

SECTION C

C-1 ITEM DESCRIPTION

PCR-B-016, BEEF STROGANOFF WITH NOODLES, COOKED, DEHYDRATED, PACKAGED IN A BRICKPACK POUCH, SHELF STABLE

Styles.

- Style A - Meal, Cold Weather (MCW), Packaged in a White Brickpack Pouch
- Style B - Food Packet, Long Range Patrol (LRP), Packaged in a Subdued Colored Brickpack Pouch

Each component is consumed by combat personnel under worldwide environmental extremes as part of an operational ration, and is a source of nutritional intake.

C-2 PERFORMANCE REQUIREMENTS

A. Product standard. A sample shall be subjected to first article or product demonstration model inspection as applicable, in accordance with the tests and inspections of Section E of this Performance-based Contract Requirements document.

B. Shelf life. The packaged food shall meet the minimum shelf life requirement of 36 months at 80°F.

C. Dehydrated product.

(1) Appearance.

a. General. The dehydrated beef stroganoff with noodles shall be a mixture of cooked, ~~beef slices~~ **ground beef**, egg noodles, and mushroom pieces in cream flavor sauce with onion pieces, that has been dehydrated. The dehydrated product shall be free from foreign materials.

Comment [U1]: Natick case ES09-135 change 02, 06-Jul-09. Section C-2, C. (1) a. General, Line 2, Delete ", beef slices", insert "ground beef"

b. Beef. The ~~beef slices~~ **ground beef pieces** shall be medium brown color and shall be characteristic of **ground** cooked dehydrated beef.

Comment [U2]: Natick case ES09-135 change 02, 06-Jul-09. Section C-2, C. (1) b. Beef. Make the following changes:
(1) Line 1, delete "beef slices", insert "ground beef pieces"
(2) Line 2, insert "ground" between "characteristic of" and "cooked, dehydrated"

c. Egg noodles. The egg noodles shall be enriched noodle product and shall be off-white to light tan color and shall be characteristic of cooked dehydrated noodles.

d. Mushrooms. The mushroom pieces shall be medium tan color and shall be characteristic of dehydrated mushrooms.

(2) Odor.

a. General. The odor shall be characteristic of cooked, dehydrated beef slices, egg noodles, and mushrooms in cream flavor sauce with onion pieces.

b. Foreign. The dehydrated product shall be free from foreign odors.

(3) Texture. The product shall be fully dehydrated. There shall be discernible ~~beef slices~~ **ground beef** pieces, egg noodles, and mushroom pieces.

Comment [U3]: Natick case ES09-135 change 02, 06-Jul-09. Section C-2, C. (3) Texture. Lines 1-2, sentence 2, delete "beef slices", insert "ground beef pieces"

(4) Weight.

a. Net weight. No individual pouch shall weigh less than 130 grams.

(5) Nutrient content.

a. Protein content. The protein content shall be not less than 17.0 percent.

b. Fat content. The fat content shall be not greater than 25.0 percent.

c. Sodium content. The sodium content shall be not greater than 1550 mg per 100 grams.

(6) Moisture content. The moisture content of the dehydrated product shall not exceed 2.5 percent.

(7) Microbiological. The aerobic plate count shall not be greater than 75,000 per gram in four of five samples, and not greater than 150,000 per gram in any sample. The E. coli count shall have no positive tubes in the standard three tube most probable number (MPN) technique.

D. Rehydrated product.

(1) Appearance.

a. General. The rehydrated beef stroganoff with noodles shall be a mixture of ~~beef slices~~ **ground beef** pieces, egg noodles, and mushroom pieces in cream flavor sauce with onion pieces. The overall appearance shall be characteristic of beef stroganoff with noodles that has been frozen and reheated. The rehydrated product shall be free from foreign materials.

Comment [U4]: Natick case ES09-135 change 02, 06-Jul-09. Section C-2, D (1) a. General. Line 2, delete "beef slices", insert "ground beef pieces"

b. Beef. ~~The cooked beef slices shall be random length and shall be pieces typically produced by a 1/2 inch machine setting and shall be a medium brown color. The cooked beef shall be free of bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and glandular material.~~ **The cooked ground beef shall be distinct pieces typically produced by a 3/8 inch machine setting and shall be medium brown color. The beef shall be free of bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and glandular material.**

Comment [U5]: Natick case ES09-135 change 02, 06-Jul-09. Section C-2, D (1) b. Beef. Delete current paragraph; insert the following new paragraph: "The cooked ground beef shall be distinct pieces typically produced by a 3/8 inch machine setting and shall be medium brown color. The beef shall be free of bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and glandular material."

c. Egg noodles. The egg noodles shall be enriched noodle product and shall be strips that readily separate. The cooked egg noodles shall be off-white to pale, yellow color.

d. Mushrooms. The mushroom pieces shall be medium to light tan color.

e. Sauce. The sauce shall have onion pieces and shall be a light tan color.

