

**PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS  
FOR MIL-DTL-32141, SANDWICH, SHELF STABLE, FOR OPERATIONAL  
RATIONS**

**SECTION D**

**D-1 PACKAGING**

A. Packaging. One sandwich and one oxygen scavenger shall be packed in a preformed or form-fill-seal barrier pouch as described below. The temperature of the sandwich at the time of pouch filling shall be not less than 80°F (27°C) nor greater than 135°F (57°C).

(1) Preformed pouches.

a. Pouch material. The preformed pouch shall be fabricated from 0.002 inch thick ionomer or polyethylene film laminated or extrusion coated to 0.00035 inch thick aluminum foil which is then laminated to 0.0005 inch thick polyester. The three plies shall be laminated with the polyester on the exterior of the pouch. Tolerances for thickness of plastic films shall be plus or minus 20 percent and tolerance for the foil layer shall be plus or minus 10 percent. The material shall show no evidence of delamination, degradation, or foreign odor when heat sealed or fabricated into pouches. The material shall be suitably formulated for food packaging and shall not impart an odor or flavor to the product. The exterior surface of the pouch shall be uniformly colored in the range of 20219, 30219, 30227, 30279, 30313, 30324 or 30450 of FED-STD-595, Colors Used in Government Procurement.

b. Pouch construction. The pouch shall be a flat style preformed pouch having maximum inside dimensions of 6 inches in width by 7-1/4 inches in length. The pouch shall be made by heat sealing three edges with 3/8 inch ( $\pm$  1/8 inch) wide seals. The side and bottom seals shall have an average seal strength of not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width when tested as specified in E-6,B(1)a. Alternatively, the pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance as specified in E-6,B(1)c. A tear notch shall be made in one or both side seals to facilitate opening. A 1/8 inch wide lip may be incorporated at the open end of the pouch.

c. Pouch filling and sealing. One sandwich and one oxygen scavenger shall be inserted into the pouch. The pouch shall be sealed. The closure seal width shall be a minimum of 1/8 inch. The closure seal shall be free of foldover wrinkles or entrapped matter that reduces the effective closure seal width to less than 1/16 inch. Seals shall be

free of impression or design on the seal surface that would conceal or impair visual detection of seal defects. The average seal strength of the closure seal shall be not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width when tested as specified in E-6,B(1)b. Alternatively, the filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance as specified in E-6,B(1)c.

(2) Horizontal form-fill-seal pouches.

a. Pouch material. The form-fill-seal pouch shall consist of a formed tray-shaped body with a flat-sheet, heat sealable cover or a tray-shaped body with a tray-shaped heat sealable cover. The tray-shaped body and the tray-shaped cover shall be fabricated from a 3-ply flexible laminate barrier material consisting of, from outside to inside, 0.0009 inch thick oriented polypropylene bonded to 0.0007 inch thick aluminum foil with 10 pounds per ream pigmented polyethylene or adhesive and bonding the opposite side of the aluminum foil to 0.003 inch thick ionomer or a blend of not less than 50 percent linear, low density polyethylene and polyethylene. The linear low density polyethylene portion of the blend shall be the copolymer of ethylene and octene-1, having a melt index range of 0.8 to 1.2 G/10 minutes in accordance with ASTM D 1238, Standard Test Method for Melt Flow Rates of Thermoplastics by Extrusion Plastometer and a density range of 0.918 to 0.922 G/CC in accordance with ASTM D 1505, Standard Test Method for Density of Plastics by the Density-Gradient Technique. Alternatively, 0.0005 inch thick polyester may be used in place of the oriented polypropylene as the outer ply of the laminate. The flat sheet cover shall be made from the same 3-ply laminate as specified for the tray-shaped body or tray-shaped cover, except that the aluminum foil thickness may be 0.00035 inch. Tolerances for thickness of plastic films shall be plus or minus 20 percent and tolerance for the foil layer shall be plus or minus 10 percent. The material shall show no evidence of delamination, degradation, or foreign odor when heat sealed or fabricated into pouches. The material shall be suitably formulated for food packaging and shall not impart an odor or flavor to the product. The color requirements of the exterior of the pouch shall be as specified in D-1, A(1)a.

