasted.

(b) Product is to be seasoned.

(c) Minimum amount of protein is 6 g per oz. and maximum of 190 mg of sodium/oz.

6. TURKEY BURGER, WITH BROWN RICE & VEGETABLES, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 4 oz. each (+/- 0.25 oz. tolerance)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Item shall contain a minimum of 45% protein contribution from meat and no more than 15% fat.

(c) Fillers such as beans, vegetables, and whole grains are permitted with appropriate spices.

(d) Minimum amount of protein is 3 g per oz. and maximum of 230 mg of sodium/oz.

7. TURKEY, DICED, WHITE & DARK IN NATURAL PROPORTIONS, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 5 – 10 Lb. packages (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices and be

TURKEY PRODUCTS
CHAPTER 8

a high quality commercial item.

(b) Product shall be diced as ½ to ½ inch pieces, fines (bits or pieces) shall not exceed 10 %.

(c) IQF processing is preferred.

(d) Minimum amount of protein is 5 g per oz. and maximum of 240 mg of sodium/oz.

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

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 5 – 10 Lb. packages

d. Packaging and Marking:

(1) 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.

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

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

(4) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Lean content of finished product shall be a minimum of 90% lean and fat content of finished product shall not exceed 10%.

9. TURKEY, GROUND, PATTIES, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, 85% LEAN, RAW

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 4 oz. each (+/- 0.25 oz. tolerance)

d. Packaging and Marking:

(1) 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.

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

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

(4) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Lean content of finished product shall be a minimum of 85% lean and fat content of finished product shall not exceed 15 %.

10. TURKEY, GROUND, PATTIES, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, 85% LEAN, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 4.4 – 4.6 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

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

(4) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

TURKEY PRODUCTS
CHAPTER 8

(b) Lean content of finished product shall be a minimum of 85% lean and fat content of finished product shall not exceed 15%.

(c) Minimum amount of protein is 7 g per oz. and maximum of 230 mg of sodium/oz.

11. TURKEY, GROUND, PATTIES, WHITE MEAT ONLY, MINIMUM 85% LEAN, RAW

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 4 oz. or 5.33 oz. each in a 10 Lb. case (+/- 0.25 oz. tolerance)

d. Packaging and Marking:

(1) 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.

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

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

(4) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

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

12. TURKEY, ROAST, BONELESS, WHITE & DARK IN NATURAL PROPORTIONS, RAW

a. NAMI Name and Number: N/A

b. Grade Requirement: USDA Grade A. USDA Grade B acceptable when Grade A not available.

c. Portion Size/Weight Range: 8 - 12 lbs. each (no additional tolerance shall be applied)

d. Packaging and Marking:

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

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

(3) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Product shall be 4 to 7 inches in diameter and 9 to 17 inches long.

(c) White to dark meat ratio shall be in natural proportion as found in whole turkeys.

(d) Skin covering may be present to maintain moisture during cooking.

(e) Product may be injected with no more than 8% of a water, salt, and sodium phosphate solution to improve moisture retention.

(f) Each roast shall be netted.

13. TURKEY, WHOLE, SKIN-ON, SEMI-BONELESS, WITHOUT NECK OR GIBLETS, RAW

a. NAMI Name and Number: N/A

b. Grade Requirement: Prepared from USDA Grade A

c. Portion Size/Weight Range: 14 - 24 lbs. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) Each turkey shall be individually vacuum packed to protect against damage/deterioration during storage and shipment.

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

(3) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Product may contain no more than 10% basting solution.

(c) Product shall have wing bones only; drumstick bones only; or wing bones and drumstick bones only.

TURKEY PRODUCTS
CHAPTER 8

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

- a. NAMI Name and Number: Whole Young Turkey without Giblets, NAMI P2102
- b. Grade Requirement: USDA Grade A
- c. Portion Size/Weight Range: 16 - 24 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each bird shall be individually vacuum packed to protect against damage/deterioration during storage and shipment.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specifications of the NAMI Poultry Buyer's Guide.
 - (b) Product may contain not more than 10% basting solution.

15. TURKEY, WHOLE, WITHOUT GIBLETS, SMOKED, FULLY COOKED

- a. NAMI Name and Number: Prepared from NAMI P2002
- b. Grade Requirement: Prepared from USDA Grade A
- c. Portion Size/Weight Range: 10 - 14 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each bird shall be individually vacuum packed to protect against damage/deterioration during storage and shipment.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specifications of the NAMI Poultry Buyer's Guide.
 - (b) Minimum amount of protein is 6.5 g per oz. and maximum of 140 mg of sodium/oz.

16. TURKEY WINGS, WHOLE, FULLY COOKED

- a. NAMI Name and Number: Prepared from Young Turkey Whole Wing, NAMI P2036
- b. Grade Requirement: Prepared from USDA Grade A
- c. Portion Size/Weight Range: 3.2 - 4.0 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specifications of the NAMI Poultry Buyer's Guide.
 - (b) Minimum amount of protein is 8.5 g per oz. and maximum of 280 mg of sodium/oz.

FURTHER PROCESSED PRODUCTS
CHAPTER 9

1. FRANKFURTERS

- a. NAMI Name and Number: Frankfurters, NAMI 800
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4/1; 5/1; or 6/1 per Lb.
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed requirements of the NAMI Meat Buyer's Guide.
 - (b) Formula D, Beef or Formula A, Beef and pork in any combination; Style C, skinless or Style D, collagen casings.
 - (c) Product shall not exceed 232 mg sodium per oz.; 7.84 g total fat per oz.

2. FRANKFURTERS, CHICKEN AND/OR TURKEY

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4/1 or 6/1 per Lb.
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Individual frankfurters weights and lengths are determined by customer.
 - (c) Product shall be skinless or in collagen casings.
 - (d) Product shall not exceed 275 mg sodium per oz.; 7.84 g total fat per oz.

3. GYRO MEAT, LOAF

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4-5 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality item.
 - (b) Product shall not exceed 260 mg sodium per oz. (780 mg sodium per 3 oz. serving); 3 g total fat per oz.; and 1 g saturated fat per oz.
 - (c) Product shall have a minimum of 5 g protein per oz.

4. GYRO MEAT, SLICED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A

FURTHER PROCESSED PRODUCTS
CHAPTER 9

- c. Portion Size/Weight Range: 0.5 – 1.0 oz. slices (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality item.
 - (b) Product shall not exceed 260 mg sodium per oz. (780 mg sodium per 3 oz. serving); 3 g total fat per oz.; and 1 g saturated fat per oz.
 - (c) Product shall have a minimum of 5 g protein per oz.

5. LUNCHMEAT, BEEF PASTRAMI, FOR SLICING

- a. NAMI Name and Number: Beef Pastrami, NAMI 611
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 5 - 7 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Package weight shall be specified by the user.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Product shall contain not more than 10% solution prior to cooking.
 - (c) Product shall not exceed 302 mg sodium per oz. (780 mg sodium per 3 oz. serving); 2 g total fat per oz.

6. LUNCHMEAT, BEEF PASTRAMI, SLICED

- a. NAMI Name and Number: Prepared from Beef Pastrami, NAMI 611
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 0.5 – 1.0 oz. slices (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Package weight shall be specified by the user.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Product shall contain not more than 10% solution prior to cooking.
 - (c) Product shall not exceed 302 mg sodium per oz. (780 mg sodium per 3 oz. serving); 2 g total fat per oz.

7. LUNCHMEAT, BOLOGNA, FOR SLICING

- a. NAMI Name and Number: Bologna, NAMI 801
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 7 - 12 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) User will select package size required during cataloging.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed requirements of the NAMI Meat Buyer's Guide.

FURTHER PROCESSED PRODUCTS
CHAPTER 9

(b) Formula B - Beef, pork (beef is predominant) or Formula D – Beef; Style D – collagen casings.

(c) Product shall not exceed 265 mg sodium per oz.; 7 g total fat per oz.

8. LUNCHMEAT, BOLOGNA, SLICED

a. NAMI Name and Number: Prepared from Bologna, NAMI 801

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 0.5 – 1.0 oz. slices (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) User will select package size required during cataloging.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed requirements of the NAMI Meat Buyer's Guide.

(b) Formula B - Beef, pork (beef is predominant) or Formula D – Beef; Style D – collagen casings.

(c) Product shall not exceed 265 mg sodium per oz.; 7 g total fat per oz.

9. LUNCHMEAT, CHICKEN BREAST, SLICED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 0.5 – 1.0 oz. slices (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) Package weight shall be specified by the user.

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

(3) Miscellaneous Requirements:

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

(b) Product shall be produced from whole muscle cuts.

(c) Product may be smoked or oven roasted.

(d) Various flavor profiles permitted

(e) Product shall not exceed 225 mg sodium per oz.; 1 g total fat per oz.

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

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 0.6 - 0.8 oz. slices - Package sizes not to exceed 5 lbs.

d. Packaging and Marking:

(1) Product is to be vacuum packaged.

(2) User will select package size required during cataloging.

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

(4) Miscellaneous Requirements:

(a) Various flavor profiles are permitted.

(b) Product shall not exceed 200 mg sodium per oz.; 2 g total fat per oz.

11. LUNCHMEAT, ROAST BEEF, SLICED

a. NAMI Name and Number: N/A

FURTHER PROCESSED PRODUCTS
CHAPTER 9

- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 0.6 - 0.8 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Package weight shall be specified by the user.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality item.
 - (b) Product shall be produced from whole muscle cuts.
 - (c) Product shall not exceed 215 mg sodium per oz.; 2 g total fat per oz.

12. LUNCHMEAT, SALAMI, FOR SLICING

- a. NAMI Name and Number: Salami, Cooked, NAMI 804
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 7 - 12 lbs. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) User will select case size required during cataloging.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed requirements of the NAMI Meat Buyer's Guide.
 - (b) Formula C, Pork and Beef, Pork predominant.
 - (c) Product shall not exceed 450mg sodium per oz.; 7 g total fat per oz.

13. LUNCHMEAT, SALAMI, SLICED

- a. NAMI Name and Number: Prepared from Salami, Cooked, NAMI 804
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 0.5 – 1.0 oz. slices (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) User will select package size required during cataloging.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed requirements of the NAMI Meat Buyer's Guide.
 - (b) Formula C, Pork and Beef, Pork predominant.
 - (c) Product shall not exceed 260 mg sodium per oz.; 5 g total fat per oz.

14. LUNCHMEAT, TURKEY BREAST, SLICED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 0.5 – 1.0 oz. slices (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Package weight shall be specified by the user.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality item.
 - (b) Product shall be produced from whole muscle cuts.

FURTHER PROCESSED PRODUCTS
CHAPTER 9

- (c) Product may be smoked or oven roasted.
- (d) Various flavor profiles are permitted
- (e) Product may contain not more than 8% added broth.
- (f) Product shall not exceed 250 mg sodium per oz.; 1 g total fat per oz.

15. LUNCHMEAT, TURKEY HAM, SLICED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 0.5 oz. – 1.0 oz. slices (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality item.
 - (b) Product shall not exceed 270 mg sodium per oz.; 2 g total fat per oz.; and 0.5 g saturated fat per oz.

16. MEATBALLS, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 1/2 oz., 1 oz., 1 ½, or 2 oz. meatballs as specified by the user
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Principle Display Panel must declare “85% lean”; “15% fat”; or “85% lean/15% fat” for the all-beef formulation.
 - (4) Miscellaneous Requirements:
 - (a) Item can be with or without seasoning.
 - (b) Allowable formulations include beef; beef and pork; chicken; or turkey.
 - (c) Product shall not exceed 140 mg sodium per oz. (420 mg sodium per 3 oz. serving (unsauced)); 4.5 g total fat per oz.; and 2 g saturated fat per oz.
 - (d) Product shall have a minimum of 4 g protein per oz.

17. MEATLOAF, BEEF, FULLY COOKED

- a. NAMI Name and Number: Meatloaf, Beef, Fully Cooked, Frozen, NAMI 814, Formula D
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4 – 5 lbs. per loaf (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) Each Meatloaf shall be individually wrapped; vacuum packaging is preferred.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Principle Display Panel must declare “85% lean”; “15% fat”; or “85% lean/15% fat”.
 - (4) Miscellaneous Requirements:
 - (a) Product shall be processed IAW Good Manufacturing Practices and be a high quality commercial item.
 - (b) Maximum of Sodium is 266 mg. per 1 oz. serving.

FURTHER PROCESSED PRODUCTS
CHAPTER 9

18. PEPPERONI, SLICED

- a. NAMI Name and Number: Pepperoni, NAMI 821
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 13-18 slices per oz.
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Formula A or G, pepperoni shall contain no extenders or binders.

19. SAUSAGE, BRATWURST, LINKS

- a. NAMI Name and Number: Bratwurst, NAMI 822
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 2 – 5 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) 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; Cooking Option B, cooked.
 - (c) Maximum fat content shall not exceed 40%.

20. SAUSAGE, BREAKFAST, LINKS, CHICKEN, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 0.8 - 1 oz. per link (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

21. SAUSAGE, BREAKFAST, LINKS, PORK, PORK & BEEF, OR BEEF, FULLY COOKED

- a. NAMI Name and Number: Breakfast Sausage, Cooked, NAMI 817
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 19 – 21 links per Lb. (0.8 oz. ea. Min), (after cooking)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:

FURTHER PROCESSED PRODUCTS
CHAPTER 9

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

(b) USA & USAF - Formula G, Pork, Formula C, pork and beef, predominately pork; or Formula D, Beef; Style C, skinless..

22. SAUSAGE, BREAKFAST, LINKS, TURKEY, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 0.8 - 1 oz. per link (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

23. SAUSAGE, BREAKFAST, PATTIES, BEEF, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 1.5 – 2.5 oz. patties (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Specific weight to be specified by customer.

24. SAUSAGE, BREAKFAST, PATTIES, PORK, FULLY COOKED

a. NAMI Name and Number: Breakfast Sausage, Cooked, NAMI 802B

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 1 - 2 oz. patties (after cooking)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

(b) Formula C, Pork and beef, predominately pork; Style C, skinless.

(c) Specific weight to be specified by customer.

25. SAUSAGE, BREAKFAST, PATTIES, PORK, RAW

a. NAMI Name and Number: Pork Sausage, NAMI 802A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 2 - 4 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

FURTHER PROCESSED PRODUCTS
CHAPTER 9

(3) Miscellaneous Requirements:

- (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
- (b) Specific weight to be specified by customer.

26. SAUSAGE, CHORIZO, PORK, RAW

a. NAMI Name and Number: Pork Sausage, NAMI 818

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 2 - 4 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

- (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
- (b) Specific weight to be specified by customer.

27. SAUSAGE, CHICKEN, CHORIZO, HOT OR SWEET (MILD), LINKS, RAW

a. NAMI Name and Number: Pork Sausage, NAMI 818

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 2 - 4 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

- (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
- (b) Specific weight to be specified by customer.
- (c) Maximum amount of sodium per 1oz. is 160mg.

28. SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 1.5 – 2.5 oz. patties (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

- (a) Specific weight to be specified by customer.

29. SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, RAW

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 2.5 – 3 oz. patties (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

FURTHER PROCESSED PRODUCTS
CHAPTER 9

- (2) Packing and marking shall be in accordance with Good Commercial Practice.
- (3) Miscellaneous Requirements:
 - (a) Specific weight to be specified by customer.

30. SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GROUND, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 1.5 – 2.5 oz. patties (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Specific weight to be specified by customer.

31. SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GROUND, RAW

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 2.5 – 3 oz. patties (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Specific weight to be specified by customer.

32. SAUSAGE, ITALIAN, CRUMBLED, FOR PIZZA, FULLY COOKED

- a. NAMI Name and Number: Italian Sausage, Crumbled, Cooked, NAMI 818
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 5 – 10 Lb. packages (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.
 - (b) Formula C, Pork and beef, predominately pork or Formula G, Pork; Cooking Option B, cooked; Style F, bulk.

33. SAUSAGE, KNOCKWURST, LINKS, FULLY COOKED

- a. NAMI Name and Number: Knockwurst, NAMI 816
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 4/1 or 5/1 per Lb.
- d. Packaging and Marking:
 - (1) 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.

FURTHER PROCESSED PRODUCTS
CHAPTER 9

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

(b) Formula D, all beef; Type E, linked; Style B, natural casing, Style C, skinless, or Style D, collagen casing; Cooking Option B, Cooked.

34. SAUSAGE, POLISH, LINKS, SMOKED, FULLY COOKED

a. NAMI Name and Number: Polish Sausage, NAMI 813

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 3 – 5 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

(b) 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.

35. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, FULLY COOKED

a. NAMI Name and Number: Prepared from Italian Sausage, NAMI 818

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 3 – 5 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

(b) Formula G, pork only; Type E, linked; Style B, natural casing or Style D, collagen casing; Cooking Option B, cooked.

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

a. NAMI Name and Number: Italian Sausage, NAMI 818

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 3 – 5 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall meet all general and detailed specs of the NAMI Meat Buyer's Guide.

(b) Formula G, pork only; Type E, linked; Style B, natural casing or Style D, collagen casing; Cooking Option C, uncooked.

37. VEGETARIAN, BEAN BURGER, FULLY COOKED, FROZEN

a. NAMI Name and Number: N/A

FURTHER PROCESSED PRODUCTS
CHAPTER 9

- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 3.5 – 4 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) 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 should not be greater than 180 mg per 1 oz. per oz. Protein should be greater than 4 g per 1oz.
 - (b) Fortify with iron 1.7 mg per serving
 - (c) Fiber should be least 3 g per serving

38. VEGETARIAN, “CHICKEN” TENDERS, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 1-2 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) 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 should not be greater than 180 mg per 1 oz. per oz. Protein should be greater than 2 g per 1oz. portion (considered side entrée) Double portion is an option for main entree
 - (b) Fortify with iron 1.7 mg per serving
 - (c) Fiber should be least 3 gram per serving

39. VEGETARIAN, BURGER, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 3.5 – 4 oz. each (no additional tolerance shall be applied)
- d. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) 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 should not be greater than 180 mg per 1 oz. per oz. Protein should be greater than 4 g per 1oz.
 - (b) Fortify with iron 1.7 mg per serving
 - (c) Fiber should be least 3 gram per serving

40. VEGETARIAN, MEATLESS MEATBALLS, FULLY COOKED

- a. NAMI Name and Number: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: 1-2 oz. each (no additional tolerance shall be applied)

FURTHER PROCESSED PRODUCTS
CHAPTER 9

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) 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 should not be greater than 180 mg per 1 oz. per oz. Protein should be greater than 1.25 g per 1oz. portion (considered side entrée) Double portion is an option for main entree

(b) Fortify with iron 1.7 mg per serving

(c) Fiber should be least 3 gram per serving

41. VEGETARIAN “SAUSAGE” PATTY, FULLY COOKED

a. NAMI Name and Number: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: 1-2 oz. each (no additional tolerance shall be applied)

d. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) 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 should not be greater than 260 mg per 1 oz. per oz. Protein should be greater than 6 g per 1oz. portion (considered side entrée) Double portion is an option for main entree

(b) Fortified with iron 1.7 mg per serving

(c) Fiber should be least 1 gram per serving

Note: Any vegetarian products not outlined in this guide are expected to comply with the animal protein counterpart with regards to nutritional criteria and quality of ingredients.

SEAFOOD PRODUCTS
CHAPTER 10

1. CATFISH FILLETS, BREADED, RAW OR PARFRIED

- a. Grade Requirement: Grade N/A
- b. Portion Size/Weight Range: 4 - 6 oz. each (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.
 - (b) Product shall prepared from Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets.
 - (c) Breeding shall NOT be more than 30% of portion weight.
 - (d) Various flavor profiles are permitted.
 - (e) No more than a 15% solution/wash per serving.
 - (f) Sodium should be no more than 120 mg per 1 oz.

2. CATFISH FILLETS, RAW

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: 5-7 oz. or 7-9 oz. each (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) 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.
 - (b) Product shall be Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets
 - (c) No more than a 15% solution/wash per serving
 - (d) Sodium should be no more than 120 mg per 1 oz.

3. CATFISH NUGGETS, BREADED, PARFRIED

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: 1.5 – 3 oz. each (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.
 - (b) Breeding shall NOT be more than 30% of portion weight.

4. CLAMS, WITH JUICES, CANNED

- a. Grade Requirement: N/A

SEAFOOD PRODUCTS
CHAPTER 10

- b. Portion Size/Weight Range: 49 - 51 oz. can
- c. Packaging and Marking:
 - (1) Product shall be packaged in hermetically sealed cans.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
 - (b) Product prepared from surf or skimmer clams, minced or chopped, packed in natural juices.
 - (c) Sodium should not be more than 350 mg per 1 oz.

5. COD FILLET, BATTERED, PARFRIED

- a. Grade Requirement: PUFI
- b. Portion Size/Weight Range: 3-5 oz. each (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
 - (b) Product shall contain no less than 40% fish flesh.
 - (c) Sodium should not be more than 150 mg per 1 oz.
 - (d) **Note:** See Fish Portions for 3-5 oz. battered cod portions.

6. COD FILLETS, BREADED, RAW or PARFRIED

- a. Grade Requirement: PUFI
- b. Portion Size/Weight Range: 4 - 6 oz. ea. (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
 - (b) Product shall contain no less than 50% fish flesh.
 - (c) User shall specify the raw portion weight required.
 - (d) Sodium should not be more than 150 mg per 1 oz.

7. COD FILLETS, RAW

- a. Grade Requirement: US Grade A
- b. Portion Size/Weight Range: 4 – 6 oz. each (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product must comply with all criteria of the United States Standards for Grades of

SEAFOOD PRODUCTS
CHAPTER 10

Cod Fillets.

- (b) User may specify the raw portion weight required.
- (c) Product shall be Type 3, frozen, individually; Style 2, skinless; Bone Classification 1, practically boneless.
- (d) Sodium should not be more than 120 mg per 1 oz.

