

UNITED STATES NAVY

BUYER'S GUIDE

2022

Version (1)



The U. S. Navy Buyer's Guide is designed to establish food quality standards for use by Navy Food Service professionals, supporting defense agencies, and worldwide contracted industry providers. In collaboration with partnering Department of Defense Services and agencies, this guide sets recommended standards for products purchased and consumed with government funding intended for Navy consumption.

This Guide is a valuable tool benefitting Navy galley personnel, defense agency partners, vendors, suppliers, and food manufacturers in understanding quality and nutrition expectations for Navy procured subsistence. Those products that meet the specified criteria outlined in this document will take precedence for inclusion to the Prime Vendor catalogues. Quality, preference, and Sailor acceptability governs product selections. Meeting Guide standards does not guarantee purchase by the government.

The intent of this Guide is to set an applied standard for products purchased for and consumed by military service members with government funding. All items sourced from the Defense Logistics Agency (DLA) Subsistence Prime Vendor (SPV) program will comply with the specifications outlined here to receive consideration of government commitment. Products sourced outside of a DLA recognized SPV, but from a government approved source, will emulate these specifications as closely as possible. Products not categorized or listed in this Guide must also demonstrate nutritional and quality integrity. If there is a product without a listed standard within this document, the NAVSUP Food Subsistence Readiness Team will review those products on a case-by-case basis for future inclusion.

The military and Navy Food Service communities continue to make strides in offering healthier and more nutritionally balanced food and beverage options for our warfighters. In pursuit of these efforts, Navy seeks high quality and nutrient-dense products that fuel servicemembers to reach their individual optimum performance levels. This Guide is a living document which aligns with the most current nutritional guidance and, through periodic updates, will keep pace with emerging research and direction. Navy strives to obtain clean label products that show wholesome ingredients and a lack of artificial ingredients and common allergens that will nourish and fuel our servicemembers to reach higher levels of performance.

The U.S. Navy Buyer's Guide provides a focal point and standard for subsistence within the constraints of operational demands and fiscal considerations. Navy Food Service is committed to meeting the operational requirements of our fighting force by ensuring our Sailors receive quality, nutritious food to maintain and fuel their bodies for success in the environments that they train and fight.

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TABLE OF CONTENTS

U.S. NAVY BUYER'S GUIDE INTRODUCTION

1. GENERAL
2. IMPORTANT CONSIDERATIONS
3. DoD MENU STANDARDS
4. RESPONSIBILITIES
5. PROCEDURES FOR NEW ITEMS
6. PRODUCT CONSIDERATIONS
7. VISITS OF VENDORS, MANUFACTURERS, OR BROKERS
8. PRODUCTS CUTTINGS AND DEMONSTRATIONS

FSC 8905 FISH, MEAT, POULTRY, AND SHELLFISH FISH, MEAT, POULTRY, AND SHELLFISH INFORMATION

MEAT INFORMATION

SPECIAL NOTE ON MARINADES

BEEF & LAMB INFORMATION

BEEF CATALOG

1. BEEF BRAISING STEAK, SWISS, RAW
2. BEEF, BREAKFAST STEAK, RAW
3. BACON, BEEF, BREAKFAST, SLICED, CURED AND SMOKED, FROZEN
4. BEEF, BRISKET, DECKLE OFF, BONELESS, CORNED, FULLY COOKED
5. BEEF, BRISKET, DECKLE OFF, BONELESS, CORNED, RAW
6. BEEF, BRISKET, DECKLE OFF, BONELESS, RAW
7. BEEF, BRISKET, DECKLE OFF, SLICED, FULLY COOKED
8. BEEF CHUCK, CHUCK ROLL, RAW
9. BEEF CHUCK, SHOULDER CLOD, ARM ROAST, RAW
10. BEEF, CUBED STEAK, RAW
11. BEEF CHUCK, SHOULDER CLOD ROAST, RAW
12. BEEF, DICED, FULLY COOKED
13. BEEF, DICED, RAW
14. BEEF FAJITA STRIPS, RAW
15. BEEF FAJITA STRIPS, SEASONED, FULLY COOKED
16. BEEF FLANK, FLANK STEAK, RAW
17. BEEF, GROUND, BULK, 90 PERCENT LEAN, RAW
18. BEEF, GROUND, BULK, 90 PERCENT LEAN, FULLY COOKED
19. BEEF, GROUND, PATTIES, 85 PERCENT LEAN, RAW
20. BEEF, GROUND, PATTIES, 85 PERCENT LEAN, FULLY COOKED
21. BEEF, GROUND, PATTIES, ANGUS, 85 PERCENT LEAN, FULLY COOKED
22. BEEF LIVER, RAW
23. BEEF LOIN, STRIP LOIN STEAK, BONELESS, CENTER CUT, RAW
24. BEEF LOIN, T-BONE STEAK, RAW
25. BEEF LOIN, TENDERLOIN, FULL, SIDE MUSCLE OFF, DEFATTED, RAW
26. BEEF LOIN, TOP SIRLOIN BUTT, CENTER CUT, CAP OFF, BONELESS, RAW
27. BEEF LOIN, TOP SIRLOIN BUTT STEAK, CENTER CUT, BONELESS, RAW

28. BEEF FOR KABOBS, RAW
29. BEEF KABOBS, WITH VEGETABLES, WITH WOOD SKEWER, RAW
30. BEEF OXTAIL, DISJOINTED, 1-INCH TO 2-INCH CUT, RAW
31. BEEF, POT ROAST, FULLY COOKED
32. BEEF, PULLED OR SHREDDED, FULLY COOKED
33. BEEF RIB, RIBEYE, LIP ON, FULLY COOKED
34. BEEF RIB, RIBEYE ROLL FOR PRIME ROAST, RAW
35. BEEF RIB, RIBEYE ROLL STEAK, BONELESS, RAW
36. BEEF RIB, ROAST-READY, FULLY COOKED
37. BEEF ROUND, HEEL AND SHANK OFF, W/O KNUCKLE, BONELESS, RAW
38. BEEF ROUND, RUMP AND SHANK PARTIALLY OFF, HANDLE ON, RAW
39. BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, RAW
40. BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, FROZEN
41. BEEF ROUND, TOP, INSIDE, CAP OFF, RAW
42. BEEF, SHORT RIB, BONE IN, RAW
43. BEEF, TOP, INSIDE, ROUND, CAP OFF, FULLY COOKED
44. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, RAW
45. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, FULLY COOKED
46. BEEFSTEAK, SALISBURY, FULLY COOKED
47. BEEFSTEAK, WAFER SLICED (PHILLY STYLE), WHOLE MUSCLE, RAW
48. BEEFSTEAK; WAFER SLICED (PHILLY STYLE); BEEF, WATER, AND FOOD STARCH PRODUCT; RAW

LAMB CATALOG

1. LAMB RIB CHOPS, RAW
2. LAMB SHOULDER ROAST, RAW
3. LAMB, WATER, AND BINDER PRODUCT; DICED, FULLY COOKED

VEAL CATALOG

1. VEAL, STEAK, BREADED, RAW

PORK INFORMATION

PORK CATALOG

1. BACON, CANADIAN STYLE, CURED AND SMOKED, SLICE
2. BACON, SLICED, FULLY COOKED
3. BACON, SLICED, RAW
4. HAM, BOILED, BONELESS, CURED, FULLY COOKED
5. HAM, BONELESS, CURED AND SMOKED, FULLY COOKED, PIT STYLE
6. HAM, BONELESS, CURED AND SMOKED, FULLY COOKED
7. HAM, BONELESS, CURED AND SMOKED, FULLY COOKED, SPECIAL
8. HAM, DICED, CURED AND SMOKED, FULLY COOKED
9. HAM, JUICES, HONEY-CURED, SMOKED, PARTIALLY BONED, SPIRAL CUT
10. PORK, DICED, RAW
11. PORK HOCKS, SHOULDER, CURED AND SMOKED
12. PORK LEG, RAW
13. PORK LOIN CHOPS, CENTER CUT, ONE MUSCLE, BONELESS, RAW

14. PORK LOIN, ROAST, BONELESS, RAW
15. PORK ROASTING PIG, WHOLE, WITH HEAD, RAW
16. PORK SHOULDER, BBQ, PULLED OR SHREDDED, FULLY COOKED
17. PORK SHOULDER, BUTT, BONE IN, RAW
18. PORK SHOULDER, BUTT, BONELESS, RAW
19. PORK SHOULDER BUTT STEAKS, BONE IN, RAW
20. PORK SHOULDER BUTT STEAKS, BONELESS, RAW
21. PORK SPARERIBS, BREAST BONE (STERNUM) OFF, FULLY COOKED
22. PORK SPARERIBS, RAW
23. PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED
24. PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED IN BOIL IN BAG
25. PORK SPARERIBS, ST. LOUIS STYLE, RAW
26. PORK STEAKS, FLAKED AND FORMED, BREADED, RAW
27. PORK TENDERLOIN, RAW

POULTRY INFORMATION

CHICKEN INFORMATION

CHICKEN CATALOG

1. CHICKEN, 8-WAY CUT, BREADED, FULLY COOKED
2. CHICKEN, 8-WAY CUT, RAW
3. CHICKEN BREAST FILLET WITH RIB MEAT, BREADED, FULLY COOKED
4. CHICKEN BREAST FILLET WITH RIB MEAT, RAW
5. CHICKEN BREAST FILLET WITH RIB MEAT, WITH GRILL MARKS, FULLY COOKED
6. CHICKEN BREAST FAJITA STRIPS, FULLY COOKED
7. CHICKEN BREAST FAJITA STRIPS, RAW
8. CHICKEN BREAST NUGGETS, BREADED, FULLY COOKED
9. CHICKEN BREAST CHUNKS, BREADED, FULLY COOKED
10. CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, FULLY COOKED
11. CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, RAW
12. CHICKEN BURGER, WITH QUINOA AND VEGETABLES, FULLY COOKED
13. CHICKEN, DICED, LOW SODIUM, FULLY COOKED
14. CHICKEN, GROUND, BULK, 90 PERCENT LEAN, RAW
15. CHICKEN, GROUND, PATTIES, 85 PERCENT LEAN, RAW
16. CHICKEN PATTIES, BREADED, FULLY COOKED
17. CHICKEN, QUARTERED, OVEN ROASTED, FULLY COOKED
18. CHICKEN, QUARTERED, RAW
19. CHICKEN STEAKS, WAFER SLICED (PHILLY STYLE), RAW
20. CHICKEN TENDERLOINS, BREADED, FULLY COOKED
21. CHICKEN THIGH, BONELESS AND/OR SKINLESS, RAW
22. CHICKEN THIGHS, BONELESS AND/OR SKINLESS, TOCINO, PHILIPPINE STYLE, RAW
23. CHICKEN, THIGH, KABOB, RAW
24. CHICKEN, THIGH, KABOB, FULLY COOKED
25. CHICKEN, THIGH, KABOB, W/VEGETABLES AND FRUIT, RAW
26. CHICKEN, WHOLE, WITHOUT NECK AND GIBLETS, RAW

27. CHICKEN WINGS, BREADED, JOINT 1 AND JOINT 2, FULLY COOKED
28. CHICKEN WINGS, OVEN ROASTED, JOINT 1 AND JOINT 2, FULLY COOKED
29. CHICKEN WINGS, UNBREADED, JOINT 1 AND JOINT 2, FULLY COOKED
30. CHICKEN WINGS, WHOLE, RAW
31. CORNISH HEN, HALVES, RAW
32. CORNISH HEN, HALVES, FROZEN
33. CORNISH HEN, WHOLE WITH OR WITHOUT GIBLETS, RAW

TURKEY INFORMATION

TURKEY CATALOG

1. TURKEY BACON, SLICED
2. TURKEY BACON, FULLY COOKED, CHOPPED AND FORMED, SLICED, FROZEN
3. TURKEY BREAST FILLET, RAW
4. TURKEY BREAST ROAST, SKIN ON, BONELESS, RAW
5. TURKEY BREAST ROAST, SKIN ON, BONELESS, FULLY COOKED
6. TURKEY BURGER, WITH BROWN RICE AND VEGETABLES, FULLY COOKED
7. TURKEY, DICED, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, FULLY COOKED
8. TURKEY, GROUND, BULK, 90 PERCENT LEAN, RAW
9. TURKEY, GROUND, PATTIES, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, 85 PERCENT LEAN, RAW
10. TURKEY, GROUND, PATTIES, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, 85 PERCENT LEAN, FULLY COOKED
11. TURKEY, GROUND, PATTIES, WHITE MEAT ONLY, MINIMUM 85 PERCENT LEAN, RAW
12. TURKEY, ROAST, BONELESS, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, RAW
13. TURKEY, WHOLE, SKIN ON, SEMI-BONELESS, WITHOUT NECK OR GIBLETS, RAW
14. TURKEY, WHOLE, TOM, WITHOUT GIBLETS, RAW
15. TURKEY, WHOLE, WITHOUT GIBLETS, SMOKED, FULLY COOKED
16. TURKEY WINGS, WHOLE, FULLY COOKED

PROCESSED PRODUCTS CATALOG

1. FRANKFURTERS
2. FRANKFURTERS, CHICKEN AND/OR TURKEY
3. GYRO MEAT, LOAF
4. GYRO MEAT, SLICED
5. LUNCHMEAT, BEEF PASTRAMI, FOR SLICING
6. LUNCHMEAT, BEEF PASTRAMI, SLICED
7. LUNCHMEAT, BOLOGNA, FOR SLICING
8. LUNCHMEAT, BOLOGNA, SLICED
9. LUNCHMEAT, CHICKEN BREAST, SLICED
10. LUNCHMEAT, HAM WITH NATURAL JUICES; OR HAM, WATER ADDED; SLICED
11. LUNCHMEAT, ROAST BEEF, SLICED
12. LUNCHMEAT, SALAMI, FOR SLICING
13. LUNCHMEAT, SALAMI, SLICED

14. LUNCHMEAT, TURKEY BREAST, SLICED
15. LUNCHMEAT, TURKEY HAM, SLICED
16. MEATBALLS, FULLY COOKED
17. MEATLOAF, BEEF, FULLY COOKED
18. PEPPERONI , SLICED
19. SAUSAGE, BRATWURST, LINKS
20. SAUSAGE, BREAKFAST, LINKS, CHICKEN, FULLY COOKED
21. SAUSAGE, BREAKFAST, LINKS; PORK, PORK AND BEEF; OR BEEF, FULLY COOKED
22. SAUSAGE, BREAKFAST, LINKS, TURKEY, FULLY COOKED
23. SAUSAGE, BREAKFAST, PATTIES, BEEF, FULLY COOKED
24. SAUSAGE, BREAKFAST, PATTIES, PORK, FULLY COOKED
25. SAUSAGE, BREAKFAST, PATTIES, PORK, RAW
26. SAUSAGE, CHORIZO, PORK, RAW
27. SAUSAGE, CHICKEN, CHORIZO, HOT OR SWEET (MILD), LINKS, RAW
28. SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, FULLY COOKED
29. SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, RAW
30. SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GROUND, FULLY COOKED
31. SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GROUND, RAW
32. SAUSAGE, ITALIAN, CRUMBLED, FOR PIZZA, FULLY COOKED
33. SAUSAGE, KNOCKWURST, LINKS, FULLY COOKED
34. SAUSAGE, POLISH, LINKS, SMOKED, FULLY COOKED
35. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, FULLY COOKED
36. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, RAW
37. BEAN BURGER, VEGETARIAN, FULLY COOKED, FROZEN
38. CHIK'N TENDERS, VEGETARIAN, FULLY COOKED
39. VEGETARIAN BURGER, VEGETARIAN, FULLY COOKED
40. MEATLESS MEATBALLS, VEGETARIAN, FULLY COOKED
41. SAUSAGE PATTY, VEGETARIAN, FULLY COOKED

FISH AND SEAFOOD INFORMATION

FISH AND SEAFOOD CATALOG

1. CATFISH FILLETS, BREADED, RAW OR PARFRIED
2. CATFISH FILLETS, RAW
3. CATFISH NUGGETS, BREADED, PARFRIED
4. CLAMS, WITH JUICES, CANNED
5. COD FILLETS, BATTERED, PARFRIED
6. COD FILLETS, BREADED, RAW OR PARFRIED
7. COD FILLETS, RAW
8. CRAB CAKES
9. CRABMEAT, IMITATION, SURIMI, CHUNKS AND/OR FLAKES
10. CRAB LEGS AND CLAWS, ALASKAN KING, SPLIT/BUTTERFLIED, FULLY COOKED
11. FISH PORTIONS, BATTER DIPPED, PARFRIED
12. FLOUNDER FILLETS, RAW
13. HALIBUT STEAK OR FILLET, RAW

14. LOBSTER TAIL, COLD WATER, RAW
15. LOBSTER TAIL, SPINY, RAW
16. POLLOCK BURGER, ALASKAN, RAW
17. POLLOCK FILLETS, RAW
18. POLLOCK FILLETS, STUFFED, RAW
19. POLLOCK PORTIONS, BATTER DIPPED, PARFRIED
20. POLLOCK PORTIONS, BREADED, PARFRIED
21. POLLOCK PORTIONS, SERPENTINE CUT, RAW
22. SALMON FILLETS, RAW
23. SALMON FILLETS, STUFFED, RAW, MARYLAND STYLE
24. SALMON BURGER, RAW
25. SALMON, PINK, CANNED
26. SCALLOPS, SEA, RAW
27. SCALLOPS, SEA, BACON WRAPPED
28. SHRIMP BURGERS, RAW
29. SHRIMP, BREADED, RAW
30. SHRIMP, BREADED, PARFRIED
31. SHRIMP, PEELED AND DEVEINED, RAW
32. SHRIMP PIECES, PEELED AND DEVEINED, U-60 COUNT
33. SHRIMP, WHOLE, RAW, CRABMEAT STUFFED
34. SNOW CRAB CLUSTERS, FULLY COOKED
35. TILAPIA FILLETS, BONELESS AND/OR SKINLESS, RAW
36. TROUT, WHOLE, RAW
37. TROUT FILLETS, RAW
38. TUNA, CANNED OR IN VACUUM POUCH

FSC 8910 DAIRY FOODS AND EGGS

DAIRY FOODS

MILK INFORMATION

MILK CATALOG

1. MILK, REDUCED FAT, PASTEURIZED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)
2. MILK, LOW-FAT, PASTEURIZED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)
3. MILK, NON-FAT, PASTEURIZED, CHILLED (0 PERCENT to 0.5 PERCENT MILK FAT)
4. MILK, REDUCED FAT, PASTEURIZED, FLAVORED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)
5. MILK, LOW-FAT, PASTEURIZED, FLAVORED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)
6. MILK, NON-FAT, PASTEURIZED, FLAVORED, CHILLED (0 PERCENT to 0.5 PERCENT MILK FAT)
7. MILK, CULTURED BUTTERMILK, REDUCED FAT, PAST, CHILLED (2 PERCENT MILK FAT)
8. MILK, CULTURED BUTTERMILK, LOW-FAT, PASTEURIZED, CHILLED (1 PERCENT MILK FAT)

9. MILK, CULTURED BUTTERMILK, NON-FAT, PAST, CHILLED (0 to 0.5 PERCENT MILK FAT)
10. MILK, ACIDIFIED BUTTERMILK, REDUCED FAT, PAS. CHILLED (2 PERCENT MILK FAT)
11. MILK, ACIDIFIED BUTTERMILK, LOW-FAT, PASTEURIZED, CHILLED (1 PERCENT MILK FAT)
12. MILK, ACIDIFIED BUTTERMILK, NON-FAT, PAST, CHILLED (0 to 0.5 PERCENT MILK FAT)
13. MILK, REDUCED FAT, PAST, 100 PERCENT LACTOSE FREE, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)
14. MILK, LOW-FAT, PASTEURIZED, 100 PERCENT LACTOSE FREE, CHILLED (0.5 PERCENT-1.9 PERCENT MILK FAT)
15. MILK, NON-FAT, PASTEURIZED, 100 PERCENT LACTOSE FREE, CHILLED (0 PERCENT to 0.5 PERCENT MILK FAT)
16. MILK, REDUCED FAT, EVAPORATED, (2 PERCENT to 2.9 PERCENT MILK FAT)
17. MILK, LOW-FAT AND/OR NON-FAT, EVAPORATED, (0 PERCENT to 1.9 PERCENT MILK FAT)
18. MILK, PASTEURIZED, SWEETENED CONDENSED MILK, (0 PERCENT to 0.5 PERCENT MILK FAT)
19. MILK, NON-FAT, DRY, INST (0.0 PERCENT to 0.5 PERCENT MILK FAT)
20. HALF AND HALF, PASTEURIZED, CHILLED
21. LIGHT CREAM, PASTEURIZED, CHILLED
22. LIGHT WHIPPING CREAM, PASTEURIZED, CHILLED
23. HEAVY WHIPPING CREAM, PASTEURIZED, CHILLED

ALTERNATIVE PLANT-BASED MILKS: SOY, ALMOND, RICE, COCONUT INFORMATION

ALTERNATIVE PLANT-BASED MILKS: SOY, ALMOND, RICE, COCONUT CATALOGUE

1. SOY, ALMOND, RICE, COCONUT, FLAVORED AND/OR UNFLAVORED, CHILLED (0 PERCENT to 1.9 PERCENT FAT)

SOUR CREAM INFORMATION

SOUR CREAM CATALOG

1. SOUR CREAM, PASTEURIZED, CHILLED (18 PERCENT MILK FAT)
2. SOUR CREAM, WHOLE, PASTEURIZED, CHILLED (3 PERCENT to 3.5 PERCENT MILK FAT)
3. SOUR CREAM, REDUCED FAT, PASTEURIZED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)
4. SOUR CREAM, LOW-FAT, PASTEURIZED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)
5. SOUR CREAM, NON-FAT, PASTEURIZED, CHILLED (0.0 PERCENT to 0.5 PERCENT MILK FAT)

YOGURT INFORMATION

YOGURT CATALOG

1. YOGURT, WHOLE, PASTEURIZED, CHILLED (3 PERCENT to 3.5 PERCENT MILK FAT)
2. YOGURT, REDUCED FAT, PASTEURIZED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)
3. YOGURT, LOW-FAT, PASTEURIZED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)
4. YOGURT, NON-FAT, PASTEURIZED, CHILLED (0.0 PERCENT to 0.5 PERCENT MILK FAT)

COTTAGE CHEESE INFORMATION

COTTAGE CHEESE CATALOG

1. COTTAGE CHEESE, PASTEURIZED, CHILLED (0.0 PERCENT to 4 PERCENT MILK FAT)

CHEESE INFORMATION

CHEESE CATALOG

1. CHEDDAR CHEESE, (MINIMUM 50 PERCENT MILK FAT)
2. COLBY CHEESE, (MINIMUM 50 PERCENT MILK FAT)
3. AMERICAN CHEESE, (MINIMUM 50 PERCENT MILK FAT)
4. SWISS CHEESE (EMMENTALER), (MINIMUM 43 PERCENT MILK FAT)
5. MONTEREY (MONTEREY JACK), (MINIMUM 50 PERCENT MILK FAT)
6. BLUE CHEESE, (50 PERCENT MILK FAT)
7. MOZZARELLA CHEESE, (50 PERCENT MILK FAT)
8. MUENSTER CHEESE, (50 PERCENT MILK FAT)
9. GRATED CHEESE
10. CREAM CHEESE

SMOOTHIE INFORMATION

SMOOTHIE CATALOG

1. FRUIT AND/OR VEGETABLE SMOOTHIE, NON-DAIRY BASE
2. FRUIT AND/OR VEGETABLE SMOOTHIE, DAIRY BASE

EGG INFORMATION

EGG CATALOGUE

1. EGGS, SHELL, PASTEURIZED, LARGE
2. EGGS, SHELL, PASTEURIZED, MEDIUM
3. EGGS, SHELL, PASTEURIZED, SMALL
4. EGGS, DRIED
5. EGGS, FROZEN, WHOLE OR DICED
6. EGGS, LIQUID
7. EGGS, WHITES

FSC 8915 FRUITS, VEGETABLES (INCLUDING BEANS), AND JUICES

FRUITS, JUICES, AND VEGETABLES INFORMATION

FRUIT INFORMATION

FRUIT CATALOG

1. APPLES, SLICED, CANNED
2. APPLES, CHIPPED, DICED, OR PIECES, CANNED
3. APPLES, RINGS, SPICED, CANNED
4. APPLESAUCE, SHELF STABLE (CANNED, VACUUM POUCH, OR INDIVIDUAL CUPS)
5. APPLESAUCE (FLAVORED), SHELF STABLE (VACUUM POUCH OR INDIVIDUAL SERVING PACKAGES)
6. APRICOTS, DRIED
7. APRICOTS, HALVES, CANNED
8. BANANA CHIPS, DEHYDRATED
9. BANANAS, SLICED, FROZEN
10. BLACKBERRIES, FROZEN
11. BLUEBERRIES, DEHYDRATED
12. BLUEBERRIES, WILD OR CULTIVATED, CANNED
13. BLUEBERRIES, WILD OR CULTIVATED, FROZEN
14. BOYSENBERRIES, FROZEN
15. CHERRIES, RED TART, PITTED, CANNED
16. CHERRIES, RED TART, PITTED, FROZEN
17. CHERRIES, SWEET, CANNED
18. CHERRIES, SWEET, FROZEN
19. CHERRIES, MARASCHINO, WHOLE OR HALVES, SHELF STABLE
20. CRANBERRIES, DRIED
21. CRANBERRIES, WHOLE, FROZEN

22. CRANBERRY SAUCE, WHOLE OR JELLIED, CANNED
23. DATES, WHOLE, PITTED
24. FRUIT COCKTAIL, CANNED
25. FRUIT MIX, FROZEN
26. FRUIT MIX, SHELF STABLE
27. FRUIT, EXTENDED SHELF LIFE, CHILL
28. MANGO, CHUNKS AND/OR CUBES, FROZEN
29. MANGO, PUREE, FROZEN OR SHELF STABLE
30. ORANGES, MANDARIN, WHOLE SEGMENTS, CANNED
31. PEACHES, CLINGSTONE, CANNED
32. PEACHES, FREESTONE, CANNED
33. PEACHES, CHUNKS/CUBES, FROZEN
34. PEACH, PUREE, FROZEN OR SHELF STABLE
35. PEARS, CANNED
36. PINEAPPLE, CANNED
37. PINEAPPLE, CHUNKS, FROZEN
38. RAISINS, SEEDLESS OR GOLDEN SEEDLESS, SHELF STABLE
39. RASPBERRIES, RED OR BLACK, FROZEN
40. STRAWBERRIES, WHOLE OR SLICED, FROZEN

JUICE INFORMATION

JUICE CATALOG

1. JUICE BLENDS, CANNED AND/OR SHELF STABLE, CHILLED OR FROZEN
2. JUICE, APPLE, NOT FROM CONCENTRATE, CANNED AND/OR SHELF STABLE
3. JUICE, APPLE, FROM CONCENTRATE, CANNED AND/OR SHELF STABLE
4. JUICE, APPLE, CONCENTRATED, FROZEN
5. JUICE, GRAPE, NOT FROM CONCENTRATE, CANNED AND/OR SHELF STABLE
6. JUICE, GRAPE, FROM CONCENTRATE, CANNED AND/OR SHELF STABLE
7. JUICE, GRAPE, CONCENTRATED, FROZEN
8. JUICE, GRAPEFRUIT, CANNED AND/OR SHELF STABLE OR FROZEN
9. JUICE, LEMON, CANNED AND/OR SHELF STABLE
10. JUICE, LEMON, RECONSTITUTED, SHELF STABLE
11. JUICE, LIME, SHELF STABLE, CHILLED OR FROZEN
12. JUICE, MANGO, SHELF STABLE
13. JUICE, ORANGE, CANNED AND/OR SHELF STABLE, CHILLED OR FROZEN
14. JUICE, PINEAPPLE, CANNED AND/OR SHELF STABLE
15. JUICE, TOMATO, CANNED AND/OR SHELF STABLE
16. JUICE, VEGETABLE, CANNED AND/OR SHELF STABLE
17. NECTAR, CANNED AND/OR SHELF STABLE OR FROZEN

VEGETABLE INFORMATION

VEGETABLE CATALOG

1. ASPARAGUS, CUTS AND TIPS, CANNED
2. ASPARAGUS, CUTS AND TIPS, FROZEN
3. BAMBOO SHOOTS, SLICED, CANNED
4. BEAN SPROUTS, CANNED

5. BEANS, BAKED, CANNED
6. BEANS, BAKED, WITH PORK, CANNED
7. BEANS, BLACK, CANNED – SEE BEANS, DRIED, CANNED
8. BEANS, DRIED, CANNED
9. BEANS, GARBANZO (CHICKPEAS), CANNED - SEE BEANS, DRIED, CANNED
10. BEANS, GREEN OR WAX, CANNED
11. BEANS, GREEN OR WAX, FROZEN
12. BEANS, KIDNEY, CANNED – SEE BEANS, DRIED, CANNED
13. BEANS, LIMA, CANNED
14. BEANS, LIMA, FROZEN
15. BEANS, PINK, CANNED – SEE BEANS, DRIED, CANNED
16. BEANS, PINTO, CANNED – SEE BEANS, DRIED, CANNED
17. BEANS, WAX, CANNED – SEE BEANS, GREEN OR WAX, CANNED
18. BEANS, WAX, FROZEN – SEE BEANS, GREEN OR WAX, FROZEN
19. BEANS, WHITE, CANNED – SEE BEANS, DRIED, CANNED
20. BEANS, WHITE, WITH PORK, CANNED – BEANS, BAKED, WITH PORK, CANNED
21. BEETS, CANNED
22. BROCCOLI, FROZEN
23. BRUSSELS SPROUTS, FROZEN
24. CARROTS, CANNED
25. CARROTS, FROZEN
26. CAULIFLOWER, FROZEN
27. CORN, CREAM STYLE, CANNED
28. CORN, WHOLE KERNEL, CANNED
29. CORN, WHOLE KERNEL, FROZEN
30. CORN, ON THE COB, FROZEN
31. GREENS, COLLARD, CANNED – SEE GREENS, LEAFY, CANNED
32. GREENS, COLLARD, FROZEN – SEE GREENS, LEAFY, FROZEN
33. GREENS, COLLARD, PRECOOKED, FROZEN
34. GREENS, LEAFY, CANNED
35. GREENS, LEAFY, FROZEN
36. GREENS, MUSTARD, FROZEN – SEE GREENS, LEAFY, FROZEN
37. GREENS, TURNIP, CANNED – SEE GREENS, LEAFY, CANNED
38. GREENS, TURNIP, PRECOOKED, FROZEN
39. KIMCHI, CANNED
40. MUSHROOMS, CANNED
41. OKRA, BREADED, FROZEN
42. OKRA, CUT, FROZEN
43. ONIONS, DEHYDRATED, WHITE, CHOPPED
44. ONION RINGS, BREADED OR BATTERED, FROZEN
45. ONION RINGS (CHOPPED AND/OR FORMED), BREADED OR BATTERED, FROZEN
46. PEAS, BLACK-EYED, CANNED
47. PEAS, CANNED
48. PEAS, FROZEN
49. PEAS AND CARROTS, FROZEN
50. PEPPERS, MISCELLANEOUS, CANNED

