



# DEFENSE LOGISTICS AGENCY

THE NATION'S COMBAT LOGISTICS SUPPORT AGENCY



## Ingredients Industry Day

July 19, 2018



WARFIGHTER FIRST





**Class I**

**Subsistence**



# Administrative Announcements



- Please sign in and leave your business card
- Notify us when your email address changes
- Slides and Q&A Summary will be sent to invitees/attendees
- Presentations will not be recorded
- Industry Day scheduled to end at 12 pm



# Agenda



- 7:30 – 8:00 Registration
- 8:00 – 8:10 Administrative Announcements
- 8:10 – 8:20 Opening Remarks and Introductions
- 8:20 – 8:30 Background
- 8:30 – 9:00 Regulatory Authority
- 9:00 – 9:30 Service's Product Requirements
- 9:30 – 9:45 Break
- 9:45 – 10:45 Military Service presentations
- 10:45 – 11:15 Communication process map
- 11:15 – 12:00 Industry Input
- Closing remarks



# Subsistence Mission



**Delivers optimal, global supply chain solutions to ready, lethal warfighters and our other valued partners.**

**Executive Agent for Class I Materiel**



# DLA Troop Support's Role



- We act on behalf of our customers
- Support the warfighter by contracting with the vendor that can provide high quality products at a fair and reasonable price
- Ensure Services' needs are met by confirming vendors source products that meet the stated item descriptions
- Maintain catalogs containing items required by customers
- Chair Joint Subsistence Policy Board (JSPB)
- Facilitate Joint Working Group (JWG)



# Background



- 1994 – 1<sup>st</sup> generation Prime Vendor contracts awarded
- Mid-90's – Army issued version 1 of Buyer's Guide based on DoD Menu Standards to ensure quality and nutritional standards were being met
- Customer concerns regarding content of items led to DLA Troop Support issuing letter to industry on behalf of the Services
- August 17, 2017 – letter issued to NAPA and MPA holders advising of specific ingredients the Services wanted to reduce or remove and requesting information from manufacturers on items containing MSG, trans fats, hydrogenated or partially hydrogenated fats, hemp seeds, and meat protein extenders
- September 21, 2017 – letter rescinded to allow the Government additional time to conduct market research due to questions from manufacturers and industry groups





# Background (cont'd)



- November 14, 2017 – Request for Information (RFI) issued on FedBizOpps requesting feedback from industry
- February 23, 2018 – RFI responses due
- Seventeen (17) responses received to RFI
  - Manufacturers and industry groups
- Common industry suggestions received:
  - Transparency and collaboration
  - Scientific justification for restriction or removal of ingredients
  - Impact to Supply Chain
  - Standardization of menu guidelines across all government agencies and in accordance with Dietary Guidelines for Americans (DGA)





# Regulatory Authority



- The Federal Meat Inspection Act (FMIA)
- The Poultry Products Inspection Act (PPIA)
- The Agricultural Marketing Act (AMA)
- The Federal Food, Drug and Cosmetic Act (FFDCA)
- The Fair Packaging and Labeling Act (FPLA)
- The Federal Trade Commission Act
- DOD Menu Standards
- CFR (FDA) regulations
- USDA/NAMP Standards/FSIS
- FDA Dietary Guidelines for Americans 2015-2020
- AR 30-22, AFMAN 34-240, NAVSUP P-486, MCO10110.14M, DA-PAM 30-22, Berry Amendment



# References – Hemp Seeds



- DoD policy as set in DoDI 1010.01 specifically mentions marijuana, “synthetic cannabinoids,” and controlled substances (which include THC), but does not mention hemp *per se*, and test levels for THC are described in DoDI 1010.16. However, each military service has its own policy on the use of hemp products:
- **Air Force:** [AFI 90-507](#), section 1.1.6, states that “the ingestion of products containing or products derived from hemp seed or hemp seed oil is prohibited.”
- **Army:** [Army Substance Abuse Program](#), AR600-85, section 4-2p states “this regulation prohibits Soldiers from using Hemp or products containing Hemp oil.”
- **Marine Corps:** The Marine Corps currently have no restrictions on the use of hemp-based products that are legally sold in the United States.



