

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT			1. CONTRACT ID CODE J	PAGE 1	OF 5	PAGES
2. AMENDMENT/MODIFICATION NO. P00202		3. EFFECTIVE DATE See Blk. 16C		4. REQUISITION/PURCHASE REQ. NO. See Block 14		5. PROJECT NO. (If applicable)
6. ISSUED BY DLA TROOP SUPPORT SUBSISTENCE SUPPLY CHAIN 700 ROBBINS AVENUE PHILADELPHIA PA 19111-5096 USA Initiator: Marta Blanco-Gunn PSPTRA2 Tel: 215-737-3380 FAX: 215-737-4115 Email: MARTA.BLANCO-GUNN@DLA.MIL		CODE SPM3S1	7. ADMINISTERED BY (If other than Item 6) DLA TROOP SUPPORT SUBSISTENCE SUPPLY CHAIN 700 ROBBINS AVENUE PHILADELPHIA PA 19111-5096 USA		CODE SPM3S1	
8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State and ZIP Code) OREGON FREEZE DRY, INC. 525 W 25TH AVE SE ALBANY OR 97321 USA			(X)	9A. AMENDMENT OF SOLICITATION NO.		
				9B. DATED (SEE ITEM 11)		
			X	10A. MODIFICATION OF CONTRACT/ORDER NO. SPM3S1-11-D-Z193		
				10B. DATED (SEE ITEM 13) 2011 JUN 20		
CODE 58340	FACILITY CODE					

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers is extended, is not extended.

Offers must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods:

(a) By completing Items 8 and 15, and returning _____ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA (If required)

**13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS,
IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.**

CHECK ONE	A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.
	B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103 (b).
X	C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF: FAR 52.243-1
	D. OTHER (Specify type of modification and authority)

E. IMPORTANT: Contractor is not, is required to sign this document and return 1 copies to the issuing office.

14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)

See Continuation Sheet

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A. NAME AND TITLE OF SIGNER (Type or print)		16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)	
15B. CONTRACTOR/OFFEROR		16B. UNITED STATES OF AMERICA	
15C. DATE SIGNED		16C. DATE SIGNED	
(Signature of person authorized to sign)		(Signature of Contracting Officer)	

Subject contract is modified as follows:

This letter of instruction serves as direction for the inspection of dehydrated pork chops. The reference PCR-P-039 will be used to examine dehydrated pork chops; however, replace section "E5 Quality Assurance Provision (Product); A. Product Examination" in PCR-P-039 with the following:

A. Examination of frozen pork chops. Classification of defects for frozen pork chops, prior to dehydration, shall be in accordance with Table I. Lot size shall be expressed in terms of pounds (lb). The sample unit for the examination shall be one pork chop. The sample size shall be the number of sample units indicated by inspection level I. The acceptable quality level (AQL), expressed as defects per hundred units, shall be 1.5 for Major defects and 4.0 for minor defects.

TABLE I. Examination of frozen pork (prior to dehydration) 1/ 2/

Category		Defects
Major	Minor	
101		Blood clots or bruises larger than ¼ inch (6.4 mm) in any dimension.
102		Bone or bone fragment measuring more 0.3 inch (7.6 mm) in any dimension.
103		Surface fat exceeds ¼ inch (6.4 mm) average thickness or exceeds 3/8 (9.5 mm) inch at any point. 3/
104		Fat on the flat surface of the chop (surface formed in cutting chop from boneless loin) measures more than 3/8 inch (9.5 mm) in width and ¾ inch (19.1 mm) in length on both surfaces. 4/
105		Fat on the flat surface measures more than 3/8 inch (9.4 mm) in width and more than ¾ inch (19.1 mm) in length on either surface.
	201	Cuts or splits penetrate the lean meat more than ¼ inch (6.4 mm)
	202	Individual chops weigh more than 2-5/16 ounces (65.6 g) or less than 1-11/16 ounces (47.8 g).
	203	Individual chops not approximately circular in shape.
	204	Edge crevices of individual chops extend more than ¾ inch (19.1 mm) toward the center.
	205	Individual chops not sliced perpendicular to the long axis of the loin.
	206	Protruding ligaments, or blood vessels larger than 1/8 inch in diameter.
	207	Opaque connective tissue (on any chop surface) in excess of ¼ in2 (161.3 mm2).
	208	Tag end measuring 1.0 inch (25.4 mm) or more in any dimension. 5/

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209 Thickness of individual chops not 3/8 inch (9.4 mm)
± 1/16 inch (1.6 mm).