b. Pouch construction. The tray-shaped body and the tray-shaped cover shall be formed by drawing the flexible laminate material into an appropriately shaped cavity. The flat cover shall be in the form of a flat sheet of the barrier material taken from roll stock. One baked sandwich and one oxygen scavenger (see D-1,A(3)) shall be placed into the tray-shaped body of the pouch. Pouch closure shall be effected by heat sealing together the cover and body along the entire pouch perimeter. The closure seal width shall be a minimum of 1/8 inch. The closure seal shall be free of entrapped matter (sandwich crumbs, moisture, etc.) that reduces the effective closure seal to less than 1/16 inch wide. The closure seal shall have an average seal strength of not less than 6 pounds

per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width (see E-6,B(1)b). Alternatively, the filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance as specified in E-6,B(1)c. The maximum outside dimensions of the sealed pouch shall be 6 inches wide by 6 inches long. A tear notch or serrations shall be provided on one or more edges of the pouch to facilitate opening. The sealed pouch shall not show any evidence of material degradation, aluminum stress cracking, delamination or foreign odor when heat sealed into pouches. Seals shall be free of impression or design on the seal surface that would conceal or impair visual detection of seal defects.

(3) Oxygen scavenger. The oxygen scavenger shall be constructed of materials that are safe for direct and indirect food contact, and shall be suitable for use with edible products. The oxygen scavenger shall be in compliance with all applicable FDA regulations.

## **D-2 LABELING**

A. Pouches. Each pouch shall be correctly and legibly labeled. Printing ink shall be permanent black ink or other, dark, contrasting color which is free of carcinogenic elements. The label shall contain the following information:

- (1) Name and flavor of product (letters not less than 1/8 inch high)

For Type I Sandwich  
**SANDWICH, SHELF STABLE**  
**NACHO FLAVORED BEEF**  
or

For Type II Sandwich  
**SANDWICH, SHELF STABLE**  
**PEPPERONI**  
or

For Type III Sandwich  
**SANDWICH, SHELF STABLE**  
**HONEY BARBECUED CHICKEN**  
or

For Type IV Sandwich  
**SANDWICH, SHELF STABLE**  
**HONEY BARBECUED BEEF**

or

For Type V Sandwich  
**SANDWICH, SHELF STABLE**  
**ITALIAN STYLE**

- (2) Ingredients
- (3) Date 1/
- (4) Net weight
- (5) Contactor's name and address
- (6) Official establishment number (for example, EST-38)
- (7) "Nutrition Facts" label in accordance with the Nutrition Labeling and Education Act (NLEA) and all applicable FDA/USDA regulations

1/ Each pouch shall have the date of pack noted by using a four digit code beginning with the final digit of the current year followed by the three digit Julian day code. For example, 28 September 2006 would be coded as 6271. The Julian day code shall represent the day the product was packaged into the pouch.

**D-3 PACKING**

A. Packing for shipment to ration assembler. Not more than 20 pounds of pouched product shall be packed in a fiberboard shipping container constructed in accordance with style RSC-L, class domestic, variety SW, grade 200 of ASTM D 5118/D 5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes. Each container shall be securely closed in accordance with ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

**D-4 UNITIZATION**

A. Unit loads. Shipping containers shall be palletized into unit loads in accordance with DSCP Form 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items.

**D-5 MARKING**

A. Shipping containers and unit loads. Shipping containers and unit loads shall be marked in accordance with DSCP Form 3556, Marking Instructions for Boxes, Sacks and Unit Loads of Perishable and Semiperishable Subsistence.

## SECTION E INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, Single Sampling Plans indicated in ANSI/ASQC Z1.4 will be utilized. When required, the manufacturer shall provide the Certificate(s) of Conformance to the appropriate inspection activity. Certificate(s) of Conformance not provided shall be cause for rejection of the lot.

### Definitions.

(1) Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

(2) Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

(3) Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

## E-6 QUALITY ASSURANCE PROVISIONS (PACKAGING AND PACKING MATERIALS)

### A. Packaging.

(1) Pouch material certification. A Certificate of Compliance may be accepted as evidence that the characteristics listed below conform to the specified requirements.

<u>Requirement</u>	<u>Requirement paragraph</u>	<u>Test procedures</u>
Thickness of films for laminated material	D-1,A(1)a and D-1,A(2)a	As specified in ASTM D 2103 1/
Aluminum foil thickness	D-1,A(1)a and D-1,A(2)a	As specified in ASTM B 479 2/
Laminated material identification and construction	D-1,A(1)a and D-1,A(2)a	Laboratory evaluation.