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(2) Odor and flavor.

a. General. The beef stroganoff with noodles shall have an odor and flavor characteristic cooked beef, egg noodles, and mushrooms in cream flavor sauce with onion pieces.

b. Foreign. The rehydrated product shall be free from foreign odors and flavors.

(3) Texture.

a. General. The product shall rehydrate within ten minutes.

b. Beef. The beef shall be moist and tender.

c. Egg noodles. The egg noodles shall be slightly soft to slightly firm.

d. Mushrooms. The mushrooms shall be slightly soft to slightly firm.

e. Sauce. The sauce shall be moderately thick.

(4) Palatability and overall appearance. The finished product shall be equal to or better than the approved product standard in palatability and overall appearance.

C-3 MISCELLANEOUS INFORMATION

THE FOLLOWING LIST OF INGREDIENTS IS PROVIDED FOR INFORMATION ONLY TO PROVIDE THE BENEFIT OF PAST GOVERNMENT EXPERIENCE. THIS IS NOT A MANDATORY CONTRACT REQUIREMENT.

Ingredients - beef, enriched egg noodles, sour cream, mushrooms, onions, garlic, and vegetable oil and/or partially hydrogenated vegetable oil and/or butter.

SECTION D

D-1 PACKAGING

Product shall be filled into pouches in accordance with the PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR DEHYDRATED PRODUCT IN A BRICKPACK POUCH.

D-2 LABELING

Each pouch shall be labeled in accordance with the PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR DEHYDRATED PRODUCT IN A BRICKPACK POUCH.

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D-3 PACKING

Packing for shipment to ration assembler shall be in accordance with the PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR DEHYDRATED PRODUCT IN A BRICKPACK POUCH.

D-4 MARKING

Marking of shipping containers shall be in accordance with the PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR DEHYDRATED PRODUCT IN A BRICKPACK POUCH.

SECTION E INSPECTION AND ACCEPTANCE

Inspection for packaging, labeling, packing, and marking shall be in accordance with the PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR DEHYDRATED PRODUCT IN A BRICKPACK POUCH.

E-6 QUALITY ASSURANCE PROVISIONS

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.

Quality Assurance Provisions.

The following quality assurance criteria, utilizing ANZI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required.

A. **Classification of inspections.** The inspection requirements specified herein are classified as follows:

(1) **Product standard inspection.** The first article or product demonstration model shall be inspected in accordance with the provisions of this Performance-based Contract Requirements document and evaluated for overall appearance and palatability. Any failure to conform to the performance requirements or any appearance or palatability failure shall be cause for rejection.

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(2) Conformance inspection. Conformance inspection shall include the product examination and the methods of inspection cited in this section.

B. Product examination. The finished product shall be examined for compliance with the performance requirements specified in Section C of this Performance-based Contract Requirements document utilizing the double sampling plans indicated in ANSI/ASQC Z1.4 - 1993. The lot size shall be expressed in pouches. The sample unit shall be the contents of one pouch. The inspection level shall be S-3 and the AQL, expressed in terms of defects per hundred units, shall be 1.5 for major defects and 4.0 for minor defects. Defects and defect classifications are listed in table I.

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TABLE I. Product defects 1/ 2/ 3/

Category		Defect
Major	Minor	
<u>Dehydrated product</u>		
<u>Appearance</u>		
101		Glazed surface area measuring more than 0.5 inch in any dimension. <u>4/</u>
102		Dark colored core in any dimension. <u>4/</u>
201		Beef not medium brown color or not characteristic of cooked, dehydrated beef slices <u>ground beef pieces</u> .
202		Egg noodles not off-white to light tan or not characteristic of cooked, dehydrated egg noodles.
203		Mushroom pieces not medium tan color or not characteristic of cooked, dehydrated mushrooms.
<u>Odor</u>		
103		Not characteristic of dehydrated beef stroganoff with egg noodles.
<u>Texture</u>		
104		Wet spots or soft spots. <u>5/</u>
<u>Weight</u>		
205		Net weight of an individual pouch less than 130 grams.
<u>Rehydrated product 8/9/</u>		
<u>Appearance</u>		
105		Bone or bone fragment measuring more than 0.3 inch in any dimension.
106		Product not a mixture of beef slices <u>ground beef pieces</u> , egg noodles, and mushroom pieces in cream flavor sauce with onion pieces.
206		Total weight of skin, cartilage, coarse connective tissue, tendons or ligaments, and glandular material more than 0.20 ounce.

