



ARMY BUYER'S GUIDE VERSION: XVI
NOVEMBER 2023



THIS PAGE INTENTIONALLY LEFT BLANK

THE ARMY FOOD SERVICE BUYERS GUIDE

The main audience for this guide is the installation Food Program Managers, Food Service Officers, Food Advisors, Dining Facility Managers, and so forth. We believe it will also be of great benefit to vendors, suppliers, and food manufacturers in presenting new products to the Army for consideration. While existing products will not be excluded from consideration, those which meet the specified criteria outlined in this document will take precedence during product selection for Prime Vendor catalog addition.

Our goals in creating this updated guide are multiple. The food service community, both military and commercial, are making strides toward nutritious food and beverage options. To fully support this endeavor, we are seeking optimal quality and nutrient dense products for our Service Members. We are placing greater emphasis on **clean labels** and ingredient statements to promote readiness and resilience. Even though the FDA does not have an official definition for a clean label, the Army refers to a clean label as having a transparent food label in terms of the wholesomeness of ingredients, a lack of artificial ingredients, and often also a lack of common allergens. The Army Food Buyer's Guide holds with high regard the food supply and ingredients which nourish this country's warfighters for optimal performance and national security.

The Army buyers guide provides a CUSTOMER focus which will enhance financial responsibility. Due to the large volume of food inventory, minimum requirements given to facilitate adequate storage, and movement of product each month for the quality assurance remains high. It is essential for the Army to have complete control over the products we purchase, in reference to customer preference. For example, even if a food product meets the Army Food Buyer's guide, guidelines the product may not be well received by the Soldiers.

Please join us in ensuring our great service members receive the **highest quality food** we can provide while still being mindful of our financial boundaries. The defense of our nation relies on strong, well- nourished men and women to defend it.

Effective Publication date: November 2023

TABLE OF CONTENTS

1. GENERAL
2. GOALS
3. RESPONSIBILITIES
4. PROCEDURES FOR NEW ITEMS
5. SELECTION OR RETENTION OF ITEMS
6. PRODUCT CONSIDERATIONS
7. VISITS OF VENDORS, MANUFACTURERS, OR BROKERS
8. PRODUCTS CUTTINGS AND DEMONSTRATIONS
9. FILE MAINTENANCE REQUIREMENTS

FSC 8905 FISH, MEAT, POULTRY, AND SHELLFISH

BEEF

1. BEEF BRAISING STEAK, SWISS, RAW	26
2. BEEF, BREAKFAST STEAK, RAW	26
3. BACON, BEEF, BREAKFAST, SL, FZN, C&S	26
4. BEEF, BRISKET, DECKLE OFF, BONELESS, CORNED, FULLY COOKED	27
5. BEEF, BRISKET, DECKLE OFF, BONELESS, CORNED, RAW	27
6. BEEF, BRISKET, DECKLE OFF, BONELESS, RAW	28
7. BEEF, BRISKET, DECKLE OFF, SLICED, FULLY COOKED	28
8. BEEF CHUCK, CHUCK ROLL, RAW	28
9. BEEF, CUBED STEAK, RAW (FROZEN)	29
10. BEEF CHUCK, SHOULDER CLOD, ARM ROAST, RAW	29
11. BEEF CHUCK, SHOULDER (CLOD) ROAST, RAW	29
12. BEEF, FOR STEWING DICED, FULLY COOKED	30
13. BEEF, DICED, RAW	30
14. BEEF FAJITA STRIPS, RAW	31
15. BEEF FAJITA STRIPS, SEASONED, FULLY COOKED	32
16. BEEF FLANK, FLANK STEAK, RAW	32
17. BEEF, GROUND, BULK, 90 PERCENT LEAN, RAW (FROZEN)	33
18. BEEF, GROUND, BULK, 90 PERCENT LEAN, FULLY COOKED (FROZEN)	33
19. BEEF, GROUND, PATTIES, 85 PERCENT LEAN, RAW (FROZEN)	34
20. BEEF, GROUND, PATTIES, 85 PERCENT LEAN, FULLY COOKED	34
21. BEEF LIVER, RAW	35
22. BEEF LOIN, STRIP LOIN STEAK, BONELESS, CENTER CUT, RAW	35
23. BEEF LOIN, T-BONE STEAK, RAW	36
24. BEEF LOIN, TENDERLOIN, FULL, SIDE MUSCLE OFF, DEFATTED, RAW	36
25. BEEF LOIN, TOP SIRLOIN BUTT, CENTER CUT, CAP OFF, BONELESS, RAW	36
26. BEEF LOIN, TOP SIRLOIN BUTT STEAK, CENTER CUT, BONELESS, RAW	37

27. BEEF FOR KABOBS, RAW	37
28. BEEF OXTAIL, DISJOINTED, 1"- 2" CUT, RAW	38
29. BEEF, POT ROAST, FULLY COOKED	38
30. BEEF, PULLED OR SHREDDED, FULLY COOKED	38
31. BEEF RIB, RIBEYE, LIP ON, FULLY COOKED	39
32. BEEF RIB, RIBEYE ROLL FOR PRIME ROAST, RAW	39
33. BEEF RIB, RIBEYE ROLL STEAK, BONELESS, RAW	39
34. BEEF ROUND, HEEL AND SHANK OFF, W/O KNUCKLE, BONELESS, RAW	40
35. BEEF ROUND, RUMP, AND SHANK PARTIALLY OFF, HANDLE ON, RAW	40
36. BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, RAW	40
37. BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, FULLY COOKED	41
38. BEEF ROUND, TOP, INSIDE, CAP OFF, RAW	41
39. BEEF, SHORT RIB, BONE IN, RAW	41
40. BEEF, TOP, INSIDE, ROUND, CAP OFF, FULLY COOKED	42
41. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, RAW	42
42. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, FULLY COOKED	43
43. BEEFSTEAK, SALISBURY, FULLY COOKED	43
44. BEEFSTEAK, WAFER SLICED (PHILLY STYLE), WHOLE MUSCLE, RAW	44
45. BEEFSTEAK, WAFER SLICED (PHILLY STYLE), BEEF, WATER, AND FOOD STARCH PRODUCT; RAW	44
LAMB	
1. LAMB RIB CHOPS, RAW	45
2. LAMB SHOULDER ROAST, RAW	45
3. LAMB, WATER, AND BINDER PRODUCT; DICED, FULLY COOKED	45
VEAL	
1. VEAL, STEAK, BREADED, RAW	46
PORK	
1. BACON, CANADIAN STYLE, CURED AND SMOKED, SLICED	47
2. BACON, CURED, SLICED, FULLY COOKED	48
3. BACON, CURED, SLICED, RAW	48
4. HAM, BOILED, BONELESS, CURED, FULLY COOKED	48
5. HAM, BONELESS, CURED AND SMOKED, FULLY COOKED, PIT STYLE	49
6. HAM, BONELESS, CURED AND SMOKED, FULLY COOKED	49
7. HAM, STEAK, BONELESS, CURED AND SMOKED, FULLY COOKED	49
8. HAM, DICED, CURED AND SMOKED, FULLY COOKED	50
9. HAM, JUICES, HONEY-CURED, SMOKED, PARTIALLY BONED, SPIRAL CUT	50

10. PORK, DICED, RAW	51
11. PORK HOCKS, SHOULDER, CURED AND SMOKED	51
12. PORK LEG, RAW	51
13. PORK LOIN CHOPS, CENTER CUT, ONE MUSCLE, BONELESS, RAW	52
14. PORK LOIN, BACK RIBS, RAW	52
15. PORK LOIN, BACK RIBS, FULLY COOKED	52
16. PORK LOIN, ROAST, BONELESS, RAW	53
17. PORK ROASTING PIG, WHOLE, WITH HEAD, RAW	53
18. PORK SHOULDER, BBQ, PULLED OR SHREDDED, FULLY COOKED	53
19. PORK SHOULDER, BUTT, BONE IN, RAW	54
20. PORK SHOULDER, BUTT, BONELESS, RAW	54
21. PORK SHOULDER BUTT STEAKS, BONELESS, RAW	55
22. PORK SPARERIBS, BREASTBONE (STERNUM) OFF, FULLY COOKED	55
23. PORK SPARERIBS, RAW	55
24. PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED	56
25. PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED IN BOIL IN BAG	56
26. PORK SPARERIBS, ST. LOUIS STYLE, RAW	57
27. PORK STEAKS, FLAKED AND FORMED, BREADED, RAW	57
28. PORK TENDERLOIN, RAW	57

CHICKEN

1. CHICKEN, 8-WAY CUT, BREADED, FULLY COOKED	59
2. CHICKEN, 8-WAY CUT, RAW	59
3. CHICKEN BREAST FILLET WITH RIB MEAT, BREADED, FULLY COOKED	60
4. CHICKEN BREAST FILLET WITH RIB MEAT, RAW	60
5. CHICKEN BREAST FILLET WITH RIB MEAT, WITH GRILL MARKS, FULLY COOKED	61
6. CHICKEN BREAST FAJITA STRIPS, FULLY COOKED	61
7. CHICKEN BREAST FAJITA STRIPS, RAW	62
8. CHICKEN BREAST NUGGETS, BREADED, FULLYCOOKED	62
9. CHICKEN BREAST CHUNKS, BREADED, FULLYCOOKED	63
10. CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, FULLY COOKED	63
11. CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, RAW	64
12. CHICKEN BURGER, WITH QUINOA AND VEGETABLES, FULLY COOKED	64
13. CHICKEN, DICED, LOW SODIUM, FULLY COOKED	65
14. CHICKEN, GROUND, BULK, 90 PERCENT LEAN, RAW	65
15. CHICKEN, GROUND, PATTIES, 85 PERCENT LEAN, RAW	66
16. CHICKEN PATTIES, BREADED, FULLY COOKED	66
17. CHICKEN, PULLED / SHREDDED, FULLY COOKED	67
18. CHICKEN, QUARTERED, OVEN ROASTED, FULLY COOKED	67
19. CHICKEN, QUARTERED, RAW	68
20. CHICKEN STEAKS, WAFER SLICED (PHILLY STYLE), RAW	68
21. CHICKEN TENDERLOINS, BREADED, FULLY COOKED	68
22. CHICKEN THIGH, BONELESS AND/OR SKINLESS, RAW	69
23. CHICKEN, THIGH, KABOB, RAW	69
24. CHICKEN, THIGH, KABOB, FULLY COOKED	70

25. CHICKEN, WHOLE, WITHOUT NECK AND GIBLETS, RAW	70
26. CHICKEN WINGS, BREADED, JOINTS 1 & 2, FULLY COOKED	71
27. CHICKEN WINGS, OVEN ROASTED, JOINTS 1 & 2, FULLY COOKED	71
28. CHICKEN WINGS, UNBREADED, JOINTS 1 & 2, FULLY COOKED	72
29. CHICKEN WINGS, WHOLE, RAW	72
30. CHICKEN WINGS, SEPARATED JOINTS 1 & 2, RAW, UNBREADED	72
31. CORNISH HEN, HALVES, RAW	73
32. CORNISH HEN, HALVES, FROZEN	73

TURKEY

1. TURKEY BACON, SLICED, RAW	74
2. TURKEY BACON, FULLY COOKED, CHOPPED AND FORMED, SLICED, FROZEN	75
3. TURKEY BREAST FILLET, RAW	75
4. TURKEY BREAST ROAST, SKIN ON, BONELESS, RAW	75
5. TURKEY BREAST ROAST, SKIN ON, BONELESS, FULLY COOKED	76
6. TURKEY BURGER, WITH BROWN RICE AND VEGETABLES, FULLY COOKED	76
7. TURKEY, DICED, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, FULLY COOKED	77
8. TURKEY, GROUND, BULK, 90% LEAN, RAW	77
9. TURKEY, GROUND, PATTIES, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, 85% LEAN, RAW	78
10. TURKEY, GROUND, PATTIES, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, 85% LEAN, FULLY COOKED	78
11. TURKEY, PULLED / SHREDDED, FULLY COOKED	79
12. TURKEY, ROAST, BONELESS, WHITE, AND DARK MEAT IN NATURAL PROPORTIONS, RAW	79
13. TURKEY, WHOLE, SKIN ON, SEMI-BONELESS, WITHOUT NECK OR GIBLETS, RAW	80
14. TURKEY, WHOLE, TOM, WITHOUT GIBLETS, RAW	80
15. TURKEY, WHOLE, WITHOUT GIBLETS, SMOKED, FULLY COOKED	80
16. TURKEY WINGS, WHOLE, FULLY COOKED	81

FURTHER PROCESSED PRODUCTS

1. FRANKFURTERS	82
2. FRANKFURTERS, CHICKEN AND/OR TURKEY	82
3. GYRO MEAT, SLICED	83
4. LUNCHMEAT, BEEF PASTRAMI, FOR SLICING	83
5. LUNCHMEAT, BEEF PASTRAMI, SLICED	84
6. LUNCHMEAT, BOLOGNA, FOR SLICING	84
7. LUNCHMEAT, BOLOGNA, SLICED	85
8. LUNCHMEAT, CHICKEN BREAST, SLICED	85
9. LUNCHMEAT, HAM WITH NATURAL JUICES; OR HAM, WATER ADDED; SLICED	86
10. LUNCHMEAT, ROAST BEEF, SLICED	86

11. LUNCHMEAT, SALAMI, FOR SLICING	86
12. LUNCHMEAT, SALAMI, SLICED	87
13. LUNCHMEAT, TURKEY BREAST, SLICED	87
14. LUNCHMEAT, TURKEY HAM, SLICED	88
15. MEATBALLS, FULLY COOKED	88
16. MEATLOAF, BEEF, FULLY COOKED	89
17. PEPPERONI, SLICED	89
18. SAUSAGE, BRATWURST, LINKS	90
19. SAUSAGE, BREAKFAST, LINKS, CHICKEN, FULLY COOKED	90
20. SAUSAGE, BREAKFAST, LINKS; PORK, PORK AND BEEF OR BEEF, FULLY COOKED	91
21. SAUSAGE, BREAKFAST, LINKS, TURKEY, FULLY COOKED	91
22. SAUSAGE, BREAKFAST, PATTIES, BEEF, FULLY COOKED	91
23. SAUSAGE, BREAKFAST, PATTIES, PORK, FULLY COOKED	91
24. SAUSAGE, BREAKFAST, PATTIES, PORK, RAW	92
25. SAUSAGE, CHORIZO, PORK, RAW	92
26. SAUSAGE, CHICKEN, CHORIZO, HOT OR SWEET (MILD), LINKS, RAW	93
27. SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, FULLY COOKED	93
28. SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, RAW	93
29. SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GROUND, FULLY COOKED	94
30. SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GROUND, RAW	94
31. SAUSAGE, ITALIAN, CRUMBLER, FOR PIZZA, FULLY COOKED	94
32. SAUSAGE, KNOCKWURST, LINKS, FULLY COOKED	95
33. SAUSAGE, POLISH, LINKS, SMOKED, FULLY COOKED	95
34. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, FULLY COOKED	96
35. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, RAW	96
 VEGETARIAN CENTER OF THE PLATE SPECIFICATIONS	
1. VEGETARIAN, BEAN BURGER, FULLY COOKED, FROZEN	98
2. VEGETARIAN, CHIK'N TENDERS, FULLY COOKED	98
3. VEGETARIAN BURGER, FULLY COOKED	99
4. VEGETARIAN, MEAT ANALOG BURGER, FULLY COOKED	99
5. VEGETARIAN, MEATLESS MEATBALLS, FULLY COOKED	100
6. VEGETARIAN, SAUSAGE PATTY, FULLY COOKED	101
7. VEGETARIAN, CHILI, FULLY COOKED	101
8. VEGETARIAN, CRUMBLE/GROUND, FULLY COOKED	102
9. HUMUS, CHILLED OR FROZEN	102
 FREEZE DRIED SPECIFICATIONS	
1. BEEF, GROUND, FREEZE DRIED, FULLY COOKED	103
2. CHICKEN, SLICED, FREEZE DRIED, FULLY COOKED	104
3. SAUSAGE CRUMBLE, FREEZE DRIED, FULLY COOKED	105

SEAFOOD SPECIFICATIONS

1. CATFISH FILLETS, BREADED, RAW, OVENABLE, OR PAR FRIED	106
2. CATFISH FILLETS, RAW	107
3. CATFISH NUGGETS, BREADED, PAR FRIED	107
4. COD FILLETS, BATTERED, PAR FRIED	108
5. COD FILLETS, BREADED, RAW OR PAR FRIED	108
6. COD FILLETS, RAW	109
7. CRABMEAT, IMITATION, SURIMI, CHUNKS AND/OR FLAKES	110
8. CRAB LEGS AND CLAWS, ALASKAN KING, SPLIT/BUTTERFLIED, FULLY COOKED	110
9. FISH PORTIONS, BATTER DIPPED, PAR FRIED	111
10. FLOUNDER FILLETS, RAW	111
11. LOBSTER TAIL, COLD WATER, RAW	112
12. LOBSTER TAIL, SPINY, RAW	112
13. POLLOCK BURGER, ALASKAN, RAW	113
14. POLLOCK FILLETS, RAW	113
15. POLLOCK FILLETS, STUFFED, RAW	114
16. POLLOCK PORTIONS, BATTER DIPPED, PAR FRIED	114
17. POLLOCK PORTIONS, BREADED, PAR FRIED	115
18. POLLOCK PORTIONS, SERPENTINE CUT, RAW	115
19. SALMON FILLETS, RAW, SKIN ON	115
20. SALMON FILLETS, RAW, SKIN OFF	116
21. SALMON FILLETS, STUFFED, RAW, MARYLAND STYLE	116
22. SALMON BURGER, RAW	116
23. SALMON, PINK, CANNED	117
24. SALMON, PINK, FLEX POUCH	117
25. SCALLOPS, SEA, RAW	118
26. SHRIMP BURGERS, RAW	118
27. SHRIMP, BREADED, RAW	119
28. SHRIMP, BREADED, PAR FRIED	119
29. SHRIMP, PEELED AND DEVEINED, RAW	120
30. SHRIMP PIECES, PEELED AND DEVEINED, U-60 COUNT	121
31. SHRIMP, WHOLE, RAW, CRABMEAT STUFFED	121
32. SNOW CRAB CLUSTERS, FULLY COOKED	121
33. TILAPIA FILLETS, BONELESS AND/OR SKINLESS, RAW	122
34. TROUT, WHOLE, RAW	122
35. TROUT FILLETS, RAW	123
36. TUNA, CANNED OR IN VACUUM POUCH	123
37. OCEAN PERCH, FLT, PACIFIC, IQF, WILD, RAW	124

FSC 8910 DAIRY FOODS AND EGGS

DAIRY SPECIFICATIONS

MILK TYPES

1. MILK REDUCED FAT, PASTEURIZED, CHILLED (2 TO 2.9 PERCENT MILK FAT)	131
2. MILK, LOW-FAT, PASTEURIZED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)	131
3. MILK, NON-FAT, PASTEURIZED, CHILLED (0 PERCENT to 0.5 PERCENT MILK FAT)	132
4. MILK, LOW-FAT, PASTEURIZED, FLAVORED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)	132
5. MILK, NON-FAT, PASTEURIZED, FLAVORED, CHILLED (0 PERCENT to 0.5 PERCENT MILK FAT)	132
6. MILK, CULTURED BUTTERMILK, LOW-FAT, PASTEURIZED, CHILLED (1 PERCENT MILK FAT)	133
7. MILK, CULTURED BUTTERMILK, NON-FAT, PAST, CHILLED (0 to 0.5 PERCENT MILK FAT)	133
8. MILK, ACIDIFIED BUTTERMILK, LOW-FAT, PASTEURIZED, CHILLED (1 PERCENT MILK FAT)	134
9. MILK, ACIDIFIED BUTTERMILK, NON-FAT, PAST, CHILLED (0 to 0.5 PERCENT MILK FAT)	134
10. MILK, LOW-FAT, PASTEURIZED, 100 PERCENT LACTOSE FREE, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)	135
11. MILK, NON-FAT, PASTEURIZED, 100 PERCENT LACTOSE FREE, CHILLED (0 PERCENT to 0.5 PERCENT MILK FAT)	135
12. MILK, LOW-FAT AND/OR NON-FAT, EVAPORATED (0 PERCENT to 1.9 PERCENT MILK FAT)	136
13. MILK, PASTEURIZED, SWEETENED CONDENSED MILK (0 PERCENT to 0.5 PERCENT MILK FAT)	136
14. MILK, NON-FAT, DRY, INST (0.0 PERCENT to 0.5 PERCENT MILK FAT)	137
15. HALF AND HALF, PASTEURIZED, CHILLED	137
16. LIGHT CREAM, PASTEURIZED, CHILLED	138
17. LIGHT WHIPPING CREAM, PASTEURIZED, CHILLED	138
18. HEAVY WHIPPING CREAM, PASTEURIZED, CHILLED	139

ALTERNATIVE PLANT-BASED MILK SPECIFICATIONS

1. SOY, ALMOND, RICE, COCONUT, FLAVORED AND/OR UNFLAVORED, CHILLED (0 PERCENT to 1.9 PERCENT FAT)	141
---	-----

SOUR CREAM SPECIFICATIONS

1. SOUR CREAM, PASTEURIZED, CHILLED (18 PERCENT MILK FAT) 143
2. SOUR CREAM, WHOLE, PASTEURIZED, CHILLED (3 PERCENT to 3.5 PERCENT MILK FAT) 143
3. SOUR CREAM, REDUCED FAT, PASTEURIZED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT) 144
4. SOUR CREAM, LOW-FAT, PASTEURIZED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT) 144
5. SOUR CREAM, NON-FAT, PASTEURIZED, CHILLED (0.0 PERCENT to 0.5 PERCENT MILK FAT) 145

YOGURT SPECIFICATIONS

1. YOGURT, WHOLE, PASTEURIZED, CHILLED (3 PERCENT to 3.5 PERCENT MILK FAT) 148
2. YOGURT, REDUCED FAT, PASTEURIZED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT) 149
3. YOGURT, LOW-FAT, PASTEURIZED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT) 149
4. YOGURT, NON-FAT, PASTEURIZED, CHILLED (0.0 PERCENT to 0.5 PERCENT MILK FAT) 150
5. YOGURT, WHOLE, PASTEURIZED, GREEK, CHL (3 PERCENT to 3.5 PERCENT MILK FAT) 150
6. YOGURT, REDUCED FAT, PASTEURIZED, GREEK, CHL (2 PERCENT TO 2.9 PERCENT MILK FAT) 151
7. YOGURT, LOWFAT, PASTEURIZED, GREEK, CHIL (0.5 PERCENT TO 1.9 PERCENT MILK FAT) 151
8. YOGURT, NON-FAT, PASTERUIZED, GREEK, CHL (0.0 PERCENT TO 0.5 PERCENT MILK FAT) 152

COTTAGE CHEESE SPECIFICATIONS

1. COTTAGE CHEESE, PASTEURIZED, CHILLED (0.0 PERCENT to 4 PERCENT MILK FAT) 153

CHEESE SPECIFICATIONS

1. CHEDDAR CHEESE, (MINIMUM 50% MILK FAT) 155
2. COLBY CHEESE, (MINIMUM 50% MILK FAT) 155
3. AMERICAN PROCESSED, CHEESE, (MINIMUM 50% MILK FAT) 156
4. SWISS CHEESE (EMMENTALER), (MINIMUM 43% MILK FAT) 156
5. MONTEREY (MONTEREY JACK), (MINIMUM 50% MILK FAT) 157
6. BLUE CHEESE, (50% MILK FAT) 157
7. MOZZARELLA CHEESE, (50% MILK FAT) 158
8. MUENSTER CHEESE, (50% MILK FAT) 158
9. GRATED CHEESE, (PARMESAN OR PARMESIAN / ROMANO) 158
10. CREAM CHEESE 159

SMOOTHIE SPECIFICATIONS

- 1. FRUIT AND/OR VEGETABLE SMOOTHIE, NON-DAIRY BASE 160
- 2. FRUIT AND/OR VEGETABLE SMOOTHIE, DAIRY BASE 160

EGG SPECIFICATIONS

- 1. EGGS, SHELL, PASTEURIZED, LARGE 167
- 2. EGGS, SHELL, PASTEURIZED, MEDIUM 167
- 3. EGGS, SHELL, PASTEURIZED, SMALL 168
- 4. EGGS, DRIED (DEHYDRATED) 168
- 5. EGGS, FROZEN, WHOLE OR DICED, F/C 169
- 6. EGGS, LIQUID (PASTEURIZED) 169
- 7. EGGS, WHITES, (PASTEURIZED) 169



FSC 8915 FRUITS, VEGETABLES (INCLUDING BEANS), AND JUICES

FRUITS, JUICES, AND VEGETABLES SPECIFICATIONS

1. APPLES, SLICED, CANNED	171
2. APPLES, CHIPPED, DICED, OR PIECES, CANNED	171
3. APPLES, RINGS, SPICED, CANNED	171
4. APPLESAUCE, SHELF STABLE (CANNED, VACUUM POUCH, OR INDIVIDUAL CUPS)	171
5. APPLESAUCE (FLAVORED), SHELF STABLE (VACUUM POUCH OR INDIVIDUAL SERVING PACKAGES)	172
6. APRICOTS, DRIED	172
7. APRICOTS, HALVES, CANNED	172
8. BANANA CHIPS, DEHYDRATED	172
9. BANANAS, SLICED, FROZEN	173
10. BLACKBERRIES, FROZEN	173
11. BLUEBERRIES, WILD OR CULTIVATED, CANNED	173
12. BLUEBERRIES, WILD OR CULTIVATED, FROZEN	173
13. BOYSENBERRIES, FROZEN	174
14. CHERRIES, RED TART, PITTED, CANNED	174
15. CHERRIES, RED TART, PITTED, FROZEN	174
16. CHERRIES, SWEET, CANNED	174
17. CHERRIES, SWEET, FROZEN	175
18. CHERRIES, MARASCHINO, WHOLE OR HALVES, SHELF STABLE	175
19. CRANBERRIES, DRIED	175
20. CRANBERRY SAUCE, WHOLE OR JELLIED, CANNED	175
21. DATES, WHOLE, PITTED	176
22. FRUIT COCKTAIL, CANNED	176
23. FRUIT MIX, FROZEN	176
24. FRUIT MIX, SHELF STABLE	176
25. FRUIT, EXTENDED SHELF LIFE, CHILL	177
26. MANGO, CHUNKS AND/OR CUBES, FROZEN	177
27. ORANGES, MANDARIN, WHOLE SEGMENTS, CANNED	177
28. PEACHES, CLINGSTONE, CANNED	178
29. PEACHES, FREESTONE, CANNED	178
30. PEACHES, CHUNKS/CUBES, FROZEN	178
31. PEARS, CANNED	178

32. PINEAPPLE, CANNED	179
33. PINEAPPLE, CHUNKS, FROZEN	179
34. RAISINS, SEEDLESS OR GOLDEN SEEDLESS, SHELF STABLE	180
35. RASPBERRIES, RED OR BLACK, FROZEN	180
36. STRAWBERRIES, WHOLE OR SLICED, FROZEN	180

JUICE SPECIFICATIONS

1. JUICE BLENDS, CANNED AND/OR SHELF STABLE, CHILLED OR FROZEN	181
2. JUICE, APPLE, NOT FROM CONCENTRATE, CANNED AND/OR SHELF STABLE	181
3. JUICE, APPLE, FROM CONCENTRATE, CANNED AND/OR SHELF STABLE	181
4. JUICE, APPLE, CONCENTRATED, FROZEN	182
5. JUICE, GRAPE, NOT FROM CONCENTRATE, CANNED AND/OR SHELF STABLE	182
6. JUICE, GRAPE, FROM CONCENTRATE, CANNED AND/OR SHELF STABLE	182
7. JUICE, GRAPE, CONCENTRATED, FROZEN	182
8. JUICE, GRAPEFRUIT, CANNED AND/OR SHELF STABLE OR FROZEN	183
9. JUICE, LEMON, CANNED AND/OR SHELF STABLE	183
10. JUICE, LEMON, RECONSTITUTED, SHELF STABLE	183
11. JUICE, LIME, SHELF STABLE, CHILLED OR FROZEN	183
12. JUICE, MANGO, SHELF STABLE	184
13. JUICE, ORANGE, CANNED AND/OR SHELF STABLE, CHILLED OR FROZEN	184
14. JUICE, PINEAPPLE, CANNED AND/OR SHELF STABLE	184
15. JUICE, TOMATO, CANNED AND/OR SHELF STABLE	184
16. JUICE, VEGETABLE, CANNED AND/OR SHELF STABLE	185
17. NECTAR, CANNED AND/OR SHELF STABLE OR FROZEN	185

VEGETABLE SPECIFICATIONS (INCLUDES BEANS)

1. ASPARAGUS, CUTS AND TIPS, FROZEN	189
2. BAMBOO SHOOTS, SLICED, CANNED	189
3. BEAN SPROUTS, CANNED	189
4. BEANS, BAKED, CANNED	189
5. BEANS, BAKED, WITH PORK, CANNED	190
6. BEANS, BLACK, CANNED – SEE BEANS, DRIED, CANNED	190
7. BEANS, DRIED, CANNED	190
8. BEANS, GARBANZO (CHICKPEAS), CANNED - SEE BEANS, DRIED, CANNED	190
9. BEANS, GREEN, OR WAX, CANNED	190
10. BEANS, GREEN, OR WAX, FROZEN	191
11. BEANS, KIDNEY, CANNED – SEE BEANS, DRIED, CANNED	191
12. BEANS, LIMA, CANNED	191
13. BEANS, LIMA, FROZEN	191
14. BEANS, PINK, CANNED – SEE BEANS, DRIED, CANNED	191
15. BEANS, PINTO, CANNED – SEE BEANS, DRIED, CANNED	191
16. BEANS, WAX, CANNED – SEE BEANS, GREEN, OR WAX, CANNED	191
17. BEANS, WAX, FROZEN – SEE BEANS, GREEN, OR WAX, FROZEN	191
18. BEANS, WHITE, CANNED – SEE BEANS, DRIED, CANNED	192

19. BEANS, WHITE, WITH PORK, CANNED – BEANS, BAKED, WITH PORK, CANNED	192
20. BEETS, CANNED	192
21. BROCCOLI, FROZEN	192
22. BRUSSELS SPROUTS, FROZEN	192
23. CARROTS, CANNED	193
24. CARROTS, FROZEN	193
25. CAULIFLOWER, FROZEN	193
26. CORN, CREAM STYLE, CANNED	193
27. CORN, WHOLE KERNEL, CANNED	194
28. CORN, WHOLE KERNEL, FROZEN	194
29. CORN, ON THE COB, FROZEN	194
30. GREENS, COLLARD, CANNED – SEE GREENS, LEAFY, CANNED	194
31. GREENS, COLLARD, FROZEN – SEE GREENS, LEAFY, FROZEN	194
32. GREENS, COLLARD, PRECOOKED, FROZEN	195
33. GREENS, LEAFY, CANNED	195
34. GREENS, LEAFY, FROZEN	195
35. GREENS, MUSTARD, FROZEN – SEE GREENS, LEAFY, FROZEN	195
36. GREENS, TURNIP, CANNED – SEE GREENS, LEAFY, CANNED	195
37. GREENS, TURNIP, PRECOOKED, FROZEN	196
38. KIMCHI, CANNED	196
39. MUSHROOMS, CANNED	196
40. OKRA, BREADED, FROZEN	196
41. OKRA, CUT, FROZEN	197
42. ONIONS, DEHYDRATED, WHITE, CHOPPED	197
43. ONION RINGS, BREADED OR BATTERED, FROZEN	197
44. ONION RINGS (CHOPPED AND/OR FORMED), BREADED OR BATTERED, FROZEN	197
45. PEAS, BLACK-EYED, CANNED	198
46. PEAS, CANNED	198
47. PEAS, FROZEN	198
48. PEAS AND CARROTS, FROZEN	198
49. PEPPERS, MISCELLANEOUS, CANNED	199
50. PEPPERS, SWEET, FROZEN	199
51. PEPPERS, SWEET, ROASTED, FROZEN	199
52. PIMIENTOS, CANNED	199
53. POTATOES, FRENCH FRIES, FROZEN	200
54. POTATOES, WHITE, FRESH / REFRIGERATED	200
55. POTATOES, HASH BROWN, FROZEN	200
56. POTATOES, NON-STANDARDIZED, CANNED	200
57. POTATOES, NON-STANDARDIZED, FROZEN	200
58. POTATOES, SWEET, CANNED	201
59. POTATOES, WHITE, CANNED	201
60. PUMPKIN, CANNED	201
61. SAUERKRAUT, CANNED	202
62. SPINACH, CANNED	202
63. SPINACH, FROZEN – SEE GREENS, LEAFY, FROZEN	202
64. SQUASH, SUMMER, FROZEN	202
65. SQUASH, WINTER, FROZEN	203

66. SQUASH, WINTER, COOKED, FROZEN	203
67. SUCCOTASH, CORN, AND LIMA BEANS, FROZEN	204
68. TOMATOES, CANNED	204
69. TOMATOES, CRUSHED, CANNED	204
70. TOMATO, PASTE, CANNED	204
71. TOMATO, PUREE AND/OR PULP, CANNED	205
72. VEGETABLE BLENDS AND MIXED VEGETABLES, CANNED	205
73. VEGETABLE BLENDS, FROZEN	205
74. VEGETABLES, MIXED, FROZEN	206
75. WATER CHESTNUTS, SLICED, CANNED	206
76. ZUCCHINI, FROZEN – SEE SQUASH, SUMMER, FROZEN	206



FSC 8920 BAKERY AND CEREAL PRODUCTS INCLUDING PASTA AND RICE

BREAD AND CEREAL PRODUCTS INCLUDING PASTA AND RICE SPECIFICATIONS

1. BREAD, WHITE, FRESH AND/OR FROZEN	212
2. BREAD, WHEAT, FRESH AND/OR FROZEN, 100 PERCENT WHOLE	212
3. BREAD, WHEAT, MULTIGRAIN, FRESH AND/OR FROZEN	213
4. BREAD, RYE, FRESH AND/OR FROZEN	213
5. BREAD, POTATO, FRESH AND/OR FROZEN	214
6. BREAD, CIABATTA, FRESH AND/OR FROZEN	214
7. BREAD, SOURDOUGH, FRESH AND/OR FROZEN	214
8. BREAD, RAISIN, OR CINNAMON, FRESH AND/OR FROZEN	215
9. BREAD, FRENCH AND/OR ITALIAN, FRESH AND/OR FROZEN	215
10. BREAD, PUMPERNICKEL, FRESH AND/OR FROZEN	215
11. BREAD, FLATBREAD, FRESH AND/OR FROZEN, PARBAKED AND/OR BAKED	216
12. BREAD, TEXAS TOAST, FRESH AND/OR FROZEN	216
13. BREAD, SWEET, FLAVORED, FRESH AND/OR FROZEN	216
14. BREAD, MONKEY (PULL-APART), FROZEN	216
15. BAGEL, PLAIN AND/OR VARIETY, FRESH AND/OR FROZEN	217
16. BREAD, PITA, WHEAT AND/OR WHITE, FRESH AND/OR FROZEN	217
17. MUFFINS, FRESH AND/OR FROZEN	218
18. ENGLISH MUFFINS, FRESH AND/OR FROZEN, VARIETY	219
19. GRIDDLE BREADS, SHELF STABLE AND HEAT AND SERVE, FROZEN	220
20. ROLLS, BREAD, BAKED, FRESH AND/OR FROZEN	221
21. ROLLS, BREAD, UNBAKED, FRESH AND/OR FROZEN	222
22. TORTILLAS, TORTILLA CHIPS, TACO SHELLS, AND TOSTADA SHELLS, FRESH AND/OR FROZEN, VARIETY	223 - 224

CEREAL SPECIFICATIONS

1. CEREALS, ROLLED OATS	224 - 225
2. CEREALS, PREPARED, READY-TO-EAT	225
3. CEREALS, WHEAT, QUICK-COOKING, AND INSTANT	226
4. GRANOLA BARS, VARIETY	227
5. HOMINY GRITS, ENRICHED AND GRITS, WHOLE CORN, VARIETY	228

PASTA SPECIFICATIONS

1. PASTA PRODUCTS	229
2. NOODLES, EGG, ENRICHED	230

RICE SPECIFICATIONS

1. WILD RICE	231
--------------	-----

FSC 8940 SPECIAL DIETARY FOODS AND FOOD SPECIALTY PREPARATIONS

SPECIAL DIETARY FOODS AND FOOD SPECIALTY SPECIFICATIONS

1. PROTEIN ENTRÉE, PREPARED, WITH CHEESE	232
2. PROTEIN ENTRÉE, PREPARED, WITH SAUCE	233
3. PASTA, PREPARED, WITH SAUCE	233
4. POT PIE, PREPARED, WITH PROTEIN	234
5. VEGETARIAN, ENTRÉE, PREPARED, FROZEN	234
6. BURRITO, PREPARED, FROZEN	234

BREAKFAST SANDWICH SPECIFICATIONS

Protein content for each product shall be a minimum of 2.5 grams per ounce.

1. EGG AND CHEESE, ENGLISH MUFFIN, F/C	235
2. EGG AND CHEESE, BREAKFAST MEAT, ENGLISH MUFFIN, F/C	235
3. EGG WHITE AND CHEESE, TURK BACON/CAN. BACON/POUL SAUS, ENG MUF, F/C	235
4. EGG AND CHEESE, BREAKFAST MEAT, CROISSANT, F/C	236
5. EGG AND CHEESE, BREAKFAST MEAT, BISCUIT, F/C	236
6. EGG AND CHEESE, BREAKFAST MEAT, BAGEL, F/C	236

MISCELLANEOUS FEATURES

1. GLOSSARY OF ACRONYMS AND TERMS	237 - 240
2. CATALOG ABBREVIATIONS	241 - 248
3. REFERENCES	249 - 254
4. PRIME VENDOR PRODUCT AUDIT RATING SYMBOLOGY	255
5. GO FOR GREEN® CODING ALGORITHM	256 - 261
6. GO FOR GREEN® CODING CALCULATOR	
7. GO FOR GREEN® CODING WORKSHEET	
8. CODING SODIUM CONTENT	
9. GO FOR GREEN® CODING FOR BEVERAGES	

ARMY BUYER'S GUIDE INTRODUCTION

1. GENERAL

The mutual goals of the Army Food Service Program and the Subsistence Prime Vendor Program are to obtain the highest quality, most nutritious subsistence items affordable within our Basic Daily Food Allowance (BDFA). To that end, this guide has been developed to assist region and installation personnel in their decision processes when selecting or retaining subsistence items. Particular attention has been devoted to meat, poultry, and seafood items (Federal Supply Class (FSC) 8905) as these are high velocity, high dollar value items. Processed fruit, juice, and vegetables products (FSC 8915) are also covered in the initial version (Phase one) of this guide. Products cataloged under the remaining FSCs will be addressed under Phase 2 of the guide. This updated version of the guide added (FSC) Milk / Dairy / Eggs, Breads, (FSC) and Meatless / Vegetarian (FSC). While not all inclusive, this document provides detailed guidance and specifications for items required in the recipes and menus of the Army Food Program.

The specifications in this Guide are driven by Joint Subsistence Advisory Board (JSAB) menu standards (Department of Defense Manual, 2014), USDA recommendations, FDA Dietary Guidelines for Americans 2020-2025 (eighth edition), United States Department of Agriculture, 2015) (USDA, 2005) and / or other government agency standards. The requirements and specifications for each category as stated above are included in this version of the Army Buyer's Guide.

The intent of the contents of this Army Buyer's Guide is to set a universal standard for products to be purchased and consumed by military service members under government funding. All items sourced from the Defense Logistics Agency – Troop Support (DLA - TS) Subsistence Prime Vendor (SPV) will comply with the specifications outlined, herein, to receive a government commitment. Products sourced outside of DLA, but from a government approved source, will emulate these specifications to the best of their ability. Requested products not currently listed in the guide will also need to demonstrate nutritional and quality integrity. If there is a need for an exception to policy the product(s) will be reviewed by the Army Center of Excellence, Subsistence (ACES), Quality Assurance Division (QUAD) on a case-by-case basis to best support the health and welfare of the Army.

2. GOALS

Many items within the vast spectrum of commercial products being offered do not fit within the Services' Food Program parameters. This may be due to domestic availability, price, the level of quality (high or low), extreme perishability (short shelf life), preparation methods, holding capabilities, diner acceptability, or a combination of all.

The frequent purchase of exotic or extremely expensive meats, seafood, or dessert items for Dining Facilities is not recommended and should be strictly limited. Items such as alligator tail, quail, Alaskan king crab, lobster tail, precooked "baby back ribs" and some prepared entrées and desserts are considered high-cost subsistence items.

These items are not used in the monthly computation of the BDFA. While these items may offer upscale changes to menus their cost will often exceed the constraints of the BDFA, and they are not to be considered a part of standard menus.

Any use of items of this nature should be infrequent and limited to special meals or occasions such as Service Birthday Meals, Super Suppers, Ethnic Celebrations, or Holiday Meals. Many installations have indiscriminately selected precooked items for use in daily menus. These items are also not included in the BDFA computation and excessive use of pre-prepared items should be discouraged. While these items may offer ease of preparation, they increase costs and reduce the training and experience available to Culinary Specialists/Food Service personnel. While reducing labor for contractor operated Dining Facilities, we see no reduction in contract price commensurate with the use of these items.

3. DoD MENU STANDARDS

The DOD menu standards state all food products must contain no partially hydrogenated oils as an ingredient and zero grams of trans-fat (at normally consumed portion sizes) when these products are available. Use trans-fat free (zero grams trans- fat per serving) monounsaturated and polyunsaturated oils as a substitute for shortening in cooking and baking when appropriate. Based on the cooking technique, (e.g., baking, frying) use the appropriate trans-fat free (zero grams trans- fat per serving) oil. Some examples of trans-fat free oils are canola, corn, olive, safflower, and vegetable oils. Offer products with a label that excludes the term proprietary ingredients, blends, or energy blends (spice, herbal blends infused teas or coffees will not be offered). Finally, products containing monosodium glutamate as an ingredient must be avoided.

4. Go for Green® Army Menu Standards

G4G®-Army is designed to improve health, fitness, and readiness and increase Soldier performance through nutrition awareness and education, yielding long-term improvements on health and fitness. Efforts under G4G®-Army include modified application of nutritional standards to promote healthier eating; standardized menus, recipes, preparation methods; and standard portion sizes in all Dining Facilities.

5. RESPONSIBILITIES

Food Program Managers (FPMs), and Food Service Supervisors (FSS), in conjunction with the Army nutrition SMEs and quality assurance/control SMEs, should use this guide to ensure that correct product specifications are being followed. Food Service leadership shall ensure that any item selected for evaluation for possible catalog inclusion meets the requirements of AR 30-22, chapter 3, paragraph 12 and chapter 5, paragraph 8, DODM 1338.10, and this guide.