8. CRAB CAKES

- a. Grade Requirement: PUFI
- b. Portion Size/Weight Range: 3 oz. each
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Product shall contain no less than 45% crab meat.
 - (c) Product shall be partially cooked for finish by baking or frying.
 - (d) Sodium limit not to exceed 800 mg per 3 oz. serving.
 - (e) Label must declare % fish flesh/crab meat.
 - (f) Sodium should not be more than 200 mg per 1 oz.

9. CRABMEAT, IMITATION, SURIMI, CHUNKS/FLAKES

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: package size to be determined by user
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Product shall contain no less than 40% fish flesh.
 - (c) Sodium should not be more than 150 mg per 1 oz.

10. CRAB LEGS AND CLAWS, ALASKAN KING, SPLIT/BUTTERFLIED, FULLY COOKED

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: 16-22 count
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Product shall be processed Red or Brown/Golden Alaskan King crabs.
 - (c) Product shall contain legs and claws in natural proportion (1 claw for every 3 legs).
 - (d) Product shall meet minimum 80% fill.
 - (e) Sodium should not be more than 330 mg per 1 oz.

SEAFOOD PRODUCTS
CHAPTER 10

11. FISH PORTIONS, BATTER DIPPED, PARFRIED

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: 3 - 5 oz. each (no additional tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Product shall be processed from, but not limited to, Cod, Whiting, or Ocean Perch. "whitefish".
 - (c) Product shall contain no less than 40% fish flesh.
 - (d) Twice frozen fish blocks are not authorized as a raw ingredient for this item.

12. FLOUNDER FILLETS, RAW

- a. Grade Requirement: US Grade A
- b. Portion Size/Weight Range: 4 - 6 oz. ea. (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product must comply with all criteria of the United States Standards for Grades of Flounder.
 - (b) Product shall be Type 3, frozen, (IQF), glazed; Bone Classification 1, practically boneless.
 - (c) Sodium should not be more than 120 mg per 1oz.

13. HALIBUT STEAK OR FILLET, RAW

- a. Grade Requirement: US Grade A
- b. Portion Size/Weight Range: 5 - 7 oz. each (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Sodium should not be more than 120 mg per 1oz.

14. LOBSTER TAIL, COLD WATER, RAW

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: 4 - 6 oz. each (no additional tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:

SEAFOOD PRODUCTS
CHAPTER 10

- (a) Product shall be processed in accordance with Good Manufacturing Practices.
- (b) Product shall be processed from *Homarus Americanus* species.
- (c) Sodium should not be more than 150 mg per 1 oz.

15. LOBSTER TAIL, SPINY, RAW

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: 6 - 8 oz. each (no additional tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Product shall be processed from only fresh *panulirus argus* or *panulirus interruptus* species or only frozen *panulirus marginatus* species.
 - (c) Sodium should not be more than 150 mg per 1oz.

16. POLLOCK BURGER, ALASKAN, RAW

- a. Grade Requirement: PUFI
- b. Portion Size/Weight Range: 4 oz. each (+/- 0.25 oz. tolerance)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Sodium should not be more than 120 mg per 1 oz.

17. POLLOCK FILLETS, RAW

- a. Grade Requirement: US Grade A
- b. Portion Size/Weight Range: 4 - 6 oz. each (other portion sizes will be considered based on market availability)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
 - (b) Product shall be Type 2, frozen, (IQF), glazed; Style 1 (iv), single, skin-off; Bone Classification 1, practically boneless.
 - (c) Sodium should not be more than 120 mg per 1oz.

18. POLLOCK FILLETS, STUFFED, RAW

- a. Grade Requirement: PUFI
- b. Portion Size/Weight Range: 4 - 5 oz. each (other portion sizes will be considered based on market availability)

SEAFOOD PRODUCTS
CHAPTER 10

c. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product must comply with all applicable criteria of the United States General Standards for Grades of Fish Fillets.

(b) Various flavor profiles, to include Maryland style, Louisiana style, Florentine styles, are permissible.

(c) Sodium should not be more than 120 mg per 1 oz.

19. POLLOCK PORTIONS, BATTER DIPPED, PARFRIED

a. Grade Requirement: PUFI

b. Portion Size/Weight Range: 2 - 3 or 3.5 – 4.5 oz. each (no additional tolerance shall be applied)

c. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Product shall contain no less than 40% fish flesh.

(c) Twice frozen fish blocks are not authorized as a raw ingredient for this item.

(d) Only 2-3 oz. wedge cut portion or 3.5-4.5 portion authorized.

(e) Sodium should not be more than 150 mg per 1oz.

20. POLLOCK PORTIONS, BREADED, PARFRIED

a. Grade Requirement: Grade A

b. Portion Size/Weight Range: 3.7 – 4.3 oz. each (other portion sizes will be considered based on market availability)

c. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Product shall contain no less than 65% fish flesh.

(c) Product shall be rectangular shaped.

(d) Sodium should not be more than 150 mg per 1 oz.

21. POLLOCK PORTIONS, SERPENTINE CUT, RAW

a. Grade Requirement: N/A

b. Portion Size/Weight Range: 3.5 – 4.5 oz. each (other portion sizes will be considered based on market availability)

c. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

SEAFOOD PRODUCTS
CHAPTER 10

- (a) Product shall be processed in accordance with Good Manufacturing Practices.
- (b) Sodium should not be more than 120 mg per 1 oz.

22. SALMON FILLETS, RAW

- a. Grade Requirement: US Grade A
- b. Portion Size/Weight Range: 4 - 6 oz. each (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.
 - (b) Product prepared from Coho, Sockeye, Pink, Chinook, Chum salmon or North Atlantic salmon. Only offer Chum salmon when the other types of salmon are not available.
 - (c) Customer may specify desired weight within 4-6 oz. each.
 - (d) Sodium should not be more than 120 mg per 1 oz.

23. SALMON FILLETS, STUFFED, RAW, MARYLAND STYLE

- a. Grade Requirement: Prepared from US Grade A
- b. Portion Size/Weight Range: 4.2 - 4.6 oz. each (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.
 - (b) Product prepared from Coho, Sockeye, Pink, Chinook, Chum salmon, or North Atlantic Salmon. Only offer Chum salmon when the other types of salmon are not available.
 - (c) Sodium should not be more than 120 mg per 1 oz.

24. SALMON BURGER, RAW

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: 3.5 - 4.5 oz. each (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Sodium should not be more than 120 mg per 1 oz.

25. SALMON, PINK, CANNED

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: 64 oz. or below
- c. Packaging and Marking:

SEAFOOD PRODUCTS
CHAPTER 10

- (1) Product shall be packaged in hermetically sealed cans.
- (2) Packing and marking shall be in accordance with Good Commercial Practice.
- (3) Miscellaneous Requirements:
 - (a) Product must comply with all the criteria of The U.S. Department of Commerce (USDC).
 - (b) Product shall be processed in accordance with Good Manufacturing Practices.
 - (c) Product shall be Type A (canned), Species IV (Pink), Style a (Regular), Packing media 1 (water), and Flavor 1 (natural).
 - (d) Sodium should not be more than 120 mg per 1 oz.

26. SCALLOPS, SEA, RAW

- a. Grade Requirement: US Grade A
- b. Portion Size/Weight Range: 20-30 count per Lb.
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Scallops.
 - (b) 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.
 - (c) Water or chemical pump added Scallop Products are NOT authorized.
 - (d) Sodium should not be more than 120 mg per 1 oz.

27. SCALLOPS, SEA, BACON WRAPPED

- a. Grade Requirement: Prepared from US Grade A
- b. Portion Size/Weight Range: Prepared from 20-30 count per Lb.
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.
 - (3) Miscellaneous Requirements:
 - (a) Raw scallop material must comply with all criteria of the United States Standards for Grades of Frozen Raw Scallops.
 - (b) 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.
 - (c) Water or chemical pump added Scallop Products are NOT authorized.
 - (d) Product shall be wrapped with smoked bacon.
 - (e) Product shall be able to bake or roast in an oven.

28. SHRIMP BURGERS, RAW

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: 3.5 - 4.5 oz. each (no added tolerance shall be applied)
- c. Packaging and Marking:
 - (1) 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.
 - (2) Packing and marking shall be in accordance with Good Commercial Practice.

SEAFOOD PRODUCTS
CHAPTER 10

(3) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Sodium should not be more than 120 mg per 1 oz.

29. SHRIMP, BREADED, RAW

a. Grade Requirement: Grade A

b. Portion Size/Weight Range: 16-20/lb., 18-25/lb., 21-25/lb., or 31-35/lb. finished product count.

c. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Breaded Shrimp.

(b) Product must be Style II, "Lightly Breaded Shrimp" frozen raw breaded shrimp containing a minimum of 65% shrimp material.

(c) Product may be Type I or Type II, fantail (butterfly) or round shrimp.

(d) Product must be Subtype B or C, with tail fin but no shell segments present or without tail fin and shell segments.

(e) Size 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.

(f) Sodium should not be more than 120 mg per 1 oz.

30. SHRIMP, BREADED, PARFRIED

a. Grade Requirement: PUF1

b. Portion Size/Weight Range: 21-25/lb. or 31-35/lb. finished product count

c. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product may be Type I or Type II, fantail (butterfly) or round shrimp.

(b) Product must be Subtype B or C, with tail fin but no shell segments present or without tail fin and shell segments.

(c) Sodium should not be more than 120 mg per 1 oz.

31. SHRIMP, PEELED & DEVEINED, RAW

a. Grade Requirement: US Grade A

b. Portion Size/Weight Range: 21-25/lb., or 26-30/lb., finished product count

c. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product must comply with all criteria of the United States Standards for Grades of Fresh and Frozen Shrimp.

(b) 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

SEAFOOD PRODUCTS
CHAPTER 10

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).

(c) Sodium should not be more than 120 mg per 1 oz.

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

a. Grade Requirement: N/A

b. Portion Size/Weight Range: U-60 count

c. Packaging and Marking:

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

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

(3) Miscellaneous Requirements:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Sodium should not be more than 120 mg per 1 oz.

33. SHRIMP, WHOLE, RAW, CRABMEAT STUFFED

a. Grade Requirement: Prepared from US Grade A

b. Portion Size/Weight Range: Prepared from 30-40 count per Lb.

c. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product shall be butterfly, tail-on.

(b) Product shall have a minimum 20% and a maximum 25% crabmeat.

34. SNOW CRAB CLUSTERS, FULLY COOKED

a. Grade Requirement: N/A

b. Portion Size/Weight Range: 4 - 12 oz. each (natural clusters) (no added tolerance shall be applied)

c. Packaging and Marking:

(1) Product shall be IQF and packed so individual portions can be removed without damage while solidly frozen.

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

(3) MISCELLANEOUS REQUIREMENTS:

(a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) Product shall be processed from fresh *Chionoecetes Opilio* species shellfish meat.

(c) Product must meet minimum 80% fill.

(d) Sodium should not be more than 120 mg per 1 oz.

35. TILAPIA FILLETS, BONELESS/SKINLESS, RAW

a. Grade Requirement: US Grade A

b. Portion Size/Weight Range: 4 - 6 oz. each (3-5 oz. will be allowed when the original portion specification is not available)

c. Packaging and Marking:

(1) 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.

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

SEAFOOD PRODUCTS
CHAPTER 10

(3) Miscellaneous Requirements:

(a) Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.

(b) Product shall be Type 2, frozen, (IQF), glazed or unglazed; Style 1 (iv): Bone Classification 1, practically boneless

(c) Sodium should not be more than 120 mg per 1 oz.

36. TROUT, WHOLE, RAW

a. Grade Requirement: US Grade A

b. Portion Size/Weight Range: 8 - 10 oz. each (no added tolerance shall be applied)

c. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.

(b) Product shall be Type 3, frozen, IQF, glazed, Style 2 dressed-eviscerated.

(c) Sodium should not be more than 120 mg per 1 oz.

37. TROUT FILLETS, RAW

a. Grade Requirement: US Grade A

b. Portion Size/Weight Range: 4 - 6 oz. each (no added tolerance shall be applied)

c. Packaging and Marking:

(1) 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.

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

(3) Miscellaneous Requirements:

(a) Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.

(b) Product shall be Type 2, frozen, (IQF), glazed; Bone Classification 1, practically boneless.

(c) Sodium should not be more than 120 mg per 1 oz.

38. TUNA, CANNED OR VACUUM POUCH

a. Grade Requirement: N/A

b. Portion Size/Weight Range: 4.3 oz. pouch only.

c. Packaging and Marking:

(1) Product shall be packaged in hermetically sealed cans or vacuum foil pouches.

(2) Packing and marking shall be in accordance with Good Commercial Practice,

(3) "Light Tuna" IAW CID A-A-20155D, CFR 161.190, CFR Part 123 and part 110

(4) Miscellaneous Requirements:

(a) Product must comply with all the criteria of The U.S. Department of Agriculture (USDA).

(b) Product shall be processed in accordance with Good Manufacturing Practices.

(c) 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

(d) Sodium should not be more than 125 mg per 1 oz. and 150 mg per oz. for flavored.

FEDERAL SUPPLY CLASS 8910 –
DAIRY FOODS AND EGGS
CHAPTER 11

1. MILK INTRODUCTION

a. Obtained by the milking of one or more healthy cows, milk is a secretion completely or almost completely free from colostrum. Amounts of milk fat can be adjusted by separating milk fat from the secretion or by adding to the secretion cream, concentrated milk, dry whole milk, skim milk, concentrated skim milk, or nonfat dry milk. When packaged for beverage use, milk shall be pasteurized or ultra-pasteurized. Milk needs to be homogenized. Milk and milk products shall meet current good manufacturing practices established by the FDA (21 CFR 110).

b. Considering composition, milk must be comprised of at least 8.25% milk solids not fat and at least 3.25% milkfat (USDA, 2018). Fluid milk and milk products with nutrient claims for fat must meet requirements for food nutrient content claims and use standardized terminology (21 CFR 130.10). Milk labeled whole fat must contain no less than 3.25% total milkfat (21 CFR 131.110); reduced fat milk at least 25% less total fat (21 CFR 101.62); low fat milk no more than 3 g of total fat (21 CFR 101.62); and skim/nonfat/fat-free milk less than 0.5 g of total fat (21 CFR 101.62).

2. PASTEURIZATION/ HOMOGENIZATION

a. Pasteurization practices must adhere to the FDA provisions within 21 CFR 131.1. All fluid milk and milk products must be pasteurized at a temperature at or above 72°C (161°F) for a period of 15 seconds or more (High temperature short time Pasteurization or HTST) or at a temperature at or above 63°C (145°F) for a period of 30 minutes or more (Vat Pasteurization). Pasteurization shall take place in the proper equipment defined by the FDA at a temperature and for a period of time that allows for microbial destruction. When milk or milk products are adjusted with added sweeteners, the temperature for pasteurization must be increased by 2.8°C (5°F) (FDA, 2018).

b. Additional Pasteurization methods may also be used for the purposes of microbial destruction. Different methods of pasteurization affect expectations for shelf life.

c. Ultra-high-temperature processing (UHT) milk is heated to at least 135 degrees Celsius (275 degrees Fahrenheit) for two to four seconds and stored in special packaging, UHT milk can last six months at ambient temperatures (60-75 degrees Fahrenheit) if unopened. Once opened, it should be refrigerated and treated like fresh milk. UHT should be stored for 4 to 6 months without cooling.

d. Extended shelf life (ESL) milk is produced with a combination of heat treatment and microbial filtration at 125-130 degrees Celsius (257-266 degrees Fahrenheit). Shelf life for commercial ESL milk ranges from 30-90 days at 4 degrees Celsius (39 degrees Fahrenheit); however, careful handling and temperature control are required to prevent bacterial growth between processing and packaging stages.

	HTST Pasteurization	ESL	UHT
Storage condition	Refrigerated	Refrigerated	Room temperature
Packaging	Clean	Aseptic	Aseptic
Shelf-life	10-14 days	30-60 days	Greater 6 months
Flavor	Little cooked Flavor	Mild cooked Flavor	Definite Cooked Flavor

e. Fluid milk and milk products shall also meet the FDA provisions for homogenization.

FEDERAL SUPPLY CLASS 8910 –
DAIRY FOODS AND EGGS
CHAPTER 11

3. GROUPS, TYPES, AND FLAVORS

- a. Group I - Pasteurized (Sec. 5.1.2).
Group II - Ultra-pasteurized (Extended Shelf Life Under Refrigeration (ESL)) (Sec. 5.1.2).
Group III - Aseptically processed and packaged (Ultra High Temperature (UHT)) (Sec. 5.1.2).
- b. Type A - Whole Milk
Type B - Reduced fat milk
Type C - Low-fat Milk
Type D - Nonfat/skim/fat free Milk
Type E - 100% Lactose free milk
Type F - 100% Lactose free reduced fat milk
Type G - 100% Lactose free Low-fat milk
Type H - 100% Lactose free Nonfat/skim/fat free milk
- c. Type's I - P are not available with Group III - Aseptically processed and packaged.
Type I - Acidified buttermilk
Type J - Acidified reduced fat buttermilk
Type K - Acidified Low-fat buttermilk
Type L - Acidified Nonfat/skim/fat free buttermilk
Type M - Cultured buttermilk
Type N - Cultured reduced fat buttermilk
Type O - Cultured Low-fat buttermilk
Type P - Cultured Nonfat/skim/fat free buttermilk
- d. Flavor a - Banana
Flavor b - Chocolate
Flavor c - Strawberry
Flavor d - Vanilla
Flavor e - Other flavors currently commercially available (purchaser shall specify)
- e. Fortified with vitamins D and A. Per 946 mL or 1 quart of milk types A, E, I, and M, finished milk beverages shall contain 400 IU of vitamin D. Milk types adjusted for milk fat (Types B, C, D, F, G, H, J, K, L, N, O, and P) must be fortified so that the finished fluid milk contains 400 IU of Vitamin D and 2,000 IU of Vitamin A per 946 mL or 1 quart of milk. Nutrient levels of Types B, C, D, F, G, H, J, K, L, N, O, and P must equal that of fluid milk or milk products prior to milkfat reduction or modification.
- f. Foreign material. All fluid milk and milk products shall be free of foreign material such as but not limited to dirt, insect parts, hair, wood, glass or metal; all milk and milk products shall be clean and wholesome.
- g. Flavors. Fluid milk and milk products of all types shall have distinctive individual flavors that are pleasantly sweet. In particular, acidified and cultured buttermilks must have a pleasing, desirable aroma and flavor; there shall be no undesirable flavors such as putrid, bitter, metallic, or excessively acidic.
- h. Chocolate flavoring. Fluid milk and milk products with chocolate flavoring must meet 21 CFR 163 provisions for cacao product regulations. Acceptable flavoring agents are derived from cacao

FEDERAL SUPPLY CLASS 8910 –
DAIRY FOODS AND EGGS
CHAPTER 11

products and have a pleasingly sweet, distinctive chocolate flavor with no presence of objectionable flavors.

i. Color. All fluid milk and milk products must have uniform color and characterize the type and/or flavor it represents.

j. Body. Fluid milk and milk product types A through H must have smooth body and acceptable mouth feel. Slimy or ropy mouth feel is not acceptable, and no products should show evidence of wheying off or floating fat particles. For acidified and cultured buttermilk products, body must be smooth, uniform, and of medium consistency. These types shall be free from undesirable gas formation, wheying off, and very close to being free from entrapped air.

k. Shelf life and age requirement. All fluid milk and milk products shall comply with State and local laws, regulations, or requirements.

4. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE

a. Manufacturers and distributors shall certify and be prepared to provide proof that the fluid milk and milk products meet FDA provisions, adhere to their own specifications, standards, and quality assurance practices, and be the same product offered for sale in the commercial market. Purchasers have the right to require proof of conformance.

5. REGULATORY REQUIREMENTS

a. The delivered fluid milk and milk products shall comply with the current edition of the Grade “A” Pasteurized Milk Ordinance (PMO) (FDA, 2018) and with all applicable Federal, State, and local regulations relating to the production, transportation, receiving, processing, packaging, labeling, storage, distribution, and sale of fluid milk and milk products within the commercial marketplace. These fluid milk and milk products shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act (21 CFR, FDA, 2018) and regulations promulgated there under.

6. QUALITY ASSURANCE PROVISIONS

a. All Grade “A” milk plants producing milk and milk products must adhere to applicable requirements in the current edition of the Grade “A” Pasteurized Milk Ordinance (PMO), including the production, transportation, processing, handling, sampling, analysis, labeling and sale of fluid milk and milk products.

b. Fluid milk and milk products must be obtained through a dairy firm included in the FDA’s Interstate Milk Shippers (IMS) List with an Enforcement Rating of 90 or better, as identified in the Sanitation Compliance and Enforcement Rating of IMS through the FDA.

c. A dairy hazard analysis critical control point (HACCP) listing can be used in place of a conventional standard compliance rating and enforcement rating. Enforcement ratings by regulatory agencies and/or HACCP listings for milk plants shall be found in the IMS list.

d. Any testing conducted on fluid milk and milk products must be conducted by approved milk laboratories identified in the IMS list. Testing procedures must adhere to the most current editions of: Grade “A” Pasteurized Milk Ordinance of the FDA, Standard Methods for the Examination of Dairy Products of the American Public Health Association, and Official Methods of Analysis of the Association

FEDERAL SUPPLY CLASS 8910 –
DAIRY FOODS AND EGGS
CHAPTER 11

of Official Analytical Chemists.