Comment [U6]: Natick case ES09-135 change 02, 06-Jul-09. Section E-6, B Table I Minor 201, Line 2, delete "beef slices", insert " ground beef pieces"

Comment [U7]: Natick case ES09-135 change 02, 06-Jul-09. Section E-6, B Table I Major 106, line 1, delete "beef slices", insert "ground beef pieces"

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207 ~~Beef not medium brown color.~~ Ground beef pieces not distinct or not a medium brown color.

Comment [U8]: Natick case ES09-135 change 02, 06-Jul-09. Section E-6, B Table I Minor 207, delete entirely, insert the following "Ground beef pieces not distinct or not a medium brown color."

208 Egg noodles not separate strips or not off white to pale yellow color.

209 Mushroom pieces not light to medium tan color.

210 Sauce not light tan color.

Odor and flavor

107 Odor or flavor not characteristic of frozen and reheated beef, egg noodles, and mushrooms in cream flavor sauce with onion pieces.

Texture

108 Hard cores due to incomplete water penetration. 10/

211 Beef not moist or not tender.

212 Egg noodles not slightly soft to slightly firm.

213 Mushroom pieces not slightly soft to slightly firm.

214 Sauce not moderately thick.

1/ Presence of foreign material such as, but not limited to dirt, insect parts, hair, glass, wood or metal, or presence of foreign odor or flavor (such as, but not limited to burnt, scorched, rancid, sour, or stale) shall be cause for rejection of the lot. Foreign flavor is not applicable to dehydrated product.

2/ Finished product not equal to or better than the approved product standard in palatability and overall appearance shall be cause for rejection of the lot. Palatability is not applicable to dehydrated product.

3/ Enriched noodle product shall be verified with the ingredients' statement on the pouch.

4/ Evidence of faulty dehydration.

5/ Evidence of incomplete dehydration.

8/ Rehydrate according to pouch instructions. Product that does not rehydrate within ten minutes shall be cause for rejection of the lot.

9/ Machine setting requirement for beef pieces shall be verified with the producer's certificate of conformance.

10/ Dry areas attributable to gristle and similar materials in the meat shall not be considered as defects because they do not necessarily rehydrate properly.

C. Methods of inspection.

(1) Shelf life. The contractor shall provide a certificate of conformance that the product has a 3 year shelf life when stored at 80°F. Government verification may include storage for 6 months at 100°F or 36 months at 80°F. Upon completion of either storage period, the product will be subjected to a sensory evaluation panel for appearance and palatability and must receive an overall score of 5 or higher based on a 9 point hedonic scale to be considered acceptable.

(2) Net weight. The net weight of the filled and sealed pouches shall be determined by weighing each sample unit on a suitable scale tared with a representative empty pouch. Results shall be reported to the nearest gram.

(3) Nutrient content. The sample to be analyzed shall be a composite of eight filled and sealed pouches that have been selected at random from the lot. The composited sample shall be prepared (see NOTE) and analyzed for protein content, fat content, and sodium content in accordance with the following methods of the Official Methods of Analysis of AOAC International:

<u>Test</u>	<u>Method Number(s)</u>
Protein	988.05, 991.20
Fat	925.12
Sodium	985.35, 984.27

Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams. Any result not conforming to the requirements specified in Section C of this Performance-based Contract Requirements document shall be cause for rejection of the lot.

NOTE: The USDA will use AOAC method 983.18 for preparation of the sample.