Color of laminated material	D-1,A(1)a	Visual evaluation by FED-STD-595 <u>3/</u>
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1/ ASTM D 2103 Standard Specification for Polyethylene Film and Sheeting

2/ ASTM B 479 Standard Specification for Annealed Aluminum and Aluminum-Alloy Foil for Flexible Barrier, Food Contact, and Other Applications

3/ FED-STD-595 Colors Used in Government Procurement

(2) Unfilled preformed pouch certification. A Certificate of Compliance may be accepted as evidence that unfilled pouches conform to the requirements specified in D-1,A(1)a and b. When deemed necessary by the USDA, testing of the unfilled preformed pouches for seal strength shall be as specified in E-6,B(1)a.

(3) Filled and sealed pouch examination. The filled and sealed pouches shall be examined for the defects listed in table I. The lot size shall be expressed in pouches. The sample unit shall be one pouch. The inspection level shall be I and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 0.65 for major defects and 2.5 for minor defects. Two hundred sample units shall be examined for critical defects. The finding of any critical defect shall be cause for rejection of the lot.

TABLE I. Filled and sealed pouch defects 1/

Category	Defect	
<u>Critical</u>	<u>Major</u>	<u>Minor</u>
1		Tear, hole, or open seal.
2		Seal width less than 1/16 inch. <u>2/</u>
	101	Presence of delamination. <u>3/</u>
	102	Unclean pouch. <u>4/</u>
	103	Pouch has foreign odor.
	104	Any impression or design on the heat seal surfaces which conceals or impairs visual detection of seal defects. <u>5/</u>
	105	Not packaged as specified.
	106	Presence of stress cracks in the aluminum foil. <u>6/ 7/</u>

201 Label missing, incorrect, or illegible.  
 TABLE I. Filled and sealed pouch defects 1/ cont'd

Category	Defect	
<u>Critical</u>	<u>Major</u>	<u>Minor</u>
	202	Tear notch or serrations missing or does not facilitate opening.
	203	Seal width less than 1/8 inch but greater than 1/16 inch.
	204	Presence of delamination. <u>3/</u>

1/ Any evidence of rodent or insect infestation shall be cause for rejection of the lot.

2/ The effective closure seal is defined as any uncontaminated, fusion bonded, continuous path, minimum 1/16 inch wide, from side seal to side seal that produces a hermetically sealed pouch.

3/ Delamination defect classification:

Major - Delamination of the outer ply in the pouch seal area that can be propagated to expose aluminum foil at the food product edge of the pouch after manual flexing of the delaminated area. To flex, the delaminated area shall be held between the thumb and forefinger of each hand with both thumbs and forefingers touching each other. The delaminated area shall then be rapidly flexed 10 times by rotating both hands in alternating clockwise- counterclockwise directions. Care shall be exercised when flexing delaminated areas near the tear notches to avoid tearing the pouch material. After flexing, the separated outer ply shall be grasped between thumb and forefinger and gently lifted toward the food product edge of the seal or if the separated area is too small to be held between thumb and forefinger, a number two stylus shall be inserted into the delaminated area and a gentle lifting force applied against the outer ply. If separation of the outer ply can be made to extend to the product edge of the seal with no discernible resistance to the gentle lifting, the delamination shall be classified as a major defect. Additionally, spot delamination of the outer ply in the body of the pouch that is able to be propagated beyond its initial borders is also a major defect. To determine if the laminated area is a defect, use the following procedure: Mark the outside edges of the delaminated area using a bold permanent marking pen. Open the pouch and remove the contents. Cut the pouch transversely not closer than 1/4 inch ( $\pm 1/16$  inch) from the delaminated area. The pouch shall be flexed in the area in question using the procedure described above. Any propagation of the delaminated area, as evidenced by the delaminated area exceeding the limits of the outlined borders, shall be classified as a major defect.

Minor - Minor delamination of the outer ply in the pouch seal area is acceptable and shall not be classified as a minor defect unless it extends to within 1/16 inch of the food product edge of the seal. All other minor outer ply delamination in the pouch seal area or isolated spots of delamination in the body of the pouch that do not propagate when flexed as described above shall be classified as minor defects.

4/ Outer packaging shall be free from foreign matter which is unwholesome, has the potential to cause pouch damage (for example, glass, metal filings) or generally detracts from the clean appearance of the pouch. The following examples shall not be classified as defects for unclean:

a. Foreign matter which presents no health hazard or potential pouch damage and which can be readily removed by gently shaking the package or by gently brushing the pouch with a clean dry cloth.

b. Dried product which affects less than 1/8 of the total surface area of one pouch face (localized and aggregate).

