

METRIC

A-A-20148B
March 18, 2014
SUPERSEDING
A-A-20148A
August 26, 1996

COMMERCIAL ITEM DESCRIPTION

BEEF STEW, SHELF STABLE

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

1. SCOPE. This CID covers shelf stable beef stew, (beef stew), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document is not associated with Federal nutrition assistance programs and does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES. Purchasers *must specify* the following:

- Dice size(s), fat level(s), sodium level(s), container(s), and number of serving(s) of beef stew desired (Sec. 3).
- When product standard is not required (Sec. 6.5).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

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

Dice sizes, fat levels, sodium levels, containers, and number of servings.^{2, 3}

Dice size I - Beef: 25.4 x 12.7 x 12.7 mm (1 x ½ x ½ in), Potatoes: 9.53 x 19.05 x 19.05 mm (3/8 x 3/4 x 3/4 in), and Carrots: coin cut 9.53 mm (3/8 in) thick

Dice size II - Beef: 25.4 x 25.4 x 25.4 mm (1 x 1 x 1 in), Potatoes: 25.4 x 25.4 x 12.7 mm (1 x 1 x ½ in), Carrots: 6.35 x 9.53 mm (1/4 x 3/8 in) wide and 22.5 x 31.75 mm (7/8 x 1-1/4 in) length

¹ For USDA purchase specifications please visit the following websites: [Commodity Purchase Specifications for Agricultural Marketing Service \(AMS\)](#) and [Commodity Purchase Specifications for Farm Service Agency \(FSA\)](#).

² Each cut dimension is ± 1.59 mm (1/16 in).

³ Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

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Dice size III - Beef: 19.05 x 19.05 x 19.05 mm (3/4 x 3/4 x 3/4 in), Potatoes: 9.53 x 9.53 x 9.53 mm (3/8 x 3/8 x 3/8 in), and Carrots: crinkle cut 9.53 mm (3/8 in) thick

Dice size IV - Other (*as specified by the purchaser*)

Fat level A - Regular

Fat level B - Reduced fat (at least 25 percent less fat per 100 g than the appropriate reference food) 9 Code of Federal Regulations (CFR) § 317.362

Fat level C - Low fat (less than 3 g fat per 100 g and not more than 30 percent of calories from fat) 9 CFR § 317.362

Fat level D - Other (*as specified by the purchaser*)

Sodium level 1 - Regular

Sodium level 2 - Reduced sodium (at least 25 percent less sodium per 100 g than the appropriate reference food) 9 CFR § 317.361

Sodium level 3 - Low sodium (less than 140 mg sodium per 100 g) 9 CFR § 317.361

Sodium level 4 - Other (*as specified by the purchaser*)

Container a - Rigid container (metal can)

Container b - Flexible pouch

Container c - Polymeric tray

Container d - Other (*as specified by the purchaser*)

Number of servings i - Individual serving

Number of servings ii - Multiple (2 or more servings) (*as specified by the purchaser*)

Number of servings iii - Other (*as specified by the purchaser*)

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 beef stew must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

5.2 Food security. The beef stew must be processed and transported in accordance with the Food Safety and Inspection Service (FSIS) *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.⁴ This guidance 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 security 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 postproduction finished product.

5.3 Thermoprocessing. The filled and sealed containers of beef stew must be thermoprocessed to ensure commercial sterility in accordance with good commercial practice.

5.4 Age Requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the beef stew must be manufactured not more than 180 days prior to delivery.

6. SALIENT CHARACTERISTICS.

6.1 Standard of composition and ingredients. The beef stew must meet the requirements of 9 CFR § 319.304. All ingredients must be declared by their common or usual name in descending order of predominance by weight 9 CFR § 371.2 (f).

6.2 Raw ingredients.

6.2.1 Beef. The beef must conform to the applicable provisions of the meat and poultry products inspection and certification requirements (9 CFR Parts 301 to 592). Beef must be the only meat component. Fresh beef must comply with all applicable portions of the Institutional Meat Purchase Specifications (IMPS). When frozen beef is used, the beef must be equivalent to the IMPS beef. The beef must comply with the defect levels specified in Table 100 H of the IMPS Quality Assurance Provisions (QAP). There will not be any objectionable materials including but not limited to; meat byproducts, variety meats, major lymph glands (prefemoral, popliteal, and prescapular), thymus gland, sciatic (ischiatric) nerve (lies medial to the outside round), internal fat (kidney, pelvic, and heart fat), bone, cartilage, heavy connective tissues: white fibrous (shoulder tendon, elbow tendon, silver skin from the outside round, sacrociatic ligament, opaque periosteum, serous membrane [peritoneum], tendinous end of shanks, patellar ligament [stifle joint], gracilis membranes [from the inside round], and Achilles tendon), yellow elastin (back strap and abdominal tunic), finely textured meat or mechanically separated beef used in preparing the product.

6.2.2 Vegetables. The beef stew must contain potatoes and carrots. The beef stew may contain additional vegetables, such as but not limited to peas, tomatoes, and tomato paste. All vegetables used in the beef stew must be U.S. Grade B or better or equivalent.