7. PACKAGING

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

8. FOOD FORTIFICATION WITH VITAMINS AND MINERALS

a. The nutrient is shown by adequate scientific documentation to have been lost in storage, handling, or processing in a measurable amount equal to a least 2 percent of the Daily Reference Value (DRV) of protein and or potassium and 2 percent of the Reference Daily Intake (RDI) in a normal serving of the food.

b. Good manufacturing practices and normal storage and handling procedures cannot prevent the loss of such nutrient(s).

c. All nutrients, including protein, iodine and vitamin D, that are lost in a measurable amount are restored and all ingredients of the food product that contribute nutrients are considered in determining restoration levels.

d. The food is not the subject of any other Federal regulation that requires or prohibits nutrient addition(s), or the food has not been fortified in accordance with any other Federal regulation that permits voluntary nutrient additions. [45 FR 6323, Jan. 25, 1980, as amended at 58 FR 2228, Jan. 6, 1993]

9. MILK TERMINOLOGY & DEFINITIONS

a. Extended shelf-life (ESL) or ultra-pasteurized milk is produced by thermal processing using conditions between those used for traditional high-temperature, short-time (HTST) pasteurization and those used for ultra-high-temperature (UHT) sterilization.

b. Cultured Milk is produced by culturing any of the following milk products alone or in combination: cream, milk, partially skimmed milk or skim milk with appropriate characterizing bacteria. It cannot contain less than 3.25% milkfat and not less than 8.25% nonfat milk solids. The product can be labeled to show the addition of certain characterizing ingredients and lactic-acid producing bacteria, e.g. kefir cultured milk, acidophilus cultured milk, cultured buttermilk.

c. Evaporated Milk is a heat-sterilized product with an extended shelf life. Sixty percent of milk's water is removed to make evaporated milk. It must contain no less than 6.5% milkfat, no less than 16.5% nonfat milk solids, and no less than 23% by weight of total milk solids.

d. Sweetened Condensed Milk is comprised of a mixture of milk (whole and nonfat, pasteurized, homogenized milks) with approximately 60% of water removed from the solution. It is sweetened with safe nutritive carbohydrate sweeteners such as sucrose. Sweetened condensed milk contains no less than 8% milk fat and not less than 28% total milk solids.

e. Nonfat Dry Milk - is produced by removing water from pasteurized skim/nonfat/fat-free milk. It contains no more than 5% by weight of moisture and no more than 1.5% by weight of milkfat unless otherwise indicated (International Dairy Foods Association, 2018).

FEDERAL SUPPLY CLASS 8910 –
DAIRY FOODS AND EGGS
CHAPTER 11

f. Acidified Milk is produced by souring one or more dairy ingredients with one or more acidifying ingredients, with or without the addition of microbial organisms. Any ingredients used to produce acidified milk shall be safe and suitable. The product contains no less than 3.25% milkfat and no less than 8.25% nonfat milk solids. It must have a titratable acidity of no less than 0.5%, expressed as lactic acid. Acidified milk shall be pasteurized or ultra-pasteurized prior to the addition of microbial cultures and/or the addition of flakes or granules of butterfat or milkfat. Acidified milk may be homogenized. The name of the food must be accompanied by a declaration that indicates additional characterizing flavors or the presence of characterizing microbial organisms, e.g. acidified kefir milk, acidified acidophilus milk, or acidified buttermilk. (CFR, FDA, 2018).

g. Organic Milk -The Organic Foods Production Act (the Act) requires that certifying agents test organic products periodically to determine whether they contain pesticides, nonorganic residue, or natural toxicants. National Organic Program (NOP) regulations do not explicitly require certifying agents to test for genetically modified (GM) material that could enter into the organic production process, such as GM feed and forage (USDA, Office of Inspector General, 2012).

10. DOD MENU Standards (DODM 1338.10,current version) Excerpt:

- a. Dairy and Eggs
 - 1. All Milk to include milk alternatives (almond, soy, rice, etc) is fortified with Vitamin A and Vitamin D.
 - 2. Offer low fat or skim milk as the primary milk, when available.
 - 3. Use low fat or skim (when available) in recipes as appropriate.
 - 4. Offer low fat or reduced fat dairy choices (e.g. cottage cheese, sour cream, cream cheese, shredded cheese, and sliced cheese) when available and based on customer demand.
 - 5. Use low fat or reduced fat cheeses in cooking when appropriate.
 - 6. Offer at least two flavors of low fat or fat free yogurt (0-2 percent fat) in either individual or bulk servings without artificial sweeteners at all meals. Yogurts must contain fewer than 30 g of sugar per 6 or 8 oz. serving and fewer than 20 g per 4 oz. serving. Offer reduced sugar and artificially sweetened yogurts when available and based on customer demand. *Greek yogurt must contain fewer than 16 gms of sugar per 5.3-6oz serving and must contain 10% of daily value for calcium. Requirements for traditional or bulk must also meet requirements above.
 - 7. Offer egg whites or egg substitutes (reduced cholesterol) as an alternative to whole egg products based on customer demand.
 - 8. Use egg substitute in place of whole eggs in baked items when appropriate.
 - 9. Offer Omega-3 Docosahexaenoic acid enhanced eggs when available and if subsistence funding is sufficient.

MILK PRODUCTS
CHAPTER 12

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon Bag-in-Box (Bib) and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. Product shall be packaged in a manner which will protect it from deterioration during

MILK PRODUCTS
CHAPTER 12

shipment and storage and permit removal of individual portions without damage.

2. Packing and marking shall be in accordance with Good Commercial Practice.
3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 1. 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.
 2. Packing and marking shall be in accordance with Good Commercial Practice.
 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 1. 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.
 2. Packing and marking shall be in accordance with Good Commercial Practice.
 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 1. 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.
 2. Packing and marking shall be in accordance with Good Commercial Practice.
 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized

MILK PRODUCTS
CHAPTER 12

- (b) May be fortified in vitamin A and vitamin D
- (c) Acceptable milk groups: I, III (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) May be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) May be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) May be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A

MILK PRODUCTS
CHAPTER 12

- b. Portion Size/Weight Range: 1 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) May be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) May be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I (see Description: Groups, Types, and Flavors)

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I (see Description: Groups, Types, and Flavors)

14. MILK, LOW-FAT, PASTEURIZED, 100% LACT FREE, CHL (0.5%-1.9% MILK FAT)

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific

MILK PRODUCTS
CHAPTER 12

standardized Milk and Cream

4. Miscellaneous Requirements:

- (a) Needs to be homogenized
- (b) Needs to be fortified in vitamin A and vitamin D
- (c) Acceptable milk groups: I (see Description: Groups, Types, and Flavors)

15. MILK, NON-FAT, PASTEURIZED, 100% LACT. FREE, CHL (0%- 0.5% MILK FAT)

a. Grade Requirement: A

b. Portion Size/Weight Range: 1 Pt- 7 Gallon BIB and Aseptic Pk

c. Packaging and Marking:

1. 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.

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

3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

4. Miscellaneous Requirements:

- (a) Needs to be homogenized
- (b) Needs to be fortified in vitamin A and vitamin D
- (c) Acceptable milk groups: I (see Description: Groups, Types, and Flavors)

16. MILK, REDUCED FAT, EVAPORATED, (2%-2.9% MILK FAT)

a. Grade Requirement: A

b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk

c. Packaging and Marking:

1. 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.

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

3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

4. Needs to follow regulation CFR 131.130, Evaporated Milk (CDR, FDA, 2018)

5. Miscellaneous Requirements:

- (a) Needs to be homogenized
- (b) Needs to be fortified in vitamin A and vitamin D
- (c) Acceptable milk groups: II (see Description: Groups, Types, and Flavors)

17. MILK, LOW-FAT/ NON-FAT, EVAPORATED, (0%-1.9% MILK FAT)

a. Grade Requirement: A

b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk

c. Packaging and Marking:

1. 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.

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

3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

4. Needs to follow regulation CFR 131.130, Evaporated Milk (CDR, FDA, 2018)

5. Miscellaneous Requirements:

- (a) Needs to be homogenized
- (b) Needs to be fortified in vitamin A and vitamin D

MILK PRODUCTS
CHAPTER 12

- (c) Acceptable milk groups: II (see Description: Groups, Types, and Flavors)

18. MILK, PASTEURIZED, SWEETENED CONDENSED MILK, (0%- 0.5% MILK FAT)

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 1 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Needs to follow regulation CFR 131.120, Sweetened Condensed Milk (CDR, FDA, 2018)
 - 5. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Shall be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I, II (see Description: Groups, Types, and Flavors)

19. MILK, NON-FAT, DRY, INST (0.0%- 0.5% MILK FAT)

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 10/500gm- 1/50lb
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Needs to follow regulation CFR 131.125 and CFR 131.127, Instant Dry Milk and Instant Dry Milk Fortified (CDR, FDA, 2018)
 - 5. Miscellaneous Requirements:
 - (a) Shall be fortified in vitamin A and vitamin D
 - (b) Acceptable milk groups: II (see Description: Groups, Types, and Flavors)

20. HALF AND HALF, PASTEURIZED, CHL

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 1 Gallon BIB and Aseptic Pk, 1tbsp Individual Packs
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Consists of a mixture of milk and cream containing no less than 10.5 percent milkfat, but less than 18 percent milkfat.
 - 5. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) May be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

MILK PRODUCTS
CHAPTER 12

21. LIGHT CREAM, PASTEURIZED, CHL

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 1 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Contains between 18 percent and 30 percent milkfat. Light cream may also be called "coffee cream" or "table cream."
 - 5. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) May be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

22. LIGHT WHIPPING CREAM, PASTEURIZED, CHL

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 1 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Contains 30-36 percent milkfat. Light whipping may also be called "whipping cream"
 - 5. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) May be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

23. HEAVY WHIPPING CREAM, PASTEURIZED, CHL

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 PT- 1 Gallon BIB and aseptic PK
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
 - 4. Contains no less than 30 percent milkfat, but no less than 36 percent milkfat. Heavy whipping may also be called "heavy whipping cream"
 - 5. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) May be fortified in vitamin A and vitamin D
 - (c) Acceptable milk groups: I (see Description: Groups, Types, and Flavors)

24. MILK, SOY, ALMOND, RICE, COCONUT, FLAV/ NOT FLAV, CHL (0%-1.9% FAT)

MILK PRODUCTS
CHAPTER 12

a. Grade Requirement: N/A

b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk

c. Packaging and Marking:

1. 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.

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

3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

4. Alternative Milks may be flavored: Chocolate, Vanilla, Strawberry, Banana or other (i.e. peach, Mango etc.).

5. 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).

6. Soymilk shall contain no less than 3.0% soy protein, no less than 1.0% soybean fat and no less than 7.0% total solids

7. Miscellaneous Requirements:

(a) Needs to be homogenized

(b) Needs to be fortified in vitamin A, vitamin D and Calcium

(c) UHT will be needed for shelf stable

(d) Acceptable milk groups: II (see Description: Groups, Types, and Flavors)

d. 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.

e. 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, banana, and chocolate.

f. 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 .

g. A soymilk product may be labeled as "made from..." or "made with..." in relation to the primary soy protein source used in its manufacture as follows:

1. If the soymilk is made from whole soybeans which have not been subjected to processing to separate the protein and fat components prior to manufacturing the soymilk, the following terms may be used as descriptors:

(a) made with whole soybeans

(b) made from whole soybeans

2. If the soymilk is made from soybean protein and soybean oil ingredients, other than whole soybeans, the following terms may be used as descriptors:

(a) made from isolated soy proteins

(b) made with isolated soy proteins

(c) made with soy protein

(d) made from soy protein

3. Other acceptable protein descriptors may be used in place of the terms "isolated soy proteins" or "soy protein" as is applicable. Examples are: soy protein concentrate, concentrated soy protein, or defatted soy flour.

MILK PRODUCTS

CHAPTER 12

4. Soymilk products which have been modified in any way, including, but not limited to:
 - (a) Additional of flavorings or sweeteners; and (2) nutritional modifications; shall be labeled in compliance with the requirements of federal and state law applicable to food, the Federal Food, Drug, and Cosmetic Act, Title 21, United States Code, section 301 et seq., as
 - (1) Fat may be removed or reduced if the finished product is labeled in accordance with FDA regulations for “reduced fat,” “low fat,” or other modified fat products as noted in 21 C.F.R. §§ 101.13, 101.62.
 - (2) May include solids other than soy protein and oil

SOUR CREAM PRODUCTS
CHAPTER 13

1. SOUR CREAM INTRODUCTION

a. Sour cream is the product of combining lactic acid-producing bacteria and pasteurized cream with at least 18 percent milk fat. Sour cream has a titratable acidity of at least 0.5 percent, which is calculated as lactic acid. Sour cream may be called cultured sour cream except when nutritive sweeteners or bulky flavoring ingredients are added (International Dairy Foods Association, 2018). In the case of these additions, the weight of the milkfat must not be less than 18% of the remainder obtained by subtracting the weight of the added ingredients from the total weight of the product. CFR 131.160 (Code of Federal Regulations, 2017)

b. Optional ingredients:

1. Safe and suitable ingredients that improve texture, prevent syneresis, or extend the shelf life of the product.

2. Sodium citrate in an amount no more than 0.1 percent may be added prior to culturing as a flavor precursor.

3. Rennet.

4. Safe and suitable nutritive sweeteners.

5. Salt.

6. Flavoring ingredients, with or without safe and suitable coloring, as follows:

(a) Fruit and fruit juice (including concentrated fruit and fruit juice).

(b) Safe and suitable natural and artificial food flavoring.

7. Milkfat content--"Fat--Official Final Action," section 16.172.

8. Titratable acidity--"Acidity--Official Final Action," section 16.023.

9. Nomenclature. The name of the food is "sour cream" or "cultured sour cream." The full name of the food must appear on the main display panel of the label in uniform size, style, and color. A declaration must be included to indicate the presence of any optional ingredients or flavorings that characterize the product. The name of the food shall be preceded by the word "sweetened" if nutritive sweetener in an amount sufficient to characterize the food is added without addition of characterizing flavoring.

10. Label declaration. All ingredients used in the food must be declared on the label of the product.

<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=131.160>

2. SOUR CREAM, PASTEURIZED, CHL (18% MILK FAT)

a. Grade Requirement: A

b. Portion Size/Weight Range: 1 Oz.-10 Lb. Container

c. Packaging and Marking:

1. 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.

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

3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

4. Needs to follow regulation CFR 131.160, SOUR Milk (CDR, FDA, 2018)

5. Miscellaneous Requirements:

(a) Needs to be homogenized

(b) Should be fortified in vitamin A and vitamin D

(c) Extended Shelf Life is acceptable

(d) Ultra pasteurized and UHT is acceptable

(e) Organic is acceptable

SOUR CREAM PRODUCTS
CHAPTER 13

3. SOUR CREAM, WHOLE, PASTEURIZED, CHL (3%-3.5% MILK FAT)

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.160 SOUR CREAM Regulation for specific standardized
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Extended Shelf Life is acceptable
 - (d) Ultra pasteurized and UHT is acceptable
 - (e) Organic is acceptable
 - (f) Flavoring is acceptable

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.160, Regulation for specific standardized
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Extended Shelf Life is acceptable
 - (d) Ultra pasteurized and UHT is acceptable
 - (e) Organic is acceptable
 - (f) Flavoring is acceptable

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.160, Regulation for specific standardized (Code of Federal Regulations, 2017)
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Extended Shelf Life is acceptable
 - (d) Ultra pasteurized and UHT is acceptable
 - (e) Organic is acceptable
 - (f) Flavoring is acceptable

SOUR CREAM PRODUCTS
CHAPTER 13

6. SOUR CREAM, NON-FAT, PASTEURIZED, CHL (0.0%-0.5% MILK FAT)

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.160, Regulation for specific standardized (Code of Federal Regulations, 2017)
 - 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Extended Shelf Life is acceptable
 - (d) Ultra pasteurized and UHT is acceptable
 - (e) Organic is acceptable
 - (f) Flavoring is acceptable

YOGURT PRODUCTS
CHAPTER 14

1. INTRODUCTION

a. Yogurt is produced via the culturing of a mixture of milk and cream products with lactic acid producing bacteria, *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. This product contains at least 3.25 percent milkfat and 8.25 percent solids-not-fat. One or more of the other optional ingredients specified in paragraph (b) of this section may also be added. When one or more of the ingredients specified in paragraph (b) of this section are used, they shall be included in the culturing process. All ingredients used are safe and suitable. The food may be homogenized and shall be pasteurized or ultra-pasteurized prior to the addition of the bacterial culture. Flavoring ingredients may be added after pasteurization or ultra-pasteurization. To extend the shelf life of the food, yogurt may be heat treated after culturing is completed, to destroy viable microorganisms (Code of Federal Regulations, 2017).

b. Vitamin addition (optional):

1. If added, vitamin A shall be present in such quantity that each 946 milliliters (quart) of the food contains not less than 2,000 International Units thereof, within limits of current good manufacturing practice.

2. If added, vitamin D shall be present in such quantity that each 946 milliliters (quart) of the food contains 400 International Units thereof, within limits of current good manufacturing practice.

3. Optional dairy ingredients. Cream, milk, partially skimmed milk, or skim milk, used alone or in combination.

4. Other optional ingredients. Concentrated skim milk, nonfat dry milk, buttermilk, whey, lactose, lactalbumins, lactoglobulins, or whey modified by partial or complete removal of lactose and/or minerals, to increase the nonfat solids content of the food:

(a) Provided, That the ratio of protein to total nonfat solids of the food, and the protein efficiency ratio of all protein present shall not be decreased as a result of adding such ingredients.

(b) Nutritive carbohydrate sweeteners. Sugar (sucrose), beet or cane; invert sugar (in paste or syrup form); brown sugar; refiner's syrup; molasses (other than blackstrap); high fructose corn syrup; fructose; fructose syrup; maltose; maltose syrup, dried maltose syrup; malt extract, dried malt extract; malt syrup, dried malt syrup; honey; maple sugar; or any of the sweeteners listed in this chapter, except table syrup.

5. Flavoring ingredients.

6. Color additives.

7. Stabilizers.

8. The term "homogenized" may appear on the label if the dairy ingredients used are homogenized.

9. Label declaration. All ingredients used in this food shall be declared on the product label (Code of Federal Regulations, 2017) (Code of Federal Regulations, 2017).

10. Greek Yogurt: Is a strained yogurt with ultra-thick texture from being strained three times (two times for regular yogurt), removing most of the liquid (called whey). This process also makes Greek yogurt higher in protein and lower in sugar than regular yogurt (Dairy Council of California, 2021).

2. YOGURT, WHOLE, PASTEURIZED, CHL (3%-3.5% MILK FAT)

a. Grade Requirement: A

b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk

c. Packaging and Marking:

1. 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.

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

3. Needs to follow regulation Code of Federal Regulations 131.210 Yogurt, Regulation for specific standardized Yogurt

YOGURT PRODUCTS
CHAPTER 14

4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Extended Shelf Life is acceptable
 - (d) Ultra pasteurized and UHT is acceptable
 - (e) Organic is acceptable
 - (f) Greek Variety is acceptable
 - (g) Flavoring is acceptable

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 1. 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.
 2. Packing and marking shall be in accordance with Good Commercial Practice.
 3. Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt
 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Extended Shelf Life is acceptable
 - (d) Ultra pasteurized and UHT is acceptable
 - (e) Organic is acceptable
 - (f) Greek Variety is acceptable
 - (g) Flavoring is acceptable

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

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:
 1. 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.
 2. Packing and marking shall be in accordance with Good Commercial Practice.
 3. Needs to follow regulation Code of Federal Regulations CFR 131.210 Yogurt, Regulation for specific standardized Yogurt (Code of Federal Regulations, 2017)
 4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Extended Shelf Life is acceptable
 - (d) Ultra pasteurized and UHT is acceptable
 - (e) Organic is acceptable
 - (f) Greek Variety is acceptable
 - (g) Flavoring is acceptable

5. YOGURT, NON-FAT, PASTEURIZED, CHL (0.0%-0.5% MILK FAT)

- a. Grade Requirement: A
- b. Portion Size/Weight Range: 1/2 Pt- 7 Gallon BIB and Aseptic Pk
- c. Packaging and Marking:

YOGURT PRODUCTS

CHAPTER 14

1. 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.
2. Packing and marking shall be in accordance with Good Commercial Practice.
3. Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt (Code of Federal Regulations, 2017)
4. Miscellaneous Requirements:
 - (a) Needs to be homogenized
 - (b) Needs to be fortified in vitamin A and vitamin D
 - (c) Extended Shelf Life is acceptable
 - (d) Ultra pasteurized and UHT is acceptable
 - (e) Organic is acceptable
 - (f) Greek Variety is acceptable
 - (g) Flavoring is acceptable

COTTAGE CHEESE PRODUCTS
CHAPTER 15

1. INTRODUCTION

a. Cottage cheese is formed by the addition of a creaming mixture, also called dressing, to dry curd cottage cheese. This product contains at least 4% milkfat and no more than 80 percent moisture (International Dairy Foods Association, 2018) (CDR, FDA, 2018). Yet, the services will offer low fat or reduced fat choices when available and based on customer demand

2. COTTAGE CHEESE, PASTEURIZED, CHL (.0%-4% MILK FAT)

a. Grade Requirement: A

b. Portion Size/Weight Range: 7 Oz. – 10 Lb. Container

c. Packaging and Marking:

1. 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.

