

SECTION C

This document covers thermostabilized chicken pesto pasta in a flexible pouch for use by the Department of Defense as a component of operational rations.

C-1 ITEM DESCRIPTION

PCR-C-069, CHICKEN PESTO PASTA, PACKAGED IN A FLEXIBLE POUCH, SHELF STABLE

C-2 PERFORMANCE REQUIREMENTS

A. Product standard. A sample shall be subjected to first article (FA) or product demonstration model (PDM) inspection as applicable, in accordance with the tests and inspections of Section E of this Performance-based Contract Requirements (PCR) document. The approved sample shall serve as the product standard. Should the contractor at any time plan to, or actually produce the product using different raw material or process methodologies from the approved Product Standard, which result in a product non comparable to the Product Standard, the contractor shall arrange for a new or alternate FA or PDM approval. In any event, all product produced must meet all requirements of this document including Product Standard comparability.

B. Commercial sterility. The packaged food shall be processed until commercially sterile.

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

D. Appearance.

(1) General. The finished product shall be a uniform mixture of whole muscle chicken breast meat strips, gemelli pasta, and sun-dried tomato strips in pesto sauce. The packaged food shall be free from foreign materials.

(2) Chicken. The whole muscle chicken breast meat strips may be of random length and shall be produced by equipment with settings that result in strips 5/8 inch (1.59 cm) in width. The chicken breast meat shall be derived from unground chicken breast meat (void of any ground product). The end product shall be not diced or stripped from a log product. The packaged product shall be practically free of skin, bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments, and discolored meat. The whole muscle chicken breast meat strips shall be a cooked chicken breast color.

(3) Pasta. The gemelli pasta shall be enriched pasta product. The cooked pasta shall be gemelli shape (a spiral shape consisting of two pasta strands twisted together) and shall be approximately 1-1/2 inches in length. The gemelli pasta shall be a cooked pasta color.

(4) Sauce. The pesto sauce shall be a green to olive green color and shall be oil-based and shiny with many small flecks of finely ground basil, pine nuts or walnuts, and cheese.

(5) Sun-dried tomatoes. The sun-dried tomatoes shall be strips and shall be dark red to reddish brown.

E. Odor and flavor. The packaged food shall be free from foreign odors and flavors.

(1) Chicken. The whole muscle chicken breast meat strips shall have a cooked chicken odor and flavor.

(2) Pasta. The gemelli pasta shall have a cooked pasta odor and flavor.

(3) Sauce. The pesto sauce shall have an odor and flavor of garlic, basil, cheese, and olive oil and shall not be bitter or sour.

(4) Sun-dried tomatoes. The sun-dried tomato strips shall have a slightly tart, slightly sweet caramelized tomato odor and flavor.

F. Texture.

(1) Chicken. The whole muscle chicken breast meat strips shall be moist and tender and shall have a cooked whole muscle white meat chicken texture.

(2) Pasta. The gemelli pasta shall not be mushy or pasty. The gemelli pasta shall be slightly soft to slightly firm.

(3) Sauce. The pesto sauce shall be moderately thick and shall coat the pasta.

(4) Sun-dried tomatoes. The sun-dried tomato strips shall not be mushy and shall be soft to slightly chewy.

G. Net weight. The average net weight of the pouched product shall be not less than 8.0 ounces (227 grams). No individual pouch shall have a net weight of less than 7.5 ounces (213 grams).

H. Drained weight.

(1) Chicken, pasta, sun-dried tomatoes. The average drained weight of whole muscle chicken breast meat strips, gemelli pasta, and sun-dried tomato strips (combined) shall be not less than 5.5 ounces (156 grams). The drained weight of whole muscle chicken breast meat strips, gemelli pasta, and sun-dried tomato strips (combined) in an individual pouch shall be not less than 5.0 ounces (142 grams).

(2) Chicken. The average drained weight of whole muscle chicken breast meat strips shall be not less than 2.0 ounces (57 grams). The drained weight of whole muscle chicken breast meat strips in an individual pouch shall be not less than 1.7 ounces (48 grams).

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

J. Analytical requirements.

(1) Fat content. The fat content shall be not greater than 10.0 percent.

(2) Salt content. The salt content shall be not less than 0.5 percent and shall be not greater than 1.4 percent.