FPMs, FSS in conjunction with the Army nutrition SMEs and quality assurance/control SMEs, should semi-annually review their local catalog using these guidelines to ensure that standards are being met. Items that do not meet established standards should be replaced. Dining Facility Managers may use the guide for product identification in the receiving process and for training their staff.

Dining Facility Managers will remain responsible for maintaining menus within the established standards and the status of their respective Dining Facility accounts as stated in DA Pam 30-22, Appendix I.

6. PROCEDURES FOR NEW ITEMS

Installations/commands desiring to add or change catalog items should first contact their subsistence Prime Vendor (SPV) customer service representative. The initial effort should be to purchase an item carried by the vendor and providing the benefit of the Defense Logistics Agency - Troop Support (DLA Troop Support) maintained Manufacturers Pricing Agreement (MPA) and National Allowance Pricing Agreement (NAPA), (Defense Logistics Agency, The Nation's Combat Logistics support Agency, 2018). Should the Prime Vendor desire to offer private (house) label products, the item must equal or exceed the desired item in quality, nutritional parameters, price, and have customer approval.

Food Service Management Boards (FSMB) should follow procedures for new products contained in DA Pam 30-22, paragraph 3-13. Care must also be taken to ensure compliance with the menu standards contained in DA Pam 30-22, paragraph 3-76 when selecting items for use. Deviations from the IMT and DA G4 CONOPs menu require HQ approval. Deviations from the CONUS/OCONUS menu must be approved by the Food Program Manager. **A source verified listing for DA G4 CONOPs menu locations will be followed by the servicing SPV in addition to the Army Buyer's Guide.**

7. SELECTION AND RETENTION OF ITEMS

General guidance and requirements for the selection or retention of subsistence items is provided in the introduction information for each Federal Supply Class

8. PRODUCT CONSIDERATIONS

Value and/or Plate Cost - The commercial food industry continues to develop and offer value **added** products for institutional use. These are often touted as labor saving and include processing and partial or complete cooking by the producer. While many are highly acceptable and may fill a specific need (precooked bacon, breakfast sausage, spareribs, meatballs), they may also carry an increased cost burden for Dining Facility accounts. FPMs must determine “**plate cost**” or “**what does it cost to feed one portion**” when considering any item for catalog listings. A **cost to benefit analysis** must be conducted (for any considered item) to identify the cost impact the item will have on Dining Facility accounts. This process should be followed in all purchasing decisions. Product yields must be the prime factor in the analysis. **Proper cost analysis on products must be based on the portion cost and portions yielded and not the per pound price.** To properly evaluate competing items, you must compare individual serving costs and then decide if any additional cost is justified and if your facilities can absorb the cost within authorized allowances.

General or unlimited use of precooked items without detailed cost analysis is not recommended and should be strictly limited by FPMs. FPMs, Senior Culinary Management NCOs should carefully review convenience of prepared products for their intended use, frequency, cost, and possible impact on contract operations. Precooked items (generally) should be considered for specialty items, to ease short staffing in facilities, when there is infrequent use and when use of a precooked item can increase the quality offered at affordable pricing.

Conversely - Precooked items often may have absorbed preparation and cooking losses in their cost. The portion yields of these items may overcome the initial cost. Products such as precooked bacon and breakfast sausage are extreme examples. For example, one pound of precooked bacon normally yields roughly the same number of servings as three pounds of raw bacon. Precooked breakfast sausage may in fact have a lower portion cost than raw. The sheer time saving convenience of pre-made meat balls may justify a price that is higher than the raw ingredients for this item.

Price - FPMs should also investigate the price stability of the product. Is it an item that experiences frequent price fluctuations? Is it offered at a low price that will experience numerous increases in the following months? Can the vendor offer price stabilization for extended periods such as six or nine months or one year with no increase?

Preparation, Performance, Shelf-Life - FPMs, Senior Culinary Management personnel should closely review the handling, cooking, and holding characteristics of any item considered. Vendors of marinated, solution added, tenderized, precooked items (and raw items) should be required to fully describe their processes and the impact they have on how the product is handled. Products will be evaluated in their received state, in the preparation phase, and in its end state (serving state). The answers to the following questions shall be considered:

- What was required to prepare the item?
- Is specialized equipment or training required?
- How much shrinkage or loss will be experienced?
- How does the item hold up on the serving line or in food warmers?
- What is the stated shelf life?
- Does the product perform as advertised?

Product Replacement - Any vendor desiring that we use their product should be able to fully explain **“why we should use their product over others”**. This is especially important when we are asked to change an item of one brand for a like item of another brand. **There must be some benefit that accrues to the Army Food Program to validate or support the switch.** This may be in quality, price, storage, handling, or preparation methods. This is not meant as an obstacle for vendors but as an education for us. Each product change requires changes to our recipe and master item files and requires that we consume existing inventory to permit deletion of items being replaced and possible re-education of food handlers. **Change for the sake of change is not beneficial to our program and is not recommended.**

Contractual Considerations

Berry Amendment - All Prime Vendor contracts contain language stating that IAW the Defense Appropriations Act:

All items supplied under the contract(s) awarded because of this solicitation must comply with the Berry Amendment (10 U.S.C. Section 2533a) and the provisions of DFARS Clause 252.225.7012. For detailed information, please refer to DFARS 225.7012 and FAR 25.103, or contact the Contracting Officer. The Government may issue individual domestic non-availability determinations (DNAD) when warranted. The Contracting Officer will forward notices to the Prime Vendor as the determination(s) is (are) made. The vendor shall deliver under this contract, food that has been grown, reprocessed, reused, or produced in the United States, except for exempted items. Exempted items include: 1) acquisitions of perishable foods by or for activities located outside the United States for personnel of those activities (per DFARS 225.7002-2(e) and 2) acquisitions of foods manufactured or processed in the United States, regardless of where the foods (and any component if applicable) were grown or produced. Section 8118 of the DoD Appropriations Act for Fiscal Year 2005 (Pub. L. 108-287), this exception does not apply to fish, shellfish, or seafood manufactured or processed in the United States or fish, shellfish, or seafood contained in foods manufactured or processed in the United States (per DFARS 225.7002-2(l)). These foods shall be taken from the sea by U.S. flag vessels; or if not taken from the sea, shall be

obtained from fishing within the United States; and any processing or manufacturing of the fish, shellfish, or seafood shall be performed on a U.S.-flag vessel or in the United States.

Approved Sources

Every Prime Vendor contract contains language stating that the government does not intend to make any award for, nor will the government accept, any subsistence products manufactured, processed, or stored in a facility that exhibits any of the following:

- A failure to maintain acceptable levels of food safety and food defense.
- Operations under unsanitary conditions that may lead to product contamination or adulteration that constitutes a health hazard.
- Has not, when required, been listed in an appropriate government directory as a sanitary- approved establishment.

Guidance on specific listing requirements for products and/or plants included in or exempt from listing provided in Appendix A of the Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement at the following website:

<https://da.amedd.army.mil/86257B8D004A4B6C/PHC>

9. OMEGA 3 STATEMENT

Omega-3 and omega-6 fatty acids are the two major classes of polyunsaturated acids (PUFASs) found in the diet. The ratio of omega-6 to omega-3 fatty acids in the diets of the Americans has shifted over recent decades, likely due to greater availability of omega-6 fatty acids in the food supply. Increases in the ratio of omega-6 to omega-3 fatty acids may be linked to the pathogenesis of chronic diseases, such as cardiovascular disease. As such, efforts to reduce the ratio of omega-6 to omega-3 fatty acids through the increased consumption of fish, seafood, other omega-3 natural occurring products, as well as the use of healthy cooking oils, is encouraged when possible.

10. VISITS OF VENDORS, MANUFACTURERS, OR BROKERS

Prime Vendors, manufacturers, brokers, or others will not visit Dining Facilities to seek sales without the expressed permission of the FPMs. Vendors are encouraged to visit facilities to demonstrate and provide training or assistance with products already listed on the installation catalog. Subordinate commands must work through the FPM to invite vendors to provide this service. "Mini Food Shows" relative to only segments of the installation/organization and not the whole will not be conducted. Vendors arriving at Dining Facilities without proper approval will be reported to the FPM immediately and directed to his or her office.

11. PRODUCT CUTTINGS AND DEMONSTRATIONS

Product cuttings or demonstrations are used primarily to perform one or more of three functions. These are to: evaluate new products; resolve complaints of products not meeting specifications or quality; and to provide training on products currently utilized at the installation. A product cutting or demonstration should be used in the decision process when selecting new items for Dining Facility use. Follow DA Pam 30-22, paragraph 3-13 and Appendix I-6.

12. FILE MAINTENANCE REQUIREMENTS

Army utilizes the Subsistence Total Ordering and Receipt Electronic System (STORES) to pass orders from their respective Management Information Systems or Food Service Management System (AFMIS) to the Prime Vendor. Some units utilize the “STORES-on-the- Web” system. The electronic catalog on all STORES systems supports customers for a specific geographic region. The Army Food Management Information System (AFMIS) must be utilized for ordering, inventory, and control of all items IAW AR 30-22, DA Pam 30-22.



FEDERAL SUPPLY CLASS (FSC) 8905

FISH, MEAT, POULTRY, AND SHELLFISH

Introduction: Federal Supply Class 8905 includes, beef, veal, lamb, pork; chicken, turkey, and other poultry products; and fish and seafood products.

Many of the items cataloged under FSC 8905 have specific Approved Sources requirements. They must meet Berry Amendment requirements unless they have been determined to be exempt from this requirement.

BEEF, VEAL, LAMB, PORK, CHICKEN, TURKEY, and other poultry products:

The standards established in the North American Meat Institute's "The Meat Buyer's Guide" (commonly referred to as the North American Meat Institute (NAMI) Meat Buyer's Guide) or in the USDA's Institutional Meat Purchase Specifications (IMPS) (United States Department of Agriculture, 2018), Institutional Meat Purchase Specifications (IMPS), will be used whenever possible in the selection of beef, veal, lamb, pork, chicken, turkey, and processed products.

All OCONUS and CONUS meats must be received **FROZEN** by the Prime Vendor. These include raw meats, fully cooked meats, and non-shelf stable meatless proteins. In CONUS, meats that have been further processed (lunchmeat, bacon, and vacuum-packed Pullman style ham) may be received **CHILLED** depending on the location and pack size that the customer selected. Other exceptions require prior Service Headquarters' approval.

Specific grade requirements are provided in each products listing. NOTE: Items that are required to meet a specific grade standard, as cited in the item's specification, the absence of a grade declaration on a product or case results in the product being considered "ungraded".

The use of protein extenders such as Textured Vegetable Protein (TVP), Isolated Soy Protein (ISP), or Soy Protein Concentrate (SPC) will only be considered for the 8905 category items only in breaded processed meats and meats that are considered low fat according to the USDA and FDA standards. (Federal Register, The Daily Journal of the United States Government, 2005).

The use of enzymatic tenderizers such as ficain, bromelain, or papain will not be considered in our products even if products are produced under Good Manufacturing Practices. Prohibiting the use of enzymatic tenderizers is necessary to meet Services' standards for maintaining proper temperatures while holding the products and for keeping a high standard of food quality while serving the products. (Maiti, Ahlawart, Sharma, & Khanna, 2008).

No added solutions or marinades are acceptable for any raw meat products unless they are identified under the specific item requirements. The solution must document the actual percentage added on the Principle Display Panel. This information must be placed contiguous to or directly below the item name/standard of identity. For additional information, please see Descriptive Designation for Raw Meat and Poultry Products Containing Added Solutions (79 FR 79043).

SPECIAL NOTE ON MARINADES

The information below applies to all meats and all poultry products.

Allowable Solution and Allowable Added Amounts

Red Meat – Not to Exceed NTE 10 percent

Boneless Poultry -- NTE 8 percent

Bone-in Poultry -- NTE 3 percent

Identification and Labeling

When using more than the allowable solution, the solution and/or marinade must be identified with the actual percentage on the Principle Display Panel; this percentage must be listed contiguous to or directly below the item name and/or standard of identity.

The following information, from USDA-FSIS publication, “Food Standards and Labeling Policy Book”, August 2005 edition, provides guidance on labeling requirements for products that have marinades and/solutions added (U.S. Food and Drug Administration, 2006).

To be labeled “marinated”, a product must use a marinade that is a mixture in which food is soaked, massaged, tumbled, or injected to improve taste, tenderness, or other sensory attributes such as color or juiciness. The time allotted for a product to be in a marinade depends on many factors such as thickness and size of the meat and strength of the marinade. Marinades should be used in an amount necessary to provide the finished product with the desired outcome.

In accordance with USDA FSIS regulatory requirements, products not exceeding the allowable percentages may be labeled as “marinated” and do not need to declare the actual percentage of added solution. However, products exceeding the allowable percentages must identify the actual percent added on the Principle Display Panel; this percentage must be listed contiguous to or directly below the item name and/or standard of identity.

The DoD menu standards will state that uncured meats will be preferred over cured. The cured meats include but not limited to nitrites, nitrates, celery seed etc., which pose a negative health outcome. Prefer to have no “MSG” in any of our foods.

BEEF INFORMATION

Facilities primarily will use beef products processed from USDA Choice or USDA Select grades as specified in The Meat Buyer's Guide, 2018. Utility grade (or below) products are not authorized for military dining facilities.

Note that USDA Agricultural Marketing Service (AMS)-graded products are labeled with the USDA designation; for example, USDA Choice or USDA Select (USDA, 2016). Products with labels such as US Choice or US Select are not recognized as officially graded by USDA and, therefore, will be considered ungraded.

Only lean bulk ground beef (with a fat content lower than 10 percent) with no fillers or extenders is allowed. The product's Principle Display Panel must specifically state the fat-to-lean percentage as "90 percent Lean/10 percent Fat", "90 percent Lean", or "10 percent Fat". Inferring the fat to lean percentage via language such as "90/10" is unacceptable.

Ground beef patties are required to contain a minimum of 85 percent lean meat and no more than 15 percent fat. The use of beef patties in place of ground beef patties is not permitted because beef patties may contain added beef fat, partially defatted chopped beef, partially defatted beef fat tissue, beef hearts, organ meats, water, binders, extenders, and fillers. The product's Principle Display Panel must state the fat-to-lean percentage as "85 percent Lean/15 percent Fat", "85 percent Lean", or "15 percent Fat". Inferring the fat to lean percentage via language such as "85/15" is unacceptable.

The use of lean finely textured beef (LFTB – also known as "**pink slime**") will not be considered because due to food quality standards.

Breaded products are required to have less than 30 percent breading. The use of "**fritters**" (that generally have breading that is between 31 percent and 65 percent) will not be considered due to food quality standards (Federal Register, 2018).

Miscellaneous

Soup should not be greater than/ equal to 800mg of sodium per 8oz.

All services AR 40-25 equivalent manual (OPNAVINST 10110.1/MCO 10110.49, AFI 44-141) requirements for Carbohydrate Electrolyte drinks

Table 2-1	Amount per 8 ounces (as served)
Ingredients	
Sodium	82-163mg
Potassium	18-46mg
Carbohydrate	5-10 percent (12-24 grams carbohydrate per 237ml)

Criteria for carbohydrate-electrolyte beverages

According to CFR 381.167 there should be at least 2% chicken in Soup. According to CFR 381.15, if there less than 2% chicken in soup, it must be called chicken flavored. All services prefer chicken soup not chicken flavored.

The references: Minimum percent cooked deboned poultry meat
[eCFR :: 9 CFR 381.167 -- Other poultry dishes and specialty items.](https://www.ecfr.gov/current/title-9/chapter-III/subchapter-A/part-381/subpart-C/section-381.15)

Labeling chicken soup vs chicken “flavored” soup

<https://www.ecfr.gov/current/title-9/chapter-III/subchapter-A/part-381/subpart-C/section-381.15>

Ketchup: No more than 335 mg NA per 17 grams serving size and no more than 4 grams Sugar per 17 grams serving size.

Tomato Sauce should be less than 175 mg per ounce and sugar should be no greater than 3 grams per ounce.

All services prefer barbeque sauces lower in Na and least amount of added sugar.



BEEF SPECIFICATION

1. BEEF BRAISING STEAK, SWISS, RAW

NAMI NAME AND NUMBER: Beef Braising Steak, Swiss, NAMI 1102

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 6 ounces each (+/- 0.5-ounce tolerance)

PACKAGING AND MARKING:

- Product shall be designated Individually Quick Frozen (IQF) and shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide. Steaks must be prepared from the round, loin, rib, or chuck sections.
- Raw steaks may be tenderized once by multiple probes or by the pinning method.

2. BEEF, BREAKFAST STEAK, RAW

NAMI NAME AND NUMBER: Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted, NAMI 1185D

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 3 to 5 ounces each (no added tolerance allowed) (3-8 oz range)

PACKAGING AND MARKING:

- Product shall be designated Individually Quick Frozen (IQF) and shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be trimmed free of all fat possible.

NOTE TO FOOD SERVICE MANAGERS AND OPERATORS: This item is intended for use *only* as a breakfast steak.

3. BACON, BEEF, BREAKFAST, SLICED, CURED AND SMOKED, FROZEN

NAMI NAME AND NUMBER: Bacon, Sliced (Cured and Smoked), Skinless, NAMI

539 GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14 slices to 16 slices per pound

PACKAGING AND MARKING:

- Product shall be shingle packed or laid out on grease resistant paper and/or board.
- Vacuum packaging is preferred.
- Product shall be packaged in bulk or in one pound units as specified by the user.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Sodium content shall be 290 mg or less per 2-piece serving and less than 181 mg per ounce.

4. BEEF, BRISKET, DECKLE OFF, BONELESS, CORNED, FULLY COOKED

NAMI NAME AND NUMBER: Beef Brisket, Deckle off, Boneless, Corned, Fully Cooked, NAMI 625

GRADE REQUIREMENT: Prepared from USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5 to 10 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each brisket shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product may be marinated with a maximum of 20 percent solution before cooking.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- The surface from which the deckle has been removed shall be free of fat.
- Sodium content shall be 321 mg or less per ounce.
- Total fat shall not exceed 3 g per ounce.
- Saturated fat shall not exceed 1 g per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

5. BEEF, BRISKET, DECKLE OFF, BONELESS, CORNED, RAW

NAMI NAME AND NUMBER: Beef Brisket, Deckle off, Boneless, Corned, NAMI 601

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: under 9 lbs, 9 - 14 lbs, 14 lbs and up (no added tolerance shall be applied)

PACKAGING AND MARKING:

- Each brisket shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product may be marinated with a maximum of 20 percent solution.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- The surface from which the deckle has been removed shall be as free of fat as possible.
- Sodium content shall be 278 mg or less per ounce.
- Total fat shall not exceed 5 g per ounce.
- Product shall have a minimum of 4 grams of protein per ounce.

6. BEEF, BRISKET, DECKLE OFF, BONELESS, RAW

NAMI NAME AND NUMBER: Beef Brisket, Deckle off, Boneless,
NAMI 120

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: - 6 12 lbs (no added tolerance allowed)

PACKAGING AND MARKING:

- Each brisket shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- The surface from which the deckle has been removed shall be as free of fat as possible.

7. BEEF, BRISKET, DECKLE OFF, SLICED, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Beef Brisket, Deckle Off, Boneless, NAMI 120

GRADE REQUIREMENT: Prepared from USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5 pounds to 7 pounds per container (no added tolerance allowed)

PACKAGING AND MARKING:

- Each brisket shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product must be smoked and seasoned.
- Product shall have 250 mg or less of sodium per ounce (750 mg of sodium per 3-ounce serving).
- Total fat shall not exceed 7g per ounce.
- Saturated fat shall not exceed 3g per ounce.
- Product shall have a minimum of 6g of protein per ounce.

8. BEEF CHUCK, CHUCK ROLL, RAW

NAMI NAME AND NUMBER: Beef Chuck, Chuck Roll, NAMI 116A

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 13 to 15 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be netted or tied.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- Larger packaging sizes are permissible with prior Service Headquarters approval.



9. BEEF, CUBED STEAK, RAW

NAMI NAME AND NUMBER: Beef Cubed Steak, NAMI 1100

GRADE REQUIREMENT: USDA Select

PORTION SIZE/WEIGHT RANGE: 6 ounces each (+/- 0.5 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be designated Individually Quick Frozen (IQF) and shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

10. BEEF CHUCK, SHOULDER (CLOD), ARM ROAST, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Beef Chuck, Shoulder Clod, Arm Roast, NAMI 114E

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 8 - 10 pounds each (no added tolerance shall be applied)

PACKAGING AND MARKING:

- Each roast shall be packaged individually, vacuum packaging.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

11. BEEF CHUCK, SHOULDER CLOD ROAST, RAW

NAMI NAME AND NUMBER: Beef Chuck, Shoulder Clod Roast, NAMI 114A

GRADE REQUIREMENT: USDA Choice

PORTION SIZE/WEIGHT RANGE: 10 to 15 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Each roast shall be netted or tied.

12. BEEF, DICED, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Beef for Stewing, NAMI 135A

GRADE REQUIREMENT: Prepared from USDA Select

PORTION SIZE/WEIGHT RANGE: 5 to 10 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each package shall contain a minimum of 5 pounds and a maximum of 10 pounds.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The meat shall be hand-diced or mechanically diced. Grinding is not permitted.
- The fat thickness of the surface and/or seam fat shall not exceed ¼-inch at any point.
- Product shall be unseasoned.
- Sodium content shall be 150 mg or less per 1-ounce serving.

13. BEEF, DICED, RAW

NAMI NAME AND NUMBER: Beef for Stewing, NAMI 135A

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5 to 10 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each package shall contain a minimum of 5 pounds and a maximum of 10 pounds.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The meat shall be hand-diced or mechanically diced. Grinding is not permitted.
- Surface fat and seam fat shall not exceed ¼ inch at any point.
- Product shall be unseasoned.

14. BEEF FAJITA STRIPS, RAW

IMPS NAME AND NUMBER: Beef for Stir Fry, IMPS 135C

GRADE REQUIREMENT: Minimum USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5-to-10-pound packages (no added tolerance allowed)

PACKAGING AND MARKING:

- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the USDA's Institutional Meat Purchase Specifications, Fresh Beef Series 100.
- Unseasoned only.
- Product may be marinated with a maximum of 10 percent solution.
- Meat may be hand-sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) wide, 1 inch (25 mm) thick, and 3 inches (75 mm) in length.
- No individual surface shall be more than 4 inches in length.
- Slices shall be free of bone, cartilage, heavy connective tissue, and lymph glands.
- Surface fat and seam fat shall not exceed ¼ -inch (7mm) at any point.
- No additives are permitted except standard fajita-type seasonings.
- Purchaser Specified Option (PSO) 2 - The item shall be made exclusively from Item No. 121D, Inside Skirt and/or Item No. 193, Flank Steak.
- All membranous tissue shall be removed.
- Product shall contain 100 mg or less of sodium per ounce (300 mg sodium per 3-ounce serving).
- Total fat shall not exceed 3g per ounce.
- Saturated fat shall not exceed 1g per ounce.
- Product shall have a minimum of 5.5g of protein per ounce.

15. BEEF FAJITA STRIPS, SEASONED, FULLY COOKED

NAMI NAME AND NUMBER: Beef Fajita Strips, NAMI 612

GRADE REQUIREMENT: Prepared from USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 5-to-10-pound packages (no added tolerance allowed)

PACKAGING AND MARKING:

- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product is to be processed using standard fajita-type seasonings.
- Meat may be hand-sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) wide, 1 inch (25 mm) thick, and 3 inches (75 mm) in length.
- No individual surface shall be more than 4 inches in length.
- Slices shall be free of bone, cartilage, heavy connective tissue, and lymph glands.
- Surface and seam fat shall not exceed ¼ -inch (7mm) at any point.
- PSO 2 - The item shall be made exclusively from Item No. 121D, Inside Skirt and/or Item No. 193, Flank Steak.
- All membranous tissue shall be removed.
- Product shall contain 192 mg or less of sodium per ounce (560 mg sodium per 3-ounce serving)
- Total fat shall not exceed 3g per ounce.
- Saturated fat shall not exceed 1g per ounce.
- Product shall have a minimum of 5.5g of protein per ounce.

16. BEEF FLANK, FLANK STEAK, RAW

NAMP NAME AND NUMBER: Beef Flank, Flank Steak (IM), NAMP 193

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 2 to 5 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Item shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide.
- Surface shall be free of all fat and membranous tissue possible.

17. BEEF, GROUND, BULK, 90 PERCENT LEAN, RAW

NAMI NAME AND NUMBER: Ground Beef, NAMI 136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 to 10 pound packages (no added tolerance allowed)

PACKAGING AND MARKING:

- Each chub shall be packaged in a tube closed with clips at each end or any approved method that protects the product against damage and/or deterioration during shipment and storage and prevents any leaking from soaking the shipping container.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principle Display Panel must declare “90 percent lean”, “10 percent fat”, or “90 percent lean/10 percent fat”.
- Smaller packaging sizes are permissible with prior Service Headquarters approval.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Lean content of finished product shall be a minimum of 90 percent. Fat content of finished product shall be a maximum of 10 percent.
- The addition of Lean Finely Textured Beef (LFTB) is not permitted.

18. BEEF, GROUND, BULK, 90 PERCENT LEAN, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Ground Beef, NAMI 136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 to 10 pound packages (no added tolerance allowed)

PACKAGING AND MARKING:

- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principal Display Panel must declare “Prepared from 90 percent lean”, “Prepared from 10 percent fat”, or “Prepared from 90 percent lean/10 percent fat”.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Lean content of finished product shall be a minimum of 90 percent. Fat content of finished product shall be a maximum of 10 percent.
- The addition of Lean Finely Textured Beef (LFTB) is not allowed.
- Product shall contain 120 mg or less of sodium per ounce.
- Product shall have a minimum of 7 g of protein per ounce.

19. BEEF, GROUND, PATTIES, 85 PERCENT LEAN, RAW

NAMI NAME AND NUMBER: Ground Beef Patties, NAMI 1136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Raw should be 3.2 ounces, 4.0 ounces, or 5.5 ounces per patty as specified by the user (+/- 0.25 ounce tolerance)

PACKAGING AND MARKING:

- Patties shall be Individually Quick Frozen (IQF) or shall be separated from each other to prevent them from sticking together when packaged. The user must be able to remove solidly frozen individual patties from the case without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principle Display Panel must declare “85 percent lean”, “15 percent fat”, or “85 percent lean/15 percent fat”.
- Principle Display Panel must declare “Ground Beef Patties”.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide
- Lean content of finished product shall be a minimum of 85 percent. Fat content of finished product shall not exceed 15 percent.
- The use of beef patties that may contain added fat and/or organ meat is not acceptable.

20. BEEF, GROUND, PATTIES, 85 PERCENT LEAN, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Ground Beef Patties, NAMI 1136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.2 ounces, 4 ounces, or 5.3 ounces each (+/- 0.25 ounce tolerance)

PACKAGING AND MARKING:

- Patties shall be Individually Quick Frozen (IQF) or shall be separated from each other to prevent them from sticking together when packaged. The user must be able to remove solidly frozen individual patties from the case without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principle Display Panel must declare “Prepared from 85 percent lean”, “Prepared from 15 percent fat”, or “Prepared from 85 percent lean/15 percent fat”.
- Principle Display Panel must declare “Ground Beef Patties”. The use of beef patties that may contain added fat and/or organ meat is not acceptable.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Lean content of finished product shall be a minimum of 85 percent. Fat content of finished product shall be a maximum of 15 percent.
- May be flame broiled or charbroiled.
- Product shall contain 180 mg or less of sodium per ounce.
- Product shall have a minimum of 7 g of protein per ounce.

21. BEEF LIVER, RAW

NAMI NAME AND NUMBER: Beef Liver Skinned and Portion Cut, NAMI 1724, Style 17

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 to 4 ounces each (no added tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) or shall be separated to prevent portions sticking together when packaged. The user must be able to remove solidly frozen individual portions from the case without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall have the membrane and/or skin removed as much as possible by means of a mechanical device.
- PSO: C

22. BEEF LOIN, STRIP LOIN STEAK, BONELESS, CENTER CUT, RAW

NAMI NAME AND NUMBER: Beef Loin, Strip Loin Steak, Boneless, Center Cut, NAMI 1180A

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 6 or 8 ounce each as specified by the user (+/- 0.5 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) or shall be separated to prevent portions sticking together when packaged. The user must be able to remove solidly frozen individual portions from the case without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- User may select the portion weight.
- PSO: 4 = Maximum tail length of 1 inch.

23. BEEF LOIN, T-BONE STEAK, RAW

NAMI NAME AND NUMBER: Beef Loin, T-Bone Steak, NAMI 1174

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 12 ounces to 14 ounces each (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen and packaged to protect it from deterioration during shipment and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from steer and/or heifer classes of beef.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- PSO 4 = Maximum tail length of 1 inch.

24. BEEF LOIN, TENDERLOIN, FULL, SIDE MUSCLE OFF, DEFATTED, RAW

NAMI NAME AND NUMBER: Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted, NAMI 190

GRADE REQUIREMENT: USDA Select

PORTION SIZE/WEIGHT RANGE: 3 – 4 or 4 - 7 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each cut shall be packaged individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from the steer and/or heifer classes of beef.

25. BEEF LOIN, TOP SIRLOIN BUTT, CENTER CUT, CAP OFF, BONELESS, RAW

NAMI NAME AND NUMBER: Beef Loin, Top Sirloin Butt, Center Cut, Cap Off, Boneless, NAMI 184B PSO: 1

GRADE REQUIREMENT: Minimum USDA Select

PORTION SIZE/WEIGHT RANGE: 7-9 or 9-11 pounds each per roast (no added tolerance allowed)

PACKAGING AND MARKING:

- Each piece shall be wrapped individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- PSO 1 – The dorsal portion shall be detached; the two pieces shall be packaged together in the same shipping container.

26. BEEF LOIN, TOP SIRLOIN BUTT STEAK, CENTER CUT, BONELESS, RAW

NAMI NAME AND NUMBER: Beef Loin, Top Sirloin Butt Steak, Center Cut, Boneless, NAMI 1184B

GRADE REQUIREMENT: USDA Choice

PORTION SIZE/WEIGHT RANGE: 8 ounces to 10 ounces each (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be designated Individually Quick Frozen (IQF) and shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from the steer and/or heifer classes of beef.

27. BEEF FOR KABOBS, RAW

NAMI NAME AND NUMBER: Beef for Kabobs, NAMI 135B

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5 pound to 10 pound packages (no added tolerance allowed)

PACKAGING AND MARKING:

- Each package shall contain a minimum of 5 pounds and a maximum of 10 pounds.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat and/or seam fat shall not exceed 1/8-inch at any point.
- Product shall have a minimum of 4 grams of protein per one ounce.

28. BEEF OXTAIL, DISJOINTED, 1-INCH CUT TO 2-INCH CUT, RAW

NAMI NAME AND NUMBER: Beef Oxtail, Raw, NAMI 1791

GRADE REQUIREMENT: Ungraded

PORTION SIZE/WEIGHT RANGE: 1 – 1.5 lbs./ox tail

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration and/or damage and to permit removal of individual portions without damage while solidly frozen.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- USN specifies PSO D – Disjointed.

29. BEEF, POT ROAST, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Beef Chuck, Chuck Roll, NAMI 116A or Beef Chuck, Shoulder Clod, Arm Roast, NAMI 114E

GRADE REQUIREMENT: Prepared from minimum USDA Select

PORTION SIZE/WEIGHT RANGE: 4.8 - 10 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be seasoned and in natural juice.
- Product shall contain 260 mg or less of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

NOTE: This product is for use in contingency zones or for special feeding operations as approved by Service Headquarters.

30. BEEF, PULLED OR SHREDDED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 pounds to 10 pounds per container or package (no added tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it against damage and/or deterioration during storage and shipping.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be a high-quality commercial item.
- Product shall be seasoned without sauce.
- Product shall contain a maximum of 260 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

31. BEEF RIB, RIBEYE, LIP ON, FULLY COOKED

NAMI NAME AND NUMBER: Beef Rib, Ribeye, Lip On, Fully Cooked, NAMI 630A

GRADE REQUIREMENT: Prepared from USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 12 pounds to 16 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each cut shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be in natural juices.
- Product shall be cooked and sold in packaging that retains the item's natural juices.
- Product shall be cooked to a rare cook state.
- Product shall contain a maximum of 230 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

32. BEEF RIB, RIBEYE ROLL FOR PRIME ROAST, RAW

NAMI NAME AND NUMBER: Beef Rib, Ribeye Roll, Raw, NAMI 112

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 8 pounds to 13 pounds each (no added tolerance allowed)

PACKAGING AND MARKING:

- Each cut shall be packaged individually.
- Vacuum packaging preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

33. BEEF RIB, RIBEYE ROLL STEAK, BONELESS, RAW

NAMI NAME AND NUMBER: Beef Rib, Rib Eye Roll Steak, Boneless, RAW, NAMI 1112

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 6 ounces to 8 ounces each (no added tolerance allowed)

PACKAGING AND MARKING:

- Steaks shall be Individually Quick Frozen (IQF).
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

34. BEEF ROUND, HEEL AND SHANK OFF, W/O KNUCKLE, BONELESS, RAW

NAMI NAME AND NUMBER: Beef Round, Heel and Shank off, w/o Knuckle, Boneless, Raw, NAMI 161B

GRADE REQUIREMENT: USDA Select or USDA Choice

PORTION SIZE/WEIGHT RANGE: 37 - 44 or 44 - 51 pounds each roast (no added tolerance allowed)

PACKAGING AND MARKING:

- Each piece shall be wrapped individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

35. BEEF ROUND, RUMP AND SHANK PARTIALLY OFF, HANDLE ON, RAW

NAMI NAME AND NUMBER: Beef Round, Rump and Shank Partially Off, Handle On, NAMI 166B

GRADE REQUIREMENT: USDA Select or USDA Choice

PORTION SIZE/WEIGHT RANGE: 44 - 52 or 52 - 61 pounds each roast each roast (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each piece shall be wrapped individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- The exposed shank bone shall be trimmed to be as free of lean as possible.

36. BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, RAW

NAMI NAME AND NUMBER: Beef Round, Sirloin Tip (Knuckle), Peeled, Raw, NAMI 167A

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 8 - 10 or 10 - 12 pounds per roast (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each cut shall be packaged individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

37. BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, FULLY COOKED

NAMI NAME AND NUMBER: Beef Round, Sirloin Tip (Knuckle), Peeled, NAMI 167A

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 4 pounds to 5 pounds per roast (no additional tolerance allowed).

PACKAGING AND MARKING:

- Each cut shall be packaged individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

38. BEEF ROUND, TOP, INSIDE, CAP OFF, RAW

NAMI NAME AND NUMBER: Beef Round, Top, (Inside), Cap Off, Raw, NAMI 169A

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 7 pounds to 16 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each piece shall be wrapped individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- PSO 1 – The dorsal portion shall be detached; the two pieces shall be packaged together in the same shipping container.

39. BEEF, SHORT RIB, BONE IN, RAW

NAMI NAME AND NUMBER: Beef Short Rib, Bone In, Raw, NAMI 1123

GRADE REQUIREMENT: USDA Select or USDA Choice

PORTION SIZE/WEIGHT RANGE: 6 ounces to 8 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- User shall specify layer pack (separators are placed between layers) or vacuum packed (individual or bulk).
- The user must be able to remove individual ribs from the case without damage while the product is solidly frozen.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

40. BEEF, TOP, INSIDE, ROUND, CAP OFF, FULLY COOKED

NAMI NAME AND NUMBER: Beef, Top, Inside, Round, Cap Off, Fully Cooked, NAMI 623A

GRADE REQUIREMENT: USDA Choice or USDA Select

PORTION SIZE/WEIGHT RANGE: 5-14 pounds to 14 - 20 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each piece shall be wrapped individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of 1/4-inch at any one point.
- Product shall contain 266 mg or less of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

41. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipment and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be a high quality commercial item.
- The user shall determine the portion weight at time of cataloging.
- Use of metal detection devices to ensure product safety is required.
- Batter and/or breading shall be 30 percent or less of the finished product weight.
- Sodium content shall be 200 mg or less per oz. Protein shall be a minimum of 5 grams protein of per ounce.

42. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipment and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be a high quality commercial item.
- The user shall determine the portion weight at time of cataloging.
- Use of metal detection devices to ensure product safety is required.
- Batter and/or breading shall be 30 percent or less of the finished product weight.
- Product shall contain 266 mg or less of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

43. BEEFSTEAK, SALISBURY, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipment and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be a high quality commercial item.
- The user shall determine the portion weight at time of cataloging.
- Product is to be prepared from 85 percent lean ground beef and breadcrumbs or rolled oats.
- Product may contain vegetables (such as onions and/or tomatoes), spices, and seasonings.
- Product shall not have gravy.
- Product shall contain 110 mg or less of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

44. BEEFSTEAK, WAFER SLICED (PHILLY STYLE), WHOLE MUSCLE, RAW

NAMI/IMPS NAME AND NUMBER: Beef Sandwich Steaks, Flaked, Chopped, Formed, and Wafer Sliced, NAMP 1138A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces or 4 ounces each as specified by the user (+/- 0.25 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be packed so that each portion can be removed individually.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the USDA's Institutional Meat Purchase Specifications, Fresh Beef Series 100.
- Product may be rectangular or round in shape.
- The user shall determine the portion weight at time of cataloging.
- Product may be marinated with a maximum of 10 percent solution.

45. BEEFSTEAK; WAFER SLICED FOOD AND STARCH PRODUCT (PHILLY STYLE), RAW

NAMI/IMPS NAME AND NUMBER: Beef Sandwich Steaks, Flaked, Chopped, Formed, and Wafer Sliced, IMPS 1138A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces or 5 ounces each as specified by the user (+/- 0.5 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be packed so each portion can be removed individually.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the USDA's Institutional Meat Purchase Specifications, Fresh Beef Series 100.
- Product may be rectangular or round in shape.
- The user shall determine the portion weight at time of catalog.
- To be used for Philly-style steak sandwiches.

LAMB SPECIFICATIONS

1. LAMB RIB CHOPS, RAW

NAMI NAME AND NUMBER: Lamb Rib Chops, NAMI 1204B

GRADE REQUIREMENT: Lamb/Choice, Yield Grade 3 or higher

PORTION SIZE/WEIGHT RANGE: 4 ounces to 8 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum packed (individual or bulk) as specified by the user; must be able to remove individual steaks from the case without damage while solidly frozen.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- PSO 3: The tail length of the chop shall be no more than 1 inch.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

NOTE: Use of this item requires prior approval from Service Headquarters.

2. LAMB SHOULDER ROAST, RAW

NAMI NAME AND NUMBER: Lamb Shoulder, Square-Cut, Boneless, NAMI 208

GRADE REQUIREMENT: Lamb/Choice, Yield Grade 2 or higher

PORTION SIZE/WEIGHT RANGE: 5 pounds to 8 pounds each 4 -5 pounds, 5 - 6 pounds, 6 - 7 pounds, or 7 - 7.5 pounds (no additional tolerance allowed)

PACKAGING AND MARKING:

- Must be able to remove individual roasts from case.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

3. LAMB, WATER, AND BINDER PRODUCT; DICED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Choice

PORTION SIZE/WEIGHT RANGE: 8/5-pound packages (no additional tolerance allowed)

PACKAGING AND MARKING:

- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Item must be certified Halal.
- Item must be seasoned.

NOTE: Use of this item if restricted to contingency zones only.

VEAL SPECIFICATIONS

1. VEAL, STEAK, BREADED, RAW, OVENABLE

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 ounces to 6 ounces each (no added tolerance allowed)

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user; must be able to remove individual steaks from case.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be a high-quality commercial item.
- Portion weight specified includes the breading; breading shall **not** be more than 30 percent of the end product weight. Fritters are **not** authorized.
- Product must be flaked and formed. Chopped and formed products are not allowed.



PORK INFORMATION

Pork products are not graded by the USDA; The Meat Buyer's Guide is used (USDA, 2018) (North American Meat Institute 8th Edition, 2014).

The maximum allowable amount of sodium in bacon is 290 mg per serving.

Ham – IAW 9 CFR 319.104 (U.S. Government Publishing Office, 2011), Definitions and Standards of Identity or Composition, lists the following four standards for the Minimum Meat Protein Fat Free (PFF) percentage for use when identifying and labeling cooked ham loin:

- Ham >20.5 percent
- Ham with Natural Juices >18.5 percent
- Ham, Water Added >17.0 percent
- Ham and Water Product <17.0 percent

PORK SPECIFICATIONS

1. BACON, CANADIAN STYLE, CURED AND SMOKED, SLICED

NAMI NAME AND NUMBER: Canadian Style Bacon, Cured and Smoked, Sliced, NAMP 550A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 15 slices to 17 slices per pound (7-9 slices/inch; and three weight ranges: 5lb., 10lb., as specified)

PACKAGING AND MARKING:

- Purchaser may specify packaging in layers, 1 pound containers, or bulk containers.
- Vacuum packaging is preferred. Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Item shall be in natural juices.
- Sodium shall be no more than 350 mg per ounce.

2. BACON, CURED, SLICED, FULLY COOKED

NAMI NAME AND NUMBER: Bacon, Sliced Fully Cooked, (Cured and Smoked), Skinless, NAMI 540 and meeting the requirements to necessarily to produce NAMI 539

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, USN: 2/150 count package

PACKAGING AND MARKING:

- Product shall be packed as shingles or laid out.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall contain a maximum of 290 mg of sodium per ounce raw serving/15-17grams cooked (serving size is typically 2 slices).

3. BACON, CURED, SLICED, RAW

NAMI NAME AND NUMBER: Bacon, Sliced (Cured and Smoked), Skinless,

NAMI539 GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 18 slices per pound to 22 slices per pound

PACKAGING AND MARKING:

- Product shall be shingle packed or laid out on grease resistant paper or board.
- Vacuum packaging is preferred.
- Product shall be packaged in bulk, or one-pound units as specified by the user.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Sodium content shall be no more than 290 mg or less per one ounce raw serving/15-17grams cooked (serving size is typically 2 slices).