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

3. Needs to follow regulation CFR 131.218 Cottage Cheese, Regulation for specific standardized Cottage Cheese (Code of Federal Regulations, 2017)

4. Miscellaneous Requirements:

(a) Needs to be homogenized

(b) Needs to be fortified in vitamin A and vitamin D

(c) Extended Shelf Life is acceptable

(d) Ultra pasteurized and UHT is acceptable

(e) Organic is acceptable

(f) Greek Variety is acceptable

(g) Flavoring is acceptable

CHEESE PRODUCTS
CHAPTER 16

1. INTRODUCTION

- a. Cheddar Cheese is cheese made by the cheddaring process or by another procedure which produces a finished cheese having the same physical and chemical properties as the cheese produced by cheddar process and is made from cow's milk with or without the addition of coloring matter and with common salt, contains no more than 39 percent of moisture, and in the water-free substance, contains no less than 50 percent of milkfat and conforms to the provisions of 21 CFR 133.113.
- b. Colby Cheese is cheese made by the colby process or by another procedure which produces a finished cheese having the same organoleptic, physical and chemical properties as the cheese produced by colby process. The cheese is made from cow's milk with or without the addition of coloring matter and with common salt, contains no more than 40 percent of moisture, and in the water-free substance, contains no less than 50 percent of milkfat and conforms to the provisions of 21 CFR 133.118.
- c. American cheese conforms to the provisions of both 21 CFR 133.113 and CFR133.118.
- d. Swiss and Emmentaler are interchangeable. Swiss cheese is cheese made by the Swiss process or by any other procedure which produces a finished cheese having the same physical and chemical properties as cheese produced by the swiss process. It is prepared with milk and has holes, or eyes, developed throughout the cheese by microbiological activity. It contains no more than 41 percent of moisture, and its solids contain no less than 43 percent of milkfat. It is no less than 60 days old and conforms to the provisions of 21 CFR 133.195.
- e. Monterey Jack is cheese made by the Monterey process or by another procedure which produces a finished cheese having the same organoleptic, physical and chemical properties as the cheese produced by Monterey process. The cheese is made from pasteurized cow's milk with or without the addition of coloring matter and with common salt, contains no more than 44 percent of moisture, and in the water-free substance, contains no less than 50 percent of milkfat and conforms to the provisions of 21 CFR PART 133.

2. CHEDDAR CHEESE, (MINIMUM 50% MILK FAT)

- a. Grade Requirement: US Grade AA, US Grade A (US Grade B and Grade C not acceptable) (USDA, n.d.)
- b. Portion Size/Weight Range: 1 Oz. – 44 Lb. Block
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 133.113 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).
 - 4. Miscellaneous Requirements:
 - (a) Organic is acceptable
 - (b) Flavorings and nuts are acceptable

3. COLBY CHEESE, (MINIMUM 50% MILK FAT)

- a. Grade Requirement: US Grade AA, US Grade A (US Grade B is not acceptable)
- b. Portion Size/Weight Range: Individual packs through 10 lbs.
- c. Packaging and Marking:
 - 1. Product shall be packaged in a manner which will protect it from deterioration during

CHEESE PRODUCTS
CHAPTER 16

shipment and storage and permit removal of individual portions without damage.

2. Packing and marking shall be in accordance with Good Commercial Practice.
3. Needs to follow regulation CFR 133.118 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).
4. Miscellaneous Requirements:
 - (a) Organic is acceptable
 - (b) Flavorings and nuts are acceptable

4. AMERICAN CHEESE, (MINIMUM 50% MILK FAT)

- a. Grade Requirement: US Extra Grade, US Standard Grade (US Commercial Grade is not acceptable)
- b. Portion Size/Weight Range: Individual packs through 10 lbs.
- c. Packaging and Marking:
 1. 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.
 2. Packing and marking shall be in accordance with Good Commercial Practice.
 3. Needs to follow regulation CFR 133.113 and CFR 113.118 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).
 4. Miscellaneous Requirements:
 - (a) Organic is acceptable
 - (b) Flavorings are acceptable

5. SWISS CHEESE (EMMENTALER), (MINIMUM 43% MILK FAT)

- a. Grade Requirement: US Grade A, US Grade B (US Grade C is not acceptable)
- b. Portion Size/Weight Range: Individual packs through 10 lbs.
- c. Packaging and Marking:
 1. 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.
 2. Packing and marking shall be in accordance with Good Commercial Practice.
 3. Needs to follow regulation, CFR 133.195 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).
 4. Miscellaneous Requirements:
 - (a) Organic is acceptable
 - (b) Flavorings are acceptable

6. MONTEREY (MONTEREY JACK), (MINIMUM 50% MILK FAT)

- a. Grade Requirement: US Grade AA, US Grade A (US Grade B is not acceptable)
- b. Portion Size/Weight Range: 0.75 – 44 Lb. Block
- c. Packaging and Marking:
 1. 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.
 2. Packing and marking shall be in accordance with Good Commercial Practice.
 3. Needs to follow regulation CFR 133.153 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).
 4. Miscellaneous Requirements:
 - (a) Organic is acceptable
 - (b) Flavorings are acceptable

CHEESE PRODUCTS
CHAPTER 16

7. BLUE CHEESE, (50% MILK FAT)

- a. Grade Requirement: US Grade AA, Us Grade A (US Grade B is not acceptable)
- b. Portion Size/Weight Range: Individual packs through 10 lbs.
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 133.106 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).
 - 4. Miscellaneous Requirements:
 - (a) Organic is acceptable
 - (b) Flavorings are acceptable

8. MOZZARELLA CHEESE, (50% MILK FAT)

- a. Grade Requirement: US Grade AA, Us Grade A (US Grade B is not acceptable)
- b. Portion Size/Weight Range: Individual packs through 10 lbs.
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 133.155 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).
 - 4. Miscellaneous Requirements:
 - (a) Organic is acceptable
 - (b) Flavorings are acceptable

9. MUENSTER CHEESE, (50% MILK FAT)

- a. Grade Requirement: US Grade AA, Us Grade A (US Grade B is not acceptable)
- b. Portion Size/Weight Range: Individual packs through 10 lbs.
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 133.160 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).
 - 4. Miscellaneous Requirements:
 - (a) Organic is acceptable
 - (b) Flavorings are acceptable

10. GRATED CHEESE

- a. Grade Requirement: US Grade AA, US Grade A (US Grade B is not acceptable)
- b. Portion Size/Weight Range: Individual packs through 10 lbs.
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 133.146 Cheese, Regulation for specific standardized (Code

CHEESE PRODUCTS
CHAPTER 16

of Federal Regulations, 2017).

4. Miscellaneous Requirements:
 - (a) Organic is acceptable
 - (b) Flavorings are acceptable

11. CREAM CHEESE

- a. Grade Requirement: US Grade AA, US Grade A (US Grade B is not acceptable)
- b. Portion Size/Weight Range: Individual packs through 10 lbs.
- c. Packaging and Marking:
 1. 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.
 2. Packing and marking shall be in accordance with Good Commercial Practice.
 3. Needs to follow regulation CFR 133.133 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).
4. Miscellaneous Requirements:
 - (a) Organic is acceptable
 - (b) Flavorings are acceptable

SMOOTHIE PRODUCTS
CHAPTER 17

1. FRUIT/VEG SMOOTHIE, NON-DAIRY BASE

- a. Grade Requirement: A/B
- b. Portion Size/ Serving: 8-16 oz.
- c. Calories Per Serving: 35 calories per oz., with inclusion of plant-based protein powder (150 kcal/serving), or 55 calories per oz. made with a nut butter, Meal replacement 16oz. and Non-meal replacement 8oz.
- d. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
 - 4. Acceptable Ingredients:
 - (a) Fruit and/or Vegetables, fresh, frozen, or canned in 100% juice
 - (b) 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)
 - (c) Nutritional Add-ins such as: plant-based protein powder, nut butters, honey, seeds (excluding hemp)
 - 5. Must Not Include:
 - (a) Additional sweetening agents such as syrups, nectars
 - (b) Sugar substitutes
 - (c) Sugar alcohols

2. FRUIT/VEG SMOOTHIE, DAIRY BASE

- a. Grade Requirement: A/B
- b. Serving: 8 -16 oz.
- c. Calories Per Serving: 35 calories per oz., with inclusion of whey protein powder (120 kcal/serving), 55 calories per oz. made with a nut butter, Meal replacement 16oz. and Non-meal replacement 8oz.
- d. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
 - 4. Acceptable Ingredients:
 - (a) Fruit and/or Vegetables, fresh, frozen, or canned in 100% juice
 - (b) Dairy base such as: nonfat skim milk, 1% milk, yogurt (plain or greek variety)
 - (c) Nutritional Add-ins such as: whey protein powder, nut butters, honey, seeds (excluding hemp)
 - 5. Must Not Include:
 - (a) Whole, 2%, or flavored/sweetened milks
 - (b) Yogurts with added sugar
 - (c) Additional sweetening agents such as syrups, nectars
 - (d) Sugar substitutes
 - (e) Sugar alcohols

EGGS PRODUCTS

CHAPTER 18

1. INTRODUCTION

a. A shell egg is defined as the egg of a domesticated chicken (CFR 118.3, 2017). While eggs are considered one of the most nutritious foods, they are perishable like other animal proteins such as raw meat, poultry, and fish. To promote safety and to ensure the absence of *Salmonella Enteritidis* (SE), eggs must be safely handled, promptly refrigerated, and thoroughly cooked (USDA, 2016).

b. Egg products are eggs that are removed from their shells for processing at breaker plants, at which eggs are broken, filtered, mixed, stabilized, blended, pasteurized, cooled, frozen or dried, and packaged. Breaker plants are inspected by the USDA. Basic egg products include whole eggs, whites, yolks, and various blends that are processed and pasteurized. These products may or may not contain non-egg ingredients. Liquid, frozen, and dried egg products are often used as ingredients in foods such as prepared mayonnaise and ice cream (USDA, 2011).

c. Egg products purchased must be pasteurized and bear the USDA inspection mark; tightly sealed in containers; show no signs of thawing if frozen; and kept at 40°F or below if refrigerated. Dried eggs must not be caked or hardened (USDA, 2011).

d. Egg Inspection and Processing

1. The Food Safety and Inspection Service (FSIS) inspects all egg products, with and without added ingredients, with the exception of those products exempted under the Act. Officially inspected egg products will bear the USDA inspection mark.

2. The Department of Health and Human Services' FDA is responsible for the inspection of egg substitutes, imitation eggs, and similar products.

e. Egg Pasteurization

1. All egg products distributed for consumption must be pasteurized. This means that they must be rapidly heated and held at a minimum required temperature for a specified time. This process destroys *Salmonella*, but it does not cook the eggs or affect their color, flavor, nutritional value, or use.

2. Dried egg whites are pasteurized by heating in the dried form.

3. Exemptions from this law include freeze-dried products, imitation egg products, and egg substitutes (USDA, 2015)

2. SHELL EGG GRADES AND STANDARDS (USDA, N/A)

a. U.S. Consumer Grade AA (at origin) shall consist of eggs which are at least 87 percent AA quality. The maximum tolerance of 13 percent which may be below AA quality may consist of A or B quality in any combination, except that within the tolerance for B quality no more than 1 percent may be B quality due to air cells over 3/8 inch, blood spots (aggregating no more than 1/8 inch in diameter), or serious yolk defects. No more than 5 percent (7 percent for Jumbo size) Checks are permitted and no more than 0.50 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.

1. U.S. Consumer Grade AA (destination) shall consist of eggs which are at least 72 percent AA quality. The remaining tolerance of 28 percent shall consist of at least 10 percent A quality and the remainder shall be B quality, except that within the tolerance for B quality no more than 1 percent may be

EGGS PRODUCTS
CHAPTER 18

B quality due to air cells over 3/8 inch, blood spots (aggregating no more than 1/8 inch in diameter), or serious yolk defects. No more than 7 percent (9 percent for Jumbo size) Checks are permitted and no more than 1 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.

2. U.S. Consumer Grade A (at origin) shall consist of eggs which are at least 87 percent A quality or better. Within the maximum tolerance of 13 percent which may be below A quality, no more than 1 percent may be B quality due to air cells over 3/8 inch, blood spots (aggregating no more than 1/8 inch in diameter), or serious yolk defects. No more than 5 percent (7 percent for Jumbo size) Checks are permitted and no more than 0.50 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.

3. U.S. Consumer Grade A (destination) shall consist of eggs which are at least 82 percent A quality or better. Within the maximum tolerance of 18 percent which may be below A quality, no more than 1 percent may be B quality due to air cells over 3/8 inch, blood spots (aggregating no more than 1/8 inch in diameter), or serious yolk defects. No more than 7 percent (9 percent for Jumbo size) Checks are permitted and no more than 1 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.

4. U.S. Consumer Grade B (at origin) shall consist of eggs which are at least 90 percent B quality or better, no more than 10 percent may be Checks and no more than 0.50 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.

5. U.S. Consumer Grade B (destination) shall consist of eggs which are at least 90 percent B quality or better, no more than 10 percent may be Checks and no more than 1 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.

6. Additional tolerances

(a) In lots of two or more cases:

(i) For Grade AA -- No individual case may exceed 10 percent less AA quality eggs than the minimum permitted for the lot average.

(ii) For Grade A -- No individual case may exceed 10 percent less A quality eggs than the minimum permitted for the lot average.

(iii) For Grade B -- No individual case may exceed 10 percent less B quality eggs than the minimum permitted for the lot average.

(b) For Grades AA, A, and B, no lot shall be rejected or downgraded due to the quality of a single egg except for Loss other than blood or meat spots.

b. Dried Eggs

1. Dried eggs or dried whole eggs are prepared by drying liquid eggs that meet FDA regulations for liquid eggs (CFR 160.115); finished food is free of viable Salmonella microorganisms. Dried eggs may also be powdered. The following may be added as an optional anticaking agent:

(a) Silicon dioxide, amount used no more than 1 percent

(b) Silicoaluminate, amount used less than 2 percent by weight of the finished food

2. The final food shall contain at least 95 percent by weight total egg solids.

3. Dried egg products using either of the optional anticaking agents specified above must include

EGGS PRODUCTS
CHAPTER 18

one of the following statements on the label: "No more than 1 percent silicon dioxide added as an anticaking agent" or "Less than 2 percent sodium silicoaluminate added as an anticaking agent," whichever is applicable.

4. Glucose content of liquid eggs may be reduced before drying using one of the following optional methods:

- (a) Enzyme procedure
- (b) Yeast procedure

5. Dried egg products with reduced glucose content must be labeled with the statement "Glucose removed for stability" or "Stabilized, glucose removed." (FDA, n/a) (CFR 160.105, 2017).

Frozen Eggs

Frozen eggs, frozen whole eggs, or frozen mixed eggs is the food prepared by freezing liquid eggs that meet FDA regulations (CFR 160.115). Finished food is free of viable *Salmonella* microorganisms.

Optional ingredients monosodium phosphate or monopotassium phosphate may be added either directly or in a water carrier, but the amount added must not exceed 0.5 percent of the weight of the frozen eggs. If a water carrier is used, it shall contain no less than 50 percent by weight of either the monosodium phosphate or monopotassium phosphate.

Frozen egg products using either of the aforementioned ingredients must include one of the following statements on the label: "Monosodium phosphate (or monopotassium phosphate) added to preserve color," or, if a water carrier is used, "Monosodium phosphate (or monopotassium phosphate), with ____ percent water as a carrier, added to preserve color." The blank should be filled in to show the percent by weight of water used in proportion to the weight of the finished food (FDA, CFR, n/a) (CFR 160.110).

c. Liquid Eggs

1. Liquid eggs, mixed eggs, liquid whole eggs, or mixed whole eggs are eggs of the domestic hen broken from the shells and with yolks and white in their natural proportion as so broken. They may be mixed, or mixed and strained, and they are pasteurized or otherwise treated to destroy all viable *Salmonella* microorganisms (CFR, FDA) (CFR 160.115).

2. All ingredients used in the food shall be declared on the label as required by the Code of Federal Regulations.

d. Egg Whites

1. Egg whites, liquid egg whites, or liquid egg albumen is the food obtained from eggs of the domestic hen, broken from the shells and separated from yolks. The food may be mixed, or mixed and strained. To destroy all viable *Salmonella* microorganisms, the food is pasteurized or otherwise treated. Safe and suitable substances that aid in protecting or restoring the whipping properties of liquid egg whites may be added. A safe and suitable substance is one that performs a useful function as a whipping aid or in the pasteurization or other treatment to render liquid egg whites free of *Salmonella* microorganisms. If such substances are food additives, they must conform to regulations established by the FDA.

2. Ingredients used as whipping aids must be labeled on the product panel clearly and with such prominence to render such names likely to be understood by ordinary individuals.

EGGS PRODUCTS
CHAPTER 18

3. All ingredients used in the food shall be declared on the label as required by the Code of Federal Regulations (CFR, FDA) (CFR 160.140).

e. Dried Egg Whites

1. The food fried egg whites, egg white solids, dried egg albumen, or egg albumen solids is prepared by drying liquid egg whites conforming to CFR 160.140. Drying shall be done with such precautions that the finished food is free of viable *Salmonella* microorganisms. Dried egg whites may be powdered.

2. Prior to drying, the lysozyme and avidin contents may be reduced, in which case CFR 173.25 must be used to regulate cation exchange resins. Dried egg white products undergoing this process must not be nutritionally inferior and must be considered nutritionally equivalent to untreated egg whites. If the lysozyme and avidin content is reduced, the product name shall be immediately preceded or followed by the statement "lysozyme and avidin reduced." This statement may be omitted from any declaration of ingredients when used in a fabricated food.

3. Also prior to drying, the glucose content of the liquid egg whites is reduced by adjusting the pH, where necessary, with food-grade acid and by following one of the optional procedures below:

(a) Enzyme procedure: A glucose-oxidase-catalase preparation and hydrogen peroxide solution are added to liquid egg whites.

(b) Controlled fermentation procedures

(i) Yeast procedure: Food-grade baker's yeast is added to the liquid egg whites and controlled fermentation is maintained.

(ii) Bacterial procedure: The liquid egg whites are subjected to the action of a culture of glucose-fermenting bacteria generally recognized as safe by the FDA.

4. When dried egg products are prepared from liquid eggs containing any optional ingredients such as whipping aids, the common names for such ingredients must be listed on the label. All ingredients used in the food must be declared on the label as required by the Code of Federal Regulations (CFR, FDA) (CFR 160.45).

f. Egg Yolks

1. Egg yolks, liquid egg yolks, yolks, or liquid yolks are yolks of eggs of the domestic hen so separated from the whites thereof as to contain at least 43 percent total egg solids. They may be mixed, or mixed and strained. Egg yolk products are pasteurized or otherwise treated to destroy all viable *Salmonella* microorganisms.

2. All ingredients used in the food shall be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.180).

g. Dried Egg Yolks

1. Dried egg yolks or dried yolks is the food prepared by drying egg yolks that conform to CFR 160.180. Finished food is free of viable *Salmonella* microorganisms. Prior to drying, the glucose content of the liquid eggs may be reduced by one of the optional procedures below:

(a) Enzyme procedure: A glucose-oxidase-catalase preparation and hydrogen peroxide solution are added to the liquid egg yolks.

(b) Yeast procedure: The pH of the liquid egg yolks is adjusted to the range of 6.0 to 7.0,

EGGS PRODUCTS
CHAPTER 18

if necessary, by the addition of dilute, chemically pure hydrochloric acid, and controlled fermentation is maintained by adding food-grade baker's yeast.

3. If the glucose content was reduced, the product name must be followed immediately by the statement "Glucose removed for stability" or "Stabilized, glucose removed".

4. Optional anticaking ingredients, either silicon dioxide or sodium silicoaluminate, may be used. Silicon dioxide amount used must not exceed 1 percent and sodium silicoaluminate amount used must not exceed 2 percent by weight of the finished food. Finished food must contain at least 95 percent by weight total egg solids.

5. If either optional anticaking ingredients are used, the product label must declare one of the following applicable statements: "No more than 1 percent silicon dioxide added as an anticaking agent" or "Less than 2 percent sodium silicoaluminate added as an anticaking agent."

6. All ingredients used in the food must be declared on the label as required by the Code of Federal Regulations (CFR, FDA) (CFR 160.185).

h. Frozen Egg Yolks

1. Frozen egg yolks or frozen yolks is the food prepared by freezing egg yolks that conform to CFR 160.180, with such precautions that the finished food is free of viable Salmonella microorganisms.

2. All ingredients used in the food must be declared on the label as required by the applicable sections of the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.190).

i. Labels on Egg Products

1. In addition to nutrition information on consumer packages, other labeling information is also required for egg products. All egg products must be labeled with:

- (a) the common or usual name of the egg product. If the egg product is comprised of two or more ingredients, the ingredients are listed in descending order of predominance;
- (b) the name and address of the packer or distributor;
- (c) the date of pack which may be shown as a lot number or production code number;
- (d) the net contents;
- (e) the official USDA inspection mark and establishment number.

(USDA, 2000) https://www.ams.usda.gov/sites/default/files/media/Shell_Egg_Standard%5B1%5D.pdf

j. Egg Enriched with Omega-3 Fatty Acids

1. 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 in order 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 does not have any regulation on the fortification of DHA in eggs.