# References – Hemp Seeds



- Navy:** [OPNAVINST 5350.4d](#), Drug Testing Program, Enclosure (2), states that the “Navy has ‘zero tolerance’ for...the wrongful use, possession, manufacture, or distribution of a controlled substance,” which includes marijuana and THC. The Navy does not have a formal policy on the use of hemp products in food.
- Coast Guard:** ALCOAST 026/99 and [COMDTINST M1000.10](#), section 3.A, state that “ingestion of hemp oil or products made with hemp oil is misconduct that will not be tolerated in the Coast Guard.”



# References – Meat Protein Extenders



- Federal Register. (2018, March 4). *Amend the Federal Meat and Poultry products*. Retrieved from Established General Standard of Identity for Standardized Meat and Poultry products- (60 FR 67474):  
<https://www.fsis.usda.gov/wps/wcm/connect/76ab521d-c44c-4b4d-b397-16c08fccc79d/92-024F.pdf?MOD=AJPERES>
- Federal Register. (2005, June 10). *Food Standards: Requirements for Substitute Standardized Meat and Poultry Products Named by Use of an Expressed Nutrient content Claim and a Standardized Term*. Retrieved from  
<https://www.federalregister.gov/documents/2005/06/10/05-11493/food-standards-requirements-for-substitute-standardized-meat-and-poultry-products-named-by-use-of-an>





# References – MSG



- Department of Defense Manual. (2014, December 2). *DoDM 1338.10 December 2, 2014*. Retrieved from Enclosure 7 JSPB DoD Menu Standards:  
<http://www.dla.mil/Portals/104/Documents/TroopSupport/Subsistence/DoingBusiness/133810m.pdf>



# References – Partially Hydrogenated Oils (PHOs)



- DA. (2018, February 27). *Food and Additive Ingredients*. Retrieved from Final Determination regarding Partially Hydrogenated Oils:  
<https://www.fda.gov/Food/IngredientsPackagingLabeling/FoodAdditivesIngredients/ucm449162.htm>



# Joint Working Group References



- 108th Congress public Law 287. (2018, April 5). *Public law 108-287*. Retrieved from Title 1, Military Personnel: <https://www.gpo.gov/fdsys/pkg/PLAW-108publ287/html/PLAW-108publ287.htm>
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- Defense Procurement and Acquisition Policy and DP Defense Pricing. (2018, April 5). *Restrictions on DoD Purchases from Non-U.S. Sources Imposed by 10 U.S.C. 2533a*. Retrieved from [https://www.acq.osd.mil/dpap/cpic/ic/restrictions\\_on\\_dod\\_purchases\\_from\\_non-us\\_sources\\_imposed\\_by\\_10\\_usc\\_2533a.html](https://www.acq.osd.mil/dpap/cpic/ic/restrictions_on_dod_purchases_from_non-us_sources_imposed_by_10_usc_2533a.html)
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- Department of Defense Manual. (2014, December 2). *DoDM 1338.10 December 2, 2014*. Retrieved from Enclosure 7 JSPB DoD Menu Standards: <http://www.dla.mil/Portals/104/Documents/TroopSupport/Su bsistence/DoingBusiness/133810m.pdf>
- Department of Health and Human Services, Food and Drug Administration. (2018, March 4). *21 CFR 101 Docket No. FDA-2017-N-0763*. Retrieved from Food Labeling: Health Claims; Soy Protein and Coronary Heart Disease: <https://federalregister.gov/d/2017-23629>
- Department of the Army. (2012, July 24). *Army Regulation 30-22*. Retrieved from Food Program Army Food Program: [https://dmna.ny.gov/foodservice/docs/references/new\\_AR\\_30-22.pdf](https://dmna.ny.gov/foodservice/docs/references/new_AR_30-22.pdf)
- Department of the Army. (2018, April 5). *Food Program, Operating Procedures for the Army Food Program*. Retrieved from DA PAM 30-22, 6 February 2007: [https://dmna.ny.gov/foodservice/docs/references/DA\\_PAM\\_30-22.pdf](https://dmna.ny.gov/foodservice/docs/references/DA_PAM_30-22.pdf)
- Department of the Navy. (2009, July 9). *Marine CORPS ORDER 10110.14M*. Retrieved from MARINE CORPS FOOD SERVICE AND SUBSISTENCE PROGRAM 9 JULY 2009: <http://www.marines.mil/Portals/59/Publications/MCO%2010110.14M.pdf>
- Department of the Navy. (2017, October 21). *NAVSUP P-485 Volume I- Afloat Supply*. Retrieved from Naval Supply Procedures, 21 October 1997: [http://www.public.navy.mil/surfor/Documents/P-485\\_NAVSUP\\_Vol\\_1.pdf](http://www.public.navy.mil/surfor/Documents/P-485_NAVSUP_Vol_1.pdf)