5/ If doubt exists as to whether or not the sealing equipment leaves an impression or design on the closure seal surface that could conceal or impair visual detection of seal defects, samples shall be furnished to the contracting officer for a determination as to acceptability.

6/ Applicable to form-fill-seal pouches only.

7/ The initial examination shall be a visual examination of the closed package. Any suspected visual evidence of stress cracks in the aluminum foil (streaks, breaks, or other disruptions in the laminated film) shall be verified by the following physical examination. To examine for stress cracks, the inside surface of both tray-shaped bodies shall be placed over a light source and the outside surface observed for the passage of light. Observation of light through the pouch material in the form of a curved or straight line greater than 2 mm in length shall be evidence of the presence of stress cracks. Observation of light through the pouch material in the form of a curved or straight line 2 mm in length or smaller or of a single pinpoint shall be considered a pinhole. Observation of ten or more pinholes per pouch shall be evidence of material degradation.

B. Methods of inspection.

(1) Seal testing. The pouch seals shall be tested for seal strength as required in a, b, or c, as applicable.

a. Unfilled preformed pouch seal strength testing. The seals of the unfilled preformed pouch shall be tested for seal strength in accordance with ASTM F 88, Standard Test Method for Seal Strength of Flexible Barrier Materials. The lot size shall be expressed in pouches. The sample unit shall be one unfilled pouch. The sample size shall be the number of pouches indicated by inspection level S-1. Three adjacent specimens shall be cut from each of the three sealed sides of each pouch in the sample. The average seal strength of any side shall be calculated by averaging the three specimens cut from that side. Any average seal strength of less than 6 pounds per inch of width or any test specimen with a seal strength of less than 5 pounds per inch of width shall be classified as a major defect and shall be cause for rejection of the lot.

b. Pouch closure seal testing. The closure seals of the pouches shall be tested for seal strength in accordance with ASTM F 88. The lot size shall be expressed in pouches. The sample unit shall be one filled and sealed pouch. The sample size shall be the number of pouches indicated by inspection level S-1. For the closure seal on preformed pouches, three adjacent specimens shall be cut from the closure seal of each pouch in the sample. For the form-fill-seal pouches, three adjacent specimens shall be cut from each side and each end of each pouch in the sample. The average seal strength of any side, end or closure shall be calculated by averaging the three specimens cut from that side, end or closure. Any average seal strength of less than 6 pounds per inch of width or any test specimen with a seal strength of less than 5 pounds per inch of width shall be classified as a major defect and shall be cause for rejection of the lot.

c. Internal pressure test. The internal pressure resistance shall be determined by pressurizing the pouches while they are restrained between two rigid plates. The sample size shall be the number of pouches indicated by inspection level S-1. If a three seal tester (one that pressurizes the pouch through an open end) is used, the closure seal shall be cut off for testing the side and bottom seals of the pouch and the distant between restraining plates shall be 1/2 inch. For testing the closure seal, the bottom seal shall be cut off. The pouches shall be emptied prior to testing. If a four-seal tester (designed to pressurize filled pouches by use of a hypodermic needle through the pouch wall) is used, all four seals can be tested simultaneously. The distance between rigid restraining plates on the four-seal tester shall be as close to 1/2 inch as possible while accommodating the thickness of the product, the product may be manipulated to fit within the confines of the restraining apparatus equal to the thickness of the product +1/16 inch. Pressure shall be applied at the approximate uniform rate of 1 pound per square inch gage (psig) per second until 14 psig pressure is reached. The 14 psig pressure shall be held constant for 30 seconds and then released. The pouches shall then be examined for separation or yield of the heat seals. Any rupture of the pouch or evidence of seal separation greater than 1/16 inch in the pouch manufacturer's seal shall be considered a test failure. Any seal separation that reduces the effective closure seal width to less than 1/16 inch (see table II,

**Comment [U1]:** Natick case ES08-085 (DSCP-SS-08-97324) change 02, 19-MAY-08

(1) Sentence 3, line 5, after "bottom seals of the pouch", insert "and the distant between restraining plates shall be 1/2 inch."

(2) Sentence 7, line 11, after "four-seal tester" insert "shall be as close to 1/2 inch as possible while accommodating the thickness of the product, the product may be manipulated to fit within the confines of the restraining apparatus."