3. EGGS, SHELL, PASTEURIZED, LARGE

a. Grade Requirement: A/AA

b. Portion Size/Weight Range: 30 Dozen Carton to a Case, 360 Eggs or smaller quantities in

EGGS PRODUCTS
CHAPTER 18

denominations of 12.

c. Packaging and Marking:

1. Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
2. Packing and marking shall be in accordance with Good Commercial Practice.
3. Needs to follow regulation 21 CFR 118.3
4. Miscellaneous Requirements:
 - (a) Shell eggs must be stored and transported at a temperature of 7.2 °C (45 °F) or less
 - (b) Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
 - (c) USDA grade marked as free range or cage-free is acceptable
 - (d) USDA Organic is acceptable

4. EGGS, SHELL, PASTEURIZED, MEDIUM

a. Grade Requirement: A/AA

b. Portion Size/Weight Range: 32 Dozen Carton to a Case, 384 Eggs

c. Packaging and Marking:

1. Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
2. Packing and marking shall be in accordance with Good Commercial Practice.
3. Needs to follow regulation 21 CFR 118.3
4. Miscellaneous Requirements:
 - (a) Shell eggs must be stored and transported at a temperature of 7.2 °C (45 °F) or less
 - (b) Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
 - (c) USDA grade marked as free range or cage-free is acceptable
 - (d) USDA Organic is acceptable

5. EGGS, SHELL, PASTEURIZED, SMALL

a. Grade Requirement: A/AA

b. Portion Size/Weight Range: 30 Dozen Carton To A Case, 360 Eggs

c. Packaging and Marking:

1. Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
2. Packing and marking shall be in accordance with Good Commercial Practice.
3. Needs to follow regulation 21 CFR 118.3
4. Miscellaneous Requirements:
 - (a) Shell eggs must be stored and transported at a temperature of 7.2 °C (45 °F) or less
 - (b) Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
 - (c) USDA grade marked as free range or cage-free is acceptable
 - (d) USDA Organic is acceptable

6. EGGS, DRIED (DEHYDRATED)

a. Grade Requirement: N/A

b. Portion Size/Weight Range: 1.75 Lb. Container

c. Packaging and Marking:

1. Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
2. Packing and marking shall be in accordance with Good Commercial Practice.
3. Needs to follow regulation 21 CFR 160.105 (or 160.105 for dried egg whites)

EGGS PRODUCTS
CHAPTER 18

4. Miscellaneous Requirements:

- (a) Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
- (b) USDA Organic is acceptable

7. EGGS, FROZEN, WHOLE OR DICED

a. Grade Requirement: N/A

b. Portion Size/Weight Range: 5 Lb. Container, 5 Lb. Bag Diced

c. Packaging and Marking:

1. Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

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

3. Needs to follow regulation 21 CFR 160.110

4. Miscellaneous Requirements:

- (a) Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
- (b) USDA grade marked as free range or cage-free is acceptable
- (c) USDA Organic is acceptable

8. EGGS, LIQUID

a. Grade Requirement: N/A

b. Portion Size/Weight Range: 20 Lb. Bag-In-A-Box, 40 Lb. Bag-In-A-Box

c. Packaging and Marking:

1. Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

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

3. Needs to follow regulation 21 CFR 160.115

4. Miscellaneous Requirements:

- (a) Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
- (b) USDA grade marked as free range or cage-free is acceptable
- (c) USDA Organic is acceptable

9. EGGS, WHITES

a. Grade Requirement: N/A

b. Portion Size/Weight Range: 2 Lb. Container

c. Packaging and Marking:

1. Packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

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

3. Needs to follow regulation 21 CFR 160.140

4. Miscellaneous Requirements:

- (a) Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
- (b) USDA grade marked as free range or cage-free is acceptable
- (c) USDA Organic is acceptable

FEDERAL SUPPLY CLASS 8915 –
FRUITS, JUICE, AND VEGETABLES
CHAPTER 19

1. INTRODUCTION

a. 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 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. **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.

b. While the Marine Corps 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 Principle 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.

c. Packaging options for fruit, juice, and vegetable products include jars (glass or plastic), bottles, cartons, cans, plastic bags, or 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.

1. Fruit:

(a) The minimum portion size for individual serving packages of shelf stable processed fruits is no less than 4 oz. each.

(b) 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).

2. Juices:

(a) 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.

3. Vegetables:

(a) The Services’ preference is for canned or frozen vegetables products with no salt added. However, if no salt added products are unavailable, canned or frozen vegetables products containing fewer than 230 milligrams of sodium per 3/4 cup serving size for vegetables or 1/2 cup serving size for legumes are authorized.

FRUIT PRODUCTS
CHAPTER 20

1. APPLES, SLICED, CANNED

- a. Reference Name: United States Standards Grades
- b. Grade Requirement: U.S. Grade C or U.S. Standard
- c. Portion Size/Weight Range: All size cans and packages, 4 oz. or larger, are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Product is to be peeled and sliced.
 - (c) Product shall meet the recommended minimum drained weight identified in the Grade Standard.

2. APPLES, CHIPPED, DICED, OR PIECES, CANNED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size cans and packages, 4 oz. or larger, are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

3. APPLES, RINGS, SPICED, CANNED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size cans and packages, 4 oz. or larger, are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

4. APPLESAUCE, SHELF STABLE (CANNED, VACUUM POUCH, OR INDIVIDUAL CUPS)

- a. Reference Name: United States Standards for Grades of Canned Applesauce
- b. Grade Requirement: US Grade A or U.S. No. 1, U.S. No 2
- c. Portion Size/Weight Range: All size cans and packages, 4 oz. or larger, are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) This product is to have natural color and natural flavor.
 - (c) This product may be sweetened or unsweetened.
 - (d) 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 (FLAVORED), SHELF STABLE (VACUUM POUCH OR INDIVIDUAL SERVING PACKAGES)

- a. Reference Name: N/A

FRUIT PRODUCTS
CHAPTER 20

- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: Minimum 4 oz. individual serving packages or pouches
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Flavors such as mixed berry, strawberry, etc. are permitted.

6. APRICOTS, DRIED

- a. Reference Name: United States Standards for Grades of Dried Apricots
- b. Grade Requirement: US Grade A or U.S. No. 1, U.S. No 2
- c. Portion Size/Weight Range: Individual serving size packages
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

7. APRICOTS, HALVES, CANNED

- a. Reference Name: United States Standards for Grades of Canned Apricots and Canned Solid-Pack Apricots
- b. Grade Requirement: US Grade A or Grade B when Grade A is not available or U.S. No. 1, U.S. No 2
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Product may be peeled or unpeeled.
 - (c) Permissible liquid media may be no heavier than light syrup.
 - (d) Product shall meet the recommended minimum drained weight identified in the Grade Standard.

8. BANANACHIPS, DEHYDRATED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

9. BANANAS, SLICED, FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.

FRUIT PRODUCTS
CHAPTER 20

3. Miscellaneous Requirements:

- (a) Product shall be processed in accordance with Good Manufacturing Practices.

10. BLACKBERRIES, FROZEN

a. Reference Name: United States Standards for Grades of Frozen Berries

b. Grade Requirement: US Grade A or US Fancy

c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible

d. Packaging and Marking:

1. Product is to be IQF.

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

3. Miscellaneous Requirements:

- (a) Product shall be processed in accordance with Good Manufacturing Practices.

11. BLUEBERRIES, DEHYDRATED

a. Reference Name: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible

d. Packaging and Marking:

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

2. Miscellaneous Requirements:

- (a) Product shall be processed in accordance with Good Manufacturing Practices.

12. BLUEBERRIES, WILD OR CULTIVATED, CANNED

a. Reference Name: United States Standards for Grades of Canned Blueberries

b. Grade Requirement: US Grade A

c. Portion Size/Weight Range: All size cans and packages are permissible

d. Packaging and Marking:

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

2. Miscellaneous Requirements:

- (a) Product shall be processed in accordance with Good Manufacturing Practices.

(b) The liquid packing media shall be water.

(c) Product shall meet the recommended minimum drained weight identified in the Grade Standard.

13. BLUEBERRIES, WILD OR CULTIVATED, FROZEN

a. Reference Name: United States Standards for Grades of Frozen Blueberries

b. Grade Requirement: US Grade A

c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible

d. Packaging and Marking:

1. Product is to be IQF.

2. Miscellaneous Requirements:

- (a) Product shall be processed in accordance with Good Manufacturing Practices.

14. BOYSENBERRIES, FROZEN

a. Reference Name: United States Standards for Grades of Frozen Berries

b. Grade Requirement: US Grade A

FRUIT PRODUCTS
CHAPTER 20

- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

15. CHERRIES, RED TART, PITTED, CANNED

- a. Reference Name: United States Standards for Grades of Canned Red Tart Pitted Cherries
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All can sizes are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible liquid media may be no heavier than light syrup.
 - (b) Product shall meet the recommended minimum drained weight identified in the Grade Standard.

16. CHERRIES, RED TART, PITTED, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Red Tart Pitted Cherries
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

17. CHERRIES, SWEET, CANNED

- a. Reference Name: United States Standards for Grades of Canned Sweet Cherries
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All can sizes are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Type - Light or dark varieties are permissible.
 - (b) Style – Product is to be pitted.
 - (c) Permissible liquid media may be no heavier than light syrup.
 - (d) Product shall meet the recommended minimum drained weight identified in the Grade Standard.

18. CHERRIES, SWEET, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Sweet Cherries
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.

FRUIT PRODUCTS
CHAPTER 20

2. Packing and marking shall be in accordance with Good Commercial Practice.
3. Miscellaneous Requirements:
 - (a) Type - Light or dark varieties are permissible.
 - (b) Style – Product is to be pitted.

19. CHERRIES, MARASCHINO, WHOLE OR HALVES, SHELF STABLE

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All container sizes are permissible
- d. Packaging and Marking:
 1. Packing and marking shall be in accordance with Good Commercial Practice.
 2. Miscellaneous Requirements:
 - (a) Product is to be pitted.
 - (b) Product may be with or without stems.

20. CRANBERRIES, DRIED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 1. Packing and marking shall be in accordance with Good Commercial Practice.
 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

21. CRANBERRIES, WHOLE, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Cranberries
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 1. Product is to be IQF.
 2. Packing and marking shall be in accordance with Good Commercial Practice.
 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

22. CRANBERRY SAUCE, WHOLE OR JELLIED, CANNED

- a. Reference Name: United States Standards for Grades of Canned Cranberry Sauce
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 1. Packing and marking shall be in accordance with Good Commercial Practice.
 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

23. DATES, WHOLE, PITTED

- a. Reference Name: N/A
- b. Grade Requirement: N/A

FRUIT PRODUCTS
CHAPTER 20

- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

24. FRUIT COCKTAIL, CANNED

- a. Reference Name: United States Standards for Grades of Canned Fruit Cocktail
- b. Grade Requirement: US Grade B
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible liquid media may be no heavier than light syrup.
 - (b) Product shall meet the recommended minimum drained weight identified in the Grade Standard.

25. FRUIT MIX, FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Formulations with melons are not permissible.
 - (b) If formulations contain grapes, they shall be of the seedless variety.

26. FRUIT MIX, SHELF STABLE

- a. Reference Name: United States Standards for Grades of Canned Fruits for Salad
- b. Grade Requirement: US Grade A or US Grade B when US Grade A is not available
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible liquid media may be no heavier than light syrup.
 - (b) 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.
 - (c) The liquid packing media shall be natural juice or light syrup.
 - (d) Product shall meet the recommended minimum drained weight identified in the Grade Standard.

27. FRUIT, EXTENDED SHELF LIFE, CHILL

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size cans and packages are permissible

FRUIT PRODUCTS
CHAPTER 20

- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product must have a minimum 14 days shelf life.
 - (b) Product may be in a water, sugar, and citric acid solution or other packing media.

28. MANGO, CHUNKS/CUBES, FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

29. MANGO, PUREE, FROZEN OR SHELF STABLE

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All package sizes are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

30. ORANGES, MANDARIN, WHOLE SEGMENTS, CANNED

- a. Reference Name: Commercial Item Description, Mandarin Oranges, Cid A-A-20119d
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: #10 can & individual cups
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible liquid media may be no heavier than light syrup.
 - (b) The drained weight shall be no less than 56 percent of the liquid capacity of the can.
 - (c) The container shall be filled with no less than 90 percent (minus any necessary head space according to good manufacturing practices) of the liquid capacity of the container.
 - (d) Note: In accordance with FAR 25.104, this item has been determined to be non-available domestically; therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of US).

31. PEACHES, CLINGSTONE, CANNED

- a. Reference Name: United States Standards for Grades of Canned Clingstone Peaches
- b. Grade Requirement: US Grade B
- c. Portion Size/Weight Range: #10 can (halves, sliced, or diced) or individual cups (diced ONLY)
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.

FRUIT PRODUCTS
CHAPTER 20

3. Miscellaneous Requirements:

- (a) Permissible liquid media may be no heavier than light syrup.
- (b) The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

32. PEACHES, FREESTONE, CANNED

- a. Reference Name: United States Standards for Grades of Canned Freestone Peaches
- b. Grade Requirement: US Grade B
- c. Portion Size/Weight Range: #10 can (halves, sliced, or diced) or individual cups (diced ONLY)
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible liquid media may be no heavier than light syrup.
 - (b) The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

33. PEACHES, CHUNKS/CUBES, FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

34. PEACH, PUREE, FROZEN OR SHELF STABLE

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All package sizes are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

35. PEARS, CANNED

- a. Reference Name: United States Standards for Grades of Canned Pears
- b. Grade Requirement: US Grade B
- c. Portion Size/Weight Range: #10 can (halves, sliced, or diced) or individual cups (diced ONLY)
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible liquid media may be no heavier than light syrup.
 - (b) The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

FRUIT PRODUCTS
CHAPTER 20

36. PINEAPPLE, CANNED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: #10 can (sliced, chunks, cubed, tidbits, or crushed)
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible liquid media may be no heavier than light syrup.
 - (b) 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 no more than 11 g (0.4 oz.) of core material contained in one pound (lb) of drained fruit.
 - (c) 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.
 - (d) Product shall be practically free from any defects such as blemishes, poor trim, or black specks.
 - (e) Product shall possess good flavor and odor that is normal for canned pineapple and is free from objectionable flavors and odors of any kind.
 - (f) Except for crushed style, all product shall be practically uniform in size and shape.
 - (g) **Note:** In accordance with FAR 25.104, this item has been determined to be non-available domestically; therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of US).

37. PINEAPPLE, CHUNKS, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Pineapple
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

38. RAISINS, SEEDLESS OR GOLDEN SEEDLESS, SHELF STABLE

- a. Reference Name: United States Standards for Grades of Processed Raisins
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: all sizes permissible (packages, cans, etc.)
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

39. RASPBERRIES, RED OR BLACK, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Raspberries

FRUIT PRODUCTS
CHAPTER 20

- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: Up to 5 Lb. packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

40. STRAWBERRIES, WHOLE OR SLICED, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Strawberries
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All package sizes are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall contain no added sugar.

JUICE PRODUCTS
CHAPTER 21

1. JUICE BLENDS, CANNED/SHELF STABLE, CHILL, OR FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) 100% Juice

2. JUICE, APPLE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE

- a. Reference Name: United States Standards for Grades of Canned Apple Juice
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) 100% Juice

3. JUICE, APPLE, FROM CONCENTRATE, CANNED/SHELF STABLE

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) 100% Juice

4. JUICE, APPLE, CONCENTRATED, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Concentrated Apple Juice
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) 100% Juice

5. JUICE, GRAPE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE

- a. Reference Name: United States Standards for Grades of Canned Grape Juice
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.

JUICE PRODUCTS
CHAPTER 21

2. Miscellaneous Requirements:

- (a) Product shall be processed in accordance with Good Manufacturing Practices.
- (b) 100% Juice

6. JUICE, GRAPE, FROM CONCENTRATE, CANNED/SHELF STABLE

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) 100% Juice

7. JUICE, GRAPE, CONCENTRATED, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Concentrated Sweetened Grape Juice
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) 100% Juice

8. JUICE, GRAPEFRUIT, CANNED/SHELF STABLE OR FROZEN

- a. Reference Name: United States Standards for Grades of Grapefruit Juice
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Product may not be: from concentrate, or concentrated.
 - (c) Must be 100% juice

9. JUICE, LEMON, CANNED/SHELF STABLE

- a. Reference Name: United States Standards for Grades of Canned Lemon Juice
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) This product is undiluted, concentrated, and unfermented.
 - (c) 100% Juice

JUICE PRODUCTS
CHAPTER 21

10. JUICE, LEMON, RECONSTITUTED, SHELF STABLE

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) 100% Juice

11. JUICE, LIME, SHELF STABLE, CHILL, OR FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Product may not be: from concentrate, or concentrated.
 - (c) Must be 100% juice

12. JUICE, MANGO, SHELF STABLE

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Product may not be: from concentrate, or concentrated.
 - (c) Must be 100% juice

13. JUICE, ORANGE, CANNED/SHELF STABLE, CHILL, OR FROZEN

- a. Reference Name: United States Standards for Grades of Orange Juice
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be fortified to meet the following nutrient levels at the minimum: 300 mg of calcium per cup (30% Reference Daily Intakes and 150 IU of Vitamin D per cup (25% RDI)
 - (b) Product may be: fresh squeezed, from concentrate, or concentrated.
 - (c) 100% Juice

14. JUICE, PINEAPPLE, CANNED/SHELF STABLE

JUICE PRODUCTS
CHAPTER 21

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product may be sweetened or unsweetened.
 - (b) Product may not be: from concentrate.
 - (c) **Note:** In accordance with FAR 25.104, this item has been determined to be non-available domestically; therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of US).
 - (d) Must be 100% juice

15. JUICE, TOMATO, CANNED/SHELF STABLE

- a. Reference Name: United States Standards for Grades of Tomato Juice
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product may not be: from concentrate.
 - (b) Product shall not exceed 230 mg sodium per serving.
 - (c) Must be 100% juice
 - (d) May be with or without seasoning

16. JUICE, VEG, CANNED/SHELF STABLE

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product may not be: from concentrate.
 - (b) Product shall not exceed 230 mg sodium per serving.
 - (c) Must be 100% juice

17. NECTAR, CANNED/SHELF STABLE OR FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) All flavor varieties are permissible.
 - (b) Must be 100% juice

VEGETABLE PRODUCTS
CHAPTER 22

1. ASPARAGUS, CUTS AND TIPS, CANNED

- a. Reference Name: United States Standards for Grades of Canned Asparagus
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: #10 can only
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product style shall be all Green.

2. ASPARAGUS, CUTS AND TIPS, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Asparagus
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product style shall be all Green.

3. BAMBOO SHOOTS, SLICED, CANNED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) **Note:** In accordance with FAR 25.104, this item has been determined to be non-available domestically; therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of US).

4. BEAN SPROUTS, CANNED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

5. BEANS, BAKED, CANNED

- a. Reference Name: United States Standards for Grades of Canned Baked Beans
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible styles include either in brown sugar, molasses, or New England sauce or

VEGETABLE PRODUCTS
CHAPTER 22

in tomato sauce.

(b) Permissible bean types include white beans, red kidney beans, yellow eye beans (including soldier beans), or beans of other colors or types suitable for baking (except soybeans).

6. BEANS, BAKED, WITH PORK, CANNED

a. Reference Name: United States Standards for Grades of Canned Pork and Beans

b. Grade Requirement: US Grade A

c. Portion Size/Weight Range: All size cans and packages are permissible

d. Packaging and Marking:

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

2. Miscellaneous Requirements:

(a) 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.

(b) 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

a. See Beans, Dried, Canned

8. BEANS, DRIED, CANNED

a. Reference Name: United States Standards for Grades of Canned Dried Beans

b. Grade Requirement: US Grade A

c. Portion Size/Weight Range: All size cans and packages are permissible

d. Packaging and Marking:

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

2. Miscellaneous Requirements:

(a) Permissible bean types include white beans, lima beans, red beans, pinto beans, pink beans, garbanzos/chick-peas, black beans, yellow eye 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).

(b) Permissible styles include either in tomato sauce, in sweetened sauce, or in brine.

9. BEANS, GARBANZO (CHICK-PEAS), CANNED

a. See Beans, Dried, Canned

10. BEANS, GREEN OR WAX, CANNED

a. Reference Name: United States Standards for Grades of Canned Green Beans and Canned Wax Beans

b. Grade Requirement: US Grade A

c. Portion Size/Weight Range: All size cans and packages are permissible

d. Packaging and Marking:

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

2. Miscellaneous Requirements:

(a) Permissible types include Round type -- Green Beans, Round type -- Wax Beans, or Romano or Italian type.

VEGETABLE PRODUCTS
CHAPTER 22

- (b) Permissible styles include whole, cut, or French style.

11. BEANS, GREEN OR WAX, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Permissible types include Round type or Romano/Italian type.
 - (b) Permissible styles include whole, cut, or French style.

12. BEANS, KIDNEY, CANNED

- a. See Beans, Dried, Canned

13. BEANS, LIMA, CANNED

- a. Reference Name: United States Standards for Grades of Canned Lima Beans
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible types include Thin-seeded, such as Henderson, Bush and Thorogreen 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

- a. Reference Name: United States Standards for Grades of Frozen Lima Beans
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Permissible types include Thin-seeded, such as Henderson, Bush and Thorogreen 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

- a. See Beans, Dried, Canned

16. BEANS, PINTO, CANNED

- a. See Beans, Dried, Canned

VEGETABLE PRODUCTS
CHAPTER 22

17. BEANS, WAX, CANNED

- a. See Beans, Green Or Wax, Canned

18. BEANS, WAX, FROZEN

- a. See Beans, Green Or Wax, Frozen

19. BEANS, WHITE, CANNED

- a. See Beans, Dried, Canned

20. BEANS, WHITE, WITH PORK, CANNED

- a. Beans, Baked, With Pork, Canned

21. BEETS, CANNED

- a. Reference Name: United States Standards for Grades of Canned Beets
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible styles include whole, sliced, diced, or julienne/French style/shoestring.
 - (b) The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

22. BROCCOLI, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Broccoli
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Permissible styles include spears, florets, cuts, and chopped.

23. BRUSSELS SPROUTS, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Brussels Sprouts
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

VEGETABLE PRODUCTS
CHAPTER 22

24. CARROTS, CANNED

- a. Reference Name: United States Standards for Grades of Canned Carrots
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible styles include whole, sliced, quartered, diced, or julienne/French style/shoestring.
 - (b) The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

25. CARROTS, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Carrots
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Permissible styles include whole, halves, quarters, slices, or diced, double diced, strips (French cut shapes), chips, or cuts.

26. CAULIFLOWER, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Cauliflower
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Permissible styles include clusters or nuggets/small clusters.

27. CORN, CREAM STYLE, CANNED

- a. Reference Name: United States Standards for Grades of Canned Cream Style Corn
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible colors include golden/yellow or white.

28. CORN, WHOLE KERNEL, CANNED

- a. Reference Name: United States Standards for Grades of Corn, Whole Kernel, Canned
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible

VEGETABLE PRODUCTS
CHAPTER 22

- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible varietal types include conventional or super sweet.
 - (b) Permissible colors include golden/yellow or white.

29. CORN, WHOLE KERNEL, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Whole Kernel (or Whole Grain) Corn
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Permissible colors include golden/yellow or white.

30. CORN, ON THE COB, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Corn on the Cob
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: 48 ct or 96 ct packages
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Cob lengths between 2.5 – 5 inches are permissible.
 - (b) Permissible colors include golden/yellow or white.