⁴ http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-4884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES

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6.2.3 Additional ingredients. The beef stew will contain modified food starch, spices, and water, and other food ingredients permitted by the Food Safety Inspection Service (FSIS). The beef stew must not contain monosodium glutamate (MSG). The beef stew may contain additional ingredients such as but not limited to flour, caramel color, beef extract, seasoning, and other appropriate ingredients, as permitted by the FSIS. When used, the additional ingredients must be of Food Chemicals Codex purity or US Pharmacopeia-National Formulary quality and meet the related FDA regulations on food additives or generally recognized as safe (GRAS) requirements.

6.3 Finished product. The beef stew must contain at least 25 percent beef on a raw basis, except that mechanically separated beef must not be used. In addition to the beef, the beef stew must be composed of: 18.0 to 30.0 percent potatoes, 8.0 to 14.0 percent carrots on a raw weight basis.

6.3.1 Appearance and color. The beef stew must have a typical appearance and moderate brown to reddish brown color. The broth must have a smooth and translucent appearance and moderate to dark brown color.

6.3.2 Aroma and flavor. The aroma and flavor must be characteristic of beef stew. There must be no foreign aroma or flavors, such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

6.3.3 Texture. The texture of the beef dices must not be dry, rubbery, or mushy. At least 75 percent of the beef dices must be identifiable as dices. The texture of the vegetables must not be mushy, hard, fibrous, or tough. When peas are used, they will not be extremely hard. The broth must not be lumpy or excessively thick or thin.

6.4 Foreign material. Determination of wholesomeness and acceptability with respect to the presence of foreign material (e.g., glass, dirt, insect parts, hair, wood, metal, or plastic) must be made by a FSIS employee. All ingredients must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. All products must be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to: stainless steel, ferrous (iron) and non-ferrous (e.g., lead, copper, and aluminum) metal shavings, pieces of metal from wire mesh conveyers, pieces of wire, and metal fragments from cutting equipment. When applicable, all tomato products must comply with the defect action levels specified in the FDA Defect Levels Handbook currently in effect on the date of the solicitation, contract, or purchase order.

6.5 Product standard. Unless otherwise specified in the solicitation, contract, or purchase order, samples of the beef stew must be supplied to the purchaser as a bid sample. The approved sample must serve as the product standard when evaluating the production lot. Any failure to conform to the finished product requirements or any appearance or palatability failure will be cause for rejection of the lot. Should the manufacturer at any time plan to, or actually produce

the product using different formulation or process methodologies from the approved product standard, which result in a product non comparable to the product standard, the manufacturer must arrange for a replacement bid sample to be approved. In any event, all product produced must meet all requirements of this CID including product standard comparability.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. The analytical requirements for the beef stew must comply with the fat and salt levels specified in the solicitation, contract, or purchase order.

<u>Test</u>	<u>Tolerance</u>
Fat	Must not exceed the purchaser specified range
Sodium	Must not exceed the purchaser specified range

7.2 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on four subsamples or retail packages randomly selected from the lot. The contents of each must be used to create a composite sample that will be tested for fat and sodium.

7.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses will be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) as specified below:

<u>Test</u>	<u>Method</u>
Sample preparation	983.18
Fat	960.39, 976.21, 991.36, or 2008.06
Sodium	935.47, 971.19, 976.25, or 2011.14

7.4 Test results. Test results for fat must be reported to the nearest 0.1 g. The test results for sodium must be reported to the nearest 0.1 mg. Any result not conforming to the analytical requirements will be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered beef stew must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the beef stew in the commercial

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marketplace. Delivered beef stew must comply with all applicable provisions of the Federal Meat Inspection Act and regulations promulgated thereunder. When a known allergen is included in the beef stew, the beef stew must comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

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 will certify that the finished beef stew distributed meets or exceeds the requirements of this CID.

10.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality, acceptability or both be determined, the Specialty Crops Inspection (SCI) Division, Fruit and Vegetable Program (FV), Agricultural Marketing Service (AMS), USDA, must be the certifying agency. SCI Division inspectors must certify the quality and acceptability of the beef stew in accordance with SCI Division procedures which include: selecting random samples of the beef stew, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division will examine the beef stew 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 Section 10.2 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of beef stew 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, SCI Division inspection personnel must select samples and submit them to the USDA, 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 certification contacts.

13.1.1 For USDA certification, contact the **Chief, Inspection Branch, SCI Division, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, Fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@ams.usda.gov.**

13.1.2 For USDA IMPS certification, contact the **Director, Quality Assessment Division, Livestock, Poultry, and Seed Program, AMS, USDA, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 260-8954, or via E-mail: Jim.Riva@ams.usda.gov.**

13.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact a member of the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 720-5231 or via E-mail: KerryR.Smith@ams.usda.gov.**

13.3 Sources of documents.

13.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, 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>.**

13.3.2 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 Meat and Poultry Products Inspection and Certification Requirements are contained in 9 CFR Parts 301 to 592, 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>.**

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Copies of Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products are available online from: **USDA, FSIS at:**

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

Copies of the Institutional Meat Purchase Specifications (IMPS), IMPS QAPs, and IMPS 100 Fresh Beef Series 100 are available online from **USDA, AMS on the Internet at:**

<http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateP&navID=IM&rightNav1=IMPS&topNav=&leftNav=&page=LivestockStandardizationIMPS&resultType=&acct=lsstd>.

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from or provided to: **Chief, Standardization Branch, SCI Division, FV, AMS, USDA, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (540) 361-1130, Fax (540) 361-1199, via E-mail: CIDS@ams.usda.gov or on the Internet at: www.ams.usda.gov/CommercialItemDescription.**

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