(3) Sentence 7, line 13, delete "equal to the thickness of the product +1/16 inch"

footnote 2/) shall be considered a test failure. Any test failure shall be classified as a major defect and shall be cause for rejection of the lot.

C. Packing.

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in table II below. The lot size shall be expressed in shipping containers. The sample unit shall be one shipping container fully packed. The inspection level shall be S-3 and the AQL, expressed in terms of defects per hundred units, shall be 4.0 for major defects and 10.0 for total defects.

TABLE II. Shipping container and marking defects

Category	Defect
<u>Major</u>	<u>Minor</u>
101	Marking missing or incorrect or illegible.
102	Inadequate workmanship. <u>1/</u>
201	More than 20 pounds of product.

1/ Inadequate workmanship is defined as, but not limited to, incomplete closure of container flaps, loose strapping, inadequate stapling, improper taping, or bulged or distorted container.

D. Unitization.

(1) Unit load examination. The unit load shall be examined in accordance with the requirements of DSCP Form 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items. Any nonconformance shall be a major defect.

**SECTION J REFERENCE DOCUMENTS**

DEFENSE SUPPLY CENTER PHILADELPHIA (DSCP) FORMS

DSCP Form 3556	Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence
DSCP Form 3507	Loads, Unit: Preparation of Semiperishable Subsistence Items

FEDERAL

FED-STD-595 Colors Used in Government Procurement

NON-GOVERNMENT STANDARDS

AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI)

ANSI/ASQC Z1.4-2003 Sampling Procedures and Tables for Inspection  
by Attributes

ASTM International

B 479-06	Standard Specification for Annealed Aluminum and Aluminum-Alloy Foil for Flexible Barrier, Food Contact, and Other Applications
D 1238-04c	Standard Test Method for Melt Flow Rates of Thermoplastics by Extrusion Plastometer
D 1505-03	Standard Test Method for Density of Plastics by the Density-Gradient Technique
D 1974-98 (2003)	Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes
D 2103-05	Standard Specification for Polyethylene Film and Sheeting
D 5118/D 5118M-05a	Standard Practice for Fabrication of Fiberboard Shipping Boxes
F 88-06	Standard Test Method for Seal Strength of Flexible Barrier Materials

## For DSCP Website Posting

AMSRD-NSR-CF-F

19 May 2008

TO: DSCP-FTRAA

SUBJECT: ES08-85 (DSCP-SS-08-97324), Essential document changes to MIL-DTL-32141, Sandwich, Shelf Stable, for Operational Rations and Packaging Requirements and Quality Assurance Provisions for MIL-DTL-32141, Sandwich, Shelf Stable, for Operational Rations

### 1. References:

- a. Letter from Mr. Monty Griffith, Bridgford Foods, dtd 5 May 2008 to David DeBose, SOPAKCO
- b. Notice of Hold for lots 8105-8108 of Pepperoni Sticks from Bridgford's AMS USDA inspector Kathy Taggett.

2. **Natick submits the following changes to MIL-DTL-32141, Sandwich, Shelf Stable,** for Operational Rations for all current, pending and future procurements until the document is formally amended or revised:

a. Para 3.2.1.1 Flour. Delete sentences 3 and 4 entirely; insert the following new sentences: "The flour used for preparation of the dough shall have a protein content of not less than 12.5 percent. Amylolytic enzyme activity, as determined by the "falling number" method shall not be less than 225."

Justification: A review of the CID and the CFR for flour indicated that the falling number requirement was incorrect in the paragraph and that a low number indicated poorer quality flour (higher enzyme activity), the correction includes an adjustment to meet the CID guidelines. In addition the maltose content was a similar indication of flour quality and deemed redundant.

b. Para 3.2.1.3 Shortening. Sentence 1, after "active oxygen method (AOM)", insert "or a free fatty acid content of less than or equal to 0.04"

Justification: The intent is to provide a fresh unoxidized shortening and AOM is becoming a less used indicator of shortening and oil stability. A review of industry testing indicates that Oil Stability Index testing is replacing AOM and when this document is updated we hope to have comparative values for the AOM values in OSI values. In the mean time the free fatty acid limit will provide an indication of shortening quality.

c. Para 3.2.1.13 Potassium sorbate, encapsulated. Delete in its entirety.

Justification: this ingredient is not used in this document's formulations.

d. Para 3.2.1.14 Vital wheat gluten Delete sentences 2 and 3 entirely; insert the following new sentence: "Vital wheat gluten shall have a protein content (N x 5.7) of not less than 71.0 percent and a moisture content of not more than 6.5 percent."