51. PEPPERS, SWEET, FROZEN
52. PEPPERS, SWEET, ROASTED, FROZEN
53. PIMIENTOS, CANNED
54. POTATOES, FRENCH FRIES, FROZEN
55. POTATOES, HASH BROWN, FROZEN
56. POTATOES, NON-STANDARDIZED, CANNED
57. POTATOES, NON-STANDARDIZED, FROZEN
58. POTATOES, SWEET, CANNED
59. POTATOES, WHITE, CANNED
60. PUMPKIN, CANNED
61. SAUERKRAUT, CANNED
62. SPINACH, CANNED
63. SPINACH, FROZEN – SEE GREENS, LEAFY, FROZEN
64. SQUASH, SUMMER, FROZEN
65. SQUASH, WINTER, FROZEN
66. SQUASH, WINTER, COOKED, FROZEN
67. SUCCOTASH, CORN AND LIMA BEANS, FROZEN
68. TOMATOES, CANNED
69. TOMATOES, CRUSHED, CANNED
70. TOMATO, PASTE, CANNED
71. TOMATO, PUREE AND/OR PULP, CANNED
72. VEGETABLE BLENDS AND MIXED VEGETABLES, CANNED
73. VEGETABLE BLENDS, FROZEN
74. VEGETABLES, MIXED, FROZEN
75. WATER CHESTNUTS, SLICED, CANNED
76. ZUCCHINI, FROZEN – SEE SQUASH, SUMMER, FROZEN

FSC 8920 BAKERY AND CEREAL PRODUCTS INCLUDING PASTA AND RICE

BAKERY AND CEREAL PRODUCTS INCLUDING PASTA AND RICE INFORMATION *BAKERY AND CEREAL PRODUCTS CATALOG*

1. BREAD, WHITE, FRESH AND/OR FROZEN
2. BREAD, WHEAT, FRESH AND/OR FROZEN, 100 PERCENT WHOLE
3. BREAD, WHEAT, MULTIGRAIN, FRESH AND/OR FROZEN
4. BREAD, RYE, FRESH AND/OR FROZEN
5. BREAD, POTATO, FRESH AND/OR FROZEN
6. BREAD, CIABATTA, FRESH AND/OR FROZEN
7. BREAD, SOURDOUGH, FRESH AND/OR FROZEN
8. BREAD, RAISIN OR CINNAMON, FRESH AND/OR FROZEN
9. BREAD, FRENCH AND/OR ITALIAN, FRESH AND/OR FROZEN
10. BREAD, PUMPERNICKEL, FRESH AND/OR FROZEN
11. BREAD, FLATBREAD, FRESH AND/OR FROZEN, PARBAKED AND/OR BAKED
12. BREAD, TEXAS TOAST, FRESH AND/OR FROZEN
13. BREAD, SWEET, FLAVORED, FRESH AND/OR FROZEN
14. BREAD, MONKEY, (PULL-APART), FROZEN

15. BAGEL, PLAIN AND/OR VARIETY, FRESH AND/OR FROZEN
16. BREAD, PITA, WHEAT AND/OR WHITE, FRESH AND/OR FROZEN
17. MUFFINS, FRESH AND/OR FROZEN
18. ENGLISH MUFFINS, FRESH AND/OR FROZEN, VARIETY
19. GRIDDLE BREADS, SHELF STABLE AND HEAT AND SERVE, FROZEN
20. ROLLS, BREAD, BAKED, FRESH AND/OR FROZEN
21. ROLLS, BREAD, UNBAKED, FRESH AND/OR FROZEN
22. TORTILLAS, TORTILLA CHIPS, TACO SHELLS, AND TOSTADA SHELLS, FRESH AND/OR FROZEN, VARIETY
23. CEREALS, ROLLED OATS
24. CEREALS, PREPARED, READY-TO-EAT
25. CEREALS, WHEAT, QUICK-COOKING AND INSTANT
26. GRANOLA BARS, VARIETY
27. HOMINY GRITS, ENRICHED AND GRITS, WHOLE CORN, VARIETY

PASTA PRODUCTS CATALOG

1. PASTA PRODUCTS
2. NOODLES, EGG, ENRICHED

RICE PRODUCTS CATALOG

1. WILD RICE

FSC 8940 SPECIAL DIETARY FOODS AND FOOD SPECIALTY PREPARATIONS

SPECIAL DIETARY FOODS AND FOOD SPECIALTY INFORMATION

SPECIAL DIETARY FOODS AND FOOD SPECIALTY CATALOG

1. PROTEIN ENTRÉE, PREPARED, WITH CHEESE
2. PROTEIN ENTRÉE, PREPARED, WITH SAUCE
3. PASTA, PREPARED, WITH SAUCE
4. POT PIE, PREPARED, WITH PROTEIN
5. VEGETARIAN, ENTRÉE, PREPARED, FROZEN
6. BURRITO, PREPARED, FROZEN

MISCELLANEOUS FEATURES

1. GLOSSARY OF ACRONYMS AND TERMS
2. CATALOGUE ABBREVIATIONS
3. REFERENCES
4. GO FOR GREEN® CODING ALGORITHM
5. GO FOR GREEN® CODING CALCULATOR
6. GO FOR GREEN® CODING WORKSHEET
7. CODING SODIUM CONTENT
8. GO FOR GREEN® CODING FOR BEVERAGES

U.S. NAVY BUYER'S GUIDE INTRODUCTION

1. GENERAL

This Guide is designed to establish food quality standards for use by Navy Food Service professionals, supporting defense agencies, and worldwide contracted industry providers. The standards found within this document are intended to align all involved organizations in obtaining the most nutritious and cost effective items within the established monetary constraints. This document provides detailed specifications for items that are used in recipes and menus of the Navy Food Service program.

The specifications in this Guide are driven by sister Service Guides, Joint Subsistence Advisory Board (JSAB) menu standards (Department of Defense Manual, 2014), USDA and Policy recommendations, FDA Dietary Guidelines for Americans (current edition) (United States Department of Agriculture, 2015) (USDA, 2005), and other applicable government agency standards.

2. GOALS

Many commercially available food products do not fit Navy Food Program requirements. This is linked to domestic availability, price, quality, shelf life, preparation methods, holding capabilities, diner acceptability, or any combination of related factors. This Guide has been written to impact the following Navy Food Service goals:

1. Obtain the freshest food available from reliable sources that provide the greatest nutritional subsistence for our servicemembers.
2. Collaborate to the greatest extent possible with the food service industry to leverage innovation and ensure advances and trends in nutrition are proliferated to our military.
3. Balance quality with cost to ensure the greatest value is gained from vendors for the subsistence obtained, and that the use of taxpayer dollars are scrutinized with every purchase.
4. Instill a sense of confidence in the food procurement system so that Navy units can expect items to be available and obtained whenever and wherever the point of need exists.

3. DoD MENU STANDARDS

DoD menu standards state that food products must comply with the following requirements when such products are available:

- No partially hydrogenated oils as an ingredient.
- Zero grams of trans-fat (at normally-consumed portion sizes).

DoD menu standards also require the following:

- Trans-fat free (zero grams of trans-fat per serving) monounsaturated oil and/or polyunsaturated oil will be used as a substitute for shortening based on the cooking technique such as baking or frying. Examples of trans-fat free oils include canola, corn, olive, safflower, and vegetable oils.
- Products with a label that includes proprietary ingredients, blends, or energy blends (spice, herbal blends infused teas or coffees) should be avoided.

- Products containing monosodium glutamate, as an ingredient should be avoided (Department of Defense Manual, 2014) (FDA, 2018).

4. RESPONSIBILITIES

NAVSUP will review and update this Guide annually. Changes to this document may also inform future updates to the NAVSUP P-486, as needed. NAVSUP Food Service Branch will continue to coordinate with other Services to remain aligned and consistent with trends and innovations within the DoD food service enterprise. Corrections, adjustments and suggested updates should be addressed to the NAVSUP Food Service Branch through the appropriate chain of command.

5. PROCEDURES FOR NEW ITEMS

Navy Afloat and Ashore Commands should contact their Type Commanders (TYCOMs) or Regional Food Service Officers (FSOs) for adding new items. TYCOMs and FSOs should follow procedures for new products contained in NAVSUP P-486 Volume 1, Chapter 3 and Chapter 4 (Department of the Navy, 2020).

6. PRODUCT CONSIDERATIONS

Value and/or Plate Cost

The commercial food industry continues to develop and offer value-added products for institutional use. These often are presented as labor saving, and they may include processing and partial or complete cooking by the producer. Many of these products are acceptable and may fill a specific need (precooked bacon, breakfast sausage, spare ribs, meatballs), but they also may carry an increased cost burden for galley accounts. Food Service Leaders should determine the cost of one portion when considering any item for catalog listings.

Price

FSOs and TYCOMs should investigate the price stability of products. Does the product experience frequent price fluctuations and if so, can these higher price phases be planned around or eliminated to cut down on costs? Price remains an important consideration in any procurement of food, as all attempts of receiving the most value for taxpayer's funds should be maximized.

Preparation, Performance, Shelf Life

Senior Culinary Management personnel 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) should be required to fully describe their processes and the impact they have on how the product is handled. Products will be evaluated in their received state, in the preparation phase, and in its end state (serving state). The answers to the following questions shall be considered:

- What was required to prepare the item?
- Is specialized equipment or training required?
- How much shrinkage or loss will be experienced?
- How does it hold up on the serving line or in food warmers?
- What is the stated shelf life?

Product Replacement

Any vendor that wants Navy to use its product must be able to fully explain the product's competitive advantage over products already being procured. This is especially important when changing an item of one brand for a similar item of another brand. Clear benefits related to quality, price, storage, handling, or preparation method must be evident to support a switch. The following items must also be considered when considering a product change:

- A product change that requires modifications to recipe and master item files.
- A product change that requires wasteful expenditure of on-hand inventory.
- A product change that requires re-education and training of food handlers.

Contractual Considerations

All Prime Vendor contracts contain language stating that contracts awarded as a result of a solicitation must comply with the Defense Appropriations Act and 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.

The government may issue individual domestic non-availability determinations (DNADs) when warranted. The Contracting Officer will forward notices to the Prime Vendor as determinations are made.

The vendor shall deliver food that has been grown, reprocessed, or produced in the United States. Exemptions to this requirement include the following:

- Acquisition of perishable foods by or for personnel of activities located outside the United States (DFARS 225.7002-2(e)) (DFARS, 2018).
- Acquisitions of food manufactured or processed in the United States, regardless of where the food was grown or produced. However, Section 8118 of the DoD Appropriations Act for Fiscal Year 2005 (Pub. L. 108-287) states that this exception does not apply to fish, shellfish, or seafood manufactured or processed in the United States or to 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. Any processing or manufacturing of the fish, shellfish, or seafood shall be performed on a U.S. flag vessel or in the United States.

Approved Sources

Every Prime Vendor contract contains language stating that the government does not intend to make any award for, nor will the government accept, any subsistence products manufactured, processed, or stored in a facility that exhibits any of the following:

- Fails to maintain acceptable levels of food safety and food defense.
- Is operating under unsanitary conditions that may lead to product contamination or adulteration that constitutes a health hazard.
- Has not when required, been listed in an appropriate government directory as a sanitarily approved establishment.

Guidance on specific listing requirements for products and/or plants included in or exempt from listing provided in Appendix A of the Worldwide Directory of Sanitarily Approved Food

Establishments for Armed Forces Procurement at the following website:
<https://da.amedd.army.mil/86257B8D004A4B6C/PHC> (AMEDD Army, 2018)

7. VISITS OF VENDORS, MANUFACTURERS, OR BROKERS

Salespersons or other representatives of food suppliers or vendor companies should not visit General Messes (GMs) to sell or promote their products. All such food suppliers and vendors will be directed to the designated TYCOMs and Regional Food Service Officers (FSOs). Procurement will be made only from the sources of supply in NAVSUP Publication 486, Chapter 4, Paragraph 4102 (Department of the Navy 2020).

8. PRODUCT CUTTINGS AND DEMONSTRATIONS

Product demonstrations or cuttings (events that allow manufacturers to present their product to customers) are primarily used for one of the following purposes:

- evaluate new products
- resolve complaints of products not meeting specifications or quality
- provide training on products currently utilized in units

In accordance with NAVSUP P-486, Regional FSOs and TYCOMs may schedule demonstrations for the express purpose of investigating a specific product that meets the product requirements identified in this guide. These activities are generally confined to ashore facilities. A manufacturer representative may bring chefs or marketing personnel to a demonstration to teach food program personnel how to use currently catalogued products more efficiently or how to present the product more effectively to the end consumers. Detailed instructions and procedures for conducting demonstrations are found in NAVSUP P-486.

FEDERAL SUPPLY CLASS (FSC) 8905
FISH, MEAT, POULTRY, AND SHELLFISH

FISH, MEAT, POULTRY, AND SHELLFISH

INFORMATION

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

The majority of the items catalogued under FSC 8905 have specific Approved Sources requirements. They must meet Berry Amendment requirements unless they have been determined to be exempt from this requirement.

MEAT (INCLUDING POULTRY)

INFORMATION

The standards established in the North American Meat Institute's "The Meat Buyer's Guide" (commonly referred to as the North American Meat Processors (NAMP) Meat Buyer's Guide) or in the USDA's Institutional Meat Purchase Specifications (IMPS) (United States Department of Agriculture, 2018), (North American Meat Association (NAMA), 2014) will be used whenever possible in the selection of beef, veal, lamb, pork, chicken, turkey, and processed products.

All OCONUS and CONUS meats must be received frozen by the Prime Vendor. These include raw meats, fully cooked meats, and non-shelf stable meatless proteins. In CONUS, 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. Other exceptions require prior Service Headquarters' approval.

Specific grade requirements are provided in each products listing. The absence of a grade declaration on a product or case results in the product being considered "ungraded".

The use of protein extenders such as Textured Vegetable Protein (TVP), Isolated Soy Protein (ISP), or Soy Protein Concentrate (SPC) are acceptable for 8905 category items only in breaded processed meats and meats that are considered low fat according to the USDA and FDA standards. (Federal Register, The Daily Journal of the United States Government, 2005).

The use of enzymatic tenderizers such as ficain, bromelain, or papain is not acceptable even if products are produced under Good Manufacturing Practices. Prohibiting the use of enzymatic tenderizers is necessary to meet Services' standards for maintaining proper temperatures while holding the products and for keeping a high standard of food quality while serving the products. (Maiti, Ahlawart, Sharma, & Khanna, 2008).

SPECIAL NOTE ON MARINADES

The information below applies to all meats and all poultry products.

Allowable Solution Added Amounts

Red Meat – Not To Exceed (NTE) 10 percent

Boneless Poultry -- NTE 8 percent

Bone-in Poultry -- NTE 3 percent

Identification and Labeling

When using more than the allowable solution, the solution and/or marinade must be identified with the actual percentage on the Principal Display Panel; this percentage must be listed contiguous to or directly below the item name and/or standard of identity.

The following information, from USDA-FSIS publication, “Food Standards and Labeling Policy Book”, August 2005 edition, provides guidance on labeling requirements for products that have marinades and/solutions added (U.S. Food and Drug Administration, 2006).

To be labeled “marinated”, a product must use a marinade that is a mixture in which food is soaked, massaged, tumbled, or injected to improve taste, tenderness, or other sensory attributes such as color or juiciness. The time allotted for a product to be in a marinade depends on many factors such as thickness and size of the meat and strength of the marinade. Marinades should be used in an amount necessary to provide the finished product with the desired outcome.

In accordance with USDA FSIS regulatory requirements, products not exceeding the allowable percentages may be labeled as “marinated” and do not need to declare the actual percentage of added solution. However, products exceeding the allowable percentages must identify the actual percent added on the Principal Display Panel; this percentage must be listed contiguous to or directly below the item name and/or standard of identity.

BEEF

INFORMATION

Facilities primarily will use beef products processed from USDA Choice or USDA Select grades as specified in The Meat Buyer's Guide, 2018. Utility grade (or below) products are not authorized for military dining facilities.

Note that USDA Agricultural Marketing Service (AMS)-graded products are labeled with the USDA designation; for example, USDA Choice or USDA Select (USDA, 2016). Products with labels such as US Choice or US Select are not recognized as officially graded by USDA and, therefore, will be considered ungraded.

Only lean bulk ground beef (with a fat content lower than 10 percent) with no fillers or extenders is allowed. The product's Principal Display Panel must specifically state the fat-to-lean percentage as "90 percent Lean/10 percent Fat", "90 percent Lean", or "10 percent Fat". It must not be left to the user to infer the fat-to-lean percentage when using language such as "90/10".

Ground beef patties are required to contain a minimum of 85 percent lean meat and no more than 15 percent fat. The use of beef patties in place of ground beef patties is not permitted because 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. The product's Principal Display Panel must state the fat-to-lean percentage as "85 percent Lean/15 percent Fat", "85 percent Lean", or "15 percent Fat". It must not be left to the user to infer the fat to lean percentage when using language such as "85/15".

The use of lean finely textured beef (LFTB – also known as "pink slime") is not permitted because it does not meet the Services' food quality standards.

Breaded products are required to have less than 30 percent breading. The use of fritters (that generally have breading that is between 31 percent to 65 percent) is not allowed because these products do not meet Services' food quality standards (Federal Register, 2018).

BEEF CATALOG

1. BEEF BRAISING STEAK, SWISS, RAW

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 6 ounces each (+/- 0.5 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be designated Individually Quick Frozen (IQF) and shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide. Steaks must be prepared from the round, loin, rib, or chuck sections.
- Raw steaks may be tenderized once by multiple probes or by the pinning method.

2. BEEF, BREAKFAST STEAK, RAW

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 3 ounces to 5 ounces each (no added tolerance allowed) (3-8 oz range)

PACKAGING AND MARKING:

- Product shall be designated Individually Quick Frozen (IQF) and shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be trimmed free of all fat possible.

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

3. BACON, BEEF, BREAKFAST, SLICED, CURED AND SMOKED, FROZEN

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14 slices to 16 slices per pound

PACKAGING AND MARKING:

- Product shall be shingle packed or laid out on grease resistant paper and/or board.
- Vacuum packaging is preferred.
- Product shall be packaged in bulk or in one pound units as specified by the user.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

- Sodium content shall be 290 mg or less per 2-piece serving and less than 181 mg per ounce.

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

NAMI NAME AND NUMBER: Beef Brisket, Deckle off, Boneless, Corned, Fully Cooked, NAMI 625

GRADE REQUIREMENT: Prepared from USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5 pounds to 10 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each brisket shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product may be marinated with a maximum of 20 percent solution before cooking.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- The surface from which the deckle has been removed shall be as free of fat.
- Sodium content shall be 321 mg or less per ounce.
- Total fat shall not exceed 3 g per ounce.
- Saturated fat shall not exceed 1 g per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

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

NAMI NAME AND NUMBER: Beef Brisket, Deckle off, Boneless, Corned, NAMI 601

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: under 9 lbs, 9-14 lbs and up (no added tolerance allowed)

PACKAGING AND MARKING:

- Each brisket shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product may be marinated with a maximum of 20 percent solution.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- The surface from which the deckle has been removed shall be as free of fat as possible.
- Sodium content shall be 278 mg or less per ounce.
- Total fat shall not exceed 5 g per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

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

NAMI NAME AND NUMBER: Beef Brisket, Deckle off, Boneless, NAMI 120

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: - 6 12 lbs (no added tolerance allowed)

PACKAGING AND MARKING:

- Each brisket shall be individually vacuum packed.

- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- The surface from which the deckle has been removed shall be as free of fat as possible.

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

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

GRADE REQUIREMENT: Prepared from USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5 pounds to 7 pounds per container (no added tolerance allowed)

PACKAGING AND MARKING:

- Each brisket shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product must be smoked and seasoned.
- Sodium content shall have 250 mg or less per ounce (750 mg of sodium per 3-ounce serving).
- Total fat shall not exceed 7 g per ounce.
- Saturated fat shall not exceed 3 g per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

8. BEEF CHUCK, CHUCK ROLL, RAW

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 13 – 15 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be netted or tied.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- Larger packaging sizes are permissible with prior Service Headquarters approval.

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

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 8 – 10 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

10. BEEF, CUBED STEAK, RAW

NAMI NAME AND NUMBER: Beef Cubed Steak, NAMI 1100

GRADE REQUIREMENT: USDA Select

PORTION SIZE/WEIGHT RANGE: 6 ounces each (+/- 0.5 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be designated Individually Quick Frozen (IQF) and shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

11. BEEF CHUCK, SHOULDER CLOD ROAST, RAW

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

GRADE REQUIREMENT: USDA Choice

PORTION SIZE/WEIGHT RANGE: 10 pounds to 15 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

12. BEEF, DICED, FULLY COOKED

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

GRADE REQUIREMENT: Prepared from USDA Select

PORTION SIZE/WEIGHT RANGE: 5 pounds to 10 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each package shall contain a minimum of 5 pounds and a maximum of 10 pounds.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The meat shall be hand-diced or mechanically diced. Grinding is not permitted.

- The fat thickness of the surface and/or seam fat shall not exceed ¼-inch at any point.
- Product shall be unseasoned.
- Sodium content shall be 150 or less mg per 1-ounce serving.

13. BEEF, DICED, RAW

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5 pounds to 10 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each package shall contain a minimum of 5 pounds and a maximum of 10 pounds.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The meat shall be hand-diced or mechanically diced. Grinding is not permitted.
- Surface fat and seam fat shall not exceed .25 inches at any point.
- Product shall be unseasoned.

14. BEEF FAJITA STRIPS, RAW

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

GRADE REQUIREMENT: Minimum USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5 pound to 10 pound packages (no added tolerance allowed)

PACKAGING AND MARKING:

- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the USDA's Institutional Meat Purchase Specifications, Fresh Beef Series 100.
- USN specifies unseasoned only; USA, USAF, and USMC specify that the product may be seasoned or unseasoned.
- Product may be marinated with a maximum of 10 percent solution.
- Meat may be hand-sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) wide, 1 inch (25 mm) thick, and 3 inches (75 mm) in length.
- No individual surface shall be more than 4 inches in length.
- Slices shall be free of bone, cartilage, heavy connective tissue, and lymph glands.
- Surface fat and seam fat shall not exceed ¼ -inch (7mm) at any point.
- No additives are permitted except standard fajita-type seasonings.
- Purchaser Specified Option (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.
- Product shall contain 100 mg or less of sodium per ounce (300 mg sodium per 3-ounce serving).

- Total fat shall not exceed 3 g per ounce.
- Saturated fat shall not exceed 1 g per ounce.
- Product shall have a minimum of 5.5 g of protein per ounce.

15. BEEF FAJITA STRIPS, SEASONED, FULLY COOKED

NAMI NAME AND NUMBER: Beef Fajita Strips, NAMI 612

GRADE REQUIREMENT: Prepared from USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 5 pound to 10 pound packages (no added tolerance allowed)

PACKAGING AND MARKING:

- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product is to be processed using standard fajita-type seasonings.
- Meat may be hand-sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) wide, 1 inch (25 mm) thick, and 3 inches (75 mm) in length.
- No individual surface shall be more than 4 inches in length.
- Slices shall be free of bone, cartilage, heavy connective tissue, and lymph glands.
- Surface and seam fat shall not exceed ¼ -inch (7mm) at any point.
- PSO 2 - The item shall be made exclusively from Item No. 121D, Inside Skirt and/or Item No. 193, Flank Steak.
- All membranous tissue shall be removed.
- Product shall contain 192 mg or less of sodium per ounce (560 mg sodium per 3-ounce serving)
- Total fat shall not exceed 3 g per ounce.
- Saturated fat shall not exceed 1 g per ounce.
- Product shall have a minimum of 5.5 g of protein per ounce.

16. BEEF FLANK, FLANK STEAK, RAW

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 2 pounds to 5 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Item shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide.
- Surface shall be free of all fat and membranous tissue possible.

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

NAMI NAME AND NUMBER: Ground Beef, NAMI 136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 pound to 10 pound packages (no added tolerance allowed)

PACKAGING AND MARKING:

- Each chub shall be packaged in a tube closed with clips at each end or any approved method that protects the product against damage and/or deterioration during shipment and storage and prevents any leaking from soaking the shipping container.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principal Display Panel must declare “90 percent lean”, “10 percent fat”, or “90 percent lean/10 percent fat”.
- Smaller packaging sizes are permissible with prior Service Headquarters approval.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Lean content of finished product shall be a minimum of 90 percent. Fat content of finished product be a maximum of 10 percent.
- The addition of Lean Finely Textured Beef (LFTB) is not permitted.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 pound to 10 pound packages (no added tolerance allowed)

PACKAGING AND MARKING:

- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principal Display Panel must declare “Prepared from 90 percent lean”, “Prepared from 10 percent fat”, or “Prepared from 90 percent lean/10 percent fat”.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Lean content of finished product shall be a minimum of 90 percent. Fat content of finished product shall be a maximum of 10 percent.
- The addition of Lean Finely Textured Beef (LFTB) is not allowed.
- Product shall contain 120 mg or less of sodium per ounce.
- Product shall have a minimum of 7 g of protein per ounce.

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

NAMI NAME AND NUMBER: Ground Beef Patties, NAMI 1136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Raw should be 3.2 ounces, 4.0 ounces, or 5.5 ounces per patty as specified by the user (+/- 0.25 ounce tolerance)

PACKAGING AND MARKING:

- Patties shall be Individually Quick Frozen (IQF) or shall be separated from each other to prevent them from sticking together when packaged. The user must be able to remove solidly frozen individual patties from the case without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principal Display Panel must declare “85 percent lean”, “15 percent fat”, or “85 percent lean/15 percent fat”.
- Principal Display Panel must declare “Ground Beef Patties”.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide
- Lean content of finished product shall be a minimum of 85 percent. Fat content of finished product shall not exceed 15 percent.
- The use of beef patties that may contain added fat and/or organ meat is not acceptable.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.2 ounces, 4 ounces, or 5.3 ounces each (+/- 0.25 ounce tolerance)

PACKAGING AND MARKING:

- Patties shall be Individually Quick Frozen (IQF) or shall be separated from each other to prevent them from sticking together when packaged. The user must be able to remove solidly frozen individual patties from the case without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principal Display Panel must declare “Prepared from 85 percent lean”, “Prepared from 15 percent fat”, or “Prepared from 85 percent lean/15 percent fat”.
- Principal Display Panel must declare “Ground Beef Patties”. The use of beef patties that may contain added fat and/or organ meat is not acceptable.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Lean content of finished product shall be a minimum of 85 percent. Fat content of finished product shall be a maximum of 15 percent.
- May be flame broiled or charbroiled.
- Product shall contain 180 mg or less of sodium per ounce.
- Product shall have a minimum of 7 g of protein per ounce.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 ounces each (+/- 0.25 ounce tolerance)

PACKAGING AND MARKING:

- Patties shall be Individually Quick Frozen (IQF) or shall be separated from each other to prevent them from sticking together when packaged. The user must be able to remove solidly frozen individual patties from the case without damage.

- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principal Display Panel must declare “Prepared from 85 percent lean”, “Prepared from 15 percent fat”, or “Prepared from 85 percent lean/15 percent fat”.
- Principal Display Panel must declare “Ground Beef Patties”. The use of beef patties that may contain added fat and/or organ meat is not acceptable.
- Principal Display Panel must declare that it is “USDA Certified Angus” meat.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Lean content of finished product shall be a minimum of 85 percent. Fat content of finished product shall be a maximum of 15 percent.
- Product shall contain 180 mg or less of sodium per ounce.
- Product shall have a minimum of 7 g of protein per ounce.

22. BEEF LIVER, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 ounces to 4 ounces each (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) or shall be separated to prevent portions sticking together when packaged. The user must be able to remove solidly frozen individual portions from the case without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall have the membrane and/or skin removed as much as possible by means of a mechanical device.
- PSO: C

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

NAMI NAME AND NUMBER: Beef Loin, Strip Loin Steak, Boneless, Center Cut, NAMI 1180A

GRADE REQUIREMENT: USDA Choice or USDA Select

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

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) or shall be separated to prevent portions sticking together when packaged. The user must be able to remove solidly frozen individual portions from the case without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

- User may select the portion weight.
- PSO: 4 = Maximum tail length of 1 inch.

24. BEEF LOIN, T-BONE STEAK, RAW

NAMI NAME AND NUMBER: Beef Loin, T-Bone Steak, NAMI 1174

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 12 ounces to 14 ounces each (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen and packaged to protect it from deterioration during shipment and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from steer and/or heifer classes of beef.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- PSO 4 = Maximum tail length of 1 inch.