4. HAM, BOILED, BONELESS, CURED, FULLY COOKED

NAMI NAME AND NUMBER: Ham, Boiled, Boneless, Cured, Fully Cooked, NAMI 508

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 pounds to 15 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each ham shall be vacuum packed in a plastic casing or metal can.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be a 4-inch by 6-inch rectangular shape (Pullman shaped).
- Only ham with natural juices or ham with water added are authorized. The use of ham and water products is not allowed.
- This product is designated for slice and dice purposes. Pre-diced ham is allowable.
- Product shall contain a maximum of 230 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

5. HAM, BONELESS, SMOKED, FULLY COOKED, PIT STYLE

NAMI NAME AND NUMBER: Prepared from Pork Leg, Boneless, NAMI 402B

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14pounds to 18 pounds each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Item shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Only ham with natural juices is authorized. The use of ham, water added products or ham and water products are not authorized.
- Product shall contain a maximum of 330 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

6. HAM, BONELESS, CURED AND SMOKED, FULLY COOKED

NAMI NAME AND NUMBER: Ham, Boneless, Cured and Smoked, Fully Cooked, NAMI 505

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14 pounds to 18 pounds each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Each ham shall be wrapped individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Fat thickness should not exceed ¼ inch.
- Only ham with natural juices is authorized. The use of ham, water added products or ham and water products will not be considered.
- Product shall contain a maximum of 330 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

7. HAM, STEAK, BONELESS (CURED or SMOKED), F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Ham Steaks, Boneless (Cured and Smoked), Fully Cooked

NAMI 1531

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2-3 ounce (breakfast), 4 ounce (other meals)

PACKAGING AND MARKING:

- Each ham steak shall be individually wrapped, vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Only ham with natural juices items is authorized.
- The use of ham, water added, or ham and water products will not be considered.
- Sodium content shall be 270 mg or less per ounce.
- Protein shall be a minimum of 4 grams protein per ounce.

8. HAM, DICED, CURED AND SMOKED, FULLY COOKED

NAMI P NAME AND NUMBER: Ham, Boneless (Cured/Smoked), Fully Cooked, "Diced,
NAMI 512A size diced 1/8 inch to 3/8 inch

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2/5 pounds each

PACKAGING AND MARKING:

- Each ham shall be packaged individually.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Only ham with natural juices is authorized. The use of ham, water added or ham and water products will not be considered.
- Product shall contain a maximum of 360 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

9. HAM, JUICES, HONEY-CURED, SMOKED, PARTIALLY BONED, SPIRAL CUT

NAMI NAME AND NUMBER: Ham, Honey-Cured (Smoked), Partially Boned, Spiral Cut,
NAMI 510

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 pounds – 12 pounds, 12 pounds – 14 pounds, or 14 -20
pounds (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be vacuum packed to protect against damage and/or deterioration during storage and shipping.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high- quality commercial item.
- Product shall be spiral sliced to a thickness of 1/8 inch.
- Only ham with natural juices is authorized. The use of ham, water added, or ham and water products will not be considered.
- Product shall contain a maximum of 430 mg of sodium per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

NOTE: This item is for holiday use only.

10. PORK, DICED, RAW

NAMI NAME AND NUMBER: Pork for Stewing, NAMI Item 435A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: N/A

PACKAGING AND MARKING:

- Product shall be vacuum packed to protect against damage and/or deterioration during storage and shipping.
- Each package shall contain a minimum of 5 pounds and a maximum of 10 pounds.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the USDA's Institutional Meat Purchase Specifications.
- The meat shall be either hand cut or mechanically cut. Grinding is not permitted.

11. PORK HOCKS, SHOULDER, CURED AND SMOKED

NAMI NAME AND NUMBER: Pork Hocks, Shoulder, Cured and Smoked, NAMI 561

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1 pound or 1 pound to 1.5 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during storage and shipping.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.

12. PORK LEG, RAW

NAMI NAME AND NUMBER: Pork Leg, Outside, Flat Cut, NAMP 402E and/or Pork Leg, Inside, NAMI 402F

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 pounds to 6 pounds or 6 pounds to 10 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be packaged individually.
- Vacuum packaging is preferred.
- One or both cuts shall be packed in the same box, and the containers shall be marked accordingly.
- To produce roasts of uniform thickness with the Pork inside Leg, two inside legs shall be reversed, the boned surfaces shall be placed together, and then the item shall be netted.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.

13. PORK LOIN CHOPS, CENTER CUT, ONE MUSCLE, BONELESS, RAW

NAMI NAME AND NUMBER: Pork Loin Chops, Center Cut, One Muscle, Boneless, NAMI 1412E, PSO 1 or with PSO 4 without tail

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 ounces each (+/- 0.25-ounce tolerance)

PACKAGING AND MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development.
- The user must be able to remove solidly frozen individual chops from the case without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of 1/8 inch at any one point.
- This item may contain no more than 10 percent added solution.

14. PORK LOIN, BACK RIBS, RAW

NAMI NAME AND NUMBER: Pork Loin, Back Ribs, Raw, NAMI 422

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.25 lbs. -up

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage/deterioration during shipment and storage, vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.

15. PORK LOIN, BACK RIBS, FULLY COOKED

NAMI NAME AND NUMBER: Pork Loin, Back Ribs, IAW, prepared from NAMI 422

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.76 lbs. – 2.25 lbs.

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage/deterioration during shipment and storage, vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.

16. PORK LOIN, ROAST, BONELESS, RAW

NAMI NAME AND NUMBER: Pork Loin, Roast, Boneless, NAMI 413 or NAMI 413A when 413 is not available.

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 8 pounds to 15 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall meet PSO 3 – 0.0 inch x 0.0 inch belly strap removed.
- This item may contain no more than 10 percent added solution.

17. PORK ROASTING PIG, WHOLE, WITH HEAD, RAW

NAMI NAME AND NUMBER: Pork Roasting Pig, Raw, NAMI 400A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 30 pounds to 50 pounds or 50 pounds to 70 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage during shipping and/or storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The internal fat and the membranous portion of the diaphragm must be removed.

18. PORK SHOULDER, BBQ, PULLED OR SHREDDED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 pounds to 10 pounds per package or container

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during storage and shipping.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high- quality commercial item.
- Product is to be seasoned, without sauce.
- Product shall contain a maximum of 191 mg of sodium per ounce.
- Product shall have a minimum of 3.5 g of protein per ounce.

19. PORK SHOULDER, BUTT, BONE IN, RAW

NAMI NAME AND NUMBER: Pork Shoulder, Butt, Bone In, NAMI 406

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6 pounds to 8 pounds or 8 pounds to 11 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- This item may contain no more than 10 percent added solution.

20. PORK SHOULDER, BUTT, BONELESS, RAW

NAMI NAME AND NUMBER: Pork Shoulder, Butt, Boneless, NAMI 406A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 pounds to 7 pounds or 7 pounds to 10 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be individually vacuum packed.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide.
- Surface fat trim shall be a maximum of ¼-inch at any one point.
- Product shall be netted or tied.
- This item may contain no more than 10 percent added solution.

21. PORK SHOULDER BUTT STEAKS, BONELESS, RAW

NAMI NAME AND NUMBER: Pork Shoulder Butt Steaks, Boneless, NAMI 1407

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 8 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high- quality commercial item.
- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product is cut from NAMP 407.
- This item may not contain more than 10 percent added solution.

22. PORK SPARERIBS, BREASTBONE (STERNUM) OFF, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Pork Spareribs, Breastbone (Sternum) Off, NAMP 416C

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 pounds to 5 pounds

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage and/or deterioration during shipping and storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall contain a maximum of 120 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

23. PORK SPARERIBS, RAW

NAMI NAME AND NUMBER: Pork Spareribs, Breastbone (Sternum) Off, Raw, NAMI 416C

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 pounds to 4 pounds, 4 pounds to 6 pounds with a (2 pound variance)

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage and/or deterioration during shipping and storage
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.

24. PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED

NAMI NAME AND NUMBER: Pork Spareribs, Louis Style, Fully Cooked, NAMI

559A GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 pounds to 3 pounds each (no additional tolerance allowed) PACKAGING AND MARKING:

- Product shall be layer packed or vacuum packed to prevent damage and/or deterioration during shipping and storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product must have the diaphragm removed.
- Product shall contain a maximum of 100 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

25. PORK SPARERIBS, ST. LOUIS STYLE, FULLY COOKED IN BOIL IN BAG

NAMI NAME AND NUMBER: Pork Spareribs, Fully Cooked, St. Louis Style, NAMI 559A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 pounds to 3 pounds each

PACKAGING AND MARKING:

- Product shall be layer pack or vacuum packed to prevent damage and/or deterioration during shipping and storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product must have the diaphragm removed.
- Product shall be seasoned.
- Product shall contain a maximum of 100 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

26. PORK SPARERIBS, ST. LOUIS STYLE, RAW

NAMI NAME AND NUMBER: Pork Spareribs, St. Louis Style, Raw, NAMI 416A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 pounds to 3 pounds or 3 pounds to 4 pounds each (no additional tolerance)

PACKAGING AND MARKING:

- Product shall be layer pack or vacuum packed to prevent damage and/or deterioration during shipping and storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.

27. PORK STEAKS, FLAKED AND FORMED, BREADED, RAW

NAMI NAME AND NUMBER: Prepared from Pork Steaks, Flaked, and Formed, Frozen, NAMP 1438

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed using Good Manufacturing Practices and be a high-quality commercial item.
- Batter and/or breading shall be a maximum of 30 percent by weight.
- Product must be flaked and formed; chopped and formed product is not authorized.

28. PORK TENDERLOIN, RAW

NAMI NAME AND NUMBER: Pork Tenderloin, Raw, NAMI 415

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 pounds or under each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage during shipping and/or storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The tenderloin shall be as free from fat as possible.
- This item may contain no more than 8 percent added solution.

POULTRY INFORMATION

All poultry item specifications in this guide contain specific grade requirements. Products that state Grade A in the catalog listing requirement must be graded officially by the USDA. The use of plant Grade A is not authorized.

Only lean **bulk** ground turkey (fat content not to exceed 10 percent) with no fillers or extenders will be allowed. Additionally, the product's Principle Display Panel must declare the fat to lean percentage via language such as "90 percent Lean /10 percent Fat", "90 percent Lean", or "10 percent Fat". Inferring the fat to lean percentage via language such as "90/10" is unacceptable.

Ground turkey **patties** shall contain a minimum of 85 percent lean meat and no more than 15 percent fat. Additionally, the product's Principle Display Panel must declare the fat to lean percentage via language such as "85 percent Lean/15 percent Fat", "85 percent Lean", or "15 percent Fat". Inferring the fat to lean percentage via language such as "85/15" is unacceptable.

Breaded products must be a maximum of 30 percent breading. The use of "fritters" will not be considered. (fritters generally have breading that is between 31 percent and 65 percent).

Chicken Nuggets - The excerpt below -- from the USDA-FSIS' publication "Food Standards and Labeling Policy Book", August 2005 edition -- provides labeling requirements for three distinct categories of nuggets. Nuggets are irregularly shaped, generally bite-sized, meat and/or poultry products that generally are breaded and deep fat fried and intended to be used as finger foods. There are several different types of nuggets with the following labeling:

- Products made from a solid piece of meat or poultry may use the term "Nugget" as part of the product name without further qualification such as "Chicken Nugget" or "Beef Nugget".
- Products made from chopped and formed meat or poultry may use the term "Nugget" as part of the product name provided a qualifying statement describing such process is shown contiguous to the product name. For example, "Chicken Nugget, Chopped and Formed" or "Beef Nugget, Chopped and Formed".
- Products made from chopped meat or poultry that contain binders, extenders and/or water may use the term "Nugget" as a fanciful name provided a descriptive name immediately follows "Species" or "Kind" or nugget. For example, "Breaded Nugget-Shaped Chicken Patties".
- The products described above that are breaded shall be labeled "breaded" and shall be limited to 30 percent breading.

NOTE: IAW this guide, Army HQs state that "Product shall be either whole muscle, chopped and formed, or chunked and formed. Nugget shaped chicken patties or chicken patties that are nugget shaped are prohibited". Preference is for products that can be cooked in an oven.

CHICKEN SPECIFICATIONS

1. CHICKEN, 8-WAY CUT, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Chicken, 8-Piece Cut Broiler-WOG, NAMP P1005

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Processed from chickens weighing 3 pounds to 6 pounds each without necks and giblets.

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler or fryer class of chickens. Tail shall be removed.
- Product shall contain a maximum of 170 mg of sodium per ounce.
- Product shall have a minimum of 5.5 g of protein per ounce.

2. CHICKEN, 8-WAY CUT, RAW

NAMI NAME AND NUMBER: Chicken, 8-Piece Cut Broiler-WOG, NAMI P1005

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from chicken weighing 3 pounds to 6 pounds each without necks and giblets.

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration and/or damage during shipping and storage.
- Users will specify at time of cataloguing if bulk packaging is permitted.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler or fryer class of chickens.
- The tail shall be removed.
- Individually Quick Frozen (IQF) processing is preferred.

3. CHICKEN BREAST FILLET WITH RIB MEAT, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 5 ounces each (no tolerances allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from whole muscle breast meat in accordance with Good Manufacturing Practices.
- Product shall be boneless and skinless.
- Product shall have a natural fillet shape.
- Use of metal detection devices to ensure product safety is required.
- Batter and/or breading shall *not* be more than 30 percent of the finished product by weight.
- Product shall contain a maximum of 127 mg of sodium per ounce.
- Product shall have a minimum of 3.75 g of protein per ounce.

4. CHICKEN BREAST FILLET WITH RIB MEAT, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 5 ounces each (+/- 0.5-ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- **Product shall be processed from the broiler or fryer class of chickens.**
- Product shall be boneless and skinless.
- Product shall be processed from chicken that weigh between 3 pounds and 6 pounds chicken.
- Breast fillet must be cut from the membrane side (shiny top) of the breast.
- The use of pressed products is not authorized.

5. CHICKEN BREAST FILLET WITH RIB MEAT, WITH GRILL MARKS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 ounces to 3.5 ounces or 3.5 ounces to 4.5 ounces each as specified by the user (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler or fryer class of chickens.
- Product shall be boneless and skinless.
- Individually Quick Frozen (IQF) processing is preferred.
- Product shall contain a maximum of 135 mg of sodium per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

6. CHICKEN BREAST FAJITA STRIPS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are a max ½-inch (12 mm) in width and a max ½-inch (12 mm) thick. Minimum of 3-inch length.
- Individually Quick Frozen (IQF) processing is preferred.
- Product shall contain a maximum of 165 mg of sodium per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

7. CHICKEN BREAST FAJITA STRIPS, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be marinated with a maximum of 8 percent solution.
- Product must be neutral flavor seasonings and marinades.
- Meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are a max ½-inch (12 mm) in width and a max 1/2 -inch (12 mm) thick. Minimum of 3" length.
- Individually Quick Frozen (IQF) processing is preferred.

8. CHICKEN BREAST NUGGETS, BREADED, FULLYCOOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0 ounce each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from breast meat in accordance with Good Manufacturing Practices.
- Product shall be whole muscle, chopped and formed; or it shall be whole muscle, chunked and formed.
- Nugget-shaped chicken patties or chicken patties that are nugget shaped are not authorized.
- Batter and/or breading shall *not* be more than 30 percent of the finished product by weight.
- The addition of binders, extenders, or water is not authorized.
- Product shall contain a maximum of 167 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

9. CHICKEN BREAST CHUNKS, BREADED, FULLYCOOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0 ounce each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from breast meat in accordance with Good Manufacturing Practices.
- Product shall be whole muscle, chopped and formed; or it shall be whole muscle, chunked and formed.
- Nugget-shaped chicken patties or chicken patties that are nugget shaped are not authorized.
- Batter and/or breading shall *not* be more than 30 percent of the finished product by weight.
- The addition of binders, extenders, or water is not authorized
- Product shall contain a maximum of 150 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

10. CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 ounce to 2.5 ounce each in a 10-pound case (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler and/or fryer class of chickens.
- Product shall be whole muscle chicken breast strips.
- Chopped and formed products are not authorized.
- Product breading shall *not* be more than 30 percent of product by weight.
- Various flavors are permitted.

11. CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 ounce to 2.5 ounce each in a 10-pound case (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler and/or fryer class of chickens.
- Product shall be whole muscle chicken breast strips.
- Chopped and formed products are not authorized.
- Product breading shall *not* be more than 30 percent of product by weight.
- Various flavor profiles are permissible.
- Product may be marinated with a maximum of 12 percent solution.

12. CHICKEN BURGER, WITH QUINOA AND VEGETABLES, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces each (+/- 1/4 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Item shall contain a minimum of 45 percent protein from meat and a maximum of 15 percent fat.
- Additional ingredients such as beans, vegetables, whole grains, and appropriate spices are permitted.
- Product shall contain a maximum of 60 mg of sodium per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

13. CHICKEN, DICED, LOW SODIUM, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Product shall be diced in ½ to ½ inch pieces; fines shall not exceed 10 percent.
- Individually Quick Frozen (IQF) processing is preferred.
- Permitted varieties include the following:
 - White Meat (100 percent)
 - Natural Proportion (White meat = 50 percent to 65 percent; Dark meat = 35 percent to 50 percent)
 - Mostly White Meat (White meat is a minimum of 66 percent; Dark meat is a maximum of 34 percent)
- Product shall contain a maximum of 160 mg of sodium per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

14. CHICKEN, GROUND, BULK, 90 PERCENT LEAN, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual birds without damage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principle Display Panel must state 90 percent lean, 10 percent fat, or 90 percent lean/10 percent fat.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide.
- Lean content of finished product shall be a minimum of 90 percent. Fat content of finished product shall not exceed 10 percent.

15. CHICKEN, GROUND, PATTIES, 85 PERCENT LEAN, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces each (+/- 0.25 ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principle Display Panel must state 85 percent lean, 15 percent fat, or 85 percent lean/15 percent fat.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide.
- Lean content of finished product shall be a minimum of 85 percent. Fat content of finished product shall not exceed 15 percent.

16. CHICKEN PATTIES, BREADED, FULLY COOKED, PARFRIED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 ounces to 3.5 ounces or 4.5 ounces to 5.5 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shape may be round or oval.
- Batter/breading shall *not* be more than 30 percent of the finished product by weight.
- Product shall contain a maximum of 195 mg of sodium per ounce.
- Product shall have a minimum of 3 g of protein per ounce.

17. CHICKEN, PULLED/SHREDDED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 pounds per package/container

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.
- Product is to be seasoned, without sauce.
- Sodium content shall be 100mg or less per oz.
- Protein shall be a minimum of 5.5 grams protein of per ounce.

18. CHICKEN, QUARTERED, OVEN ROASTED, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Broiler Quarters, NAMI P1009

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 pounds to 5 pounds each without necks and giblets.

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler and/or fryer class of chickens.
- Product shall be cut into four equal parts.
- Individually Quick Frozen (IQF) processing is preferred.
- Product shall contain a maximum of 140 mg of sodium per ounce.
- Product shall have a minimum of 5.5 g of protein per ounce.

19. CHICKEN, QUARTERED, RAW

NAMI NAME AND NUMBER: Broiler Quarters, NAMI P1009

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 pounds to 5 pounds each without necks and giblets.

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler and/or fryer class of chickens.
- Product shall be cut into four equal parts.
- Individually Quick Frozen (IQF) processing is preferred.

20. CHICKEN STEAKS, WAFER SLICED (PHILLY STYLE), RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces to 4 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packed so each portion can be removed individually.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Rectangular or round product is permitted.
- Users shall determine portion weight at time of cataloguing.
- To be used for Philly steak sandwiches.
- Product may be marinated with a maximum of 22 percent solution.

21. CHICKEN TENDERLOINS, BREADED, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 ounce to 3 ounces each packed in a 5-pound or 10-pound package (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Batter/breading shall *not* be more than 30 percent of the finished product by weight.
- Product shall be able to be prepared in an oven.
- Product shall contain a maximum of 145 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

22. CHICKEN THIGH, BONELESS / SKINLESS, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 4.5 ounces to 5.5 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler and/or fryer class of chickens.
- Individually Quick Frozen (IQF) processing is preferred in a 5-pound to 10-pound container.

23. IQ CHICKEN, THIGH, KABOB, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4.0 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Product shall be on wooden skewers.
- Minimum of 4 grams of protein per one ounce.

24. CHICKEN, THIGH, KABOB, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4.0 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Product shall be on wooden skewers.
- Product shall contain a maximum of 150 mg of sodium per ounce.
- Minimum of 4 grams of protein per one ounce.

25. CHICKEN, WHOLE, WITHOUT NECK AND GIBLETS, RAW

NAMI NAME AND NUMBER: Whole Broiler without Giblets (WOG), NAMP P1002

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 5 pounds to 7 pounds each.

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler and/or fryer class of chickens.
- Individually Quick Frozen (IQF) processing is preferred.

26. CHICKEN WINGS, BREADED, JOINT 1 AND JOINT 2, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Broiler Wing, NAMI P1036

GRADE REQUIREMENT: N/A

- PORTION SIZE/WEIGHT RANGE: 2 ounces to 3 ounces each in a 10-pound or 15-pound case (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide.
- Product shall include only disjointed first joint and second joint.
- Product shall be processed from the broiler and/or fryer class of chickens.
- Product shall contain a maximum of 190 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.
- USN Requirement: Only a neutral flavor profile is permitted.
- Sodium level for flavored wings shall be maximum of 200mg per ounce

27. CHICKEN WINGS, OVEN ROASTED, JOINT 1 AND JOINT 2, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Broiler Wing, NAMI P1036

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 ounce to 2.5 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration and/or damage and will permit removal of solidly frozen individual pieces without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Wing tips shall be removed.
- Product shall be processed from the broiler and/or fryer class of chickens.
- Individually Quick Frozen (IQF) processing is preferred.
- Product shall contain a maximum of 190 mg of sodium per wing.
- Product shall have a minimum of 4 g of protein per wing.

28. CHICKEN WINGS, UNBREADED, JOINT 1 AND JOINT 2, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Broiler Wing, NAMI P1036

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 ounce to 2.5 ounces each in a 5-pound to 40-pound case with 5-pound individual packs.

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall include only disjointed first joint and second joint.
- Unglazed and various glaze flavor profiles are permitted.
- Product shall contain a maximum of 190 mg of sodium per ounce.
- Product shall have a minimum of 4 g of protein per ounce.

29. CHICKEN WINGS, WHOLE, RAW

NAMI NAME AND NUMBER: Broiler Wing, NAMP P1036

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 2 ounces to 3 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler and/or fryer class of chickens.

30. CHICKEN WINGS, SEPARATED 1ST & 2ND JOINT, RAW, UNBREADED

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Broiler Wing, NAMI P1036 GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: less than .75 oz. – 1.25 oz. each

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen and packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- Maximum solution of 10%.
- Marinated accepted, no flavoring.

31. CORNISH HEN, HALVES, RAW

NAMI NAME AND NUMBER: Rock Cornish Game Hen or Cornish Game Hen, NAMI P150

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 12 ounces to 15 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.

32. CORNISH HEN, HALVES, FROZEN

NAMI NAME AND NUMBER: Rock Cornish Game Hen or Cornish Game Hen, NAMI P1508

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 24/12 ounces to 15 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.

TURKEY INFORMATION

Only lean bulk ground turkey (with a maximum fat content of 10 percent) with no fillers or extenders are authorized to maintain Military Services' food quality standards. The product's Principle Display Panel must state 90 percent lean, 10 percent fat, or 90 percent lean/10 percent fat. It must not be left to the user to infer the fat-to-lean percentage when language such as 90/10 is used.

Ground turkey patties shall contain a minimum of 85 percent lean meat and no more than 15 percent fat. The product's Principle Display Panel must specifically state the fat-to-lean percentage as 85 percent Lean/15 percent Fat, 85 percent Lean, or 15 percent Fat. It must not be left to the user to infer the fat-to-lean percentage when language such as 85/15 is used.

TURKEY

1. TURKEY BACON, SLICED, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 18 slices to 22 slices per pound

PACKAGING AND MARKING:

- Product shall be layer packed, shingle packed, or stack packed as specified by the user during catalog development
- Vacuum packaging is required.
- Product shall be packaged in bulk or in 1-pound units specified by the user.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial product.
- Should have fewer than 270 mg sodium per ounce.

2. TURKEY BACON, CHOPPED AND FORMED, SLICED, FROZEN, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 18 slices to 22 slices per pound

PACKAGING AND MARKING:

- Product shall be layer packed, shingle packed, or stack packed as specified by the user during catalog development.
- Vacuum packaging is required.
- Product shall be packaged in bulk or in 1-pound units specified by the user.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial
- Should have fewer than 270mg sodium per ounce.

3. TURKEY BREAST FILLET, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared with USDA Grade A Turkey

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be injected with a maximum of 10 percent of a solution of water, salt, and sodium phosphate to improve moisture retention.

4. TURKEY BREAST ROAST, SKIN ON, BONELESS, RAW

NAMI NAME AND NUMBER: N/A GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 8 pounds to 12 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each roast shall be individually vacuum packed to protect against damage and/or deterioration during shipping and storage.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Skin covering may be present to maintain moisture during cooking.
- Product may be injected with a maximum of 10 percent of a solution of water, salt, and sodium phosphate to improve moisture retention.

5. TURKEY BREAST ROAST, SKIN ON, BONELESS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Grade A Turkey

PORTION SIZE/WEIGHT RANGE: 8 pounds to 10 pounds each

PACKAGING AND MARKING:

- Each roast shall be packaged individually to protect against damage and/or deterioration during shipping and storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be oven roasted.
- Product shall be seasoned.
- Product shall contain a maximum of 190 mg of sodium per ounce.
- Product shall have a minimum of 6 g of protein per ounce.

6. TURKEY BURGER, WITH BROWN RICE & VEGETABLES, F/C

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz. each (+/- 0.25 oz. tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Fillers such as beans, vegetables, and whole grains are permitted with appropriate spices.
- Sodium content shall be 230 mg or less per oz.
- Protein shall be a minimum of 3.8 grams per ounce.
- Total fat content shall be maximum of 4 grams per ounce.
- Saturated fat content shall be a maximum of 1.6 grams per ounce.

7. TURKEY, DICED, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, F/C

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be processed and packaged to protect it from deterioration and/or damage during shipping and storage and to permit removal of individual frozen portions.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.
- Product shall be diced in ½-inch x ½-inch pieces; fines (bits or pieces) are limited to 10 percent.
- Individually Quick Frozen (IQF) processing is preferred.
- Product shall contain a maximum of 240 mg of sodium per ounce.
- Product shall have a minimum of 5 g of protein per ounce.

8. TURKEY, GROUND, BULK, 90 PERCENT LEAN, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5-pound to 10-pound packages

PACKAGING AND MARKING:

- Each chub shall be packaged in a tube closed with clips at each end or packaged by any method that ensures that the product is completely enclosed to prevent leakage into the shipping container.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principle Display Panel must state 90 percent lean, 10 percent fat, or 90 percent lean/10 percent fat.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The finished product shall contain a minimum of 90 percent lean; fat content of the finished product shall not exceed 10 percent.

9. TURKEY, GROUND, PATTIES, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, 85 PERCENT LEAN, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces each (+/- 0.25-ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Principle Display Panel must state 85 percent lean, 15 percent fat, or 85 percent lean/15 percent fat.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The finished product shall contain a minimum of 85 percent lean; fat content of the finished product shall not exceed 15 percent.

10. TURKEY, GROUND, PATTIES, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, 85 PERCENT LEAN, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4.4 ounces to 4.6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.
- Principle Display Panel must state Prepared from 85 percent lean, prepared from 15 percent fat, or Prepared from 85 percent lean/15 percent fat.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The finished product shall contain a minimum of 85 percent lean; fat content of the finished product shall not exceed 15 percent.
- Product shall contain a maximum of 230 mg of sodium per ounce.
- Product shall have a minimum of 7 g of protein per ounce.

11. TURKEY, PULLED / SHREDDED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10 pounds per package / container

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage / deterioration during storage and shipping.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.
- Product is to be seasoned without sauce.
- Sodium content shall be 75mg or less per oz.
- Protein shall be a minimum of 7 grams protein per ounce.

12. TURKEY, ROAST, BONELESS, WHITE, AND DARK IN NATURAL PROPORTIONS, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A. USDA Grade B is acceptable when Grade A is not available.

PORTION SIZE/WEIGHT RANGE: 8 pounds to 12 pounds each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Each roast shall be packaged individually to protect against damage and/or deterioration during shipping and storage.
- Vacuum packaging is preferred.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The white meat to dark meat ratio shall be in the same natural proportion that is found in whole turkeys.
- Product shall be 4 inches to 7 inches in diameter and 9 inches to 17 inches long.
- Skin covering may be present to maintain moisture during cooking.
- Product may be injected with no more than 8 percent of a solution of water, salt, and sodium phosphate to improve moisture retention.
- Each roast shall be netted.

13. TURKEY, WHOLE, SKIN ON, SEMI-BONELESS, WITHOUT NECK OR GIBLETS, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Grade A Turkey

PORTION SIZE/WEIGHT RANGE: 14 pounds to 19 pounds or 20 pounds to 24 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each bird shall be vacuum packed individually to protect against damage and/or deterioration during shipping and storage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may contain a maximum of 10 percent basting solution.
- Product shall have wing bones only; drumstick bones only; or wing bones and drumstick bones.

14. TURKEY, WHOLE, TOM, WITHOUT GIBLETS, RAW

NAMI NAME AND NUMBER: Whole Young Turkey without Giblets, NAMP P2102

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 16 pounds to 24 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each bird shall be vacuum packed individually to protect against damage and/or deterioration during shipping and storage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product may contain a maximum of 10 percent basting solution.

15. TURKEY, WHOLE, WITHOUT GIBLETS, SMOKED, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from NAMP P2002

GRADE REQUIREMENT: Prepared from USDA Grade A Turkey

PORTION SIZE/WEIGHT RANGE: 10 pounds to 14 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each bird shall be vacuum packed individually to protect against damage and/or deterioration during shipping and storage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Product shall contain a maximum of 140 mg of sodium per ounce.
- Product shall have a minimum of 6.5 g of protein per ounce.

16. TURKEY WINGS, WHOLE, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Young Turkey Whole Wing, NAMP P2036

GRADE REQUIREMENT: Prepared from USDA Grade A Turkey

PORTION SIZE/WEIGHT RANGE: 3.2 ounces to 4.0 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packaging and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide.
- Product shall contain a maximum of 280 mg of sodium per ounce.
- Product shall have a minimum of 8.5 g of protein per ounce.



FURTHER PROCESSED PRODUCTS

1. FRANKFURTERS

NAMI NAME AND NUMBER: Frankfurters, NAMI 800

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4/1, 5/1, or 6/1 per pound. 5/1 or 8/1 (IMT only)

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during shipping and storage and to permit removal of individual frozen frankfurters without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formulas and styles are allowed:
 - Formula D – Beef
 - Formula A – Beef and Pork in any combination
 - Style C – Skinless
 - Style D – Collagen casings
- Product shall contain a maximum of 232 mg of sodium per ounce.
- Product shall contain a maximum of 7.80 g of total fat per ounce.

2. FRANKFURTERS, CHICKEN AND/OR TURKEY

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4/1 or 6/1 per pound 5/1 per pound (IMT only)

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during shipping and storage and to permit removal of individual frozen frankfurters without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- User shall specify individual frank weights and lengths.
- Product shall be skinless or in collagen casings.
- Product shall contain a maximum of 275 mg of sodium per ounce.
- Product shall contain a maximum of 7.84 g of total fat per ounce.

3. GYRO MEAT, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0-ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality item.
- Product shall contain a maximum of 260 mg of sodium per ounce or 780 mg of sodium per 3- ounce serving.
- Product shall contain a maximum of 7.35 g of total fat per ounce and 3 g of saturated fat per ounce.
- Product shall contain a minimum of 4 g of protein per ounce.

4. LUNCHMEAT, BEEF PASTRAMI, CURED, FOR SLICING

NAMI NAME AND NUMBER: Beef Pastrami, NAMI 611

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 pounds to 7 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight.
- Product shall contain a maximum of 10 percent injected, flavored solution before cooking.
- Product shall contain a maximum of 302 mg of sodium per ounce or 780 mg of sodium per 3- ounce serving.
- Product shall contain a maximum of 2 g of total fat per ounce.

5. LUNCHMEAT, BEEF PASTRAMI, CURED, SLICED

NAMI NAME AND NUMBER: Prepared from Beef Pastrami, NAMI 611

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0-ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight.
- Product shall contain a maximum of 10 percent injected, flavored solution before cooking.
- Product shall contain a maximum of 302 mg of sodium per ounce or 780 mg of sodium per 3- ounce serving.
- Product shall contain a maximum of 2 g of total fat per ounce.

6. LUNCHMEAT, BOLOGNA, FOR SLICING

NAMI NAME AND NUMBER: Bologna, NAMP 801

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 7 pounds to 12 pounds each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight during cataloging.
- The following formulas and style are allowed:
 - Formula B – Beef and Pork (Beef is predominant)
 - Formula D – Beef
 - Style D – Collagen casings
- Product shall contain a maximum of 265 mg of sodium per ounce.
- Product shall contain a maximum of 7 g of total fat per ounce.

7. LUNCHMEAT, BOLOGNA, SLICED

NAMI NAME AND NUMBER: Prepared from Bologna, NAMI 801

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0-ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight during cataloging.
- The following formulas and style are allowed:
 - Formula B – Beef and Pork (Beef is predominant)
 - Formula D – Beef
 - Style D – Collagen casings
- Product shall contain a maximum of 265 mg of sodium per ounce.
- Product shall contain a maximum of 7 g of total fat per ounce.

8. LUNCHMEAT, CHICKEN BREAST, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0-ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality item.
- User shall specify required package weight.
- Product shall be produced from whole muscle cuts.
- Product may be smoked, or oven roasted.
- USN – Neutral flavor only.
- Product shall contain a maximum of 225 mg of sodium per ounce.
- Product shall contain a maximum of 1 g of total fat per ounce.

9. LUNCHMEAT, HAM WITH NATURAL JUICES; OR HAM, WATER ADDED; SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.6 ounce to 0.8-ounce slices; maximum package size of 5 pounds.

PACKAGING AND MARKING:

- Product is to be vacuum packed.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- User shall specify required package weight during cataloging.
- USN – Natural flavors only.
- Product shall contain a maximum of 200 mg of sodium per ounce.
- Product shall contain a maximum of 2 g of total fat per ounce.

10. LUNCHMEAT, ROAST BEEF, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.6 ounce to 0.8 ounce each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality item.
- User shall specify required package weight.
- Product shall be produced from whole muscle cuts.
- Product shall contain a maximum of 215 mg of sodium per ounce.
- Product shall contain a maximum of 2 g of total fat per ounce.

11. LUNCHMEAT, SALAMI, FOR SLICING

NAMI NAME AND NUMBER: Salami, Cooked, NAMI 804

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 7 pounds to 12 pounds each (no additional tolerance allowed)

- PACKAGING AND MARKING:
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required case size during cataloging.
- Formula C – Pork and Beef (Pork is predominant) is allowed.
- Product shall contain a maximum of 450 mg of sodium per ounce.
- Product shall contain a maximum of 7 g of total fat per ounce.

12. LUNCHMEAT, SALAMI, SLICED

NAMI NAME AND NUMBER: Prepared from Salami, Cooked, NAMI 804

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0-ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the Meat Buyers Guide.
- User shall specify required package size during cataloguing.
- Formula C – Pork and Beef (Pork is predominant) is allowed.
- Product shall contain a maximum of 450 mg of sodium per ounce.
- Product shall contain a maximum of 7 g of total fat per ounce.

13. LUNCHMEAT, TURKEY BREAST, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0-ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality item.
- User shall specify required package weight.
- Product shall be produced from whole muscle cuts.
- Product may be smoked, or oven roasted.
- Various flavor profiles are permitted.
- Product shall contain a maximum of 8 percent added broth.
- Product shall contain a maximum of 250 mg of sodium per ounce.
- Product shall contain a maximum of 1 g of total fat per ounce.

14. LUNCHMEAT, TURKEY HAM, SLICED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 ounce to 1.0-ounce slices (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality item.
- Product shall contain a maximum of 270 mg of sodium per ounce.
- Product shall contain a maximum of 2 g of total fat per ounce and a maximum of 0.5 g saturated fat per ounce.

15. MEATBALLS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: The user may specify 0.5-ounce, 1 ounce, 1½ ounce, or 2-ounce meatballs.

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Seasoning is permitted but not required.
- Allowable formulations include the following:
 - Beef
 - Beef and Pork
 - Chicken
 - Turkey
- Product shall contain a maximum of 140 mg of sodium per ounce and a maximum of 420 mg per 3-ounce un-sauced serving.
- Product shall contain a maximum of 4 g of total fat per ounce and 2 g saturated fat per ounce.
- Product shall contain a minimum of 4 g of protein per ounce.
- Principle Display Panel must state 85 percent lean, 15 percent fat or 85 percent lean/15 percent fat for the all-beef formulation.

16. MEATLOAF, BEEF, FULLY COOKED

NAMI NAME AND NUMBER: Meatloaf, Beef, Fully Cooked, Frozen, NAMI 814, Formula D

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 pounds to 5 pounds per loaf (no additional tolerance allowed)

PACKAGING AND MARKING:

- Each Meatloaf shall be individually wrapped.
- Vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and shall be a high-quality commercial item.
- Product shall contain a maximum of 266 mg of sodium per ounce.
- Principle Display Panel must state 85 percent lean, 15 percent fat or 85 percent lean/15 percent fat.

17. PEPPERONI, SLICED

NAMI NAME AND NUMBER: Pepperoni, NAMI 821

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 13 slices to 18 slices per ounce

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Formula A and Formula G – pepperoni shall contain no extenders or binders.

18. SAUSAGE, BRATWURST, LINKS, RAW OR FULLY COOKED

NAMI NAME AND NUMBER: Bratwurst, NAMI 822

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces to 5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual frozen links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formulas, type, styles, and cooking option are allowed:
 - Formula A – Beef and Pork in any combination
 - Formula B – Beef and Pork (Beef is predominant)
 - Formula D – Beef
 - Formula G – Pork
 - Formula P – Beef and Turkey (beef is predominant)
 - Type E – Linked
 - Style B – Natural casings
 - Style C – Skinless
 - Style D – Collagen casings
 - Cooking Option B – Cooked
- Product shall contain a maximum total fat content of 40 percent.

19. SAUSAGE, BREAKFAST, LINKS, CHICKEN, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.8 ounce to 1 ounce per link (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The use of protein extenders such as Textured Vegetable Protein is not allowed.

20. SAUSAGE, BREAKFAST, LINKS; PORK, PORK & BEEF, OR BEEF FULLY COOKED

NAMI NAME AND NUMBER: Breakfast Sausage, Cooked, NAMI 817

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 19 to 21 links per pound (0.75 ounce to 1.25 oz each, minimum, after cooking)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formulas and style are allowed: Formula G – Pork, Formula C, pork, and beef, predominately pork; or Formula D, Beef, Style C, skinless.

21. SAUSAGE, BREAKFAST, LINKS, TURKEY, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.8 ounce to 1 ounce per link (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.

22. SAUSAGE, BREAKFAST, PATTIES, BEEF, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 ounce to 2.5 ounce patties (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Mechanically Separated Meat (MSM) or Lean Finely Textured Beef (LFTB) is not preferred.
- User shall specify required package weight.

23. SAUSAGE, BREAKFAST, PATTIES, PORK, FULLY COOKED

NAMI NAME AND NUMBER: Breakfast Sausage, Cooked, NAMI 802B

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1 ounce to 2-ounce patties (after cooking)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formula and style are allowed:
 - Formula C – Pork and Beef (Pork is predominant)
 - Style C – Skinless
- User shall specify required package weight.

24. SAUSAGE, BREAKFAST, PATTIES, PORK, RAW

NAME AND NUMBER: Pork Sausage, NAMI 802A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 ounces to 4 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight.

25. SAUSAGE, CHORIZO, PORK, RAW

NAMI NAME AND NUMBER: Pork Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 to 4 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Sodium content shall be 160 mg or less per ounce.
- User shall specify required package weight.

26. SAUSAGE, CHICKEN, CHORIZO, HOT OR SWEET (MILD), LINKS, RAW

NAMI NAME AND NUMBER: Pork Sausage, NAMP 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 to 4 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- User shall specify required package weight.
- Product shall contain a maximum of 160 mg of sodium per ounce.

27. SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 ounce to 2.5-ounce patties (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- User shall specify required package weight.

28. SAUSAGE, BREAKFAST, PATTIES, TURKEY, GROUND, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 ounce to 3-ounce patties (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- User shall specify required package weight.

29. SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GROUND, FULLY COOKED

NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 ounce to 2.5-ounce patties (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- User shall specify required package weight.

30. SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GROUND, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 ounce to 3 ounce patties (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual patties without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- User shall specify required package weight.

31. SAUSAGE, ITALIAN, CRUMBLED, FOR PIZZA, FULLY COOKED

NAMI NAME AND NUMBER: Italian Sausage, Crumbled, Cooked, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 pounds to 10 pound packages (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide.
- The following formulas, style, and cooking option are allowed: Formula G – Pork

32. SAUSAGE, KNOCKWURST, LINKS, FULLY COOKED

NAMI NAME AND NUMBER: Knockwurst, NAMP 816 GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 sausages per pound or 5 sausages per pound

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formula, type, styles, and cooking option are allowed:
 - Formula D – All Beef
 - Type E – Linked
 - Style B – Natural casings
 - Style C – Skinless
 - Style D – Collagen casings
 - Cooking Option B – Cooked

33. SAUSAGE, POLISH, LINKS, SMOKED, FULLY COOKED

NAMI NAME AND NUMBER: Polish Sausage, NAMI 813 GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 to 5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formulas, type, styles, and cooking option are allowed:
 - Formula C – Pork and Beef (Pork is predominant)
 - Formula G – Pork
 - Type E – Linked
 - Style B – Natural casings
 - Style D – Collagen casings
 - Cooking Option B – Cooked

34. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, FULLY COOKED

NAMI NAME AND NUMBER: Prepared from Italian Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 to 5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual links without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- The following formula, type, styles, and cooking option are allowed:
 - Formula G – Pork
 - Type E – Linked
 - Style B – Natural casings
 - Style D – Collagen casings
 - Cooking Option B – Cooked

35. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Italian Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 – 5 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping, must be able to remove individual links without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Formula G, pork only; Type E, linked; Style B, natural casing or Style D, collagen casing; Cooking Option C, uncooked.

VEGETARIAN CENTER OF THE PLATE CATALOG

1. BEAN BURGER, VEGETARIAN, FULLY COOKED, FROZEN

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- A double portion is an option as a main entrée.
- Product shall contain a maximum of 180 mg of sodium per ounce.
- Product shall contain a maximum of 3g fat per ounce and a maximum of 1.1 g saturated fat per ounce.
- Product shall contain a minimum of 3.8 g of protein per ounce.
- Product shall be fortified with 1.7 mg of iron per serving.
- Product shall contain a minimum of 3 g of fiber per serving.