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- DA. (2018, February 27). *Food and Additive Ingredients*. Retrieved from Final Determination regarding Partially Hydrogenated Oils: <https://www.fda.gov/Food/IngredientsPackagingLabeling/FoodAdditivesIngredients/ucm449162.htm>
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- Federal REGISTER, The Daily Journal of the United States Government. (2005, June 10). *Food Standards: Requirements for Substitute Standardized Meat and Poultry Products Named by Use of an Expressed Nutrient content Claim and a Standardized Term*. Retrieved from <https://www.federalregister.gov/documents/2005/06/10/05-11493/food-standards-requirements-for-substitute-standardized-meat-and-poultry-products-named-by-use-of-an>
- North American Meat Association (NAMA). (2014). *The Meat Buyer's Guide*. Washington DC: North American Meat Association.
- Secretary of the Air Force. (2014, April 17). *Air Force Instruction 34-239 17 April 2014*. Retrieved from Food Service Management Program: [http://static.e-publishing.af.mil/production/1/af\\_a1/publication/afi34-239/afi34-239.pdf](http://static.e-publishing.af.mil/production/1/af_a1/publication/afi34-239/afi34-239.pdf)
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- U.S. Food and Drug Administration. (2006, July 18). *Food Allergen labeling and Consumer Protection Act of 2004 Questions and Answers*. Retrieved from Public LAW 108-282, Title II: <https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Allergens/ucm106890.htm>
- U.S. Government Publishing Office. (2011, January 1). *Title 9-Animals and Animal Products*. Retrieved from <https://www.gpo.gov/fdsys/granule/CFR-2011-title9-vol2/CFR-2011-title9-vol2-sec319-104>