31. GREENS, COLLARD, CANNED

- a. See Greens, Leafy, Canned

32. GREENS, COLLARD, FROZEN

- a. See Greens, Leafy, Frozen

33. GREENS, COLLARD, PRECOOKED, FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Various flavor profiles (e.g. Southern style) are permissible.
 - (b) Permissible styles include leaf or chopped.
 - (c) Product may be seasoned.

VEGETABLE PRODUCTS
CHAPTER 22

34. GREENS, LEAFY, CANNED

- a. Reference Name: United States Standards for Grades of Canned Leafy Greens
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible types include collards, kale, mustard greens, turnip greens.
 - (b) Permissible styles include leaf or chopped.

35. GREENS, LEAFY, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Leafy Greens
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible types include beet greens, collards, dandelion greens, endive, kale, mustard greens, spinach, Swiss chard, turnip greens, or any other "market accepted" leafy green.
 - (b) Permissible styles include leaf or chopped.

36. GREENS, MUSTARD, FROZEN

- a. See Greens, Leafy, Frozen

37. GREENS, TURNIP, CANNED

- a. See Greens, Leafy, Canned

38. GREENS, TURNIP, PRECOOKED, FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Various flavor profiles (e.g. Southern style) are permissible.
 - (b) Permissible styles include leaf or chopped.
 - (c) Product may be seasoned.

39. KIMCHI, CANNED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:

VEGETABLE PRODUCTS
CHAPTER 22

- (a) Various flavor profiles/styles are permissible.

40. MUSHROOMS, CANNED

- a. Reference Name: United States Standards for Grades of Canned Mushrooms
- b. Grade Requirement: US Grade B
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible color types include white/cream or brown.
 - (b) Permissible styles include whole, buttons, sliced whole, random sliced whole, sliced buttons, or stems and pieces.

41. OKRA, BREADED, FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

42. OKRA, CUT, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Okra
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

43. ONIONS, DEHYDRATED, CHOPPED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Other color variances of onions are acceptable.

44. ONION RINGS, BREADED OR BATTERED, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Breaded Onion Rings
- b. Grade Requirement: US Grade A

VEGETABLE PRODUCTS
CHAPTER 22

- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product may be french fried or raw breaded.

45. ONION RINGS (CHOPPED/FORMED), BREADED OR BATTERED, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Breaded Onion Rings
- b. Grade Requirement: US Grade B
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Product is to be IQF.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product may be fried or raw breaded.
 - (b) Only purchase this onion ring when whole onion rings are not available.

46. PEAS, BLACK-EYE, CANNED

- a. Reference Name: United States Standards for Grades of Canned Field Peas and Canned Black-Eye Peas
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

47. PEAS, CANNED

- a. Reference Name: United States Standards for Grades of Canned Peas
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible types include early or sweet.

48. PEAS, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Peas
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.

VEGETABLE PRODUCTS
CHAPTER 22

49. PEAS AND CARROTS, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Peas and Carrots
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Product shall contain no less than 50%, by weight, of Early type or Sweet type peas and no less than 25%, by weight, of dices style carrots, predominantly 1/4 inch to 3/8 inch cubes.

50. PEPPERS, MISCELLANEOUS, CANNED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible varieties include banana, cherry, chile, chipotle, jalapeno, or sweet red or green.
 - (b) Permissible packing media include brine or pickling solution.
 - (c) Permissible styles include whole, halves, pieces, whole & pieces, sliced, diced, or chopped.
 - (d) Roasted varieties are permissible.

51. PEPPERS, SWEET, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Sweet Peppers
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible types include red, green, or mixed.
 - (b) Permissible styles include whole stemmed, whole un-stemmed, halved, sliced, or diced.

52. PEPPERS, SWEET, ROASTED, FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible types include red, green, or mixed.
 - (b) Permissible styles include whole stemmed, whole unstemmed, halved, sliced, or diced.

VEGETABLE PRODUCTS
CHAPTER 22

53. PIMIENTOS, CANNED

- a. Reference Name: United States Standards for Grades of Canned Pimientos
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible styles include whole, halves, pieces, whole & pieces, sliced, diced, or chopped.
 - (b) Product shall meet the recommended minimum drained weight identified in the Grade Standard.

54. POTATOES, FRENCH FRIES, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen French Fried Potatoes
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) 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, HASH BROWN, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Hash Brown Potatoes
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible styles include shredded, diced, patties, and chopped.

56. POTATOES, NON-STANDARDIZED, CANNED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) All styles are authorized.

57. POTATOES, NON-STANDARDIZED, FROZEN

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:

VEGETABLE PRODUCTS
CHAPTER 22

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Miscellaneous Requirements:
 - (a) All styles are authorized.

58. POTATOES, SWEET, CANNED

- a. Reference Name: United States Standards for Grades of Canned Sweet Potatoes
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 1. Packing and marking shall be in accordance with Good Commercial Practice.
 2. Miscellaneous Requirements:
 - (a) Permissible varieties include golden, yellow, or mixed.
 - (b) Permissible styles include whole, halves, pieces, mashed, whole and pieces, mixed, or other.
 - (c) Permissible pack types include regular, vacuum, or solid pack.
 - (d) Permissible packing media light syrup only.
 - (e) The drained weight of the product shall meet or exceed the minimum drained weight identified in the grade standard.

59. POTATOES, WHITE, CANNED

- a. Reference Name: United States Standards for Grades of Canned White Potatoes
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 1. Packing and marking shall be in accordance with Good Commercial Practice.
 2. Miscellaneous Requirements:
 - (a) Permissible styles include whole, sliced, diced, shoestring/julienne/French style, pieces, or any combination of two or more styles.
 - (b) The drained weight of the product shall meet or exceed the minimum drained weight identified in the grade standard.

60. PUMPKIN, CANNED, UNSEASONED

- a. Reference Name: United States Standards for Grades of Canned Pumpkin and Canned Squash
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 1. Packing and marking shall be in accordance with Good Commercial Practice.
 2. Miscellaneous Requirements:
 - (a) The fill of the container shall occupy no less than 90% of the volume of the container.

61. SAUERKRAUT, CANNED

- a. Reference Name: United States Standards for Grades of Canned Sauerkraut
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 1. Permissible styles include shredded or chopped.

VEGETABLE PRODUCTS
CHAPTER 22

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

3. Miscellaneous Requirements:

(a) The fill of the container shall be such that the kraut and packing medium occupy no less than 95% of the total capacity of the container.

62. SPINACH, CANNED

a. Reference Name: United States Standards for Grades of Canned Spinach

b. Grade Requirement: US Grade A

c. Portion Size/Weight Range: All size cans and packages are permissible

d. Packaging and Marking:

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

2. Miscellaneous Requirements:

(a) Permissible styles include whole leaf, cut leaf/sliced, or chopped.

(b) The fill of the container shall be such that the spinach and packing medium occupy no less than 90% of the total capacity of the container.

63. SPINACH, FROZEN

(a) See Greens, Leafy, Frozen

64. SQUASH, SUMMER, FROZEN

a. Reference Name: United States Standards for Grades of Frozen Squash (Summer Type)

b. Grade Requirement: US Grade A

c. Portion Size/Weight Range: All size packages are permissible

d. Packaging and Marking:

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

2. Miscellaneous Requirements:

(a) Varieties of summer squash include zucchini, patty pan, straight neck, and crookneck squash, etc.

(b) Permissible styles include sliced or cut.

65. SQUASH, WINTER, FROZEN

a. Reference Name: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: All size packages are permissible

d. Packaging and Marking:

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

2. Miscellaneous Requirements:

(a) Varieties of winter squash include, but are not limited to:

(b) Cucurbita maxima varieties: Ambercup, Arikara, Atlantic Giant, Banana, Buttercup, Georgia candy roaster, Hubbard, Jarrahdale pumpkin, Kabocha, Lakota, Mooregold, Red kuri ("Hokkaido" or "baby red Hubbard"), and Turban squash.

(c) Cucurbita argyrosperma variety: Cushaw squash ("winter crookneck squash").

(d) Cucurbita moschata varieties: Butternut or Fairytale pumpkin squash, Dickinson, Long Island cheese, and Kent pumpkins.

(e) 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).

VEGETABLE PRODUCTS
CHAPTER 22

66. SQUASH, WINTER, COOKED, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Cooked Squash
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Varieties of winter squash include, but are not limited to:
 - (b) Cucurbita maxima varieties: Ambercup, Arikara, Atlantic Giant, Banana, Buttercup, Georgia candy roaster, Hubbard, Jarrahdale pumpkin, Kabocha, Lakota, Mooregold, Red kuri ("Hokkaido" or "baby red Hubbard"), and Turban squash.
 - (c) Cucurbita argyrosperma variety: Cushaw squash ("winter crookneck squash").
 - (d) Cucurbita moschata varieties: Butternut or Fairytale pumpkin squash, Dickinson, Long Island cheese, and Kent pumpkins.
 - (e) 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. SUCCOTASH, CORN AND LIMA BEANS, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Succotash
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible types of sweet, whole kernel corn include white and golden (yellow).
 - (b) Permissible types of lima beans include thin-seeded, thick-seeded, and thick-seeded baby potato
 - (c) Soybeans, green beans or wax beans are also permitted.

68. TOMATOES, CANNED

- a. Reference Name: United States Standards for Grades of Tomatoes
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) This standard applies to both canned and stewed tomatoes.
 - (b) Permissible packing mediums include tomato juice, tomato puree, or tomato paste.
 - (c) Permissible styles include whole, sliced, halves, wedges, or diced.
 - (d) Product may be peeled or unpeeled.

69. TOMATOES, CRUSHED, CANNED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size cans and packages are permissible

VEGETABLE PRODUCTS
CHAPTER 22

d. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Miscellaneous Requirements:

(a) Product shall be in natural juice. Cannot find a product in natural juice, only with tomato puree.

70. TOMATO, PASTE, CANNED

a. Reference Name: United States Standards for Grades of Canned Tomato Paste

b. Grade Requirement: US Grade A

c. Portion Size/Weight Range: All size cans and packages are permissible

d. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Miscellaneous Requirements:
 - (a) Permissible concentration is heavy only.

71. TOMATO, PUREE/PULP, CANNED

a. Reference Name: United States Standards for Grades of Canned Tomato Puree (Tomato Pulp)

b. Grade Requirement: US Grade A

c. Portion Size/Weight Range: All size cans and packages are permissible

d. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Miscellaneous Requirements:
 - (a) Permissible concentrations include extra heavy and heavy only.

72. VEGETABLE BLENDS AND MIXED VEGETABLES, CANNED

a. Reference Name: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: All size cans and packages are permissible

d. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Miscellaneous Requirements:

(a) Various blends such as California Blend, Italian Blend, Oriental Blend, Oriental Stir Fry Blend, Scandinavian Blend, etc. are permissible.

(b) 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.

73. VEGETABLE BLENDS, FROZEN

a. Reference Name: N/A

b. Grade Requirement: N/A

c. Portion Size/Weight Range: All size packages are permissible

d. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Miscellaneous Requirements:

(a) Various blends such as California Blend, Italian Blend, Oriental Blend, Oriental Stir Fry Blend, Scandinavian Blend, etc. are permissible.

VEGETABLE PRODUCTS
CHAPTER 22

74. VEGETABLES, MIXED, FROZEN

- a. Reference Name: United States Standards for Grades of Frozen Mixed Vegetables
- b. Grade Requirement: US Grade A
- c. Portion Size/Weight Range: All size packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) Permissible kinds of vegetables include green or wax beans, lima beans, carrots, golden/yellow corn, and sweet or early peas.
 - (b) 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.

75. WATER CHESTNUTS, SLICED, CANNED

- a. Reference Name: N/A
- b. Grade Requirement: N/A
- c. Portion Size/Weight Range: All size cans and packages are permissible
- d. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Miscellaneous Requirements:
 - (a) **Note:** In accordance with FAR 25.104, this item has been determined to be non-available domestically; therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of US).

76. ZUCCHINI, FROZEN

- a. See Squash, Summer, Frozen

FEDERAL SUPPLY CLASS 8920 –
BREAD, BAGELS, GRANOLA BARS, CEREAL AND PASTA
CHAPTER 23

1. INTRODUCTION

a. 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>.

b. Preservation, Packaging, and Labeling

1. Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

2. Each Bakery item description will be validated with an appropriate FDA Food Labeling Regulations. The following website will be a reference for labeling of nutrients enrichments, fortifications, and health claims.

3. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/CFRSearch.cfm?fr=101.9&SearchTerm=cereal> (FDA, 2018).

c. Fortification

1. FDA fortification policy entitled “Nutritional Quality of Foods; Addition of Nutrients” published in 1980 (21 CFR 104.20; FR, vol 45, January 25, 1980, 6314). Food standards are the mandatory requirements that determine what a food product must contain to be marketed under a certain name in interstate commerce (21 CFR parts 131 to 169)

2. Food Fortification Policy (21 CFR 104.20)

(a) The objective is to establish a uniform set of principles/guidelines that would serve as a model for the rational addition of essential vitamins and minerals to foods. Discourages indiscriminate addition of nutrients to foods.

3. Fortification Policy

(a) Does not consider it appropriate to fortify fresh produce; meat, poultry, or fish products; sugars; or snack foods (e.g., candies or carbonated beverages).

(b) FDA considers only essential nutrients to be within the scope of its fortification policy.

(c) The term essential nutrient under the fortification policy refers to the vitamins and minerals that are essential for human nutrition (Reference Daily Intakes (RDIs) - codified in 21 CFR 101.9(c) (8) (iv)), as well as potassium and protein (Daily Reference Values (DRVs) (21 CFR 101.9(c) (9))

(d) There must be a safe and lawful source of the essential nutrient,

(e) The nutrient must be an approved food additive or Generally Recognized as Safe (GRAS) under conditions of its intended use.

(f) There should be no determination by the FDA that fortification with that nutrient is inappropriate (e.g., by regulation).

(g) In addition, some nutrients are limited by food additive or GRAS regulation regarding the foods that may be fortified and to what level (e.g., folic acid (172.345); vitamin D (172.380; 184.1950).

d. Principles: Reasons for Adding Essential Nutrients

FEDERAL SUPPLY CLASS 8920 –
BREAD, BAGELS, GRANOLA BARS, CEREAL AND PASTA
CHAPTER 23

1. To correct a dietary insufficiency recognized by the scientific community to exist and known to result in nutritional deficiency disease and/or for a public health purpose.

2. To restore nutrients to levels representative of the food prior to storage, handling, and processing.

3. To maintain a balanced nutrient profile in proportion to the caloric value of a food (e.g., meal replacement products)

4. To avoid nutritional inferiority in foods that replace traditional foods (21 CFR101.3(e)(2)).

5. A nutrient added to a food is appropriate only when the nutrient is:

(a) Stable under customary conditions of storage, distribution, and use

(b) Physiologically available from the food

(c) Present at a level at which there is a reasonable assurance that over-consumption will not occur, considering cumulative amounts from other sources in the diet

6. Mandated folic acid fortification of enriched cereal grain products

(a) Breakfast cereals, corn grits, meal replacement products, infant formula, foods for special dietary use

e. Enriched Foods

1. A food that has nutrients added back that were lost during processing. Examples are bread, pasta, and other products made from white flour that have B vitamins added back.

f. DOD Menu Standards

1. Breads must contain fewer than 230 milligrams of sodium per serving when available.

2. All cereals must contain fewer than 230 milligrams of sodium per serving. 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 at least one bread offered is folate and iron-fortified.

3. Offer at least four choices of ready-to-eat cold cereals with fewer than 230 milligrams sodium per serving. Of these, two cereals must contain greater than eight grams of whole grains per serving, with at least 2.5 grams of fiber per serving. At least two cereals will be without sugar coating. Additionally, one of the four cereals must be 100 percent folate fortified. Operations offering more than four cereal selections will have 50 percent of the additional selections meeting the standards for whole grains, without sugar coating, and fortified with at least 50 percent of the daily folate requirement.

4. Offer at least one whole grain hot cereal without added fat or sugars available at the breakfast meal.

5. Cereal bars may be offered with at least 2.5 grams of fiber and fewer than 10 grams of sugar per serving. Cereal bars, if offered, may substitute for a whole grain cereal choice.”

g. Acceptance of Subsistence supplies will be limited to fresh products.

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

1. BREAD, WHITE, FRESH/FROZEN

a. Portion Size/Weight Range:

1. 20 Oz.,
2. 6 In- 21 In,
3. 12-19 Sl / Ct Pg,
4. 24 Oz. Pg,
5. 16 Pgs/Case,
6. 16 Oz. Pg,
7. 28 Pgs/Case

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
3. Miscellaneous Requirements:

(a) 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

a. Portion Size/Weight Range:

1. 20 Oz.,
2. 6 In- 21 In,
3. 12-19 Sl / Ct Pg,
4. 24 Oz./Pg
5. 1.04 Lb. Pg,
6. 24 Per 25 Lb. Case,
7. 1.04 Lb. Pg,
8. 24 Per 25 Lb. Case

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
3. Miscellaneous Requirements:

(a) All sliced bread offered contains whole grains (white with whole grains or whole wheat with at least 2.5 grams fiber per serving) with fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable

3. BREAD, WHEAT, MULTIGRAINED, FRESH/FROZEN

a. Portion Size/Weight Range:

1. 20 Oz.,
2. 6 In- 21 In,
3. 12-19 Sl / Ct Pg,
4. Sliced, 24 Oz. Pg,
5. 24/4oz. Pg,
6. 30/4oz. Pg,
7. 30/14 Oz. Pg,
8. 30/15 Oz. Pg, Sliced, Pan Baked, Round Top,
9. 22.5 Oz. Pg, 12/Cs, Sliced, Pan Baked, Round Top,
10. 32 Oz. Pg, Sliced, Pan Baked, Sandwich,
11. 24 Oz. Pg, (Boxed), (Racked)

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired, honey, nuts, wheat berry, Vienna style are acceptable.
3. Miscellaneous Requirements:
 - (a) 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
 - (b) Multiple Grain, Whole Wheat, Whole Meal, Harvest Grain, 12 Grain, Double Fiber is acceptable
 - (c) Low fat is acceptable

4. BREAD, RYE, FROZEN/FRESH

a. Portion Size/Weight Range:

1. Thick 19 Sl/Pg,
2. 8/32 Oz. Pk,
3. 20 Oz., 6 In- 21 In
4. 12-19 Sl / Ct Pg,
5. 24 Oz. Sliced,
6. 12/1 Lb. Loaf, Thk, 19 Sl/Pg,
7. 8/32 Oz. Pg,
8. 30/14 Oz. Pg,
9. 30/14 Oz. Pg,
10. 20 Pg/Case

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
3. Miscellaneous Requirements:
 - (a) 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
 - (b) Russian, Jewish Rye, Dark style, caraway seeds are acceptable

5. BREAD, POTATO, FRESH/FROZEN

a. Portion Size/Weight Range:

1. 6/28 32 Oz. Loaf,
2. 8/18 Oz. Loaf,
3. 20 Oz.,
4. 6 In- 21 In
5. 12-19 Sl / Ct Pg,
6. 24 Oz. Sliced

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
3. Miscellaneous Requirements:
 - (a) All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable
 - (b) Steamed Sweet Potato is acceptable

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

6. BREAD, CIABATTA, FRESH/FROZEN

- a. Portion Size/Weight Range:
 - 1. 3.5 Oz. Pg, 100 Gm (3.5 Oz.) Pg
- b. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
 - 3. Miscellaneous Requirements:
 - (a) 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

- a. Portion Size/Weight Range:
 - 1. 3.5 Oz. Pg, 8/40 Oz. Pg
- b. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
 - 3. Buttermilk is acceptable
 - 4. Miscellaneous Requirements:
 - (a) 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

- a. Portion Size/Weight Range:
 - 1. 3.5 Oz. Pg,
 - 2. 30/14 Oz. Pg,
 - 3. 16oz. Ea. (Boxed),
 - 4. 24 Oz. Pg (Boxed),
- b. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. 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)
 - 3. Miscellaneous Requirements:
 - (a) All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable
 - (b) Enriched is acceptable

9. BREAD, FRENCH/ ITALIAN, FRESH/FROZEN

- a. Portion Size/Weight Range:
 - 1. 3.5 Oz. Pg,
 - 2. 8/18-19 Oz. Loaf Pg
- b. Packaging and Marking:
 - 1. Packing and marking shall be in accordance with Good Commercial Practice.
 - 2. Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
 - 3. All types of French bread, are acceptable
 - 4. Miscellaneous Requirements:
 - (a) All sliced bread offered should contain fewer than 230 milligrams of sodium per

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

serving when available, and fortified with iron and folate is preferable

10. BREAD, PUMPERNICKEL, FRESH/FROZEN

a. Portion Size/Weight Range:

1. Hearth Baked 16 Oz. Pg

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
3. Miscellaneous Requirements:

(a) 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

a. Portion Size/Weight Range:

1. 6.75" X 6.75", 120/3.3 Oz. Each

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Plain, oven fired.
3. Thawed is acceptable
4. Miscellaneous Requirements:

(a) 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

a. Portion Size/Weight Range:

1. Sliced, Pan Baked, 22oz. Pg Or 24 Oz. Pg. 16/Cs

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Plain, oven fired.
3. Miscellaneous Requirements:

(a) All sliced bread offered should be fortified with iron and folate is preferable

13. BREAD, SWEET, FLAVORED, FRESH/FROZEN

a. Portion Size/Weight Range:

1. Sliced, Pan Baked, 22oz. Pg

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Banana, Walnut, Honey, Zucchini, Corn are acceptable
3. Miscellaneous Requirements:

(a) 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

a. Portion Size/Weight Range:

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

1. 10/32 Oz. Pg
- b. Packaging and Marking:
 1. Packing and marking shall be in accordance with Good Commercial Practice.
 2. Banana, Walnut, Honey, Zucchini, Corn, Cinnamon, garlic parmesan are acceptable
 3. Miscellaneous Requirements:
 - (a) All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable

15. BAGEL, PLAIN/ VARIETY, FRESH/FROZEN

- a. Portion Size/Weight Range:
 1. 72/2.6oz.
 2. 72/3oz.
 3. 3oz. 6 Ct
 4. 15/18 Pg
 5. 72/4oz.
 6. 72/1oz., 10/Pg
 7. 50/3.25 Oz. Each, 4 Per 14 Oz. Each, Ind Wrapped
 8. 6/Pg, 6 Per 20oz. Pg, 6 Per 48oz.
 - (a) Size 1 - Regular (3-½ to 4 oz.)
 - (b) Size 2 - Petite or Baguettes (0.9 to 2 oz.)
 - (c) Size 3 - Other Slice type:
 - (i) - Sliced Slice type
 - (ii) - Unsliced Slice type
 - (iii) - Partially linked or attached
 - (d) Style B - Blueberry
 - (e) Style C - Cinnamon raisin
 - (f) Style D - Honey wheat
 - (g) Style E - Wheat
 - (h) Style F - Onion
 - (i) Style G - Sesame
 - (j) Style H - Everything
- b. Packaging and Marking:
 1. Packing and marking shall be in accordance with Good Commercial Practice.
 2. The bagels must be made from enriched grains.
 3. Hearth baked
 4. Enriched only is acceptable
 5. Miscellaneous Requirements:
 - (a) All sliced bread offered should be fortified with iron and folate is preferable

16. BREAD, WHEAT/WHITE, PITA, FRESH/FROZEN

- a. Portion Size/Weight Range:
 1. 6 Inch, 12/12 Ct/Pg Or 72/2.3 Oz. Each, White,
 2. 7 In. Rd, 2 Oz. Ea, 10 Ct, 12/20 Oz. Pg
- B. Packaging and Marking:
 1. Packing and marking shall be in accordance with Good Commercial Practice.
 2. Enriched only is acceptable
 3. Miscellaneous Requirements:

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

(a) 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

17. BREAD, WHEAT/WHITE, PITA, FROZEN/FRESH

a. Portion Size/Weight Range:

1. 6 Inch, 12/12 Ct/Pg Or 72/2.3 Oz. Each

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Enriched only is acceptable
3. Miscellaneous Requirements:

(a) 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

18. ENGLISH MUFFIN, FRESH/FROZEN, VARIETY

a. Portion Size/Weight Range:

1. 6/Pg, 36 Pgs/Case, 12oz. Pg, 6 Ea/Pg

2. Sizes:

- (a) 1 oz.
- (b) 2 oz.
- (c) 2 ¼ oz.
- (d) 3 ½ oz.
- (e) other

3. Type:

- (a) Fresh (Type 1)
- (b) Frozen (Type 2)

4. Style:

- (a) Plain
- (b) Wheat
- (c) Honey Wheat
- (d) Raisin
- (e) Other

5. Enrichment Type:

- (a) Type 1 Made with enrichment flour (21 Code of federal regulations (CFR) 104.20

only

6. Split Type:

- (a) Type A: Whole
- (b) Type B: Split

b. Packaging:

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

2. Miscellaneous Requirements:

- (a) As per the FDA regulation, no PHO will be tolerated in any food products

The English muffins must be made from enriched grains.