2. VEGETARIAN, CHICKEN TENDERS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1 ounce to 2 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- A double portion is an option as a main entrée.
- Product shall contain a maximum of 180 mg of sodium per ounce.
- Product shall contain a maximum of 35 percent total fat per serving and a maximum of 10 percent of saturated fat per serving.
- Product shall contain a minimum of 2 g of protein per 1 ounce (product is considered a side entrée). Double portion is an option for a main entrée.
- Product shall be fortified with 1.7 mg of iron per serving.
- Product shall contain a minimum of 3 g of fiber per serving.

3. VEGETARIAN BURGER, VEGETARIAN, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- A double portion is an option as a main entrée.
- Product shall contain a maximum of 180 mg of sodium per ounce.
- Product shall contain a maximum of 3 g total fat per ounce.
- Product shall contain a maximum of 1.1 g of saturated fat per ounce.
- Product shall contain a minimum of 3.8 g of protein per ounce (product is considered a side entrée).
- Product shall be fortified with 1.7 mg of iron per serving.
- Product shall contain a minimum of 3 g of fiber per serving.

4. MEAT ANALOG, VEGETARIAN BURGER, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- The burger will have to code Yellow or Green G4G.

MISCELLANEOUS REQUIREMENTS:

- Product shall contain less than 100 mg sodium 1 per ounce.
- Product shall contain a maximum 15 g total fat per serving and/or 4 g per ounce.
- Product shall contain a minimum of 4.5 g of protein per ounce (considered side entrée)
- Double portion is an option for main entrée.

5. MEAT ANALOG, GROUND, BULK, RAW

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

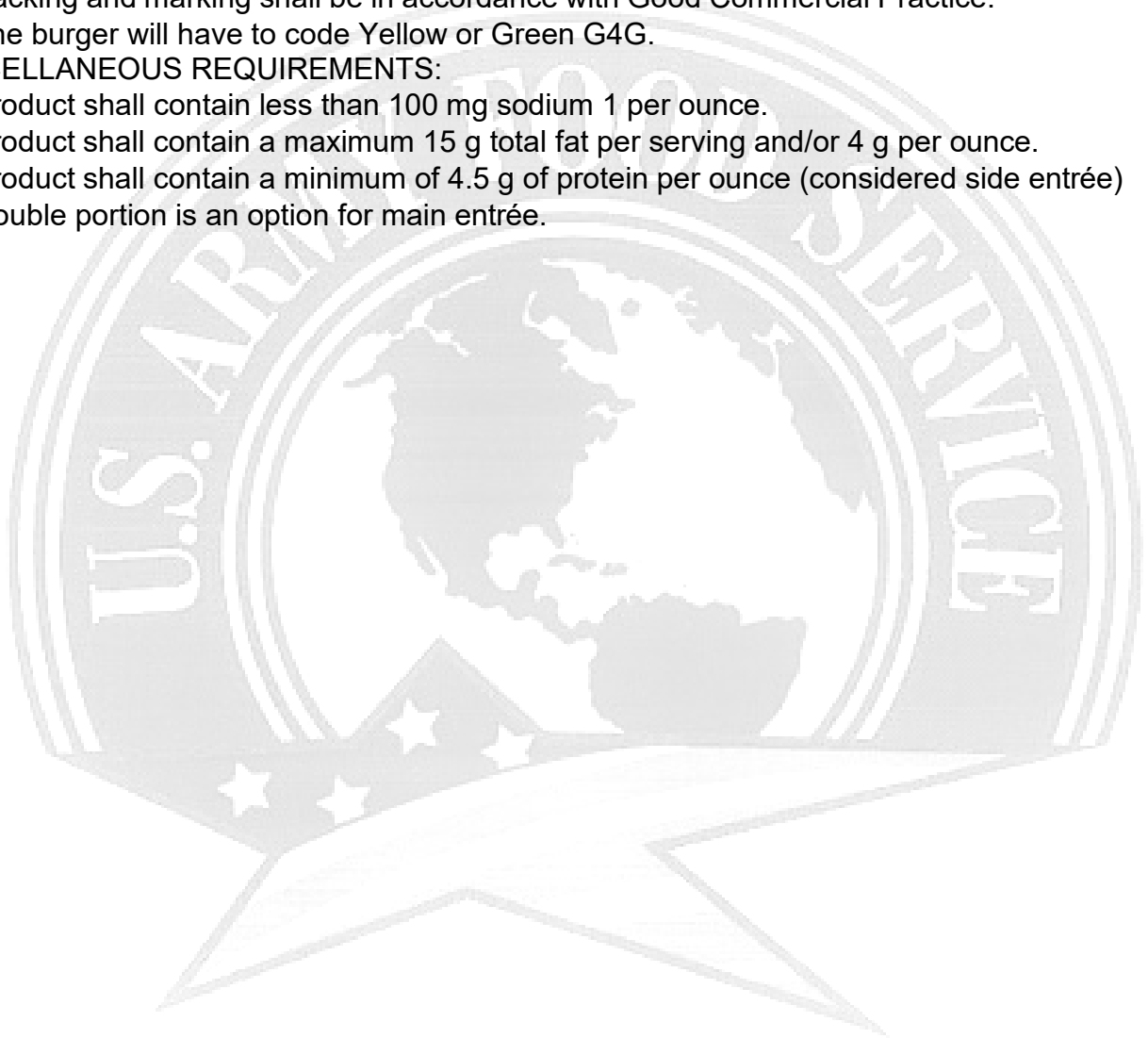
PORTION SIZE/WEIGHT RANGE: 10 – 20 LB (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- The burger will have to code Yellow or Green G4G.

MISCELLANEOUS REQUIREMENTS:

- Product shall contain less than 100 mg sodium 1 per ounce.
- Product shall contain a maximum 15 g total fat per serving and/or 4 g per ounce.
- Product shall contain a minimum of 4.5 g of protein per ounce (considered side entrée)
- Double portion is an option for main entrée.



6. VEGETARIAN, MEATLESS MEATBALLS, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

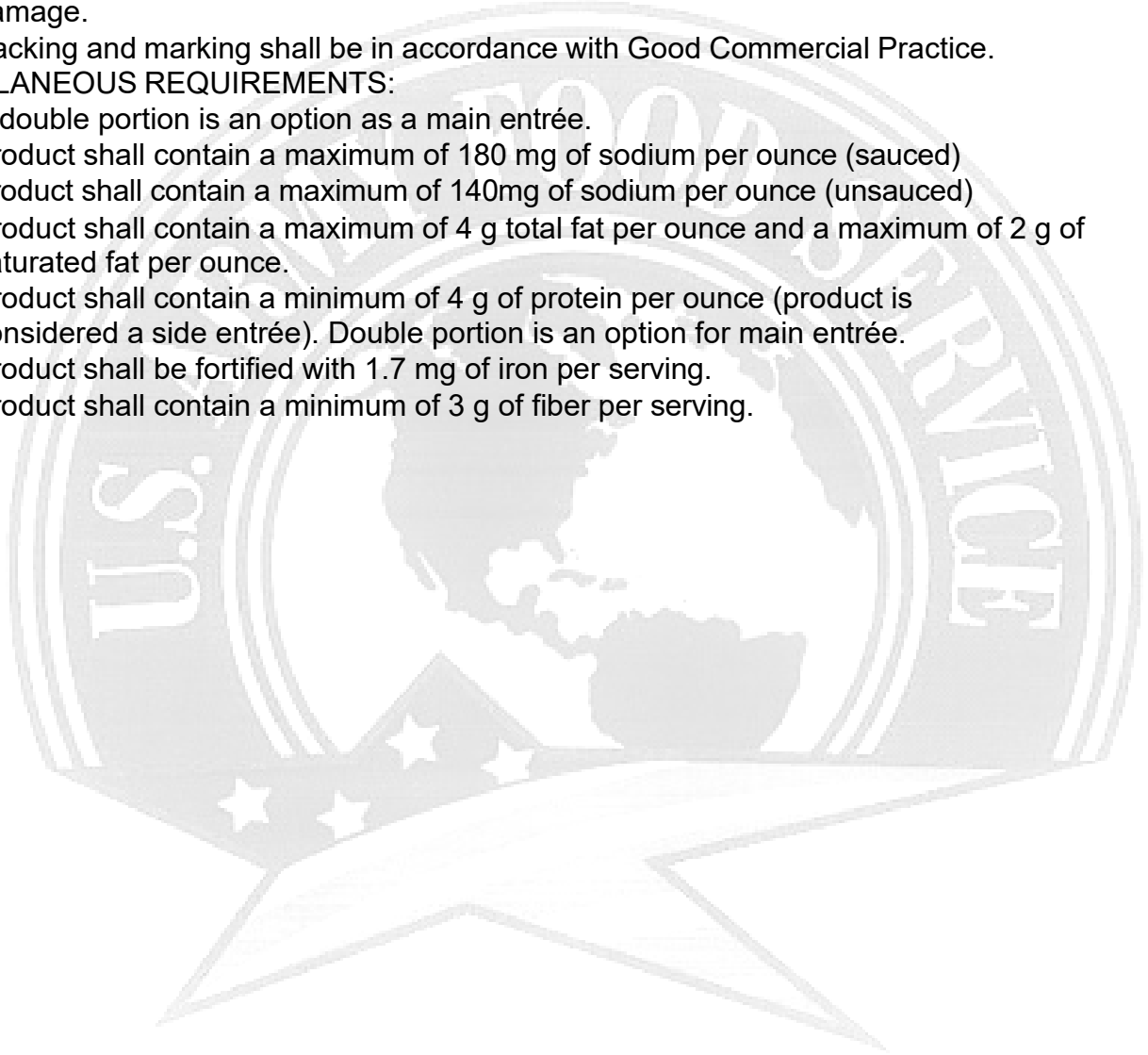
PORTION SIZE/WEIGHT RANGE: 1 ounce to 2 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- A double portion is an option as a main entrée.
- Product shall contain a maximum of 180 mg of sodium per ounce (sauced)
- Product shall contain a maximum of 140mg of sodium per ounce (unsauced)
- Product shall contain a maximum of 4 g total fat per ounce and a maximum of 2 g of saturated fat per ounce.
- Product shall contain a minimum of 4 g of protein per ounce (product is considered a side entrée). Double portion is an option for main entrée.
- Product shall be fortified with 1.7 mg of iron per serving.
- Product shall contain a minimum of 3 g of fiber per serving.



7. VEGETARIAN, SAUSAGE PATTY, FULLY COOKED

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1 ounce to 2 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- A double portion is an option as a main entrée.
- Product shall contain a maximum of 260 mg of sodium per ounce.
- Product shall contain a maximum of 35 percent total fat per serving and a maximum of 10 percent of saturated fat per ounce.
- Product shall contain a minimum of 6 g of protein per ounce (product is considered a side entrée).
- Product shall be fortified with 1.7 mg of iron per serving.
- Product shall contain a minimum of 1 g of fiber per serving.
- Any plant equivalent that is considered must have the same nutrient specification as its animal equivalent.

8. VEGETARIAN, CHILI, F/C

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 8oz ind pkg, 10 size can or by bulk in a bag.

PACKAGING AND MARKING:

- Product shall be packaged to protect it from damage and deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sodium content shall be 130 mg or less per ounce. Total fat content shall be a maximum of 1 g per ounce, and Saturated Fat content shall be a maximum of 0.5g per ounce.

9. VEGETARIAN, CRUMBLE/GROUND, F/C

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 8oz ind. pkg, #10 can or by bulk in a bag.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during storage and shipping,
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sodium content shall be 175 mg or less per ounce.
- Total fat content shall be maximum 3.5 grams per ounce.
- Saturated Fat content shall be maximum of 0.5 grams per ounce.
- Protein content shall be minimum 5.5 grams per ounce.
- Fiber content shall be minimum 1 gram per ounce.
- Iron shall be minimum 0.5 mg per ounce.

10. HUMMUS, CHILLED OR FROZEN

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Salad hummus, chl, classic, w/pretzels for dipping, 12/4.56

OZ CO., OCONUS: Salad hummus prepared 8/4lb. co. CONUS: Chilled Hummus 2 / 4lb. co.,

Frozen Salad, Hummus 3.75 lb. co. Chilled Salad hummus 2 / 4lb. co.

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen and/or chilled and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sodium should not be greater than 131 grams per ounce.
- Protein should be at least 2 grams per ounce.

FREEZE DRIED INFORMATION

USDA freeze dried language was used in the development of these specifications.

FREEZE DRIED SPECIFICATIONS

1. BEEF, GROUND, FREEZE DRIED, FULLY COOKED

PORTION SIZE/WEIGHT RANGE: ½ cup dry, 2/3 cup prepared. Prepared from ground beef, NAMP/NAMI 136.

PACKAGING AND MARKING:

- Packaging and marking shall be in accordance with Good Commercial Practices.
- The product shall be packaged in a No.10 metal can for the U.S. Navy.
- Each No. 10 can must contain an oxygen scavenger that shall be constructed of materials that are safe for direct and indirect food contact.
- The oxygen scavenger shall be in compliance with all applicable Food and Drug Administration (FDA) regulations
- Other types and sizes of packages may be specified for other services.

MISCELLANEOUS REQUIREMENTS:

- The product shall be 100 percent ground beef crumbles.
- Raw ground beef shall be cooked before freeze drying.
- The addition of fillers or extenders is not allowed.
- The dry beef shall contain a minimum of 15 grams of protein per ounce.
- The dry beef shall contain less than 361 grams of sodium per ounce.
- No artificial flavors, colors, or preservatives are allowed.
- The beef shall be practically free of bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and glandular material.
- Not more than 10 percent, by weight, of the product shall pass through a U.S. Standard No. 8 sieve when examined.
- The moisture content of the dehydrated product shall not exceed 4.0 percent with (≤ 0.80) limit for water activity.
- Odor and Flavor: The rehydrated ground beef shall have a cooked ground beef odor and flavor. The rehydrated packaged food shall be practically free from foreign odors and flavors.
- Texture: The rehydrated beef crumbles shall be slightly moist and tender and shall not be grainy.
- Rehydrated Product: The rehydrated ground beef pieces shall be distinct pieces and shall be a medium brown color.

2. CHICKEN, SLICED, FREEZE DRIED, FULLY COOKED

PORTION SIZE/WEIGHT RANGE: ½ cup dry

Prepared from chicken broilers or fryer/roasters, chilled or frozen, that are whole, half, or quartered and are cut into parts that have been processed in accordance with USDA Poultry Product Inspection Regulations. No fowl or spent hens allowed.

PACKAGING AND MARKING:

- Packaging and marking shall be in accordance with Good Commercial practices.
- The product shall be packaged in a No.10 metal can for the U.S. Navy.
- Each No. 10 can will contain an oxygen scavenger that shall be constructed of materials that are safe for direct and indirect food contact.
- The oxygen scavenger shall be in compliance with all applicable Food and Drug Administration (FDA) regulations
- Other types and sizes of packages may be specified for other services.

MISCELLANEOUS REQUIREMENTS:

- The product shall be 100 percent boneless chicken breast with rib meat.
- Raw chicken shall be cooked before freeze drying.
- The dry chicken shall contain a minimum of 20.8 grams of protein per ounce.
- The dry chicken shall contain less than 392 grams of sodium per ounce.
- Product shall be processed from breast meat in accordance with Good Manufacturing Practices.
- Chicken may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) in width, 1 inch (25 mm) thick, and a range of 2 inches to 3 inches (75 mm) in length.
- The addition of fillers or extenders is not allowed.
- No artificial flavors, colors, or preservatives are allowed.
- The chicken slice shall be practically free of bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and glandular material.
- Not more than 10 percent, by weight, of the product shall pass through a U.S. Standard No. 8 sieve when examined.
- The moisture content of the rehydrated product shall not exceed 4.0 percent with (≤ 0.80) limit for water activity.
- Odor and Flavor: The rehydrated chicken shall have a cooked poultry odor and flavor. The rehydrated packaged food shall be practically free from foreign odors and flavors.
- Texture: The rehydrated chicken shall be slightly moist and tender and shall not be chalky or grainy.

3. SAUSAGE CRUMBLES, FREEZE DRIED, FULLY COOKED

PORTION SIZE/WEIGHT RANGE: ½ cup dry

Prepared from pork breakfast sausage patties or skinless links.

PACKAGING AND MARKING:

- Packaging and marking shall be in accordance with Good Commercial practices.
- The product shall be packaged in a No.10 metal can for the U.S. Navy.
- Each No. 10 can must contain an oxygen scavenger which shall be constructed of materials that are safe for direct and indirect food contact.
- The oxygen scavenger shall be in compliance with all applicable Food and Drug Administration (FDA) regulations
- Other types and sizes of packages may be specified for other services.

MISCELLANEOUS REQUIREMENTS:

- The product shall be 100 percent pork sausage crumbles.
- Raw breakfast sausage shall be cooked before freeze drying.
- The addition of fillers or extenders is not allowed.
- The sausage shall contain a minimum of 9.45 grams of protein per ounce.
- The sausage shall contain no more than 353 grams of sodium per ounce.
- No artificial flavors, colors or preservatives are allowed.
- The sausages shall be practically free of bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and glandular material.
- Not more than 10 percent by weight, of the product shall pass through a U.S. Standard No. 8 sieve when examined.
- The moisture content of the freeze dry product shall not exceed 4.0 percent with (≤ 0.80) limit for water activity.
- Odor and Flavor: The rehydrated sausage crumbles shall have a uniform breakfast sausage flavor. The rehydrated packaged food shall be free from any rancid or off odor or flavors.
- Texture: The rehydrated sausage shall be slightly moist and tender and shall not be rubbery

SEAFOOD INFORMATION

The U.S. Standards for Grades of Fishery Products will be used wherever possible when selecting fish and seafood items. Grade requirements are specified in each product's catalog entry.

Note: At least one of the following items must be present for any product that is required to meet a specific grade standard (as cited in the item's catalog entry) to be considered as graded:

- Grade Certificate
- Grade declaration on the product or the case
- Grade stamp on the case

Canned or frozen seafood must contain fewer than 90 milligrams of sodium per ounce.

SEAFOOD SPECIFICATIONS

1. CATFISH FILLETS, BREADED, RAW OR PAR FRIED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the *United States Standards for Grades of North American Freshwater Catfish and Products Made There from*.
- Wild caught seafood offerings will always be preferred over a farm raised option. When cost and affordability come into consideration farm-raised will be considered.
- Product shall be prepared from fillets that have the following characteristics:
 - Type 2 – frozen (IQF)
 - Style 2 – skinless
 - Market Form 4
 - Trimmed
- Breading shall be a maximum of 30 percent of a portion by weight.
- Various flavor profiles are permitted.

- Approximately 15 percent solution and/or wash is allowed per serving.
- Sodium shall be a maximum of 150 mg per ounce.
- Product shall contain a minimum of 3.75 g of protein per ounce.

2. CATFISH FILLETS, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 to 7 ounces or 7 to 9 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- This product is not gradable, but it must comply with all requirements of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.
- Wild caught seafood offerings will always be preferred over a farm raised option. When cost and affordability come into consideration farm-raised will be considered.
- Product shall be prepared from fillets that have the following characteristics:
 - Type 2 – frozen (IQF)
 - Style 2 – skinless
 - Market Form 4
 - Trimmed
- Approximately 15 percent solution and/or wash is allowed per serving.
- Sodium shall be a maximum of 120 mg per ounce.

3. CATFISH NUGGETS, BREADED, PAR FRIED

SERVICES AUTHORIZED: USA (IMT ONLY)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 ounce to 3 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS

- This product is not gradable, but it must comply with all requirements of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.
- Breading shall be a maximum of 30 percent of a portion by weight.
- Sodium content shall be 150 mg or less per ounce
- Protein content shall be 3.75 grams or more per ounce

4. COD FILLETS, BATTERED, PAR FRIED

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE:

- 2 ounces to 3 ounces each (no additional tolerance allowed).
- User shall specify the required package weight of the raw product.

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States General Standards for Grades of Fish Fillets.
- Product shall contain a minimum of 40 percent fish flesh.
- Sodium shall be a maximum of 150 mg per ounce.

NOTE: See Fish Portions for 3-ounce to 5-ounce battered cod portions.

5. COD FILLETS, BREADED, RAW OR PAR FRIED

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 4 to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States General Standards for Grades of Fish Fillets.
- Wild caught seafood offerings will always be preferred over a farm raised option. When cost and affordability come into consideration farm-raised will be considered.
- Product shall a minimum of 50 percent fish flesh.
- Sodium shall be a maximum of 150 mg per ounce.
- Protein shall be 3.5 grams or higher per one ounce

6. COD FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE:

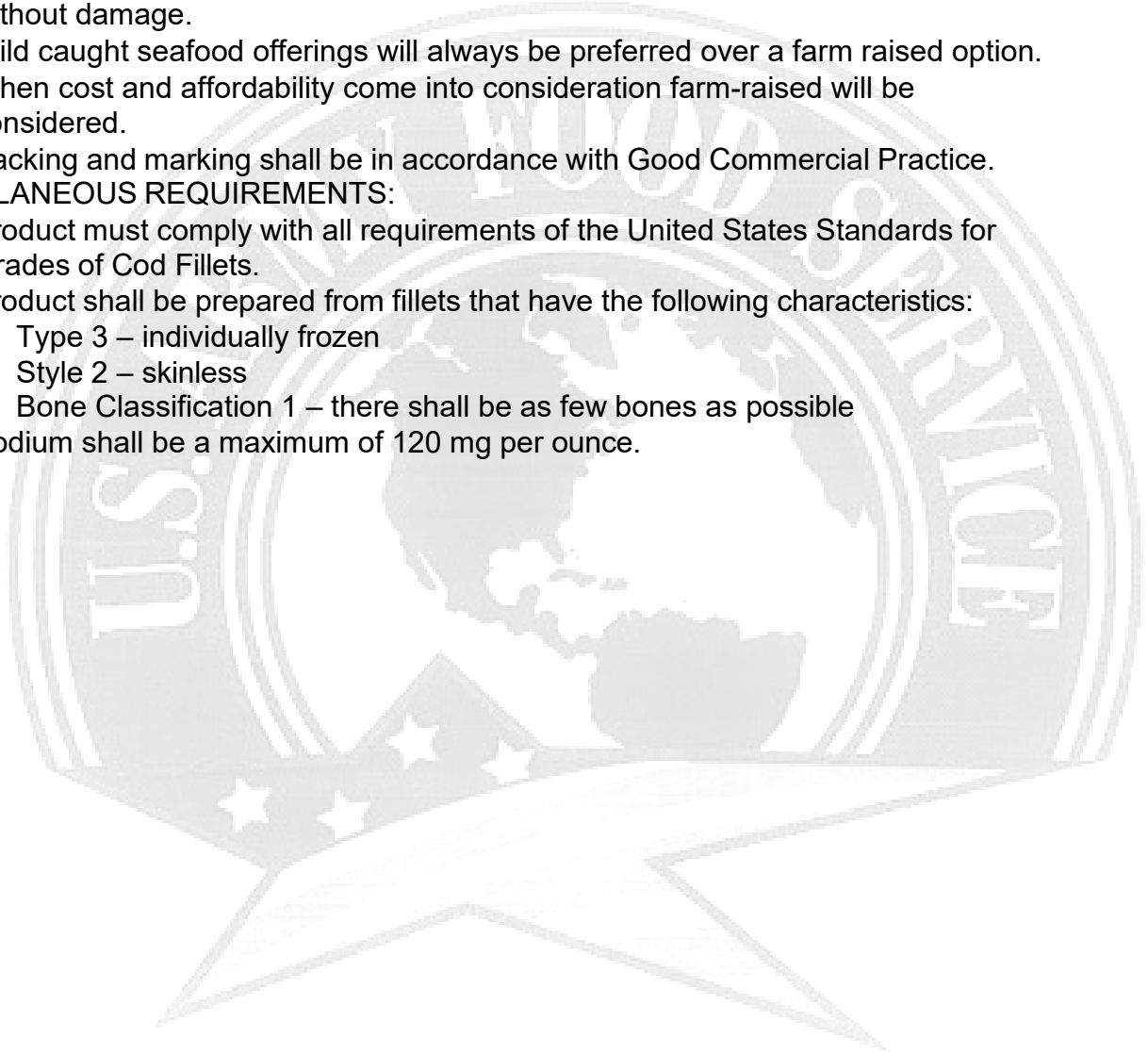
- 4 ounces to 6 ounces each (no additional tolerance allowed).
- User shall specify the required package weight of the raw product.

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Cod Fillets.
- Product shall be prepared from fillets that have the following characteristics:
 - Type 3 – individually frozen
 - Style 2 – skinless
 - Bone Classification 1 – there shall be as few bones as possible
- Sodium shall be a maximum of 120 mg per ounce.



7. CRABMEAT, IMITATION, SURIMI, CHUNKS AND/OR FLAKES

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain a minimum of 40 percent fish flesh.
- Sodium shall be a maximum of 240 mg per ounce.

8. CRAB LEGS AND CLAWS, ALASKAN KING, SPLIT AND/OR BUTTERFLIED, FULLY COOKED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 16 to 22 count

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed Red, Brown, and/or Golden Alaskan King crabs.
- Product shall contain legs and claws in their natural proportion (1 claw for every 3 legs).
- Product shall meet minimum 80 percent fill.
- Sodium shall be a maximum of 330 mg per ounce

9. FISH PORTIONS, BATTER DIPPED, PAR FRIED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 ounces to 5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect it from deterioration during shipping and storage and to permit removal of solidly frozen individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from Cod, Whiting, or Ocean Perch.
- Product shall contain a minimum of 40 percent fish flesh.
- Sodium shall be a maximum of 160 mg per ounce.
- Protein shall be 4 grams or higher per ounce.
- Twice-frozen fish blocks are not authorized as a raw ingredient for this item.

10. FLOUNDER FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Flounder.
- Product shall be prepared from fillets that have the following characteristics:
 - Type 3 – frozen (IQF)
 - Sub Style A – glazed
 - Bone Classification 1 – there shall be as few bones as possible
- Sodium shall be a maximum of 120 mg per ounce.

11. LOBSTER TAIL, COLD WATER, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed only from species *Homarus americanus*.
- Sodium shall be a maximum of 150 mg per ounce.

12. LOBSTER TAIL, SPINY, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6 ounces to 8 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed only from the following species:
 - Fresh *Panulirus argus*
 - Fresh *Panulirus interruptus*
 - Frozen *Panulirus marginatus*
- Sodium shall be a maximum of 150 mg per ounce.

13. POLLOCK BURGER, ALASKAN, RAW

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 4 ounces each (+/- 0.25-ounce tolerance)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium shall be a maximum of 120 mg per ounce.

14. POLLOCK FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (other portion sizes may be considered based on market availability)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States General Standards for Grades of Fish Fillets.
- Product shall be prepared from fillets that have the following characteristics:
 - Type 2 – frozen (IQF)
 - Sub Style A – glazed
 - Style 1 (iv) – single, skin off
 - Bone Classification 1 – there shall be as few bones as possible
- Sodium shall be a maximum of 120 mg per ounce.

15. POLLOCK FILLETS, STUFFED, RAW

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 4 ounces to 5 ounces each (other portion sizes may be considered based on market availability)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all applicable criteria of the United States General Standards for Grades of Fish Fillets.
- The following flavor profiles are allowed:
 - Maryland style
 - Louisiana style
 - Florentine styles
- Sodium shall be a maximum of 120 mg per ounce.

16. POLLOCK PORTIONS, BATTER DIPPED, PAR FRIED

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 2 ounces to 3 ounces or 3.5 ounces to 4.5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain a minimum of 40 percent fish flesh.
- Twice-frozen fish blocks are not authorized as a raw ingredient for this item.
- Sodium shall be a maximum of 150 mg per ounce.
- Protein content shall be 4 grams or higher per ounce.

17. POLLOCK PORTIONS, BREADED, PAR FRIED

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 3.7 ounces to 4.3 ounces each (other portion sizes may be considered based on market availability)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain a minimum of 65 percent fish flesh.
- Product shall be rectangular shaped.
- Sodium shall be a maximum of 176 mg per ounce.
- Protein content shall be 4 grams or higher per ounce.

18. POLLOCK PORTIONS, SERPENTINE CUT, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4.5 ounces each (other portion sizes may be considered based on market availability)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium shall be a maximum of 120 mg per ounce.

19. SALMON FILLETS, RAW, SKIN ON

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 to 6 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fish Fillets.
- Product may be prepared from Coho, Sockeye, Chinook, salmon. Chum will only be available in the absence of the others above.
- Customer may specify desired weight within 4 – 6 ounces.
- Sodium shall be 90 mg or less per one ounce.

20. SALMON FILLETS, RAW, SKIN OFF

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 to 6 ounces each (no additional tolerance allowed).

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fish Fillets.
- Product may be prepared from Coho, Sockeye, Chinook, salmon. Chum will only be available in the absence of the others above.
- Customer may specify desired weight within 4 – 6 ounces.
- Sodium shall be 90 mg or less per one ounce.

21. SALMON FILLETS, STUFFED, RAW, MARYLAND STYLE

GRADE REQUIREMENT: Prepared from US Grade A

PORTION SIZE/WEIGHT RANGE: 4.2 ounces to 4.6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fish Fillets.
- Product may be prepared from Coho, Sockeye, or Chinook salmon.
- Sodium shall be a maximum of 120 mg per ounce.
- Prepared with only wild caught (farm raised is not acceptable).

22. SALMON BURGER, RAW

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4.5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium shall be a maximum of 120 mg per ounce.

23. SALMON, PINK, CANNED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: A maximum of 64 ounces (4 pounds)

PACKAGING AND MARKING:

- Product shall be packaged in hermetically sealed cans.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the U.S. Department of Commerce (USDC).
- Product shall be processed in accordance with Good Manufacturing Practices.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.
- Product shall have the following characteristics:
 - Type A – canned
 - Species IV – pink
 - Style A – regular
 - Packing medium 1 – (water)
 - Flavor 1 – natural
- Sodium shall be a maximum of 120 mg per ounce.

24. SALMON, PINK, FLEX POUCH

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14.26 ounce or 43 ounces

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all the criteria of The U.S. Department of Commerce (USDC).
- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be Type A (canned), Species IV (Pink), Packing media 1 (water), and Flavor 1 (natural).
- Smoke flavor is acceptable.
- Sodium content shall be 120 mg or less per 1 oz.

25. SCALLOPS, SEA, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 20 to 30 count per pound

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Frozen Raw Scallops.
- Product shall have the following characteristics:
 - Style (b) – IQF
 - Sub Style A – glazed
 - Sub Style B – unglazed
 - Type 1 – Adductor muscle
 - Type 2 – Adductor muscle with catch portion removed
- Water-added or chemical pump-added Scallop products are not authorized.
- Sodium shall be a maximum of 120 mg per ounce.

26. SHRIMP BURGERS, RAW (IMT Only)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 ounces to 4.5 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium shall be a maximum of 120 mg per ounce.

27. SHRIMP, BREADED, RAW

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 16 to 20 pounds, 18 to 25 pounds, 21 to 25 pounds, or 31 to 35-pound finished product count.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage, must be able to remove individual portions without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option. When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Breaded Shrimp.
- Product must be Style II, "Lightly Breaded Shrimp"; frozen, raw, breaded shrimp containing a minimum of 65 percent shrimp material.
- Product may be Type I or Type II, fantail (butterfly) or round shrimp.
- Product must be Subtype B or C, with tail fin but no shell segments present or without tail fin and shell segments.
- 21 – 25/lb., fantail, or round, with tail fin but no shell segments present.
- Sodium content shall be 145 mg or less per 1 ounce.

28. SHRIMP, BREADED, PAR FRIED

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE:

- 21 to 25 per pound or 31 to 35 per pound finished product count.
- 21 to 25 per pound, fantail (butterfly) or round, with tail fin, no shell segments allowed or without tail fin, no shell segments allowed.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual portions.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product may have the following characteristics:
 - Type I – fantail (butterfly)
 - Type II – round
- Product shall have the following characteristics:
 - Subtype B – with tail fin, no shell segments allowed
 - Subtype C – without tail fin, no shell segments allowed
- 21 – 25/lb., fantail (butterfly) or round, with tail fin but no shell segments present or 31 – 35/lb., fantail (butterfly) or round, without tail fin and shell segments.
- Sodium shall be a maximum of 120 mg per ounce.

29. SHRIMP, PEELED AND DEVEINED, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE:

- 21 to 25 per pound, 26 to 30 per pound, or 31 to 35 per pound finished product count.
- 26 to 30 per pound or 31 to 35 per pound, fantail (butterfly) or round, tail on or tail off.

PACKAGING AND MARKING:

- Product shall be packaged in sealed bags to protect against damage and/or deterioration during shipping and storage and to permit removal of solidly frozen individual shrimp.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fresh and Frozen Shrimp.
- Product shall have the following characteristics:
 - Type 3 –individually frozen
 - Style 1 – raw
 - Sub Style A – glazed
 - Sub Style B – unglazed
- Market Form 5 – peeled and deveined, round, tail on (all shell removed except last shell segment and tail fins) with segments shallowly slit to last segment.
- Market Form 6 -- peeled and deveined, round, tail off (all shell and tail fins removed) with segments shallowly slit to last segment
- 26 – 30/lb. or 31 – 35/lb., round or butterfly, tail on or tail off.
- Sodium shall be a maximum of 100 mg per ounce.

30. SHRIMP PIECES, PEELED AND DEVEINED, U-60 COUNT

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: U-60 count (fewer than 60 shrimp per pound)

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during shipping.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium shall be a maximum of 100 mg per ounce.

31. SHRIMP, WHOLE, RAW, CRABMEAT STUFFED

GRADE REQUIREMENT: Prepared from US Grade A

PORTION SIZE/WEIGHT RANGE: Prepared from product that has 30 to 40 per pound.

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product shall be fantail (butterfly) with tail-on.
- Crabmeat content shall be a minimum of 20 percent and a maximum of 25 percent.

32. SNOW CRAB CLUSTERS, FULLY COOKED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 12 ounces each (natural clusters) (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packed so that solidly frozen individual portions can be removed without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from fresh *Chionoecetes opilio* shellfish meat.
- Product must meet minimum 80 percent fill.
- Sodium shall be a maximum of 120 mg per ounce.

33. TILAPIA FILLETS, BONELESS AND/OR SKINLESS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 to 6 ounces each (3 to 5 ounces will be allowed when the 4 to 6 ounce product is unavailable)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fish Fillets.
- Product shall have the following characteristics:
 - Type 2 – frozen (IQF)
 - Sub Style A – glazed
 - Sub Style B – unglazed
 - Style 1 (iv) – single, skin off
 - Bone Classification 1 –there shall be as few bones as possible
- Sodium shall be a maximum of 120 mg per ounce.

34. TROUT, WHOLE, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 8 to 10 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fish Fillets.
- Product shall have the following characteristics:
 - Type 3 – frozen, IQF
 - Sub Style A – glazed
 - Style 2 – dressed, eviscerated
- Sodium shall be a maximum of 120 mg per ounce.

35. TROUT FILLETS, RAW

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 to 6 ounces each (no additional tolerance allowed)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen (IQF) and packaged to protect it from deterioration during shipping and storage and to permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the United States Standards for Grades of Fish Fillets.
- Product shall have the following characteristics:
 - Type 2 – frozen, IQF
 - Sub Style A – glazed
 - Bone Classification 1 – there shall be as few bones as possible
- Sodium shall be a maximum of 120 mg per ounce.

36. TUNA, CANNED OR IN VACUUM POUCH

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 66.5 ounce can or 43-ounce pouch only

PACKAGING AND MARKING:

- Product shall be packaged in hermetically sealed cans or in vacuum foil pouches.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Product marked as “Light Tuna” must meet the requirements of CID A-A-20155D, CFR 161.190, CFR Part 123, and CFR Part 110.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all requirements of the U.S. Department of Agriculture (USDA).
- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall have the following characteristics: Type A – canned, Type B – flexible pouch, Form I – chunk, Form II – solid, Color A – light, Package medium 1 – water
- Sodium shall be a maximum of 125 mg per ounce and a maximum of 150 mg per ounce for flavored products.

37. OCEAN PERCH, FLT, PACIFIC, IQF, WILD, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC, USSF

GRADE REQUIREMENT: Grade A

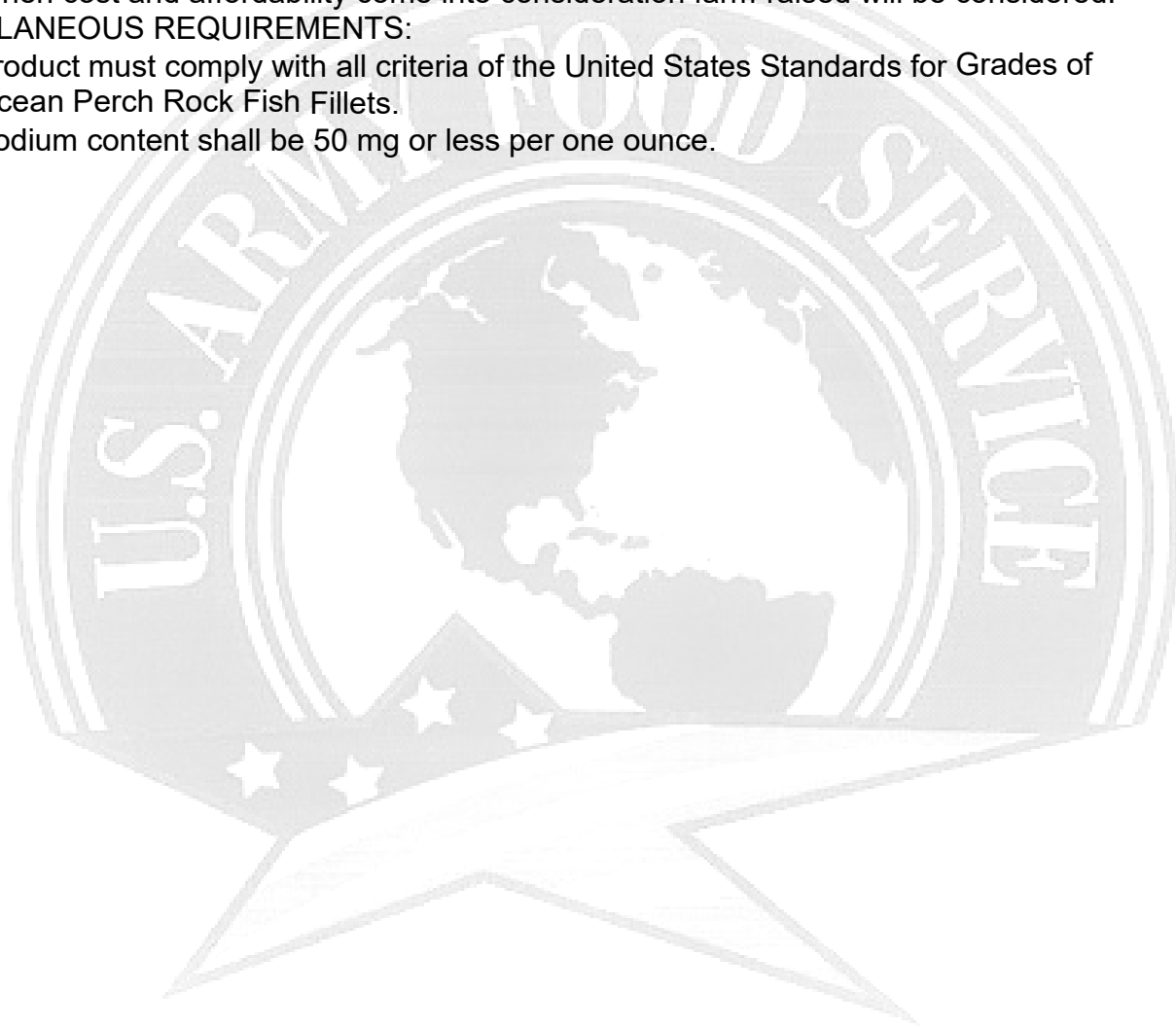
PORTION SIZE/WEIGHT RANGE: 4 – 8 oz. each (no added tolerance shall be applied),

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Wild caught seafood offerings will always be preferred over a farm raised option.
- When cost and affordability come into consideration farm-raised will be considered.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Ocean Perch Rock Fish Fillets.
- Sodium content shall be 50 mg or less per one ounce.



FEDERAL SUPPLY CLASS (FSC) 8910 DAIRY FOODS AND EGGS

MILK INFORMATION

Milk Description

Milk is obtained by milking one or more healthy cows. Milk is a secretion that is completely or almost completely free from colostrum. The amount of milk fat can be adjusted by separating milk fat from the secretion or by adding any one or more of the following to the secretion: cream, concentrated milk, dry whole milk, skim milk, concentrated skim milk, or nonfat dry milk. Milk that is packaged for beverage use shall be pasteurized or ultra-pasteurized. Milk needs to be homogenized. Milk and milk products shall meet current good manufacturing practices (GMPs) established by the FDA (21 CFR 110).

Milk must contain at least 8.25 percent milk solids, not fat, and at least 3.25 percent milk fat (USDA, 2018). Fluid milk and milk products with nutrient claims for fat must meet requirements for food nutrient content claims and must use standardized terminology (21 CFR 130.10). Milk labeled whole fat must contain at least 3.25 percent total milk fat (21 CFR 131.110), reduced fat milk must contain at least 25 percent less total fat than whole fat milk (21 CFR 101.62), low fat milk must contain no more than 3 g of total fat (21 CFR 101.62), and skim/nonfat/fat-free milk must contain less than 0.5 g of total fat (21 CFR 101.62).

Pasteurization and Homogenization

Pasteurization practices must adhere to the FDA provisions in 21 CFR 131.1. Pasteurization shall take place in the proper equipment as defined by the FDA at a temperature and for a period of time that allows for microbial destruction. All fluid milk and milk products must be pasteurized at a temperature at or above 72°C (161°F) for a period of 15 seconds or more (High Temperature Short Time (HTST) Pasteurization) or at a temperature at or above 63°C (145°F) for a period of 30 minutes or more (Vat Pasteurization). When sweeteners are added to milk or milk products, then the temperature for pasteurization must be increased by 2.8°C (5°F) (FDA, 2018).

Additional pasteurization methods may be used to destroy microbes. Different methods of pasteurization affect shelf life.

Ultra-high temperature (UHT) processed milk is heated to at least 135°C (275°F) for two seconds to four seconds and is stored in special packaging. Unopened UHT milk can last for six months at ambient temperatures. Once opened it should be refrigerated and treated like fresh milk. UHT milk should be stored for a few months without cooling.