(4) Moisture content testing. Eight filled and sealed pouches shall be selected at random from the lot regardless of lot size. The contents of each pouch shall be blended to uniformity using a blender or a food processor. The blending must be rapid and conducted in such a way that minimum heat is transferred to the product and that the product has minimum exposure to atmospheric moisture. Each sample shall be tested for moisture content in accordance with the Official Methods of Analysis of the AOAC method 926.08 except that the temperature-time cycle for moisture analysis shall be modified by using a temperature of 70°C for 16 hours at a pressure of not more than 100 mm of mercury. Test results shall be reported to the nearest 0.1 percent. Any result not conforming to the requirements specified in Section C of this Performance-based Contract Requirements document shall be cause for rejection of the lot.

(5) Microbiological testing. Five filled and sealed pouches of finished product shall be selected at random from the lot regardless of lot size. The contents of each sample bag shall be tested for aerobic plate count in accordance with the Official Methods of Analysis of the AOAC, methods 966.23 or 990.12, and E.coli in accordance with the Official Methods of Analysis of the AOAC, method 966.24. The diluent shall be added to each sample of dry product and allowed to stand for 15 minutes before the blending of that sample. Continue

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as directed. Any result not conforming to the requirements specified in Section C of this Performance-based Contract Requirements document shall be cause for rejection of the lot.

SECTION J REFERENCE DOCUMENTS

NON-GOVERNMENTAL
STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL
(ASQC)

ANSI/ASQCZ1.4-1993 Sampling Procedures and Tables for Inspection by Attributes

AOAC Official Methods of Analysis of the AOAC International
INTERNATIONAL

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For DSCP Website Posting

RDNS-CFF

6 July 2009

TO: DSCP-FTRE

SUBJECT: ES09-135, Document changes to beef requirements and defects; PCR-B-016, Beef Stroganoff with Noodles, Cooked, Dehydrated, for MCW/LRP

1. Reference:

a. E-mail from DSCP dated 19 June 2009 that addresses the use of ground beef or beef strips for subject document.

b. The PCR-B-016 ingredient paragraph, C-2, D. (1) b., for beef states:

Beef. The cooked beef slices shall be random length and shall be pieces typically produced by a 1/2 inch machine setting and shall be a medium brown color. The cooked beef shall be free of bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and glandular material.

The rest of the PCR uses the words ‘*slices or pieces*’ in the document. This document was written and coordinated in 1999-2000 and was used to procure product in 2003-2004. There are no notes in the file addressing the beef description and other beef products like Spaghetti and Lasagna use ground beef terminology.

2. The contractor recently produced a lot of Beef Stroganoff for the MCW/LRP emergency buy. During process of running this lot, USDA noticed that the contractor was using ground beef, rather than beef strips as cited in PCR-B-016. The product has been made and passed all other evaluations.

3. Although the PCR description is not what is being used in the commercial product and not what has apparently been used in the past productions, Natick recommends that the document be updated to reflect the ingredient being used. A copy of the beef ingredient specification (Beef Crumbles, cooked, IQF) has been received from the contractor.

4. Natick recommends the following changes to the subject document for all current, pending and future procurements until the document is formally amended or revised:

a. Section C-2, C. (1) a. General. Line 2, Delete “, beef slices”, insert “ground beef”

b. Section C-2, C. (1) b. Beef. Make the following changes:

(1) Line 1, delete “beef slices”, insert “ground beef pieces”

(2) Line 2, insert “ground” between “characteristic of” and “cooked, dehydrated”

c. Section C-2, C. (3) Texture. Lines 1-2, sentence 2, delete “beef slices”, insert “ground beef pieces”

d. Section C-2, D (1) a. General. Line 2, delete “beef slices”, insert “ground beef pieces”

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e. Section C-2, D (1) b. Beef. Delete current paragraph; insert the following new paragraph:
“The cooked ground beef shall be distinct pieces typically produced by a 3/8 inch machine setting and shall be medium brown color. The beef shall be free of bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and glandular material.”

f. Section E-6, B Table I Minor 201, line 2, delete “beef slices”, insert “ground beef pieces”

g. Section E-6, B Table I Major 106, line 1, delete “beef slices”, insert “ground beef pieces”

h. Section E-6, B Table I Minor 207, delete entirely; insert new defect:
“Ground beef pieces not distinct or not a medium brown color.”

5. As an added note, the copy of this document on the DSCP web site does not have the change related to sieve testing made in 2000. In Table I, Minor defect 204 and footnote 6/ were deleted in an ES change that was sent from Natick in February 2000.

6. Attached is PCR-B-016, Beef Stroganoff with Noodles, Cooked, Dehydrated with Change 02 dated 6 Jul 09 with changes highlighted