(b) When the English muffin is delivered Fresh or Frozen, the manufacturer must follow the time, temperature, and shipping requirements

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

19. GRANOLA BARS, VARIETY,

a. Package/Weight Range:

1. 144/.07-0.8 Oz.,
2. 120-128/0.67-1.2 Oz. Pg,
3. 108/1 Oz. Ea, 35 Gm Each,
4. 8/16 Ct Bx, 252 Gm Bx,
5. 6/42, 96/0.84 Oz. Pg,
6. 72/1.23 Oz. Ea

7. Package:

- (a) Single bar package,
- (b) Dual bar package

8. Type:

- (a) Regular
- (b) Low Fat,
- (c) Style: Crunchy

9. Flavor:

- (a) Oats and Honey
- (b) Cinnamon
- (c) Maple and Brown Sugar
- (d) Other Style - Chewy Class a - Uncoated
 - (i) Flavor 1 - Apple
 - (ii) Flavor 2 - Apple Berry
 - (iii) Flavor 3 - Blueberry
 - (iv) Flavor 4 - Chocolate Chip
 - (v) Flavor 5 - Chocolate Chunk
 - (vi) Flavor 6 - Fruit and Nut
 - (vii) Flavor 7 - Oatmeal Raisin
 - (viii) Flavor 8 - Peanut Butter
 - (ix) Flavor 9 - Peanut Butter and Chocolate Chunk
 - (x) Flavor 10 - Raspberry
 - (xi) Flavor 11 - Strawberry
 - (xii) Flavor 12 - Other
- (e) Other Style Chewy Class b - Chocolate coated
 - (i) Flavor 1 - Caramel Nut
 - (ii) Flavor 2 - Chocolate Fudge
 - (iii) Flavor 3 - Coconut
 - (iv) Flavor 4 - Peanut Butter
 - (v) Flavor 5 - Peanut Butter and Chocolate Chip
 - (vi) Flavor 6 - Other

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Wheat flour shall be enriched in accordance with 21 CFR 137.165
3. Miscellaneous Requirements:
 - (a) As per the FDA regulation, no Trans. fats/PHO will be tolerated in any cakes.

20. GRIDDLE BREADS, SHELF STABLE AND HEAT AND SERVE, FROZEN

a. Package/Weight:

1. Waffle 4 Inch Square, 144/1.25 Oz. Ea, 122/1.23 Oz., 2.04 Kg Pg, 200gm Pg, 12 Pg Per Cs,

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

2. Pancakes 144/1.2oz. Ea/Pg, 144/1.3-1.58 Ea,
 - (a) Mini 72, 1.2 Oz. 12/12ct Pg, Or 216, 1.15 Oz. Min (Navy), 96-120 /2.3 Oz.,
3. French Toast: Thick 144/1.5 Oz., 1.5 Oz. 8/18 Ct/Pk, 72/2.55oz.
 - (a) Sticks 10/2 Lb. Pg, 5/2 Lb. Pg, 1oz. Ea, 2/5 Lb. Bg
4. Belgian Waffles 72/2oz. Ea, Or 7 In Rd, 1 Inch Thk, 35/5 Oz. Ea,
5. Shape:
 - (a) Shape 1 - Round - 10.16 cm (4 in),
 - (b) Shape 2 - Mini round - 3.18 cm (1-¼ in)
 - (c) Shape 3 - Square - 9.53 cm x 9.53 cm (3-¾ in x 3-¾ in)
 - (d) Shape 4 - Small rectangle - 6.67 cm x 9.21 cm (2.63 in x 3.63 in)
 - (e) Shape 5 - Large rectangle - 9.21 cm x 10.80 cm (3.63 in x 4-¼ in)
 - (f) Shape 6 - Strip or stick - 2.54 cm x 10.16 cm (1 inch x 4 inches)
 - (g) Shape 7 - Novelty shapes (mini bread, dinosaurs, etc.), Shape 8 – Other
6. Type:
 - (a) Shelf stable
 - (b) Frozen (Heat and Serve),
7. Style:
 - (a) Regular
 - (b) Low fat (21 CFR § 101.62 (b) (2))
8. Class 1 – Waffles,
 - (a) Flavor A - Plain,
 - (b) Flavor B - Blueberry,
 - (c) Flavor C - Buttermilk
 - (d) Flavor D - Apple cinnamon,
 - (e) Flavor E - Chocolate,
 - (f) Flavor F - Oat bran,
 - (g) Flavor G - Multi grain
 - (h) Flavor H - Cinnamon,
 - (i) Flavor I - Strawberry,
 - (j) Flavor J - Maple,
 - (k) Flavor K - Banana,
 - (l) Flavor L - Chocolate chip,
 - (m) Flavor M - Other
9. Class 2 – Pancakes
 - (a) Flavor A - Plain,
 - (b) Flavor B - Blueberry,
 - (c) Flavor C - Buttermilk,
 - (d) Flavor D - Chocolate,
 - (e) Flavor E - Maple,
 - (f) Flavor F - Whole grain,
 - (g) Flavor G - Sweet potato,
 - (h) Flavor H - Other
10. Class 3 - French toast
 - (a) Flavor A - Plain,
 - (b) Flavor B - Cinnamon,
 - (c) Flavor C - Whole grain,
 - (d) Flavor D - Other
11. Class 4 - Belgian waffles
 - (a) Flavor A - Plain,
 - (b) Flavor B - Other Shelf stable flavors

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

b. Packaging and Marking:

1. Packing and marking shall be in accordance with Good Commercial Practice.
2. Wheat flour shall be enriched in accordance with 21 CFR 137.165
3. Miscellaneous Requirements:
 - (a) As per the FDA regulation, no Trans. fats/PHO will be tolerated in any product.

21. HOMINY GRITS, ENRICHED AND GRITS, WHOLE CORN, VARIETY

a. Package/Weight :

1. Instant- 1OZ. EA, 12/12 oz. CO, 144/1OZ.,
2. Quick CK white, 8/5 Lb., 12/24 OZ. CO, 12/3 Lb. CO, 12/1.5 lbs. CO, 12/2.5 lbs,
3. Type:
 - (a) Type I - White, enriched (21 Code of Federal Regulations (CFR) § 137.260)
 - (b) Type II - Yellow, enriched (21 CFR §137.260)
 - (c) Type III - White, whole corn 3, 4 (21 CFR § 137.250)
 - (d) Type IV - Yellow, whole corn 3, 4 (21 CFR § 137.275)
4. Style:
 - (a) Style A - Regular,
 - (b) Style B - Quick cooking,
 - (c) Style C - Instant
5. Flavors:
 - (a) Flavor 1 - Unflavored,
 - (b) Flavor 2 - Bacon, artificial,
 - (c) Flavor 3 - Cheese, artificial
 - (d) Flavor 4 - Ham, artificial with imitation ham bits and gravy
 - (e) Flavor 5 - Butter, artificial,
 - (f) Flavor 6 - Other (as specified by the purchaser)

b. Packaging:

1. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
2. Miscellaneous Requirements:
 - (a) As per the FDA regulation, no PHO will be tolerated in any food products

22. MUFFINS, FRESH OR FROZEN

a. Package/Weight:

1. 8/PG,
2. 12/PG,
3. 20/PG,
4. 12 PER 16OZ. -24 OZ.,
5. 96/2.12 OZ.,
6. 72/1.5 OZ.,
7. 24/ 4OZ.,
8. Size:
 - (a) mini (1”),
 - (b) standard (2”),
 - (c) Large (2 ½”)
9. Type:
 - (a) Type I - Fresh
 - (b) Type II - Frozen

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

10. Style:

- (a) Style A - Regular,
- (b) Style B - Reduced Fat (21 CFR 101.62)
- (c) Style C Low fat (21CFR 101.62),
- (d) Style D Fat Free (21 CFR 101.62)

b. Packaging:

- 1. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
- 2. Miscellaneous Requirements:
 - (a) As per the FDA regulation, no PHO will be tolerated in any food products
 - (b) The English muffins must be made from enriched grains.
 - (c) When the English muffin is delivered fresh or frozen, the manufacturer must follow the time, temperature, and shipping requirements

23. ROLLS, BREAD, BAKED, FRESH OR FROZEN

a. Package/Weight:

- 1. Dinner 12 Per 120z Pg 24 Pg/Cs,
- 2. Frankfurter Roll 8 Per Pg, 1/12 oz. Pg,
- 3. Hamburger 8 Per 13oz. Pg, 8 / Pg, 24 Pk/Case, 6/15.6 Pg/ 250oz. Cs,
- 4. Hoagie 12 In Ea, 5/Pk,
- 5. Hoagie Submarine: 12 In Ea, 5 Per 37 Oz. Pg, 6 Per 20 Oz. Pg, 20 Pgs/400 Oz. Cs,
- 6. Steak 6 Per 16 Oz. Pg 20 Pgs/Case

7. Type:

- (a) Type I - Enriched (21 CFR 136.115) only

8. Class:

- (a) Class of roll A - French
- (b) Class of roll B - Parker House
- (c) Class of roll C - Sandwich (hamburger)
- (d) Class of roll D - Finger (hot dog),
- (e) Class of roll E - Pan (dinner),
- (f) Class of roll F - Variety specialties,
- (g) Class of roll G - Other

9. Style:

- (a) Variety based on customer preference

10. Bake Type:

- (a) Bake type a - Pan baked
- (b) Bake type b - Hearth baked

11. Slice Type:

- (a) Slice type (i) - Sliced
- (b) Slice type (ii) - Unsliced

12. Product state:

- (a) Fresh
- (b) Frozen

13. Seed Type:

- (a) Seed type (I) - Seedless
- (b) Seed type (II) - Poppy
- (c) Seed type (III) - Sesame
- (d) Seed type (IV) - Caraway
- (e) Seed type (V) - Other

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

b. Packaging:

1. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
2. Miscellaneous Requirements:
 - (a) As per the FDA regulation, no PHO will be tolerated in any food products
 - (b) When the Bread is delivered Fresh or Frozen, the manufacturer must follow the time, temperature, and shipping requirements
 - (c) Nuts and Seeds are acceptable

24. ROLLS, BREAD, UNBAKED, FRESH OR FROZEN

a. Package/Weight:

1. 12/ Pg, 24 Pgs/Case
2. Enrichment Type:
 - (a) Type I - Enriched (21 CFR 136.115) only
3. Product State:
 - (a) Type I - Fresh
 - (b) Type II - Frozen
4. Style:
 - (a) Style A - Pan (dinner)
 - (b) Style B - Rye (sandwich)
 - (c) Style C - French
 - (d) Style D - Kaiser
 - (e) Style E - Other

b. Packaging:

1. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
2. Miscellaneous Requirements:
 - (a) As per the FDA regulation, no PHO will be tolerated in any food products
 - (b) When the Bread is delivered Fresh or Frozen, the manufacturer must follow the time, temperature, and shipping requirements

25. TORTILLAS, TORTILLA CHIPS, TACO SHELLS, AND TOSTADA SHELLS, FRESH/FROZEN, VARIETY

a. Portion Size/Weight Range:

1. Sizes (Tortillas Only):
 - (a) Size 1 - 5.1 cm (2 in) diameter
 - (b) Size 2 - 7.6 cm (3 in) diameter
 - (c) Size 3 - 11.4 cm (4-1/2 in) diameter
 - (d) Size 4 - 12.7 to 15.2 cm (5 to 6 in) diameter
 - (e) Size 5 - 14 cm x 8.9 cm (5-1/2 x 3-1/2 in)
 - (f) Size 6 - 15.9 cm (6-1/2 in) diameter
 - (g) Size 7 - 17.8 to 20.3 cm (7 to 8 in) diameter
 - (h) Size 8 - 19.1 cm (7-1/2 in) diameter
 - (i) Size 9 - 25.4 cm (10 in) diameter
 - (j) Size 10 - 30.5 cm (12 in) diameter
 - (k) Size 11 - Other
2. Shapes (Tostada shells and Tortillas)
 - (a) Shape a - Round

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

- (b) Shape b - U-shaped
- (c) Shape c - Triangular
- (d) Shape d - Bowl/Boat
- (e) Shape e - Oval
- (f) Shape f - Rectangle
- (g) Shape g - Strips
- (h) Shape h - Other
- 3. Type:
 - (a) Type 1 Tortillas,
 - (2) Type 2 Tortilla Chips,
 - (3) Type 3 Taco Shells,
 - (4) Type 4 Tostada Shells
- 4. Style:
 - (a) Corn
 - (b) Wheat
 - (c) Wheat with spices and/or herbs (as specified by purchaser)
 - (d) Raisin
 - (e) Wheat with raisin puree
 - (f) Other
- 5. Enrichment Type:
 - (a) Type 1 Made with enrichment flour (21 Code of federal regulations (CFR) 104.20 only
- 6. Product State
 - (a) Shelf stable
 - (b) Extended shelf life
 - (c) Refrigerated
 - (d) Frozen Style
- 7. Cook State
 - (I) Table-ready
 - (II) Partially cooked (Tortillas only).
- b. Packaging:
 - 1. Preservation packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
 - 2. Miscellaneous Requirements:
 - (a) As per the FDA regulation, no PHO will be tolerated in any food products
 - (b) 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.

26. CEREALS, ROLLED OATS

- a. Package Serving Size:
 - 1. Container size:
 - (a) 23 g (0.81 oz.) pouch
 - (b) 28 g (1.0 oz.) pouch
 - (c) 34 g (1.2 oz.) pouch
 - (d) 43 g (1.5 oz.) pouch
 - (e) 45 g (1.6 oz.) pouch
 - (f) 48 g (1.7 oz.) cup
 - (g) 54 g (1.9 oz.) cup
 - (h) 71 g (2.5 oz.) pouch

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

- (i) 360 g (12.7 oz.) pouch
- (j) 454 g (16.0 oz.) canister
- (k) 510 g (18.0 oz.) canister
- (l) 567 g (20.0 oz.) canister
- (m) 1.191 kg (42.0 oz.) canister
- (n) Other (as specified by the purchaser)

2. Type:

- (a) Type I – Regular
- (b) Type II - Quick cooking
- (c) Type III - Instant

3. Flavor:

- (a) Flavor A - Unflavored
- (b) Flavor B - Apples and cinnamon
- (c) Flavor C - Maple and brown sugar
- (d) Flavor D - Peaches and cream
- (e) Flavor E - Cinnamon and spice
- (f) Flavor F - Strawberries and cream
- (g) Flavor G - Raisins and spice
- (h) Flavor H - Honey nut
- (i) Flavor I - Banana bread
- (j) Flavor J - Cinnamon pecan
- (k) Flavor K - Raisin, date and walnut
- (l) Flavor L - Cinnamon roll
- (m) Flavor M - Chocolate chip
- (n) Flavor N - Other (as specified by the purchaser)

4. Style:

- (a) Style 1 - Regular
- (b) Style 2 - Reduced sugar (21 Code of Federal Regulations (CFR) § 101.60(c), Type III only)
- (c) Style 3 - Sugar free (21 CFR § 101.60(c), Type III only)

b. Packaging:

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

2. Miscellaneous Requirements:

- (a) As per the FDA regulation, no PHO will be tolerated in any food products
- (b) 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, Sodium 230 mg per 100 g, maximum

27. CEREAL, PREPARED, READY-TO-EAT

a. Package And Serving Size:

- 1. 70/.80 OZ. PG,
- 2. 96/0.69 OZ. BOWL PG
- 3. Variety 70 Individual Serving Ct Cs, 1/3.71 Lb. Cs,
- 4. 96/0.75 Oz. Bowl Pg, 12/18 Oz. Box,
- 5. 96/ 1 Oz. Bowl Pg,
- 6. 70/0.95oz. Bx, 4/2 Lb. Bags, 4/ 14-41 Oz. Box/Pg,
- 7. 96/10z Pg, 17oz. Box/16 Per Cs, 37oz. Bg, 2 Per Case.

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

8. Type, style, flavoring and class is based on services preference.
9. Guidance when nutrient content must be met for healthy an option cereal:
 - (a). Fiber - Made with at least 2.5 grams per serving as a good source. 3 grams per serving
 - (b). Fat (1) - Shall contain less than 10% of saturated fat per 100 g serving
 - (c). Sodium (a) - Shall contain less than or equal to 230 mg of sodium per 100 g serving
- b. Packaging:
 - (a). Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
 - (b). 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.
 - (c). Miscellaneous Requirements:
 - (a) As per the FDA regulation, no PHO will be tolerated in any food products
 - (b) 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,

28. CEREALS, WHEAT, QUICK-COOKING AND INSTANT

- a. Package And Serving Size:
 1. Container
 - (a) 23 g (0.81 oz.) pouch
 - (b) 28 g (1.0 oz.) pouch
 - (c) 34 g (1.2 oz.) pouch
 - (d) 43 g (1.5 oz.) pouch
 - (e) 45 g (1.6 oz.) pouch
 - (f) 48 g (1.7 oz.) cup
 - (g) 54 g (1.9 oz.) cup
 - (h) 71 g (2.5 oz.) pouch
 - (i) 360 g (12.7 oz.) pouch
 - (j) 454 g (16.0 oz.) canister
 - (k) 510 g (18.0 oz.) canister
 - (l) 567 g (20.0 oz.) canister
 - (m) 1.191 kg (42.0 oz.) canister
 - (n) Other (as specified by the purchaser)
 2. Type, Flavor And Style Is Based On Service's Preference.
- b. Packaging:
 1. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
 2. Miscellaneous Requirements:
 - (a) As per the FDA regulation, no PHO will be tolerated in any food products
 - (b) 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, Sodium 230 mg per 100 g, maximum

29. PASTA, VARIETY

- a. Package And Service Size:

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

1. 2/10 Lb. Box,
 2. 1/20 Lb. Box,
 3. 1/10lb Box,
 4. 6/4 Lb. Pg (Whole Wheat),
 5. Penne 500gm Pg, 24/Cs,
 6. 500 Gram Pg, 12 Per Cs,
 7. 1 Kg Pg, 12 Oz. Box Per Cs,
 8. 2/5lb Box Navy-Minimum 5lb Co, 2/5lb Co
 9. Type, Class and Style is based on service's preference.
 10. Enrichment type (A) - Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135 or made with enriched flour (21 CFR § 137.165) only
- b. Packaging:
1. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
 2. Miscellaneous Requirements:
 - (a) As per the FDA regulation, no PHO will be tolerated in any food products
 - (b) 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.
 - (c) The contents of each sample will be used to create a composite sample that will be used in the analytical testing.
 - (d) Spinach, whole wheat and vegetable pastas are acceptable.