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

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

GRADE REQUIREMENT: USDA Select

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

PACKAGING AND MARKING:

- Each cut shall be packaged individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from the steer and/or heifer classes of beef.

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

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

GRADE REQUIREMENT: Minimum USDA Select

PORTION SIZE/WEIGHT RANGE: 7-9 or 9-11 pounds each per roast (no added tolerance allowed)

PACKAGING AND MARKING:

- Each piece shall be wrapped individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- PSO 1 – The dorsal portion shall be detached; the two pieces shall be packaged together in the same shipping container.

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

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

GRADE REQUIREMENT: USDA Choice

PORTION SIZE/WEIGHT RANGE: 8 ounces to 10 ounces each (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be designated Individually Quick Frozen (IQF) and shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from the steer and/or heifer classes of beef.

28. BEEF FOR KABOBS, RAW

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5 pound to 10 pound packages (no added tolerance allowed)

PACKAGING AND MARKING:

- Each package shall contain a minimum of 5 pounds and a maximum of 10 pounds.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat and/or seam fat shall not exceed 1/8-inch at any point.
- Product shall have a minimum of 18 grams of protein per serving.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Select

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4 ounces each (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be designated Individually Quick Frozen (IQF) and shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.

- Packaging and marking shall be in accordance with Good Commercial Practice.
- MISCELLANEOUS REQUIREMENTS:**
- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
 - This item is to be prepared with onions and peppers.
 - Product may be marinated with a maximum of 12 percent solution.
 - This item may be seasoned.

30. BEEF OXTAIL, DISJOINTED, 1-INCH CUT TO 2-INCH CUT, RAW

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

GRADE REQUIREMENT: Ungraded

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

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration and/or damage and to permit removal of individual portions without damage while solidly frozen.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- USN specifies PSO D – Disjointed.

31. BEEF, POT ROAST, FULLY COOKED

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

GRADE REQUIREMENT: Prepared from minimum USDA Select

PORTION SIZE/WEIGHT RANGE: 4.8 - 10 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be seasoned and in natural juice.
- Product shall contain 260 mg or less of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

NOTE: This product is for use in contingency zones or for special feeding operations as approved by Service Headquarters.

32. BEEF, PULLED OR SHREDDED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 pounds to 10 pounds per container or package (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it against damage and/or deterioration during storage and shipping.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be a high quality commercial item.
- Product shall be seasoned without sauce.
- Product shall contain a maximum of 260 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

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

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

GRADE REQUIREMENT: Prepared from USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 12 pounds to 16 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each cut shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be in natural juices.
- Product shall be cooked and sold in packaging that retains the item's natural juices.
- Product shall be cooked to a rare cook state.
- Product shall contain a maximum of 230 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

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

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 8 pounds to 13 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each cut shall be packaged individually.
- Vacuum packaging preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

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

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 6 ounces to 8 ounces each (no added tolerance allowed)

PACKAGING AND MARKING:

- Steaks shall be Individually Quick Frozen (IQF).

- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

36. BEEF RIB, ROAST-READY, FULLY COOKED

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

GRADE REQUIREMENT: Prepared from USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 10 pounds to 15 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each cut shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be in natural juices.
- Product shall be cooked and sold in packaging that retains the item's natural juices.
- Product shall be cooked to a rare cook state.
- Product shall contain a maximum of 260 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

37. BEEF ROUND, HEEL AND SHANK OFF, W/O KNUCKLE, BONELESS, RAW

NAMI NAME AND NUMBER: Beef Round, Heel and Shank off, w/o Knuckle, Boneless, Raw, NAMI 161B

GRADE REQUIREMENT: USDA Select or USDA Choice

PORTION SIZE/WEIGHT RANGE: 37 - 44 or 44 - 51 pounds each roast (no added tolerance allowed)

PACKAGING AND MARKING:

- Each piece shall be wrapped individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

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

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

GRADE REQUIREMENT: USDA Select or USDA Choice

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

PACKAGING AND MARKING:

- Each piece shall be wrapped individually.

- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- The exposed shank bone shall be trimmed to be as free of lean as possible.

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

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 8 - 10 or 10 - 12 pounds per roast (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each cut shall be packaged individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

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

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 4 pounds to 5 pounds per roast (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each cut shall be packaged individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

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

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

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 7 pounds to 16 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each piece shall be wrapped individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- PSO 1 – The dorsal portion shall be detached; the two pieces shall be packaged together in the same shipping container.

42. BEEF, SHORT RIB, BONE IN, RAW

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

GRADE REQUIREMENT: USDA Select or USDA Choice

PORTION SIZE/WEIGHT RANGE: 6 ounces to 8 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- User shall specify layer pack (separators are placed between layers) or vacuum packed (individual or bulk).
- The user must be able to remove individual ribs from the case without damage while the product is solidly frozen.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

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

NAMI NAME AND NUMBER: Beef, Top, Inside, Round, Cap Off, Fully Cooked, NAMI 623A

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5-14 pounds to 14 - 20 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each piece shall be wrapped individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- Product shall contain 266 mg or less of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

44. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipment and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be a high quality commercial item.
- The user shall determine the portion weight at time of cataloging.
- Use of metal detection devices to ensure product safety is required.
- Batter and/or breading shall be 30 percent or less of the finished product weight.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipment and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be a high quality commercial item.
- The user shall determine the portion weight at time of cataloging.
- Use of metal detection devices to ensure product safety is required.
- Batter and/or breading shall be 30 percent or less of the finished product weight.
- Product shall contain 266 mg or less of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

46. BEEFSTEAK, SALISBURY, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipment and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be a high quality commercial item.
- The user shall determine the portion weight at time of cataloging.

- Product is to be prepared from 85 percent lean ground beef and bread crumbs or rolled oats.
- Product may contain vegetables (such as onions and/or tomatoes), spices, and seasonings.
- Product shall not have gravy.
- Product shall contain 110 mg or less of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

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

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

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be packed so that each portion can be removed individually.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the USDA's Institutional Meat Purchase Specifications, Fresh Beef Series 100.
- Product may be rectangular or round in shape.
- The user shall determine the portion weight at time of cataloging.
- Product may be marinated with a maximum of 10 percent solution.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces or 5 ounces each as specified by the user (+/- 0.5 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be packed so each portion can be removed individually.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the USDA's Institutional Meat Purchase Specifications, Fresh Beef Series 100.
- Product may be rectangular or round in shape.
- The user shall determine the portion weight at time of catalog.
- To be used for Philly-style steak sandwiches.

LAMB CATALOG

1. LAMB RIB CHOPS, RAW

NAMI NAME AND NUMBER: Lamb Rib Chops, NAMI 1204B

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

PORTION SIZE/WEIGHT RANGE: 4 ounces to 8 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum packed (individual or bulk) as specified by the user; must be able to remove individual steaks from the case without damage while solidly frozen.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- PSO 3: The tail length of the chop shall be no more than 1 inch.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

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

2. LAMB SHOULDER ROAST, RAW

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

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

PORTION SIZE/WEIGHT RANGE: 5 pounds to 8 pounds each 4 -5 pounds, 5 - 6 pounds, 6 - 7 pounds, or 7 - 7.5 pounds (no additional tolerance allowed)

PACKAGING AND MARKING:

- Must be able to remove individual roasts from case.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

3. LAMB, WATER, AND BINDER PRODUCT; DICED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Choice

PORTION SIZE/WEIGHT RANGE: 8/5 pound packages (no additional tolerance allowed)

PACKAGING AND MARKING:

- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Item must be certified Halal.
- Item must be seasoned.

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

VEAL CATALOG

1. VEAL, STEAK, BREADED, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 ounces to 6 ounces each (no added tolerance allowed)

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user; must be able to remove individual steaks from case.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be a high-quality commercial item.
- Portion weight specified includes the breading; breading shall **not** be more than 30 percent of the end product weight. Fritters are **not** authorized.
- Product must be flaked and formed. Chopped and formed products are not allowed.

PORK

INFORMATION

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

The maximum allowable amount of sodium in bacon is 290 mg per serving.

9 CFR 319.104 (U.S. Government Publishing Office, 2011), Definitions and Standards of Identity or Composition, lists the following four standards for the Minimum Meat Protein Fat Free (PFF) percentage for use when identifying and labeling cooked ham loin:

- | | |
|---------------------------|---------------|
| • Ham | >20.5 percent |
| • Ham with Natural Juices | >18.5 percent |
| • Ham, Water Added | >17.0 percent |
| • Ham and Water Product | <17.0 percent |

PORK CATALOG

1. BACON, CANADIAN STYLE, CURED AND SMOKED, SLICED

NAMI NAME AND NUMBER: Canadian Style Bacon, Cured and Smoked, Sliced, NAMP 550A

GRADE REQUIREMENT: N/A

*(NOTE that pork products are not graded by the USDA; therefore, every **GRADE REQUIREMENT** in this Section will be marked N/A).*

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

PACKAGING AND MARKING:

- Purchaser may specify packaging in layers, 1 pound containers, or bulk containers.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Item shall be in natural juices.
- Sodium shall be no more than 350 mg per ounce.

2. BACON, SLICED, FULLY COOKED

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

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be packed as shingles or laid out.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall contain a maximum of 290 mg of sodium per ounce.

3. BACON, SLICED, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 18 slices per pound to 22 slices per pound

PACKAGING AND MARKING:

- Product shall be shingle packed or laid out on grease resistant paper or board.
- Vacuum packaging is preferred.
- Product shall be packaged in bulk or one pound units as specified by the user.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall contain a maximum of 290 mg of sodium per ounce.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 pounds to 15 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be a 4-inch by 6-inch rectangular shape (Pullman shaped).
- Only ham with natural juices or ham with water added are authorized. The use of ham and water products is not allowed.
- This product is designated for slice and dice purposes. Pre-diced ham is allowable.
- Product shall contain a maximum of 230 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14pounds to 18 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Item shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Only ham with natural juices is authorized. The use of ham, water added products or ham and water products are not authorized.
- Product shall contain a maximum of 330 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14 pounds to 18 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each ham shall be wrapped individually.
- Vacuum packaging is preferred.

- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Fat thickness should not exceed ¼ inch.
- Only ham with natural juices is authorized. The use of ham, water added products or ham and water products will not be considered.
- Product shall contain a maximum of 330 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

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

NAMI NAME AND NUMBER: Ham, Boneless, Cured and Smoked, Fully Cooked, Special, NAMI 509

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 to 15 pounds each

PACKAGING AND MARKING:

- Each ham shall be packaged individually.
- Vacuum packaging is preferred
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Only ham with natural juices is authorized. The use of ham, water added or ham and water products will not be considered.
- Product shall contain a maximum of 330 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2/5 pounds each

PACKAGING AND MARKING:

- Each ham shall be packaged individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Only ham with natural juices is authorized. The use of ham, water added or ham and water products will not be considered.
- Product shall contain a maximum of 360 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

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

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

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be vacuum packed to protect against damage and/or deterioration during storage and shipping.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.
- Product shall be spiral-sliced to a thickness of 1/8 inch.
- Only ham with natural juices is authorized. The use of ham, water added or ham and water products will not be considered.
- Product shall contain a maximum of 430 mg of sodium per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

NOTE: This item is for holiday use only.

10. PORK, DICED, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: N/A

PACKAGING AND MARKING:

- Product shall be vacuum packed to protect against damage and/or deterioration during storage and shipping.
- Each package shall contain a minimum of 5 pounds and a maximum of 10 pounds.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the USDA's Institutional Meat Purchase Specifications.
- The meat shall be either hand cut or mechanically cut. Grinding is not permitted.

11. PORK HOCKS, SHOULDER, CURED AND SMOKED

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1 pound or 1 pound to 1.5 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

12. PORK LEG, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 pounds to 6 pounds or 6 pounds to 10 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be packaged individually.
- Vacuum packaging is preferred.
- One or both cuts shall be packed in the same box, and the containers shall be marked accordingly.
- To produce roasts of uniform thickness with the Pork inside Leg, two inside legs shall be reversed, the boned surfaces shall be placed together, and then the item shall be netted.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of 1/4-inch at any one point.

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

NAMI NAME AND NUMBER: Pork Loin Chops, Center Cut, One Muscle, Boneless, NAMI 1412E, PSO 1 or NAMI 1412B (Same cut) with PSO 4 without tail

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development.
- The user must be able to remove solidly frozen individual chops from the case without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of 1/8 inch at any one point.
- This item may contain no more than 10% added solution.

14. PORK LOIN, ROAST, BONELESS, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 8 pounds to 15 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall meet PSO 3 – 0.0 inch x 0.0 inch belly strap removed.
- This item may contain no more than 10% added solution.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 30 pounds to 50 pounds or 50 pounds to 70 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage during shipping and/or storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The internal fat and the membranous portion of the diaphragm must be removed.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 pounds to 10 pounds per package or container

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.
- Product is to be seasoned, without sauce.
- Product shall contain a maximum of 191 mg of sodium per ounce.
- Product shall have a minimum of 3.5 g of protein per ounce.

17. PORK SHOULDER, BUTT, BONE IN, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6 pounds to 8 pounds or 8 pounds to 11 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

- Surface fat trim shall be a maximum of ¼-inch at any one point.
- This item may contain no more than 10% added solution.

18. PORK SHOULDER, BUTT, BONELESS, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 pounds to 7 pounds or 7 pounds to 10 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- Product shall be netted or tied.
- This item may contain no more than 10% added solution.

19. PORK SHOULDER BUTT STEAKS, BONE IN, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 ounces to 8 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.
- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product is cut from NAMP 406.
- This item may contain no more than 10% added solution.

20. PORK SHOULDER BUTT STEAKS, BONELESS, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 8 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.
- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product is cut from NAMP 407.
- This item may not contain more than 10% added solution.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 pounds to 5 pounds

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage and/or deterioration during shipping and storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall contain a maximum of 120 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

22. PORK SPARERIBS, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 pounds to 4 pounds, 4 pounds to 6 pounds with a (2 pound variance)

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage and/or deterioration during shipping and storage
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 pounds to 3 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be layer packed or vacuum packed to prevent damage and/or deterioration during shipping and storage.

- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product must have the diaphragm removed.
- Product shall contain a maximum of 100 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 pounds to 3 pounds each

PACKAGING AND MARKING:

- Product shall be layer pack or vacuum packed to prevent damage and/or deterioration during shipping and storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product must have the diaphragm removed.
- Product shall be seasoned.
- Product shall contain a maximum of 100 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

25. PORK SPARERIBS, ST. LOUIS STYLE, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 pounds to 3 pounds or 3 pounds to 4 pounds each (no additional tolerance)

PACKAGING AND MARKING:

- Product shall be layer pack or vacuum packed to prevent damage and/or deterioration during shipping and storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed using Good Manufacturing Practices and be a high-quality commercial item.
- Batter and/or breading shall be a maximum of 30 percent by weight.
- Product must be flaked and formed; chopped and formed product is not authorized.

27. PORK TENDERLOIN, RAW

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 pounds or under each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage during shipping and/or storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The tenderloin shall be as free from fat as possible.
- This item may contain no more than 8% added solution.

POULTRY

INFORMATION

All poultry item specifications in this Guide contain specific grade requirements. Products that state Grade A in the catalog listing requirement must be graded officially by the USDA. The use of plant Grade A is not authorized.

Breaded products must be a maximum of 30 percent breading. The use of “fritters” is not authorized (fritters generally have breading that is between 31 percent and 65 percent).

CHICKEN

INFORMATION

Chicken Nuggets

The excerpt below -- from the USDA-FSIS' publication "Food Standards and Labeling Policy Book", August 2005 edition -- provides labeling requirements for three distinct categories of nuggets.

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

- Products made from a solid piece of meat or poultry may use the term "Nugget" as part of the product name without further qualification such as "Chicken Nugget" or "Beef Nugget".
- 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. For example, "Chicken Nugget, Chopped and Formed" or "Beef Nugget, Chopped and Formed".
- Products made from chopped meat or poultry that contain binders, extenders and/or water may use the term "Nugget" as a fanciful name provided a descriptive name immediately follows "Species" or "Kind" or nugget. For example, "Breaded Nugget-Shaped Chicken Patties".
- The products described above that are breaded shall be labeled "breaded" and shall be limited to 30 percent breading.

NOTE: All Services state that "Product shall be either whole muscle, chopped and formed, or chunked and formed. Nugget shaped chicken patties or chicken patties nugget shaped are prohibited". The Services' preference is for products that can be cooked in an oven.

CHICKEN CATALOG

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Processed from chickens weighing 3 pounds to 6 pounds each without necks and giblets.

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler or fryer class of chickens. Tail shall be removed.
- Product shall contain a maximum of 170 mg of sodium per ounce.
- Product shall have a minimum of 5.5 g of protein per ounce.

2. CHICKEN, 8-WAY CUT, RAW

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

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from chicken weighing 3 pounds to 6 pounds each without necks and giblets.

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration and/or damage during shipping and storage.
- Users will specify at time of cataloguing if bulk packaging is permitted.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler or fryer class of chickens.
- The tail shall be removed.
- Individually Quick Frozen (IQF) processing is preferred.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 5 ounces each (no tolerances allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.

- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from whole muscle breast meat in accordance with Good Manufacturing Practices.
- Product shall be boneless and skinless.
- Product shall have a natural fillet shape.
- Use of metal detection devices to ensure product safety is required.
- Batter and/or breading shall *not* be more than 30 percent of the finished product by weight.
- Product shall contain a maximum of 127 mg of sodium per ounce.
- Product shall have a minimum of 3.75 g of protein per ounce.

4. CHICKEN BREAST FILLET WITH RIB MEAT, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 5 ounces each (+/- 0.5 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler or fryer class of chickens.
- Product shall be boneless and skinless.
- Product shall be processed from chicken that weigh between 3 pounds and 6 pounds chicken.
- Breast fillet must be cut from the membrane side (shiny top) of the breast.
- The use of pressed products is not authorized.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 ounces to 3.5 ounces or 3.5 ounces to 4.5 ounces each as specified by the user (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler or fryer class of chickens.
- Product shall be boneless and skinless.
- Individually Quick Frozen (IQF) processing is preferred.
- Product shall contain a maximum of 135 mg of sodium per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

6. CHICKEN BREAST FAJITA STRIPS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) in width, 1 inch (25 mm) thick, and 3 inches (75 mm) in length.
- No individual surface shall be more than 4 inches in length.
- Individually Quick Frozen (IQF) processing is preferred.
- Product shall contain a maximum of 157 mg of sodium per ounce.
- Product shall have a minimum of 7 g of protein per ounce.

7. CHICKEN BREAST FAJITA STRIPS, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be marinated with a maximum of 8 percent solution.
- Product must be neutral flavor seasonings and marinades.
- 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) thick, and 3 inches (75 mm) in length. Allow 3/8 inch
- No individual surface shall be more than 4 inches in length.
- Individually Quick Frozen (IQF) processing is preferred.

8. CHICKEN BREAST NUGGETS, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0 ounce each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from breast meat in accordance with Good Manufacturing Practices.
- Product shall be whole muscle, chopped and formed; or it shall be whole muscle, chunked and formed.
- Nugget-shaped chicken patties or chicken patties that are nugget shaped are not authorized.
- Batter and/or breading shall *not* be more than 30 percent of the finished product by weight.
- The addition of binders, extenders, or water is not authorized.
- Product shall contain a maximum of 167 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

9. CHICKEN BREAST CHUNKS, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0 ounce each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from breast meat in accordance with Good Manufacturing Practices.
- Product shall be whole muscle, chopped and formed; or it shall be whole muscle, chunked and formed.
- Nugget-shaped chicken patties or chicken patties that are nugget shaped are not authorized.
- Batter and/or breading shall *not* be more than 30 percent of the finished product by weight.
- The addition of binders, extenders, or water is not authorized
- Product shall contain a maximum of 150 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 ounce to 2.5 ounce each in a 10-pound case (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler and/or fryer class of chickens.
- Product shall be whole muscle chicken breast strips.
- Chopped and formed products are not authorized.
- Product breading shall *not* be more than 30 percent of product by weight.
- Various flavor profiles are permitted.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 ounce to 2.5 ounce each in a 10-pound case (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler and/or fryer class of chickens.
- Product shall be whole muscle chicken breast strips.
- Chopped and formed products are not authorized.
- Product breading shall *not* be more than 30 percent of product by weight.
- Various flavor profiles are permissible.
- Product may be marinated with a maximum of 12 percent solution.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces each (+/- 1/4 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Item shall contain a minimum of 45 percent protein from meat and a maximum of 15 percent fat.
- Additional ingredients such as beans, vegetables, whole grains, and appropriate spices are permitted.
- Product shall contain a maximum of 60 mg of sodium per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

13. CHICKEN, DICED, LOW SODIUM, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Product shall be diced in ½ to ½ inch pieces; fines shall not exceed 10 percent.
- Individually Quick Frozen (IQF) processing is preferred.
- Permitted varieties include the following:
 - White Meat (100 percent)
 - Natural Proportion (White meat = 50 percent to 65 percent; Dark meat = 35 percent to 50 percent)
 - Mostly White Meat (White meat is a minimum of 66 percent; Dark meat is a maximum of 34 percent)
- Product shall contain a maximum of 160 mg of sodium per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual birds without damage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principal Display Panel must state 90 percent lean, 10 percent fat, or 90 percent lean/10 percent fat.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide.
- Lean content of finished product shall be a minimum of 90 percent. Fat content of finished product shall not exceed 10 percent.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces each (+/- 0.25 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principal Display Panel must state 85 percent lean, 15 percent fat, or 85 percent lean/15 percent fat.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide.
- Lean content of finished product shall be a minimum of 85 percent. Fat content of finished product shall not exceed 15 percent.

16. CHICKEN PATTIES, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 ounces to 3.5 ounces or 4.5 ounces to 5.5 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shape may be round or oval.
- Batter/breading shall *not* be more than 30 percent of the finished product by weight.
- Product shall contain a maximum of 195 mg of sodium per ounce.
- Product shall have a minimum of 3 g of protein per ounce.
- USAF Requirement: Product shall be made from breast meat only.

17. CHICKEN, QUARTERED, OVEN ROASTED, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Broiler Quarters, NAMI P1009

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 pounds to 5 pounds each without necks and giblets.

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler and/or fryer class of chickens.
- Product shall be cut into four equal parts.

- Individually Quick Frozen (IQF) processing is preferred.
- Product shall contain a maximum of 140 mg of sodium per ounce.
- Product shall have a minimum of 5.5 g of protein per ounce.

18. CHICKEN, QUARTERED, RAW

NAMI NAME AND NUMBER: Broiler Quarters, NAMI P1009

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 pounds to 5 pounds each without necks and giblets.

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler and/or fryer class of chickens.
- Product shall be cut into four equal parts.
- Individually Quick Frozen (IQF) processing is preferred.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces to 4 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packed so each portion can be removed individually.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Rectangular or round product is permitted.
- Users shall determine portion weight at time of cataloguing.
- To be used for Philly steak sandwiches.
- Product may be marinated with a maximum of 22 percent solution.

20. CHICKEN TENDERLOINS, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 ounce to 3 ounces each packed in a 5-pound or 10-pound package (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Batter/breading shall *not* be more than 30 percent of the finished product by weight.
- Product shall be able to be prepared in an oven.
- Product shall contain a maximum of 145 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.
- USA and USAF Requirement: Multi-flavor profiles per case are permitted.

21. CHICKEN THIGH, BONELESS AND/OR SKINLESS, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 4.5 ounces to 5.5 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler and/or fryer class of chickens.
- Individually Quick Frozen (IQF) processing is preferred in a 5-pound to 10-pound container.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound containers in a case that weighs 20 pounds or more.

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Product may be marinated with a maximum of 8 percent solution.

23. CHICKEN, THIGH, KABOB, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4.0 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Product shall be on wooden skewers.
- Minimum of 18 grams of protein per one or per two serving.

24. CHICKEN, THIGH, KABOB, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4.0 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Product shall be on wooden skewers.
- Product shall contain a maximum of 150 mg of sodium per ounce.
- Minimum of 18 grams of protein per one or per two serving.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.75 ounces to 4.25 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Product shall include chunks of onions, peppers, and pineapple.
- Product shall be on wooden skewers.
- Product may be marinated with a maximum of 8 percent solution.
- Minimum of 18 grams of protein per one or per two serving.

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

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

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 5 pounds to 7 pounds each.

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler and/or fryer class of chickens.
- Individually Quick Frozen (IQF) processing is preferred.

27. CHICKEN WINGS, BREADED, JOINT 1 AND JOINT 2, FULLY COOKED

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces to 3 ounces each in a 10-pound or 15-pound case (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide.
- Product shall include only disjointed first joint and second joint.
- Product shall be processed from the broiler and/or fryer class of chickens.
- Product shall contain a maximum of 190 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.
- USN Requirement: Only a neutral flavor profile is permitted.

28. CHICKEN WINGS, OVEN ROASTED, JOINT 1 AND JOINT 2, FULLY COOKED

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 ounce to 2.5 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Wing tips shall be removed.

- Product shall be processed from the broiler and/or fryer class of chickens.
- Individually Quick Frozen (IQF) processing is preferred.
- Product shall contain a maximum of 190 mg of sodium per wing.
- Product shall have a minimum of 4 g of protein per wing.

29. CHICKEN WINGS, UNBREADED, JOINT 1 AND JOINT 2, FULLY COOKED

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 ounce to 2.5 ounces each in a 5-pound to 40-pound case with 5-pound individual packs.

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall include only disjointed first joint and second joint.
- Unglazed and various glaze flavor profiles are permitted.
- Product shall contain a maximum of 190 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

30. CHICKEN WINGS, WHOLE, RAW

NAMI NAME AND NUMBER: Broiler Wing, NAMP P1036

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 2 ounces to 3 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler and/or fryer class of chickens.

31. CORNISH HEN, HALVES, RAW

NAMI NAME AND NUMBER: Rock Cornish Game Hen or Cornish Game Hen, NAMI P150

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 12 ounces to 15 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.

- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

32. CORNISH HEN, HALVES, FROZEN

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

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 24/12 ounces to 15 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

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

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

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 20 ounces to 22 ounces each in a 30-pound case (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

TURKEY

INFORMATION

Only lean bulk ground turkey (with a maximum fat content of 10 percent) with no fillers or extenders are authorized to maintain Military Services' food quality standards. The product's Principal Display Panel must state 90 percent lean, 10 percent fat, or 90 percent lean/10 percent fat. It must not be left to the user to infer the fat-to-lean percentage when language such as 90/10 is used.

Ground turkey patties shall contain a minimum of 85 percent lean meat and no more than 15 percent fat. The product's Principal Display Panel must specifically state the fat-to-lean percentage as 85 percent Lean/15 percent Fat, 85 percent Lean, or 15 percent Fat. It must not be left to the user to infer the fat-to-lean percentage when language such as 85/15 is used.

TURKEY CATALOG

1. TURKEY BACON, SLICED,

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 18 slices to 22 slices per pound

PACKAGING AND MARKING:

- Product shall be layer packed, shingle packed, or stack packed as specified by the user during catalog development
- Vacuum packaging is required.
- Product shall be packaged in bulk or in 1-pound units specified by the user.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial product.
- Should have fewer than 215 mg sodium per ounce.

2. TURKEY BACON, FULLY COOKED, CHOPPED AND FORMED, SLICED, FROZEN

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 18 slices to 22 slices per pound

PACKAGING AND MARKING:

- Product shall be layer packed, shingle packed, or stack packed as specified by the user during catalog development.
- Vacuum packaging is required.
- Product shall be packaged in bulk or in 1-pound units specified by the user.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial
- Should have fewer than 215 mg sodium per ounce.

3. TURKEY BREAST FILLET, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared with USDA Grade A Turkey

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be injected with a maximum of 10 percent of a solution of water, salt, and sodium phosphate to improve moisture retention.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 8 pounds to 12 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be individually vacuum packed to protect against damage and/or deterioration during shipping and storage.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Skin covering may be present to maintain moisture during cooking.
- Product may be injected with a maximum of 10 percent of a solution of water, salt, and sodium phosphate to improve moisture retention.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Grade A Turkey

PORTION SIZE/WEIGHT RANGE: 8 pounds to 10 pounds each

PACKAGING AND MARKING:

- Each roast shall be packaged individually to protect against damage and/or deterioration during shipping and storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be oven roasted.
- Product shall be seasoned.
- Product shall contain a maximum of 190 mg of sodium per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces each (+/- 0.25 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Total fat maximum is 3 grams per ounce.

- Saturated fat maximum is 1.1 grams per ounce.
- Fillers such as beans, vegetables, whole grains, and appropriate spices are permitted.
- Product shall contain a maximum of 230 mg of sodium per ounce.
- Product shall have a minimum of 3.8 g of protein per ounce.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be processed and packaged to protect it from deterioration and/or damage during shipping and storage and to permit removal of individual frozen portions.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
- Product shall be diced as ½ to ½ inch pieces, fines (bits or pieces) are limited to 10 percent.
- Individually Quick Frozen (IQF) processing is preferred.
- Product shall contain a maximum of 240 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages

PACKAGING AND MARKING:

- Each chub shall be packaged in a tube closed with clips at each end or packaged by any method that ensures that the product is completely enclosed to prevent leakage into the shipping container.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principal Display Panel must state 90 percent lean, 10 percent fat, or 90 percent lean/10 percent fat.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The finished product shall contain a minimum of 90 percent lean; fat content of the finished product shall not exceed 10 percent.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces each (+/- 0.25 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Principal Display Panel must state 85 percent lean, 15 percent fat, or 85 percent lean/15 percent fat.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The finished product shall contain a minimum of 85 percent lean; fat content of the finished product shall not exceed 15 percent.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4.4 ounces to 4.6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principal Display Panel must state Prepared from 85 percent lean, Prepared from 15 percent fat, or Prepared from 85 percent lean/15 percent fat.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The finished product shall contain a minimum of 85 percent lean; fat content of the finished product shall not exceed 15 percent.
- Product shall contain a maximum of 230 mg of sodium per ounce.
- Product shall have a minimum of 7 g of protein per ounce.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces or 5.33 ounces each (+/- 0.25 ounce tolerance) in a 10-pound case

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principal Display Panel must state 85 percent lean, 15 percent fat, or 85 percent lean/15 percent fat.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The finished product shall contain a minimum of 85 percent lean; fat content of the finished product shall not exceed 15 percent.