K. Nuts. All nuts shall be from the latest season's crop.

C-3 MISCELLANEOUS INFORMATION

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

A. Product preparation. Percentages for product preparation may be as follows:

<u>Ingredient</u>	<u>Percent by weight</u>
Chicken broth, low sodium	31.28
Chicken breast meat strips	24.67
Enriched pasta, cooked	15.42
Pesto sauce, prepared <u>1</u> /	11.89
Water	7.71
Sun-dried tomatoes, strips, oil packed	7.49
High opacity modified starch	1.32
Garlic powder	0.22

1/ Fresh basil, olive oil, Romano cheese (pasteurized sheep's milk, enzymes, salt), pine nuts, fresh garlic, water, spices, citric acid.

NOTE: The prepared pesto sauce used in this product was Casa Di Lisio Pesto Genovese, frozen, concentrated.

SECTION D

D-1 PACKAGING

Product shall be filled into pouches, processed and each pouch placed into a carton in accordance with MIL-PRF-44073, Packaging of Food in Flexible Pouches, Type I.

D-2 LABELING

A. Pouches. Each pouch shall be correctly and legibly labeled. Printing ink shall be permanent black ink or any other contrasting color, which is free of carcinogenic elements. Prior to thermal processing of the pouches, the product name, lot number and filling equipment number shall be applied. All other marking may be applied before or after thermal processing.

(1) Product name (not less than 1/8 inch high). Commonly used abbreviations may be used.

(2) Pouch code includes: 1/

Lot Number
Filling equipment identification number
Official inspection legend
Retort identification number
Retort cook number

1/ The lot number shall be expressed as a four digit Julian code. The first digit shall indicate the year of production and the next three digits shall indicate the day of the year (Example, 14 February 2007 would be coded as 7045). The Julian code shall represent the day the product was packaged into the tray and processed. Sublotting (when used) shall be represented by an alpha character immediately following the four digit Julian code. Following the four digit Julian code and the alpha character (when used), the other required code information shall be printed in the sequence as listed above.

B. Cartons.

(1) The cartons shall be clearly printed on one of the largest panels with permanent black ink as follows:

Product name (7/32 to 9/32 inch block letters)
Ingredients
Net weight
Name and address of packer
Code (same as pouch code, see pouches) 1/ 2/
USDA official inspection legend for the packer's plant
"Nutrition Facts" label in accordance with the Nutrition Labeling and Education Act (NLEA) and all applicable USDA regulations

1/ Code may be ink printed on any outside carton panel. Code may be embossed on any outside carton panel except the largest panels of the carton.

2/ Official establishment number not required in carton code.

(2) Military nutrition information entitled "Military Rations Are Good Performance Meals" shall be printed on the entrée cartons large panel opposite to the panel printed with the data in D-2,B,(1) above. The information, provided by the contracting officer, shall be clearly printed with permanent black ink in an area no smaller than 4-1/4 inches by 6-3/4 inches.

D-3 PACKING

A. Packing for shipment to ration assembler. Seventy-two pouches (of the same product) in cartons shall be packed flat or on edge in a snug-fitting fiberboard shipping container conforming to style RSC, type CF, class domestic, 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-5 MARKING

A. Shipping containers. Shipping containers 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/ASQ Z1.4, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, Single

Sampling Plans indicated in ANSI/ASQ 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.

A. 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.

B. 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 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 of the lot. The approved first article or product demonstration model shall be used as the product standard for periodic review evaluations. All food components that are inspected by the USDA shall be subject to periodic review sampling and evaluation. The USDA shall select sample units during production of contracts and submit them to the following address for evaluation:

US Army Research, Development, and Engineering Command
Natick Soldier Research, Development, and Engineering Center
AMSRD-NSC-CF-F
15 Kansas Street
Natick, MA 01760-5018

One lot shall be randomly selected during each calendar month of production. Six (6) sample units of each item produced shall be randomly selected from that one production lot. The six (6) sample units shall be shipped to Natick within five working days from the end of the production month and upon completion of all USDA inspection requirements. The sample units will be evaluated for the characteristics of appearance, odor, flavor, texture, and overall quality.

(2) Conformance inspection. Conformance inspection shall include the examinations/tests and methods of inspection cited in this section and in Section 4 of MIL-PRF-44073.

E-5 QUALITY ASSURANCE PROVISIONS (PRODUCT)

A. 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/ASQ Z1.4. 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 acceptable quality level (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. For drained weight inspection, a separate set of pouches shall be selected from the lot using the same sampling criteria as above. The pouches shall be immersed in not less than 140°F water for 10 minutes prior to conducting the product examination and the drained weight inspection.

