

CATCH WEIGHT RANGES

Meat Items:

- 0 - 7 lb = +/-1
- 8 - 19 lb = +/-2
- 20 - 34 lb = +/-3
- 35 - 49 lb = +/-4
- 50+ lb = +/-5

[eg. For a 24 lb avg item: item description range must state 21-27 lb ea, or a lesser range. If a specific vendor, usually a NAPA vendor, provides a range, then use their range.

Produce Items:

- 0 - 5 lb = +/- 1 lb
- 6 - 59 lb = +/- 2 lbs
- 60 - 99 lb = +/- 5 lbs
- 100+ lbs = +/- 10 lbs
- BULK = BUY IN 1 LB INCREMENTS; LB TO LB 1 TO 1; CATCH WEIGHT 1 TO 999

CHICKEN BREAST FILLETS

Assume they are boneless (BNLS) & skinless (SKLS), unless specified

EGGS – SIZES AND WEIGHTS

Taken from the [United States Standards, Grades, and Weight Classes for Shell Eggs](#):

- JUMBO = 30 oz/dz
- XLG = 27 oz dz
- LG = 24 oz/dz
- MED = 21 oz/dz
- SML = 18 oz/dz
- PEEWEE = 15 oz/dz

GRADE DESIGNATIONS

The U.S. grade designation shall represent either the U.S. Grade designation, or the U.S. grade designation equivalent, as applicable, without mention of the term “equivalent” or “equiv”.

HAM

According to [9 CFR 319.104](#), Definitions and Standards of Identity or Composition, the following are the 4 different standards of identity and labeling requirements for cooked ham, loin:

	<u>Minimum Meat Protein Fat Free (PFF) Percentage</u>	<u>DLA TS Notes</u>
Ham.....	>20.5	No added water
Ham with Natural Juices.....	18.5 - 20.5	
Ham, Water Added...	17 - 18.4	May contain up to 10% water
Ham and Water Product.....	< 17	May contain any amount of water, but % must be declared on label

These Items will be cataloged to reflect the actual Standard of Identity. Abbreviations to be utilized are:

Ham = HAM (no abbreviation necessary)
Ham With Natural Juices = HAM W/NAT JUICES
Ham, Water Added = HAM, WTR ADD
Ham and Water Product = HAM & WTR PROD

JUICE/NECTAR vs. BEVERAGE/DRINK

According to [21 CFR Part 101.30](#):

JUICES – FSC 8915:

Concentrate vs. Not From Concentrate - Unless “not from concentrate” is specifically identified in the item description, any juice may be procured as “from concentrate” OR “not from concentrate”. Procured either way, the item name will state ‘JUICE’ and there will be no reference to this subject in the description.

Juices, Juice Blends, and Nectars

- Juices must be 100% juice or blend to have 8915 FSC
- “100% juice” will NOT appear in Item Descriptions
- Juices may be fortified with vitamins and/or minerals without mention
- Cranberry Juice Cocktail or cranberry blend juice cocktails with a minimum of 20% juice; and Nectars; are permitted in this category

BEVERAGES – FSC 8960:

Beverages, Drinks, Mixes, and Bases

- All fruit flavored beverages containing none or some fruit juice
 - Percentage of juice, when provided, will be included in the description
 - Includes cranberry juice cocktail with less than 20% juice
 - Includes all other beverages, bases, sodas, energy drinks, etc.
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MARINATED vs. SOLUTION ADDED

Below is an excerpt from USDA-FSIS' publication, [“Food Standards and Labeling Policy Book”, August 2005](#) edition, regarding labeling requirements for marinated.

Marinated - To be labeled “marinated,” a product must use a marinade that is a mixture in which food is either soaked, massaged, tumbled, or injected in order to improve taste, tenderness, or other sensory attributes, e.g., color or juiciness. Time allotted in a marinade depends on many factors, e.g., thickness and size of the meat and strength of the marinade. Marinade should be that amount necessary to affect the finished product, and limited to 10 percent pickup in red meat, 8 percent pickup in boneless poultry and 3 percent in bone-in poultry.

Solution added =

Red Meat over 10%

Boneless Poultry over 8%

Bone-in Poultry over 3%

If marinated, no percentage is needed to be added to the item description. If solution added, we must identify the actual % identified on product label.