Extended shelf life (ESL) milk is produced with a combination of heat treatment and microbial filtration at 125°C to 130°C (257°F to 266°F). Shelf life for commercial ESL milk ranges from 30 days to 90 days at 4°C (39°C); careful handling and temperature control are required to prevent bacterial growth between the processing and packaging stages.

	HTST Pasteurization	ESL	UHT
Storage condition	Refrigerated	Refrigerated	Room temperature
Packaging	Clean	Aseptic	Aseptic
Shelf-life	10-14 days	30-60 days	Greater 6 months
Flavor	Little cooked Flavor	Mild cooked Flavor	Definite Cooked Flavor

Fluid milk and milk products shall meet FDA provisions for homogenization.

Groups, Types, and Flavors

Group I - Pasteurized (Sec. 5.1.2).

Group II - Ultra-pasteurized (Extended Shelf Life Under Refrigeration (ESL)) (Sec. 5.1.2).

Group III - Aseptically processed and packaged (Ultra High Temperature (UHT)) (Sec. 5.1.2).

Type A - Whole Milk

Type B - Reduced fat milk

Type C - Low-fat Milk

Type D - Nonfat/skim/fat free Milk

Type E - 100 percent Lactose free milk

Type F - 100 percent Lactose free reduced fat milk

Type G - 100 percent Lactose free Low-fat milk

Type H - 100 percent Lactose free Nonfat/skim/fat free milk

Flavor a - Banana

Flavor b - Chocolate

Flavor c - Strawberry

Flavor d - Vanilla

Flavor e - Other flavors currently commercially available (*purchaser shall specify*)

Type I - Acidified buttermilk*

Type J - Acidified reduced fat buttermilk

Type K - Acidified Low-fat buttermilk

Type L - Acidified Nonfat/skim/fat free buttermilk

Type M - Cultured buttermilk

Type N - Cultured reduced fat buttermilk

Type O - Cultured Low-fat buttermilk

Type P - Cultured Nonfat/skim/fat free buttermilk

Note: Type I through Type P are not available with Group III (aseptically processed and packaged).

Vitamin D and Vitamin A Fortification

Each 946 ml (1 quart) of milk types A, E, I, and M (finished milk beverages) shall contain 400 IU of vitamin D. Milk types adjusted for milk fat (Types B, C, D, F, G, H, J, K, L, N, O, and P) must be fortified so that the finished fluid milk contains 400 IU of Vitamin D and 2,000 IU of Vitamin A in each 946 ml (1 quart) of milk. Nutrient levels of Types B, C, D, F, G, H, J, K, L, N, O, and P must equal that of fluid milk or milk products before any milk fat reduction or modification.

Foreign material

All fluid milk and milk products shall be free of foreign material such as dirt, insect parts, hair, wood, glass, or metal; all milk and milk products shall be clean and wholesome.

Flavors

Fluid milk and milk products of all types shall have distinctive individual flavors that are pleasantly sweet. Acidified and cultured buttermilks must have a pleasing, desirable aroma and flavor; there shall be no undesirable flavors such as putrid, bitter, metallic, or excessively acidic.

Chocolate Flavoring

Fluid milk and milk products with chocolate flavoring must meet 21 CFR 163 provisions for cacao product regulations. Acceptable flavoring agents are derived from cacao products and have a pleasingly sweet, distinctive chocolate flavor with no presence of objectionable flavors.

Color

All fluid milk and milk products must have uniform color. The color must be characteristic of the type and/or flavor it represents.

Body

Fluid milk and milk product types A through H must have smooth body and acceptable mouth feel. Slimy or ropy mouth feel is not acceptable, and no products should show evidence of floating fat particles or wheying off. Acidified and cultured buttermilk products must be smooth, uniform, and of medium consistency. These types of buttermilk shall be free from undesirable gas formation and wheying off; they must be nearly free from entrapped air.

Shelf Life and Age Requirement

All fluid milk and milk products shall comply with State and local laws, regulations, or requirements governing shelf life and age.

Manufacturers' and/or Distributors' Product Assurance

Manufacturers and distributors shall certify and be prepared to provide proof that all fluid milk and milk products meet FDA provisions; adhere to the manufacturers and distributors' own specifications, standards, and quality assurance practices; and be the same product offered for sale in the commercial market. Purchasers have the right to require proof of conformance.

Regulatory Requirements

The delivered fluid milk and milk products shall comply with the current edition of the Grade “A” Pasteurized Milk Ordinance (PMO) (FDA, 2018) and shall comply with all applicable Federal, State, and local regulations relating to the production, transportation, receiving, processing, packaging, labeling, storage, distribution, and sale of fluid milk and milk products in the commercial marketplace. Fluid milk and milk products shall comply with all applicable provisions and regulations of the Federal Food, Drug, and Cosmetic Act and the Fair Packaging and Labeling Act (21 CFR, FDA, 2018).

Quality Assurance Provisions

All Grade “A” milk plants that produce milk and milk products must adhere to applicable requirements in the current edition of the *Grade “A” Pasteurized Milk Ordinance* (PMO). This includes the production, transportation, processing, handling, sampling, analysis, labeling, and sale of fluid milk and milk products.

Fluid milk and milk products must be obtained through a dairy firm that is on the FDA’s Interstate Milk Shippers (IMS) List with an Enforcement Rating of 90 or better that is identified in the *Sanitation Compliance and Enforcement Rating of IMS* through the FDA.

A dairy hazard analysis critical control point (HACCP) listing may be used in place of a conventional standard compliance rating and enforcement rating. Enforcement ratings by regulatory agencies and/or HACCP listings for milk plants are found in the IMS list.

Any testing conducted on fluid milk and milk products must be conducted by approved milk laboratories that are on the IMS list. Testing procedures must adhere to the most current editions of the FDA’s Grade “A” Pasteurized Milk Ordinance, the American Public Health Association’s Standard Methods for the Examination of Dairy Products, and Official Methods of Analysis of the Association of Official Analytical Chemists.

Packaging

Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

Food Fortification with Vitamins and Minerals

The following applies to food fortification with vitamins and minerals:

- Food fortification with vitamins and minerals takes place when a nutrient is shown by adequate scientific documentation to have been lost in storage, handling, or processing in a measurable amount equal to at least 2 percent of the Daily Reference Value (DRV) of protein and or potassium and 2 percent of the Reference Daily Intake (RDI) in a normal serving of the food.
- Good manufacturing practices (GMPs) and normal storage and handling procedures cannot prevent the loss of such nutrient(s).
- All nutrients (including protein, iodine, and vitamin D) that are lost in a measurable amount are restored and all ingredients of the food product that contribute nutrients are considered in determining restoration levels.
- The food is not the subject of any other Federal regulation that requires or prohibits nutrient addition(s), or the food has not been fortified in accordance with any other Federal regulation that permits voluntary nutrient additions. [45 FR 6323, Jan. 25, 1980, as amended at 58 FR 2228, Jan. 6, 1993]

Milk Terminology and Definitions

Extended Shelf-Life: (ESL) or ultra-pasteurized milk is produced by thermal processing using conditions between those used for traditional high-temperature, short-time (HTST) pasteurization and those used for ultra-high-temperature (UHT) sterilization.

Cultured Milk: Produced by culturing cream, milk, partially skimmed milk, or skim milk – alone or in combination – with appropriate characterizing bacteria. The product cannot contain less than 3.25 percent milk fat and not less than 8.25 percent nonfat milk solids. The product may be labeled to show the addition of certain characterizing ingredients and lactic acid producing bacteria. Examples include kefir cultured milk, acidophilus cultured milk, cultured buttermilk.

Evaporated Milk: A heat-sterilized product with an extended shelf life. Sixty percent of milk's water is removed to make evaporated milk. It must contain no less than 6.5 percent milk fat, no less than 16.5 percent nonfat milk solids, and no less than 23 percent, by weight, of total milk solids.

Sweetened Condensed Milk: Comprised of a mixture of milk (whole and nonfat, pasteurized, homogenized milks) with approximately 60 percent of water removed. The product is sweetened with safe nutritive carbohydrate sweeteners such as sucrose. Sweetened condensed milk contains no less than 8 percent milk fat and no less than 28 percent total milk solids.

Nonfat Dry Milk: Produced by removing water from pasteurized skim, nonfat, or fat-free milk. It contains no more than 5 percent, by weight, of moisture and no more than 1.5 percent, by weight, of milk fat unless otherwise indicated (International Dairy Foods Association, 2018).

Acidified Milk: Produced by souring one or more dairy ingredients with one or more acidifying ingredients, with or without the addition of microbial organisms. Any ingredients used to produce acidified milk shall be safe and suitable. The product contains no less than 3.25 percent milk fat and no less than 8.25 percent nonfat milk solids. It must have a titratable acidity of no less than 0.5 percent, expressed as lactic acid. Acidified milk shall be pasteurized or ultra-pasteurized before the addition of microbial cultures and/or the addition of flakes or granules of butterfat or milk fat. Acidified milk may be homogenized. The name of the food must be accompanied by a declaration that indicates additional characterizing flavors or the presence of characterizing microbial organisms. Examples include acidified kefir milk, acidified acidophilus milk, or acidified buttermilk. (CFR, FDA, 2018).

Organic Milk: The Organic Foods Production Act requires that certifying agents test organic products periodically to determine whether they contain pesticides, nonorganic residue, or natural toxicants. National Organic Program (NOP) regulations do not explicitly require certifying agents to test for genetically modified (GM) material such as GM feed and forage that could enter the organic production process. (USDA, Office of Inspector General, 2012).

DoD Menu Standards (DODM 1338.10, December 2014 current edition)

The following DoD menu standards apply to dairy and eggs:

- All Milk to include milk alternatives (almond, soy, rice, milk, etc.) is fortified with Vitamin A (at least 1200 IU, 15 percent Daily Value (DV) and Vitamin D (at least 100 IU, 15 percent DV per 8 oz serving).
- Milk alternatives will be fortified and shall provide at least 25 percent of DV (300mg) of calcium per 8oz liquid serving.
- Offer low fat or skim milk as the primary milk, when available.
- Use low fat or skim (when available) in recipes and appropriate.
- Use evaporated non-fat milk when available.
- Offer reduced fat dairy choices (e.g., cottage cheese, light sour cream, cream cheese, shredded cheese, and sliced cheese). Use one percent or nonfat cheeses in cooking when appropriate.
- Offer a plain yogurt and at least two flavors of low fat or fat free yogurt (0 percent fat to 2 percent fat) in either individual or bulk servings without artificial sweeteners at all meals. Yogurts must contain fewer than 25 grams of sugar for traditional yogurt and 16 grams of sugar for Greek yogurt per 5.3 to 6 ounce serving. Once the above requirements are met additional options may be offered such as: artificially sweetened or alternative milk (soy, oat etc.) yogurts when available and based on customer demand in either individual or bulk.
- Offer egg whites or egg substitutes (reduced cholesterol) as an alternative to whole egg products.
- Use egg substitute in place of whole eggs in baked items.

MILK SPECIFICATIONS

1. MILK, REDUCED-FAT, PASTEURIZED, CHILLED (2 to 2.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Needs to be fortified with 1200 IU (15 percent DV or 360 mcg RAE vitamin A)
- Needs to be fortified with 100 IU (15 percent DV) or 2.5 mcg and 15 percent RDI vitamin D per 8 oz., UHT Milk will have the same standards.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

2. MILK, LOW-FAT, PASTEURIZED, CHILLED (0.5 to 1.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Needs to be fortified with 1200IU (15 percent DV or 360 mcg RAE vitamin A)
- Needs to be fortified with 100IU (15 percent DV) or 2.5 mcg and 15 percent RDI vitamin D per 8 oz
- Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

3. MILK, NON-FAT, PASTEURIZED, CHILLED (0 to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with 1200IU (15 percent DV or 360 mcg RAE vitamin A
- Needs to be fortified with 100IU (15 percent DV) or 2.5 mcg and 15 percent RDI vitamin D per 8 oz
- Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors).

4. MILK, LOW-FAT, PASTEURIZED, FLAVORED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with 1200IU (15 percent DV or 360 mcg RAE vitamin A
- Needs to be fortified with 100IU (15 percent DV) or 2.5 mcg and 15 percent RDI vitamin D per 8 oz
- Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors).

5. MILK, NON-FAT, PASTEURIZED, FLAVORED, CHILLED (0 PERCENT to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with 1200IU (15 percent DV or 360 mcg RAE vitamin A
- Needs to be fortified with 100IU (15 percent DV) or 2.5 mcg and 15 percent RDI vitamin D per 8 oz
- Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors).



6. MILK, CULTURED BUTTERMILK, LOW-FAT, PASTEURIZED, CHILLED (1 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- U
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

7. MILK, CULTURED BUTTERMILK, NON-FAT, PASTEURIZED, CHILLED (0 to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: US Extra Grade A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified in vitamin A and vitamin D
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

8. MILK, ACIDIFIED BUTTERMILK, LOW-FAT, PASTEURIZED, CHILLED (1 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

9. MILK, ACIDIFIED BUTTERMILK, NON-FAT, PASTEURIZED, CHILLED (0 to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

10. MILK, LOW-FAT, PASTEURIZED, 100 PERCENT LACTOSE FREE, CHILLED (0.5 to 1.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

11. MILK, NON-FAT, PASTEURIZED, 100 PERCENT LACTOSE FREE, CHILLED (0 PERCENT to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT to 7 GALLON BIB AND ASEPTIC PACK

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).

12. MILK, LOW-FAT AND/OR NON-FAT, EVAPORATED, (0 PERCENT to 1.9 PERCENT MILK FAT)

GRADE REQUIREMENT: Use CID requirements: AA20072D

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Needs to follow regulation CFR 131.130, Evaporated Milk (CDR,

FDA,2018).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with vitamin A and vitamin D.
- Acceptable milk groups: II (see Description: Groups, Types, and Flavors).

13. MILK, PASTEURIZED, SWEETENED CONDENSED MILK, (0.0 to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 1 GALLON BIB AND ASEPTIC PACK

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice. Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Needs to follow regulation CFR 131.120, Sweetened Condensed Milk (CDR, FDA,

2018). MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with vitamin A and vitamin D.
- Acceptable milk groups: I, II (see Description: Groups, Types, and Flavors).

14. MILK, NON-FAT, DRY, INST (0.0 to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 10/500GM to 1/50LB

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Needs to follow regulation CFR 131.125 and CFR 131.127, Instant Dry Milk and Instant Dry Milk Fortified (CDR, FDA, 2018).

MISCELLANEOUS REQUIREMENTS:

- Needs to be fortified with vitamin A and vitamin D.
- Acceptable milk groups: II (see Description: Groups, Types, and Flavors).

15. HALF AND HALF, PASTEURIZED, CHILLED

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 1 GALLON BIB AND ASEPTIC pack, 1Tbsp individual packs

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Consists of a mixture of milk and cream containing not less than 10.5 percent milk fat, but less than 18 percent milk fat.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with vitamin A and vitamin D. Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors).

16. LIGHT CREAM, PASTEURIZED, CHILLED

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 1 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Contains not less than 18 percent milk fat, but less than 30 percent. Light cream may also be called "coffee cream" or "table cream."

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors).

17. LIGHT WHIPPING CREAM, PASTEURIZED, CHILLED

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 1 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Contains not less than 30 percent milk fat, but less than 36 percent milk fat. Light whipping may also be called "whipping cream".

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors).

18. HEAVY WHIPPING CREAM, PASTEURIZED, CHILLED

GRADE REQUIREMENT: A

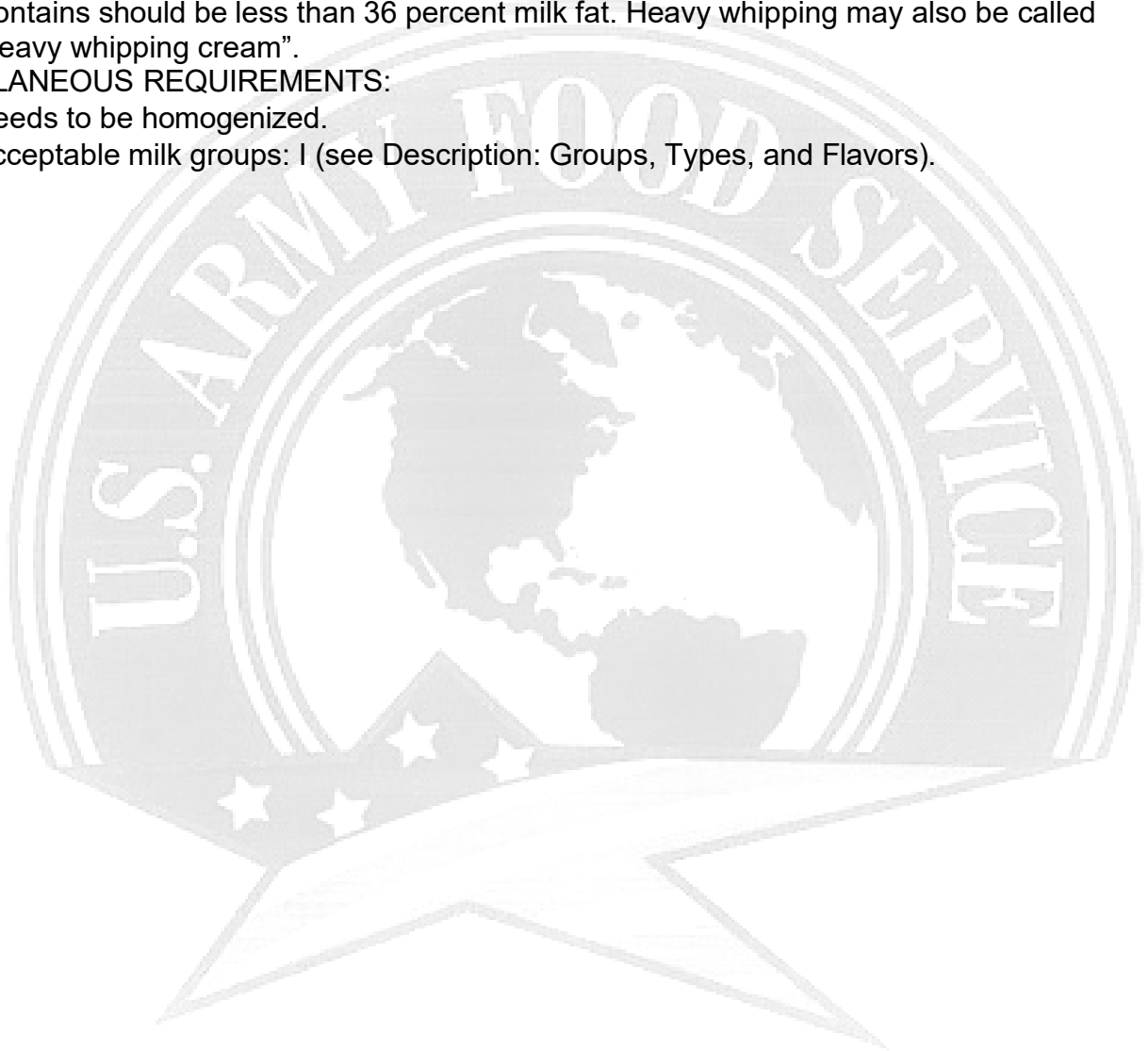
PORTION SIZE/WEIGHT RANGE: 1/2 PT to 1 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Contains should be less than 36 percent milk fat. Heavy whipping may also be called "heavy whipping cream".

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors).



ALTERNATIVE PLANT-BASED MILK INFORMATION

While cow's milk and other dairy products have standards of identity through legal definitions of foods published by the USDA, milk alternatives currently do not have defined standards of identity. They do not meet the standards of identity for milk; consequently, using the term "milk" to label these beverages may be confusing.

Milk alternatives (such as almond milk, soy milk, rice milk, and coconut milk) are milky white beverages made from plants. They are popular among vegans and vegetarians. Available flavors include plain, vanilla, and chocolate. Fortified, unfortified, and organic options are available.

Nutritional Value

The nutritional values of milk alternatives vary greatly within the category and when compared to milk. When choosing a personal option, customers should read Nutrition Facts labels and ingredients listed for milk alternative products (Rellinger, 2018).

Labeling and Descriptors

A soymilk product may be labeled as "made from..." or "made with..." when giving the primary soy protein source used in its manufacture (Soybean Association, 2018). The following guidelines apply:

- The following terms may be used as descriptors when soymilk is made from whole soybeans that have not been subjected to processing when separating the protein and fat components before manufacturing the soymilk:
 - Made with whole soybeans
 - Made from whole soybeans
- The following terms may be used as descriptors when the soymilk is made from soybean protein and soybean oil ingredients (in other words, not made from whole soybeans):
 - Made from isolated soy proteins
 - Made with soy protein

Other acceptable protein descriptors may be used in place of the terms "isolated soy proteins" or "soy protein". Examples are: soy protein concentrate, concentrated soy protein, or defatted soy flour.

Modifications

Ways in which soymilk products may be modified include the following:

- Flavorings or sweeteners may be added, and nutritional modifications may be made. Any such changes shall be labeled in compliance with the requirements of Federal and State law food laws. See the Federal Food, Drug, and Cosmetic Act, Title 21, United States Code, section 301 et seq.
- Fat may be removed or reduced if the finished product is labeled in accordance with FDA regulations for reduced fat, low fat, or other modified fat products as noted in 21 CFR §101.13 and §101.62.
- The product may include solids other than soy protein and oil.

ALTERNATIVE PLANT-BASED MILK SPECIFICATIONS

1. MILK, SOY, ALMOND, RICE, COCONUT, FLAVORED AND/OR UNFLAVORED, CHILLED (0 PERCENT to 1.9 PERCENT FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB, APAP, AND UHT

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Alternative Milks may be flavored with chocolate, vanilla, strawberry, banana, or other flavors such as peach or mango.
- Chocolate flavoring shall be derived from cacao products meeting 21 CFR Part 163 – Cacao Products regulations. The flavoring products shall have a pleasingly sweet distinctive chocolate flavor free from objectionable flavors (CFR, FDA, 2018).
- Soy milk shall contain no less than 3.0 percent soy protein, no less than 1.0 percent soybean fat and no less than 7.0 percent total solids.
- UHT is just a common phrasing for Group III (APAP) milk in CID A-A-20338 <https://www.ams.usda.gov/sites/default/files/media/CIDMilkFluid.pdf>

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Needs to be fortified with a minimum of 1200 IUs (15 percent DV) or 360 mcg RAE of Vitamin A.
- Needs to be fortified with a minimum of 100 IUs (15 percent DV) or 2.5 mcg of Vitamin D.
- Needs to be fortified with calcium 25 percent DV 300 mg per liquid 8 oz serving.
- UHT will be needed for the product to be shelf stable.
- Acceptable milk groups: II (see Description: Groups, Types, and Flavors).

SOUR CREAM INFORMATION

Sour cream is the result of combining lactic acid-producing bacteria and pasteurized cream with at least 18 percent milk fat. Sour cream has a titratable acidity of at least 0.5 percent calculated as lactic acid. Sour cream may be called cultured sour cream except when nutritive sweeteners or bulky flavoring ingredients are added (International Dairy Foods Association, 2018). When these ingredients are added, then the weight of the milk fat must not be less than 18 percent of the remainder obtained by subtracting the weight of the added ingredients from the total weight of the product. CFR 131.160 (Code of Federal Regulations, 2017).

Optional Ingredients

- Safe and suitable ingredients that improve texture, prevent syneresis, or extend the shelf life of the product.
- Sodium citrate in an amount not more than 0.1 percent may be added before culturing as a flavor precursor.
- Rennet.
- Safe and suitable nutritive sweeteners.
- Salt.
- Flavoring ingredients, with or without safe and suitable coloring, include the following:
 - Fruit and fruit juice (including concentrated fruit and fruit juice).
 - Safe and suitable natural and artificial food flavoring.
 - Milk fat --"Fat--Official Final Action," Section 16.172.
 - Ingredients to achieve titratable acidity--"Acidity--Official Final Action," Section 16.023.

Nomenclature

The name of the food is "sour cream" or "cultured sour cream." The full name of the food must appear on the main display panel of the label in uniform size, style, and color. A declaration must be included to indicate the presence of any optional ingredients or flavorings that characterize the product. The name of the food shall be preceded by the word "sweetened" if nutritive sweetener in an amount sufficient to characterize the food is added without addition of characterizing flavoring.

Labeling

All ingredients used in the food must be declared on the label of the product.

<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/CFRSearch.cfm?fr=131.160>

SOUR CREAM DESCRIPTIONS

1. SOUR CREAM, PASTEURIZED, CHILLED (18 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 OZ to 10 LB

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Needs to follow regulation CFR 131.160, SOUR Milk (CDR, FDA, 2018).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.

2. SOUR CREAM, WHOLE, PASTEURIZED, CHILLED (3 PERCENT to 3.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage
- Packing and marking shall be in accordance with Good Commercial Practice. Needs to follow regulation CFR 131.160 SOUR CREAM Regulation for specific standardized.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Flavoring is acceptable.

3. SOUR CREAM, REDUCED FAT, PASTEURIZED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.160, Regulation for specific

standardized. MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Flavoring is acceptable.

4. SOUR CREAM, LOW-FAT, PASTEURIZED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.160, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Flavoring is acceptable.

**5. SOUR CREAM, NON-FAT, PASTEURIZED, CHILLED
(0.0 PERCENT to 0.5 PERCENT MILK FAT)**

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.160, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Flavoring is acceptable.



YOGURT INFORMATION

Description

Yogurt is produced by culturing a mixture of milk and cream with the lactic acid to producing bacteria *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. Yogurt contains at least 3.25 percent milk fat and 8.25 percent solids, not fat. One or more of the other optional ingredients listed in this section may be added. Any optional ingredients used shall be included in the culturing process. All ingredients used are safe and suitable. The food may be homogenized and shall be pasteurized or ultra to pasteurize before the addition of the bacterial culture. Flavoring ingredients may be added after pasteurization or ultra-pasteurization. To extend the shelf life of the food, yogurt may be heat treated after culturing is completed to destroy viable microorganisms (Code of Federal Regulations, 2017).

Greek Yogurt

Greek yogurt is a strained yogurt with an ultra to thick texture that results from being strained three times (regular yogurt is strained twice) to remove most of the liquid (the whey). This process also makes Greek yogurt higher in protein and lower in sugar than regular yogurt (Dairy Council of California, 2015). Greek yogurt must adhere to the following standards:

- Greek yogurt must contain fewer than 16 grams of sugar per 5.3 to 6 ounce serving.
- Calcium must be 10 percent RDI (130mg) minimum.

Traditional Yogurt

Traditional yogurt must adhere to the following standards:

- Traditional style yogurts must contain fewer than 25 grams of sugar for per 5.3 to 6 ounce serving.
- Must contain 10 percent RDI (130mg) minimum Calcium.

Traditional or Greek 8 Ounce or Bulk Size

Traditional or Greek Yogurt in 8 ounce or bulk size must meet the calcium and sugar specifications listed above for the 5.3 ounce to 6 ounce serving size.

Optional Vitamin Additions

The following vitamin additions are optional:

- When vitamin A is added, each 946 milliliters (quart) of the food shall contain not less than 2,000 International Units, within the limits of current Good Manufacturing Practices.
- When vitamin D is added, each 946 milliliters (quart) of the food shall contain 400 International Units, within the limits of current Good Manufacturing Practices.

Optional Dairy Ingredients

The following dairy ingredients, alone or in combination, may be added to yogurt:

- Cream
- Milk
- Partially skimmed milk
- Skim milk

Other Optional Ingredients

- Concentrated skim milk
- Nonfat dry milk
- Buttermilk
- Whey*
- Lactose
- Lactalbumins
- Lactoglobulins
- Flavoring ingredients
- Color additives
- Stabilizers

*Note that whey, modified by partial or complete removal of lactose and/or minerals, may be used to increase the nonfat solids content of the food provided that the ratio of protein to total nonfat solids of the food, and the protein efficiency ratio of all protein present, shall not be decreased because of adding such ingredients.

Nutritive Carbohydrate Sweeteners

The following nutritive carbohydrate sweeteners may be used in yogurt:

- Beet or cane sugar (sucrose)
- Invert sugar (in paste or syrup form)
- Brown sugar
- Refiner's syrup
- Molasses (other than blackstrap)
- High fructose corn syrup
- Fructose
- Fructose syrup
- Maltose
- Maltose syrup
- Dried maltose syrup
- Malt extract
- Dried malt extract
- Malt syrup
- Dried malt syrup Honey
- Maple sugar
- Any of the sweeteners, except table syrup

Labeling

All ingredients used in this food shall be declared on the product label (Code of Federal Regulations, 2017) (Code of Federal Regulations, 2017). The term "homogenized" may appear on the label if the dairy ingredients used are homogenized.

YOGURT SPECIFICATIONS

1. YOGURT, WHOLE, PASTEURIZED, CHILLED (3 PERCENT to 3.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 4 oz , 5.3 oz, 6 oz -individual sizes to bulk size. PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized

Yogurt. MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with Vitamin A and Vitamin D.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Traditional style yogurts must contain fewer than 25 grams of sugar for per 5.3 to 6 ounce serving.
- Must contain at least 10 percent of the RDI (130mg) equaling 10 percent of the (1300mg) DV for Calcium per 5.3 to 6 ounce serving.
- Greek Variety is acceptable.
- Must contain fewer than 16 grams of sugar for per 5.3 to 6 ounce serving.
- Flavoring is acceptable.

2. YOGURT, REDUCED FAT, PASTEURIZED, CHILLED (2 PERCENT to 2.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 4oz, 5.3 ounce to 6 ounce or bulk size

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

- May be fortified with vitamin A and vitamin D
- Must be fewer than 25 grams of sugar per 5.3 to 6 oz serving
- Must contain at least 10 percent RDI (130mg) equaling 10 percent of the (1300mg) DV Calcium per 5.3 ounce to 6 ounce serving
- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Greek Variety is acceptable.
- Flavoring is acceptable.

3. YOGURT, LOW-FAT, PASTEURIZED, CHILLED (0.5 PERCENT to 1.9 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT to 7 GALLON BIB AND ASEPTIC pack

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- May be fortified with vitamin A and vitamin D
- Must be fewer than 25 grams of sugar per 5.3 to 6 oz serving
- Must contain at least 10 percent RDI (130mg) equaling 10 percent of the (1300mg) DV Calcium per 5.3 ounce to 6 ounce serving
- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Greek Variety is acceptable.
- Flavoring is acceptable.

4. YOGURT, NON-FAT, PASTEURIZED, CHILLED (0.0 PERCENT to 0.5 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 4 oz, 5.3 oz. to 6 oz. or bulk packaging. PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- May be fortified with Vitamin A and Vitamin D.
- Sugar content shall be fewer than 25 grams and shall have at least 15 percent DV for calcium per 5.3-ounce to 6-ounce serving.
- Must contain at least 10 percent of the RDI (130mg) equaling 10 percent of the (1300mg)DV for Calcium per 5.3 to 6 ounce serving
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT are acceptable.
- Organic is acceptable.
- Greek Variety is acceptable.
- Flavoring is acceptable.

5. YOGURT, WHOLE, PASTEURIZED, GREEK, CHL (3 PERCENT TO 3.5 PERCENT MILK FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz, 5.3 oz, or 6 oz – individual sizes to bulk size.

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Sugar content for Greek yogurt shall be fewer than 16 grams per 5.3-ounce to 6-ounce serving.
- Must contain at least 10 percent of the RDI (130mg) equaling 10 percent of the (1300mg)DV for Calcium per 5.3 to 6 ounce serving
- Extended Shelf Life is acceptable
- Ultra pasteurized and UHT are acceptable
- Organic is acceptable
- May be fortified with Vitamin A and Vitamin D.

6. YOGURT, REDUCED FAT, PASTEURIZED, GREEK, CHL (2 PERCENT TO 2.9 PERCENT MILK FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz, 5.3 oz, 6 oz, individual sizes to bulk size.

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Sugar content for Greek yogurt shall be fewer than 16 grams per 5.3-ounce to 6-ounce serving.
- Must contain at least 10 percent of the RDI (130mg) equaling 10 percent of the (1300mg)DV for Calcium per 5.3 to 6 ounce serving
- May be fortified with Vitamin A and Vitamin D.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT are acceptable.
- Organic is acceptable.

7. YOGURT, LOW FAT, PASTEURIZED, GREEK, CHL (0.5 PERCENT TO 1.9 PERCENT MILK FAT)

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz, 5.3 oz, 6 oz -ind sizes to bulk size.

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Sugar content for Greek yogurt shall be fewer than 16 grams per 5.3-ounce to 6-ounce serving.
- Must contain at least 10 percent of the RDI (130mg) equaling 10 percent of the (1300mg)DV for Calcium per 5.3 to 6 ounce serving
- May be fortified with Vitamin A and Vitamin D.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT are acceptable.
- Organic is acceptable.

8. YOGURT, NON-FAT, PASTEURIZED, GREEK, CHL (0.0%-0.5% MILK FAT)

GRADE REQUIREMENT: N/A

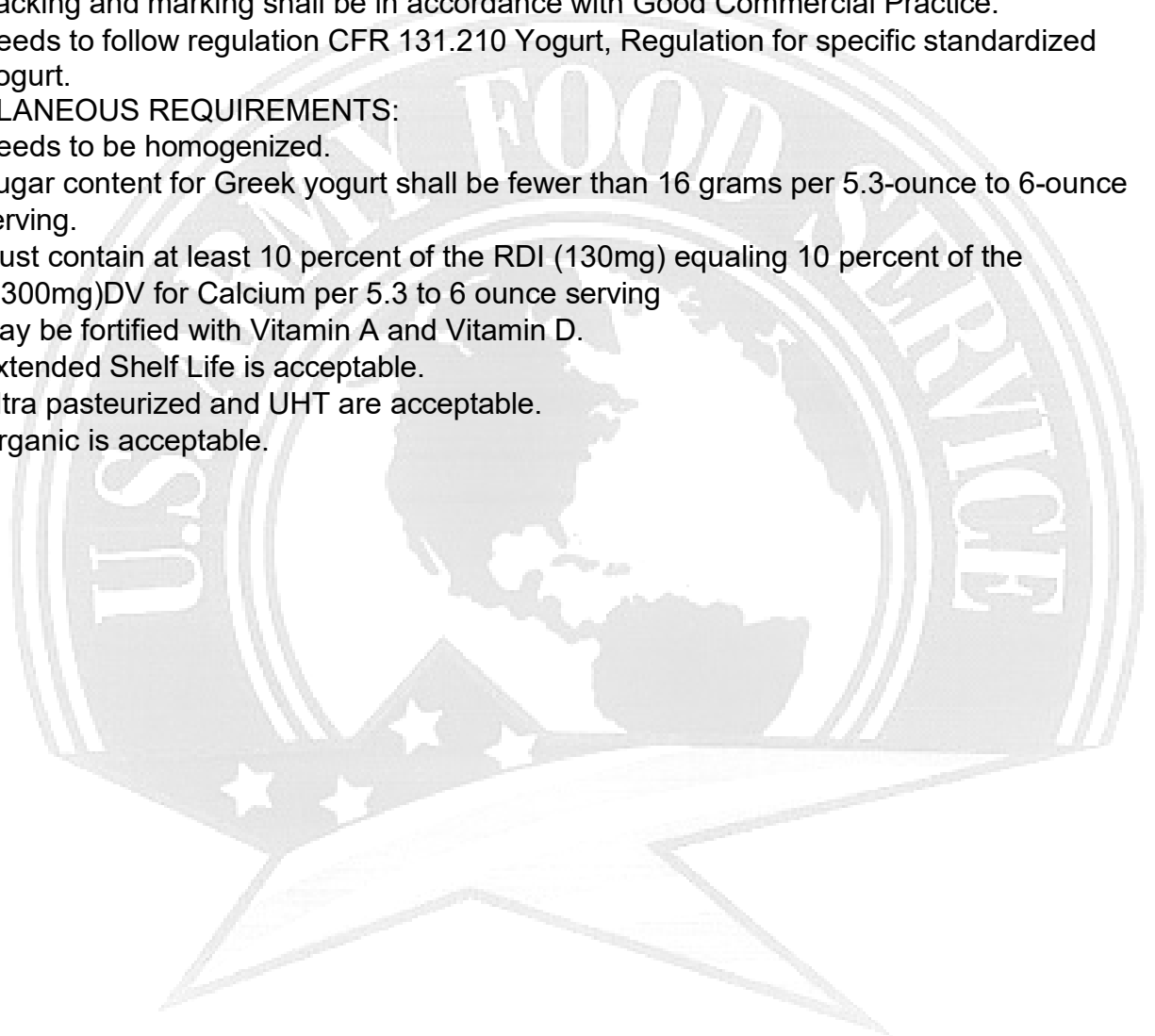
PORTION SIZE/WEIGHT RANGE: 4 oz, 5.3 oz, 6 oz, individual sizes to bulk size.

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Sugar content for Greek yogurt shall be fewer than 16 grams per 5.3-ounce to 6-ounce serving.
- Must contain at least 10 percent of the RDI (130mg) equaling 10 percent of the (1300mg)DV for Calcium per 5.3 to 6 ounce serving
- May be fortified with Vitamin A and Vitamin D.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT are acceptable.
- Organic is acceptable.



COTTAGE CHEESE INFORMATION

Description

Cottage cheese is formed by adding a creaming mixture, also called a dressing, to dry curd cottage cheese. The product contains at least 4 percent milk fat and not more than 80 percent moisture (International Dairy Foods Association, 2018) (CDR, FDA, 2018). Military services shall offer low fat or reduced fat choices when available and based on customer demand.

COTTAGE CHEESE DESCRIPTIONS

1. COTTAGE CHEESE, PASTEURIZED, CHILLED (0.0 PERCENT to 4 PERCENT MILK FAT)

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 5.3 OZ to 10 LB CONTAINER

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.218 Cottage Cheese, Regulation for specific standardized Cottage Cheese (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized.
- Extended Shelf Life is acceptable.
- Ultra pasteurized and UHT is acceptable.
- Organic is acceptable.
- Greek Variety is acceptable.
- Flavoring is acceptable.

CHEESE INFORMATION

Descriptions

The paragraphs below describe cheddar cheese, Colby cheese, American cheese, Swiss cheese, and Monterey Jack cheese.

Cheddar Cheese is cheese made by the cheddaring process or by another procedure that produces a finished cheese having the same physical and chemical properties as cheese produced by the cheddaring process. Cheddar cheese is made from cow's milk, with or without the addition of coloring matter, and with common salt; it has a maximum 39 percent moisture content. The water-free substance contains a minimum of 50 percent milk fat and conforms to the provisions of 21 CFR 133.113.

Colby Cheese is cheese made by the Colby process or by another procedure that produces a finished cheese having the same organoleptic, physical, and chemical properties as the cheese produced by Colby process. Colby cheese is made from cow's milk, with or without the addition of coloring matter, and with common salt; it has a maximum 40 percent moisture content. The water-free substance contains a minimum of 50 percent milk fat and conforms to the provisions of 21 CFR 133.118.

American Style Cheese conforms to the provisions of 21CFR 133.113 and CFR133.118.

Swiss and Emmentaler are interchangeable terms. Swiss cheese is cheese made by the Swiss process or by any other procedure that produces a finished cheese having the same physical and chemical properties as cheese produced by the Swiss process. Swiss cheese is prepared with milk; it has holes, or eyes, that develop throughout the cheese by microbiological activity. Swiss cheese has a maximum 41 percent moisture content, and its solids contain a minimum of 43 percent of milk fat. It is aged a minimum of 60 days and conforms to the provisions of 21 CFR 133.195.

Monterey Jack is cheese made by the Monterey process or by another procedure that produces a finished cheese having the same organoleptic, physical, and chemical properties as the cheese produced by the Monterey process. Monterey Jack cheese is made from pasteurized cow's milk, with or without the addition of coloring matter, and with common salt. It has a maximum of 44 percent moisture content. The water-free substance contains a minimum of 50 percent milk fat and conforms to the provisions of 21 CFR PART 133.

Army preference is to purchase USDA AMS officially graded products, the use of USDA AMS grading services is not mandatory. Acceptable verbiage in this instance would include "Grade A" or "Fancy" for products meeting USDA Grade A characteristics and **"Grade B" or "Choice" for products meeting USDA Grade B characteristics**. Grade declarations such as "US Grade A" and "US Grade B" are reserved for USDA AMS officially graded products only." The manufacturer will be required to produce a letter or product specification stating the product is grade equivalent to USDA AMS.

CHEESE SPECIFICATIONS

1. CHEDDAR CHEESE

GRADE REQUIREMENT: US Grade AA, US Grade A (US Grade B and Grade C not acceptable) (USDA, n.d.)

PORTION SIZE/WEIGHT RANGE: 1 ounce to 44-pound BLOCK

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.113 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings and nuts are acceptable.
- Reduced fat is acceptable.

2. COLBY CHEESE

GRADE REQUIREMENT: US Grade AA, US Grade A (US Grade B is not acceptable) PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.118 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings and nuts are acceptable.
- Reduced fat is acceptable.

3. AMERICAN PROCESSED CHEESE

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.113 and CFR 113.118 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- NA: Shall not be greater than 460mg per ounce.
- Protein: Shall be greater than 4.5 grams per ounce.
- Organic is acceptable.
- Flavorings are acceptable.
- Reduced fat is acceptable.

4. SWISS CHEESE (EMMENTALER)

GRADE REQUIREMENT: US GRADE A, US GRADE B (US GRADE C is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation, CFR 133.195 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
- Reduced fat is acceptable.

5. MONTEREY (MONTEREY JACK)

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: 0.75 – 44 LB BLOCK

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.153 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
- Reduced fat is acceptable.

6. BLUE CHEESE

GRADE REQUIREMENT: CFR Title 21 Part 133.106 reference for evaluation of blue cheese.

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.106 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
- Reduced fat is acceptable.

7. MOZZARELLA CHEESE

GRADE REQUIREMENT: USDA Specifications for Mozzarella Cheeses or CID A-A20248.

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.155 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
- Reduced fat is acceptable.

8. MUENSTER CHEESE

GRADE REQUIREMENT: N/A, needs to follow regulation CFR 133.160 Cheese.

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.160 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
- Reduced fat is acceptable.

9. GRATED CHEESE PARMESAN / ROMANO

GRADE REQUIREMENT: N/A, need to follow regulation CFR 133.146 Cheese.

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.146 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
- Reduced fat is acceptable.

10. CREAM CHEESE

GRADE REQUIREMENT: N/A, need to follow regulation CFR 133.133 Cheese.

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 133.133 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017).

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable.
- Flavorings are acceptable.
- Reduced fat is acceptable.

SMOOTHIE INFORMATION

General Information and Description

A smoothie is a creamy cold beverage, generally made in a blender that contains fruit, vegetables, and other ingredients. Smoothies are classified as non-dairy based or dairy based depending on if they are prepared with or without dairy products such as milk, yogurt, or ice-cream.