TABLE I. Product defects 1/ 2/ 3/ 4/ 5/ 6/

Category		Defect
<u>Major</u>	<u>Minor</u>	
		<u>Appearance</u>
101		Product not a uniform mixture of whole muscle chicken breast meat strips, gemelli pasta, and sun-dried tomato strips in pesto sauce.
102		Bone or bone fragment measuring more than 0.3 inch in any dimension.
	201	Whole muscle chicken breast strips not a cooked chicken breast color.
	202	Gemelli pasta not a cooked pasta color.
	203	Pesto sauce not a green to olive green color or not oil-based or not shiny.
	204	Pesto sauce does not have many small flecks of finely ground basil or nuts or cheese.
	205	Sun-dried tomatoes not strips.
	206	Sun-dried tomatoes not dark red to reddish brown.
	207	Total weight of skin, cartilage, coarse connective tissue, tendons or ligaments, and discolored meat more than 0.20 ounces.

TABLE I. Product defects 1/ 2/ 3/ 4/ 5/ 6/ continued

Category		Defect
<u>Major</u>	<u>Minor</u>	
		<u>Odor and flavor</u>
103		Whole muscle chicken breast meat strips do not have a cooked chicken odor or flavor.
104		Gemelli pasta does not have a cooked pasta odor or flavor.
105		Pesto sauce does not have an odor or flavor of garlic or basil or cheese or olive oil or is bitter or sour.
106		Sun-dried tomato strips do not have a slightly tart or slightly sweet caramelized tomato odor or flavor.
		<u>Texture</u>
	208	Whole muscle chicken breast meat strips not moist or not tender.
	209	Whole muscle chicken breast meat strips not a cooked whole muscle chicken breast meat texture.
	210	Gemelli pasta mushy or pasty.
	211	Gemelli pasta not slightly soft to slightly firm.
	212	Pesto sauce not moderately thick or does not coat the pasta.
	213	Sun-dried tomato strips mushy or not soft to slightly chewy.
		<u>Net weight</u>
	214	Net weight of an individual pouch less than 7.5 ounces (213 grams). <u>7/</u>
		<u>Drained weight</u>
	215	Drained weight of whole muscle chicken breast meat strips, gemelli pasta, and sun-dried tomato strips (combined) in an individual pouch less than 5.0 ounces (142 grams). <u>8/</u>

TABLE I. Product defects 1/ 2/ 3/ 4/ 5/ 6/ continued

Category		Defect
<u>Major</u>	<u>Minor</u>	
	216	Drained weight of whole muscle chicken breast meat strips in an individual pouch less than 1.7 ounces (48 grams). 9/

1/ Presence of any foreign materials such as, but not limited to dirt, insect parts, hair, glass, wood, or metal, or any foreign odors or flavors such as, but not limited to burnt, scorched, rancid, sour, stale, musty or moldy shall be cause for rejection of the lot.

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.

3/ Machine setting and the requirement for whole muscle chicken breast meat strips shall be verified by a Certificate of Conformance (CoC).

4/ Verification of the gemelli pasta as enriched pasta product shall be with the statement of ingredients on the label. Any nonconforming results shall be cause for rejection of the lot.

5/ Shape and length requirements for the cooked gemelli pasta shall be verified with a CoC.

6/ The producer shall provide a CoC from the supplier for each incoming lot indicating that the nuts (pine nuts and walnuts) supplied and used in the formulation meet all the requirements for the latest season's crop at the time of issue. The CoC shall be dated, state the harvest period for the lot(s) (for example – Harvested during October 2006 through January 2007 crop season), and identify the lot(s) covered by the CoC. Any nonconformance to this requirement shall be cause for rejection of any component lot(s) or any involved product.

7/ Sample average net weight less than 8.0 ounces (227 grams) shall be cause for rejection of the lot.

8/ Sample average drained weight for whole muscle chicken breast meat strips, gemelli pasta, and sun-dried tomato strips (combined) less than 5.5 ounces (156 grams) shall be cause for rejection of the lot.

9/ Sample average drained weight for whole muscle chicken breast meat strips less than 2.0 ounces (57 grams) shall be cause for rejection of the lot.

B. Methods of inspection.

(1) Commercial sterility. Testing for commercial sterility shall be in accordance with USDA/FSIS regulations.

(2) Shelf life. The contractor shall provide a Certificate of Conformance that the product has a 36 month 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.

(3) Net weight. The net weight of the filled and sealed pouches shall be determined by weighing each sample on a suitable scale tared with a representative empty pouch. Results shall be reported to the nearest 0.1 ounce or to the nearest 1 gram.