Justification: The requirements for protein and moisture have been determined to be sufficient to provide control on this ingredient that is only used if the flour protein is low.

e. Para 3.2.2.1 Nacho flavored beef stick. Delete sentences 1 and 2 entirely; insert the following new sentences: "The nacho cheese flavored beef stick filling shall be not more than 3.5 inches long or more than 1.0 inches in diameter. The stick shall have a weight not less than 0.8 ounces (22 grams)."

f. Para 3.2.2.2 Pepperoni stick. Delete sentences 1 and 2 entirely; insert the following new sentences: "The pepperoni stick filling shall be not more than 3.5 inches long or more than 1.0 inches in diameter. The stick shall have a weight not less than 0.8 ounces (22 grams)."

g. Para 3.2.3.1 Tomato paste. Line 2, after "Tomato Paste", add "or equivalent"

Justification: Although a product quality of grade A is required a certification from the USDA is not needed. A CoC indicating equivalent quality is sufficient.

h. Para 3.2.5.1 Beef, frozen. Make the following changes

(1) Line 1, after "knuckles" insert "(North American Meat Processors Association (NAMP) 167)"; after "beef rounds", insert "(NAMP 170)"

(2) Delete sentence 4 entirely; insert the following new sentence:

"The frozen beef shall be certified by the vendor (CoC) identifying the beef cut NAMP, freezing date and processing requirements."

Justification: To clarify the required cuts of meat and to reduce inspection of in process ingredients.

i. Para 3.2.7.18 Pre-blended spice and seasoning mix. Delete sentence 3 entirely.

Justification: Labeling the containers of pre-blended spices with the percentage of each ingredient is not necessary. Industry does require an ingredient list on the container but the verification for compliance to the formula can be on a CoC for the final meat mixture.

j. Para 3.3.1.1 Preparation and processing of meat used in Types III and IV.

Formula percentages need to be expressed in tenths except for small or critical ingredients to simplify larger batches. Change percentages as follows Chicken or beef:

86.06, Chicken or beef broth: 4.7, Rice syrup: 3.7, Glycerol: 3.7, Salt: 1.3, Sodium tripolyphosphate: 0.36, Black pepper: 0.18.

<u>Ingredient</u>	<u>Percent by weight</u>
Chicken or beef <del>1/</del>	86. <del>13</del> 06
Chicken or beef broth	4.7 <del>±</del>
Rice syrup	3. <del>65</del> 7
Glycerol	3. <del>65</del> 7
Salt	1.3 <del>2</del>
Sodium tripolyphosphate	0.36
Black pepper	0.18

k. Para 3.3.1.1 a.(2) Delete sentence 4 entirely ; insert the following new sentence: “Infusion parameters shall replicate a 24 hour marinade and have been successfully accomplished in a 25 minute, 25 rpm, 27 mmHg process schedule.”

Justification: Industrial vacuum mixers can accomplish infusion in less time and the parameters should not be specified.

l. Para 3.3.1.1a.(3) Make the following changes

(1) Line 2, after “steam jacketed kettle” insert “or equivalent”

(2) Delete sentence 2 entirely and insert new sentence: “Excess moisture should be drained from the cooked chicken.”

Justification: A requirement to drain “all” excess moisture is excessive and may interfere with moving the mixture from the cooker.

m. Para 3.3.1.1 b.(2) Delete sentence 4 entirely; insert the following new sentence: “Infusion parameters shall replicate a 24 hour marinade and have been successfully accomplished in a 25 minute, 25 rpm, 27 mmHg process schedule.”

Justification: Industrial vacuum mixers can accomplish infusion in less time and the parameters should not be specified.

n. Para 3.3.1.1.b.(3) Make the following changes:

(1) After “steam jacketed kettle”, insert “or equivalent”

(2) Delete sentence 2 entirely and insert new sentence: “Excess moisture should be drained from the cooked beef.”

Justification: A requirement to drain “all” excess moisture is excessive and may interfere with moving the mixture from the cooker.

o. Para 3.3.1.2 Preparation and processing of meat used in type V Formula. Convert percentages to tenths instead of 100ths.

Justification: Industrial size batches do not require this level of preciseness.