Non-Dairy Based Smoothie

Acceptable ingredients in a non-dairy based smoothie include the following:

- Fruit and/or vegetables: fresh, frozen, or canned in 100 percent juice.
- Non-dairy base such as cow's milk alternative (nut-milk beverages, soy milk, rice milk, 100 percent fruit juice, water, and/or non-dairy yogurt).
- Nutritional add-ins such as plant-based protein powder, nut butters, honey, seeds (excluding hemp).

A non-dairy based smoothie must *not* include the following:

- Additional sweetening agents such as syrups or nectars
- Sugar substitutes
- Sugar alcohols

Dairy Based Smoothie

Acceptable ingredients in a dairy based smoothie include the following:

- Fruit and/or vegetables: fresh, frozen, or canned in 100 percent juice.
- Dairy base such as nonfat skim milk, 1 percent milk, or yogurt (plain or Greek).
- Nutritional add-ins such as whey protein powder, nut butters, honey, seeds (excluding hemp).

A dairy based smoothie must not include the following:

- Whole, 2 percent, flavored and/or sweetened milks
- Yogurts with added sugar
- Additional sweetening agents such as syrups or nectars
- Sugar substitutes
- Sugar alcohols

SMOOTHIE SPECIFICATIONS

1. FRUIT AND/OR VEGETABLE SMOOTHIE, NON-DAIRY BASE

GRADE REQUIREMENT: From USDA Grade A or USDA Grade B fruits and vegetables
PORTION SIZE/ SERVING: 8-16 ounces

CALORIES PER SERVING: 35 calories per ounce, with inclusion of plant-based protein powder (150 kcal/serving), or 55 calories per ounce made with a nut butter, Meal replacement 16oz and non-meal replacement 8oz

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

2. FRUIT AND/OR VEGETABLE SMOOTHIE, DAIRY BASE

GRADE REQUIREMENT: A/B

SERVING: 8 to 16 ounces

CALORIES PER SERVING: 35 calories per ounce, with inclusion of whey protein powder (120 kcal/serving), 55 calories per ounce made with a nut butter, Meal replacement 16oz and non-meal replacement 8oz

PACKAGING AND MARKING:

- Product shall be packaged in a manner that will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.

EGG INFORMATION

General Information

A shell egg is defined as the egg of a domesticated chicken (CFR 118.3, 2017). Eggs are considered a very nutritious food; however, they are as perishable as other animal proteins such as raw meat, poultry, and fish. To promote safety, and to ensure the absence of *Salmonella Enteritidis* (SE), eggs must be safely handled, promptly refrigerated, and thoroughly cooked (USDA, 2016).

Egg Products Description

Egg products are eggs that are removed from their shells for processing at breaker plants where eggs are broken, filtered, mixed, stabilized, blended, pasteurized, cooled, frozen or dried, and packaged. Breaker plants are inspected by the USDA. Basic egg products include whole eggs, whites, yolks, and various blends that are processed and pasteurized. These products may contain non-egg ingredients. Liquid, frozen, and dried egg products often are used as ingredients in foods such as prepared mayonnaise and ice cream (USDA, 2011).

Egg products that are sold must be pasteurized and must bear the USDA inspection mark. They must be in tightly sealed containers, must show no signs of thawing if frozen, and must be kept at 40°F or below if refrigerated. Dried eggs must not be caked or hardened (USDA, 2011).

Egg Inspection and Processing

The Food Safety and Inspection Service (FSIS) inspects all egg products, with and without added ingredients, except for those products exempted under the Act. Officially inspected egg products bear the USDA inspection mark.

The Food and Drug Administration (FDA) is responsible for inspecting egg substitutes, imitation eggs, and similar products.

Egg Pasteurization

All egg products distributed for consumption must be pasteurized. This means that they must be rapidly heated and held at a minimum required temperature for a specified time. This process destroys *Salmonella*, but it does not cook the eggs or affect their color, flavor, nutritional value, or use.

Dried egg whites are pasteurized by heating in the dried form.

Exemptions from this law include freeze-dried products, imitation egg products, and egg substitutes (USDA, 2015).

Grades of Shell Eggs

Shell Egg Grades and Standards (USDA, N/A)

U.S. Consumer Grade AA (at origin). These are eggs that are at least 87 percent AA quality. The maximum of 13 percent that may be below AA quality may consist of A or B quality in any combination, except that not more than 1 percent may be B quality due to air cells over 3/8-inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. No more than 5 percent (7 percent for Jumbo size) of Checks are permitted and no more than 0.50 percent may be Leakers, Dirties, or Losses (due to meat or blood spots) are permitted in any combination (except that Loss may not exceed 0.30 percent; other types of Loss are not permitted).

U.S. Consumer Grade AA (at destination). These are eggs that are at least 72 percent AA quality. The maximum of 28 percent that may be below AA quality shall consist of at least 10 percent A quality; the remainder shall be B quality except that, within the tolerance for B quality, no more than 1 percent may be B quality due to air cells over 3/8-inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. No more than 7 percent (9 percent for Jumbo size) Checks are permitted, and no more than 1 percent may be Leakers, Dirties, or Losses (due to meat or blood spots) are permitted in any combination (except that Loss may not exceed 0.30 percent; other types of Loss are not permitted).

U.S. Consumer Grade A (at origin). These are eggs that are at least 87 percent A quality or better. Of the maximum 13 percent that may be below A quality, no more than 1 percent may be B quality due to air cells over 3/8-inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. No more than 5 percent (7 percent for Jumbo size) Checks are permitted, and no more than 0.50 percent may be Leakers, Dirties, or Losses (due to meat or blood spots) are permitted in any combination (except that such Loss may not exceed 0.30 percent; other types of Loss are not permitted).

U.S. Consumer Grade A (at destination). These are eggs that are at least 82 percent A quality or better. Of the maximum 18 percent that may be below A quality, no more than 1 percent may be B quality due to air cells over 3/8-inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. No more than 7 percent (9 percent for Jumbo size) Checks are permitted, and no more than 1 percent may be Leakers, Dirties, or Losses (due to meat or blood spots) are permitted in any combination (except that such Loss may not exceed 0.30 percent; other types of Loss are not permitted).

U.S. Consumer Grade B (at origin). These are eggs that are at least 90 percent B quality or better. No more than 10 percent may be Checks and no more than 0.50 percent may be Leakers, Dirties, or Loss (due to meat or blood spots) are permitted in any combination (except that such Loss may not exceed 0.30 percent; other types of Loss are not permitted).

U.S. Consumer Grade B (at destination). These are eggs that are at least 90 percent B quality or better. No more than 10 percent may be Checks and no more than 1 percent may be Leakers, Dirties, or Loss (due to meat or blood spots) in any combination (except that such Loss may not exceed 0.30 percent; other types of Loss are not permitted).

Additional Tolerances. The following applies to lots of two or more cases:

- Grade AA -- No individual case may exceed 10 percent fewer Grade AA quality eggs than the minimum permitted for the lot average.
- Grade A -- No individual case may exceed 10 percent fewer Grade A quality eggs than the minimum permitted for the lot average.
- For Grade B -- No individual case may exceed 10 percent fewer B quality eggs than the minimum permitted for the lot average.

No lot of Grade AA, Grade A, or Grade B shall be rejected or downgraded because of the quality of a single egg (except for Loss other than blood or meat spots).

Types of Egg Products Dried Eggs

Dried eggs or dried whole eggs are prepared by drying liquid eggs that meet FDA regulations for liquid eggs (CFR 160.115). Dried eggs may also be powdered. The finished product is free of viable *Salmonella* microorganisms.

The following may be added as an optional anti-caking agent:

- Silicon dioxide, no more than 1 percent.
- Sodium silicoaluminate must be less than 2 percent by weight of the finished product.

The final product shall contain at least 95 percent of total eggs solids by weight.

Dried egg products using either of the optional anti-caking agents specified above must include one of the following applicable statements on the label: "Not more than 1 percent silicon dioxide added as an anti-caking agent" or "Less than 2 percent sodium silicoaluminate added as an anti-caking agent".

Glucose content of liquid eggs may be reduced before drying using one of the following optional methods:

- Enzyme procedure
- Yeast procedure

Dried egg products with reduced glucose content must be labeled with the statement "Glucose removed for stability" or "Stabilized, glucose removed". (FDA, n/a) (CFR 160.105, 2017).

Frozen Eggs

Frozen eggs, frozen whole eggs, or frozen mixed eggs are prepared by freezing liquid eggs that meet FDA regulations (CFR 160.115). The finished product is free of viable *Salmonella* microorganisms.

Optional ingredients of monosodium phosphate or monopotassium phosphate may be added either directly or in a water carrier, but the amount added must not exceed 0.5 percent of the weight of the frozen eggs. A water carrier shall contain no less than 50 percent by weight of either the monosodium phosphate or monopotassium phosphate.

Frozen egg products using either of the above optional ingredients must include one of the following statements on the label: "Monosodium phosphate (or monopotassium phosphate) added to preserve color". If a water carrier is used the statement must read: "Monosodium phosphate (or monopotassium phosphate), with 10 percent water as a carrier, added to preserve color." The blank should be filled in to show the percent by weight of water used in proportion to the weight of the finished food (FDA, CFR, n/a) (CFR 160.110).

Liquid Eggs

Liquid eggs, mixed eggs, liquid whole eggs, or mixed whole eggs are eggs of the domestic hen removed from their shells; yolks and white remain in their natural proportion. The liquid eggs may be mixed, or mixed and strained, and they are pasteurized or otherwise treated to destroy all viable *Salmonella* microorganisms (CFR, FDA, n/a) (CFR 160.115).

All ingredients used in liquid egg products shall be declared on the label as required by the Code of Federal Regulations.

Egg Whites

Egg whites, liquid egg whites, or liquid egg albumen are all obtained from domestic hen eggs. The eggs are removed from their shells, and the whites are separated from yolks. The whites may be mixed, or they may be mixed and strained. The whites are pasteurized or otherwise treated to destroy all viable *Salmonella* microorganisms. Safe and suitable substances that aid in protecting or restoring the whipping properties of liquid egg whites may be added. A safe and suitable substance is one that performs a useful function such as whipping, pasteurization, or a treatment that renders liquid egg whites free of *Salmonella* microorganisms. Any such food additives must conform to regulations established by the FDA.

Ingredients used as whipping aids must be labeled clearly on the product panel and must be prominent enough so that they are likely to be seen and understood by ordinary individuals. All ingredients used in the egg whites shall be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.140).

Dried Egg Whites

Dried egg whites, egg white solids, dried egg albumen, or egg albumen solids are prepared by drying liquid egg whites in conformance with CFR 160.140. Drying shall be done with precautions that ensure that the finished product is free of viable *Salmonella* microorganisms. Dried egg whites may be powdered.

Before drying, the lysozyme and avidin contents may be reduced; in this case CFR 173.25 must be used to regulate cation exchange resins (cation exchange resins are small, porous, plastic beads (approximately .5 mm diameter) that are fixed with a specific charge that cannot be removed and is part of the resin's cross-linked makeup or structure). Dried egg white products undergoing this process must not be nutritionally inferior and must be considered nutritionally equivalent to untreated egg whites. If the lysozyme and avidin content is reduced, the product name shall be immediately preceded or followed by the statement "lysozyme and avidin reduced." This statement may be omitted from any declaration of ingredients when used in a fabricated food.

Before drying, the glucose content of the liquid egg whites is reduced by adjusting the pH, where necessary, with food-grade acid and by using one of the following optional procedures:

- Enzyme procedure – A solution of a glucose-oxidase-catalase preparation and hydrogen peroxide is added to liquid egg whites.
- Controlled fermentation procedures – The following two procedures may be used:
- Yeast procedure – Food-grade baker's yeast is added to the liquid egg whites and controlled fermentation is maintained.
- Bacterial procedure – The liquid egg whites are subjected to the action of a culture of glucose-fermenting bacteria generally recognized as safe by the FDA.

The common names for any optional ingredients such as whipping ingredients must be listed on the label when dried egg products are prepared from liquid eggs that contain any optional ingredients. All ingredients used in the dried eggs must be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/A) (CFR 160.45).

Egg Yolks

Egg yolks (which also may be referred to as liquid egg yolks, yolks, or liquid yolks) are yolks of domestic hen eggs that are separated from the whites. They contain at least 43 percent total egg solids. They may be mixed, or mixed and strained. Egg yolk products are pasteurized or otherwise treated to destroy all viable *Salmonella* microorganisms. All ingredients used in the egg yolks shall be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.180).

Dried Egg Yolks

Dried egg yolks (or dried yolks) are prepared by drying egg yolks that conform to CFR 160.180. The finished product is free of viable *Salmonella* microorganisms. Before drying, the glucose content of the liquid eggs may be reduced by one of the following optional procedures:

- Enzyme procedure – A solution of a glucose-oxidase-catalase preparation and hydrogen peroxide is added to liquid egg yolks.
- Yeast procedure – The pH of the liquid egg yolks is adjusted to the range of 6.0 to 7.0, if necessary, by the addition of dilute, chemically pure hydrochloric acid. Controlled fermentation is maintained by adding food-grade baker's yeast.

If the glucose content was reduced, the product name must be followed immediately by the statement "Glucose removed for stability" or "Stabilized, glucose removed".

Optional anti-caking ingredients, either silicon dioxide or sodium silicoaluminate, may be used. The amount of silicon dioxide must not exceed 1 percent and the amount of sodium silicoaluminate must not exceed 2 percent by weight of the finished product. The finished product must contain at least 95 percent, by weight, of total egg solids.

If either of the optional anti-caking ingredients is used, the product label must display one of the following statements: "Not more than 1 percent silicon dioxide added as an anti-caking agent" or "Less than 2 percent sodium silicoaluminate added as an anti-caking agent."

All ingredients used in the product must be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.185).

Frozen Egg Yolks

Frozen egg yolks (frozen yolks) are prepared by freezing egg yolks that conform to CFR 160.180. Precautions must be taken to ensure that the finished product is free of viable *Salmonella* microorganisms.

All ingredients used in the product must be declared on the label as required by the applicable sections of the Code of Federal Regulations (CFR, FDA, n/a)(CFR 160.190).

Labeling

In addition to nutrition information on consumer packages, other labeling information is required for egg products. All egg products must be labeled with the following:

- The common or usual name of the egg product. If the egg product comprises two or more ingredients, the ingredients must be listed in descending order of predominance.
- The name and address of the packer or distributor.
- The date of packing, which may be shown as a lot number or production code number.
- The net contents.
- The official USDA inspection mark and establishment number.

https://www.ams.usda.gov/sites/default/files/media/Shell_Egg_Standard%5B1%5D.pdf

Eggs Enriched with Omega-3 Fatty Acids

Egg yolks are sources of docosahexaenoic acid (DHA). A standard egg contains approximately 18mg of DHA. Hens' diets can be enhanced to include increased omega-3 fatty acids to produce eggs with higher omega-3 fatty acid content than standard eggs. Eggs fortified with DHA shall contain at least 20 mg of DHA per egg. Neither the USDA nor the FDA has any regulation on fortification of DHA in eggs.

EGG SPECIFICATIONS

1. EGGS, SHELL, PASTEURIZED, LARGE

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 15 or 30 DOZEN CARTONS TO A CASE, 180/360 EGGS.

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage. Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 118.3.

MISCELLANEOUS REQUIREMENTS:

- Shell eggs must be stored and transported at a temperature of 7.2°C (45°F) or less
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable

2. EGGS, SHELL, PASTEURIZED, MEDIUM

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 15 or 30 DOZEN CARTON TO A CASE, 180 /360 EGGS

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 118.3.

MISCELLANEOUS REQUIREMENTS:

- Shell eggs must be stored and transported at a temperature of 7.2°C (45°F) or less
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

3. EGGS, SHELL, PASTEURIZED, SMALL

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 15 / 30 DOZEN CARTON TO A CASE, 180 / 360 EGGS

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR

118.3. MISCELLANEOUS

REQUIREMENTS:

- Shell eggs must be stored and transported at a temperature of 7.2°C (45°F) or less
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

4. EGGS, DRIED (DEHYDRATED)

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 1.75 LB CONTAINER

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 160.105 (or 160.105 for dried egg whites).

MISCELLANEOUS REQUIREMENTS:

- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

5. EGGS, FULLY COOKED (HARD), FROZEN, WHOLE OR DICED, PEELED OR UNPEELED

GRADE REQUIREMENT: N / A

PORTION SIZE/WEIGHT RANGE: 4 - 5 POUND CONTAINER OR BAG, AND 2 EGG PACK

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 160.110.

MISCELLANEOUS REQUIREMENTS:

- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

6. EGGS, LIQUID, PASTEURIZED

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 20 POUND BAG-IN-A-BOX, 40 POUND BAG-IN-A-BOX

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 160.115.

MISCELLANEOUS REQUIREMENTS:

- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

7. EGGS, WHITES

GRADE REQUIREMENT: Need to pasteurized

PORTION SIZE/WEIGHT RANGE: 2 POUND CONTAINER

PACKAGING AND MARKING:

- Packaged in a manner that will protect the eggs from deterioration during shipment and storage and will permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Needs to follow regulation 21 CFR 160.140.

MISCELLANEOUS REQUIREMENTS:

- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) are acceptable.
- USDA grade marked as free range or cage-free is acceptable.
- USDA Organic marking is acceptable.

FEDERAL SUPPLY CLASS (FSC) 8915

FRUITS, VEGETABLES (INCLUDING BEANS), AND JUICES INFORMATION

Introduction

All processed fruits, juices, and vegetables must meet the established U.S. Standards for Grades for Processed Fruits and Vegetables. Unless an item specification in this guide specifically identifies Grade B or not applicable (N/A), all processed fruit, juice, and vegetable products must meet Grade A requirements to qualify for inclusion on Service catalogs. Grade B will be accepted in lieu of Grade A when United States Department of Agriculture (USDA) and Defense Logistics Agency (DLA) Troop Support research determines that Grade A is consistently unavailable in quantity, is not available domestically, or is cost prohibitive. Grades less than Grade B will not be purchased for military dining facilities.

NOTE: At this time, there may be some DLA Troop Support item descriptions that state, "G A/B". As catalogs are updated, all references that combine requirements for U.S. Grade A or B will be removed.

The Army's preference is to purchase USDA Agricultural Marketing Service (AMS) officially-graded products, the use of USDA AMS grading services is not mandatory. However, to ensure that the product in the case meets the desired grade, the Principle Display Panel and/or case label must state the product's grade. Acceptable labeling in this instance includes "Grade A" or "Fancy" for products meeting USDA Grade A characteristics and "Grade B" or "Choice" for products meeting USDA Grade B characteristics. Grade declarations such as "US Grade A" and "US Grade B" are reserved only for USDA AMS officially graded products.

Package Types

Packaging options for fruit, juice, and vegetable products include jars (glass or plastic), bottles, cartons, cans, plastic bags, or plastic containers. For clarification purposes, when an item specification references a United States Standard for Grade of Canned "X", allowable packaging types include any hermetically sealed lead container.

FRUIT INFORMATION

The minimum portion size for individual serving packages of shelf stable processed fruits is 4 ounces. Unless specified, the liquid included in all shelf stable processed fruit products shall be no higher than light syrup, lightly sweetened fruit juice(s), or lightly sweetened fruit juice(s) and water.

FRUIT CATALOG

1. APPLES, SLICED, CANNED

REFERENCE NAME: United States Standards Grades

GRADE REQUIREMENT: U.S. Grade C or U.S. Standard

PORTION SIZE/WEIGHT RANGE: - #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product is to be peeled and sliced.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

2. APPLES, CHIPPED, DICED, OR PIECES, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

3. APPLES, RINGS, SPICED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

4. APPLESAUCE, SHELF STABLE (CANNED, VACUUM POUCH, OR INDIVIDUAL CUPS)

REFERENCE NAME: United States Standards for Grades of Canned Applesauce

GRADE REQUIREMENT: U.S. Grade A or U.S. No. 1, U.S. No 2

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- This product is to have natural color and natural flavor.
- This product may be sweetened or unsweetened.
- This product is to be regular or comminuted (divided into small parts) style (for example, canned applesauce in which the apple ingredient has been pulverized into granular particles).

5. APPLESAUCE (FLAVORED), SHELF STABLE (VACUUM POUCH OR INDIVIDUAL SERVING PACKAGES)

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Minimum 4-ounce individual serving packages or pouches.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Flavors such as mixed berry or strawberry are permitted.

6. APRICOTS, DRIED

REFERENCE NAME: United States Standards for Grades of Dried Apricots

GRADE REQUIREMENT: U.S. Grade A, U.S. No. 1, or U.S. No 2

PORTION SIZE/WEIGHT RANGE: Individual serving size packages.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

7. APRICOTS, HALVES, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Apricots and Canned Solid-Pack Apricots

GRADE REQUIREMENT: U.S. Grade A or Grade B (when Grade A is not available), U.S. No. 1, or U.S. No 2

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be peeled or unpeeled.
- Permissible liquid medium may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

8. BANANA CHIPS, DEHYDRATED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

9. BANANAS, SLICED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

10. BLACKBERRIES, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen

Berries GRADE REQUIREMENT: US Grade A or US Fancy

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product is to be individually quick frozen.

11. BLUEBERRIES, WILD OR CULTIVATED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Blueberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible; USN - #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The liquid packing medium shall be water.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

12. BLUEBERRIES, WILD OR CULTIVATED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Blueberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING:

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

13. BOYSENBERRIES, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Berries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

14. CHERRIES, RED TART, PITTED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Red Tart Pitted Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

15. CHERRIES, RED TART, PITTED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Red Tart Pitted Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

16. CHERRIES, SWEET, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Sweet Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All can sizes are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Type - Light or dark varieties are permissible.
- Style – Product is to be pitted.
- Permissible liquid medium may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

17. CHERRIES, SWEET, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Sweet

Cherries GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Type - Light or dark varieties are permissible.
- Style - Product is to be pitted.

18. CHERRIES, MARASCHINO, WHOLE OR HALVES, SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: –All container sizes are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be pitted.
- Product may be with or without stems.

19. CRANBERRIES, DRIED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

20. CRANBERRY SAUCE, WHOLE OR JELLIED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Cranberry

Sauce GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

21. DATES, WHOLE, PITTED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

22. FRUIT COCKTAIL, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Fruit

Cocktail GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

23. FRUIT MIX, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT:

N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Formulations with melons are not permissible.
- If formulations contain grapes, they shall be of the seedless variety.

24. FRUIT MIX, SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Fruits for

Salad GRADE REQUIREMENT: US Grade A or US Grade B when US Grade A is not available PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- Product shall consist of apricots, yellow clingstone peaches, pears, pineapple, cherries, and/or grapes in the forms (or styles) and proportions specified in the Grade Standard.
- The liquid packing medium shall be natural juice or light syrup.
- Product shall meet the recommended minimum drained weight in the Grade Standard.

25. FRUIT, EXTENDED SHELF LIFE, CHILL

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must have a minimum shelf life of 14 days.
- Product may be in a solution of water, sugar, and citric acid or in another packing medium.

26. MANGO, CHUNKS AND/OR CUBES, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

27. ORANGES, MANDARIN, WHOLE SEGMENTS, CANNED

REFERENCE NAME: COMMERCIAL ITEM DESCRIPTION, MANDARIN ORANGES, CID A-A- 20119D

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- The drained weight shall be not less than 56 percent of the liquid capacity of the can.
- The container shall be filled with not less than 90 percent (minus any necessary head space according to Good Manufacturing Practices) of the liquid capacity of the container.

NOTE: In accordance with FAR 25.104, this item has been determined **not** to be available domestically; therefore, this item **does not** have to comply with the Berry Amendment (that is, it does not have to be a U.S. product).

28. PEACHES, CLINGSTONE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Clingstone

Peaches GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can (sliced) ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

29. PEACHES, FREESTONE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Freestone

Peaches GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can (sliced) ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

30. PEACHES, CHUNKS/CUBES, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

31. PEARS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned

Pears GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can (halves) ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

32. PINEAPPLE, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can (sliced) ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid medium may be no heavier than light syrup.
- Product in all units shall be of uniform ripeness, shall be reasonably firm with fruitlets appearing as a compact structure, and shall be reasonably free from porosity.
- There shall not be more than 11 g (0.4-ounce) of core material contained in one pound of drained fruit.
- Product shall exhibit good color; the color of the canned pineapple shall be bright and characteristic of properly ripened and properly processed pineapple of similar varieties. There may be slight variations in color within each unit or within the mass. White radiating streaks may be present provided that such variations do not materially affect the appearance or edibility of the product.
- Product shall generally be free from any defects such as blemishes, poor trim, or black specks.
- Product shall possess good flavor and odor that is normal for canned pineapple.
- Product shall be free from objectionable flavors and odors of any kind.
- Except for crushed style, the product shall generally be uniform in size and shape. NOTE: In accordance with FAR 25.104, this item has been determined **not** to be available domestically, therefore, this item **does not** have to comply with the Berry Amendment (that is, it does not have to be a U.S. product).

33. PINEAPPLE, CHUNKS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen

Pineapple GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

34. RAISINS, SEEDLESS OR GOLDEN SEEDLESS, SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Processed

Raisins GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All sizes and containers are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

35. RASPBERRIES, RED OR BLACK, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen

Raspberries GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Packages up to 5 pounds are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

36. STRAWBERRIES, WHOLE OR SLICED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen

Strawberries GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All package sizes are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall contain no added sugar.

JUICE INFORMATION

Any product purporting to be juice must contain 100 percent juice (regardless of whether it contains single or multiple juice varieties or juice blends). Concentrates, when reconstituted, must yield a 100 percent juice end item. Products that contain less than 100 percent juice are not considered juice; they may be labeled juice drink, beverage base, or some other designation that differentiates the product from a 100 percent juice product; they will not be cataloged under FSC 8915.

JUICE SPECIFICATIONS

1. JUICE BLENDS, CANNED AND/OR SHELF STABLE, CHILLED OR FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

2. JUICE, APPLE, NOT FROM CONCENTRATE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Apple

Juice GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

3. JUICE, APPLE, FROM CONCENTRATE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

4. JUICE, APPLE, CONCENTRATED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Concentrated Apple

Juice GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

5. JUICE, GRAPE, NOT FROM CONCENTRATE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Grape

Juice GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

6. JUICE, GRAPE, FROM CONCENTRATE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

7. JUICE, GRAPE, CONCENTRATED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Concentrated Sweetened Grape Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

8. JUICE, GRAPEFRUIT, CANNED AND/OR SHELF STABLE OR FROZEN

REFERENCE NAME: United States Standards for Grades of Grapefruit

Juice GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be 1) not from concentrate, 2) from concentrate, or 3) concentrated.
- Product must consist of 100 percent juice.

9. JUICE, LEMON, CANNED AND/OR SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Canned Lemon

Juice GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- This product shall be undiluted, concentrated, and unfermented.
- Product must consist of 100 percent juice.

10. JUICE, LEMON, RECONSTITUTED, SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product must consist of 100 percent juice.

11. JUICE, LIME, SHELF STABLE, CHILLED OR FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be 1) not from concentrate, 2) from concentrate, or 3) concentrated.
- Product must consist of 100 percent juice.

12. JUICE, MANGO, SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be: not from concentrate, from concentrate, or concentrated.
- Product must consist of 100 percent juice.

13. JUICE, ORANGE, CANNED/SHELF STABLE, CHILLED OR FROZEN

REFERENCE NAME: United States Standards for Grades of Orange Juice

GRADE REQUIREMENT: Fortified product shall be prepared from USDA Grade A Orange Juice. PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- It is preferred that the product be fortified to meet the following minimum nutrient levels: 390 mg of calcium (30 percent Reference Daily Intake (RDI)) and 5mcg of Vitamin D (25 percent RDI) per 8 ounce serving.
- Product may be: not from concentrate, from concentrate, or concentrated.
- Product must consist of 100 percent juice.

14. JUICE, PINEAPPLE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product may be sweetened or unsweetened.
- Product may be: not from concentrate or from concentrate.
- Product must consist of 100 percent juice.

NOTE: In accordance with FAR 25.104, this item has been determined **not** to be available domestically; therefore, this item **does not** have to comply with the Berry Amendment (that is, it does not have to be a U.S. product).

15. JUICE, TOMATO, CANNED AND/OR SHELF STABLE

REFERENCE NAME: United States Standards for Grades of Tomato Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product may be: not from concentrate or from concentrate.
- Product shall not exceed 230 mg sodium per serving.

16. JUICE, VEGETABLE, CANNED AND/OR SHELF STABLE

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product may be: not from concentrate or from concentrate.
- Product shall not exceed 230 mg sodium per serving.

17. NECTAR, CANNED AND/OR SHELF STABLE OR FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- All flavor varieties are permissible.
- Product must consist of 100 percent juice.

VEGETABLES INFORMATION

DOD Menu Standards will specify a target goal to push for less threshold (could be changed in 5 years again. Another goal to greatly reduce sodium by 1/3 and to increase fresh and fresh frozen vegetables.

- Na level should be less than 450mg non-starch $\frac{3}{4}$ cup with a goal of 100 mg less than the maximum sodium level.
- Na Level should be less than 550mg Legumes $\frac{1}{2}$ cup with a goal of 100mg less than the max sodium level.
- Na level should be less than 650mg Starchy $\frac{3}{4}$ cup with a goal of 100mg less than the max sodium level.

VEGETABLE IDENTIFICATION CHART (STARCHY/NON-STARCHY/LEGUME)

Vegetable Name	Deeply Colored?	Starchy	Non-Starchy	Legumes	Notes\Comments
Asparagus	*				
Bamboo Shoots			*		
Bean Sprouts			*		
Beans, Baked		*		*	Seasoned
Beans, Black				*	
Beans, Dried*****				*	
Beans, Garbanzo				*	
Beans, Lima				*	
Beans, Yellow	*		*		
Beets	*		*		
Broccoli	*		*		
Brussell Sprouts			*		
Cabbage			*		
California Blend	*		*		
Carrots	*		*		
Carrots, Diced	*		*		
Cauliflower			*		

Corn		*			
Corn, Creamed		*			
Corn and Peppers		*			Starchy because of Corn
Corn on the Cob		*			
Green, leafy **	*		*		
Green Beans	*		*		
Green Beans, French	*		*		
Green Beans w/Mushrooms	*		*		
Kimchi			*		Seasoned
Mixed Vegetables, (5 way)		*			Starchy because of Corn, Peas, and Lima Beans
Mushrooms			*		
Peas	*	*			
Peas and Carrots	*	*			Starchy because of peas
Peas and Onions	*	*			Starchy because of Peas
Peas, Sugar Snap	*		*		
Peppers	*		*		
Potatoes		*			
Pumpkin		*			
Sauerkraut , Canned			*		Seasoned
Spinach	*		*		
Squash, Diced	*		*		Squash is non-starchy unless using Butternut; Butternut is STARCHY
Succotash		*			Starchy because of Corn and Lima Beans
Tomatoes, Stewed	*		*		
WI Blend		*			Starchy because of Corn

Pink, Pinto, white

**

Turnip mustard

VEGETABLE SPECIFICATIONS (INCLUDES BEANS)

1. ASPARAGUS, CUTS AND TIPS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Asparagus

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product style shall be Green.

2. BAMBOO SHOOTS, SLICED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

NOTE: In accordance with FAR 25.104, this item has been determined *not* to be available domestically; therefore, this item *does not* have to comply with the Berry Amendment (that is, it does not have to be a U.S. product).

3. BEAN SPROUTS, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

4. BEANS, BAKED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Baked

Beans GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include the product being in brown sugar, molasses, New England sauce, or tomato sauce.
- Permissible bean types include white beans, red kidney beans, yellow eye beans (including soldier beans), or beans of other colors or types suitable for baking (except soybeans).

5. BEANS, WITH PORK, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Pork and Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Item shall be produced with a packing medium or sauce consisting of water, tomato products, and any other safe and suitable ingredients permissible under the provisions of the Federal Food, Drug, and Cosmetic Act.
- Permissible bean types include pea beans (known also as Navy beans), small white beans, flat small white beans, great northern beans, or other types of white beans (except white lima beans).

6. BEANS, BLACK, CANNED – SEE BEANS, DRIED, CANNED

7. BEANS, DRIED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Dried Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible bean types include white beans, lima beans, red beans, pinto beans, pink beans, garbanzos/chick-peas, black beans, yellow eye beans, black-eye peas/field peas (Southern peas), mixed beans (two or more varietal types of beans in any proportions), or beans of other colors or types (except soybeans, sweet peas, and early peas).
- Permissible styles include the product being in tomato sauce, in sweetened sauce, or in brine.

8. BEANS, GARBANZO (CHICKPEAS), CANNED - SEE BEANS, DRIED, CANNED

9. BEANS, GREEN OR WAX, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Green Beans and Canned Wax Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include Round type; Green Beans, Round type; Wax Beans; Romano type; or Italian type.
- Permissible styles include whole, cut, or French style.

10. BEANS, GREEN, OR WAX, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible types include Round type, Romano type, or Italian type.
- Permissible styles include whole, cut, or French style.

11. BEANS, KIDNEY, CANNED – SEE BEANS, DRIED, CANNED

12. BEANS, LIMA, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Lima Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Permissible types include Thin-seeded (such as Henderson, Bush, and Thorogreen varieties); Thick-seeded Baby Potato (such as Baby Potato, Baby Fordhook, and Evergreen varieties); or Thick-seeded (such as Fordhook variety).

13. BEANS, LIMA, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Lima Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible types include Thin-seeded (such as Henderson, Bush, and Thorogreen varieties); Thick-seeded Baby Potato (such as Baby Potato, Baby Fordhook, and Evergreen varieties); or Thick-seeded (such as Fordhook variety).

14. BEANS, PINK, CANNED - SEE BEANS, DRIED, CANNED

15. BEANS, PINTO, CANNED - SEE BEANS, DRIED, CANNED

16. BEANS, WAX, CANNED – SEE BEANS, GREEN OR WAX, CANNED

17. BEANS, WAX, FROZEN - SEE BEANS, GREEN OR WAX, FROZEN

18. BEANS, WHITE, CANNED - SEE BEANS, DRIED, CANNED

19. BEANS, WHITE, WITH PORK, CANNED – SEE BEANS, BAKED, WITH PORK, CANNED

20. BEETS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Beets

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, sliced, diced, julienne, French style, or shoestring.
- The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

21. BROCCOLI, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Broccoli

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible styles include spears, florets, cuts, and chopped.

22. BRUSSELS SPROUTS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Brussels Sprouts

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

23. CARROTS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Carrots

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USN - #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, sliced, quartered, diced, julienne, French style, or shoestring.
- The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

24. CARROTS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Carrots

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible styles include whole, halves, quarters, slices, diced, double diced, strips (French cut shapes), chips, or cuts.

25. CAULIFLOWER, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Cauliflower

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible styles include clusters, nuggets, or small clusters.

26. CORN, CREAM STYLE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Cream Style Corn

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Permissible colors include golden, yellow, or white.

27. CORN, WHOLE KERNEL, CANNED

REFERENCE NAME: United States Standards for Grades of Corn, Whole Kernel,

Canned GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible varietal types include conventional or super sweet.
- Permissible colors include golden, yellow, or white.

28. CORN, WHOLE KERNEL, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Whole Kernel (or Whole Grain) Corn

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Permissible colors include golden, yellow, or white.

29. CORN, ON THE COB, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Corn on the Cob

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 48-count or 96-count packages

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Cob lengths between 2.5 inches and 5 inches are permissible.
- Permissible colors include golden, yellow, or white.

30. GREENS, COLLARD, CANNED – SEE GREENS, LEAFY, CANNED

31. GREENS, COLLARD, FROZEN – SEE GREENS, LEAFY, FROZEN

32. GREENS, COLLARD, PRECOOKED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Various flavor profiles (such as Southern style) are permissible.
- Permissible styles include leaf or chopped.
- Product may be seasoned.

33. GREENS, LEAFY, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Leafy Greens

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include collards, kale, mustard greens, and turnip greens.
- Permissible styles include leaf or chopped.

34. GREENS, LEAFY, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Leafy Greens

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include beet greens, collards, dandelion greens, endive, kale, mustard greens, spinach, Swiss chard, turnip greens, or any other market-accepted leafy green.
- Permissible styles include leaf or chopped.

35. GREENS, MUSTARD, FROZEN – SEE GREENS, LEAFY, FROZEN

36. GREENS, TURNIP, CANNED – SEE GREENS, LEAFY, CANNED

37. GREENS, TURNIP, PRECOOKED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Various flavor profiles (such as Southern style) are permissible.
- Permissible styles include leaf or chopped.
- Product may be seasoned.

38. KIMCHI, CANNED REFERENCE NAME: N/A GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Various flavor profiles and/or styles are permissible.

39. MUSHROOMS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Mushrooms

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible color types include white, cream, or brown.
- Permissible styles include whole, button, sliced whole, random sliced whole, sliced buttons, or stems and pieces.

40. OKRA, BREADED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

41. OKRA, CUT, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Okra

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product shall be processed in accordance with Good Manufacturing Practices.

42. ONIONS, DEHYDRATED, WHITE, CHOPPED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

43. ONION RINGS, BREADED OR BATTERED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Breaded Onion Rings

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product may be French fried or raw breaded.

44. ONION RINGS (CHOPPED AND/OR FORMED), BREADED OR BATTERED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Breaded Onion Rings

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product is to be individually quick frozen.
- Product may be fried or raw breaded.
- This product is to be purchases only when whole onion rings are not available.

45. PEAS, BLACK-EYED, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Field Peas and Canned Black-Eye Peas

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: The drained weight shall meet or exceed the minimum drained weight specified in the Grade Standard.

46. PEAS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Peas

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Permissible types include early or sweet.

47. PEAS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Peas

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be processed in accordance with Good Manufacturing Practices.

48. PEAS AND CARROTS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Peas and Carrots

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall contain a minimum of 50 percent, by weight, of Early type or Sweet type peas and a minimum of 25 percent, by weight, of diced-style carrots that shall be predominantly 1/4-inch cubes to 3/8-inch cubes.

49. PEPPERS, MISCELLANEOUS, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible varieties include banana, cherry, chili, chipotle, jalapeno, or sweet red or green.
- Permissible packing medium includes brine or pickling solution.
- Permissible styles include whole, halves, pieces, whole and pieces, sliced, diced, or chopped.
- Roasted varieties are permissible.

50. PEPPERS, SWEET, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Sweet Peppers

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include red, green, or mixed.
- Permissible styles include whole stemmed, whole unstemmed, halved, sliced, or diced.

51. PEPPERS, SWEET, ROASTED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include red, green, or mixed.
- Permissible styles include whole stemmed, whole unstemmed, halved, sliced, or diced.

52. PIMIENTOS, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Pimientos

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, halves, pieces, whole and pieces, sliced, diced, or chopped.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

53. POTATOES, FRENCH FRIES, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen French Fried Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Permissible styles include general (straight or crinkle cut), strips (1/4-inch x 1/4-inch, 3/8-inch x 3/8-inch, 1/2-inch x 1/4-inch, 3/8-inch x 3/4-inch), slices, dices, rissole, or other.

54. POTATOES, WHITE, FRESH / REFRIGERATED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Fresh White Potatoes.

GRADE REQUIREMENT: US Grade No. 1 / Grade A (minimum processed)

PORTION SIZE/WEIGHT RANGE: All sizes are permissible

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Vacuum packed only.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, sliced, diced, shoestring/julienne/French style, pieces, or any combination of two or more styles.

55. POTATOES, HASH BROWN, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Hash Brown Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Permissible styles include shredded, diced, patties, and chopped.

56. POTATOES, NON-STANDARDIZED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: All styles are authorized.

57. POTATOES, NON-STANDARDIZED, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- All styles are authorized.

58. POTATOES, SWEET, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Sweet Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible varieties include golden, yellow, or mixed.
- Permissible styles include whole, halves, pieces, mashed, whole and pieces, mixed, or other.
- Permissible pack types include regular, vacuum, or solid pack.
- Permissible packing medium is light syrup only.
- The drained weight of the product shall meet or exceed the minimum drained weight identified in the Grade Standard.

59. POTATOES, WHITE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned White Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, sliced, diced, shoestring, julienne, French style, pieces, or any combination of two or more styles.
- The drained weight of the product shall meet or exceed the minimum drained weight identified in the Grade Standard.

60. PUMPKIN, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Pumpkin and Canned Squash

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: The container shall be filled to a minimum of 90 percent of the volume of the container.

61. SAUERKRAUT, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Sauerkraut

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include shredded or chopped.
- The container shall be filled so that the kraut and packing medium are a minimum of 95 percent of the container's total capacity.

62. SPINACH, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Spinach

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole leaf, cut leaf, sliced, or chopped.
- The container shall be filled so that the spinach and packing medium are a minimum of 90 percent of the container's total capacity.

63. SPINACH, FROZEN – SEE GREENS, LEAFY, FROZEN

64. SQUASH, SUMMER, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Squash (Summer Type)

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Varieties of summer squash include zucchini, patty pan, straight neck, and crookneck.
- Permissible styles include sliced or cut.

65. SQUASH, WINTER, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Winter squash includes the varieties listed below.

- Winter squash includes the following varieties of Cucurbita maxima: Ambercup, Arikara, Atlantic Giant, Banana, Buttercup, Georgia candy roaster, Hubbard, Jarrahdale pumpkin, Kabocha, Lakota, Mooregold, Red kuri ("Hokkaido" or "baby red Hubbard"), Turban, Cucurbita argyrosperma (Cushaw squash [winter crookneck squash]).
- Winter squash includes the following varieties of Cucurbita moschata: Butternut, Fairytale pumpkin squash, Dickinson, Long Island cheese, Kent pumpkins.
- Winter squash includes the following varieties of Cucurbita pepo: Acorn, Carnival, Delicata, Heart of gold, Spaghetti, Sweet dumpling, Autumn cup, Gold nugget, Sugar loaf squash, Field pumpkin, Calabaza (West Indian pumpkin).

66. SQUASH, WINTER, COOKED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Cooked Squash

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Winter squash includes the following varieties of Cucurbita maxima: Ambercup, Arikara, Atlantic Giant, Banana, Buttercup, Georgia candy roaster, Hubbard, Jarrahdale pumpkin, Kabocha, Lakota, Mooregold, Red kuri ("Hokkaido" or "baby red Hubbard"), Turban.
- Cucurbita argyrosperma (Cushaw squash [winter crookneck squash])
- Winter squash includes the following varieties of Cucurbita moschata: Butternut, Fairytale pumpkin squash, Dickinson, Long Island cheese, Kent pumpkins
- Winter squash includes the following varieties of Cucurbita pepo: Acorn, Carnival, Delicata, Heart of gold, Spaghetti, Sweet dumpling, Autumn cup, Gold nugget, Sugar loaf squash, Field pumpkin, Calabaza (West Indian pumpkin).

