

METRIC

A-A-20352C

April 21, 2020

SUPERSEDING

A-A-20352B

July 19, 2012

COMMERCIAL ITEM DESCRIPTION

CHICKEN CHUNKS, WHITE, COOKED, CANNED OR IN FLEXIBLE POUCHES

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers canned or flexibly pouched cooked white chicken chunks (chicken chunks), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties, and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), style(s), and agricultural practice(s) of chicken chunks required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

2.2 Purchasers *may specify* the following:

- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The chicken chunks must conform to the following list which must be specified in the solicitation, contract, or purchase order.

Types, styles, and agricultural practices.²

Type I - Can - 142 grams (g) (5 ounces (oz))

Type II - Can - 283 g (10 oz)

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

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- Type III** - Can - 354 g (12.5 oz)
Type IV - Pouch - 85 g (3 oz)
Type V - Pouch - 142 g (5 oz)
Type VI - Pouch - 198 g (7 oz)
Type VII - Other (*as specified by the purchaser*)

Style A - Regular

Style B - No salt added (21 CFR §101.61(c)(2))

Agricultural practice 1 - Conventional

Agricultural practice 2 - Organic

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products must meet the requirements of the:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec.11).

5. PROCESSING GUIDELINES.

5.1 Processing. The chicken chunks must be processed in accordance with the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Poultry Products Inspection Regulations (9 CFR Part 381), be manufactured under Sanitation Standard Operating Procedures (SSOP) (9 CFR Part 416), and comply with the Hazard Analysis and Critical Control Point (HACCP) Systems requirements (9 CFR Part 417) and Thermally Processed, Commercially Sterile Products (9 CFR Part 431).

5.2 Food defense. The chicken chunks must be processed and transported in accordance with the FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.³ This document identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

³ http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.

5.3 Organic ingredients. When organic chicken chunks are specified in the solicitation, contract, or purchase order, the organic chicken chunks must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

6. SALIENT CHARACTERISTICS.

6.1 Labeling.

6.1.1 Ingredients. All ingredients must be declared by their common or usual name in descending order of predominance by weight (9 CFR §381.118 (a) and 9 CFR Subpart N).

6.1.2 Nutritional labeling. When broth or water is drained before consumption, the nutrient content must be of the drained solids. When broth or water is consumed, the nutrient content must include the liquid and solids.

6.2 Raw ingredients. The chicken chunks must contain chicken breast meat and water. The chicken chunks may contain chicken rib meat, salt, modified food starch, rice starch, sodium phosphate, roasted chicken flavor (maltodextrin, natural flavoring, autolyzed yeast extract, salt, yeast extract), or chicken powder (ground chicken and natural flavoring). The chicken from which the breast and rib meat are derived must be fresh chilled broilers, fryers, or roasters that were slaughtered not more than 7 days prior to production of the chicken chunks or as specified in the solicitation, contract, or purchase order.

6.3. Additional processing ingredients. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those uses by FDA.

6.4 Finished product.

6.4.1 Appearance and color. Immediately upon opening the container, the chicken chunks may appear pink in color which will fade to a typical cooked chicken color after exposure to room air (atmospheric oxygen) for 10-15 minutes. The broth must have a golden translucent appearance. The packaged product must be discernible chunks and must be practically free of skin, blood spots, bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments and glandular material.

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6.4.2 Odor and flavor. The odor and flavor of the chicken chunks must be typical of heat processed cooked chicken and may possess a slightly salty taste. There must be no foreign odors or flavors such as, but not limited to, burnt, scorched, rancid, sour, or warmed-over.

6.4.3 Texture. The chicken chunks must be tender and moist, but firm. The chicken chunks must not be dry, tough, or mushy.

6.4.4 Chunk size. Canned chicken chunks (Types I - III) must have at least 65 percent of the product remaining on 1.27 centimeters (cm) (1/2-inch (in)) sieve, and no more than 10 percent passing through a 0.63 cm (1/4 in) sieve. Pouched chicken chunks (Types IV - VI) must have at least 55 percent of the product remaining on a 1.59 cm (5/8 in) sieve, and no more than 5 percent passing through a 0.63 cm (1/4 in) sieve. Cumulative amount of product remaining on both sieves shall be at least 90 percent (canned) and 95 percent (pouched), respectively. The test results for chunk size must be reported to the nearest percent.

6.4.5 Drained weight requirements.

6.4.5.1 Pouched drained weight. The pouched drained weight must be as specified in the solicitation, contract, or purchase order.

6.4.5.2 Canned drained weight. The individual and average drained weights of Type I chicken chunks in a 142 g (5 oz) can must not be less than 85.0 g (3.0 oz) and 93.6 g (3.3 oz), respectively. The individual and average drained weights of Type II chicken chunks in a 283 g (10 oz) can must not be less than 141.7 g (5.0 oz) and 158.8 g (5.6 oz), respectively. The individual and average drained weights of Type III chicken chunks in a 354 g (12.5 oz) can must not be less than 184.3 g (6.5 oz) and 212.6 g (7.5 oz), respectively.