- 1/ The fresh pork chops shall be USDA certified NAMP Item No's. 410, 411, 412 or 413. Product not accompanied by a USDA certificate shall be cause for rejection of the lot. The fresh/frozen pork chop shall be certified against the letter of instruction at the processors plant prior to arriving at the dehydration plant.
- 2/ All linear measurements shall be reported to the nearest 1/16 inch.
- 3/ Bridging, not exceeding one inch (25.4 mm) in length is permitted.
- 4/ Defect shall be on both major surfaces before it is recorded.
- 5/ A "tag" is a loose piece of tissue 1.0 inch (25.4 mm) or longer which is attached at one end to a chop.

Examination of end item pork chops. Classification of defects found during examination shall be in accordance with table IB. The lot size shall be expressed in cans. The sample unit shall be the contents of one can. The inspection level shall be S-3 and the acceptable quality levels (AQLs) shall be expressed in terms of defects per hundred units, shall be 1.5 for major defects and 6.5 for minor defects.

TABLE IB. End Item Examination 1/ 2/

Category		Defects
Major	Minor	Dehydrated product 3/ -----
	101	Product not dehydrated uncooked pork chops.
	102	Glazed areas more than 1/2 inch (12.7 mm) in any dimension or dark-colored cores of any dimensions. 4/
	103	Presence of wet or soft spots indicating incomplete dehydration.
	201	Dehydrated product not a fresh pork color.
	202	Dehydrated product does not have an uncooked pork odor.
	203	Less than 95 percent of the container net weight consists of whole intact pork chops weighing 0.50 to 0.75 ounce each.
		Net weight -----
	204	The net weight of an individual can is less than 19.25 ounces. 5/

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Rehydrated uncooked product 6/ 7/

- 104 Overall appearance not of fresh, uncooked pork chops.
- 105 Pork chops do not remain intact after rehydration.
- 106 Product does not have the odor of fresh uncooked pork chops.
Rehydrated cooked product 8/
- 107 Rehydrated cooked pork chop has unrehydrated spots larger than 1/8 inch
in any dimension. 9/

Odor and flavor

- 108 Not cooked, browned, pork and pork fat odor or flavor.

Texture

- 205 Not tender or not chewy or not slightly fibrous.

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- 1/ Presence of any foreign materials such as, but not limited to dirt, insect parts, hair, wood, glass, metal, or mold, or any foreign odors or flavors such as, but not limited to burnt, scorched, rancid, sour, or stale shall be cause for rejection of the lot. Foreign flavor 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 not applicable to dehydrated product.
 - 3/ The sample unit shall be five chops from each container except that for defect 203 the sample unit shall be the entire contents of the can.
 - 4/ Glazed areas caused by surface blood shall not be scored a defect.
 - 5/ Average net weight less than 20.00 ounces shall be cause for rejection of the lot.
 - 6/ For the purpose of this examination, only one chop per sample unit shall be rehydrated.
 - 7/ Rehydrate in an excess of water at a temperature of 70° to 100°F for 20 minutes.
 - 8/ The rehydrated cooked pork chop shall be cut through twice at right angles. Since gristle, gelatinous material, and connective tissue frequently tend to impede proper rehydration, callous-like areas ascribable to these conditions shall not be considered evidence of improper rehydration.
 - 9/ When the product is rehydrated in an excess of water at a temperature of 70° to 100°F for 20 minutes, drained, and grilled for 2 minutes per side on a 375°F grill, the resulting product shall have flavor, odor, and texture considered normal for grilled frozen pork chops.

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NOTE: Suspect dehydrated chops removed from the processing line prior to can filling is considered normal quality control actions and does not require a waiver request.