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

NAMI NAME AND NUMBER: N/A

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

PORTION SIZE/WEIGHT RANGE: 8 pounds to 12 pounds each (no additional tolerance allowed). Product shall be 4 inches to 7 inches in diameter and 9 inches to 17 inches long.

PACKAGING AND MARKING:

- Each roast shall be packaged individually to protect against damage and/or deterioration during shipping and storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The white meat to dark meat ratio shall be in the same natural proportion that is found in whole turkeys.
- Skin covering may be present to maintain moisture during cooking.
- Product may be injected with no more than 8 percent of a solution of water, salt, and sodium phosphate to improve moisture retention.
- Each roast shall be netted.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Grade A Turkey

PORTION SIZE/WEIGHT RANGE: 14 pounds to 19 pounds or 20 pounds to 24 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each bird shall be vacuum packed individually to protect against damage and/or deterioration during shipping and storage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may contain a maximum of 10 percent basting solution.
- Product shall have wing bones only; drumstick bones only; or wing bones and drumstick bones.

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

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

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 16 pounds to 24 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each bird shall be vacuum packed individually to protect against damage and/or deterioration during shipping and storage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product may contain a maximum of 10 percent basting solution.

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

NAMI NAME AND NUMBER: Prepared from NAMP P2002

GRADE REQUIREMENT: Prepared from USDA Grade A Turkey

PORTION SIZE/WEIGHT RANGE: 10 pounds to 14 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each bird shall be vacuum packed individually to protect against damage and/or deterioration during shipping and storage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall contain a maximum of 140 mg of sodium per ounce.
- Product shall have a minimum of 6.5 g of protein per ounce.

16. TURKEY WINGS, WHOLE, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Young Turkey Whole Wing, NAMP P2036

GRADE REQUIREMENT: Prepared from USDA Grade A Turkey

PORTION SIZE/WEIGHT RANGE: 3.2 ounces to 4.0 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide.
- Product shall contain a maximum of 280 mg of sodium per ounce.
- Product shall have a minimum of 8.5 g of protein per ounce.

PROCESSED PRODUCTS CATALOG

1. FRANKFURTERS

NAMI NAME AND NUMBER: Frankfurters, NAMP 800

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE:

- USAF, USN, and USMC – 4 franks per pound, 5 franks per pound, or 6 franks per pound

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during shipping and storage and to permit removal of individual frozen frankfurters without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formulas and styles are allowed:
 - Formula D – Beef
 - Formula A – Beef and Pork in any combination
 - Style C – Skinless
 - Style D – Collagen casings
- Product shall contain a maximum of 232 mg of sodium per ounce.
- Product shall contain a maximum of 7.84 g of total fat per ounce.

2. FRANKFURTERS, CHICKEN AND/OR TURKEY

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE:

- USA, USAF, and USMC – 4 franks per pound or 6 franks per pound

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during shipping and storage and to permit removal of individual frozen frankfurters without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- User shall specify individual frank weights and lengths.
- Product shall be skinless or in collagen casings.
- Product shall contain a maximum of 275 mg of sodium per ounce.
- Product shall contain a maximum of 7.84 g of total fat per ounce.

3. GYRO MEAT, LOAF

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 pounds to 5 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality item.
- Product shall contain a maximum of 260 mg of sodium per ounce or 780 mg of sodium per 3-ounce serving.
- Product shall contain a maximum of 7.35 g of total fat per ounce and 3 g of saturated fat per ounce.
- Product shall contain a minimum of 4 g of protein per ounce.

4. GYRO MEAT, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0 ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality item.
- Product shall contain a maximum of 260 mg of sodium per ounce or 780 mg of sodium per 3-ounce serving.
- Product shall contain a maximum of 7.35 g of total fat per ounce and 3 g of saturated fat per ounce.
- Product shall contain a minimum of 4 g of protein per ounce.

5. LUNCHMEAT, BEEF PASTRAMI, FOR SLICING

NAMI NAME AND NUMBER: Beef Pastrami, NAMI 611

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 pounds to 7 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight.
- Product shall contain a maximum of 10 percent injected flavored solution before cooking.
- Product shall contain a maximum of 302 mg of sodium per ounce or 780 mg of sodium per 3-ounce serving.

- Product shall contain a maximum of 2 g of total fat per ounce.

6. LUNCHMEAT, BEEF PASTRAMI, SLICED

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0 ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight.
- Product shall contain a maximum of 10 percent injected flavored solution before cooking.
- Product shall contain a maximum of 302 mg of sodium per ounce or 780 mg of sodium per 3-ounce serving.
- Product shall contain a maximum of 2 g of total fat per ounce.

7. LUNCHMEAT, BOLOGNA, FOR SLICING

NAMI NAME AND NUMBER: Bologna, NAMP 801

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 7 pounds to 12 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight during cataloging.
- The following formulas and style are allowed:
 - Formula B – Beef and Pork (Beef is predominant)
 - Formula D – Beef
 - Style D – Collagen casings
- Product shall contain a maximum of 265 mg of sodium per ounce.
- Product shall contain a maximum of 7 g of total fat per ounce.

8. LUNCHMEAT, BOLOGNA, SLICED

NAMI NAME AND NUMBER: Prepared from Bologna, NAMI 801

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0 ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight during cataloging.
- The following formulas and style are allowed:
 - Formula B – Beef and Pork (Beef is predominant)
 - Formula D – Beef
 - Style D – Collagen casings
- Product shall contain a maximum of 265 mg of sodium per ounce.
- Product shall contain a maximum of 7 g of total fat per ounce.

9. LUNCHMEAT, CHICKEN BREAST, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0 ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality item.
- User shall specify required package weight.
- Product shall be produced from whole muscle cuts.
- Product may be smoked or oven roasted.
- USN – Neutral flavor only.
- Product shall contain a maximum of 225 mg of sodium per ounce.
- Product shall contain a maximum of 1 g of total fat per ounce.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE:

- USA, USN, and USMC: 0.6 ounce to 0.8 ounce slices; maximum package size of 5 pounds.

PACKAGING AND MARKING:

- Product is to be vacuum packed.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- User shall specify required package weight during cataloging.
- USN – Natural flavors only.
- Product shall contain a maximum of 200 mg of sodium per ounce.
- Product shall contain a maximum of 2 g of total fat per ounce.

11. LUNCHMEAT, ROAST BEEF, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE:

- USA, USN, and USMC: 0.6 ounce to 0.8 ounce each (no additional tolerance allowed)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality item.
- User shall specify required package weight.
- Product shall be produced from whole muscle cuts.
- Product shall contain a maximum of 215 mg of sodium per ounce.
- Product shall contain a maximum of 2 g of total fat per ounce.

12. LUNCHMEAT, SALAMI, FOR SLICING

NAMI NAME AND NUMBER: Salami, Cooked, NAMI 804

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 7 pounds to 12 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required case size during cataloging.
- Formula C – Pork and Beef (Pork is predominant) is allowed.
- Product shall contain a maximum of 450 mg of sodium per ounce.
- Product shall contain a maximum of 7 g of total fat per ounce.

13. LUNCHMEAT, SALAMI, SLICED

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0 ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the Meat Buyers Guide.
- User shall specify required package size during cataloging.
- Formula C – Pork and Beef (Pork is predominant) is allowed.
- Product shall contain a maximum of 260 mg of sodium per ounce.
- Product shall contain a maximum of 5 g of total fat per ounce.

14. LUNCHMEAT, TURKEY BREAST, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0 ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality item.
- User shall specify required package weight.
- Product shall be produced from whole muscle cuts.
- Product may be smoked or oven roasted.
- USN – Neutral flavors only.
- Product shall contain a maximum of 8 percent added broth.
- Product shall contain a maximum of 250 mg of sodium per ounce.
- Product shall contain a maximum of 1 g of total fat per ounce.

15. LUNCHMEAT, TURKEY HAM, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0 ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality item.
- Product shall contain a maximum of 270 mg of sodium per ounce.
- Product shall contain a maximum of 2 g of total fat per ounce and a maximum of 0.5 g saturated fat per ounce.

16. MEATBALLS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: The user may specify 0.5 ounce, 1 ounce, 1½ ounce, or 2 ounce meatballs.

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Seasoning is permitted but not required.
- Allowable formulations include the following:
 - Beef

- Beef and Pork
- Chicken
- Turkey
- Product shall contain a maximum of 140 mg of sodium per ounce and a maximum of 420 mg per 3-ounce unsauces serving.
- Product shall contain a maximum of 4 g of total fat per ounce and 2 g saturated fat per ounce.
- Product shall contain a minimum of 4 g of protein per ounce.
- Principal Display Panel must state 85 percent lean, 15 percent fat or 85 percent lean/15 percent fat for the all-beef formulation.

17. MEATLOAF, BEEF, FULLY COOKED

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 pounds to 5 pounds per loaf (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each Meatloaf shall be individually wrapped.
- Vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Product shall contain a maximum of 266 mg of sodium per ounce.
- Principal Display Panel must state 85 percent lean, 15 percent fat or 85 percent lean/15 percent fat.

18. PEPPERONI, SLICED

NAMI NAME AND NUMBER: Pepperoni, NAMI 821

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Formula A and Formula G – Pepperoni shall contain no extenders or binders – are allowed.

19. SAUSAGE, BRATWURST, LINKS

NAMI NAME AND NUMBER: Bratwurst, NAMI 822

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces to 5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual frozen links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formulas, type, styles, and cooking option are allowed:
 - Formula A – Beef and Pork in any combination
 - Formula B – Beef and Pork (Beef is predominant)
 - Formula D – Beef
 - Formula G – Pork
 - Formula P – Beef and Turkey (beef is predominant)
 - Type E – Linked
 - Style B – Natural casings
 - Style C – Skinless
 - Style D – Collagen casings
 - Cooking Option B – Cooked
- Product shall contain a maximum total fat content of 40 percent.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.8 ounce to 1 ounce per link (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The use of protein extenders such as Textured Vegetable Protein is not allowed.

21. SAUSAGE, BREAKFAST, LINKS; PORK, PORK AND BEEF, OR BEEF; FULLY COOKED

NAMI NAME AND NUMBER: Breakfast Sausage, Cooked, NAMI 817

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 19 to 21 links per pound (0.75 ounce to 1.25 oz each, minimum, after cooking)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

- The following formulas and style are allowed:
For USA and USAF
 - Formula C – Pork and Beef (predominately pork)
 - Formula D – Beef
 - Formula G – Pork
 - Style C – Skinless
- For USN
 - Formula G – Pork

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.8 ounce to 1 ounce per link (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 ounce to 2.5 ounce patties (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- User shall specify required package weight.

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

NAMI NAME AND NUMBER: Breakfast Sausage, Cooked, NAMI 802B

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1 ounce to 2 ounce patties (after cooking)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formula and style are allowed:
 - Formula C – Pork and Beef (Pork is predominant)

- Style C – Skinless
- User shall specify required package weight.

25. SAUSAGE, BREAKFAST, PATTIES, PORK, RAW

NAME AND NUMBER: Pork Sausage, NAMI 802A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces to 4 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight.

26. SAUSAGE, CHORIZO, PORK, RAW

NAMI NAME AND NUMBER: Pork Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces to 4 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight.

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

NAMI NAME AND NUMBER: Pork Sausage, NAMP 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces to 4 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight.
- Product shall contain a maximum of 160 mg of sodium per ounce.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 ounce to 2.5 ounce patties (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- User shall specify required package weight.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 ounce to 3 ounce patties (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- User shall specify required package weight.

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

NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 ounce to 2.5 ounce patties (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- User shall specify required package weight.

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

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 ounce to 3 ounce patties (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- User shall specify required package weight.

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 pound to 10 pound packages (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide.
- The following formulas, style, and cooking option are allowed: Formula G – Pork

33. SAUSAGE, KNOCKWURST, LINKS, FULLY COOKED

NAMI NAME AND NUMBER: Knockwurst, NAMP 816

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formula, type, styles, and cooking option are allowed:
 - Formula D – All Beef
 - Type E – Linked
 - Style B – Natural casings
 - Style C – Skinless
 - Style D – Collagen casings
 - Cooking Option B – Cooked

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

NAMI NAME AND NUMBER: Polish Sausage, NAMI 813

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 ounces to 5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formulas, type, styles, and cooking option are allowed:
 - Formula C – Pork and Beef (Pork is predominant)
 - Formula G – Pork
 - Type E – Linked
 - Style B – Natural casings
 - Style D – Collagen casings
 - Cooking Option B – Cooked

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

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 ounces to 5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formula, type, styles, and cooking option are allowed:
 - Formula G – Pork
 - Type E – Linked
 - Style B – Natural casings
 - Style D – Collagen casings
 - Cooking Option B – Cooked

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

NAMI NAME AND NUMBER: Italian Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 ounces to 5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formula, type, styles, and cooking option are allowed:
 - Formula G – Pork only
 - Type E – Linked
 - Style B – Natural casings
 - Style D – Collagen casings

- Cooking Option B – Cooked
- Cooking Option C – Uncooked

VEGETARIAN CENTER OF THE PLATE

1. VEGETARIAN, BEAN BURGER, FULLY COOKED, FROZEN

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- A double portion is an option as a main entrée.
- Product shall contain a maximum of 180 mg of sodium per ounce.
- Product shall contain a maximum of 3g fat per ounce and a maximum of 1.1 g saturated fat per ounce.
- Product shall contain a minimum of 3.8 g of protein per ounce.
- Product shall be fortified with 1.7 mg of iron per serving.
- Product shall contain a minimum of 3 g of fiber per serving.

2. VEGETARIAN, CHICKEN TENDERS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1 ounce to 2 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- A double portion is an option as a main entrée.
- Product shall contain a maximum of 180 mg of sodium per ounce.
- Product shall contain a maximum of 35 percent total fat per serving and a maximum of 10 percent of saturated fat per serving.
- Product shall contain a minimum of 2 g of protein per ounce (product is considered a side entrée). Double portion is an option for a main entrée.
- Product shall be fortified with 1.7 mg of iron per serving.
- Product shall contain a minimum of 3 g of fiber per serving.

3. VEGETARIAN BURGER, VEGETARIAN, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- A double portion is an option as a main entrée.
- Product shall contain a maximum of 180 mg of sodium per ounce.
- Product shall contain a maximum of 3 g total fat per ounce.
- Product shall contain a maximum of 1.1 g of saturated fat per ounce.
- Product shall contain a minimum of 3.8 g of protein per ounce (product is considered a side entrée).
- Product shall be fortified with 1.7 mg of iron per serving.
- Product shall contain a minimum of 3 g of fiber per serving.

4. VEGETARIAN, MEATLESS MEATBALLS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1 ounce to 2 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- A double portion is an option as a main entrée.
- Product shall contain a maximum of 180 mg of sodium per ounce.
- Product shall contain a maximum of 4 g total fat per ounce and a maximum of 2 g of saturated fat per ounce.
- Product shall contain a minimum of 4 g of protein per ounce (product is considered a side entrée). Double portion is an option for main entrée.
- Product shall be fortified with 1.7 mg of iron per serving.
- Product shall contain a minimum of 3 g of fiber per serving.

5. VEGETARIAN, SAUSAGE PATTY, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1 ounce to 2 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- A double portion is an option as a main entrée.
- Product shall contain a maximum of 260 mg of sodium per ounce.
- Product shall contain a maximum of 35 percent total fat per serving and a maximum of 10 percent of saturated fat per ounce.
- Product shall contain a minimum of 6 g of protein per ounce (product is considered a side entrée).
- Product shall be fortified with 1.7 mg of iron per serving.
- Product shall contain a minimum of 1 g of fiber per serving.

- Any plant equivalent to be considered will assume the nutrient specification equal to its animal equivalent.

FISH AND SEAFOOD

INFORMATION

The U.S. Standards for Grades of Fishery Products will be used wherever possible when selecting fish and seafood items. Grade requirements are specified in each product's catalogue entry.

Note: At least one of the following items must be present for any product that is required to meet a specific grade standard (as cited in the item's catalogue entry) to be considered as graded:

- Grade Certificate
- Grade declaration on the product or the case
- Grade stamp on the case

The sodium allowed per ounce is individually addressed for each canned or frozen fish or seafood item.

FISH AND SEAFOOD CATALOG

1. CATFISH FILLETS, BREADED, RAW OR PAR FRIED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- This product is not gradable, but it must comply with all requirements of the *United States Standards for Grades of North American Freshwater Catfish and Products Made Therefrom*.
- Product shall be prepared from fillets that have the following characteristics:
 - Type 2 – frozen (IQF)
 - Style 2 – skinless
 - Market Form 4
 - Trimmed
- Breeding shall be a maximum of 30 percent of a portion by weight.
- Only neutral flavor is permitted.
- Approximately 15 percent solution and/or wash is allowed per serving.
- Sodium shall be a maximum of 120 mg per ounce.
- Product shall contain a minimum of 4 g of protein per ounce.

2. CATFISH FILLETS, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 ounces to 7 ounces or 7 ounces to 9 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- This product is not gradable, but it must comply with all requirements of the *United States Standards for Grades of North American Freshwater Catfish and Products Made Therefrom*.
- Product shall be prepared from fillets that have the following characteristics:
 - Type 2 – frozen (IQF)
 - Style 2 – skinless
 - Market Form 4
 - Trimmed
- Approximately 15 percent solution and/or wash is allowed per serving.
- Sodium shall be a maximum of 120 mg per ounce.

3. CATFISH NUGGETS, BREADED, PAR FRIED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 ounce to 3 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS

- This product is not gradable, but it must comply with all requirements of the *United States Standards for Grades of North American Freshwater Catfish and Products Made Therefrom*.
- Breeding shall be a maximum of 30 percent of a portion by weight.

4. CLAMS, WITH JUICES, CANNED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 49-ounce can to 51-ounce can

PACKAGING AND MARKING:

- Product shall be packaged in hermetically sealed cans.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Product shall be prepared from surf or skimmer clams that are minced or chopped and are packed in natural juices.
- Sodium shall be a maximum of 350 mg per ounce.

5. COD FILLETS, BATTERED, PAR FRIED

GRADE REQUIREMENT: PUFI

PORTION SIZE/WEIGHT RANGE:

- 2 ounces to 3 ounces each (no additional tolerance allowed).
- User shall specify the required package weight of the raw product.

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States General Standards for Grades of Fish Fillets.
- Product shall contain a minimum of 40 percent fish flesh.
- Sodium shall be a maximum of 150 mg per ounce.

NOTE: See Fish Portions for 3-ounce to 5-ounce battered cod portions.

6. COD FILLETS, BREADED, RAW OR PAR FRIED

GRADE REQUIREMENT: PUFI

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States General Standards for Grades of Fish Fillets.
- Product shall a minimum of 50 percent fish flesh.
- Sodium shall be a maximum of 150 mg per ounce.

7. COD FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE:

- 4 ounces to 6 ounces each (no additional tolerance allowed).
- User shall specify the required package weight of the raw product.

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Cod Fillets.
- Product shall be prepared from fillets that have the following characteristics:
 - Type 3 – individually frozen
 - Style 2 – skinless
 - Bone Classification 1 – there shall be as few bones as possible
- Sodium shall be a maximum of 120 mg per ounce.

8. CRAB CAKES

GRADE REQUIREMENT: PUFI

PORTION SIZE/WEIGHT RANGE: 3 ounces each

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain a minimum of 45 percent crab meat.
- Product shall be partially cooked for finishing by baking or frying.
- Label must state the ratio (as a percentage) of fish flesh to crab meat.

- Sodium shall be a maximum of 200 mg per ounce and 800 mg per 3-ounce serving.

9. CRABMEAT, IMITATION, SURIMI, CHUNKS AND/OR FLAKES

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE:

- USN – 2.5-pound container only

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain a minimum of 40 percent fish flesh.
- Sodium shall be a maximum of 240 mg per ounce.

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 16 to 22 count

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed Red, Brown, and/or Golden Alaskan King crabs.
- Product shall contain legs and claws in their natural proportion (1 claw for every 3 legs).
- Product shall meet minimum 80 percent fill.
- Sodium shall be a maximum of 330 mg per ounce

11. FISH PORTIONS, BATTER DIPPED, PAR FRIED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 ounces to 5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from Cod, Whiting, or Ocean Perch.
- Product shall contain a minimum of 40 percent fish flesh.
- Sodium shall be a maximum of 160 mg per ounce.
- Twice-frozen fish blocks are not authorized as a raw ingredient for this item.

12. FLOUNDER FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Flounder.
- Product shall be prepared from fillets that have the following characteristics:
 - Type 3 – frozen (IQF)
 - Sub Style A – glazed
 - Bone Classification 1 – there shall be as few bones as possible
- Sodium shall be a maximum of 120 mg per ounce.

13. HALIBUT STEAK OR FILLET, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 5 ounces to 7 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium shall be a maximum of 120 mg per ounce.

14. LOBSTER TAIL, COLD WATER, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed only from species *Homarus americanus*.
- Sodium shall be a maximum of 150 mg per ounce.

15. LOBSTER TAIL, SPINY, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6 ounces to 8 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed only from the following species:
 - fresh *Panulirus argus*
 - fresh *Panulirus interruptus*
 - frozen *Panulirus marginatus*
- Sodium shall be a maximum of 150 mg per ounce.

16. POLLOCK BURGER, ALASKAN, RAW

GRADE REQUIREMENT: PUFI

PORTION SIZE/WEIGHT RANGE: 4 ounces each (+/- 0.25 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium shall be a maximum of 120 mg per ounce.

17. POLLOCK FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (other portion sizes may be considered based on market availability)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States General Standards for Grades of Fish Fillets.
- Product shall be prepared from fillets that have the following characteristics:
 - Type 2 – frozen (IQF)
 - Sub Style A – glazed
 - Style 1 (iv) – single, skin off

- Bone Classification 1 – there shall be as few bones as possible
- Sodium shall be a maximum of 120 mg per ounce.

18. POLLOCK FILLETS, STUFFED, RAW

GRADE REQUIREMENT: PUFI

PORTION SIZE/WEIGHT RANGE: 4 ounces to 5 ounces each (other portion sizes may be considered based on market availability)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all applicable criteria of the United States General Standards for Grades of Fish Fillets.
- The following flavor profiles are allowed:
 - Maryland style
 - Louisiana style
 - Florentine styles
- Sodium shall be a maximum of 120 mg per ounce.

19. POLLOCK PORTIONS, BATTER DIPPED, PAR FRIED

GRADE REQUIREMENT: PUFI

PORTION SIZE/WEIGHT RANGE:

- 2 ounces to 3 ounces or 3.5 ounces to 4.5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain a minimum of 40 percent fish flesh.
- Twice- frozen fish blocks are not authorized as a raw ingredient for this item.
- Sodium shall be a maximum of 150 mg per ounce.

20. POLLOCK PORTIONS, BREADED, PAR FRIED

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 3.7 ounces to 4.3 ounces each (other portion sizes may be considered based on market availability)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain a minimum of 65 percent fish flesh.

- Product shall be rectangular shaped.
- Sodium shall be a maximum of 176 mg per ounce.

21. POLLOCK PORTIONS, SERPENTINE CUT, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4.5 ounces each (other portion sizes may be considered based on market availability)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium shall be a maximum of 120 mg per ounce.

22. SALMON FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: User may specify a weight between 4 ounces to 6 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fish Fillets.
- Product may be prepared from Atlantic, Coho, Sockeye, Chinook, salmon. Chum will only be available in the absence of the others above.
- Sodium shall be a maximum of 90 mg per ounce.

23. SALMON FILLETS, STUFFED, RAW, MARYLAND STYLE

GRADE REQUIREMENT: Prepared from US Grade A

PORTION SIZE/WEIGHT RANGE: 4.2 ounces to 4.6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fish Fillets.
- Product may be prepared from Coho, Sockeye, or Chinook salmon.
- Sodium shall be a maximum of 120 mg per ounce.

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

24. SALMON BURGER, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4.5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium shall be a maximum of 120 mg per ounce.

25. SALMON, PINK, CANNED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: A maximum of 64 ounces (4 pounds)

PACKAGING AND MARKING:

- Product shall be packaged in hermetically sealed cans.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the U.S. Department of Commerce (USDC).
- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be have the following characteristics:
 - Type A – canned
 - Species IV – pink
 - Style A – regular
 - Packing medium 1 – (water)
 - Flavor 1 – natural
- Sodium shall be a maximum of 120 mg per ounce.

26. SCALLOPS, SEA, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 20 to 30 count per pound

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Frozen Raw Scallops.
- Product shall have the following characteristics:
 - Style (b) – IQF

- Sub Style A – glazed
- Sub Style B – unglazed
- Type 1 – Adductor muscle
- Type 2 – Adductor muscle with catch portion removed
- Water-added or chemical pump-added Scallop products are not authorized.
- Sodium shall be a maximum of 120 mg per ounce.

27. SCALLOPS, SEA, BACON WRAPPED

GRADE REQUIREMENT: Prepared from US Grade A

PORTION SIZE/WEIGHT RANGE: Prepared from 20 to 30 count per pound

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Raw scallop material must comply with all criteria of the United States Standards for Grades of Frozen Raw Scallops.
- Raw scallop material shall have the following characteristics:
 - Style (b) – IQF
 - Sub Style A – glazed
 - Sub Style B – unglazed
 - Type 1 – Adductor muscle
 - Type 2 – Adductor muscle with catch portion removed
- Water-added or chemical pump-added Scallop products are not authorized.
- Product shall be wrapped with hickory-smoked bacon.
- Product shall suitable to be cooked in an oven.

28. SHRIMP BURGERS, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4.5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium shall be a maximum of 120 mg per ounce.

30. SHRIMP, BREADED, PAR FRIED

GRADE REQUIREMENT: PUFI

PORTION SIZE/WEIGHT RANGE:

- 21 to 25 per pound or 31 to 35 per pound finished product count.

- USA – 21 to 25 per pound, fantail (butterfly) or round, with tail fin, no shell segments allowed or 31 to 35 per pound, fantail (butterfly) or round, without tail fin, no shell segments allowed.
- USAF – 21-25/lb, fantail (butterfly) or round, without tail fin, no shell segments allowed or without tail fin, no shell segments allowed.
- USN – 21 to 25 per pound, fantail (butterfly) or round, with tail fin, no shell segments allowed or without tail fin, no shell segments allowed.
- USMC – 21 to 25 per pound, fantail (butterfly) or round, without tail fin, no shell segments allowed, or 31 to 35 pound, fantail (butterfly) or round, without tail fin, no shell segments allowed.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product may have the following characteristics:
 - Type I – fantail (butterfly)
 - Type II – round
- Product shall have the following characteristics:
 - Subtype B – with tail fin, no shell segments allowed
 - Subtype C – without tail fin, no shell segments allowed
- Sodium shall be a maximum of 120 mg per ounce.

31. SHRIMP, PEELED AND DEVEINED, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE:

- 21 to 25 per pound, 26 to 30 per pound, or 31 to 35 per pound finished product count.
- 26 to 30 per pound or 31 to 35 per pound, fantail (butterfly) or round, tail on or tail off.

PACKAGING AND MARKING:

- Product shall be packaged in sealed bags to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual shrimp.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fresh and Frozen Shrimp.
- Product shall have the following characteristics:
 - Type 3 –individually frozen
 - Sub Style A – glazed
 - Sub Style B – unglazed
 - Style 1 – raw
- Market Form 5 – peeled and deveined, round, tail on (all shell removed except last shell segment and tail fins) with segments shallowly slit to last segment
- Market Form 6 -- peeled and deveined, round, tail off (all shell and tail fins removed) with segments shallowly slit to last segment

- Sodium shall be a maximum of 100 mg per ounce.

32. SHRIMP PIECES, PEELED AND DEVEINED, U-60 COUNT

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: U-60 count (fewer than 60 shrimp per pound)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium shall be a maximum of 100 mg per ounce.

33. SHRIMP, WHOLE, RAW, CRABMEAT STUFFED

GRADE REQUIREMENT: Prepared from US Grade A

PORTION SIZE/WEIGHT RANGE: Prepared from product that has 30 to 40 per pound.

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be fantail (butterfly) with tail-on.
- Crabmeat content shall be a minimum of 20 percent and a maximum of 25 percent.

34. SNOW CRAB CLUSTERS, FULLY COOKED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 12 ounces each (natural clusters) (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packed so that solidly frozen individual portions can be removed without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from fresh *Chionoecetes opilio* shellfish meat.
- Product must meet minimum 80 percent fill.
- Sodium shall be a maximum of 120 mg per ounce.

35. TILAPIA FILLETS, BONELESS AND/OR SKINLESS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (3 ounces to 5 ounces will be allowed when the 4-ounce to 6-ounce product is unavailable)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fish Fillets.
- Product shall have the following characteristics:
 - Type 2 – frozen (IQF)
 - Sub Style A – glazed
 - Sub Style B – unglazed
 - Style 1 (iv) – single, skin off
 - Bone Classification 1 –there shall be as few bones as possible
- Sodium shall be a maximum of 120 mg per ounce.

36. TROUT, WHOLE, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 8 ounces to 10 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fish Fillets.
- Product shall have the following characteristics:
 - Type 3 – frozen, IQF
 - Sub Style A – glazed
 - Style 2 – dressed, eviscerated
- Sodium shall be a maximum of 120 mg per ounce.