(4) Drained weight. The pouch contents shall be poured into a flat-bottom container. A minimum of three times the volume of the pouch of not less than 140°F water shall be added to the container so as to cover the contents. The contents and water shall be gently agitated so as to liquefy rendered fat and to remove the sauce. The contents shall then be poured into a U.S. Standard No. 7 sieve in a manner that will distribute the product over the sieve. The sieve area shall be such that the distributed product does not completely cover all the openings of the sieve. The sieve shall be tilted at such an angle to assure complete drainage of liquid from the product. Drain product for two minutes before determining the combined drained weight by subtracting the sieve tare weight from the gross weight. Remove chicken meat from the sieve and record weight of sieve plus gemelli pasta and sun-dried tomatoes. If you subtract the weight of gemelli pasta and sun-dried tomatoes from the combined drained weight, you have the weight of the chicken. The drained weight shall be reported to the nearest 0.1 ounce or to the nearest 1 gram.

(5) Analytical. The sample to be analyzed shall be a composite of eight filled and sealed pouches which have been selected at random from the lot. The composite sample shall be prepared and analyzed in accordance with the following methods of the Official Methods of Analysis (OMA) of AOAC International:

<u>Test</u>	<u>Method Number</u>
Fat	985.15
Salt	935.47

Test results shall be reported to the nearest 0.1 percent. Verification will be conducted through actual testing by a Government laboratory. Any nonconforming results shall be cause for rejection of the lot.

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

A. Packaging and labeling.

(1) Pouch material testing. The pouch material shall be examined for the characteristics listed in table I of MIL-PRF-44073 for Type I. The lot size, sample unit, and inspection level criteria for each of the test characteristics are listed below. Any test failure shall be classified as a major defect.

Characteristic	Lot size expressed in	Sample unit	Inspection level
Oxygen transmission rate	yards	1/2 yard	S-1
Water vapor transmission rate	yards	1/2 yard	S-1
Camouflage	yards	1/2 yard	S-1
Thermal processing	pouches	1 pouch	S-2
Low temperature	pouches	1 pouch	S-2
High temperature	pouches	1 pouch	S-2

(2) Filled and sealed pouch testing. The filled and sealed thermoprocessed or hot-fill processed pouches shall be examined for the characteristics listed in table I of MIL-PRF-44073 for Type I. The lot size, sample unit, and inspection level criteria for each of the test characteristics are listed below. Any test failure shall be classified as a major defect.

Characteristic	Lot size expressed in	Sample unit	Inspection level
Residual gas volume	pouches	1 pouch	S-2
Internal pressure	pouches	1 pouch	S-2 <u>1/</u>
Sterility	pouches	1 pouch	S-2 <u>2/</u>

1/ When a three-seal tester is used, a separate set of samples is required for testing of the closure seal.

2/ Select a minimum of one pouch from each retort load. Select pouches from different areas within the retort. For a continuous cooking process, an inspection level of S-3 shall be used to establish sample size.

(3) Pouch examination. The pouches shall be examined for the defects listed in table II of MIL-PRF-44073 for Type I. The lot size shall be expressed in pouches. The sample unit shall be one thermal processed pouch. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major A defects, 2.5 for major B defects, and 4.0 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.

(4) Examination of pouch and carton assembly. The completed pouch and carton assemblies shall be examined for the defects listed in table III of MIL-PRF-44073 for Type I. The lot size shall be expressed in units of completed assemblies. The sample unit shall be one pouch and carton assembly. The inspection level shall be S-3 and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major defects and 2.5 for minor defects. Fifty sample pouch and carton assemblies shall be examined for critical defects. The finding of any critical defect shall be cause for rejection of the lot.

B. 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.

<u>TABLE II. Shipping container and marking defects</u>	
<u>Category</u>	<u>Defect</u>
<u>Major</u>	<u>Minor</u>
101	Marking missing or incorrect or illegible.
102	Inadequate workmanship. <u>1/</u>
201	Contents more or less than specified.

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.

SECTION J REFERENCE DOCUMENTS

DSCP FORMS

DSCP FORM 3556 Marking Instructions for Boxes, Sacks, and Unit Loads of
Perishable and Semiperishable Subsistence

MILITARY SPECIFICATIONS

MIL-PRF-44073 Packaging of Food in Flexible Pouches

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ)

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

ASTM INTERNATIONAL

D 1974-98 (2003) Standard Practice for Methods of Closing, Sealing, and
Reinforcing Fiberboard Boxes

D 5118/D 5118M-05ae1 Standard Practice for Fabrication of Fiberboard Shipping
Boxes

AOAC INTERNATIONAL

Official Methods of Analysis (OMA) of the Association of Analytical Chemists
International