- U.S.C. (2018, April 5). *41 U.S.C. Chapter 83 Buy American: trade agreements; and other laws and regulations*. Retrieved from 25.103 Exceptions: [https://www.acquisition.gov/sites/default/files/current/far/html/Subpart%2025\\_1.html#wp1118870](https://www.acquisition.gov/sites/default/files/current/far/html/Subpart%2025_1.html#wp1118870)
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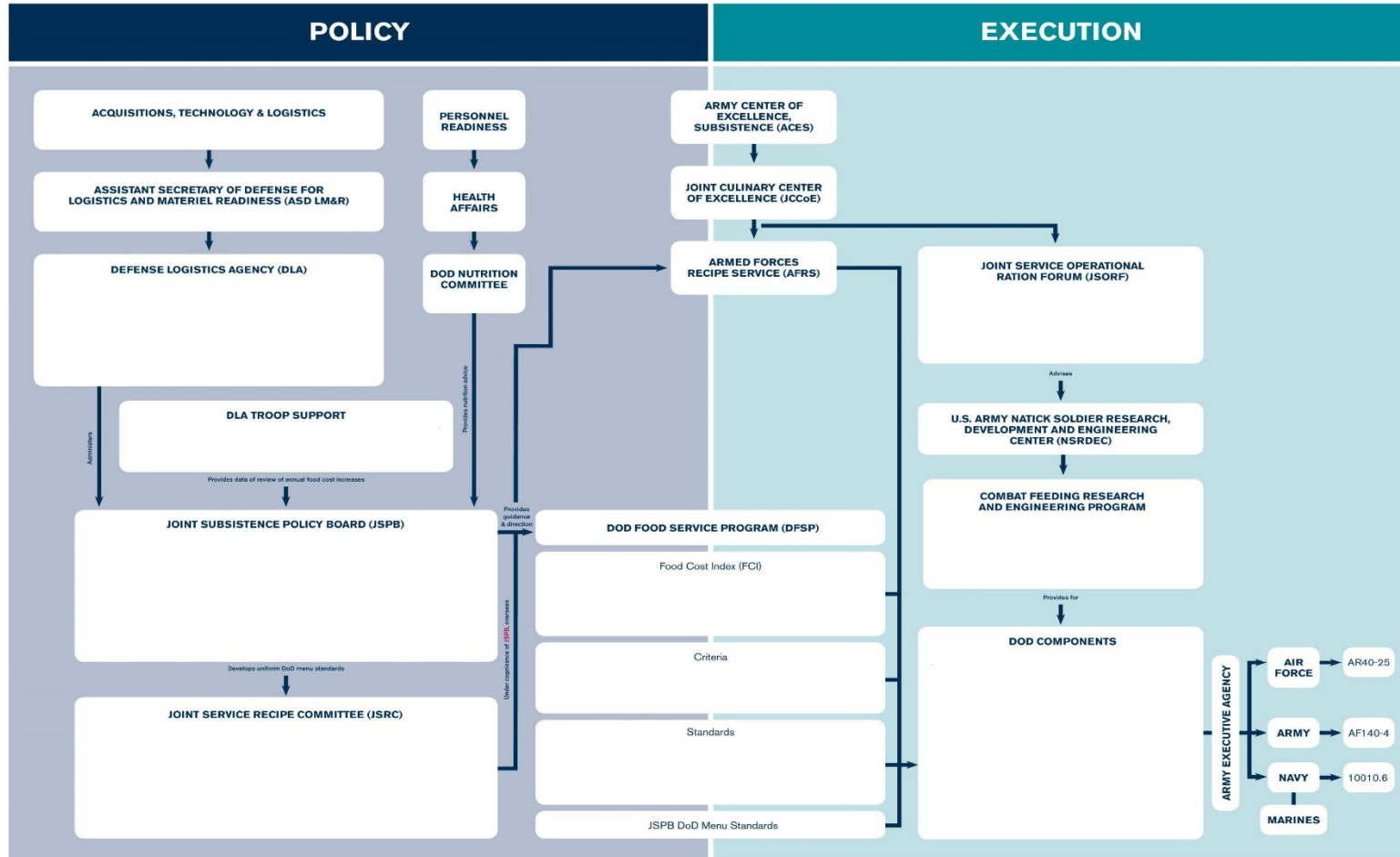
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- United States Department of Agriculture. (2018, April 3). *Inspection and Grading of Meat and Poultry: What Are the Differences?*. Retrieved from Food Safety and Inspection Service, 3 June 2014: [https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/production-and-inspection/inspection-and-grading-of-meat-and-poultry-what-are-the-differences/\\_inspection-and-grading-differences](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/production-and-inspection/inspection-and-grading-of-meat-and-poultry-what-are-the-differences/_inspection-and-grading-differences)
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- USDA. (2018). *Reference Documents for Proposed Changes to the Pork Grade Standards*. Retrieved from <https://www.ams.usda.gov/grades-standards/pork-reference-documents>
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- USDA, Food Safety and inspection Service. (2018, April 5). *Labeling Policies, 12 August 2016*. Retrieved from <https://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/labeling/Labeling-Policies>