37. TROUT FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fish Fillets.

- Product shall have the following characteristics:
 - Type 2 – frozen, IQF
 - Sub Style A – glazed
 - Bone Classification 1 – there shall be as few bones as possible
- Sodium shall be a maximum of 120 mg per ounce.

38. TUNA, CANNED OR IN VACUUM POUCH

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE:

- 43-ounce pouch only

PACKAGING AND MARKING:

- Product shall be packaged in hermetically sealed cans or in vacuum foil pouches.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Product marked as “Light Tuna” must meet the requirements of CID A-A-20155D, CFR 161.190, CFR Part 123, and CFR Part 110
- Product shall be packed in water.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the U.S. Department of Agriculture (USDA).
- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall have the following characteristics: Type A – canned, Type B – flexible pouch, Form I – chunk, Form II – solid, Color A – light, Package medium 1 – water
- USAF and USA IMT – oil pack is permissible.
- Sodium shall be a maximum of 125 mg per ounce and a maximum of 150 mg per ounce for flavored products.

FEDERAL SUPPLY CLASS (FSC) 8910
DAIRY FOODS AND EGGS

DAIRY FOODS AND EGGS

MILK INFORMATION

Milk Description

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

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

Pasteurization and Homogenization

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

Additional pasteurization methods may be used to destroy microbes. Different methods of pasteurization affect shelf life.

Ultra-high-temperature (UHT) processed milk is heated to at least 135°C (275°F) for two seconds to four seconds and is stored in special packaging. Unopened UHT milk can last for six months at ambient temperatures. Once opened it should be refrigerated and treated like fresh milk. UHT milk should be stored for a few months without cooling.

Extended shelf life (ESL) milk is produced with a combination of heat treatment and microbial filtration at 125°C to 130°C (257°F to 266°F). Shelf life for commercial ESL milk ranges from 30 days to 90 days at 4°C (39°C); careful handling and temperature control are required to prevent bacterial growth between the 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

Fluid milk and milk products shall meet FDA provisions for homogenization.

Groups, Types, and Flavors

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).

Type A Whole Milk

Type B Reduced fat milk

Type C Low-fat Milk

Type D Nonfat/skim/fat free Milk

Type E 100 percent Lactose free milk

Type F 100 percent Lactose free reduced fat milk

Type G 100 percent Lactose free Low-fat milk

Type H 100 percent Lactose free Nonfat/skim/fat free milk

Flavor a - Banana

Flavor b - Chocolate

Flavor c - Strawberry

Flavor d - Vanilla

Flavor e - Other flavors currently commercially available (*purchaser shall specify*)

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

* -- Note that Type I through Type P are not available with Group III (aseptically processed and packaged).

Vitamin D and Vitamin A Fortification

Each 946 ml (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 in each 946 ml (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 before any milk fat reduction or modification.

Foreign material

All fluid milk and milk products shall be free of foreign material such as dirt, insect parts, hair, wood, glass or metal; all milk and milk products shall be clean and wholesome.

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.

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

Color

All fluid milk and milk products must have uniform color. The color must be characteristic of the type and/or flavor it represents.

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 floating fat particles or wheying off. Acidified and cultured buttermilk products must be smooth, uniform, and of medium consistency. These types of buttermilk shall be free from undesirable gas formation and wheying off; they must be nearly free from entrapped air.

Shelf Life and Age Requirement

All fluid milk and milk products shall comply with State and local laws, regulations, or requirements governing shelf life and age.

Manufacturers' and/or Distributors' Product Assurance

Manufacturers and distributors shall certify and be prepared to provide proof that all fluid milk and milk products meet FDA provisions; adhere to the manufacturers' and distributors' 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.

Regulatory Requirements

The delivered fluid milk and milk products shall comply with the current edition of the Grade "A" Pasteurized Milk Ordinance (PMO) (FDA, 2018) and shall comply 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 in the commercial marketplace. Fluid milk and milk products shall comply with all applicable

provisions and regulations of the Federal Food, Drug, and Cosmetic Act and the Fair Packaging and Labeling Act (21 CFR, FDA, 2018).

Quality Assurance Provisions

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

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

A dairy hazard analysis critical control point (HACCP) listing may 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 are found in the IMS list.

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

Packaging

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

Food Fortification with Vitamins and Minerals

The following applies to food fortification with vitamins and minerals:

- Food fortification with vitamins and minerals takes place when a nutrient is shown by adequate scientific documentation to have been lost in storage, handling, or processing in a measurable amount equal to at 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.
- Good manufacturing practices (GMPs) and normal storage and handling procedures cannot prevent the loss of such nutrient(s).
- 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.
- 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]

Milk Terminology and Definitions

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.

Cultured Milk is produced by culturing cream, milk, partially skimmed milk, or skim milk – alone or in combination – with appropriate characterizing bacteria. The product cannot contain less than 3.25 percent milk fat and not less than 8.25 percent nonfat milk solids. The product may be labeled to show the addition of certain characterizing ingredients and lactic-acid producing bacteria. Examples include kefir cultured milk, acidophilus cultured milk, cultured buttermilk.

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 percent milk fat, no less than 16.5 percent nonfat milk solids, and no less than 23 percent, by weight, of total milk solids.

Sweetened Condensed Milk is a mixture of milk (whole and nonfat, pasteurized, homogenized milks) with approximately 60 percent of water removed. The product is sweetened with safe nutritive carbohydrate sweeteners such as sucrose. Sweetened condensed milk contains no less than 8 percent milk fat and no less than 28 percent total milk solids.

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

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 percent milk fat and no less than 8.25 percent nonfat milk solids. It must have a titratable acidity of no less than 0.5 percent, expressed as lactic acid. Acidified milk shall be pasteurized or ultra-pasteurized before the addition of microbial cultures and/or the addition of flakes or granules of butterfat or milk fat. 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. Examples include acidified kefir milk, acidified acidophilus milk, or acidified buttermilk. (CFR, FDA, 2018).

Organic Milk. The Organic Foods Production 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 such as GM feed and forage that could enter into the organic production process. (USDA, Office of Inspector General, 2012).

DoD Menu Standards (DODM 1338.10, December 2014 current edition)

The following DoD menu standards apply to dairy and eggs:

- All Milk to include milk alternatives (almond, soy, rice, milk, etc) is fortified with Vitamin A (at least 1200 IU, 15% Daily Value (DV) and Vitamin D (at least 100 IU, 15% DV per 8 oz serving).

- Milk alternatives will be fortified and shall provide at least 25% of DV (300mg) of calcium per 8oz liquid serving.
- Offer low fat or skim milk as the primary milk, when available.
- Use low fat or skim (when available) in recipes and appropriate.
- Use evaporated non-fat milk when available.
- Offer reduced fat dairy choices (e.g. cottage cheese, light sour cream, cream cheese, shredded cheese, and sliced cheese). Use one percent or nonfat cheeses in cooking when appropriate.
- Offer a plain yogurt and at least two flavors of low fat or fat free yogurt (0 percent fat to 2 percent fat) in either individual or bulk servings without artificial sweeteners at all meals. Yogurts must contain fewer than 25 grams of sugar for traditional yogurt and 16 grams of sugar for Greek yogurt per 5.3 to 6 ounce serving. Once the above requirements are met additional options may be offered such as: artificially sweetened or alternative milk (soy, oat etc.) yogurts when available and based on customer demand in either individual or bulk.
- Offer egg whites or egg substitutes (reduced cholesterol) as an alternative to whole egg products.
- Use egg substitute in place of whole eggs in baked items.

MILK CATALOG

1. MILK, REDUCED FAT, PASTEURIZED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Needs to be fortified with vitamin A and vitamin D
- Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

2. MILK, LOW-FAT, PASTEURIZED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Needs to be fortified with vitamin A and vitamin D
- Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

3. MILK, NON-FAT, PASTEURIZED, CHILLED (0 PERCENT to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Needs to be fortified with vitamin A and vitamin D

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

4. MILK, REDUCED FAT, PASTEURIZED, FLAVORED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors).

5. MILK, LOW-FAT, PASTEURIZED, FLAVORED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors).

6. MILK, NON-FAT, PASTEURIZED, FLAVORED, CHILLED (0 PERCENT to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A and vitamin D.

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

**7. MILK, CULTURED BUTTERMILK, REDUCED FAT, PAST, CHILLED
(2 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

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

**8. MILK, CULTURED BUTTERMILK, LOW-FAT, PASTEURIZED, CHILLED
(1 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

**9. MILK, CULTURED BUTTERMILK, NON-FAT, PASTEURIZED, CHILLED
(0 to 0.5 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with vitamin A and vitamin D.

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

**10. MILK, ACIDIFIED BUTTERMILK, REDUCED FAT, PASTEURIZED, CHILLED
(2 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

**11. MILK, ACIDIFIED BUTTERMILK, LOW-FAT, PASTEURIZED, CHILLED
(1 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

**12. MILK, ACIDIFIED BUTTERMILK, NON-FAT, PASTEURIZED, CHILLED
(0 to 0.5 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with vitamin A and vitamin D.

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

13. MILK, REDUCED FAT, PASTEURIZED, 100 PERCENT LACTOSE FREE, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

14. MILK, LOW-FAT, PASTEURIZED, 100 PERCENT LACTOSE FREE, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

15. MILK, NON-FAT, PASTEURIZED, 100 PERCENT LACTOSE FREE, CHILLED (0 PERCENT to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC PACK

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A and vitamin D.

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

**16. MILK, REDUCED FAT, EVAPORATED,
(2 PERCENT to 2.9 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Needs to follow regulation CFR 131.130, Evaporated Milk (CDR, FDA, 2018).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A and vitamin D.
- Acceptable milk groups: II (see Description: Groups, Types, and Flavors).

**17. MILK, LOW-FAT AND/OR NON-FAT, EVAPORATED,
(0 PERCENT to 1.9 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Needs to follow regulation CFR 131.130, Evaporated Milk (CDR, FDA, 2018).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A and vitamin D.
- Acceptable milk groups: II (see Description: Groups, Types, and Flavors).

**18. MILK, PASTEURIZED, SWEETENED CONDENSED MILK,
(0 PERCENT to 0.5 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 1 GALLON BIB AND ASEPTIC PACK

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

- Needs to follow regulation CFR 131.120, Sweetened Condensed Milk (CDR, FDA, 2018).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I, II (see Description: Groups, Types, and Flavors).

19. MILK, NON-FAT, DRY, INST (0.0 PERCENT to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 10/500GM to 1/50LB

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Needs to follow regulation CFR 131.125 and CFR 131.127, Instant Dry Milk and Instant Dry Milk Fortified (CDR, FDA, 2018).

MISCELLANEOUS REQUIREMENTS:

- Needs to be fortified with vitamin A and vitamin D.
- Acceptable milk groups: II (see Description: Groups, Types, and Flavors).

20. HALF AND HALF, PASTEURIZED, CHILLED

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 1 GALLON BIB AND ASEPTIC pack, 1Tbsp individual packs

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Consists of a mixture of milk and cream containing not less than 10.5 percent milk fat, but less than 18 percent milk fat.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with vitamin A and vitamin D. Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors).

21. LIGHT CREAM, PASTEURIZED, CHILLED

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 1 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

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

- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Contains not less than 18 percent milk fat, but less than 30 percent. Light cream may also be called "coffee cream" or "table cream."

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors).

22. LIGHT WHIPPING CREAM, PASTEURIZED, CHILLED

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 1 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Contains not less than 30 percent milk fat, but less than 36 percent milk fat. Light whipping may also be called "whipping cream".

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors).

23. HEAVY WHIPPING CREAM, PASTEURIZED, CHILLED

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 1 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Contains not less than 30 percent milk fat, but not less than 36 percent milk fat. Heavy whipping may also be called "heavy whipping cream".

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

ALTERNATIVE PLANT-BASED MILK

INFORMATION

General Information and Description

While cow's milk and other dairy products have standards of identity through legal definitions of foods published by the USDA, milk alternatives currently do not have defined standards of identity. They do not meet the standards of identity for milk; consequently, using the term "milk" to label these beverages may be confusing.

Milk alternatives (such as almond milk, soy milk, rice milk, and coconut milk) are milky white beverages made from plants. They are popular among vegans and vegetarians. Available flavors include plain, vanilla, and chocolate. Fortified, unfortified, and organic options are available.

Nutritional Value

- The nutritional values of milk alternatives vary greatly within the category and when compared to milk. When choosing a personal option, customers should read Nutrition Facts labels and ingredients listed for milk alternative products (Rellinger, 2018).

Labeling and Descriptors

A soymilk product may be labeled as "made from..." or "made with..." when giving the primary soy protein source used in its manufacture (Soybean Association, 2018). The following guidelines apply:

- The following terms may be used as descriptors when soymilk is made from whole soybeans that have not been subjected to processing when separating the protein and fat components before manufacturing the soymilk:
 - made with whole soybeans
 - made from whole soybeans
- The following terms may be used as descriptors when the soymilk is made from soybean protein and soybean oil ingredients (in other words, not made from whole soybeans):
 - made from isolated soy proteins
 - made with soy protein

Other acceptable protein descriptors may be used in place of the terms "isolated soy proteins" or "soy protein". Examples are: soy protein concentrate, concentrated soy protein, or defatted soy flour.

Modifications

Ways in which soymilk products may be modified include the following:

- Flavorings or sweeteners may be added and nutritional modifications may be made. Any such changes shall be labeled in compliance with the requirements of Federal and State law food laws. See the Federal Food, Drug, and Cosmetic Act, Title 21, United States Code, section 301 et seq.
- 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 CFR §101.13 and §101.62.

- The product may include solids other than soy protein and oil.

ALTERNATIVE PLANT-BASED MILK CATALOG

1. MILK, SOY, ALMOND, RICE, COCONUT, FLAVORED AND/OR UNFLAVORED, CHILLED (0 PERCENT to 1.9 PERCENT FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Alternative Milks may be flavored with chocolate, vanilla, strawberry, banana, or other flavors such as peach or mango.
- Chocolate flavoring shall be derived from cacao products meeting 21 CFR Part 163 – Cacao Products regulations. The flavoring products shall have a pleasingly sweet distinctive chocolate flavor free from objectionable flavors (CFR, FDA, 2018).
- Soy milk shall contain no less than 3.0 percent soy protein, no less than 1.0 percent soybean fat and no less than 7.0 percent total solids.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A at least 1200 IU, 15% of Daily Value (DV).
- Needs to be fortified with vitamin D at least (100 IU) 15% of DV.
- Needs to be fortified with calcium 25% DV 300 mg per liquid 8 oz serving.
- UHT will be needed for the product to be shelf stable.
- Acceptable milk groups: II (see Description: Groups, Types, and Flavors).

SOUR CREAM

INFORMATION

General Information and Description

Sour cream is the result 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 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). When these ingredients are added, then the weight of the milk fat must not be less than 18 percent 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).

Optional Ingredients

Optional ingredients include the following:

- Safe and suitable ingredients that improve texture, prevent syneresis, or extend the shelf life of the product.
- Sodium citrate in an amount not more than 0.1 percent may be added before culturing as a flavor precursor.
- Rennet.
- Safe and suitable nutritive sweeteners.
- Salt.
- Flavoring ingredients, with or without safe and suitable coloring, include the following:
 - Fruit and fruit juice (including concentrated fruit and fruit juice).
 - Safe and suitable natural and artificial food flavoring.
- Milk fat --"Fat--Official Final Action," Section 16.172.
- Ingredients to achieve titratable acidity--"Acidity--Official Final Action," Section 16.023.

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.

Labeling

All ingredients used in the food must be declared on the label of the product.

SOUR CREAM CATALOG

1. SOUR CREAM, PASTEURIZED, CHILLED (18 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 OZ to 10 LB CONTAINER

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Needs to follow regulation CFR 131.160, SOUR Milk (CDR, FDA, 2018).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.

2. SOUR CREAM, WHOLE, PASTEURIZED, CHILLED (3 PERCENT to 3.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.160 SOUR CREAM Regulation for specific standardized.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Flavoring is acceptable.

3. SOUR CREAM, REDUCED FAT, PASTEURIZED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.160, Regulation for specific standardized.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Flavoring is acceptable.

**4. SOUR CREAM, LOW-FAT, PASTEURIZED, CHILLED
(0.5 PERCENT to 1.9 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.160, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Flavoring is acceptable.

**• SOUR CREAM, NON-FAT, PASTEURIZED, CHILLED
(0.0 PERCENT to 0.5 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.160, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Flavoring is acceptable.

YOGURT

INFORMATION

Description

Yogurt is produced by culturing a mixture of milk and cream with the lactic acid to producing bacteria *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. Yogurt contains at least 3.25 percent milk fat and 8.25 percent solids, not fat. One or more of the other optional ingredients listed in this section may be added. Any optional ingredients used 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 to pasteurize before 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).

Greek Yogurt

Greek yogurt is a strained yogurt with an ultra to thick texture that results from being strained three times (regular yogurt is strained twice) to remove most of the liquid (the whey). This process also makes Greek yogurt higher in protein and lower in sugar than regular yogurt (Dairy Council of California, 2015).

- Greek yogurt must contain fewer than 16 grams of sugar per 5.3 to 6 ounce serving.
- Must contain at least 10 percent of the DV for Calcium.

Traditional Yogurt

- Traditional style yogurts must contain fewer than 25 grams of sugar for per 5.3 to 6 ounce serving.
- Must contain at least 15 percent of the DV for Calcium.

Traditional or Greek 8oz or Bulk Size

- Must meet Calcium and sugar specifications listed above for the 5.3 to 6 oz serving.

Optional Vitamin Additions

The following vitamin additions are optional:

- When vitamin A is added, each 946 milliliters (quart) of the food shall contain not less than 2,000 International Units, within the limits of current Good Manufacturing Practices.
- When vitamin D is added, each 946 milliliters (quart) of the food shall contain 400 International Units, within the limits of current Good Manufacturing Practices.

Optional Dairy Ingredients

The following dairy ingredients, alone or in combination, may be added to yogurt:

- Cream
- Milk
- Partially skimmed milk

- Skim milk

Other Optional Ingredients

- Concentrated skim milk
- Nonfat dry milk
- Buttermilk
- Whey*
- Lactose
- Lactalbumins
- Lactoglobulins
- Flavoring ingredients
- Color additives
- Stabilizers

*Note that whey, modified by partial or complete removal of lactose and/or minerals, may be used to increase the nonfat solids content of the food 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.

Nutritive Carbohydrate Sweeteners

The following nutritive carbohydrate sweeteners may be used in yogurt:

- Beet or cane sugar (sucrose)
- 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
- Any of the sweeteners, except table syrup

Labeling

All ingredients used in this food shall be declared on the product label (Code of Federal Regulations, 2017) (Code of Federal Regulations, 2017). The term "homogenized" may appear on the label if the dairy ingredients used are homogenized.

YOGURT CATALOG

1. YOGURT, WHOLE, PASTEURIZED, CHILLED (3 PERCENT to 3.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 5.3 oz, 6 oz -individual sizes to bulk size.

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with Vit. A and D.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Traditional style yogurts must contain fewer than 25 grams of sugar for per 5.3 to 6 ounce serving.
- Must contain at least 15 percent of the DV for Calcium per 5.3 to 6 ounce serving.
- Greek Variety is acceptable.
- Must contain fewer than 16 grams of sugar for per 5.3 to 6 ounce serving.
- Must contain at least 10 percent of the DV for Calcium.
- Flavoring is acceptable.

2. YOGURT, REDUCED FAT, PASTEURIZED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 5.3 ounce to 6 ounce or bulk size

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Greek Variety is acceptable.
- Flavoring is acceptable.

3. YOGURT, LOW-FAT, PASTEURIZED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Greek Variety is acceptable.
- Flavoring is acceptable.

4. YOGURT, NON-FAT, PASTEURIZED, CHILLED (0.0 PERCENT to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Greek Variety is acceptable.
- Flavoring is acceptable.

COTTAGE CHEESE

INFORMATION

Description

Cottage cheese is formed by adding a creaming mixture, also called a dressing, to dry curd cottage cheese. The product contains at least 4 percent milk fat and not more than 80 percent moisture (International Dairy Foods Association, 2018) (CDR, FDA, 2018). Military services shall offer low fat or reduced fat choices when available and based on customer demand.

COTTAGE CHEESE CATALOG

1. COTTAGE CHEESE, PASTEURIZED, CHILLED (0.0 PERCENT to 4 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 7 OZ – 10 LB CONTAINER

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.218 Cottage Cheese, Regulation for specific standardized Cottage Cheese (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified in vitamin A and vitamin D.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Greek Variety is acceptable.
- Flavoring is acceptable.

CHEESE

INFORMATION

Descriptions

The paragraphs below describe cheddar cheese, colby cheese, American cheese, Swiss cheese, and Monterey Jack cheese.

Cheddar Cheese is cheese made by the cheddaring process or by another procedure that produces a finished cheese having the same physical and chemical properties as cheese produced by the cheddaring process. Cheddar cheese is made from cow's milk, with or without the addition of coloring matter, and with common salt; it has a maximum 39 percent moisture content. The water-free substance contains a minimum of 50 percent milk fat and conforms to the provisions of 21 CFR 133.113.

Colby Cheese is cheese made by the colby process or by another procedure that produces a finished cheese having the same organoleptic, physical, and chemical properties as the cheese produced by colby process. Colby cheese is made from cow's milk, with or without the addition of coloring matter, and with common salt; it has a maximum 40 percent moisture content. The water-free substance contains a minimum of 50 percent milk fat and conforms to the provisions of 21 CFR 133.118.

American cheese conforms to the provisions of 21CFR 133.113 and CFR133.118.

Swiss and Emmentaler are interchangeable terms. Swiss cheese is cheese made by the Swiss process or by any other procedure that produces a finished cheese having the same physical and chemical properties as cheese produced by the Swiss process. Swiss cheese is prepared with milk; it has holes, or eyes, that develop throughout the cheese by microbiological activity. Swiss cheese has a maximum 41 percent moisture content, and its solids contain a minimum of 43 percent of milk fat. It is aged a minimum of 60 days and conforms to the provisions of 21 CFR 133.195.

Monterey Jack is cheese made by the Monterey process or by another procedure that produces a finished cheese having the same organoleptic, physical, and chemical properties as the cheese produced by the Monterey process. Monterey Jack cheese is made from pasteurized cow's milk, with or without the addition of coloring matter, and with common salt. It has a maximum of 44 percent moisture content. The water-free substance contains a minimum of 50 percent milk fat and conforms to the provisions of 21 CFR PART 133.

CHEESE CATALOG

1. CHEDDAR CHEESE

GRADE REQUIREMENT: US Grade AA, US Grade A (US Grade B and Grade C not acceptable) (USDA, n.d.)

PORTION SIZE/WEIGHT RANGE: 1 ounce to 44 pound BLOCK

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.113 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings and nuts are acceptable.
- Reduced fat is acceptable.

2. COLBY CHEESE

GRADE REQUIREMENT: US Grade AA, US Grade A (US Grade B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.118 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings and nuts are acceptable.
- Reduced fat is acceptable.

3. AMERICAN CHEESE

GRADE REQUIREMENT: US EXTRA GRADE, US STANDARD GRADE (US COMMERCIAL GRADE IS not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.113 and CFR 113.118 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
- Reduced fat is acceptable.

4. SWISS CHEESE (EMMENTALER)

GRADE REQUIREMENT: US GRADE A, US GRADE B (US GRADE C is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation, CFR 133.195 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
- Reduced fat is acceptable.

5. MONTEREY (MONTEREY JACK)

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: 0.75 – 44 LB BLOCK

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.153 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
- Reduced fat is acceptable.

6. BLUE CHEESE

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.106 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
 - Reduced fat is acceptable.

7. MOZZARELLA CHEESE

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.155 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
 - Reduced fat is acceptable.

8. MUENSTER CHEESE

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.160 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
 - Reduced fat is acceptable.

9. GRATED CHEESE

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.146 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
 - Reduced fat is acceptable.

10. CREAM CHEESE

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.133 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
 - Reduced fat is acceptable.

SMOOTHIES

INFORMATION

General Information and Description

A smoothie is a creamy cold beverage, generally made in a blender that contains fruit, vegetables, and other ingredients. Smoothies are classified as non-dairy based or dairy based depending on if they are prepared with or without dairy products such as milk, yogurt, or ice-cream.

Non-Dairy Based Smoothie

Acceptable ingredients in a non-dairy based smoothie include the following:

- Fruit and/or vegetables: fresh, frozen, or canned in 100 percent juice.
- Non-dairy base such as cow's milk alternative (nut-milk beverages, soy milk, rice milk, 100 percent fruit juice, water, and/or non-dairy yogurt).
- Nutritional add-ins such as plant-based protein powder, nut butters, honey, seeds (excluding hemp).

A non-dairy based smoothie must not include the following:

- Additional sweetening agents such as syrups or nectars
- Sugar substitutes
- Sugar alcohols

Dairy Based Smoothie

Acceptable ingredients in a dairy based smoothie include the following:

- Fruit and/or vegetables: fresh, frozen, or canned in 100 percent juice.
- Dairy base such as nonfat skim milk, 1 percent milk, or yogurt (plain or Greek).
- Nutritional add-ins such as whey protein powder, nut butters, honey, seeds (excluding hemp).

A dairy based smoothie must not include the following:

- Whole, 2 percent, flavored and/or sweetened milks
- Yogurts with added sugar
- Additional sweetening agents such as syrups or nectars
- Sugar substitutes
- Sugar alcohols

SMOOTHIE CATALOG

1. FRUIT AND/OR VEGETABLE SMOOTHIE, NON-DAIRY BASE

GRADE REQUIREMENT: A/B

PORTION SIZE/ SERVING: 8-16 ounces

CALORIES PER SERVING: 35 calories per ounce, with inclusion of plant-based protein powder (150 kcal/serving), or 55 calories per ounce made with a nut butter, Meal replacement 16oz and Non-meal replacement 8oz

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

2. FRUIT AND/OR VEGETABLE SMOOTHIE, DAIRY BASE

GRADE REQUIREMENT: A/B

SERVING: 8 -16 ounces

CALORIES PER SERVING: 35 calories per ounce, with inclusion of whey protein powder (120 kcal/serving), 55 calories per ounce made with a nut butter, Meal replacement 16oz and Non-meal replacement 8oz

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

EGGS

INFORMATION

General Information

A shell egg is defined as the egg of a domesticated chicken (CFR 118.3, 2017). Eggs are considered a very nutritious food; however, they are as perishable as 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).

Egg Products Description

Egg products are eggs that are removed from their shells for processing at breaker plants where 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 contain non-egg ingredients. Liquid, frozen, and dried egg products often are used as ingredients in foods such as prepared mayonnaise and ice cream (USDA, 2011).

Egg products that are sold must be pasteurized and must bear the USDA inspection mark. They must be in tightly sealed containers, must show no signs of thawing if frozen, and must be kept at 40°F or below if refrigerated. Dried eggs must not be caked or hardened (USDA, 2011).

Egg Inspection and Processing

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 bear the USDA inspection mark.

The Food and Drug Administration (FDA) is responsible for inspecting egg substitutes, imitation eggs, and similar products.

Egg Pasteurization

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.

Dried egg whites are pasteurized by heating in the dried form.

Exemptions from this law include freeze-dried products, imitation egg products, and egg substitutes (USDA, 2015)

Grades of Shell Eggs

The grades and standards for shell eggs (USDA, N/A) are given below.

U.S. Consumer Grade AA (at origin). These are eggs that are at least 87 percent AA quality. The maximum of 13 percent that may be below AA quality may consist of A or B quality in any

combination, except that not more than 1 percent may be B quality due to air cells over 3/8 inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. No more than 5 percent (7 percent for Jumbo size) of Checks are permitted and no more than 0.50 percent may be Leakers, Dirties, or Losses (due to meat or blood spots) are permitted in any combination (except that Loss may not exceed 0.30 percent; other types of Loss are not permitted).

U.S. Consumer Grade AA (at destination). These are eggs that are at least 72 percent AA quality. The maximum of 28 percent that may be below AA quality shall consist of at least 10 percent A quality; the remainder shall be B quality 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 not 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 may be Leakers, Dirties, or Losses (due to meat or blood spots) are permitted in any combination (except that Loss may not exceed 0.30 percent; other types of Loss are not permitted).

U.S. Consumer Grade A (at origin). These are eggs that are at least 87 percent A quality or better. Of the maximum 13 percent that 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 not 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 may be Leakers, Dirties, or Losses (due to meat or blood spots) are permitted in any combination (except that such Loss may not exceed 0.30 percent; other types of Loss are not permitted).

U.S. Consumer Grade A (at destination). These are eggs that are at least 82 percent A quality or better. Of the maximum 18 percent that 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 not 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 may be Leakers, Dirties, or Losses (due to meat or blood spots) are permitted in any combination (except that such Loss may not exceed 0.30 percent; other types of Loss are not permitted).

U.S. Consumer Grade B (at origin). These are eggs that are at least 90 percent B quality or better. No more than 10 percent may be Checks and no more than 0.50 percent may be Leakers, Dirties, or Loss (due to meat or blood spots) are permitted in any combination (except that such Loss may not exceed 0.30 percent; other types of Loss are not permitted).

U.S. Consumer Grade B (at destination). These are eggs that are at least 90 percent B quality or better. No more than 10 percent may be Checks and no more than 1 percent may be 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).

Additional Tolerances The following applies to lots of two or more cases:

- Grade AA -- No individual case may exceed 10 percent fewer AA quality eggs than the minimum permitted for the lot average.
- Grade A -- No individual case may exceed 10 percent fewer A quality eggs than the minimum permitted for the lot average.

- For Grade B -- No individual case may exceed 10 percent fewer B quality eggs than the minimum permitted for the lot average.

No lot of Grade AA, Grade A, or Grade B shall be rejected or downgraded because of the quality of a single egg (except for Loss other than blood or meat spots).