<u>Ingredient</u>	<u>Percent by weight</u>
Italian sausage, sweet	80.00
Rice syrup	9.00
Water	5.00
Glycerol	5.00
Salt	1.00

p. Para 3.3.1.2 a.(1) Delete sentence 4 entirely, insert the following new sentence: “Infusion parameters shall replicate a 24 hour marinade and have been successfully accomplished in a 25 minute, 25 rpm, 27 mmHg process schedule.”

Justification: Industrial vacuum mixers can accomplish infusion in less time and the parameters should not be specified.

q. Para 3.3.1.2 a.(2) Make the following changes:

(1) Line 2, after “steam jacketed kettle” insert “or equivalent”

(2) Delete sentence 3, insert the following new sentence: “Excess moisture should be drained from the cooked sausage.”

Justification: A requirement to drain “all” excess moisture is excessive and may interfere with moving the mixture from the cooker.

r. Para 3.3.2.1 Preparation of honey barbecue sauce. Convert percentages to tenths instead of 100ths as follows.

Justification: Industrial size batches do not require this level of preciseness ingredients left in 100ths however do require careful formulation conversion from percent to batch formulas.

<u>Ingredient</u>	<u>Percent by weight</u>
Tomato paste	35.98
Brown sugar	14.9
Yellow mustard	11.7
Honey	10.4
Glycerol	7.7
Molasses	5.9
Ground mustard	3.7
Vegetable oil	3.1
Salt	2.0
Worcestershire sauce	2.0
Onions (dehydrated)	1.5
Smoke (liquid base)	0.6
Garlic powder	0.4
Red pepper	0.06

Black pepper	0.06
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s. Para 3.3.2.2 Preparation of filling (types III and IV) Convert percentages to tenths instead of 100ths as follows.

Justification: Industrial size batches do not require this level of preciseness.

<u>Ingredient</u>	<u>Percent by weight</u>
Barbecue sauce	54.1
Marinated/cooked chicken or beef	44.3
Encapsulated vinegar powder	1.6

t. Para 3.3.2.3 Preparation of Italian sauce. Convert percentages to tenths instead of 100ths as follows.

Justification: Industrial size batches do not require this level of preciseness ingredients left in 100ths however do require careful formulation conversion from percent to batch formulas.

<u>Ingredients</u>	<u>Percent by weight</u>
Tomato paste	39.05
Crushed tomatoes	29.7
Glycerol	12.3
Olive oil	3.5
Parmesan/Romano cheese	5.6
Onion (dehyd/chopped)	1.8
Sugar	2.2
Salt	1.3
Garlic powder	2.1
Oregano (ground)	0.6
Fennel (ground)	0.3
Basil (ground)	0.3
White pepper	0.1
Thyme (ground)	0.1
Bay leaves (ground)	0.1
Pepper, red ground	0.05

u. Para 3.3.2.4 Preparation of filling type V. Convert percentages to tenths instead of 100ths as follows.

Justification: Industrial size batches do not require this level of preciseness.

<u>Ingredients</u>	<u>Percent by weight</u>
Italian tomato sauce	46.8
Marinated/cooked sausage	28.2
Diced pepperoni	22.2
Mozzarella cheese powder	2.8

v. Para 3.3.3.1 Preparation of bread for types I, II, and V. Convert percentages to tenths instead of 100ths as follows.

Justification: Industrial size batches do not require this level of preciseness ingredients left in 100ths however do require careful formulation conversion from percent to batch formulas ingredients left in 100ths however do require careful formulation conversion from percent to batch formulas.

<u>Ingredient</u>	I and II	V
	<u>Percent by weight</u>	<u>Percent by weight</u>
Flour, bread 1/	51.05	49.75
Water 1/	27.4	28.8
Shortening	8.7	8.7
Glycerol	6.4	6.4
Yeast (instant dry) 1/	2.3	2.3
Salt	1.3	1.3
Sucrose ester	1.0	1.0
Oxidizer/conditioner/mix reducer	0.5	0.5
Gum arabic	0.5	0.5
Calcium sulfate	0.25	0.25
Xanthan gum	0.25	0.25
Glucono delta lactone, encapsulated	0.25	0.15
Sorbic acid, encapsulated	0.10	0.10

w. Para 3.3.3.2 Preparation of bread for types III and IV. Convert percentages to tenths instead of 100ths as follows.

Justification: Industrial size batches do not require this level of preciseness ingredients left in 100ths however do require careful formulation conversion from percent to batch formulas.