6.4.5.3 Canned drained weight determination. The contents of the container must be poured into a flat-bottom container. A minimum of three times the container's volume of water, that is not less than 60°C (140°F), must be added to the container to cover the contents. The contents and water must be gently agitated to liquefy rendered fat without undue breakup of the chicken chunks. The contents must then be poured into a U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve without breaking the chicken chunks. The sieve area must be such that the distributed product does not completely cover all the openings of the sieve. The sieve must be tilted at such an angle to assure complete drainage of all liquid from the product. The product must be drained for 2 minutes before determining the drained weight. Determine the drained weight by subtracting the sieve tare weight from the gross weight. The test results for drained weight must be reported to the nearest 14.2 g (0.5 oz).

6.5 Foreign material. All ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, metal, extraneous plant material, dirt, plastic, insects, insect pieces or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract or purchase order, the following analytical requirements for the chicken chunks must conform to those in Table I:

TABLE I. Analytical requirements

Test	Type	Requirement
Salt ⁴	Types I - III Canned	Not more than 2.0 percent
Salt ⁴	Types IV - VI Pouched	Not more than 1.2 percent
Fat	Types I - VI	Not more than 3.0 percent
Protein	Types I - VI	Not less than 18.0 percent

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

7.3 USDA verification procedures. When USDA certification (Sec. 10.2) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

7.3.1 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans. The contents of each will be used to create a composite sample that will be used in the analytical testing.

7.3.2 Analytical testing and reporting. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or as specified in Table II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

⁴ Style A, Regular

TABLE II. Analytical testing and reporting

Test	Method	Reported as
Salt	935.47 or 971.27	Nearest 0.1 percent
Fat	991.36, 2007.04, or 2008.06	Nearest 0.1 percent
Protein	984.13, 992.15, or 2007.04	Nearest 0.1 percent

8. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the chicken chunks provided meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same chicken chunks offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered chicken chunks must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the chicken chunks in the commercial marketplace. Delivered chicken chunks must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Poultry Products Inspection Act, the Fair Packaging and Labeling Act, Food Allergen Labeling and Consumer Protection Act (FALCPA) and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with FALCPA for any product which contains milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, soy or wheat or those in effect on the date of the solicitation, contract, or purchase order. When the chicken chunks are used for the National School Lunch Program, the chicken chunks must comply with all applicable provisions of the Child Nutrition (CN) Program. When a CN label is specified, the label must be approved in its final format by the Agricultural Marketing Service (AMS).

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.1 or 10.2.*

10.1 Manufacturer’s/distributor’s certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the chicken chunks delivered meet or exceed the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the chicken chunks meet the analytical requirements specified in Sec. 7 of this CID.

10.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, Livestock and Poultry Program (LP), Quality Assessment Division (QAD) or the Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division must be the certifying agency. Division inspectors

must certify the quality and acceptability of the chicken chunks in accordance with Division procedures, which include selecting random samples of the chicken chunks, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, Division inspectors will examine the chicken chunks for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

12. USDA INSPECTION NOTES. When Sec. 10.2 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of chicken chunks and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, QAD or SCI Division inspection personnel must select samples and submit them to the USDA, AMS, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification.

13.1.1.1 QAD certification. For QAD certification contact: **Quality Assessment Division, LP, AMS, USDA, Room 3932-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0201, telephone (202) 720-5705 or via E-mail: QAD.BusinessOps@usda.gov.**

13.1.1.2 SCI certification. For SCI certification contact: **Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (800) 811-2373, fax (202) 720-0393, or via E-mail: SCInspectionoperations@usda.gov.**

13.1.1.3 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS,**

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USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: LATD@usda.gov.

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, the Food Safety Inspection Service regulations are contained in 9 CFR Parts 300 to end, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000.** Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.

Copies of the FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products are available online from: **USDA, FSIS on the Internet at: http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.**

Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, via E-mail: CIDS@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.**

Copies of this CID are also available online at: ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<https://quicksearch.dla.mil>).

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092** or via E-mail: dscpsubsweb@dlamil.

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35
DLA - SS

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITY:

DOJ - BOP
HHS - FDA
USDA - SCP
VA - OSS

PREPARING ACTIVITY:

DLA - SS
(Project No. 8905-2020-001)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.dla.mil>.

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MEMORANDUM FOR: SEE DISTRIBUTION

SUBJECT: Document Changes to Commercial Item Description A-A-20352C, Chicken Chunks, White, Cooked, Canned or in Flexible Pouches

To consolidate requirements for cooked, white, chicken chunks purchased for the Individual Rations, the following changes are made to subject document for all current, pending, and future procurements until the document is formally revised or amended:

Section 6.4.1 Appearance and color - delete the entire section and replace with the following:

“The packaged product must be whole muscle, white meat chicken chunks of various sizes. Immediately upon opening the container, the chicken chunks may appear pink in color. After exposure to room air (atmospheric oxygen) for 10-15 minutes, the pink exterior color, if present, will fade to a typical light tan, cooked chicken color. The interior color of the chicken chunks will be light tan to pale pink and have a distinct fibrous appearance. The broth must have a golden translucent appearance. The packaged product must be practically free of skin, blood spots, bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments and glandular material.”

Section 6.4.2 Odor and flavor - delete the entire section and replace with the following:

“The odor and flavor of the chicken chunks must be characteristic of heat processed cooked chicken. The product must have a mild white meat chicken odor and flavor and may possess a slightly salty taste. There must be no foreign odors or flavors such as, but not limited to, burnt, scorched, rancid, sour, or warmed-over.”

If additional information is required please contact (215) 737-2961 or DSN 444-2961