Types of Egg Products

Dried Eggs

Dried eggs or dried whole eggs are prepared by drying liquid eggs that meet FDA regulations for liquid eggs (CFR 160.115). Dried eggs may also be powdered. The finished product is free of viable *Salmonella* microorganisms.

The following may be added as an optional anticaking agent:

- Silicon dioxide, no more than 1 percent.
- Sodium silicoaluminate must be less than 2 percent by weight of the finished product.

The final product shall contain at least 95 percent of total eggs solids by weight.

Dried egg products using either of the optional anticaking agents specified above must include one of the following applicable statements on the label: "Not more than 1 percent silicon dioxide added as an anticaking agent" or "Less than 2 percent sodium silicoaluminate added as an anticaking agent".

Glucose content of liquid eggs may be reduced before drying using one of the following optional methods:

- Enzyme procedure
- Yeast procedure

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 are prepared by freezing liquid eggs that meet FDA regulations (CFR 160.115). The finished product is free of viable *Salmonella* microorganisms.

The optional ingredients of 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. A water carrier shall contain no less than 50 percent by weight of either the monosodium phosphate or monopotassium phosphate.

Frozen egg products using either of the above optional ingredients must include one of the following statements on the label: "Monosodium phosphate (or monopotassium phosphate) added to preserve color". If a water carrier is used, "Monosodium phosphate (or monopotassium phosphate), with 10 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).

Liquid Eggs

Liquid eggs, mixed eggs, liquid whole eggs, or mixed whole eggs are eggs of the domestic hen removed from their shells; yolks and white remain in their natural proportion. The liquid eggs may be mixed, or mixed and strained, and they are pasteurized or otherwise treated to destroy all viable *Salmonella* microorganisms (CFR, FDA, n/a) (CFR 160.115).

All ingredients used in liquid egg products shall be declared on the label as required by the Code of Federal Regulations.

Egg Whites

Egg whites, liquid egg whites, or liquid egg albumen are all obtained from domestic hen eggs. The eggs are removed from their shells, and the whites are separated from yolks. The whites may be mixed, or they may be mixed and strained. The whites are pasteurized or otherwise treated to destroy all viable *Salmonella* microorganisms. 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 such as whipping, pasteurization, or a treatment that renders liquid egg whites free of *Salmonella* microorganisms. Any such food additives must conform to regulations established by the FDA.

Ingredients used as whipping aids must be labeled clearly on the product panel and must be prominent enough so that they are likely to be seen and understood by ordinary individuals. All ingredients used in the egg whites shall be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.140).

Dried Egg Whites

Dried egg whites, egg white solids, dried egg albumen, or egg albumen solids are prepared by drying liquid egg whites in conformance with CFR 160.140. Drying shall be done with precautions that ensure that the finished product is free of viable *Salmonella* microorganisms. Dried egg whites may be powdered.

Before drying, the lysozyme and avidin contents may be reduced; in this case CFR 173.25 must be used to regulate cation exchange resins (cation exchange resins are small, porous, plastic beads (approximately .5 mm diameter) that are fixed with a specific charge that cannot be removed and is part of the resin's cross-linked makeup or structure). 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.

Before drying, the glucose content of the liquid egg whites is reduced by adjusting the pH, where necessary, with food-grade acid and by using one of the following optional procedures:

- Enzyme procedure – A solution of a glucose-oxidase-catalase preparation and hydrogen peroxide is added to liquid egg whites.

- Controlled fermentation procedures – The following two procedures may be used:
 - Yeast procedure – Food-grade baker's yeast is added to the liquid egg whites and controlled fermentation is maintained.
 - 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.

The common names for any optional ingredients such as whipping ingredients must be listed on the label when dried egg products are prepared from liquid eggs that contain any optional ingredients. All ingredients used in the dried eggs must be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/A) (CFR 160.45).

Egg Yolks

Egg yolks (which also may be referred to as liquid egg yolks, yolks, or liquid yolks) are yolks of domestic hen eggs that are separated from the whites. They 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. All ingredients used in the egg yolks shall be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.180).

Dried Egg Yolks

Dried egg yolks (or dried yolks) are prepared by drying egg yolks that conform to CFR 160.180. The finished product is free of viable *Salmonella* microorganisms. Before drying, the glucose content of the liquid eggs may be reduced by one of the following optional procedures:

- Enzyme procedure – A solution of a glucose-oxidase-catalase preparation and hydrogen peroxide is added to liquid egg yolks.
- Yeast procedure – The pH of the liquid egg yolks is adjusted to the range of 6.0 to 7.0, if necessary, by the addition of dilute, chemically pure hydrochloric acid. Controlled fermentation is maintained by adding food-grade baker's yeast.

If the glucose content was reduced, the product name must be followed immediately by the statement "Glucose removed for stability" or "Stabilized, glucose removed".

Optional anticaking ingredients, either silicon dioxide or sodium silicoaluminate, may be used. The amount of silicon dioxide must not exceed 1 percent and the amount of sodium silicoaluminate must not exceed 2 percent by weight of the finished product. The finished product must contain at least 95 percent, by weight, of total egg solids.

If either of the optional anticaking ingredients is used, the product label must display one of the following statements: "Not more than 1 percent silicon dioxide added as an anticaking agent" or "Less than 2 percent sodium silicoaluminate added as an anticaking agent."

All ingredients used in the product must be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.185).

Frozen Egg Yolks

Frozen egg yolks (frozen yolks) are the prepared by freezing egg yolks that conform to CFR 160.180. Precautions must be taken to ensure that the finished product is free of viable *Salmonella* microorganisms.

All ingredients used in the product 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).

Labeling

In addition to nutrition information on consumer packages, other labeling information is required for egg products. All egg products must be labeled with the following:

- The common or usual name of the egg product. If the egg product comprises two or more ingredients, the ingredients must be listed in descending order of predominance.
- The name and address of the packer or distributor.
- The date of packing, which may be shown as a lot number or production code number.
- The net contents.
- The official USDA inspection mark and establishment number.

Eggs Enriched with Omega-3 Fatty Acids

Egg yolks are sources of docosahexaenoic acid (DHA). A standard egg contains approximately 18mg of DHA. Hens' diets can be enhanced to include increased omega-3 fatty acids to produce eggs with higher omega-3 fatty acid content than standard eggs. Eggs fortified with DHA shall contain at least 20 mg of DHA per egg. Neither the USDA nor the FDA has any regulation on fortification of DHA in eggs.

EGG CATALOG

1. EGGS, SHELL, PASTEURIZED, LARGE

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 30 DOZEN CARTONS TO A CASE (360 EGGS)

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 118.3.

MISCELLANEOUS REQUIREMENTS:

- Shell eggs must be stored and transported at a temperature of 7.2°C (45°F) or less
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

2. EGGS, SHELL, PASTEURIZED, MEDIUM

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 32 DOZEN CARTON TO A CASE, 384 EGGS

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 118.3.

MISCELLANEOUS REQUIREMENTS:

- Shell eggs must be stored and transported at a temperature of 7.2°C (45°F) or less
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

3. EGGS, SHELL, PASTEURIZED, SMALL

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 30 DOZEN CARTON TO A CASE, 360 EGGS

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 118.3.

MISCELLANEOUS REQUIREMENTS:

- Shell eggs must be stored and transported at a temperature of 7.2°C (45°F) or less
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

4. EGGS, DRIED (DEHYDRATED)

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 1.75 LB CONTAINER

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 160.105 (or 160.105 for dried egg whites).

MISCELLANEOUS REQUIREMENTS:

- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

5. EGGS, FROZEN, WHOLE OR DICED

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 5 POUND CONTAINER, 5 POUND BAG DICED

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 160.110.

MISCELLANEOUS REQUIREMENTS:

- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

6. EGGS, LIQUID

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 20 POUND BAG-IN-A-BOX, 40 POUND BAG-IN-A-BOX

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 160.115.

MISCELLANEOUS REQUIREMENTS:

- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

7. EGGS, WHITES

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 2 POUND CONTAINER

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 160.140.

MISCELLANEOUS REQUIREMENTS:

- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

FEDERAL SUPPLY CLASS (FSC) 8915
FRUITS, VEGETABLES (INCLUDING
BEANS), AND JUICES

FRUITS, JUICES, AND VEGETABLES

INFORMATION

Introduction

All processed fruits, juices, and vegetables must meet the established U.S. Standards for Grades for Processed Fruits and Vegetables. Unless an item specification in this Guide specifically identifies Grade B or not applicable (N/A), all processed fruit, juice, and vegetable products must meet Grade A requirements to qualify for inclusion on Service catalogs. Grade B will be accepted in lieu of Grade A when United States Department of Agriculture (USDA) and Defense Logistics Agency (DLA) Troop Support research determines that Grade A is consistently unavailable in quantity, is not available domestically, or is cost prohibitive. Grades less than Grade B will not be purchased for Service dining facilities.

NOTE: At this time, there may be some DLA Troop Support item descriptions that state “G A/B”. As catalogs are updated, all references that combine requirements for U.S. Grade A or B will be removed.

While the Services’ preference is to purchase USDA Agricultural Marketing Service (AMS) officially-graded products, the use of USDA AMS grading services is not mandatory. However, to ensure 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 labeling in this instance includes “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 only for USDA AMS officially-graded products.

Package Types

Packaging options for fruit, juice, and vegetable products include jars (glass or plastic), bottles, cartons, cans, plastic bags, or plastic containers. For clarification purposes, when an item specification references a United States Standard for Grade of Canned “X”, allowable packaging types include any hermetically sealed lead container.

FRUIT

INFORMATION

The minimum portion size for individual serving packages of shelf stable processed fruits is 4 ounces.

Unless specified, the liquid included in all shelf stable processed fruit products shall be no higher than light syrup, lightly sweetened fruit juice(s), or lightly sweetened fruit juice(s) and water.

FRUIT CATALOG

1. APPLES, SLICED, CANNED

REFERENCE NAME: United States Standards Grades

GRADE REQUIREMENT: U.S. Grade C or U.S. Standard

PORTION SIZE/WEIGHT RANGE: - #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product is to be peeled and sliced.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

2. APPLES, CHIPPED, DICED, OR PIECES, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

3. APPLES, RINGS, SPICED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

4. APPLESAUCE, SHELF STABLE (CANNED, VACUUM POUCH, OR INDIVIDUAL CUPS)

REFERENCE NAME: United States Standards for Grades of Canned Applesauce

GRADE REQUIREMENT: U.S. Grade A or U.S. No. 1, U.S. No 2

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- This product is to have natural color and natural flavor.
- This product may be sweetened or unsweetened.
- This product is to be regular or comminuted (divided into small parts) style (for example, canned applesauce in which the apple ingredient has been pulverized into granular particles).

5. APPLESAUCE (FLAVORED), SHELF STABLE (VACUUM POUCH OR INDIVIDUAL SERVING PACKAGES)

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Minimum 4-ounce individual serving packages or pouches.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Flavors such as mixed berry or strawberry are permitted.

6. APRICOTS, DRIED

REFERENCE NAME: United States Standards for Grades of Dried Apricots

GRADE REQUIREMENT: U.S. Grade A, U.S. No. 1, or U.S. No 2

PORTION SIZE/WEIGHT RANGE: Individual serving size packages.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

7. APRICOTS, HALVES, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Apricots and Canned Solid-Pack Apricots

GRADE REQUIREMENT: U.S. Grade A or Grade B (when Grade A is not available), U.S. No. 1, or U.S. No 2

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be peeled or unpeeled.
- Permissible liquid medium may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

8. BANANA CHIPS, DEHYDRATED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

9. BANANAS, SLICED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

10. BLACKBERRIES, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Berries

GRADE REQUIREMENT: US Grade A or US Fancy

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.

11. BLUEBERRIES, DEHYDRATED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

12. BLUEBERRIES, WILD OR CULTIVATED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Blueberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, and USMC - All size cans and packages are permissible; USN - #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The liquid packing medium shall be water.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

13. BLUEBERRIES, WILD OR CULTIVATED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Blueberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING:

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.

- Product shall be processed in accordance with Good Manufacturing Practices.

14. BOYSENBERRIES, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Berries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

15. CHERRIES, RED TART, PITTED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Red Tart Pitted Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

16. CHERRIES, RED TART, PITTED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Red Tart Pitted Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

17. CHERRIES, SWEET, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Sweet Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All can sizes are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Type - Light or dark varieties are permissible.
- Style – Product is to be pitted.
- Permissible liquid medium may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

18. CHERRIES, SWEET, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Sweet Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Type - Light or dark varieties are permissible.
- Style - Product is to be pitted.

19. CHERRIES, MARASCHINO, WHOLE OR HALVES, SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: –All container sizes are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be pitted.
- Product may be with or without stems.

20. CRANBERRIES, DRIED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

21. CRANBERRIES, WHOLE, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Cranberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

22. CRANBERRY SAUCE, WHOLE OR JELLIED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Cranberry Sauce

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

23. DATES, WHOLE, PITTED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

24. FRUIT COCKTAIL, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Fruit Cocktail

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

25. FRUIT MIX, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Formulations with melons are not permissible.
- If formulations contain grapes, they shall be of the seedless variety.

26. FRUIT MIX, SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Fruits for Salad

GRADE REQUIREMENT: US Grade A or US Grade B when US Grade A is not available

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- Product shall consist of apricots, yellow clingstone peaches, pears, pineapple, cherries, and/or grapes in the forms (or styles) and proportions specified in the Grade Standard.
- The liquid packing medium shall be natural juice or light syrup.
- Product shall meet the recommended minimum drained weight in the Grade Standard.

27. FRUIT, EXTENDED SHELF LIFE, CHILL

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must have a minimum shelf life of 14 days.
- Product may be in a solution of water, sugar, and citric acid or in another packing medium.

28. MANGO, CHUNKS AND/OR CUBES, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

29. MANGO, PUREE, FROZEN OR SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All package sizes are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

30. ORANGES, MANDARIN, WHOLE SEGMENTS, CANNED

REFERENCE NAME: COMMERCIAL ITEM DESCRIPTION, MANDARIN ORANGES, CID A-A-20119D

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- The drained weight shall be not less than 56 percent of the liquid capacity of the can.
- The container shall be filled with not less than 90 percent (minus any necessary head space according to Good Manufacturing Practices) of the liquid capacity of the container.

NOTE: In accordance with FAR 25.104, this item has been determined **not** to be available domestically; therefore, this item **does not** have to comply with the Berry Amendment (that is, it does not have to be a U.S. product).

31. PEACHES, CLINGSTONE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Clingstone Peaches

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can (sliced) ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

32. PEACHES, FREESTONE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Freestone Peaches

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can (sliced) ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

33. PEACHES, CHUNKS/CUBES, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

34. PEACH, PUREE, FROZEN OR SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All package sizes are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

35. PEARS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Pears

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can (halves) ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

36. PINEAPPLE, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can (sliced) ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- Product in all units shall be of uniform ripeness, shall be reasonably firm with fruitlets appearing as a compact structure, and shall be reasonably free from porosity.
- There shall not be more than 11 g (0.4-ounce) of core material contained in one pound of drained fruit.
- Product shall exhibit good color; the color of the canned pineapple shall be bright and characteristic of properly ripened and properly processed pineapple of similar varieties. There may be slight variations in color within each unit or within the mass. White radiating streaks may be present provided that such variations do not materially affect the appearance or edibility of the product.
- Product shall generally be free from any defects such as blemishes, poor trim, or black specks.
- Product shall possess good flavor and odor that is normal for canned pineapple.
- Product shall be free from objectionable flavors and odors of any kind.
- Except for crushed style, the product shall generally be uniform in size and shape.

NOTE: In accordance with FAR 25.104, this item has been determined **not** to be available domestically; therefore, this item **does not** have to comply with the Berry Amendment (that is, it does not have to be a U.S. product).

37. PINEAPPLE, CHUNKS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Pineapple

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

38. RAISINS, SEEDLESS OR GOLDEN SEEDLESS, SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Processed Raisins

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All sizes and containers are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

39. RASPBERRIES, RED OR BLACK, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Raspberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

40. STRAWBERRIES, WHOLE OR SLICED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Strawberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All package sizes are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall contain no added sugar.

JUICE

INFORMATION

Any product purporting to be juice must contain 100 percent juice (regardless of whether it contains single or multiple juice varieties or juice blends). Concentrates, when reconstituted, must yield a 100 percent juice end item. Products that contain less than 100 percent juice are not considered juice; they may be labeled juice drink, beverage base, or some other designation that differentiates the product from a 100 percent juice product; they will not be cataloged under FSC 8915.

JUICE CATALOG

1. JUICE BLENDS, CANNED AND/OR SHELF STABLE, CHILLED OR FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

2. JUICE, APPLE, NOT FROM CONCENTRATE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Apple Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

3. JUICE, APPLE, FROM CONCENTRATE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

4. JUICE, APPLE, CONCENTRATED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Concentrated Apple Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

5. JUICE, GRAPE, NOT FROM CONCENTRATE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Grape Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

6. JUICE, GRAPE, FROM CONCENTRATE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

7. JUICE, GRAPE, CONCENTRATED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Concentrated Sweetened Grape Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

8. JUICE, GRAPEFRUIT, CANNED AND/OR SHELF STABLE OR FROZEN

REFERENCE NAME: United States Standards for Grades of Grapefruit Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be 1) not from concentrate, 2) from concentrate, or 3) concentrated.
- Product must consist of 100 percent juice.

9. JUICE, LEMON, CANNED AND/OR SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Lemon Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- This product shall be undiluted, concentrated, and unfermented.
- Product must consist of 100 percent juice.

10. JUICE, LEMON, RECONSTITUTED, SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

11. JUICE, LIME, SHELF STABLE, CHILLED OR FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be 1) not from concentrate, 2) from concentrate, or 3) concentrated.
- Product must consist of 100 percent juice.

12. JUICE, MANGO, SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be: not from concentrate, from concentrate, or concentrated.
- Product must consist of 100 percent juice.

13. JUICE, ORANGE, CANNED AND/OR SHELF STABLE, CHILLED OR FROZEN

REFERENCE NAME: United States Standards for Grades of Orange Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- It is preferred that the product be fortified to meet the following minimum nutrient levels: 300 mg of calcium per cup (30 percent Reference Daily Intake (RDI)) and 150 IU of Vitamin D per cup (25 percent RDI).

- Product may be 1) not from concentrate, 2) from concentrate, or 3) concentrated.
- Product must consist of 100 percent juice.

14. JUICE, PINEAPPLE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product may be sweetened or unsweetened.
- Product may be 1) not from concentrate or 2) from concentrate.
- Product must consist of 100 percent juice.

NOTE: In accordance with FAR 25.104, this item has been determined *not* to be available domestically; therefore, this item *does not* have to comply with the Berry Amendment (that is, it does not have to be a U.S. product).

15. JUICE, TOMATO, CANNED AND/OR SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Tomato Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product may be: not from concentrate or from concentrate.
- Product shall not exceed 230 mg sodium per serving.

16. JUICE, VEGETABLE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product may be: not from concentrate or from concentrate.
- Product shall not exceed 230 mg sodium per serving.

17. NECTAR, CANNED AND/OR SHELF STABLE OR FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- All flavor varieties are permissible.

- Product must consist of 100 percent juice.

VEGETABLES

INFORMATION

VEGETABLE CATALOG (INCLUDES BEANS)

1. ASPARAGUS, CUTS AND TIPS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Asparagus

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product style shall be Green.

2. ASPARAGUS, CUTS AND TIPS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Asparagus

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product style shall be Green.

3. BAMBOO SHOOTS, SLICED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

NOTE: In accordance with FAR 25.104, this item has been determined *not* to be available domestically; therefore, this item *does not* have to comply with the Berry Amendment (that is, it does not have to be a U.S. product).

4. BEAN SPROUTS, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

5. BEANS, BAKED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Baked Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include the product being in brown sugar, molasses, New England sauce, or tomato sauce.
- 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, WITH PORK, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Pork and Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Item shall be produced with a packing medium or sauce consisting of water, tomato products, and any other safe and suitable ingredients permissible under the provisions of the Federal Food, Drug, and Cosmetic Act.
- Permissible bean types include pea beans (known also as Navy beans), small white beans, flat small white beans, great northern beans, or other types of white beans (except white lima beans).

7. BEANS, BLACK, CANNED – SEE BEANS, DRIED, CANNED

8. BEANS, DRIED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Dried Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- 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).
- Permissible styles include the product being in tomato sauce, in sweetened sauce, or in brine.

9. BEANS, GARBANZO (CHICKPEAS), CANNED - SEE BEANS, DRIED, CANNED

10. BEANS, GREEN OR WAX, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Green Beans and Canned Wax Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA, USAF, and USMC - All size cans and packages are permissible; USN - #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include Round type; Green Beans, Round type; Wax Beans; Romano type; or Italian type.
- Permissible styles include whole, cut, or French style.

11. BEANS, GREEN OR WAX, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible types include Round type, Romano type, or Italian type.
- Permissible styles include whole, cut, or French style.

12. BEANS, KIDNEY, CANNED – SEE BEANS, DRIED, CANNED

13. BEANS, LIMA, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Lima Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Permissible types include Thin-seeded (such as Henderson, Bush, and Thorogreen varieties); Thick-seeded Baby Potato (such as Baby Potato, Baby Fordhook, and Evergreen varieties); or Thick-seeded (such as Fordhook variety).

14. BEANS, LIMA, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Lima Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible types include Thin-seeded (such as Henderson, Bush, and Thorogreen varieties); Thick-seeded Baby Potato (such as Baby Potato, Baby Fordhook, and Evergreen varieties); or Thick-seeded (such as Fordhook variety).

15. BEANS, PINK, CANNED - SEE BEANS, DRIED, CANNED

16. BEANS, PINTO, CANNED - SEE BEANS, DRIED, CANNED

17. BEANS, WAX, CANNED – SEE BEANS, GREEN OR WAX, CANNED

18. BEANS, WAX, FROZEN - SEE BEANS, GREEN OR WAX, FROZEN

19. BEANS, WHITE, CANNED - SEE BEANS, DRIED, CANNED

20. BEANS, WHITE, WITH PORK, CANNED – SEE BEANS, BAKED, WITH PORK, CANNED

21. BEETS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Beets

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, sliced, diced, julienne, French style, or shoestring.
- The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

22. BROCCOLI, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Broccoli

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible styles include spears, florets, cuts, and chopped.

23. BRUSSELS SPROUTS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Brussels Sprouts

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

24. CARROTS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Carrots

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USN - #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, sliced, quartered, diced, julienne, French style, or shoestring.
- The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

25. CARROTS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Carrots

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible styles include whole, halves, quarters, slices, diced, double diced, strips (French cut shapes), chips, or cuts.

26. CAULIFLOWER, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Cauliflower

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible styles include clusters, nuggets, or small clusters.

27. CORN, CREAM STYLE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Cream Style Corn

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Permissible colors include golden, yellow, or white.

28. CORN, WHOLE KERNEL, CANNED

REFERENCE NAME: United States Standards for Grades of Corn, Whole Kernel, Canned

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible varietal types include conventional or super sweet.
- Permissible colors include golden, yellow, or white.

29. CORN, WHOLE KERNEL, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Whole Kernel (or Whole Grain) Corn

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible colors include golden, yellow, or white.

30. CORN, ON THE COB, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Corn on the Cob

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 48-count or 96-count packages

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Cob lengths between 2.5 inches and 5 inches are permissible.
- Permissible colors include golden, yellow, or white.

31. GREENS, COLLARD, CANNED – SEE GREENS, LEAFY, CANNED**32. GREENS, COLLARD, FROZEN – SEE GREENS, LEAFY, FROZEN****33. GREENS, COLLARD, PRECOOKED, FROZEN**

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Various flavor profiles (such as Southern style) are permissible.
- Permissible styles include leaf or chopped.
- Product may be seasoned.

34. GREENS, LEAFY, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Leafy Greens

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include collards, kale, mustard greens, and turnip greens.
- Permissible styles include leaf or chopped.

35. GREENS, LEAFY, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Leafy Greens

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include beet greens, collards, dandelion greens, endive, kale, mustard greens, spinach, Swiss chard, turnip greens, or any other market-accepted leafy green.
- Permissible styles include leaf or chopped.

36. GREENS, MUSTARD, FROZEN – SEE GREENS, LEAFY, FROZEN**37. GREENS, TURNIP, CANNED – SEE GREENS, LEAFY, CANNED****38. GREENS, TURNIP, PRECOOKED, FROZEN**

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Various flavor profiles (such as Southern style) are permissible.
- Permissible styles include leaf or chopped.
- Product may be seasoned.

39. KIMCHI, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Various flavor profiles and/or styles are permissible.

40. MUSHROOMS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Mushrooms

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible color types include white, cream, or brown.
- Permissible styles include whole, button, sliced whole, random sliced whole, sliced buttons, or stems and pieces.

41. OKRA, BREADED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

42. OKRA, CUT, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Okra

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

43. ONIONS, DEHYDRATED, WHITE, CHOPPED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

44. ONION RINGS, BREADED OR BATTERED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Breaded Onion Rings

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product may be French fried or raw breaded.

45. ONION RINGS (CHOPPED AND/OR FORMED), BREADED OR BATTERED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Breaded Onion Rings

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product may be fried or raw breaded.
- This product is to be purchases only when whole onion rings are not available.

46. PEAS, BLACK-EYED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Field Peas and Canned Black-Eye Peas

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

47. PEAS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Peas

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Permissible types include early or sweet.

48. PEAS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Peas

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

49. PEAS AND CARROTS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Peas and Carrots

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall contain a minimum of 50 percent, by weight, of Early type or Sweet type peas and a minimum of 25 percent, by weight, of diced-style carrots that shall be predominantly 1/4-inch cubes to 3/8-inch cubes.

50. PEPPERS, MISCELLANEOUS, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible varieties include banana, cherry, chili, chipotle, jalapeno, or sweet red or green.
- Permissible packing medium includes brine or pickling solution.
- Permissible styles include whole, halves, pieces, whole and pieces, sliced, diced, or chopped.
- Roasted varieties are permissible.

51. PEPPERS, SWEET, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Sweet Peppers

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include red, green, or mixed.
- Permissible styles include whole stemmed, whole unstemmed, halved, sliced, or diced.

52. PEPPERS, SWEET, ROASTED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include red, green, or mixed.
- Permissible styles include whole stemmed, whole unstemmed, halved, sliced, or diced.

53. PIMIENTOS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Pimientos

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, halves, pieces, whole and pieces, sliced, diced, or chopped.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

54. POTATOES, FRENCH FRIES, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen French Fried Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Permissible styles include general (straight or crinkle cut), strips (1/4-inch x 1/4-inch, 3/8-inch x 3/8-inch, 1/2-inch x 1/4-inch, 3/8-inch x 3/4-inch), slices, dices, rissole, or other.

55. POTATOES, HASH BROWN, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Hash Brown Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Permissible styles include shredded, diced, patties, and chopped.

56. POTATOES, NON-STANDARDIZED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: All styles are authorized.

57. POTATOES, NON-STANDARDIZED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: All styles are authorized.

58. POTATOES, SWEET, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Sweet Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible varieties include golden, yellow, or mixed.
- Permissible styles include whole, halves, pieces, mashed, whole and pieces, mixed, or other.
- Permissible pack types include regular, vacuum, or solid pack.
- Permissible packing medium is light syrup only.
- The drained weight of the product shall meet or exceed the minimum drained weight identified in the Grade Standard.

59. POTATOES, WHITE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned White Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, sliced, diced, shoestring, julienne, French style, pieces, or any combination of two or more styles.
- The drained weight of the product shall meet or exceed the minimum drained weight identified in the Grade Standard.

60. PUMPKIN, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Pumpkin and Canned Squash

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: The container shall be filled to a minimum of 90 percent of the volume of the container.

61. SAUERKRAUT, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Sauerkraut

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include shredded or chopped.
- The container shall be filled so that the kraut and packing medium are a minimum of 95 percent of the container's total capacity.

62. SPINACH, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Spinach

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole leaf, cut leaf, sliced, or chopped.
- The container shall be filled so that the spinach and packing medium are a minimum of 90 percent of the container's total capacity.

63. SPINACH, FROZEN – SEE GREENS, LEAFY, FROZEN

64. SQUASH, SUMMER, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Squash (Summer Type)

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Varieties of summer squash include zucchini, patty pan, straightneck, and crookneck.
- Permissible styles include sliced or cut.

65. SQUASH, WINTER, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Winter squash includes the varieties listed below.

- Winter squash includes the following varieties of *Cucurbita maxima*: Ambercup, Arikara, Atlantic Giant, Banana, Buttercup, Georgia candy roaster, Hubbard, Jarrahdale pumpkin, Kabocha, Lakota, Mooregold, Red kuri ("Hokkaido" or "baby red Hubbard"), Turban, *Cucurbita argyrosperma* (Cushaw squash [winter crookneck squash])
- Winter squash includes the following varieties of *Cucurbita moschata*: Butternut, Fairytale pumpkin squash, Dickinson, Long Island cheese, Kent pumpkins
- Winter squash includes the following varieties of *Cucurbita pepo*: Acorn, Carnival, Delicata, Heart of gold, Spaghetti, Sweet dumpling, Autumn cup, Gold nugget, Sugar loaf squash, Field pumpkin, Calabaza (West Indian pumpkin).

66. SQUASH, WINTER, COOKED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Cooked Squash

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Winter squash includes the following varieties of *Cucurbita maxima*: Ambercup, Arikara, Atlantic Giant, Banana, Buttercup, Georgia candy roaster, Hubbard, Jarrahdale pumpkin, Kabocha, Lakota, Mooregold, Red kuri ("Hokkaido" or "baby red Hubbard"), Turban.
- *Cucurbita argyrosperma* (Cushaw squash [winter crookneck squash])
- Winter squash includes the following varieties of *Cucurbita moschata*: Butternut, Fairytale pumpkin squash, Dickinson, Long Island cheese, Kent pumpkins
- Winter squash includes the following varieties of *Cucurbita pepo*: Acorn, Carnival, Delicata, Heart of gold, Spaghetti, Sweet dumpling, Autumn cup, Gold nugget, Sugar loaf squash, Field pumpkin, Calabaza (West Indian pumpkin).