67. SUCCOTASH, CORN AND LIMA BEANS, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Succotash

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types of sweet, whole kernel corn include white and golden (yellow).
- Permissible types of lima beans include thin-seeded, thick-seeded, and thick-seeded baby potato.
- Soybeans are permitted.
- Green beans or wax beans are permitted.

68. TOMATOES, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Tomatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- This standard applies to canned tomatoes and to stewed tomatoes.
- Permissible packing media include tomato juice, tomato puree, or tomato paste.
- Permissible styles include whole, sliced, halves, wedges, or diced.
- Product may be peeled or unpeeled.

69. TOMATOES, CRUSHED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Product shall be in natural juice. If a product in natural juice is not available, then the only substitute is tomato puree.

70. TOMATO, PASTE, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Tomato Paste

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: The only permissible concentration is heavy.

71. TOMATO, PUREE AND/OR PULP, CANNED

REFERENCE NAME: United States Standards for Grades of Canned Tomato Puree (Tomato Pulp)

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: The only permissible concentrations are extra heavy and heavy.

72. VEGETABLE BLENDS AND MIXED VEGETABLES, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Various blends (such as California Blend, Italian Blend, Oriental Blend, Oriental Stir Fry Blend, and Scandinavian Blend) are permissible.
- Three-Way, Four-Way, or Five-Way Mixed Vegetables (incorporating green or wax beans, lima beans, carrots, golden and/or yellow corn, and sweet or early peas) are permissible.

73. VEGETABLE BLENDS, FROZEN

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: Various blends (such as California Blend, Italian Blend, Oriental Blend, Oriental Stir Fry Blend, and Scandinavian Blend) are permissible.

74. VEGETABLES, MIXED, FROZEN

REFERENCE NAME: United States Standards for Grades of Frozen Mixed Vegetables

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible vegetables include green or wax beans, lima beans, carrots, golden and/or yellow corn, and sweet or early peas.
- Product shall conform to the following proportion requirements:
 - Three-Way vegetable mixtures – any one vegetable shall not be more than 40 percent by weight of all the frozen mixed vegetables.
 - Four-Way vegetable mixtures – none of the vegetables shall be less than 8 percent by weight or more than 35 percent by weight of all the frozen mixed vegetables.
 - Five-Way vegetable mixtures – none of the vegetables shall be less than 8 percent by weight or more than 30 percent by weight of all the frozen mixed vegetables.

75. WATER CHESTNUTS, SLICED, CANNED

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: #10 can ONLY.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS: NONE

NOTE: In accordance with FAR 25.104, this item has been determined **not** to be available domestically; therefore, this item **does not** have to comply with the Berry Amendment (that is, it does not have to be a U.S. product).

76. ZUCCHINI, FROZEN – SEE SQUASH, SUMMER, FROZEN

FEDERAL SUPPLY CLASS (FSC) 8920

BREAD AND CEREAL PRODUCTS INCLUDING PASTA AND RICE INFORMATION

The following website provides a description of bakery items, Desserts and Crackers will be referenced by AMS, USDA Gov. website:

<https://www.ams.usda.gov/grades-standards/cid/bakery-items>

The following website provides a description of cereal and pasta items:

<https://www.ams.usda.gov/grades-standards/cid/bakery-items>

Preservation, Packaging, Packing, Labeling, and Case Marking

Preservation, packaging, packing, labeling, and case marking shall follow the specifications in the solicitation, contract, or purchase order.

Each Bakery item description will be validated with an appropriate FDA Food Labeling Regulation. The following website provides a reference for labeling nutrients enrichments, fortifications, and health claims.

<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=101.9&SearchTerm=cereal> (FDA, 2018).

Fortification

The FDA fortification policy titled “Nutritional Quality of Foods; Addition of Nutrients” published in 1980 (21 CFR 104.20; FR, Vol 45, January 25, 1980, 6314) is the reference that should be used for food fortification. Food standards are the mandatory requirements that determine what a food product must contain to be marketed under a certain name in interstate commerce (21 CFR parts 131 to 169).

Food Fortification Policy (21 CFR 104.20)

The objective of this Policy is to establish a uniform set of principles and guidelines to serve as a model for the rational addition of essential vitamins and minerals to foods. The Policy discourages indiscriminate addition of nutrients to foods.

Fortification Policy

This Policy does not consider it appropriate to fortify fresh produce; meat, poultry, or fish products; sugars; or snack foods such as candies or carbonated beverages.

The FDA considers only essential nutrients to be within the scope of its fortification policy. The term essential nutrient as used in the fortification policy refers to the vitamins and minerals that are essential for human nutrition (Reference Daily Intakes (RDIs) - codified in 21 CFR 101.9(c)(8)(iv)) and potassium and protein (Daily Reference Values (DRVs) (21 CFR 101.9(c)(9)). There must be a safe and lawful source for the essential nutrient, and the nutrient must be an approved food additive or must

be Generally Recognized As Safe (GRAS) under the conditions of its intended use. The FDA must have determined (generally by regulation) that fortification with any specific nutrient is appropriate. Use of some nutrients is limited by food additive regulation or by GRAS regulation covering foods that may be fortified and to what level.

Reasons for Adding Essential Nutrients

The following reasons are given for adding essential nutrients for food:

- For a public health purpose.
- To correct a dietary insufficiency recognized by the scientific community and known to result in nutritional deficiency disease.
- To restore nutrients to levels representative of the food before it was stored, handled, and processed.
- To maintain a balanced nutrient profile in proportion to the caloric value of a food such as a meal replacement product.
- To avoid nutritional inferiority in foods that replace traditional foods (see 21 CFR 101.3(e) (2)).

A nutrient added to a food must exhibit the following characteristics:

- Stable under customary conditions of storage, distribution, and use.
- Physiologically available from the food.
- Present at a level at which there is a reasonable assurance that over-consumption will not occur; this must consider cumulative amounts from other sources in the diet.

Mandated Folic Acid Fortification of Enriched Cereal Grain Products

The following products must be fortified with folic acid:

- Breakfast cereals
- Corn grits
- Meal replacement products
- Infant formula
- Foods for special dietary use

Enriched Foods

An enriched food is one that has nutrients replaced that were lost during processing. Examples are bread, pasta, and other products made from white flour that have B vitamins added back.

DoD Menu Standards

The following DoD menu standards must be adhered to:

- Breads must contain fewer than 230 milligrams of sodium per serving.
- All sliced bread must contain whole grains (white with whole grains or whole wheat with at least 2 grams of fiber per serving).
- All sliced bread must have fewer than 230 milligrams of sodium per serving.
- At least one bread must be fortified with folate and iron.
- Two cereals must contain more than eight grams of whole grains per serving and must have at least 2.5 grams of fiber per serving. One of the four cereals must be fortified 100 percent with folate.
- At least two cereals must be offered that do not have a sugar coating.
- When there are more than four cereal selections, 50 percent of the additional selections must meet the standards for whole grains, must be without a sugar coating, and must be fortified with at least 50 percent of the daily folate requirement.
- At least one whole grain hot cereal without added fat or sugars must be available at the breakfast meal.
- Cereal bars with at least 2.5 grams of fiber and fewer than 10 grams of sugar per serving may be offered.
- Cereal bars may substitute for a whole grain cereal choice.
- Acceptance of subsistence supplies is limited to fresh products.
- Bread, Cakes, Doughnuts, Muffins, Pies, and Rolls must be delivered no more than 24 hours after baking. Following a non-bake day, these items must be delivered no more than 72 hours after baking.

NOTE: Goal by July 2024 the wellness (healthy) variety cereal packs will have at least one cereal box meet one of the requirements and all cereals meet the sodium requirements.

1. 125 to 225 calories per serving
2. >20g whole grains
3. \geq 4g fiber per serving
4. <12 g added sugar per serving

The healthy/Wellness pack – Has to meet at least two or more of the above criteria per each cereal. We will have no sodium requirements on the cereal until the FDA voluntary sodium reduction 2030.

DoD Menu Standards

The DoD menu standards discussed below must be adhered to. Grains and other starches provide a variety of complex carbohydrates, fiber, some protein, vitamins, and minerals. They are preferred in their “whole” forms. Bread shall be offered at all meals and the options will, at a minimum, meet the standards listed below.

Bread

- Two or more choices of sliced breads.
- At least half of all choices must contain a minimum of 25 grams of whole grain (the word “whole” appears in the name of one of the first two ingredients).
- This will provide at least 4 grams of naturally occurring fiber per 2-slice serving.

Bagels, Buns, Wraps, Flatbreads, and Tortillas

- A 2-ounce (56 g) or larger portion is equivalent to a 2-slice serving of sliced bread.
- Above bread criteria apply.
- More varieties of bread types are highly encouraged.
- Freshly baked products are permitted.
- One variety of roll and/or bread such as cornbread, garlic bread, muffin, or biscuit may be made available to complement meals.

Box Meals

- At least one whole grain sandwich option that meets the whole grain criteria must be offered.
- Vegetable sides (not mayonnaise based) and fruits (see Fruits and Fruit Juices section for requirements; fresh is preferred) must be offered.
- There shall be a vegetarian option if the box meals are being made from scratch, based on customer demand/acceptability.

Ready-To-Eat Cold Cereals

A minimum of four choices of ready-to-eat cold cereals must be offered. More options are advisable in larger feeding operations.

Brands may be mixed.

Cereals may be offered all day.

Exception: Take-out Service

- Feeding operations will use bulk refillable dispensers and/or family-sized boxes.
- The bulk and large box options provide multiple benefits by allowing modern diners the ability to blend products, select the exact amount desired, and avoid generating significant packaging waste that consumes large storage space.

Serving Sizes, Calories, and Sodium

- Serving sizes, averaging approximately 1 cup or more in volume, should provide between 125 and 225 calories per serving.
- Fewer calories and smaller volumes indicate child-sized portions.
- The serving's volume and weight will vary because of a product's density.

Required Characteristics of the Mandatory Minimum Four Choices

- Two of the four cereals must contain more than 20 grams of whole grains per serving with at least 4 grams of fiber per serving.
- At least two of the four cereals must have fewer than 12 grams of *added* sugars. Products with fruits, such as raisin bran, will have more total sugar from the combined total of natural and added sugars. This is acceptable considering the added sugars.
- One of the four cereals must be at least 75 percent folate fortified.
- When offering more than four cereal selections at least half of the additional selections must meet the standards for whole grains, must meet the limit for added sugars, and must be fortified with at least 50 percent of the daily folate requirement.

Hot Cereals

At least one whole grain hot cereal (oatmeal, whole grain cream of wheat/farina, or a whole grain blend) without added fat or sugars must be offered at the breakfast meal. Hot whole grain cereal or grain blend-based casseroles or flavor varieties with added nuts, fruits, vegetables, or legumes may be offered on the hot line for added variety.

Cereal Bars

Shall have at least 2 grams of naturally occurring fiber and 14 or fewer grams of total sugar per serving.

One bar should have between 150 and 250 calories and must not contain artificial and/or non-nutritive sweeteners.

Potato, Rice, Beans, Quinoa, Barley, or a Grain Blend

Offer at least one starch or grain at breakfast.

Breakfast Potatoes

Offer breakfast potatoes made from fresh or frozen potatoes at least three times per week. Frozen potatoes used as an ingredient should not be par fried or have any added fat as an ingredient before preparation for service.

Do not offer deep fat fried potatoes more than three times per week.

Pastries, Muffins, Quick Breads, Donuts, and Sweet Rolls

Consider offering options that are made with healthier fats (refer to the Fats and Oils in the DoD Menu Standards section).

Select items that are naturally lower in sugar (not sweetened non-nutritively). Select items that are made with whole grains (naturally higher fiber options). Portion sizes for ready-to-use products should be comparable to AFRS recipes.

Griddle Cakes

Offer whole grain (such as whole wheat, oat, or blends) or vegetable based (such as pumpkin, carrot, or sweet potato) options more often than refined white flour when griddle cakes (pancakes, French toast, or waffles) are on the menu. This applies to scratch and RTU products.

BREAD SPECIFICATIONS

1. BREAD, WHITE, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 20 OZ, 6 in- 21 in, 12-19 SL / CT PG, 24 OZ PG, 16 PGS/CASE, 16 OZ PG, 28 PGS/CASE

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven-fired are acceptable.
- All sliced bread should contain whole grains (white with whole grains or whole wheat) with at least 2.5 grams fiber per serving.
- All sliced bread offered will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

2. BREAD, WHEAT, FRESH AND/OR FROZEN, 100 PERCENT WHOLE WHEAT

PORTION SIZE/WEIGHT RANGE: 20 OZ, 6 IN- 21 IN, 12-19 SL / CT PG, 24 OZ/PKG 1.04 LB PG, 24 PER 25 LB CASE, 1.04 LB PG, 24 PER 25 LB CASE.

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- All sliced bread should contain 25 grams of whole grains (white with whole grains or whole wheat) and provide 2 grams of naturally occurring fiber per 2 slices serving.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product shall be processed in accordance with Good Manufacturing Practices.

3. BREAD, WHEAT, MULTIGRAIN, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 20 OZ, 6 IN- 21 IN, 12-19 SL / CT PG, SLICED, 24 OZ PKG, 24/4OZ PKG, 30/4OZ PKG, 30/14 OZ PKG, 30/15 OZ PKG, SLICED, PAN BAKED, ROUND TOP,

22.5 OZ PG, 12/CS, SLICED, PAN BAKED, ROUND TOP, 32 OZ PG, SLICED, PAN BAKED, SANDWICH, 24 OZ PG, (BOXED), (RACKED)

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired, honey, nuts, wheat berry, Vienna style are acceptable.
- All sliced bread should contain 25 grams of whole grains (white with whole grains or whole wheat) and provide 2 grams of naturally occurring fiber per 2 slices serving.
- All sliced bread will contain less than 230 milligrams of sodium and should be fortified with iron and folate.
- Multiple Grain, Whole Wheat, Whole Meal, Harvest Grain, 12 Grain, and Double Fiber styles are acceptable.
- Low fat is acceptable.
- Product shall be processed in accordance with Good Manufacturing Practices.

4. BREAD, RYE, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: THICK 19 SL/PG, 8/32 OZ PK, 20 OZ, 6 IN to 21 IN, 12 to 19 SL/CT PG, 24 OZ SLICED, 12/1 LB LOAF, THK, 19 SL/PG, 8/32 OZ PG, 30/14 OZ PG, 30/14 OZ PG, 20 PG/CASE

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- All sliced bread should contain whole grains (white with whole grains or whole wheat) with at least 2 grams fiber per slice.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Russian, Jewish Rye, Dark, caraway seed styles are acceptable.
- Product shall be processed in accordance with Good Manufacturing Practices.

5. BREAD, POTATO, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 6/28 32 OZ LOAF, 8/18 OZ LOAF, 20 OZ, 6 IN- 21 IN 12-19 SL/CT PG, 24 OZ SLICED

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Steamed Sweet Potato is acceptable.
- Product shall be processed in accordance with Good Manufacturing Practices.

6. BREAD, CIABATTA, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 100 GM (3.5 OZ) PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

7. BREAD, SOURDOUGH, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 8/40 OZ PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- Buttermilk is acceptable
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

8. BREAD, RAISIN OR CINNAMON, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 30/14 OZ PG, 16OZ EA. (BOXED), 24 OZ PG (BOXED),

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired, stone ground, sesame seeds, hearth baked, split top, (pan de semilla da ora) (pan con passas) are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Enriched bread is acceptable.
- Product shall be processed in accordance with Good Manufacturing Practices.

9. BREAD, FRENCH AND/OR ITALIAN, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 8/16-19 OZ LOAF PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- Focaccia, Baguette, Panini, White Parisian styles are acceptable
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

10. BREAD, PUMPERNICKEL, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: HEARTH BAKED 16 OZ PKG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

11. BREAD, FLATBREAD, FRESH AND/OR FROZEN, PAR BAKED AND/OR BAKED

PORTION SIZE/WEIGHT RANGE: 6.75" X 6.75", 120/3.3 OZ EACH

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Plain or oven fired is acceptable.
- Thawed is acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

12. BREAD, TEXAS TOAST, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: SLICED, PAN BAKED, 22 OZ PG OR 24 OZ PG. 16/CS

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Plain or oven fired is acceptable.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

13. BREAD, SWEET, FLAVORED, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: SLICED, PAN BAKED, 22OZ PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Plain or oven fired is acceptable.
- Banana, Walnut, Honey, Zucchini, Corn styles are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

14. BREAD, MONKEY, (PULL-APART), FROZEN

PORTION SIZE/WEIGHT RANGE: 10/32 OZ PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Plain or oven fired is acceptable.
- Banana, Walnut, Honey, Zucchini, Corn, Cinnamon, garlic parmesan styles are acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

15. BAGELS, PLAIN/VARIETY, FRESH/FROZEN

PORTION SIZE/WEIGHT RANGE: 72/2.6OZ, 72/3OZ, 3OZ 6 CT, 15/18 PG, 72/4OZ, 72/1OZ, 10/PG, 50/3.25 OZ EACH, 4 PER 14 OZ EACH, IND WRAPPED, 6/PG, 6 PER 20OZ PG, 6 PER

48OZ. The following sizes are acceptable:

- Size 1 - Regular (3½ to 4 ounces)
- Size 2 - Petite or Baguettes (0.9 to 2 ounces)
- Size 3 - Other Slice type (i), Sliced Slice type (ii), Unsliced Slice type (iii), Partially linked or attached

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following styles are acceptable:
 - B – Blueberry
 - C - Cinnamon raisin
 - D - Honey wheat
 - E – Wheat
 - F – Onion
 - G – Sesame
- Bagels must be made from enriched grains.
- Hearth baked -- only enriched is acceptable.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium should not be higher than 155 mg per ounce.

16. BREAD, PITA, WHEAT AND/OR WHITE, FRESH AND/OR FROZEN

PORTION SIZE/WEIGHT RANGE: 6 INCH, 12/12 CT/PG OR 72/2.3 OZ EACH, WHITE, 7 IN. RD, 2 OZ EA, 10 CT, 12/20 OZ PG

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Only enriched is acceptable.
- All sliced bread will contain less than 230 milligrams of sodium.
- All sliced bread should contain whole grains (white with whole grains or whole wheat) with at least 2 grams fiber per slice.
- Product should be fortified with iron and folate.
- Product shall be processed in accordance with Good Manufacturing Practices.

17. MUFFINS, FRESH / FROZEN

PORTION SIZE/WEIGHT RANGE: 8/PG, 12/PG, 20/PG, 12 PER 16OZ -24 OZ, 96/2.12 OZ, 72/1.5

OZ, 24/ 4OZ. The following sizes are acceptable:

- Mini (1")
- Standard (2")
- Large (2 ½")

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.

- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Type I (fresh) and Type II (frozen) are acceptable.
- The following styles are acceptable:
 - A – Regular
 - B – Reduced Fat (21 CFR 101.62)
 - C – Low fat (21CFR 101.62)
 - D – Fat Free (21 CFR 101.62).
- No Partially Hydrogenated Oil (PHO) is acceptable in any food products according to FDA regulations.
- The muffins must be made from enriched grains.
- When muffins are delivered fresh or frozen, the manufacturer must follow all time, temperature, and shipping requirements.
- Product shall be processed in accordance with Good Manufacturing Practices.

18. ENGLISH MUFFINS, FRESH/FROZEN, VARIETY

PORTION SIZE/WEIGHT RANGE: 6/PKG, 36 PGS/CASE, 12OZ PG, 6 EA/PG. The following sizes are acceptable:

- 1 ounce
- 2 ounces
- 2 ¼ ounce
- 3 ½ ounce
- Other

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Type 1 (fresh) and Type 2 (frozen) are acceptable.
- The following styles are acceptable: Plain, Wheat, Honey Wheat, Raisin, Other.
- Type 1 must be made with enriched flour only (21 CFR 104.20).
- Whole and split styles are acceptable.
- English muffins must be made from enriched grains.
- When English muffins are delivered fresh or frozen, the manufacturer must follow the time, temperature, and shipping requirements.
- Product shall be processed in accordance with Good Manufacturing Practices.
- Needs to be with fewer than 230 milligrams of sodium per serving when available, the English Muffin is considered two slices.

19. GRIDDLE BREADS, SHELF STABLE AND HEAT AND SERVE, FROZEN

PORTION SIZE/WEIGHT RANGE: WAFFLE 4 INCH SQUARE, 144/1.25 OZ EA, 122/1.23 OZ, 2.04 KG PG, 200GM PG, 12 PG PER CS

PANCAKES 144/1.2OZ EA/PG, 144/1.3-1.58 EA, MINI 72, 1.2 OZ 12/12CT PG, OR 216, 1.15 OZ MIN 96-120 /2.3 OZ

FRENCH TOAST: THICK 144/1.5 OZ, , 1.5 OZ 8/18 CT/PK, 72/2.55OZ, STICKS 10/2 LB PG, 5/2 LB PG, 2.6 OZ /100 1OZ EA, 2/5 LB BG

BELGIAN 72/2OZ EA, OR 7 IN RD, 1 INCH THK, 35/5 OZ EA

PACKAGING AND MARKING: Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following shapes are acceptable:
 - Shape 1 - Round - 10.16 cm (4 in)
 - Shape 2 - Mini round - 3.18 cm (1-¼ in)
 - Shape 3 - Square - 9.53 cm x 9.53 cm (3-¾ in x 3-¾ in)
 - Shape 4 - Small rectangle - 6.67 cm x 9.21 cm (2.63 in x 3.63 in)
 - Shape 5 - Large rectangle - 9.21 cm x 10.80 cm (3.63 in x 4-¼ in)
 - Shape 6 - Strip or stick - 2.54 cm x 10.16 cm (1 inch x 4 inches)
 - Shape 7 - Novelty shapes (mini bread, dinosaurs, etc.)
 - Shape 8 – Other
- Type I (shelf stable) and Type II (frozen (heat and serve)) are acceptable.
- Style A (regular) and Style B (low fat) are acceptable (CFR § 101.62 (b) (2)).
- The following Class 1 waffle flavors are acceptable
 - A – Plain
 - B – Blueberry
 - C – Buttermilk
 - D - Apple cinnamon
 - E – Chocolate
 - F - Oat bran
 - G – Multigrain
 - H – Cinnamon
 - I – Strawberry
 - J – Maple
 - K – Banana
 - L - Chocolate chip
 - M – Other
- The following Class 2 pancake flavors are acceptable
 - A – Plain
 - B – Blueberry
 - C – Buttermilk
 - D – Chocolate
 - E – Maple
 - F - Whole grain
 - G - Sweet potato,
 - H – Other

- The following Class 3 French toast flavors are acceptable
 - A – Plain
 - B – Cinnamon
 - C – Whole grain
 - D – Other
- The following Class 4 Belgian waffle flavors are acceptable: A – Plain, B – Other
- Shelf stable flavors are acceptable.
- Wheat flour shall be enriched in accordance with 21 CFR 137.165
- Product shall be processed in accordance with Good Manufacturing Practices.

20. ROLLS, BREAD, BAKED, FRESH OR FROZEN

PORTION SIZE/WEIGHT RANGE: Prefer 60 – 72 buns in bulk frozen and prefer 12 – 18 buns in a pack for fresh. All package sizes are acceptable.

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must be enriched (21 CFR 136.115).
- The following Classes of rolls are acceptable:
 - A – French
 - B - Parker house
 - C - Sandwich (hamburger)
 - D - Finger (hot dog)
 - E - Pan (dinner),
 - F - Variety specialties
 - G – Other
- Bake Type A (pan baked) and Bake Type B (hearth baked) are acceptable.
- Slice Type I (Sliced) and Slice Type II (Un sliced) are acceptable.
- Nuts and Seeds, including the following, are acceptable:
 - Seed Type I
 - Seedless Seed Type II
 - Poppy Seed Type III
 - Sesame Seed Type IV
 - Caraway Seed Type V
 - Other
- The variety is based on customer preference.
- The product may be fresh or frozen.
- When the Bread is delivered fresh or frozen, the manufacturer must follow the time, temperature, and shipping requirements.
- Product shall be processed in accordance with Good Manufacturing Practices.

21. ROLLS, BREAD, UNBAKED, FRESH OR FROZEN

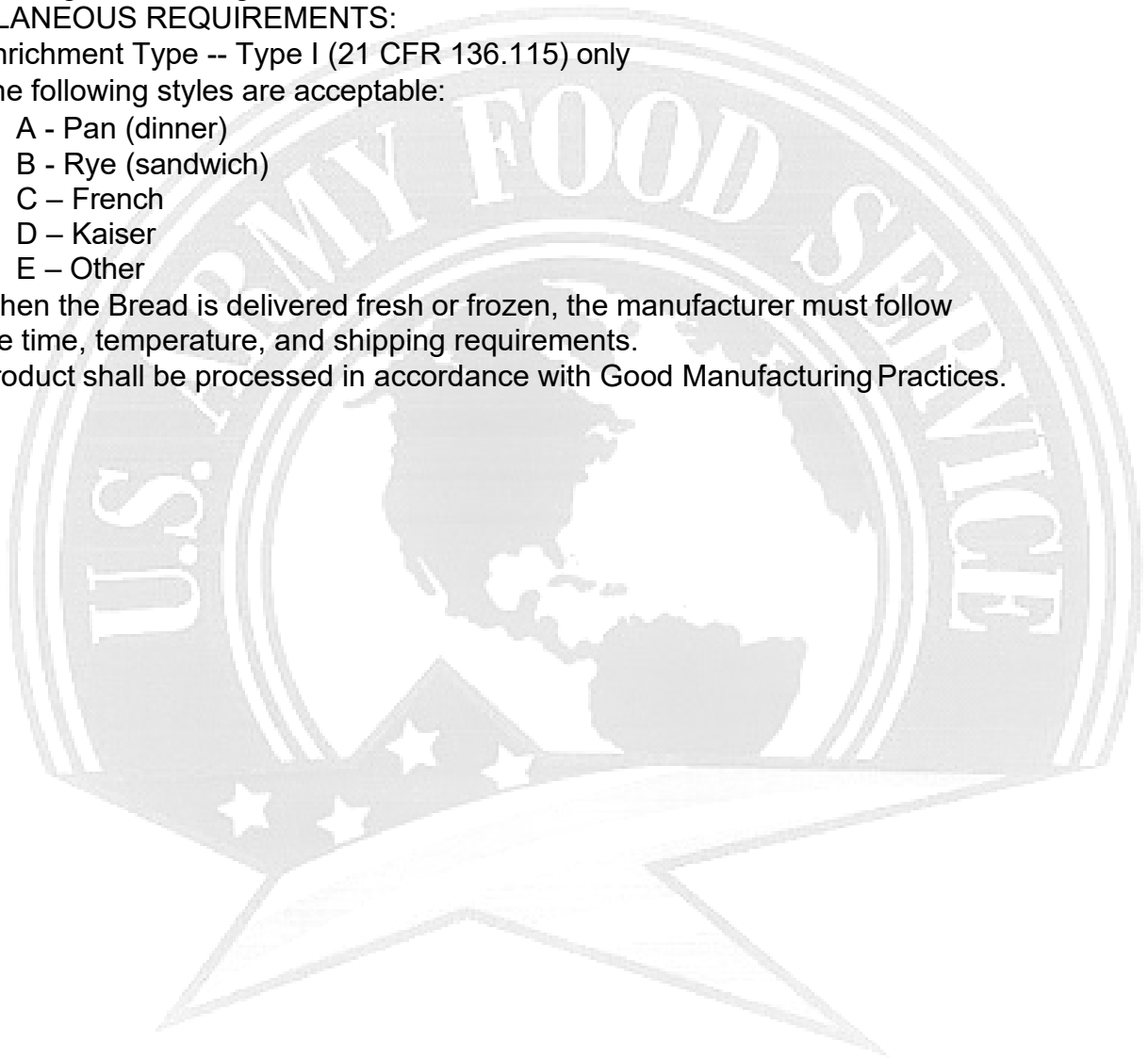
PORTION SIZE/WEIGHT RANGE: 60 buns -72 buns in bulk frozen and prefer 12-18 buns in a pack for fresh. All package sizes are acceptable.

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Enrichment Type -- Type I (21 CFR 136.115) only
- The following styles are acceptable:
 - A - Pan (dinner)
 - B - Rye (sandwich)
 - C – French
 - D – Kaiser
 - E – Other
- When the Bread is delivered fresh or frozen, the manufacturer must follow the time, temperature, and shipping requirements.
- Product shall be processed in accordance with Good Manufacturing Practices.



22. TORTILLAS, TORTILLA CHIPS, TACO SHELLS, AND TOSTADA SHELLS, FRESH AND/OR FROZEN, VARIETY

PORTION SIZE/WEIGHT RANGE: SIZES: Tortillas only:

- Size 1 - 5.1 cm (2 in) diameter
- Size 2 - 7.6 cm (3 in) diameter 2
- Size 3 - 11.4 cm (4-1/2 in) diameter 2
- Size 4 - 12.7 to 15.2 cm (5 to 6 in) diameter 3
- Size 5 - 14 cm x 8.9 cm (5-1/2 x 3-1/2 in) 2
- Size 6 - 15.9 cm (6-1/2 in) diameter 2
- Size 7 - 17.8 to 20.3 cm (7 to 8 in) diameter 3
- Size 8 - 19.1 cm (7-1/2 in) diameter 2
- Size 9 - 25.4 cm (10 in) diameter 3
- Size 10 - 30.5 cm (12 in)

diameter 3 PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following Types are acceptable:
 - Type 1 – Tortillas (must be made with enriched flour (21 CFR 104.20))
 - Type 2 – Tortilla Chips
 - Type 3 – Taco Shells
 - Type 4 – Tostada Shells
- The following styles are acceptable:
 - A – Corn
 - B – Wheat
 - C – Wheat with spices and/or herbs (as specified by purchaser)
 - D – Raisin
 - E – Wheat with raisin puree
 - F – Other
- The following product states are acceptable for Type 1 tortillas:
 - Shelf stable
 - Extended shelf life
 - Refrigerated
 - Frozen
- For Style D tortillas only: Cook state I (table-ready) and cook state II (partially cooked) are acceptable.
- The following sodium limits shall be observed:

- 180 mg in 6-inch tortilla
- 250 mg in 8-inch tortilla
- 450 mg in 10-inch tortilla
- 700 mg in 12-inch tortilla
- Product shall be processed in accordance with Good Manufacturing Practice.

CEREAL SPECIFICATIONS

1. CEREALS, ROLLED OATS

PORTION SIZE//WEIGHT RANGE: Container size a - 23 g (0.81 oz) pouch Container size b - 28 g (1.0 oz) pouch Container size c - 34 g (1.2 oz) pouch Container size d - 43 g (1.5 oz) pouch Container size e - 45 g (1.6 oz) pouch Container size f - 48 g (1.7 oz) cup Container size g - 54 g (1.9 oz) cup Container size h - 71 g (2.5 oz) pouch Container size i - 360 g (12.7 oz) pouch Container size j - 454 g (16.0 oz) canister Container size k - 510 g (18.0 oz) canister Container size l - 567 g (20.0 oz) canister Container size m - 1.191 kg (42.0 oz) canister Container size n - Other (*as specified by the purchaser*)

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following Types are acceptable:
 - Type I – Regular
 - Type II – Quick cooking
 - Type III – Instant
- The following flavors are acceptable
 - A – Unflavored
 - B - Apples and cinnamon
 - C - Maple and brown sugar
 - D - Peaches and cream
 - E - Cinnamon and spice
 - F - Strawberries and cream
 - G - Raisins and spice
 - H - Honey nut
 - I - Banana bread
 - J - Cinnamon pecan
 - K - Raisin, date, and walnut
 - L - Cinnamon roll
 - M - Chocolate chip
 - N - Other (*as specified by the purchaser*)
- The following Styles are acceptable:
 - Style 1 – Regular
 - Style 2 - Reduced sugar (21 Code of Federal Regulations (CFR) § 101.60(c), Type

III only)

- Style 3 - Sugar free (21 CFR § 101.60(c), Type III only
- When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- The number of subsamples must be based on the Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- Product shall be processed in accordance with Good Manufacturing Practices.

2. CEREALS, PREPARED, READY-TO-EAT

PORTION SIZE/WEIGHT RANGE: 70/.80 OZ PG, 96/0.69 OZ BOWL PG

VARIETY 70 INDIVIDUAL SERVING CT CS, 1/3.71 LB CS, 96/0.75 OZ BOWL P00G, 12/18 OZ BOX, 96/ 1 OZ BOWL PG, 70/0.95OZ BX, . 4/2 LB BAGS, 4/ 14-41 OZ BOX/PG, 96/10Z PG, 17OZ BOX/16 PER CS, 37OZ BG, 2 PER CASE.

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Choose at least 80% of the cereals that are green, and 20 percent of the cereals may be yellow or red. The variety packs should meet these standards.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- All cereal products will have less than 1.7mg of sodium per calorie; this requires simple division of declared sodium divided by the calories listed for the product.

NOTE:

- 125 to 225 calories per serving
- >20g whole grains
- = / > 4g fiber per serving
- <12g added sugar per serving
- The healthy / Wellness pack – must meet at least two or more of the above criteria per each cereal. We will have no sodium requirements on the cereal until the FDA voluntary sodium reduction 2030.

3. CEREAL, WHEAT, QUICK-COOKING AND INSTANT

PORTION SIZE/WEIGHT RANGE: Container size a - 23 g (0.81 oz) pouch Container size b - 28 g (1.0 oz) pouch Container size c - 34 g (1.2 oz) pouch Container size d - 43 g (1.5 oz) pouch Container size e - 45 g (1.6 oz) pouch Container size f - 48 g (1.7 oz) cup Container size g - 54 g (1.9 oz) cup Container size h - 71 g (2.5 oz) pouch Container size i - 360 g (12.7 oz) pouch Container size j - 454 g (16.0 oz) canister Container size k - 510 g (18.0 oz) canister Container size l - 567 g (20.0 oz) canister Container size m - 1.191 kg (42.0 oz) canister Container size n - Other (*as specified by the purchaser*)

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Type, flavor, and style are based on a Service's preference.
- When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- Product shall be processed in accordance with Good Manufacturing Practices.

4. GRANOLA BARS, VARIETY

PORTION SIZE/WEIGHT RANGE: 144/.07-0.8 OZ, 120-128/0.67- 1.2 OZ PKG, 108/1 OZ EA, 35 GM EACH, 8/16 CT BX, 252 GM BX, 96/0.84 OZ PG, 72/1.23 OZ EA

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Wheat flour shall be enriched in accordance with 21 CFR 137.165

MISCELLANEOUS REQUIREMENTS:

- Single bar packages and dual bar packages are acceptable.
- Regular and low-fat bars are acceptable.
- Crunchy style is acceptable.
- The following flavors are acceptable:
 - Oats and Honey
 - Cinnamon
 - Maple and Brown Sugar
 - Other
- The following flavors are acceptable for Style B, Chewy, Class A:
 - Uncoated
 - Apple
 - Apple Berry
 - Blueberry
 - Chocolate Chip
 - Chocolate Chunk
 - Fruit and Nut
 - Oatmeal Raisin
 - Peanut Butter
 - Peanut Butter and Chocolate Chunk
 - Raspberry
 - Strawberry
 - Other
- The following flavors are acceptable for Class B:
 - Chocolate Coated
 - Caramel Nut
 - Chocolate Fudge
 - Coconut
 - Peanut Butter
 - Peanut Butter and Chocolate Chip
 - Other
- Wheat flour shall be enriched in accordance with 21 CFR 137.165.
- Bars will contain at least 2 grams of fiber and 14 or fewer grams of sugar per serving (one bar between 150-250 calories) and containing no artificial/ nonnutritive sweeteners.

5. HOMINY GRITS, ENRICHED AND GRITS, WHOLE CORN, VARIETY

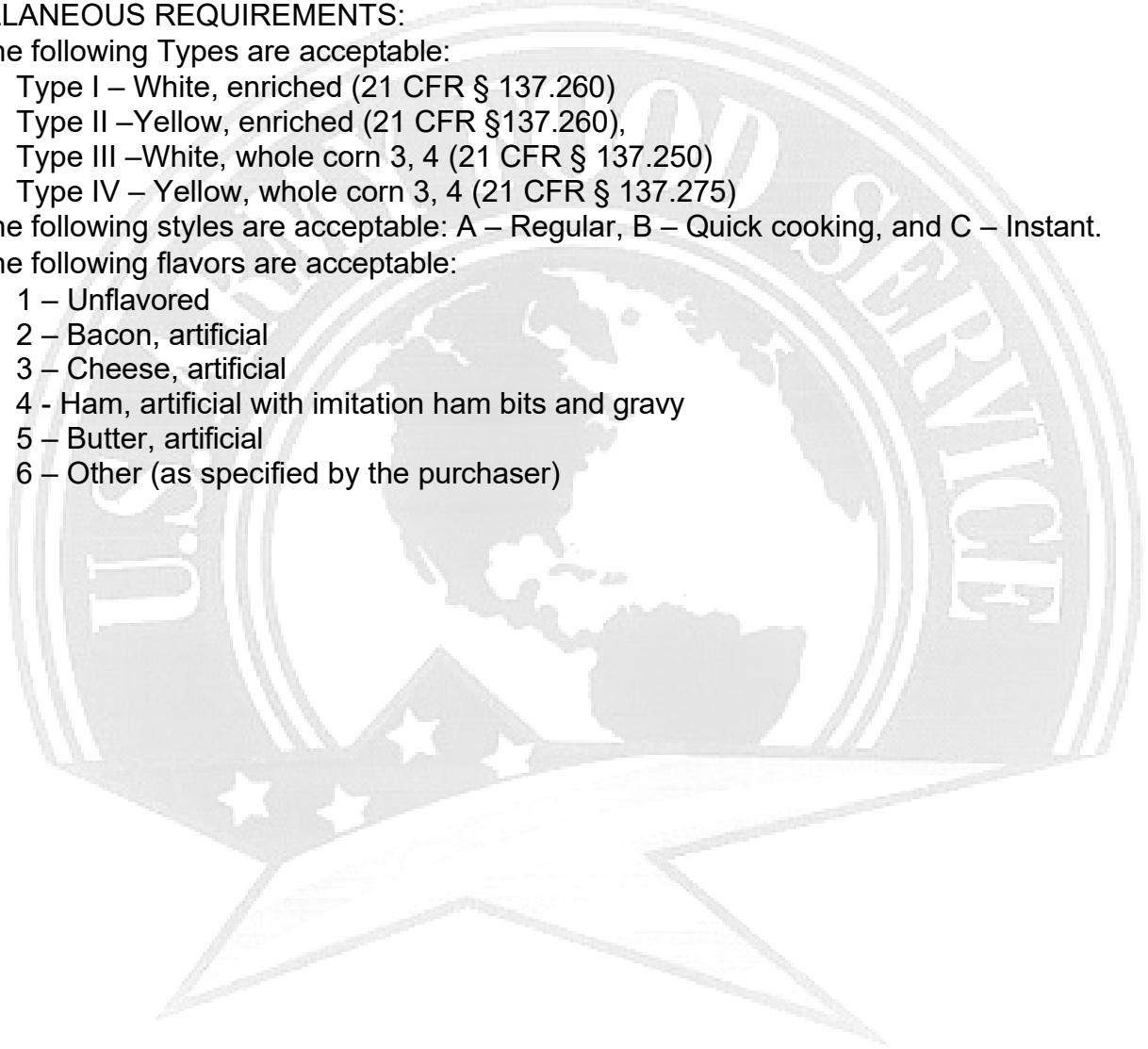
PORTION SIZE/WEIGHT RANGE: Instant- 1OZ EA, 12/12 OZ CO, 144/1OZ, Quick CK white, 8/5LB, 12/24 OZ CO, 12/3 LB CO, 12/1.5 LBS CO, 12/2.5 LBS,

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following Types are acceptable:
 - Type I – White, enriched (21 CFR § 137.260)
 - Type II – Yellow, enriched (21 CFR § 137.260),
 - Type III – White, whole corn 3, 4 (21 CFR § 137.250)
 - Type IV – Yellow, whole corn 3, 4 (21 CFR § 137.275)
- The following styles are acceptable: A – Regular, B – Quick cooking, and C – Instant.
- The following flavors are acceptable:
 - 1 – Unflavored
 - 2 – Bacon, artificial
 - 3 – Cheese, artificial
 - 4 - Ham, artificial with imitation ham bits and gravy
 - 5 – Butter, artificial
 - 6 – Other (as specified by the purchaser)



PASTA PRODUCT SPECIFICATIONS

1. PASTA PRODUCTS

PORTION SIZE/WEIGHT RANGE: 2/10 LB BOX, 1/20 LB BOX, 1/10LB BOX, 6/4 LB PG (WHOLE WHEAT), PENNE 500GM PG, 24/CS, 500 GRAM PG, 12 PER CS, 1 KG PKG, 12 OZ BOX PER CS, 2/5LB BOX

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The type, class, and style are based on a Service's preference.
- Only enrichment type A is acceptable. (Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135, or is made with enriched flour (21 CFR § 137.165).
- Analytical testing must be performed on subsamples or on random retail packages (selected from a given lot) when USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order. The number of subsamples must be based on the Federal Grain Inspection Service (FGIS) Processed Commodities Handbook, which is available at http://www.gipsa.usda.gov/fgis/handbook/processcommodities_inspec.aspx. The contents of each sample will be used to create a composite sample that will be used in the analytical testing.
- Pasta products made from spinach, whole grains, legumes, and vegetable pastas with natural fiber are acceptable.

2. NOODLES, EGG, ENRICHED

PORTION SIZE/WEIGHT RANGE: 16 OZ, 10 PER CASE

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following types are acceptable:
 - Type I: Ribbon-shaped Noodles. Width: 1/4 to 1/16 inch, Thickness: 0.030 to 0.006 inch, Length: 2 3/4 to 3/4 inch.
 - Type II: Bow-shaped Noodles.
 - Style A – Small. Width: ---, Thickness: 0.031 to 0.001 inch, Length: 5/8 to 1/16 inch.
 - Style B – Large. Width: 1/4 to 1/16 inch, Thickness: 0.037 to 0.001 inch, Length: 1 1/2 to 1/16 inch. Pasta must be enriched in accordance with 21 CFR §139.115 or 21 CFR §139.135 or it must be made with enriched flour (21 CFR §137.165).
- Raw ingredients used in enriched egg noodles shall be durum flour and/or semolina flour, egg products, and water.
- Enriched egg noodles shall be enriched to comply with all requirements, including those for folic acid, specified in the U.S. Standard of Identity for Enriched Macaroni Products, 21 CFR 139.115.
- Egg products used in enriched egg noodles shall be processed under continuous U.S. Department of Agriculture (USDA) inspection in accordance with USDA Regulations Governing the Inspection of Eggs and Egg Products, 7 CFR, Part 59.
- Analytical testing must be performed on subsamples or on retail packages that are randomly selected from the lot when USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order. The number of subsamples must be based on the Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- Noodles made from whole wheat and from spinach are acceptable.

