

METRIC

A-A-20047E

July 29, 2014

SUPERSEDING

A-A-20047D

January 11, 2002

COMMERCIAL ITEM DESCRIPTION

MEAT PUREES

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

1. SCOPE. This CID covers meat purees packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), style(s), storage type(s), process(es), seasoning(s), packaging, and size(s) of meat purees desired (Sec. 3).
- 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).

2.2 Purchasers *may specify* the following:

- Packaging requirements other than commercial (Sec. 10).

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

Types, styles, storage types, processes, seasonings, packaging, and sizes.²

Type I - Beef
Type II - Lamb
Type III - Veal

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

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- Type IV** - Chicken
- Type V** - Pork
- Type VI** - Turkey
- Type VII** - Ham
- Type VIII** - Bacon
- Type IX** - Sausage
- Type X** - Other (*as specified by the purchaser*)

- Style A** - With broth
- Style B** - With gravy
- Style C** - Other (*as specified by the purchaser*)

- Storage type 1** - Room temperature
- Storage type 2** - Frozen
- Storage type 3** - Other (*as specified by the purchaser*)

- Process (1)** - Cooked
- Process (2)** - Not cooked

- Seasoning (a)** - Regular (No added salt or seasonings)
- Seasoning (b)** - Seasoned (may contain salt and/or spices)
- Seasoning (c)** - Reduced Sodium (9 Code of Federal Regulations (CFR) § 317.361(b)(6) and 381.461(b)(6))
- Seasoning (d)** - Other (*as specified by the purchaser*)

- Packaging (i)** - Can
- Packaging (ii)** - Boil-in-bag
- Packaging (iii)** - Tray
- Packaging (iv)** - Jar
- Packaging (v)** - Other (*as specified by the purchaser*)

- Size (aa)** - 28 g (1 oz)
- Size (bb)** - 71 g (2.5 oz)
- Size (cc)** - 85 g (3 oz)
- Size (dd)** - 425 g (15 oz)
- Size (ee)** - 1.1 kg (40 oz)
- Size (ff)** - 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 meat purees must be processed in accordance with regulatory requirements under the Federal Meat Inspection Act and the Poultry Products Inspection Act (9 CFR Parts 416 and 417) and must be processed such that the product is considered commercially sterile (9 CFR § 318.300(u) and 9 CFR § 381.300(u)).

5.2 Food security. The meat purees must be processed and transported in accordance with the FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.³ 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 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the meat purees must not be manufactured more than 180 days before the date of delivery.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. All ingredients must be declared by their common or usual name in descending order of predominance by weight (9 CFR § 317.2 and 9 CFR Subpart N)

6.1.1 Raw ingredients. For Style A, with broth, at least 75 percent of the product formulation must be meat/poultry (as appropriate by Type), and water must be the only other ingredient permitted. Style B, with gravy, must contain at least 65 percent meat/poultry (as appropriate by Type) and must contain added water and thickeners such as, but not limited to, cornstarch and modified food starch.

³ http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES

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6.1.2 Meat/poultry. The meat and poultry must conform to the applicable provisions of the meat and poultry products inspection and certification requirements (9 CFR Parts 301 to 350) and when applicable, the Poultry Products Inspection Regulations (9 CFR Part 381). The meat must comply with all applicable portions of the Institutional Meat Purchase Specifications (IMPS) including the defect levels specified in the appropriate series of the IMPS Quality Assurance Provisions. The meat purees must contain no meat byproducts or variety meats.

6.1.3 Additional ingredients. Thickeners must be used in Style B meat purees. Preservatives and other ingredients may also be used as permitted by 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 (21 CFR Part 170).

6.2 Finished product.

6.2.1 Aroma and flavor. The meat puree must possess the aroma and flavor typical of the specified Type. The presence of burnt, scorched, rancid, sour, or other objectionable odors or flavors will be cause for rejection of the lot.

6.2.2 Consistency. The consistency must be smooth, homogeneous, and such that after stirring and emptying from the container to a dry flat surface, possesses a heavy, cream consistency, forms a slightly mounded mass, and that at the end of 2 minutes there is practically no separation of free liquid (including fat). Thin or watery product is not acceptable. Failure to meet consistency requirements will be cause for rejection of the lot.

6.2.3 Texture. The presence of graininess, lumpiness, or grittiness that materially affects eating quality will be cause for rejection of the lot.

6.2.4 Defects. The presence of bone, cartilage, or ligaments greater than 0.3175 cm (1/8 in) in any dimension will be cause for rejection of the lot.

6.2.5 Foreign material. All ingredients must be clean, sound, wholesome and free from glass, plastic, dirt, hair, wood, metal, insect parts, evidence of rodent or insect infestation and any other foreign materials.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the meat purees must comply with the following ranges and tolerances:

<u>Test</u>	<u>Tolerance</u>
Protein	Must not be less than 10 percent by weight
Fat	Must not be more than 11 percent by weight

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 a composite sample. The composite sample must be 1.134kg (2.5 lb) per lot, prepared from subsamples drawn from randomly selected containers. Subsamples must be a minimum of one container and must contain the appropriate number of containers to yield a 1.134kg (2.5 lb) sample when composited.

7.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses must 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>
Protein	984.13, 992.15, or 2007.04
Fat	991.36, 2007.04, or 2008.06

7.4 Test results. Test results for protein and fat must be reported to the nearest 0.1 percent. 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 meat purees provided will meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same meat purees offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. When applicable, the meat components and the finished product must originate and be produced, processed, and stored in compliance with all applicable provisions of the Federal Meat Inspection Act and regulations promulgated thereunder. When applicable, the poultry component and the finished product must originate and be produced, processed, and stored in compliance with all applicable provisions of the Poultry Products Inspection Act and regulations promulgated thereunder (9 CFR Part 381). The delivered meat purees must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the meat purees in the commercial marketplace. Delivered meat purees must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

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 meat purees distributed meet or exceed 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 USDA, Agricultural Marketing Service (AMS), Livestock Poultry and Seed (LPS) Program, Quality Assessment Division (QAD) must be the certifying agency. LPS Program graders must certify the quality and acceptability of the meat purees in accordance with LPS Program procedures which include: selecting random samples of the meat purees, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and officially documenting the findings accordingly. In addition, when required in the solicitation, contract, or purchase order, LPS Program graders will examine the meat purees 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 meat purees 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, LPS or Specialty Crops Inspection (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 SCI Division contact. For USDA, SCI Division 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 LPS Program contact. For USDA, LPS Program, QAD certification, contact USDA, AMS, LPS Program, QAD, 1400 Independence Ave. S.W., Room 3932, Stop 0258, Washington, DC 20250, telephone (202) 720-3271, or online at: <http://www.ams.usda.gov/AMSV1.0/QAD>.

13.2 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact a member of the Technical Service Staff, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 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, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, 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 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>.**

Copies of the FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products is available online from: **USDA, FSIS on the Internet at: http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.**

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Copies of the Institutional Meat Purchase Specifications (IMPS) are available online from **USDA, AMS on the Internet at:**

<http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateP&navID=IMPS&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, clarification, etc. and any data which may improve this CID are available from or can be provided to: **Chief, Standardization Branch, USDA, AMS, FV, SCI Division, 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.**

CIVIL AGENCY COORDINATING ACTIVITIES:

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