67. SUCCOTASH, CORN AND LIMA BEANS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Succotash

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types of sweet, whole kernel corn include white and golden (yellow).
- Permissible types of lima beans include thin-seeded, thick-seeded, and thick-seeded baby potato.
- Soybeans are permitted.
- Green beans or wax beans are permitted.

68. TOMATOES, CANNED

REFERENCE NAME: United States Standards for Grades of Tomatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- This standard applies to canned tomatoes and to stewed tomatoes.
- Permissible packing media include tomato juice, tomato puree, or tomato paste.
- Permissible styles include whole, sliced, halves, wedges, or diced.
- Product may be peeled or unpeeled.

69. TOMATOES, CRUSHED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be in natural juice. If a product in natural juice is not available, then the only substitute is tomato puree.

70. TOMATO, PASTE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Tomato Paste

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: The only permissible concentration is heavy.

71. TOMATO, PUREE AND/OR PULP, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Tomato Puree (Tomato Pulp)

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: The only permissible concentrations are extra heavy and heavy.

72. VEGETABLE BLENDS AND MIXED VEGETABLES, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Various blends (such as California Blend, Italian Blend, Oriental Blend, Oriental Stir Fry Blend, and Scandinavian Blend) are permissible.
- Three-Way, Four-Way, or Five-Way Mixed Vegetables (incorporating green or wax beans, lima beans, carrots, golden and/or yellow corn, and sweet or early peas) are permissible.

73. VEGETABLE BLENDS, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Various blends (such as California Blend, Italian Blend, Oriental Blend, Oriental Stir Fry Blend, and Scandinavian Blend) are permissible.

74. VEGETABLES, MIXED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Mixed Vegetables

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible vegetables include green or wax beans, lima beans, carrots, golden and/or yellow corn, and sweet or early peas.
- Product shall conform to the following proportion requirements:
 - Three-Way vegetable mixtures – any one vegetable shall not be more than 40 percent by weight of all the frozen mixed vegetables.
 - Four-Way vegetable mixtures – none of the vegetables shall be less than 8 percent by weight or more than 35 percent by weight of all the frozen mixed vegetables.
 - Five-Way vegetable mixtures – none of the vegetables shall be less than 8 percent by weight or more than 30 percent by weight of all the frozen mixed vegetables.

75. WATER CHESTNUTS, SLICED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: NONE

NOTE: In accordance with FAR 25.104, this item has been determined ***not*** to be available domestically; therefore, this item ***does not*** have to comply with the Berry Amendment (that is, it does not have to be a U.S. product).

76. ZUCCHINI, FROZEN – SEE SQUASH, SUMMER, FROZEN

FEDERAL SUPPLY CLASS (FSC) 8920
BAKERY AND CEREAL PRODUCTS
INCLUDING PASTA AND RICE

BAKERY AND CEREAL PRODUCTS INCLUDING PASTA AND RICE

INFORMATION

Introduction

The following website provides a description of bakery items: <https://www.ams.usda.gov/grades-standards/cid/bakery-items>

The following website provides a description of cereal and pasta items:

<https://www.ams.usda.gov/grades-standards/cid/bakery-items>

Preservation, Packaging, Packing, Labeling, and Case Marking

Preservation, packaging, packing, labeling, and case marking shall follow the specifications in the solicitation, contract, or purchase order.

Each Bakery item description will be validated with an appropriate FDA Food Labeling Regulation. The following website provides a reference for labeling nutrients enrichments, fortifications, and health claims.

<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=101.9&SearchTerm=cereal>

Fortification

The FDA fortification policy titled “Nutritional Quality of Foods; Addition of Nutrients” published in 1980 (21 CFR 104.20; FR, Vol 45, January 25, 1980, 6314) is the reference that should be used for food fortification. 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).

Food Fortification Policy (21 CFR 104.20)

The objective of this Policy is to establish a uniform set of principles and guidelines to serve as a model for the rational addition of essential vitamins and minerals to foods. The Policy discourages indiscriminate addition of nutrients to foods.

Fortification Policy

This Policy does not consider it appropriate to fortify fresh produce; meat, poultry, or fish products; sugars; or snack foods such as candies or carbonated beverages.

The FDA considers only essential nutrients to be within the scope of its fortification policy. The term essential nutrient as used in 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)) and potassium and protein (Daily Reference Values (DRVs) (21 CFR 101.9(c)(9)).

There must be a safe and lawful source for the essential nutrient, and the nutrient must be an approved food additive or must be Generally Recognized As Safe (GRAS) under the conditions of its intended use. The FDA must have determined (generally by regulation) that fortification

with any specific nutrient is appropriate. Use of some nutrients is limited by food additive regulation or by GRAS regulation covering foods that may be fortified and to what level.

Reasons for Adding Essential Nutrients

The following reasons are given for adding essential nutrients for food:

- For a public health purpose.
- To correct a dietary insufficiency recognized by the scientific community and known to result in nutritional deficiency disease.
- To restore nutrients to levels representative of the food before it was stored, handled, and processed.
- To maintain a balanced nutrient profile in proportion to the caloric value of a food such as a meal replacement product.
- To avoid nutritional inferiority in foods that replace traditional foods (see 21 CFR 101.3(e) (2)).

A nutrient added to a food must exhibit the following characteristics:

- Stable under customary conditions of storage, distribution, and use.
- Physiologically available from the food.
- Present at a level at which there is a reasonable assurance that over-consumption will not occur; this must consider cumulative amounts from other sources in the diet.

Mandated Folic Acid Fortification of Enriched Cereal Grain Products

The following products must be fortified with folic acid:

- Breakfast cereals
- Corn grits
- Meal replacement products
- Infant formula
- Foods for special dietary use

Enriched Foods

An enriched food is one that has nutrients replaced that were lost during processing. Examples are bread, pasta, and other products made from white flour that have their B vitamins replaced.

DoD Menu Standards

The following DoD menu standards must be adhered to:

- Breads must contain fewer than 230 milligrams of sodium per serving.
- All cereals must contain fewer than 230 milligrams of sodium per serving.
- All sliced bread must contain whole grains (white with whole grains or whole wheat with at least 2 grams of fiber per serving).
- All sliced bread must have fewer than 230 milligrams of sodium per serving.
- At least one bread must be fortified with folate and iron.
- At least four choices of ready-to-eat cold cereals with fewer than 230 milligrams sodium per serving must be offered. Of these, two must contain more than eight grams of whole grains per serving and must have at least 2.5 grams of fiber per serving. One of the four cereals must be fortified 100 percent with folate.

- At least two cereals must be offered that do not have a sugar coating.
- When there are more than four cereal selections, 50 percent of the additional selections must meet the standards for whole grains, must be without a sugar coating, and must be fortified with at least 50 percent of the daily folate requirement.
- At least one whole grain hot cereal without added fat or sugars must be available at the breakfast meal.
- Cereal bars with at least 2.5 grams of fiber and fewer than 10 grams of sugar per serving may be offered.
- Cereal bars may substitute for a whole grain cereal choice.
- Acceptance of subsistence supplies is limited to fresh products.
- Bread, Cakes, Doughnuts, Muffins, Pies, and Rolls must be delivered no more than 24 hours after baking. Following a non-bake day, these items must be delivered no more than 72 hours after baking.

DoD Menu Standards

The following DoD menu standards must be adhered to:

Grains and other starches provide a variety of complex carbohydrates, fiber, some protein, vitamins and minerals. They are preferred in their “whole” forms.

Bread shall be offered at all meals and the options will meet at least the following standards:

Bread

- Two or more choices of sliced breads
- At least half of all choices must contain a minimum of 25 grams of whole grain (the word “whole” appears in name of one of the first two ingredients).
- This will provide at least 4 grams of naturally occurring fiber per 2-slice serving.

Bagels, Buns, Wraps, Flatbreads and Tortillas

- A 2 oz. (56 g) or larger portion will be considered as equivalent to a 2-slice servings of sliced bread.
- Above bread criteria apply.
- More varieties of bread types are highly encouraged.
- Freshly baked products are permitted.
- Additionally, one variety of roll/bread such as: cornbread, garlic bread, muffin, or biscuit may be made available to complement meals.

Box Meals

- At least one whole grain sandwich option by the above whole grain criteria must be offered.
- Additionally, vegetable sides (not mayonnaise based) and fruits (see Fruits and Fruit Juices section for requirements; fresh is preferred) must be offered.
- There shall be a vegetarian option if the box meals are being made from scratch based on customer demand/acceptability.

Ready-To-Eat Cold Cereals

- Offer at least four choices of ready-to-eat cold cereals.
- More options are advisable in larger feeding operations.
- Brands may be mixed.
- Cereals may be offered all day.

Exception: Take-out Service

- Feeding operations will use bulk refillable dispensers and/or family-sized boxes.
- The bulk and large box options provide multiple benefits: allowing modern diners the ability to blend products, select the exact amount desired, and avoid generating significant packaging waste which also consumes large storage space.

Serving Sizes, Calories and Sodium

- Serving sizes, averaging approximately 1 cup or more in volume, should provide between 125 - 225 calories per serving.
- Fewer calories and smaller volumes are indications of child sized portions.
- The serving's volume and weight will vary due to specific product densities.
- All products will have less than 1.1 mg of sodium per calorie. Calculate by dividing declared sodium by the calories listed for the product.

Required Characteristics of the Mandatory Minimum Four Choices

- Two cereals must contain greater than 20 grams of whole grains per serving, with at least 4 grams of fiber per serving.
- At least two cereals will have less than 12 grams of *added* sugars. Products with fruits, such as raisin bran, will have more total sugar from the combined total of natural and added sugars. This is acceptable considering the added sugars.
- One of the four cereals must be at least 75 percent folate fortified.
- Operations offering more than four cereal selections will have at least half of the additional selections meeting the standards for whole grains, meeting the limit for added sugars, and being fortified with at least 50 percent of the daily folate requirement.

Hot Cereal

- Offer at least one whole grain hot cereal (oatmeal, whole grain cream of wheat/farina, or a whole grain blend) without added fat or sugars at the breakfast meal. Hot whole grain cereal or grain blend-based casseroles or flavor varieties with added nuts, fruits, vegetables, or legumes may be offered on the hot line for added variety.

Cereal Bars

- Shall have at least 2.5 grams of naturally occurring fiber and 14 or fewer grams of total sugar per serving.
- One bar should fall between 150-250 calories and not contain artificial/non-nutritive sweeteners.

Potato, Rice, Beans, Quinoa, Barley, or a Grain Blend

- Offer at least one starch or grain at breakfast.

Breakfast Potatoes

- Offer breakfast potatoes at least three times per week made from fresh or frozen potatoes.
- If frozen potatoes are used as an ingredient, they should not be par fried or have any added fat as an ingredient prior to preparation for service.
- Do not offer deep fat fried potatoes more than three times per week.

Pastries, Muffins, Quick Breads, Donuts and Sweet Rolls

- Consider offering options that are made with healthier fats (refer to the Fats and Oils in the DoD Menu Standards section),
- Naturally lower in sugar (not non-nutritively sweetened)
- Made with whole grains (naturally higher fiber options).
- Portion sizes for ready-to-use products should be comparable to AFRS recipes.

Griddle Cakes

- Offer whole grain (whole wheat, oat, blends, etc.), or vegetable based (pumpkin, carrot, sweet potato, etc.) options more often than refined white flour when griddle cakes (pancakes, French toast, or waffles) are on the menu, for either scratch or RTU products, options.

BAKERY PRODUCTS CATALOG

1. BREAD, WHITE, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 20 OZ, 6 in- 21 in, 12-19 SL / CT PG, 24 OZ PG, 16 PGS/CASE, 16 OZ PG, 28 PGS/CASE

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven-fired are acceptable.
- All sliced bread should contain whole grains (white with whole grains or whole wheat) with at least 2.5 grams fiber per serving.
- All sliced bread offered will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

2. BREAD, WHEAT, FRESH AND/OR FROZEN, 100 PERCENT WHOLE WHEAT

PORTION SIZE/WEIGHT RANGE: 20 OZ, 6 IN- 21 IN, 12-19 SL / CT PG, 24 OZ/PKG 1.04 LB PG, 24 PER 25 LB CASE, 1.04 LB PG, 24 PER 25 LB CASE.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- All sliced bread should contain 25 grams of whole grains (white with whole grains or whole wheat) and provide 4 grams of naturally occurring fiber per 2 slice serving.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product shall be processed in accordance with Good Manufacturing Practices.

3. BREAD, WHEAT, MULTIGRAIN, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 20 OZ, 6 IN- 21 IN, 12-19 SL / CT PG, SLICED, 24 OZ PKG, 24/4OZ PKG, 30/4OZ PKG, 30/14 OZ PKG, 30/15 OZ PKG, SLICED, PAN BAKED, ROUND TOP, 22.5 OZ PG, 12/CS, SLICED, PAN BAKED, ROUND TOP, 32 OZ PG, SLICED, PAN BAKED, SANDWICH, 24 OZ PG, (BOXED), (RACKED)

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired, honey, nuts, wheat berry, Vienna style are acceptable.
- All sliced bread should contain 25 grams of whole grains (white with whole grains or whole wheat) and provide 4 grams of naturally occurring fiber per 2 slice serving.
- All sliced bread will contain less than 230 milligrams of sodium.
- Multiple Grain, Whole Wheat, Whole Meal, Harvest Grain, 12 Grain, and Double Fiber styles are acceptable.
- Low fat is acceptable.
- Product shall be processed in accordance with Good Manufacturing Practices.

4. BREAD, RYE, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: THICK 19 SL/PG, 8/32 OZ PK, 20 OZ, 6 IN- 21 IN 12-19 SL / CT PG, 24 OZ SLICED, 12/1 LB LOAF, THK, 19 SL/PG, 8/32 OZ PG, 30/14 OZ PG, 30/14 OZ PG, 20 PKG/CASE

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- All sliced bread should contain whole grains (white with whole grains or whole wheat) with at least 2 grams fiber per slice.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Russian, Jewish Rye, Dark, caraway seed styles are acceptable.
- Product shall be processed in accordance with Good Manufacturing Practices.

5. BREAD, POTATO, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 6/28 32 OZ LOAF, 8/18 OZ LOAF, 20 OZ, 6 IN- 21 IN 12-19 SL / CT PG, 24 OZ SLICED

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Steamed Sweet Potato is acceptable.
- Product shall be processed in accordance with Good Manufacturing Practices.

6. BREAD, CIABATTA, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 100 GM (3.5 OZ) PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

7. BREAD, SOURDOUGH, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 8/40 OZ PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- Buttermilk is acceptable
- All sliced bread will contain less than 230 milligrams of sodium.

- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

8. BREAD, RAISIN OR CINNAMON, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 30/14 OZ PG, 16OZ EA. (BOXED), 24 OZ PG (BOXED),

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- 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 are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Enriched bread is acceptable.
- Product shall be processed in accordance with Good Manufacturing Practices.

9. BREAD, FRENCH AND/OR ITALIAN, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 8/18-19 OZ LOAF PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- Focaccia, Baguette, Panini, White Parisian styles are acceptable
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

10. BREAD, PUMPERNICKEL, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: HEARTH BAKED 16 OZ PKG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

11. BREAD, FLATBREAD, FRESH AND/OR FROZEN, PAR BAKED AND/OR BAKED

PORTION SIZE/WEIGHT RANGE: 6.75" X 6.75", 120/3.3 OZ EACH

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Plain or oven fired is acceptable.
- Thawed is acceptable.

- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

12. BREAD, TEXAS TOAST, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: SLICED, PAN BAKED, 22OZ PG OR 24 OZ PG. 16/CS

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Plain or oven fired is acceptable.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

13. BREAD, SWEET, FLAVORED, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: SLICED, PAN BAKED, 22OZ PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Plain or oven fired is acceptable.
- Banana, Walnut, Honey, Zucchini, Corn styles are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

14. BREAD, MONKEY, (PULL-APART), FROZEN

PORTION SIZE/WEIGHT RANGE: 10/32 OZ PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Plain or oven fired is acceptable.
- Banana, Walnut, Honey, Zucchini, Corn, Cinnamon, garlic parmesan styles are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

15. BAGELS, PLAIN/VARIETY, FRESH/FROZEN

PORTION SIZE/WEIGHT RANGE: 72/2.6OZ, 72/3OZ, 3OZ 6 CT, 15/18 PG, 72/4OZ, 72/1OZ, 10/PG, 50/3.25 OZ EACH, 4 PER 14 OZ EACH, IND WRAPPED, 6/PG, 6 PER 20OZ PG, 6 PER 48OZ. The following sizes are acceptable:

- Size 1 - Regular (3½ to 4 ounces)
- Size 2 - Petite or Baguettes (0.9 to 2 ounces)
- Size 3 - Other Slice type (i) - Sliced Slice type (ii) - Unsliced Slice type (iii) - Partially linked or attached

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following styles are acceptable: B – Blueberry, C - Cinnamon raisin, D - Honey wheat, E – Wheat, F – Onion, G – Sesame.
- Bagels must be made from enriched grains.
- Hearth baked -- only enriched is acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

16. BREAD, PITA, WHEAT AND/OR WHITE, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 6 INCH, 12/12 CT/PG OR 72/2.3 OZ EACH, WHITE, 7 IN. RD, 2 OZ EA, 10 CT, 12/20 OZ PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Only enriched is acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- All sliced bread should contain whole grains (white with whole grains or whole wheat) with at least 2 grams fiber per slice.
- All sliced bread should contain whole grains (white with whole grains or whole wheat) with at least 2 grams fiber per slice.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

17. MUFFINS, FRESH/FROZEN

PORTION SIZE/WEIGHT RANGE: 8/PG, 12/PG, 20/PG, 12 PER 16OZ -24 OZ, 96/2.12 OZ, 72/1.5 OZ, 24/ 4OZ. The following sizes are acceptable:

- Mini (1")
- Standard (2")
- Large (2 ½")

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Type I (fresh) and Type II (frozen) are acceptable.
- The following styles are acceptable: A – Regular, B – Reduced Fat (21 CFR 101.62), C – Low fat (21CFR 101.62), D – Fat Free (21 CFR 101.62).
- No Partially Hydrogenated Oil (PHO) is acceptable in any food products according to FDA regulations.
- The muffins must be made from enriched grains.
- When muffins are delivered fresh or frozen, the manufacturer must follow all time, temperature, and shipping requirements.

- Product shall be processed in accordance with Good Manufacturing Practices.

18. ENGLISH MUFFINS, FRESH/FROZEN, VARIETY

PORTION SIZE/WEIGHT RANGE: 6/PKG, 36 PGS/CASE, 12OZ PG, 6 EA/PG. The following sizes are acceptable:

- 1 ounce
- 2 ounce
- 2 ¼ ounce
- 3 ½ ounce
- Other

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Type 1 (fresh) and Type 2 (frozen) are acceptable.
- The following styles are acceptable: Plain, Wheat, Honey Wheat, Raisin, Other.
- Type 1 must be made with enriched flour only (21 CFR 104.20).
- Whole and split styles are acceptable.
- English muffins must be made from enriched grains.
- When English muffins are delivered fresh or frozen, the manufacturer must follow the time, temperature, and shipping requirements.
- Product shall be processed in accordance with Good Manufacturing Practices.

19. GRIDDLE BREADS, SHELF STABLE AND HEAT AND SERVE, FROZEN

PORTION SIZE/WEIGHT RANGE: WAFFLE 4 INCH SQUARE, 144/1.25 OZ EA, 122/1.23 OZ, 2.04 KG PG, 200GM PG, 12 PG PER CS

PANCAKES 144/1.2OZ EA/PG, 144/1.3-1.58 EA, MINI 72, 1.2 OZ 12/12CT PG, OR 216, 1.15 OZ MIN 96-120 /2.3 OZ

FRENCH TOAST: THICK 144/1.5 OZ, , 1.5 OZ 8/18 CT/PK, 72/2.55OZ, STICKS 10/2 LB PG, 5/2 LB PG, 1OZ EA, 2/5 LB BG

BELGIAN 72/2OZ EA, OR 7 IN RD, 1 INCH THK, 35/5 OZ EA

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following shapes are acceptable: Shape 1 - Round - 10.16 cm (4 in), Shape 2 - Mini round - 3.18 cm (1-¼ in), Shape 3 - Square - 9.53 cm x 9.53 cm (3-¾ in x 3-¾ in), Shape 4 - Small rectangle - 6.67 cm x 9.21 cm (2.63 in x 3.63 in), Shape 5 - Large rectangle - 9.21 cm x 10.80 cm (3.63 in x 4-¼ in), Shape 6 - Strip or stick - 2.54 cm x 10.16 cm (1 inch x 4 inches), Shape 7 - Novelty shapes (mini bread, dinosaurs, etc.), Shape 8 - Other.
- Type I (shelf stable) and Type II (frozen (heat and serve)) are acceptable.
- Style A (regular) and Style B (low fat) are acceptable (CFR § 101.62 (b) (2)).

- The following Class 1 waffle flavors are acceptable: A – Plain, B – Blueberry, C – Buttermilk, D - Apple cinnamon, E – Chocolate, F - Oat bran, G – Multigrain, H – Cinnamon, I – Strawberry, J – Maple, K – Banana, L - Chocolate chip, M – Other.
- The following Class 2 pancake flavors are acceptable: A – Plain, B – Blueberry, C – Buttermilk, D – Chocolate, E – Maple, F - Whole grain, G - Sweet potato, H – Other.
- The following Class 3 French toast flavors are acceptable: A – Plain, B – Cinnamon, C - Whole grain, D – Other.
- The following Class 4 Belgian waffle flavors are acceptable: A – Plain, B – Other.
- Shelf stable flavors are acceptable.
- Wheat flour shall be enriched in accordance with 21 CFR 137.165
- Product shall be processed in accordance with Good Manufacturing Practices.

20. ROLLS, BREAD, BAKED, FRESH OR FROZEN

PORTION SIZE/WEIGHT RANGE: DINNER 12 PER 120Z PG 24 PG/CS

FRANKFURTER ROLL 8 PER PG, 1/12 OZ PG

HAMBURGER 8 PER 130Z PG, 8 / PG, 24 PK/CASE, 6/15.6 OZ PKG/ 250 OZ CS

HOAGIE 12 IN EA, 5/PK

HOAGIE SUBMARINE: 12 IN EA, 5 PER 37 OZ PG, 6 PER 20 OZ PG, 20 PGS/400 OZ CS,

STEAK 6 PER 16 OZ PG 20 PGS/CASE

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must be enriched (21 CFR 136.115).
- The following Classes of rolls are acceptable: A – French, B - "Parkerhouse", C - Sandwich (hamburger), D - Finger (hot dog), E - Pan (dinner), F - Variety specialties, G – Other.
- Bake Type A (pan baked) and Bake Type B (hearth baked) are acceptable.
- The following Slice Types are acceptable: Slice Type I, Sliced -- Slice Type II, Unsliced.
- Nuts and Seeds, including the following, are acceptable: Seed type I, Seedless Seed Type II, Poppy Seed Type III, Sesame Seed Type IV, Caraway Seed Type V, Other.
- The variety is based on customer preference.
- The product may be fresh or frozen.
- When the Bread is delivered fresh or frozen, the manufacturer must follow the time, temperature, and shipping requirements.
- Product shall be processed in accordance with Good Manufacturing Practices.

21. ROLLS, BREAD, UNBAKED, FRESH OR FROZEN

PORTION SIZE/WEIGHT RANGE: 12/ PG, 24 PGS/CASE

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Enrichment Type -- Type I (21 CFR 136.115) only
- The following styles are acceptable: A - Pan (dinner), B - Rye (sandwich), C – French, D – Kaiser, E – Other.
- When the Bread is delivered fresh or frozen, the manufacturer must follow the time, temperature, and shipping requirements.
- Product shall be processed in accordance with Good Manufacturing Practices.

22. TORTILLAS, TORTILLA CHIPS, TACO SHELLS, AND TOSTADA SHELLS, FRESH AND/OR FROZEN, VARIETY

PORTION SIZE/WEIGHT RANGE: SIZES: Tortillas only:

- Size 1 - 5.1 cm (2 in) diameter
- Size 2 - 7.6 cm (3 in) diameter 2
- Size 3 - 11.4 cm (4-1/2 in) diameter 2
- Size 4 - 12.7 to 15.2 cm (5 to 6 in) diameter 3
- Size 5 - 14 cm x 8.9 cm (5-1/2 x 3-1/2 in) 2
- Size 6 - 15.9 cm (6-1/2 in) diameter 2
- Size 7 - 17.8 to 20.3 cm (7 to 8 in) diameter 3
- Size 8 - 19.1 cm (7-1/2 in) diameter 2
- Size 9 - 25.4 cm (10 in) diameter 3
- Size 10 - 30.5 cm (12 in) diameter 3

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following Types are acceptable: Type 1 – Tortillas (must be made with enriched flour (21 CFR 104.20)), Type 2 – Tortilla Chips, Type 3 – Taco Shells, Type 4 – Tostada Shells.
- The following styles are acceptable: A – Corn, B – Wheat, C – Wheat with spices and/or herbs (as specified by purchaser), D – Raisin, E – Wheat with raisin puree, F – Other.
- The following product states are acceptable for Type 1 tortillas: Shelf stable, Extended shelf life, Refrigerated, Frozen
- For Style D tortillas only: Cook state I (table-ready) and cook state II (partially cooked) are acceptable.
- The following sodium limits shall be observed: 180 mg in 6-inch tortilla, 250 mg in 8-inch tortilla, 450 mg in 10-inch tortilla, and 700 mg in 12-inch tortilla.
- Product shall be processed in accordance with Good Manufacturing Practices.

CEREAL CATALOG

1. CEREALS, ROLLED OATS

PORTION SIZE//WEIGHT RANGE: Container size a - 23 g (0.81 oz) pouch Container size b - 28 g (1.0 oz) pouch Container size c - 34 g (1.2 oz) pouch Container size d - 43 g (1.5 oz) pouch Container size e - 45 g (1.6 oz) pouch Container size f - 48 g (1.7 oz) cup Container size g - 54 g (1.9 oz) cup Container size h - 71 g (2.5 oz) pouch Container size i - 360 g (12.7 oz) pouch Container size j - 454 g (16.0 oz) canister Container size k - 510 g (18.0 oz) canister Container size l - 567 g (20.0 oz) canister Container size m - 1.191 kg (42.0 oz) canister Container size n - Other (as specified by the purchaser)

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following Types are acceptable: Type I – Regular, Type II - Quick cooking, Type III - Instant
- The following flavors are acceptable: A – Unflavored, B - Apples and cinnamon, C - Maple and brown sugar, D - Peaches and cream, E - Cinnamon and spice, F - Strawberries and cream, G - Raisins and spice, H - Honey nut, I - Banana bread, J - Cinnamon pecan, K - Raisin, date and walnut, L - Cinnamon roll, M - Chocolate chip, N - Other (as specified by the purchaser).
- Style 1 - Regular Style 2 - Reduced sugar (21 Code of Federal Regulations (CFR) § 101.60(c), Type III only) Style 3 - Sugar free (21 CFR § 101.60(c), Type III only)
- Analytical testing must be performed on subsamples or on retail packages that are randomly selected from the lot when USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order. The number of subsamples must be based on the Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- The maximum amount of sodium allowed is 230 mg per 100 g.
- Product shall be processed in accordance with Good Manufacturing Practices.

2. CEREALS, PREPARED, READY-TO-EAT

PORTION SIZE/WEIGHT RANGE: 70/.80 OZ PG, 96/0.69 OZ BOWL PG

VARIETY 70 INDIVIDUAL SERVING CT CS, 1/3.71 LB CS, 96/0.75 OZ BOWL PG, 12/18 OZ BOX, , 96/ 1 OZ BOWL PG, 70/0.95OZ BX, . 4/2 LB BAGS, 4/ 14-41 OZ BOX/PG, 96/10Z PG, 17OZ BOX/16 PER CS, 37OZ BG, 2 PER CASE.

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Type, flavor, and style are based on a Service's preference.
- The following guidance for nutrient content must be met when healthy cereal is an option (variety packs also should meet these standards):

- Fiber – The cereal must be made with at least 2.5 grams of fiber per serving. The U.S. Army requirement is 3 grams per serving.
- Fat – The cereal shall contain less than 10 percent saturated fat per 100 g serving.
- Sodium – The cereal shall contain a maximum of 230 mg of sodium per 100 g.
- At least 80 percent of the cereals should meet the green standard of Go 4 Green; 20 percent of the cereals may be yellow or red Go 4 Green selections.
- No Partially Hydrogenated Oil (PHO) is acceptable in any food products according to FDA regulations.
- Analytical testing must be performed on subsamples or on retail packages that are randomly selected from the lot when USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order. The number of subsamples must be based on the Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- Product shall be processed in accordance with Good Manufacturing Practices.

3. CEREAL, WHEAT, QUICK-COOKING AND INSTANT

PORTION SIZE/WEIGHT RANGE: Container size a - 23 g (0.81 oz) pouch Container size b - 28 g (1.0 oz) pouch Container size c - 34 g (1.2 oz) pouch Container size d - 43 g (1.5 oz) pouch Container size e - 45 g (1.6 oz) pouch Container size f - 48 g (1.7 oz) cup Container size g - 54 g (1.9 oz) cup Container size h - 71 g (2.5 oz) pouch Container size i - 360 g (12.7 oz) pouch Container size j - 454 g (16.0 oz) canister Container size k - 510 g (18.0 oz) canister Container size l - 567 g (20.0 oz) canister Container size m - 1.191 kg (42.0 oz) canister Container size n - Other (*as specified by the purchaser*)

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Type, flavor, and style are based on a Service's preference.
- Analytical testing must be performed on subsamples or on retail packages that are randomly selected from the lot when USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order. The number of subsamples must be based on the Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- The maximum amount of sodium allowed is 230 mg per 100 g.
- Product shall be processed in accordance with Good Manufacturing Practices.