NET WEIGHT vs. DRAINED WEIGHT

LABEL DESIGNATIONS OF NET WEIGHT - If only one weight, being net weight, is identified on the label then net weight will be identified in the item description.

LABEL DESIGNATIONS OF DRAINED WEIGHT - If only one weight, being drained weight, is identified on the label then drained weight will be identified in the item description.

LABEL DESIGNATIONS OF BOTH NET WEIGHT & DRAINED WEIGHT - If both the net weight and drained weight are identified on the label then both the net weight and the drained weight will be identified in the item description.

#10 CANS - CAN NET WEIGHT:

FOR ZAP-IT & SAP DATABASES - For Generic items use “min XX oz cn, 6/#10cn” For NAPA items use “XX oz cn, 6/#10cn”

NUGGETS vs. NUGGET SHAPED PATTIES

Below is an excerpt from USDA-FSIS' publication, "[Food Standards and Labeling Policy Book](#)", August 2005 edition, regarding labeling requirements for nuggets, with three distinct categories identified. DLA Troop Support will be cataloging all requests for chicken nuggets in accordance with these guidelines.

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

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

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

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

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

All future Troop Support item descriptions will read:

CKN NUGGET

CKN NUGGET, CHOP&FRM

CKN NUGGET SHAPED PATTIES

PRECOOKED (P/C) vs. FULLY COOKED (F/C)

In an effort to ensure the accuracy of all item descriptions, we will catalog items that have received some degree of heat treatment in accordance with their label declaration in terms of either fully cooked (to include cooked or RTE) or precooked (to include partially cooked). As all food item labels must be approved by the appropriate federal regulatory authority (USDA FSIS for meat and poultry items, FDA for non meat items), we will defer to the wording declared on the approved label.

From [9 CFR Part 430](#):

Ready-to-eat (RTE) product. A meat or poultry product that is in a form that is edible without additional preparation to achieve food safety and may receive additional preparation for palatability or aesthetic, epicurean, gastronomic, or culinary purposes. RTE product is not required to bear a safe-handling instruction (as required for non-RTE products by [9 CFR 317.2\(l\)](#) and [381.125\(b\)](#)) or other labeling that directs that the product must be cooked or otherwise treated for safety, and can include frozen meat and poultry products.

For meat and poultry items, we also reference the definitions supplied in the North American Meat Processors Association (NAMP) publication, *"The Meat Buyer's Guide"*.

Precooked - Products that have been cooked but may require reheating or additional cooking prior to eating.

Fully Cooked - To be considered fully cooked the product generally must have reached a minimum internal temperature of 148°F and show product characteristics typical of a cooked product: partial bone separation, color, texture, flavor, etc.

The wording declared on the label is approved by FSIS or FDA based upon a manufacturer's Hazard Analysis and Critical Control Plan (HACCP) category designation for each meat item produced, or the approved process schedule for non-meat items. DLA Troop Support requests that for each new LSN and NAPA LSN stock number request, an image of an actual (approved) product label be supplied with each request. An anticipated product label (an image of what is anticipated to be put on a label but the label has not yet been officially FSIS/FDA approved) will not be accepted. As required wording (i.e. marinated, % solution added, with rib meat, etc) is strictly regulated, an image of an actual product label is essential to ensure that all pertinent item characteristics are identified.

SHELLED vs. UNSHELLED

Shelled – No shell; extracted from the shell

Unshelled – In the shell; not extracted from its shell

For examples of graded nut items please refer to [Fresh Nuts and Specialty Crops Grade Standards](#).

SOY

Textured/Texturized Vegetable Protein (TVP), Vegetable Protein Products (VPP), Isolated Soy Protein (ISP) will be added to item descriptions when they when they might be considered a major component/ingredient in the end item. A specific example would be the use of these products as a binder/extender in meat and poultry items, supplementing and/or replacing the protein sources in an end item. Soy will NOT be identified in an item description when it is considered an extremely minor component/ingredient (ex. one of several ingredients in breading or seasoning), nor will it be added strictly on the basis of being an allergen.

SWEET POTATO vs. YAMS

Taken from the [U.S. Department of Agriculture website](#)- Yams in the U.S. are actually sweet potatoes. USDA requires that the label "yam" always be accompanied by "sweet potato" for this reason. True yams are Dioscorea species and are not usually produced in the U.S.

*All future Troop Support descriptions for yams will read:
POTATOES, SWT/YAMS*