30. NOODLES, EGG, ENRICHED

- a. Package And Serving Size:
1. 16 Oz., 10 Per Case
 2. Type:
 - (a) Type I Ribbon-shaped Noodles. Width - $1/4 + 1/16$ inch Thickness - $0.030 + 0.006$ inch, Length - $2-3/4 + 3/4$ inch
 - (b) Type II: Bow-shaped noodles.
 - (i) Style A - Small Width ---Thickness $0.031 + 0.001$ inch, Length $5/8 + 1/16$ inch
 - (ii) Style B - Large, Width $1-1/4 + 1/16$ inch, Thickness $0.037 + 0.001$ inch, Length $1-1/2 + 1/16$ inch
3. Enrichment type - Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135 or made with enriched flour (21 CFR § 137.165) only.
- b. Packaging:
1. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
 2. 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.
 3. 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.
 4. Miscellaneous Requirements:

BREAD, BAGELS, GRANOLA BARS,
CEREAL AND PASTA PRODUCTS
CHAPTER 24

- (a) As per the FDA regulation, no PHO will be tolerated in any food products
- (b) 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.
- (c) Whole wheat and spinach are acceptable

31. WILD RICE

a. Package and Size:

- 1. 12/24 Oz. Box,
- 2. 1/25 Lb. Bag,
- 3. 1/50 Lb. Bag,
- 4. 3/2 Lb. Box,
- 5. 12/3.25 Lb. Pg,
- 6. 1 Kg Pg, 6 Per Cs
- 7. Type:
 - (a) Type I wild rice (*zizania palustris* L),
 - (b) Type II Wild rice (*zizania aquatica*),
 - (c) Type III (Other)

b. Processing:

- 1. Wood (hand) parched,
- 2. Mechanically parched.
- 3. Parboiled

c. Packaging:

- 1. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
- 2. The wild rice must be processed in accordance with Current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110).
- 3. Miscellaneous Requirements:
 - (a) As per the FDA regulation, no PHO will be tolerated in any food products
 - (b) 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.
 - (c) The contents of each sample will be used to create a composite sample that will be used in the analytical testing.
 - (d) Must meet the Berry amendment standards.

FEDERAL SUPPLY CLASS 8940 –
CENTER OF THE PLATE, PREPARED ENTREES
CHAPTER 25

1. INTRODUCTION

a. DoD Menu Standards state for “Lean pre-prepared entrée dishes containing fewer than 500 calories, fewer than 35 percent calories from fat (usually fewer than 18 grams fat per serving), fewer than 10 percent calories from saturated fat (usually fewer than 5 grams saturated fat per serving), and fewer than 600 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.

2. PROTEIN ENTRÉE, PREPARED, WITH CHEESE

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: package size to be determined by user
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Acceptable proteins are beef, chicken, pork, veal, lamb and turkey
 - 4. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Sauce and seasonings are acceptable
 - (c) Sodium should no more than 150 mg per oz.
 - (d) Total Fat no more the 4 g per oz.

3. PROTEIN ENTRÉE, PREPARED, WITH SAUCE

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: package size to be determined by user
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 4. Acceptable proteins are beef, chicken, pork, veal, lamb, turkey, fish or seafood
 - 5. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Vegetables and seasonings are acceptable
 - (c) See DoD menu standards for specific nutrient requirements.

4. PASTA, PREPARED, WITH SAUCE

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: package size to be determined by user
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Vegetables, cheese and seasonings are acceptable
 - (c) See DoD menu standards for specific nutrient requirements

FEDERAL SUPPLY CLASS 8940 –
CENTER OF THE PLATE, PREPARED ENTREES
CHAPTER 25

5. POT PIE, PREPARED, WITH PROTEIN

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: package size to be determined by user
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Acceptable proteins are beef, chicken, pork, veal, lamb and turkey
 - 4. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Vegetables and seasonings are acceptable
 - (c) See DoD menu standards for specific nutrient requirements

6. VEGETARIAN, ENTRÉE, PREPARED, FROZEN

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: package size to be determined by user
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Vegetables, beans, cheese, wraps, sauce, and seasonings are acceptable
 - (c) Sodium should not be more than 120 mg per oz.
 - (d) Total Fat no more the 4 g per oz.

7. BURRITO, PREPARED, FROZEN

- a. Grade Requirement: N/A
- b. Portion Size/Weight Range: package size to be determined by user
- c. Packaging and Marking:
 - 1. 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.
 - 2. Packing and marking shall be in accordance with Good Commercial Practice.
 - 3. Acceptable proteins are beef, chicken, pork, egg, bacon, sausage and turkey
 - 4. Miscellaneous Requirements:
 - (a) Product shall be processed in accordance with Good Manufacturing Practices.
 - (b) Vegetables, beans, cheese, sauce, and seasonings are acceptable
 - (c) Sodium should not be more than 200 mg per oz.
 - (d) Total Fat no more the 4 g per oz.
 - (e) Minimum of 2.5 grams of protein per 1 oz.

GLOSSARY OF ACRONYMS AND TERMS

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.”

GLOSSARY OF ACRONYMS AND TERMS

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

GLOSSARY OF ACRONYMS AND TERMS

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

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

Vegan Natural Flavors - The essence of crispy air extracted with a hint of tender field grass fermented by bare footed stalks of broccoli lovingly harvested during a tropical thunderstorm at midnight by humorless fungi's.

W

GLOSSARY OF ACRONYMS AND TERMS

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.

CATALOG ABBREVIATIONS
USED FOR RESTANDARDIZATION OF SUBSISTENCE
PRIME VENDOR MASTER DATABASE
BY DLA TROOP SUPPORT- FTSA

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

CATALOG ABBREVIATIONS
USED FOR RESTANDARDIZATION OF SUBSISTENCE
PRIME VENDOR MASTER DATABASE
BY DLA TROOP SUPPORT- FTSA

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
DK	DRINK (ONLY IN CFMS DESCRIPTION & ITEM NAME FOR MEAL KIT W/DK)
DZN	DOZEN
EA	EACH
ENT-I	ENTRÉE, IND SERV
ENT-M	ENTRÉE, 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

CATALOG ABBREVIATIONS
USED FOR RESTANDARDIZATION OF SUBSISTENCE
PRIME VENDOR MASTER DATABASE
BY DLA TROOP SUPPORT- FTSA

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
FRST	FROSTED
FZN	FROZEN
GEN	GENERAL
GF	GLUTEN FREE
GL	GALLON, GAL (GA in CFMS)
GLZ	GLAZE
GM	GRAM (G 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

CATALOG ABBREVIATIONS
USED FOR RESTANDARDIZATION OF SUBSISTENCE
PRIME VENDOR MASTER DATABASE
BY DLA TROOP SUPPORT- FTSA

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)	NAMI# FOR POULTRY
N#XXX (no spaces)	NAMI #
N/CAFF	CAFFEINE FREE
N/CHOL	CHOLESTEROL FREE OR NO CHOLESTEROL
N/LAC	NONE/NO OR LACTOSE FREE
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

CATALOG ABBREVIATIONS
USED FOR RESTANDARDIZATION OF SUBSISTENCE
PRIME VENDOR MASTER DATABASE
BY DLA TROOP SUPPORT- FTSA

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
PUIFI	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
SDLS	SEEDLESS
SEAS	SEASONED
SF	SUGAR FREE
SHL	SHELLED (No shell; extracted from the shell)
SHLD	SHOULDER
SHRD	SHREDDED
SKLS	SKINLESS

CATALOG ABBREVIATIONS
USED FOR RESTANDARDIZATION OF SUBSISTENCE
PRIME VENDOR MASTER DATABASE
BY DLA TROOP SUPPORT- FTSA

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

CATALOG ABBREVIATIONS
USED FOR RESTANDARDIZATION OF SUBSISTENCE
PRIME VENDOR MASTER DATABASE
BY DLA TROOP SUPPORT- FTSA

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.

Latest Effective Date listed on the first page will indicate date of revision; updated as needed.

REFERENCES

- 108th Congress public Law 287. (2018, April 5). *Public law 108-287*. Retrieved from Title 1, Military Personnel: <https://www.gpo.gov/fdsys/pkg/PLAW-108publ287/html/PLAW-108publ287.htm>
- AMEDD Army. (2018, April 5). *Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement*. Retrieved from Approved Sources: <https://veda.amedd.army.mil/86257B8D004A4B6C/PHC>
- Dairy Council of California, (2021). Retrived from <https://www.healthyeating.org/>
- Defense Logistics Agency. (2018, April 5). *DLA Troop Support Subsistence*. Retrieved from MPA, NAPA, Pricing: <http://www.dla.mil/TroopSupport/Subsistence/FoodServices/mpanapa.aspx>
- Defense Logistics Agency Troop Support. (2018, April 9). *Substitene Total Order and Receipt Electronics System (STORES)*. Retrieved from https://www.stores.dla.mil/stores_web/Admin_Logon.aspx
- Defense Logistics Agency, The Nation's Combat Logistics Support Agency. (2018, April 9). *DLA Troop Support Subsistence*. Retrieved from MPA, NAPA, Pricing: <http://www.dla.mil/TroopSupport/Subsistence/FoodServices/mpanapa.aspx>
- Defense Procurement and Acquisition Policy and DP Defense Pricing. (2018, April 5). *Restrictions on DoD Purchases from Non-U.S. Sources Imposed by 10 U.S.C. 2533a*. Retrieved from https://www.acq.osd.mil/dpap/cpic/ic/restrictions_on_dod_purchases_from_non-us_sources_imposed_by_10_usc_2533a.html
- Department of Defense. (2018, April 5). *Defense Acquisition Regulations System, DOD*. Retrieved from Commercial Derivative Military Article-Specialty Metals Compliance Certificate (July 2009) 252.225-7012: <https://www.gpo.gov/fdsys/pkg/CFR-2011-title48-vol3/pdf/CFR-2011-title48-vol3-sec252-225-7012.pdf>
- Department of Defense Manual. (2014, December 2). *DoDM 1338.10 December 2, 2014*. Retrieved from Enclosure 7 JSPB DoD Menu Standards: <http://www.dla.mil/Portals/104/Documents/TroopSupport/Subsistence/DoingBusiness/133810m.pdf>
- Department of Health and Human Services, Food and Drug Administration. (2018, March 4). *21 CFR 101 Docket No. FDA-2017-N-0763*. Retrieved from Food Labeling: Health Claims; Soy Protein and Coronary Heart Disease: <https://federalregister.gov/d/2017-23629>
- Department of the Army. (2012, July 24). *Army Regulation 30-22*. Retrieved from Food Program Army Food Program: https://dmna.ny.gov/foodservice/docs/references/new_AR_30-22.pdf
- Department of the Army. (2018, April 5). *Food Program, Operating Procedures for the Army Food Program*. Retrieved from DA PAM 30-22, 6 February 2007: https://dmna.ny.gov/foodservice/docs/references/DA_PAM_30-22.pdf
- Department of the Navy. (2009, July 9). *Marine CORPS ORDER 10110.14M*. Retrieved from MARINE CORPS FOOD SERVICE AND SUBSISTENCE PROGRAM 9 JULY 2009: <http://www.marines.mil/Portals/59/Publications/MCO%2010110.14M.pdf>

REFERENCES

- Department of the Navy. (2017, October 21). *NAVSUP P-485 Volume 1- Afloat Supply*. Retrieved from Naval Supply Procedures, 21 October 1997: http://www.public.navy.mil/surfor/Documents/P-485_NAVSUP_Vol_1.pdf
- DFARS. (2018, January 1). *SUBPART 225-70-AUTHORIZATIONS ACTS, APPROPRIATIONS ACTIS, AND OTHER STATUTORY RESTRICTIONS ON FOREIGN ACQUISTION*. Retrieved from ACQUISITIONS OF PERISHABLE FOODS BY OR FOR ACTIVITIES LOCATED OUTSIDE THE U.S. FOR PERSONNEL OF THOSE ACITIVITIES: https://www.acq.osd.mil/dpap/dars/dfars/html/current/225_70.htm
- DA. (2018, February 27). *Food and Additve Ingredients*. Retrieved from Final Determination regarding Partially Hydrogenated Oils: <https://www.fda.gov/Food/IngredientsPackagingLabeling/FoodAdditivesIngredients/ucm449162.htm>
- Federal Register. (2018, March 4). *Amend the Federal Meat and Poultry products*. Retrieved from Establish General Standard of identity for standarized Meat and Poultry products- (60 FR 67474): <https://www.fsis.usda.gov/wps/wcm/connect/76ab521d-c44c-4b4d-b397-16c08fccc79d/92-024F.pdf?MOD=AJPERES>
- Federal REGISTER, The Daily Journal of the United States Government. (2005, June 10). *Food Standards: Requirements for Substitute Standarized Meat and Poultry Products Named by Use of an Expressed Nutrient content Claim and a Standarized Term*. Retrieved from <https://www.federalregister.gov/documents/2005/06/10/05-11493/food-standards-requirements-for-substitute-standardized-meat-and-poultry-products-named-by-use-of-an>
- International Dairy Assiciation, (2021). Retrieved from <https://www.idfa.org/>
- North American Meat Association (NAMA). (2014). *The Meat Buyer's Guide*. Washington DC: North Armerican Meat Association.
- Nutritional Quality of Foods; Addition of Nutrients published in 1980 (21 CFR 104.20; FR, vol 45, January 25, 1980, 6314)Secretary of the Air Force. (2014, April 17). *Air Force Instruction 34-239 17 April 2014*. Retrieved from Food Service Management Program: http://static.e-publishing.af.mil/production/1/af_a1/publication/afi34-239/afi34-239.pdf
- Secretary of the Navy. (2018, April 5). *NAVSUP P-486*. Retrieved from Food Service Management: http://www.marines.mil/Portals/59/Publications/NAVSUP%20P-486_PART_2.pdf
- The Meat Buyer's Guide. (2018, April 5). *Welcome to The Meat Buyer's Guide Online!* Retrieved from North American Meat Institute: <http://meatBuyer'sguide.com/Account/Login.aspx?ReturnUrl=/>
- U.S. Food and Drug Administration. (2006, July 18). *Food Allergen labeling and Consumer Protection Act of 2004 Questions and Answers*. Retrieved from Public LAW 108-282, Title II: <https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Allergens/ucm106890.htm>
- U.S. Government Publishing Office. (2011, January 1). *Title 9-Animals and Animal Products*. Retrieved from <https://www.gpo.gov/fdsys/granule/CFR-2011-title9-vol2/CFR-2011-title9-vol2-sec319-104>
- U.S.C. (2018, April 5). *41 U.S.C. Chapter 83 Buy American: trade agreements; and other laws and regulations*. Retrieved from 25.103 Exceptions:

REFERENCES

- https://www.acquisition.gov/sites/default/files/current/far/html/Subpart%2025_1.html#wp1118870
- United States Department of Agriculture. (2015, December). *Dietary Guidelines for Americans 2015-2020 (Eighth Edition)*. Retrieved from https://health.gov/dietaryguidelines/2015/resources/2015-2020_Dietary_Guidelines.pdf
- United States Department of Agriculture. (2018, August 5). *Food Safety and Inspection Service. Office of Policy, Program and Employee Development, August 2005*. Retrieved from Food Standards and Labeling Policy Book: <https://www.fsis.usda.gov/wps/wcm/connect/7c48be3e-e516-4ccf-a2d5-b95a128f04ae/Labeling-Policy-Book.pdf?MOD=AJPERES>
- United States Department of Agriculture. (2018, April 3). *Inspection and Grading of Meat and Poultry: What Are the Differences?*. Retrieved from Food Safety and Inspection Service, 3 June 2014: https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/production-and-inspection/inspection-and-grading-of-meat-and-poultry-what-are-the-differences/_inspection-and-grading-differences
- United States Department of Agriculture. (2018, April 5). *Institutional Meat Purchase Specifications*. Retrieved from Fresh Beef Series 100, Effective: November 2014: https://www.ams.usda.gov/sites/default/files/media/IMPS_100_Fresh_Beef%5B1%5D.pdf
- United States Department of Agriculture. (2018, April 16). *Institutional Meat Specifications*. Retrieved from <https://www.ams.usda.gov/grades-standards/imps>
- United States Department of Agriculture, Agricultural Marketing Service. (2018, April 5). *Federal Purchase Program*. Retrieved from <https://www.ams.usda.gov/selling-food-to-usda/federal-purchase-program-specifications>
- USDA . (2018, August 5). *Fruits, Grades and Procurement*. Retrieved from Standards: <https://www.ams.usda.gov/grades-standards/fruits>
- USDA. (2005, August). *Food Safety and Inspection Service, Office of Policy, Program, and Employee Development*. Retrieved from USDA Food and Labeling Policy Book: <https://www.fsis.usda.gov/wps/wcm/connect/7c48be3e-e516-4ccf-a2d5-b95a128f04ae/Labeling-Policy-Book.pdf?MOD=AJPERES>
- USDA. (2016, February). *Agricultural Marketing Service*. Retrieved from U.S. Grade Standards for Fruits, Vegetables, Nuts, and Other Specialty Products: <https://www.ams.usda.gov/sites/default/files/media/FactSheetUSgradestandardsFruitsVegetablesNutsSpecialtyProducts.pdf>
- USDA, Federal Grain Inspection Service, (2021). Retrieved from http://www.gipsa.usda.gov/fgis/handbook/processcommodities_inspec.aspx
- USDA. (2018, April 5). *Fish and Seafood*. Retrieved from Grades and Procurement: <https://www.ams.usda.gov/grades-standards/cid/meat>
- USDA. (2018). *Reference Documents for Proposed Changes to the Pork Grade Standards*. Retrieved from <https://www.ams.usda.gov/grades-standards/pork-reference-documents>

REFERENCES

- USDA. (2018, August 5). *Vegetables, Grades and Procurement*. Retrieved from Standards: <https://www.ams.usda.gov/grades-standards/vegetables>
- USDA, Food Safety and inspection Service. (2018, April 5). *Labeling Policies, 12 August 2016*. Retrieved from <https://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/labeling/Labeling-Policies>
- USDA (2000) https://www.ams.usda.gov/sites/default/files/media/Shell_Egg_Standard%5B1%5D.pdf
- USDA Gov website: <https://www.ams.usda.gov/grades-standards/cid/bakery-items>.
- US Food & Drug, (2020). Code of Federal Regulations Title 21. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=101.9&SearchTerm=cereal> (FDA, 2018).

DLA 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).

USMC FUELED TO FIGHT® COLOR CODING CRITERIA



An Overview: Stoplight Color Coding System Criteria Green, Yellow, and Red Designations

The criteria for the Fueled to Fight® (F2F) system takes into consideration both nutrient density and overall nutrition quality. Assigning a Green “Engage at Will”, Yellow “Well Aimed Shots”, or Red “Check Fire” designation requires an examination of each food as a whole, including additives, degree of processing, and nutrient values. This Marine Corps mess hall program empowers and educates Marines on making informed decisions on meal items in order to maintain a high level of performance. Consuming excess portions from any of the groups can lead to excess calories which could exceed individual need.

	Green	Yellow	Red
			
Overall Nutrition Quality	Least-processed Wholesome, nutrient dense High fiber Low in added sugar Healthy fats	Moderate-processed Lower in fiber Added sugars or artificial sweeteners Lower quality fats	Most-processed Lowest-quality nutrients Added sugar Excess fats and/or trans fats Fried foods
Nutrient Specifics: FATS	≤30% of calories from total fats and ≤10% of calories from saturated fat Foods with ≥30% calories from fats are considered healthier if mainly from unsaturated fats, including omega-3 fatty acids	31–49% of calories from total fats and 11–15% of calories from saturated fat Some fats can be consumed daily with close attention to portion size	≥50% of calories from total fats and ≥16% of calories from saturated fat Trans fats are not authorized in dining facilities and must be avoided Saturated fats
Nutrient Specifics: CARBOHYDRATES	Higher in fiber containing >3 grams of fiber Most foods that have <10 grams of added sugar	Most products made with white or refined flour or other refined grains Non-naturally occurring fibers: inulin, chicory root, polydextrose, maltodextrin	Low in fiber containing < 2 grams Most foods that contain >18 grams of added sugar
Nutrient Specifics: PROTEIN	Plant-based protein is almost always considered healthier Leaner cuts of animal-based protein is considered healthier based on the amount and type of fat it contains	Highly processed plant proteins such as soy protein isolate Lean cuts based on percentage of fat	Highly processed meats and meat products Fried animal proteins or cuts with visible fat
Other Specifics: ADDITIVES	No artificial sweeteners Naturally occurring foods generally do not have additives	Artificial sweeteners, including acesulfame potassium, aspartame (Equal®), saccharin (Sweet'N Low®), sucralose (Splenda®)	Trans fats Artificial colors are usually a marker of a highly processed food

USMC FUELED TO FIGHT® CODING CALCULATOR

<i>Nutrition Component</i>	<i>Value</i>	<i>Possible points</i>	<i>Points</i>
Preparation	Is the cooking method of the product deep-frying?	Stop here: Automatically Red	
Trans Fat	Does the product contain “partially hydrogenated” fat/ oil (trans fat)?	Stop here: Automatically Red	
Additives	Does the product contain added monosodium glutamate (MSG)?	Stop here: Automatically Red	
% of calories from saturated fat	Calculate % of calories from SATURATED fat or use nutrient analysis	$\leq 10\%$ sat fat = 2 $11\text{--}15\%$ sat fat = 1 $\geq 16\%$ 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 $\leq 10\%$. Items that may qualify for this exception include salmon and salad dressings or condiments made with heart-healthy fats.	$\leq 30\%$ total fat* = 2 $31\text{--}49\%$ total fat = 1 $\geq 50\%$ total fat = 0	
Fiber	G of fiber per serving	$> 6\text{ g} = 3$ $4\text{--}6\text{ g} = 2$ $2\text{--}3.9\text{ g} = 1$ $< 2\text{ g} = 0$	
Sugar	G of <u>total</u> sugar per serving	$< 12\text{ g of sugar} = 3$ $12\text{--}18\text{ g of sugar} = 1$ $> 18\text{ g of sugar} = 0$	