<u>Ingredient</u>	<u>Percent by weight</u>
Flour, bread 1/	50.1
Water 1/	28.8
Shortening	8.6
Glycerol	6.3

Yeast (instant dry) <u>1</u> /	2.3
Salt	1.3
Sucrose ester	1.0
Oxidizer/conditioner/mix reducer	0.5
Gum arabic	0.5
Calcium sulfate	0.25
Xanthan gum	0.25
Sorbic acid, encapsulated	0.10

x. Para 3.3.4.2 Forming of types I and II sandwiches. Delete sentences 1 entirely and insert the following: “Types I and II made with a dough weight of 2.0 ounces (56.7 grams) and meat weight of 0.9 ounces (25.5 grams) and a final product weight of 2.9 ounces (82.2 grams) prior to proofing and baking have been shown to meet end item requirement weights.”

Justification: Requiring in process weights of sandwiches is a double jeopardy, there is an ingredient weight requirement for the sticks and end item finished product requirement.

y. Para 3.3.4.3 Forming of types III and IV sandwiches. Delete sentences 1 entirely and insert the following: “The filling weight shall be a minimum 1.3 ounces (36.8 grams). Types III and IV made with a dough weight of 2.6 ounces (73.7 grams) and filling weight of 1.3 ounces (36.8 grams) and a final product weight of 3.9 ounces (111.0 grams) prior to proofing and baking have been shown to meet end item requirement weights.”

z. Para 3.3.4.3.1 Forming of type V sandwich. Delete sentences 1 entirely and insert the following: “The filling weight shall be a minimum 1.3 ounces (36.8 grams). Types V made with a dough weight of 2.6 ounces (73.7 grams) and filling weight of 1.3 ounces (36.8 grams) and a final product weight of 3.9 ounces (111.0 grams) prior to proofing and baking have been shown to meet end item requirement weights.”

a.a Para 3.3.4.4 Proofing. Line 2, after the end of sentence 1, insert the following new sentence: “Fluctuations due to opening and closing of proof box doors are acceptable as long as end item requirements are met.”

b.b. Para 3.3.4.5 Baking. Delete sentence 1; insert the following new sentence: “The proofed product shall be fully baked to a minimum internal temperature of 185°F (85°C) and until the exterior is a uniform medium golden brown bread crust color.”

c.c. Para 3.5. s. Finished product requirements: Delete “For type IV, the beef shavings shall be greater ---than 2/32 inch.”; insert “For type IV, clumps of beef shavings shall be less than 1/2 inch.”

d.d. Para 3.6 Hazard Analysis Critical Control Point (HACCP) Plan. Delete sentence 3 entirely; insert the following: “The following are considered by the product developer to be critical control points: pH, Aw, baking time and temperature, oxygen content of the end-packaged product. If any of these are not addressed in the producers HACCP plan, they will established and documented as manufacturing process controls in their quality system plan.”

e.e. Para 4.2.1 Table I, Product defects, Major 122 Delete “less than 1/32 inches or greater than 2/32 inches.” And insert “of clumped shaved beef greater than 1/2 inch.”

f.f. Para 6.2.6 Nacho flavored beef stick. Delete “Bridgford Foods - - - Dallas TX 75247” and insert “Bridgford Foods, 170 North Green Street, Chicago, IL 60607”

g.g. Para 6.2.7 Pepperoni Stick. Delete “Bridgford Foods - - - Dallas, TX 75247” and insert “Bridgford Foods, 170 North Green Street, Chicago, IL 60607”

h.h. Para 2.3.at end insert new reference:

NORTH AMERICAN MEAT PROCESSORS ASSOCIATION (NAMP)

Meat Buyers Guide

(Copies of this document are available from [www.namp.com](http://www.namp.com) or North American Meat Processors Association, 1910 Association Drive, Reston, VA 20191.)

3. Natick submits the following changes to Packaging Requirements and Quality Assurance Provisions for MIL-DTL-32141, Sandwich, Shelf Stable, for Operational Rations for all current, pending and future procurements until the document is formally amended or revised:

a. Section E-6, B. (1) c. Internal pressure test. Make the following changes:

(1) Sentence 3, line 5, after “bottom seals of the pouch”, insert “and the distant between restraining plates shall be 1/2 inch.”

(2) Sentence 7, line 11, after “four-seal tester” insert “shall be as close to 1/2 inch as possible while accommodating the thickness of the product, the product may be manipulated to fit within the confines of the restraining apparatus.”

(3) Sentence 7, line 13, delete “equal to the thickness of the product +1/16 inch”