# DoD Appropriated Food System Map





# Joint Working Group



- Purpose:
  - provide customer focus and item standardization
  - emphasis on healthier eating, nutrient-dense options
  - enhance financial responsibility
- Outcome: Each Service adopts item descriptions developed by the JWVG into its individual buyer's guide based on need and mission



# Communication Process Map

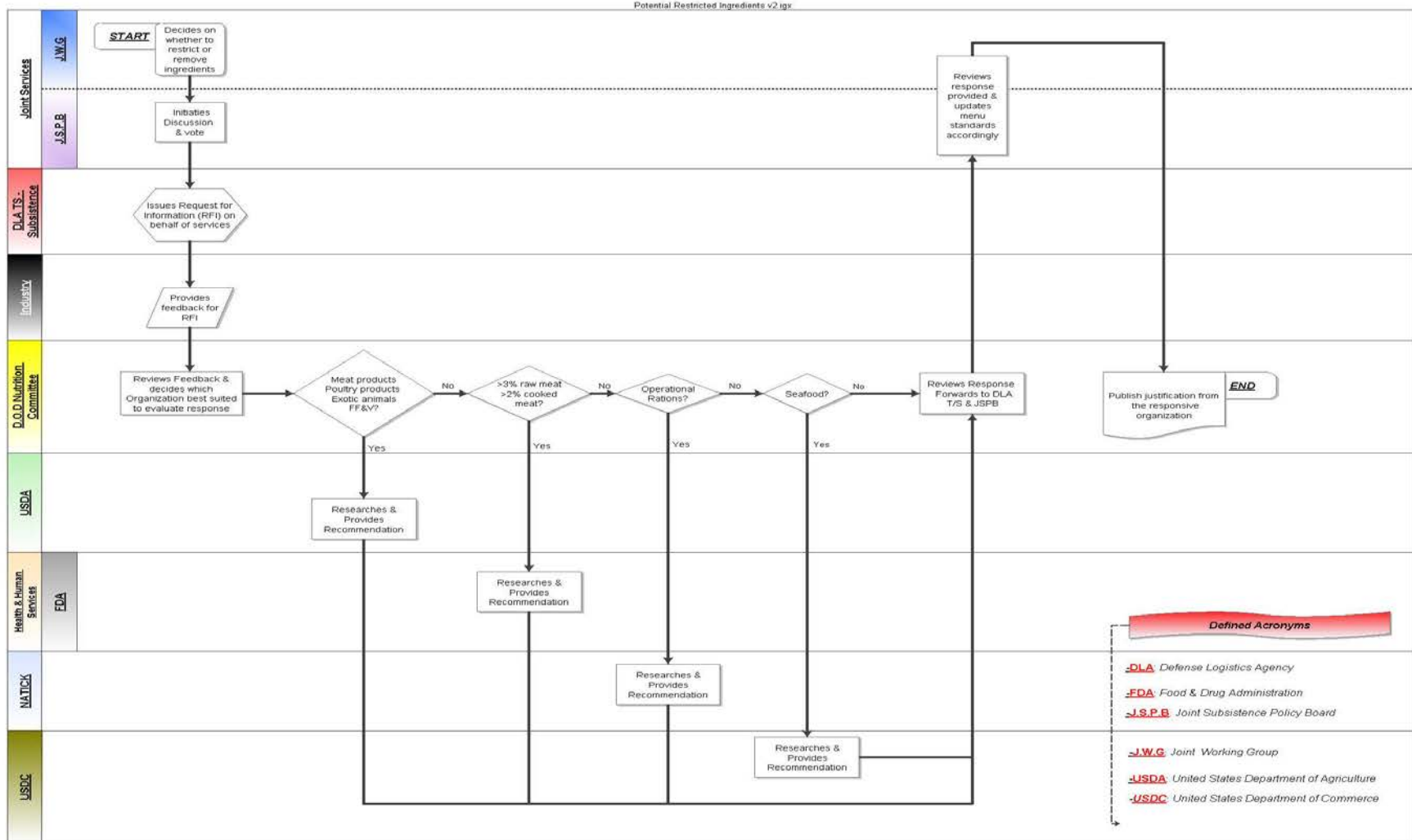


- Describes process to satisfy request for transparency
- The process does not apply to items proposed for restriction or removal by FDA, USDA or DoD OSD
  - Public comments already received and evaluated





# Communication Process Map





# Questions





# Subsistence Readiness...



**We Feed Our  
Nation's  
Heroes!**

**Ready, willing & able to meet  
warfighter needs around the globe**







# Joint Services Buyer's Guide JSBG

Division Chief  
Concepts, Systems, and Policy Division  
Joint Culinary Center of Excellence  
(JCCoE)  
ACES Operations Directorate



# Agenda

- Mission
- Background
- Development
- Publication
- Implementation
- Way Ahead
- Questions



# Mission

To create a Joint Services universal guide that would ensure **standards** and **quality** across the Subsistence Prime Vendor program and their food service programs as a whole. Dedicated to Providing healthy, cleaner options to the Warfighter.