4. GRANOLA BARS, VARIETY

PORTION SIZE/WEIGHT RANGE: 144/.07-0.8 OZ, 120-128/0.67- 1.2 O Z PKG, 108/1 OZ EA, 35 GM EACH, 8/16 CT BX, 252 GM BX, 6/42, 96/0.84 OZ PG, 72/1.23 OZ EA

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Single bar packages and dual bar packages are acceptable.
- Regular and low fat bars are acceptable.

- Crunchy style is acceptable.
- The following flavors are acceptable: Oats and Honey, Cinnamon, Maple and Brown Sugar, Other.
- The following flavors are acceptable for Style B, Chewy, Class A: Uncoated, Apple, Apple Berry, Blueberry, Chocolate Chip, Chocolate Chunk, Fruit and Nut, Oatmeal Raisin, Peanut Butter, Peanut Butter and Chocolate Chunk, Raspberry, Strawberry, Other
- The following flavors are acceptable for Class B: Chocolate coated, Caramel Nut, Chocolate Fudge, Coconut, Peanut Butter, Peanut Butter and Chocolate Chip, Other.
- Wheat flour shall be enriched in accordance with 21 CFR 137.165.
- Bars will contain at least 2.5 grams of fiber and 14 or fewer grams of sugar per serving (one bar between 150-250 calories) and containing no artificial/non nutritive sweeteners.
- Product shall be processed in accordance with Good Manufacturing Practices.

5. HOMINY GRITS, ENRICHED AND GRITS, WHOLE CORN, VARIETY

PORTION SIZE/WEIGHT RANGE: Instant- 1OZ EA, 12/12 OZ CO, 144/10Z, Quick CK white, 8/5LB, 12/24 OZ CO, 12/3 LB CO, 12/1.5 LBS CO, 12/2.5 LBS,

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following Types are acceptable: Type I – White, enriched (21 CFR § 137.260), Type II –Yellow, enriched (21 CFR §137.260), Type III –White, whole corn 3, 4 (21 CFR § 137.250), Type IV – Yellow, whole corn 3, 4 (21 CFR § 137.275).
- The following styles are acceptable: A – Regular, B - Quick cooking, C – Instant.
- The following flavors are acceptable: 1 – Unflavored, 2 - Bacon, artificial, 3 - Cheese, artificial, 4 - Ham, artificial with imitation ham bits and gravy, 5 - Butter, artificial, 6 - Other (as specified by the purchaser).
- Product shall be processed in accordance with Good Manufacturing Practices.

PASTA PRODUCTS CATALOG

1. PASTA PRODUCTS

PORTION SIZE/WEIGHT RANGE: 2/10 LB BOX, 1/20 LB BOX, 1/10LB BOX, 6/4 LB PG (WHOLE WHEAT), PENNE 500GM PG, 24/CS, 500 GRAM PG, 12 PER CS, 1 KG PKG, 12 OZ BOX PER CS, 2/5LB BOX NAVY-MINIMUM 5LB CO, 2/5LB CO

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The type, class, and style are based on a Service's preference.
- Only enrichment type A is acceptable. (Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135, or is made with enriched flour (21 CFR § 137.165).
- Analytical testing must be performed on subsamples or on random retail packages (selected from a given lot) when USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order. The number of subsamples must be based on the Federal Grain Inspection Service (FGIS) Processed Commodities Handbook, which is available at http://www.gipsa.usda.gov/fgis/handbook/processcommodities_inspec.aspx. The contents of each sample will be used to create a composite sample that will be used in the analytical testing.
- Pasta products made from spinach, whole wheat, and vegetables are acceptable.
- Product shall be processed in accordance with Good Manufacturing Practices.

2. NOODLES, EGG, ENRICHED

PORTION SIZE/WEIGHT RANGE: 16 OZ, 10 PER CASE

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following types are acceptable:

Type I Ribbon-shaped Noodles. Width - $1/4 + 1/16$ inch Thickness - $0.030 + 0.006$ inch, Length - $2-3/4 + 3/4$ inch Type II: Bow-shaped noodles. Style A - Small Width ---Thickness $0.031 + 0.001$ inch Length $5/8 + 1/16$ inch. Style B – Large, Width $1-1/4 + 1/16$ inch, Thickness $0.037 + 0.001$ inch, Length $1-1/2 + 1/16$ inch. Pasta must be enriched in accordance with 21 CFR §139.115, 21 CFR §139.135, or it must be made with enriched flour (21 CFR §137.165).

- Raw ingredients used in enriched egg noodles shall be durum flour and/or semolina flour, egg products, and water.
- Enriched egg noodles shall be enriched to comply with all requirements, including those for folic acid, specified in the U.S. Standard of Identity for Enriched Macaroni Products, 21 CFR 139.115.
- 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.

- Analytical testing must be performed on subsamples or on retail packages that are randomly selected from the lot when USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order. The number of subsamples must be based on the Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- Noodles made from whole wheat and from spinach are acceptable.
- Product shall be processed in accordance with Good Manufacturing Practices.

RICE CATALOG

1. WILD RICE

PORTION SIZE/WEIGHT RANGE: 12/24 OZ BOX, 1/25 LB BAG, 1/50 LB BAG, 3/2 LB BOX, 12/3.25 LB PG, 1 KG PG, 6 PER CS

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following types are acceptable: Type I – Wild rice (*Zizania palustris* L), Type II – Wild rice (*Zizania aquatica*), Type III – Other.
- The following processing methods are acceptable: Wood (hand) parched, Mechanically parched, Parboiled.
- Analytical testing must be performed on subsamples or on random retail packages (selected from a given lot) when USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order. The number of subsamples must be based on the Federal Grain Inspection Service (FGIS) Processed Commodities Handbook, which is available at http://www.gipsa.usda.gov/fgis/handbook/processcommodities_inspec.aspx. The contents of each sample will be used to create a composite sample that will be used in the analytical testing.
- Must meet Berry Amendment standards.
- Product shall be processed in accordance with Good Manufacturing Practices.

FEDERAL SUPPLY CLASS (FSC) 8940
SPECIAL DIETARY FOODS AND FOOD
SPECIALTY PREPARATIONS

SPECIAL DIETARY FOODS AND FOOD SPECIALTY PREPARATIONS

INFORMATION

DoD menu standards for lean pre-prepared entrée dishes state the following requirements per serving:

- Fewer than 500 calories.
- Fewer than 30 percent calories from fat (usually fewer than 17 grams fat per serving).
- Fewer than 10 percent calories from saturated fat (usually fewer than 5 grams saturated fat per serving).
- Fewer than 800 milligrams sodium.
- Minimum of 18 grams of protein.

However, there are prepared entrées (such as those made with cheese and/or made according to vegetarian standards) that have specific nutrient requirements.

Pre-Prepared Protein Entrees (without included starch and /or vegetable)

- Must contain less than 800 milligrams of sodium per serving.

Mixed Entrees (protein plus starch and /or vegetable)

- Must contain no more than 1,100 mg of sodium.

Pre-Prepared Entrees

- Must contain a minimum of 18 grams of protein.

SPECIAL DIETARY FOODS AND FOOD SPECIALTY CATALOG

1. PROTEIN ENTRÉE, PREPARED, WITH CHEESE

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Beef, chicken, pork, veal, lamb, and turkey are acceptable proteins.
- Sauce and seasonings are acceptable.
- Refer to DoD menu standards for specific Nutrient requirements in the beginning of this section.
- Product shall be processed in accordance with Good Manufacturing Practices.

2. PROTEIN ENTRÉE, PREPARED, WITH SAUCE

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Beef, chicken, pork, veal, lamb, turkey, fish, and seafood are acceptable proteins.
- Vegetables and seasonings are acceptable.
- Refer to DoD menu standards for specific Nutrient requirements in the beginning of this section.
- Product shall be processed in accordance with Good Manufacturing Practices.

3. PASTA, PREPARED, WITH SAUCE

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Vegetables, cheese, and seasonings are acceptable.
- Refer to DoD menu standards for specific Nutrient requirements in the beginning of this section.
- Product shall be processed in accordance with Good Manufacturing Practices.

4. POT PIE, PREPARED, WITH PROTEIN

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Beef, chicken, pork, veal, lamb, and turkey are acceptable proteins.
- Vegetables and seasonings are acceptable.
- Refer to DoD menu standards for specific Nutrient requirements in the beginning of this section.
- Product shall be processed in accordance with Good Manufacturing Practices.

5. VEGETARIAN, ENTRÉE, PREPARED, FROZEN

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Vegetables, beans, cheese, wraps, sauce, and seasonings are acceptable.
- Maximum sodium content allowed is 120 mg per ounce.
- Maximum total fat allowed is 4 g per ounce.
- Product shall be processed in accordance with Good Manufacturing Practices.

6. BURRITO, PREPARED, FROZEN

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Beef, chicken, pork, egg, bacon, sausage, and turkey are acceptable proteins.
- Vegetables, beans, cheese, sauce, and seasonings are acceptable
- Maximum sodium content allowed is 200 mg per ounce.
- Maximum total fat allowed is 4 g per ounce.
- A minimum of 2.5 grams of protein per ounce is required.
- Product shall be processed in accordance with Good Manufacturing Practices.

GLOSSARY OF ACRONYMS AND TERMS

A

AP (As Purchased) – The condition or cost of an item when it is purchased or received from a supplier.

B

Binders – Approved edible substances used for stabilizing, binding, and changing the texture and/or shape of food.

Blast Frozen – Products that are frozen rapidly at extremely low temperatures (–10° F or lower) as high-velocity air is moved around the product.

Breaded – Product that is coated with a maximum of 30 percent of an edible substance, usually bread crumbs or flour. Product may first be dipped in a batter to ensure adherence of the breading.

C

CFIA – Canadian Food Inspection Agency

Comminuted – Reduction of meat particle size using methods such as grinding, dicing, and chopping.

Cured – Meat products that have been infused with special saline solutions and other ingredients to enhance flavor and color and to extend shelf life. The term “corned” is generally used when referring to a cured beef item.

D

Deckle – The fat and lean meat that lies between the bone and the main muscle of a 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/or chicken.

FSIS – United States Department of Agriculture (USDA)’s Food Safety and Inspection Service.

G

Grade – United States Department of Agriculture (USDA) or Canadian Food Inspection Agency (CFIA) designation that indicates quality or yield of meat. See Quality Grade and Yield Grade.

Gross Weight – Refers to a product’s weight plus packaging and packing materials including the shipping container and any closure materials such as strapping.

H - I

Injected – Meat cuts that have had solutions introduced throughout the muscles by injection or pumping. Also referred to as Pumped or Processed With.

IQF (Individually Quick Frozen) – Refers to cuts that have been individually frozen at extremely low temperatures immediately after processing.

J – K

Kabob – Boneless cubed meat and a selection of vegetables that generally are placed on skewers and grilled.

L

Laid-Out Pack – Single-thickness portions separated by sheets or boards.

LFTB (Lean Finely Textured Beef) – Beef that has been separated from the fat in beef trimmings to make use of as much of a beef carcass as possible. Also known by the unfortunate and misleading term “pink slime.”

M

Marinade/Marinate – To be labeled “marinated” a product must use a liquid marinade in which food is either soaked, massaged, tumbled, or injected to enhance taste, tenderness, or other sensory attributes such as color or juiciness. Labeling regulations for the term “marinated”, when used as part of the item name on the Principal Display Panel, state that the percent of added solution cannot exceed the following maximum percentages:

- Meats – Maximum of 10 percent.
- Bone-In Poultry – Maximum of 3 percent.
- Boneless Poultry – Maximum of 8 percent.

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 the limits, the product must be labeled “Contains up to X Percent Added Solution” (or similar language, where “X” is the actual percentage of added solution) as part of the item name and/or standard of identity on the Principal Display Panel.

MSP (Mechanically Separated Poultry) – Poultry raw materials or food products that are made by mechanically separating bone from the muscle tissue of carcasses and from parts of poultry carcasses. Poultry processed in this way must list MSP on the label.

N

NAMP – 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 generally is lower than Select.

O – P

P/C – Partially Cooked

Parts (Poultry) – Ready-to-cook chicken legs (thighs and drumsticks), breasts, or wings.

Peeled – Meat cuts that have had practically all surface fat removed; also referred to as denuded.

Pinned – 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 Needled, Needling.

Processed With – Meat cuts that have had solutions introduced throughout the muscles by injection or pumping. Also referred to as Injected or Pumped.

PSO – Purchaser Specified Option.

Pullman Style – Generally refers to a meat product packed into a long container that generally is rectangular or square in shape.

Pumped – Meat cuts that have had solutions introduced throughout the muscles by injection or pumping. Also referred to as Injected or Processed With.

Purge – Juices that exude from fresh, cooked, and cured meat cuts after they are packaged and that remain in the package at the time of opening.

Q – R

RTC (Ready-to-Cook) – 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 small amounts of spices. 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 – A Japanese word with the literal meaning of “ground fish.” Surimi, generally made from Alaskan Pollock, is found most often in sticks or chunks that are colored and marketed as “crab”.

T

TSP (Tri-Sodium Phosphate) – A solution permitted for use as an antimicrobial agent on poultry.

U – V

USA IMT – United States Army Initial Military Training.

USDA – United States Department of Agriculture.

Vacuum Packed – 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.

W

Water Added – USDA labeling term that identifies a meat cut that has been injected with a curing solution that is in excess of the amount lost during the curing and smoking process. This yields a cut that weighs more than the original uncured weight. There are differences in label requirements for the various products to which water has been added.

WOG (Without Giblets) – Term given to poultry broilers sold without giblets and neck.

CATALOG ABBREVIATIONS
USED FOR STANDARDIZATION OF SUBSISTENCE
PRIME VENDOR MASTER DATABASE
BY DLA TROOP SUPPORT- FTSA
Effective Date 7/13/17

#10 CN	NO. 10 SIZE CAN
1000 ISLAND	THOUSAND ISLAND DRESSING
6/#10CN	6 NO. 10 CANS
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, WITH BACON AND 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, BLUEBERRIES
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	BUTTERED BREAD OR BREAD, BUTTERED
BX	BOX
C&S	CURED AND SMOKED

C/S	CLINGSTONE
CAFF	CAFFEINE
CARA	CARAMEL
CARB	CARBONATED
CARBO	CARBOHYDRATE
CARR	CARRAGEENAN
CBERRY	CRANBERRY, CRANBERRIES
CC	CENTER-CUT
CHDR	CHEDDAR
CHK	CHUNKED OR CHUNK
CHKANDFRM	CHUNKED AND FORMED
CHL	CHILLED
CHOC	CHOCOLATE
CHOPANDFRM	CHOPPED AND FORMED
CHPANDFRM	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 (PIZZA)
DECAF	DECAFFEINATED
DEHY	DEHYDRATED
DFF	DEEP FAT FRY
DISP	DISPENSER
DK	DRINK (ONLY IN CFMS DESCRIPTION AND ITEM NAME FOR MEAL KIT WITH DRINK)
DZN	DOZEN
EA	EACH
ENT-I	ENTRÉE, INDIVIDUAL SERVING
ENT-M	ENTRÉE, MULTI-SERVING
EQUIV	EQUIVALENT
ESL	EXTENDED SHELF LIFE
EVAP	EVAPORATED

F/BK	FULLY BAKED
F/C	FULLY COOKED
F/S	FREESTONE
FARM	FARM RAISED
FF	FAT FREE
FL	FLUID
FLAV	FLAVOR, FLAVORED
FLKANDFRM	FLAKED AND 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
HANDG	HEADED AND GUTTED (FISH)
HANDS	HEAT AND SERVE
H/S	HOT AND 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
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 UI is EA – as in 24/2 OZ EA. IW is eliminated when UI is PG, CS, or another term; then 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, JT1AND JT2)
L/CAL	LOW CALORIE
L/CARBO	LOW CARBOHYDRATE
L/LAC	LOW LACTOSE
l/s (lower case)	LIGHT SYRUP
It (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#XXX (no spaces)	NAMP #
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
PB	PEANUT BUTTER
PBO	PIN BONE OUT
PDR	POWDER
PEP	PEPPERONI
PEPR	PEPPERS (USED IN ITEM DESCRIPTION, NOT AN ITEM NAME)
PG	PACKAGE, PACK, POUCH
PHO-FREE	PARTIALLY HYDROGENATED OIL FREE
PIZZA-I	PIZZA, IND SERV
PIZZA-M	PIZZA, MULTI SERV
PK	PACK (AS IN SOLID PACK OR WATER PACK TUNA)
PKT	POCKET
PLA	POLYLACTIC ACID
PREP	PREPARED
PROV	PROVOLONE
PT	PINT
PUFI	PACKED UNDER FEDERAL INSPECTION
PUREE	PUREED
QT	QUART
QTR	QUARTER, QUARTERS, QUARTERED
R/CAL	REDUCED CALORIE
R/CARBO	REDUCED CARBOHYDRATE
R/CHOL	REDUCED CHOLESTEROL
R/LAC	REDUCED LACTOSE
RBERRY	RASPBERRY, RASPBERRIES
RD	DIAMETER OR ROUND
RECT	RECTANGULAR
REG	REGULAR
RES (for E08s)	RESISTANT
RESTRCT	RESTRUCTURED
RF	REDUCED FAT
RM	RIB MEAT
RS	REDUCED SODIUM
RST	ROASTED, ROAST
RTB	UNBAKED OR OVEN READY
RTC	READY TO COOK
RTS	READY TO SERVE
RTU	READY TO USE
SAUS	SAUSAGE
SBERRY	STRAWBERRY, STRAWBERRIES
SDLS	SEEDLESS
SEAS	SEASONED
SF	SUGAR FREE
SHL	SHELLED (NO SHELL; EXTRACTED FROM THE SHELL)

SHLD	SHOULDER
SHRD	SHREDDED
SKLS	SKINLESS
SL	SLICED, SLICES
S/M ON	SIDE MUSCLE ON
SMK	SMOKED OR SMOKE
SOD-FREE	SODIUM FREE
SOL	SOLUTION
SPC	SOY PROTEIN CONCENTRATE
SQ	SQUARE
SS	SHELF STABLE
STK	STEAK
STRAIN	STRAINED
STRAIT	STRAIGHT
SUB	SUBMARINE
SUBST	SUBSTITUTE
SUPP	SUPPLEMENTS
SVG	SERVING
SW	SOUTHWESTERN
SWICH	SANDWICH
SWT	SWEET, SWEETENED
TANDS	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
UI	UNIT OF ISSUE
UNIV GRIND	UNIVERSAL GRIND
UNFRST	UNFROSTED
UnGr	UNGRADED
UNIV	UNIVERSAL
UNSHL	UNSHELLED (IN THE SHELL; NOT EXTRACTED FROM ITS SHELL)
UNSWT	UNSWEETENED
US Gr Ch	US GRADE CHOICE
US Gr A	US GRADE A
US Gr Sel	US GR SELECT
US#1	US #1 GRADE
USF	US FANCY GRADE
USXF	US EXTRA FANCY GRADE
VAC PAC	VACUUM PACKAGED

VAN	VANILLA
VARIETY	VARIETY PACK
VEG	VEGETABLE
VIN	VINAIGRETTE
VIT	VITAMIN
VLS	VERY LOW SODIUM
VPP	VEGETABLE PROTEIN PRODUCT
W/	WITH
W/D	WHITE/DARK (FOR MEAT; SAME AS BREAST/THIGH)
W/O	WITHOUT
W/RM	WITH RIB MEAT
W/WATER	WITH WATER
WATER PREP	PREP W/WATER ONLY
WG	WHOLE GRAIN
WHIP	WHIPPED
WHL	WHOLE
WHT	WHITE
WILD	WILD CAUGHT
WMELON	WATERMELON
WOG	WITHOUT GIBLETS AND NECK
WRP	WRAPPED
WT	WEIGHT
WTR	WATER
WTR (%)	WATER ADDED (PERCENTAGE)
WTR ADD	WATER ADDED
WTR PROD	WATER PRODUCT
X (as in X-HEAVY)	EXTRA
XL	EXTRA LONG
YLD	YIELD

Other Abbreviations may be used at certain times when space constraints exist and when, in context, they will be readily understood.

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Prime Vendor Product Audit Rating Symbolology



ACCEPTABLE (GREEN) = Acceptable. No deviations from the contract or the item description stock number requirements.



MINOR NONCONFORMANCE (YELLOW) = Not fully acceptable. A Minor nonconformance is a deviation from the contract or the item description stock number requirements. This minor nonconformance is not likely to materially reduce the usability or serviceability of the item for its intended purpose or affect its condition and/or the continued storage of the item for further use. Examples of minor nonconformance: Cataloging issues; Minor workmanship/fabrication violations; Minor weight/portion control violations; Items that exhibit very slight freezer burn or dehydration on some sample units; Minor workmanship/fabrication or minor weight issues; Minor deviations from packing, packaging, labeling and marking requirements that would not necessitate a regulatory market suspension or affect DSCP's ability to recall the item.

ACTION REQUIRED: This nonconformance requires attention from the PV. Minor nonconformance may be tolerated by the customer for a short period of time (until the PV receives a new product at OCONUS but for no more than 30 days at CONUS locations).



MAJOR NONCONFORMANCE (BLUE) = A major nonconformance, other than critical, is a deviation from the contract or the item description stock number requirements. This major nonconformance is a deviation that materially affects or is likely to have a major effect on the serviceability, usability, condition and/or continued storage of an item for further use. Examples of major nonconformance's: Domestic source/regulatory/approved source violations; Wrong item; Grade failures or mismatch; Major workmanship/fabrication violations; Major weight/portion control violations; Item shelf life/ expiration date violations; Not latest season pack/crop year violations; Items that exhibit major freezer burn or dehydration, temperature abuse, and/or other off condition that although not likely to result in hazardous or unsafe conditions, the defect and/or combination of defects materially affect the item serviceability for its intended purpose and/or prevents the performance and production of an end item/meal by the customer; and/or major deviations from packing, packaging, labeling and markings that would necessitate a regulatory market suspension or have a major effect on DSCP's ability to recall the product. **ACTION REQUIRED:** PV is required to STOP ISSUE of the item, unless otherwise approved by the Contracting Officer.



CRITICAL NONCONFORMANCE (RED) = A critical nonconformance is a deviation that judgment and experience indicate consumption of the item is likely to result in hazardous or unsafe conditions for individuals. An item will receive a Red Rating if it contains a critical defect(s) that involve food safety issues such as wholesomeness, foreign material, contamination or adulteration issues that judgment and experience indicate consumption of the item is likely to result in hazardous or unsafe conditions for individuals. Examples of critical nonconformance's: Items with food safety concerns are those items that exhibit decomposition, contamination, foreign material, and/or other conditions that render an item unfit for human consumption
ACTION REQUIRED: PV is required to STOP ISSUE of the item, immediately NOTIFY DOD CUSTOMERS, REQUEST RETURN of the item in question, and notify supplier/producer of the item (if applicable).

Go for Green® Coding Algorithm



Trained and certified G4G coders can use one of the following two methods to determine GoforGreen® (G4G) color and sodium code assignments of foods for recipes and for ready-to-use (RTU) items:

- The Go for Green® Coding Calculator (web-based)
- The Go for Green® Coding Worksheet (Word document)

Coders enter nutrition information obtained from the nutrient-analysis information given for recipes or from the ingredients list and the Nutrition Facts Panel on RTU items. When using the G4G Coding Calculator the built-in coding algorithm shortens the time required for the process by automatically assigning points to an item based on G4G criteria. When using the G4G Coding Worksheet, coders assign the value for each item and then total the items' values to determine the final score. With both methods, the following color codes are assigned based on point values:

- Red (0–4 points)
- Yellow (5–8 points)
- Green (9–13 points)

To determine sodium code assignment, coders obtain basic nutrition information from the Nutrition Facts Panel or from a recipe's nutrient-analysis printout. Using the Go for Green® Coding Calculator, coders select the food category (entrées, grains or starches, vegetables, or other category) from the drop-down list and then enter the sodium amount in the Sodium Code field. Menu items then are designated as Low-, Moderate-, or High-sodium foods.

Beverages are not coded for sodium. Coders should refer to Go for Green® Coding for Beverages to determine the color code assignments for beverages.

Go for Green® Coding Calculator

For use by trained and certified Go for Green® Coders only

Color Code

Nutrition Component	Value	Scoring
Preparation	Is the cooking method deep-frying?	<input type="radio"/> Yes * Items are automatically marked Red if this answer is "yes"
Trans Fat	Does the product contain "partially hydrogenated" fat/oil (trans fat)?	<input type="radio"/> Yes * Items are automatically marked Red if this answer is "yes"
Additives	Does the product contain added monosodium glutamate (MSG)?	<input type="radio"/> Yes * Items are automatically marked Red if this answer is "yes"
Total Calories	Enter total number of calories This is used to determine the percentage of total and saturated fat only.	<input type="text"/> cal
% of calories from saturated fat	How many grams of SATURATED fat? or What % of calories are from SATURATED fat?	<input type="text"/> g or <input type="text"/> %
% of calories from total fat	How many grams of TOTAL fat? or What % of calories are from TOTAL fat?	<input type="text"/> g or <input type="text"/> %
Fiber	Grams of fiber per serving	<input type="text"/> g
Sugar	Grams of total sugar per serving	<input type="text"/> g
Processing	How processed are the ingredients in the product? Mostly:	<input type="radio"/> Whole foods <input type="radio"/> Lightly processed <input type="radio"/> Moderate to highly processed

Results

	Green 9-13 Points
	Yellow 5-8 Points
	Red <5 Points
Current Score: 0	

Sodium Code

Type of Food	Select type of food from list Note: beverages and fruits will not be labeled for sodium	-- Choose One --
Mg of Sodium	Enter total mg of sodium per serving	<input type="text"/> mg

Results

	select type of food High: Moderate: Low:
Final Score:	

Final Results

Color Code	Sodium Code	Copy to Clipboard <input type="button" value="Copy"/>
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Link: <http://hprc-online.org/nutrition/go-for-green/codingcalculator/>

GO FOR GREEN® 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 11–15% 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 31–49% total fat = 1 $\geq 50\%$ total fat = 0	
Fiber	G of fiber per serving	> 6 g = 3 4–6 g = 2 2–3.9 g = 1 < 2 g = 0	
Sugar	G of <u>total</u> sugar per serving	< 12 g of sugar = 3 12–18 g of sugar = 1 > 18 g of sugar = 0	


Coding Sodium Content

Sodium is part of the GoForGreen® initiative. Sodium levels of foods are labeled by the Low, Moderate, or High salt-shaker symbols shown below. The sodium code works with the Green, Yellow, and Red code to help diners choose acceptable foods. Sodium needs vary from person to person depending on activity level and health concerns.

Sodium values will be revised at three-year intervals, as more reduced-sodium products and recipes become available.






* *Full-plate meals include fruit and dairy.*

** *Entrees exclude fruit and dairy.*

Sodium Content	 LOW	 MODERATE	 HIGH
Full-plate Meal*	< 800 mg	800–1500 mg	>1500 mg
Entrée** Protein, vegetables, starch (carbohydrates)	< 650 mg	650–1100 mg	>1100 mg
Entrée** Protein and vegetables	< 450 mg	450–800 mg	> 800 mg
Entrée** Protein and starch	< 600 mg	600–950 mg	> 950 mg
Protein only	< 350 mg	350–800 mg	> 800 mg
Grains and Other Starches	< 300 mg	300–700 mg	> 700 mg
Vegetables	< 150 mg	150–400 mg	> 400 mg
Soup	< 450 mg	450–600 mg	> 600 mg
Dairy	< 150 mg	150–300 mg	> 300 mg
Condiments, Gravies	< 200 mg	200–300 mg	> 300 mg
Dessert	< 300 mg	300–600 mg	> 600 mg
Beverages	Are not be labeled for sodium.		
Fruits	Are not be labeled for sodium.		

Go for Green® Coding for Beverages

The Table below should be used for coding beverages instead of using the Go for Green® Coding Calculator and Go for Green® Coding Worksheet. Beverages are coded based on added sugar content, artificial ingredients, saturated fat content, and healthful nutrients such as vitamins and minerals. See note below for coding Smoothies. G4G educational materials shall be provided to Service Members to help them make informed choices.

Code	Beverages
	<p>Water (plain or carbonated)</p> <p>Naturally flavored water including those that are fruit and/or vegetable/herb-infused (no artificial sweeteners)</p> <p>Herbal tea</p> <p>Unsweetened iced or hot tea</p> <p>Unsweetened iced or hot coffee</p> <p>100% vegetable juice</p> <p>Milk, unsweetened (skim or 1%)</p> <p>Milk alternatives such as soy, almond, rice that are unsweetened or plain with added calcium and vitamin D</p> <p> Green = 9–13</p>
	<p>Sports drinks</p> <p>100% fruit juice</p> <p>Lightly sweetened iced or hot tea</p> <p>Coffee with small amounts of sugar, cream, or milk</p> <p>Artificially sweetened beverages (diet or light sodas, tea, juices, and flavored waters)</p> <p>Milk, unsweetened (2%)</p> <p>Flavored milk (skim, 1%, 2%)</p> <p>Flavored milk alternatives such as coconut, soy, almond, and rice</p> <p>Hot chocolate made with water or milk (skim, 1%, 2%)</p> <p> Yellow = 5–8</p>
	<p>Energy drinks</p> <p>Sweet tea</p> <p>Coffee with large amounts of whole milk or cream and sugars or syrups</p> <p>Sweetened beverages of any kind (sodas, fruit punches, and juice drinks)</p> <p>Whole milk, plain or flavored</p> <p>Hot chocolate made with whole milk, cream, or half-and-half</p>



Red = <5

NOTE: Smoothies should be coded using the Go for Green® Coding Calculator or Go for Green® Coding Worksheet.