# Background

- Each military food service program processed similar but different buying standards
- SPV catalogs had multiple varieties of the same products to meet all of the services needs
- Industry was not providing consistently high quality products and documentation
- All service began working towards Go For Green®, Healthy Based Initiative and compliance with DOD Nutrition Standards





# Development

- March 2016 initial discussion of JSBG began between DLA-TS and the services
- JSPB agreed to conception of JSBG
- February 2017 initial one week face to face session to begin development
  - Members of Air Force, Army, Marines, Navy, Natick, DLA-TS, USDA
  - USDA provided guidance on products in industry
  - Services Dietitians and confirmed requirements
  - Natick provided expertise on Recipes



# Development

- February of 2017- October 2017, weekly teleconferences to continue development
- September 2017 week face to face meeting at DLA-TS to complete draft Phase I
- September 2017 final draft of Phase I completed and submitted to the Services Headquarters
- October 1st Phase I of the JSBG was completed (FSC 8905, 8915)





# Implementation

- October 2017 USMC released a version strictly for USMC contracts as part of their new solicitation
- December 2017 Army released Version 11 of their Guide
- December 2017 Air Force gave guidance to DLA-TS to follow Version 11 of Army BG
- January 2018 first Joint Catalog Scrub using new buying standards was completed
- Transition to new standards will be based on current inventory levels



# Way Ahead

- JSBG committee communicates regularly adjusting items as needed
- JSBG is still pending official release
- JSBG committee to begin Phase II of guide to include Coast Guard requirements and Dairy products
- All catalog scrubs will comply with new buying standards
- All new SPV contracts will comply with JSBG
- Current suppliers if not already in compliance will be given opportunity to comply with standards



# Opportunities

- Partner with industry to explore new and improved products for service members
- Educate industry on food item “gaps” to fill
- Hear from industry on new food items and any challenges on packaging, portions, etc
- JSBG is a living document that will change as required/requested by the services to meet specific program requirements





# Army Focus Areas

- Improved nutrition
- Improved, expanded, flexible dining options
- Increased selections, variety
- Increased standardization of quality (JSBG)
- Increased Joint communication



# Marine Corps Focus



- Subsistence Criteria
  - View JSBG as replacement for the old MILSPECS
  - Garrison only, NA for operational rations
- Master Menus
  - OCONUS menu updated with healthier options – Fresh Lines
  - Single Recruit Performance Menu
  - USMC Fueled to Fight® requirement on main line for entrée, side, and vegetable (30% Green items)
  - Choice architecture – front load Green item placement on serving lines
  - Cold Bar requirements for a more robust “salad bar” at all three meals (clean meats, salad toppers, parfait items etc)
  - Entrées, side dishes, and other menu items which reflect popular food trends with complementary flavor profiles and spices.
- Menu Enhancements
  - Performance Nutrition Pack (PNP)\* at OCS and Recruit Depots
  - Post Exercise Nutrition Supplement (bar with a 3:1 ratio CHO:PRO, non-perishable, good/high source calcium and iron, <5g fiber, highly acceptable)
  - Healthy, prepackaged food items to be used on our convenience bars



# **Air Force APF Food & Beverage Operations (SVOF)**

**AFSVA/SVOF**





# Air Force Food Service

- It is about...
  - Supporting JSBG
    - Improving variety and availability of nutritious meals
    - Supporting the mission by taking food to the war fighter
    - Meeting the changing needs of today's Airman
    - Enhancing facilities to meet market demand
    - Develop/maintain a military basing strategy supporting deployment requirements
    - Enhancing the sense of community

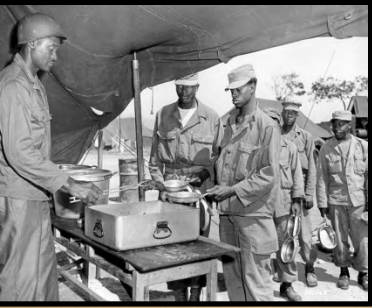


# **Air Force Food & Beverage Operation Business Facts**

- 259 Operations
- 51 Million Meals Served - \$220 Million - Avg. Plate Cost \$5.18
  - \$101 Million: Support AOR--includes coalition forces
  - MREs/UGRs: 85K cases, \$8.6M
  - Subsistence purchased to support APF feeding \$220M
- Customer Mix
  - CONUS – 18.6% BAS, 81.84% ESM
  - OCONUS (USAFE) – 17.6% BAS, 82.4% ESM
  - OCONUS (PACAF) – 5.94% BAS, 94.06% ESM
- 50 Food Service Contracts: \$195M
  - Food Mess Attendant/MOA                      28 contracts
  - Full Food Service                                      20 contracts
  - Food 2.0    2 contracts (19 installations)



# QUESTIONS?



SUPPORTING VICTORY