RICE SPECIFICATIONS

1. WILD RICE

PORTION SIZE/WEIGHT RANGE: 12/24 OZ BOX, 1/25 LB BAG, 1/50 LB BAG, 3/2 LB BOX, 12/3.25 LB PG, 1 KG PG, 6 PER CS

PACKAGING AND MARKING:

- Preservation, packaging, packing, labeling, and case marking shall follow commercial guidelines unless otherwise specified in the solicitation, contract, or purchase order.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The following types are acceptable: Type I – Wild rice (*Zizania palustris* L); Type II – Wild rice (*Zizania aquatica*); Type III – Other.
- The following processing methods are acceptable: Wood (hand) parched, mechanically parched, and parboiled.
- Analytical testing must be performed on subsamples or on random retail packages (selected from a given lot) when USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order. The number of subsamples must be based on the Federal Grain Inspection Service (FGIS) Processed Commodities Handbook, which is available at http://www.gipsa.usda.gov/fgis/handbook/processcommodities_inspec.aspx. The contents of each sample will be used to create a composite sample that will be used in the analytical testing.
- Must meet Berry Amendment standards.
- Product shall be processed in accordance with Good Manufacturing Practices.

FEDERAL SUPPLY CLASS (FSC) 8940

CENTER OF PLATE, PREPARED ENTREES INFORMATION

DoD menu standards for lean pre-prepared entrée dishes state the following requirements per serving:

- Fewer than 500 calories.
- Fewer than 30 percent calories from fat (usually fewer than 17 grams fat per serving).
- Fewer than 10 percent calories from saturated fat (usually fewer than 5 grams saturated fat per serving).
- Fewer than 800 milligrams sodium.
- Minimum of 18 grams of protein.

However, there are prepared entrées (such as those made with cheese and/or made according to vegetarian standards) that have specific nutrient requirements.

Pre-Prepared Protein Entrees (without included starch and/or vegetable): Must contain less than 800 milligrams of sodium per serving.

Mixed Entrees (protein plus starch and/or vegetable): Must contain no more than 1,100 mg of sodium. Pre-Prepared Entrees: Must contain a minimum of 18 grams of protein.

1. PROTEIN ENTRÉE, PREPARED, WITH CHEESE

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user. PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Beef, chicken, pork, veal, lamb, and turkey are acceptable proteins.
- Sauce and seasonings are acceptable.
- Refer to DoD menu standards for specific Nutrient requirements in the beginning of this section.
- Product shall be processed in accordance with Good Manufacturing Practices.

2. PROTEIN ENTRÉE, PREPARED, WITH SAUCE

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Beef, chicken, pork, veal, lamb, turkey, fish, and seafood are acceptable proteins.
- Vegetables and seasonings are acceptable.
- Refer to DoD menu standards in the beginning of this section for specific nutrient requirements.
- Product shall be processed in accordance with Good Manufacturing Practices.

3. PASTA, PREPARED, WITH SAUCE

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Vegetables, cheese, and seasonings are acceptable.
- Refer to DoD menu standards in the beginning of this section for specific nutrient requirements.
- Product shall be processed in accordance with Good Manufacturing Practices.

4. POT PIE, PREPARED, WITH PROTEIN

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Beef, chicken, pork, veal, lamb, and turkey are acceptable proteins.
- Vegetables and seasonings are acceptable.
- Refer to DoD menu standards in the beginning of this section for specific nutrient requirements.
- Product shall be processed in accordance with Good Manufacturing Practices.

5. VEGETARIAN, ENTRÉE, PREPARED, FROZEN

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Vegetables, beans, cheese, wraps, sauce, and seasonings are acceptable.
- Maximum sodium content allowed is 120 mg per ounce.
- Maximum total fat allowed is 4 g per ounce.
- Product shall be processed in accordance with Good Manufacturing Practices.

6. BURRITO, PREPARED, FROZEN

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during shipment and storage.
- User must be able to remove individual portions without damage while the product is solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Beef, chicken, pork, egg, bacon, sausage, and turkey are acceptable proteins.
- Vegetables, beans, cheese, sauce, and seasonings are acceptable
- Maximum sodium content allowed is 200 mg per ounce.
- Maximum total fat allowed is 4 g per ounce.
- A minimum of 2.5 grams of protein per ounce is required.
- Product shall be processed in accordance with Good Manufacturing Practices.

BREAKFAST SANDWICH SPECIFICATIONS

1. EGG AND CHEESE, ENGLISH MUFFIN, F/C

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance shall be applied).

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 5 grams per ounce.
- Sodium content should be less than 220 mg or less per ounce.
- Protein content should be 2.75grams or more per ounce.

2. EGG AND CHEESE, BREAKFAST MEAT, ENGLISH MUFFIN, F/C

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance shall be applied).

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 4 grams per ounce.
- Sodium content should be less than 170 mg or less per ounce.
- Protein content should be 3 grams or more per ounce.

3. EGG WHITE AND CHEESE, TURK BACON/CAN BACON/POUL SAUS., ENG. MUF, F/C

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance shall be applied).

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage and/or deterioration during storage and shipping.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 1.5 grams per ounce.
- Sodium content should be less than 145 mg or less per ounce.
- Protein content should be 3 grams or more per ounce.

4. EGG AND CHEESE, BREAKFAST MEAT, CROISSANT, F/C

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance shall be applied).

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 5 grams per ounce.
- Sodium content should be less than 200 mg or less per ounce.
- Protein content should be 2.9 grams or more per ounce.

5. EGG AND CHEESE, BREAKFAST MEAT, BISCUIT, F/C

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance shall be applied).

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 5 grams per ounce.
- Sodium content should be less than 220 mg or less per ounce.
- Protein content should be 2.50 grams or more per ounce.

6. EGG AND CHEESE, BREAKFAST MEAT, BAGEL, F/C

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 ounces to 6 ounces each (no additional tolerance shall be applied).

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 5 grams per ounce.
- Sodium content should be less than 200 mg or less per ounce.
- Protein content should be 3 grams or more per ounce.

GLOSSARY OF ACRONYMS AND TERMS

A

AP (As Purchased) – The condition or cost of an item when it is purchased or received from a supplier.

B

Binders – Approved edible substances used for stabilizing, binding, and changing the texture and/or shape of food.

Blast Frozen – Products that are frozen rapidly at extremely low temperatures (–10° F or lower) as high-velocity air is moved around the product.

Breaded – Product that is coated with a maximum of 30 percent of an edible substance, usually breadcrumbs or flour. Product may first be dipped in a batter to ensure adherence of the breading.

C

CFIA – Canadian Food Inspection Agency

Comminuted – Reduction of meat particle size using methods such as grinding, dicing, and chopping.

Cured – Meat products that have been infused with special saline solutions and other ingredients to enhance flavor and color and to extend shelf life. The term “corned” is generally used when referring to a cured beef item.

D

Deckle – The fat and lean meat that lies between the bone and the main muscle of a brisket.

Denuded – Meat cuts that have had practically all surface fat removed; also referred to as peeled.

E - F

F/C – Fully Cooked

Fajitas – Boneless meat, sliced into narrow irregular strips from 1.0 inch to 3.0 inches in length. Usually cut from extra-lean, tender beef and/or chicken.

FSIS – United States Department of Agriculture (USDA)'s Food Safety and Inspection Service.

G

Grade – United States Department of Agriculture (USDA) or Canadian Food Inspection Agency (CFIA) designation that indicates quality or yield of meat. See Quality Grade and Yield Grade.

Gross Weight – Refers to a product's weight plus packaging and packing materials including the shipping container and any closure materials such as strapping.

H - I

Injected – Meat cuts that have had solutions introduced throughout the muscles by injection or pumping. Also referred to as Pumped or Processed With.

IQF (Individually Quick Frozen) – Refers to cuts that have been individually frozen at extremely low temperatures immediately after processing.

J – K

Kabob – Boneless cubed meat and a selection of vegetables that generally are placed on skewers and grilled.

L

Laid-Out Pack – Single-thickness portions separated by sheets or boards.

LFTB (Lean Finely Textured Beef) – Beef that has been separated from the fat in beef trimmings to make use of as much of a beef carcass as possible. Also known by the unfortunate and misleading term “pink slime.”

M

Marinade/Marinate – To be labeled “marinated,” a product must use a liquid marinade in which food is either soaked, massaged, tumbled, or injected to enhance taste, tenderness, or other sensory attributes such as color or juiciness. Labeling regulations for the term “marinated”, when used as part of the item name on the Principle Display Panel, state that the percent of added solution cannot exceed the following maximum percentages:

- Meats – Maximum of 10 percent.
- Bone-In Poultry – Maximum of 3 percent.
- Boneless Poultry – Maximum of 8 percent.

Note: If the percent of added solution is within the identified limits, the label is not required to declare the actual percentage. However, if the percent of added solution exceeds the limits, the product must be labeled “Contains up to X Percent Added Solution” (or similar language, where “X” is the actual percentage of added solution) as part of the item name and/or standard of identity on the Principle Display Panel.

MSP (Mechanically Separated Poultry) – Poultry raw materials or food products that are made by mechanically separating bone from the muscle tissue of carcasses and from parts of poultry carcasses. MSP must be declared as mechanically separated chicken or turkey on the label.

N

NAMI – North American Meat Institute

Needled, Needling – A tenderizing process involving penetration of muscles by closely spaced thin blades with sharpened ends that cut muscle fibers into short segments. Also referred to as Pinned.

Net Weight – Weight of the contents of a container after the weight of packaging and packing materials has been deducted.

NTE – Not to Exceed

No Roll – Refers to beef carcasses and cuts that have not been officially graded and identified by the USDA. The quality grade generally is lower than Select.

O – P

P/C – Partially Cooked

Parts (Poultry) – Ready-to-cook chicken legs (thighs and drumsticks), breasts, or wings.

Peeled – Meat cuts that have had practically all surface fat removed; also referred to as denuded.

Pinned – A tenderizing process involving penetration of muscles by closely spaced thin blades with sharpened ends that cut muscle fibers into short segments. Also referred to as Needled, Needling.

Processed With – Meat cuts that have had solutions introduced throughout the muscles by injection or pumping. Also referred to as Injected or Pumped.

PSO – Purchaser Specified Option.

Pullman Style – Generally refers to a meat product packed into a long container that generally is rectangular or square in shape.

Pumped – Meat cuts that have had solutions introduced throughout the muscles by injection or pumping. Also referred to as Injected or Processed With.

Purge – Juices that exude from fresh, cooked, and cured meat cuts after they are packaged and that remain in the package at the time of opening.

Q – R

RTC (Ready-to-Cook) – Dressed, whole-bodied carcass or parts ready for the consumer to cook.

S

Sausage – Comminuted meat products prepared with meat or meat by-products and seasoned with small amounts of spices. Sausage products may be cooked or uncooked and smoked or un-smoked.

Sectioned and Formed – A meat product that consists of entire muscles (or muscle systems) that are closely trimmed, massaged, and then formed into a desired shape. Sectioned and formed hams are an example of this product type.

Surimi – A Japanese word with the literal meaning of “ground fish.” Surimi, generally made from Alaskan Pollock, is found most often in sticks or chunks that are colored and marketed as “crab”.

T

TSP (Tri-Sodium Phosphate) – A solution permitted for use as an antimicrobial agent on poultry.

U – V

USDA – United States Department of Agriculture.

Vacuum Packed – The process of encasing meat cuts in bags or pouches fabricated from laminated plastic, evacuating air from the bags, and sealing them for extended refrigerated storage.

W

Water Added – USDA labeling term that identifies a meat cut that has been injected with a curing solution that is more than the amount lost during the curing and smoking process. This yields a cut that weighs more than the original uncured weight. There are differences in label requirements for the various products to which water has been added.

WOG (Without Giblets) – Term given to poultry broilers sold without giblets and neck.

CATALOG ABBREVIATIONS
USED FOR STANDARDIZATION OF
SUBSISTENCE PRIME VENDOR MASTER
DATABASE
BY DLA TROOP SUPPORT- FTSA
Effective Date 7/13/17

#10 CN	NO. 10 SIZE CAN
1000 ISLAND	THOUSAND ISLAND DRESSING
6/#10CN	6 NO. 10 CANS
Ace K	ACESULFAME POTASSIUM (calorie-free sugar substitute)
AFRS	Armed Services Recipe Service
ALT	ALTERNATIVE
AM	AMERICAN
APTZR	APPETIZER
ASEPTIC PG	ASEPTICALLY PACKAGED
ASP	ASPARTAME
ASST	ASSORTMENT, ASSORTED
AVG	AVERAGE
BANA	BANANA
BBQ	BARBECUE
BCN	BACON (in sandwiches)
BEANS, BAKED	BEANS, WHITE, WITH BACON AND BROWN SUGAR
BEV	BEVERAGE
BF	BUTTER FAT
BFLY	BUTTERFLIED
BG	BAG
BIB	BAG-IN-BOX
BIBG	BOIL-IN-BAG
BIO-B	BIOBASED
BIO-D	BIODEGRADABLE
BISC	BISCUIT
BK	BAKED
BKFST	BREAKFAST
BLBERRY	BLUEBERRY, BLUEBERRIES
BLD	BLEND(ED)
BLKBERRY	BLACKBERRY, BLACKBERRIES
BNLS	BONELESS
BRD	BREADED
BRKT	BRISKET
BRL/FRY	BROILER OR FRYER
BRN	BROWN

BRST	BREAST
BRT	BONED, ROLLED, AND TIED
BT	BOTTLE
BTR	BUTTER
BTRD BRD	BUTTERED BREAD OR BREAD, BUTTERED
BX	BOX
C&S	CURED AND SMOKED
C/S	CLINGSTONE
CAFF	CAFFEINE
CARA	CARAMEL
CARB	CARBONATED
CARBO	CARBOHYDRATE
CARR	CARRAGEENAN
CBERRY	CRANBERRY, CRANBERRIES
CC	CENTER-CUT
CHDR	CHEDDAR
CHK	CHUNKED OR CHUNK
CHKANDFRM	CHUNKED AND FORMED
CHL	CHILLED
CHOC	CHOCOLATE
CHOPANDFRM	CHOPPED AND FORMED
CHPANDFRM	CHIPPED AND FORMED
CIN	CINNAMON
CK	COOKING OR COOK
CKD	COOKED
CKN	CHICKEN
CN	CAN, CANNED
CNTY FRIED	COUNTRY-FRIED
CO	CONTAINER
COMPRT	COMPARTMENT
CONC	CONCENTRATE
COND	CONDENSED
COV	COVERED
CRM	CREAMED, CREAM
CRMY	CREAMY
CS	CASE
CTF	CONTAINS TRANS FAT
D/O	DECKLE OFF
DBL	DOUBLE
DD	DEEP DISH (PIZZA)
DECAF	DECAFFEINATED
DEHY	DEHYDRATED
DFF	DEEP FAT FRY
DISP	DISPENSER

DK	DRINK (ONLY IN CFMS DESCRIPTION AND ITEM NAME FOR MEAL KIT WITH DRINK)
DZN	DOZEN
EA	EACH
ENT-I	ENTRÉE, INDIVIDUAL SERVING
ENT-M	ENTRÉE, MULTI-SERVING
EQUIV	EQUIVALENT
ESL	EXTENDED SHELF LIFE
EVAP	EVAPORATED
F/BK	FULLY BAKED
F/C	FULLY COOKED
F/S	FREESTONE
FARM	FARM RAISED
FF	FAT FREE
FL	FLUID
FLAV	FLAVOR, FLAVORED
FLKANDFRM	FLAKED AND FORMED
FLT	FILLET
FOB	FRUIT ON THE BOTTOM
FOR DISP	FOR POST-MIX OR PRE-MIX DISPENSERS
FORT	FORTIFIED
FR	FRENCH
FRANKS	FRANKFURTERS
FRST	FROSTED
FZN	FROZEN
GEN	GENERAL
GF	GLUTEN FREE
GL	GALLON, GAL (GA in CFMS)
GLZ	GLAZE
GM	GRAM (G in CFMS)
Gr	GRADE
GRD	GROUND
GRN	GREEN
HANDG	HEADED AND GUTTED (FISH)
HANDS	HEAT AND SERVE
H/S	HOT AND SPICY
h/s (lower case)	HEAVY SYRUP
HD	HUNDRED
HCSWGP	HYDROLYZED CORN, SOY, AND WHEAT GLUTEN PROTEIN

HSP	HYDROLYZED SOY PROTEIN
IF	INDIVIDUAL FROZEN
IMIT	IMITATION
IN	INCH
INC	INCREMENT
IND	INDIVIDUAL
INST	INSTANT
IQF	INDIVIDUALLY QUICK FROZEN
IOP	ISOLATED OAT PRODUCT
ISP	ISOLATED SOY PROTEIN
IT	ITALIAN (FOR CFMS WHEN NECESSARY)
IVP	INDIVIDUALLY VACUUM PACKED
IW	INDIVIDUALLY WRAPPED (used when UI is EA – as in 24/2 OZ EA. IW is eliminated when UI is PG, CS, or another term; then 24/2 OZ EA is changed to 24/2 OZ PG)
JR	JAR
JT	JOINT (IDENTIFY JOINTS FOR CKN WINGS IE: JT 1, JT 2, JT1AND JT2)
L/CAL	LOW CALORIE
L/CARBO	LOW CARBOHYDRATE
L/LAC	LOW LACTOSE
l/s (lower case)	LIGHT SYRUP
lt (lowercase)	LIGHT
LB	POUND
LF	LOW FAT
LS	LOW SODIUM
LT	LITER
MARG	MARGARINE
MARIN	MARINATED
MAX	MAXIMUM
MESQ	MESQUITE
MG	MILLIGRAM
MIN	MINIMUM
ML	MILLILITER
MOZZ	MOZZARELLA
MSC	MECHANICALLY SEPARATED CHICKEN
MST	MECHANICALLY SEPARATED TURKEY
MULTI-USE (for E08s)	MULTI-PURPOSE
N#XXX (no spaces)	NAMP #

N/CAFF	CAFFEINE FREE
N/CHOL	CHOLESTEROL FREE OR NO CHOLESTEROL
N/LAC	NONE/NO OR LACTOSE FREE
NAF	NONAPPROPRIATED FUNDS
NAT	NATURAL
NAT JUICE	NATURAL JUICE PACK
NF	NONFAT
NITRO	NITROGEN
NO BAKE	PREP W/O BAKING
NONALC	NONALCOHOLIC
NS	NO SODIUM
NSA	NO SUGAR ADDED
O/R	OVEN READY
OATMEAL, INST	ROLLED OATS, INST
OATS, ROLLED	ROLLED OATS
OR	OVEN ROASTED
ORIG	ORIGINAL
OZ	OUNCE(S)
P/BK	PREBAKED
P/C	PRECOOKED
P/S	PART SKIM
PAR/BK	PARBAKED
PAR/BL	PARBOILED
PAR/C	PARCOOKED/PARTIALLY COOKED
PARM	PARMESAN, PARMIGIANA
PAST	PASTEURIZED
PB	PEANUT BUTTER
PBO	PIN BONE OUT
PCO	PURCHASER SPECIFIED OPTION
PDR	POWDER
PEP	PEPPERONI
PEPR	PEPPERS (USED IN ITEM DESCRIPTION, NOT AN ITEM NAME)
PG	PACKAGE, PACK, POUCH
PHO-FREE	PARTIALLY HYDROGENATED OIL FREE
PIZZA-I	PIZZA, IND SERV
PIZZA-M	PIZZA, MULTI SERV
PK	PACK (AS IN SOLID PACK OR WATER PACK TUNA)
PKT	POCKET
PLA	POLYLACTIC ACID
PREP	PREPARED
PROV	PROVOLONE
PT	PINT

PUFI
PUREE
QT
QTR
R/CAL
R/CARBO
R/CHOL
R/LAC
RBERRY
RD
RECT
REG
RES (for E08s)
RESTRCT
RF
RM
RS
RST
RTB
RTC
RTS
RTU
SAUS
SBERRY
SDLS
SEAS
SF
SHL
SHELL)
SHLD
SHRD
SKLS
SL
S/M ON
SMK
SOD-FREE
SOL
SPC
SQ
SS
STK
STRAIN
STRAIT
SUB
SUBST
SUPP
SVG

PACKED UNDER FEDERAL INSPECTION
PUREED
QUART
QUARTER, QUARTERS, QUARTERED
REDUCED CALORIE
REDUCED CARBOHYDRATE
REDUCED CHOLESTEROL
REDUCED LACTOSE
RASPBERRY, RASPBERRIES
DIAMETER OR ROUND
RECTANGULAR
REGULAR
RESISTANT
RESTRUCTURED
REDUCED FAT
RIB MEAT
REDUCED SODIUM
ROASTED, ROAST
UNBAKED OR OVEN READY
READY TO COOK
READY TO SERVE
READY TO USE
SAUSAGE
STRAWBERRY, STRAWBERRIES
SEEDLESS
SEASONED
SUGAR FREE
SHELLED (NO SHELL; EXTRACTED FROM THE

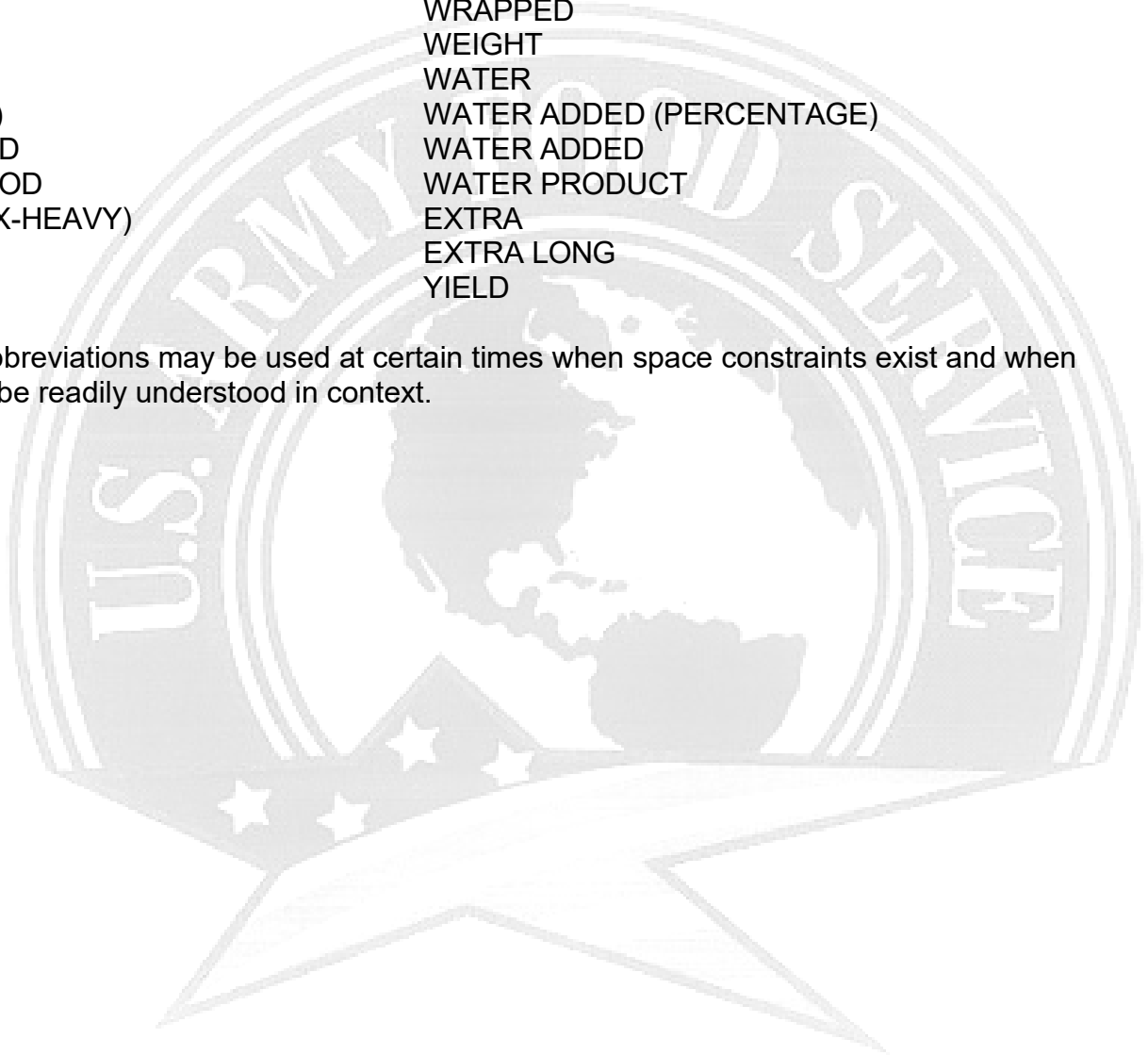
SHOULDER
SHREDDED
SKINLESS
SLICED, SLICES
SIDE MUSCLE ON
SMOKED OR SMOKE
SODIUM FREE
SOLUTION
SOY PROTEIN CONCENTRATE
SQUARE
SHELF STABLE
STEAK
STRAINED
STRAIGHT
SUBMARINE
SUBSTITUTE
SUPPLEMENTS
SERVING

SW	SOUTHWESTERN
SWICH	SANDWICH
SWT	SWEET, SWEETENED
TANDS	THAW AND SERVE
TEMP	TEMPERATURE
TF	TRANS FAT
TFF	TRANS FAT FREE
THK	THICK
TPB	THAW-PROOF-BAKE
TRB	TRIBE
TROP	TROPICAL
TSF	TEXTURED SOY FLOUR
TSP	TEXTURED SOY PROTEIN
TVP	TEXTURED VEGETABLE PROTEIN
UI	UNIT OF ISSUE
UNIV GRIND	UNIVERSAL GRIND
UNFRST	UNFROSTED
UnGr	UNGRADED
UNIV	UNIVERSAL
UNSHL	UNSHELLED (IN THE SHELL; NOT EXTRACTED FROM ITS
SHELL) UNSWT	UNSWEETENED
US Gr Ch	US GRADE CHOICE
US Gr A	US GRADE A
US Gr Sel	US GR SELECT
US#1	US #1 GRADE
USF	US FANCY GRADE
USXF	US EXTRA FANCY GRADE
VAC PAC	VACUUM PACKAGED
VAN	VANILLA
VARIETY	VARIETY PACK
VEG	VEGETABLE
VIN	VINAIGRETTE
VIT	VITAMIN
VLS	VERY LOW SODIUM
VPP	VEGETABLE PROTEIN PRODUCT
W/	WITH
W/D	WHITE/DARK (FOR MEAT; SAME AS BREAST/THIGH)
W/O	WITHOUT
W/RM	WITH RIB MEAT

W/WATER
WATER PREP
WG
WHIP
WHL
WHT
WILD
WMELON
WOG
WRP
WT
WTR
WTR (%)
WTR ADD
WTR PROD
X (as in X-HEAVY)
XL
YLD

WITH WATER
PREP W/WATER ONLY
WHOLE GRAIN
WHIPPED
WHOLE
WHITE
WILD CAUGHT
WATERMELON
WITHOUT GIBLETS AND NECK
WRAPPED
WEIGHT
WATER
WATER ADDED (PERCENTAGE)
WATER ADDED
WATER PRODUCT
EXTRA
EXTRA LONG
YIELD

Other Abbreviations may be used at certain times when space constraints exist and when they will be readily understood in context.



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>

AMEDD Army. (2018, April 5). *Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement*. Retrieved from Approved Sources: <https://veda.amedd.army.mil/86257B8D004A4B6C/PHC>

CFR, FDA. (2018, April 18). *CFR, 133 Cheeses and Related Cheese Products*. Retrieved from SUBPART B-REQUIREMENT FOR SPECIFIC STANDARDIZED CHEESE AND RELATED PRODUCTS: <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=133.128>

CFR, FDA. (2018, April 18). *Evaporated Milk*. Retrieved from SEC 131-130 Evaporated Milk: <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=131.130>

CFR, FDA. (n/a). *Dried Egg Whites*. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=160.145>

CFR, FDA. (n/a). *Dried Egg Yolks*. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=160.185>

CFR, FDA. (n/a). *Egg Whites*. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=160.1540>

CFR, FDA. (n/a). *Egg Yolks*. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=160.180>

CFR, FDA. (n/a). *Frozen Egg Yolks*. Retrieved from: <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=160.190>

CFR, FDA. (n/a). *Liquid Eggs*. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=160.115>

Code of Federal Regulations. (2017, April 1). *21 CFR 135.110*. Retrieved from Part 135 -- FROZEN DESSERTS ICE CREAM AND FROZEN CUSTARD: <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=135.110>

Code of Federal Regulations. (2017, February 5). *Milk and Cream Regulations*. Retrieved from CFR 131.160: <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=131.160>

Code of Federal Regulations. (2017, April 1). *Title 21, Volume 2*. Retrieved from 21CFR131.200: <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=131.200>

Dairy Council of California. (2015, 10 05). *What is the difference between regular and Greek yogurt?* Retrieved from <http://www.yogurtinnutrition.com/what-is-the-difference-between-regular-and-greek-yogurt/>

Defense Logistics Agency. (2018, April 5). *DLA Troop Support Subsistence*. Retrieved from MPA, NAPA, Pricing:
<http://www.dla.mil/TroopSupport/Subsistence/FoodServices/mpanapa.aspx>

Defense Logistics Agency, The Nation's Combat Logistics Support Agency. (2018, April 9). *DLA Troop Support Subsistence*. Retrieved from MPA, NAPA, Pricing:
<http://www.dla.mil/TroopSupport/Subsistence/FoodServices/mpanapa.aspx>

Defense Logistics Agency Troop Support. (2018, April 9). *Subsistence Total Order and Receipt Electronics System (STORES)*. Retrieved from
https://www.stores.dla.mil/stores_web/Admin_Logon.aspx

Defense Procurement and Acquisition Policy and Defense Procurement 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

Department of Defense. (2018, April 5). *Defense Acquisition Regulations System, DOD*. Retrieved from Commercial Derivative Military Article-Specialty Metals Compliance Certificate (July 2009) 252.225-7012: <https://www.gpo.gov/fdsys/pkg/CFR-2011-title48-vol3/pdf/CFR-2011-title48-vol3-sec252-225-7012.pdf>

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>

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

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

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 1-Afloat Supply*. Retrieved from Naval Supply Procedures, 21 October 1997:
http://www.public.navy.mil/surfor/Documents/P-485_NAVSUP_Vol_1.pdf

DFARS. (2018, January 1). *Subpart 225-70-Authorizations Acts, Appropriations Actis, And Other Statutory Restrictions on Foreign Acquisition*. Retrieved from ACQUISITIONS OF PERISHABLE

FOODS BY OR FOR ACTIVITIES LOCATED OUTSIDE THE U.S. FOR PERSONNEL OF THOSE ACITIVITIES: https://www.acq.osd.mil/dpap/dars/dfars/html/current/225_70.htm

FDA. (2018, April 1). *CFR 101.9 Nutrition Labeling of Food*. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/CFRSearch.cfm?fr=101.9&SearchTerm=cereal>

FDA. (2018, March 4). *CFR Soy Protein Isolate*. Retrieved from 182.90:
<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/cfrsearch.cfm?fr=182.90>

FDA. (2018, March 4). *CFR Soy Protein Isolate-977076-84-8-(166-110)*. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/cfrsearch.cfm?fr=166.110>

FDA. (n/a). *Eggs*. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/CFRSearch.cfm?fr=160.105>

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

FDA, CFR. (n/a). *Frozen Eggs*. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=160.110>

Federal Register. (2018, March 4). *Amend the Federal Meat and Poultry Products*. Retrieved from Establish 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. 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>

Maiti, A., Ahlawart, S. S., Sharma, D. P., & Khanna, N. (2008). Application of Natural Tenderizers in Meat - A Review. *Agriculture Review*, 226-228.

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

Secretary of the Navy. (2018, April 5). *NAVSUP P-486*. Retrieved from Food Service Management: http://www.marines.mil/Portals/59/Publications/NAVSUP%20P-486_PART_2.pdf

The Meat Buyer's Guide. (2018, April 5). *Welcome to The Meat Buyer's Guide Online!* Retrieved from North American Meat Institute: <http://meatbuyersguide.com/Account/Login.aspx?ReturnUrl=/>

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

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>

United States Department of Agriculture. (2015, December). *Dietary Guidelines for Americans 2015- 2020 (Eighth Edition)*. Retrieved from https://health.gov/dietaryguidelines/2015/resources/2015-2020_Dietary_Guidelines.pdf

United States Department of Agriculture. (2018, August 5). *Food Safety and Inspection Service. Office of Policy, Program and Employee Development, August 2005*. Retrieved from Food Standards and Labeling Policy Book: <https://www.fsis.usda.gov/wps/wcm/connect/7c48be3e-e516-4ccf-a2d5-b95a128f04ae/Labeling-Policy-Book.pdf?MOD=AJPERES>

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

United States Department of Agriculture. (2018, April 5). *Institutional Meat Purchase Specifications*. Retrieved from Fresh Beef Series 100, Effective November 2014: https://www.ams.usda.gov/sites/default/files/media/IMPS_100_Fresh_Beef%5B1%5D.pdf
United States Department of Agriculture. (2018, April 16). *Institutional Meat Specifications*. Retrieved from <https://www.ams.usda.gov/grades-standards/imps>

United States Department of Agriculture, Agricultural Marketing Service. (2018, April 5). *Federal Purchase Program*. Retrieved from <https://www.ams.usda.gov/selling-food-to-usda/federal-purchase-program-specifications>

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>

USDA. (2018, August 5). *Fruits, Grades and Procurement*. Retrieved from Standards: <https://www.ams.usda.gov/grades-standards/fruits>

USDA. (2016, February). *Agricultural Marketing Service*. Retrieved from U.S. Grade Standards for Fruits, Vegetables, Nuts, and Other Specialty Products: <https://www.ams.usda.gov/sites/default/files/media/FactSheetUSgradestandardsFruitsVegetablesNutsSpecialtyProducts.pdf>

USDA. (N/A). *Egg Grading Standards*. Retrieved from <https://www.ams.usda.gov/grades-standards/shell-egg-grades-and-standards>

USDA. (2016). *Egg Production*. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=118&showFR=1>

USDA. (2011). *Egg Production Food Safety*. Retrieved from https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/egg-products-preparation/egg-products-and-food-safety/ct_index

USDA. (2015). *Egg Products Food Safety*. Retrieved from https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/egg-products-preparation/egg-products-and-food-safety/ct_index!/ut/p/a1/jZFRb4lwEMc_DY-lx3AG90ZlJOKEGbNZeTEFSmkilWnr2Pbp17kXNbp5fbr_f7X9I9cYIILSd8F

USDA. (2018, April 5). *Fish and Seafood*. Retrieved from Grades and Procurement: <https://www.ams.usda.gov/grades-standards/cid/meat>

USDA. (2005, August). *Food Safety and Inspection Service, Office of Policy, Program, and Employee Development*. Retrieved from USDA Food and Labeling Policy Book: <https://www.fsis.usda.gov/wps/wcm/connect/7c48be3e-e516-4ccf-a2d5-b95a128f04ae/Labeling-Policy-Book.pdf?MOD=AJPERES>

USDA. (n.d.). *Grades and Standards for Cheese*. Retrieved from Cheddar Cheese: <https://www.ams.usda.gov/grades-standards/cheddar-cheese-grades-and-standards>

USDA. (2018). *Reference Documents for Proposed Changes to the Pork Grade Standards*. Retrieved from <https://www.ams.usda.gov/grades-standards/pork-reference-documents>

USDA. (2000, July 20). *United States, Standards, Grades, and Weight Classes for Shell Eggs AMS 56*. Retrieved from https://www.ams.usda.gov/sites/default/files/media/Shell_Egg_Standard%5B1%5D.pdf

USDA. (2018, August 5). *Vegetables, Grades and Procurement*. Retrieved from Standards: <https://www.ams.usda.gov/grades-standards/vegetables>

Prime Vendor Product Audit Rating Symbology



ACCEPTABLE (GREEN) = Acceptable. No deviations from the contract or the item description stock number requirements.



MINOR NONCONFORMANCE (YELLOW) = Not fully acceptable. A Minor nonconformance is a deviation from the contract or the item description stock number requirements. This minor nonconformance is not likely to materially reduce the usability or serviceability of the item for its intended purpose or affect its condition and/or the continued storage of the item for further use.

Examples of minor nonconformance: Cataloging issues; Minor workmanship/fabrication violations; Minor weight/portion control violations; Items that exhibit very slight freezer burn or dehydration on some sample units; Minor workmanship/fabrication or minor weight issues; Minor deviations from packing, packaging, labeling and marking requirements that would not necessitate a regulatory market suspension or affect DSCP's ability to recall the item.

ACTION REQUIRED: This nonconformance requires attention from the PV. Minor nonconformance may be tolerated by the customer for a short period of time (until the PV receives a new product at OCONUS but for no more than 30 days at CONUS locations).



MAJOR NONCONFORMANCE (BLUE) = A major nonconformance, other than critical, is a deviation from the contract or the item description stock number requirements. This major nonconformance is a deviation that materially affects or is likely to have a major effect on the serviceability, usability, condition and/or continued storage of an item for further use.

Examples of major nonconformance's: Domestic source/regulatory/approved source violations; Wrong item; Grade failures or mismatch; Major workmanship/fabrication violations; Major weight/portion control violations; Item shelf life/ expiration date violations; Not latest season pack/crop year violations; Items that exhibit major freezer burn or dehydration, temperature abuse, and/or other off condition that although not likely to result in hazardous or unsafe conditions, the defect and/or combination of defects materially affect the item serviceability for its intended purpose and/or prevents the performance and production of an end item/meal by the customer; and/or major deviations from packing, packaging, labeling and markings that would necessitate a regulatory market suspension or have a major effect on DSCP's ability to recall the product. **ACTION REQUIRED:** PV is required to STOP ISSUE of the item, unless otherwise approved by the Contracting Officer.



CRITICAL NONCONFORMANCE (RED) = A critical nonconformance is a deviation that judgment and experience indicate consumption of the item is likely to result in hazardous or unsafe conditions for individuals. An item will receive a Red Rating if it contains a critical defect(s) that involve food safety issues such as wholesomeness, foreign material, contamination or adulteration issues that judgment and experience indicate consumption of the item is likely to result in hazardous or unsafe conditions for individuals. Examples of critical nonconformance's: Items with food safety concerns are those items that exhibit decomposition, contamination, foreign material, and/or other conditions that render an item unfit for human consumption **ACTION REQUIRED:** PV is required to STOP ISSUE of the item, immediately NOTIFY DOD CUSTOMERS, REQUEST RETURN of the item in question, and notify supplier/producer of the item (if applicable).

Go for Green® Coding Algorithm



Trained and certified G4G coders can use one of the following two methods to determine Go for Green® (G4G) color and sodium code assignments of foods for recipes and for ready-to-use (RTU) items:

- The Go for Green® Coding Calculator (web-based)
- The Go for Green® Coding Worksheet (Word document)

Coders enter nutrition information obtained from the nutrient-analysis information given for recipes or from the ingredients list and the Nutrition Facts Panel on RTU items. When using the G4G Coding Calculator the built-in coding algorithm shortens the time required for the process by automatically assigning points to an item based on G4G criteria. When using the G4G Coding Worksheet, coders assign the value for each item and then total the items' values to determine the final score. With both methods, the following color codes are assigned based on point values:

- Red (0–4 points)
- Yellow (5–8 points)
- Green (9–13 points)

To determine sodium code assignment, coders obtain basic nutrition information from the Nutrition Facts Panel or from a recipe's nutrient-analysis printout. Using the Go for Green® Coding Calculator, coders select the food category (entrées, grains or starches, vegetables, or other category) from the drop-down list and then enter the sodium amount in the Sodium Code field. Menu items then are designated as Low-, Moderate-, or High-sodium foods.

Beverages are not coded for sodium. Coders should refer to Go for Green® Coding for Beverages to determine the color code assignments for beverages.




Go for Green[®] Coding Calculator

For use by trained and certified Go for Green[®] Coders only

Color Code

Nutrition Component	Value	Scoring
Preparation	Is the cooking method deep-frying?	<input type="checkbox"/> Yes * Items are automatically marked Red if this answer is "yes"
Trans Fat	Does the product contain "partially hydrogenated" fat/oil (trans fat)?	<input type="checkbox"/> Yes * Items are automatically marked Red if this answer is "yes"
Additives	Does the product contain added monosodium glutamate (MSG)?	<input type="checkbox"/> Yes * Items are automatically marked Red if this answer is "yes"
Total Calories	Enter total number of calories This is used to determine the percentage of total and saturated fat only.	<input type="text"/> cal
% of calories from saturated fat	How many grams of SATURATED fat? or What % of calories are from SATURATED fat?	<input type="text"/> g or <input type="text"/> %
% of calories from total fat	How many grams of TOTAL fat? or What % of calories are from TOTAL fat?	<input type="text"/> g or <input type="text"/> %
Fiber	Grams of fiber per serving	<input type="text"/> g
Sugar	Grams of total sugar per serving	<input type="text"/> g
Processing	How processed are the ingredients in the product? Mostly:	<input type="radio"/> Whole foods <input type="radio"/> Lightly processed <input type="radio"/> Moderate to highly processed

Results

-  Green
9-13 Points
-  Yellow
5-8 Points
-  Red
<5 Points

Current Score: 0

Sodium Code

Type of Food	Select type of food from list Note: beverages and fruits will not be labeled for sodium	<input type="text" value="-- Choose One --"/>
Mg of Sodium	Enter total mg of sodium per serving	<input type="text"/> mg

Results

select type of food

High: 

Moderate:

Low:

Final Score:

Final Results

Color Code	Sodium Code	Copy to Clipboard <input type="button" value="Copy"/>
------------	-------------	--

Link: <http://hprc-online.org/nutrition/go-for-green/codingcalculator/>

GO FOR GREEN[®] CODING CALCULATOR

Nutrition Component	Value	Possible points	Points
Preparation	Is the cooking method of the product deep-frying?	Stop here: Automatically Red	
Trans Fat	Does the product contain "partially hydrogenated" fat/ oil (trans fat)?	Stop here: Automatically Red	
Additives	Does the product contain added monosodium glutamate (MSG)?	Stop here: Automatically Red	
% of calories from saturated fat	Calculate % of calories from SATURATED fat or use nutrient analysis	$\leq 10\%$ sat fat = 2 $11-15\%$ sat fat = 1 $\geq 16\%$ sat fat = 0	
% of calories from total fat	Calculate % of calories from TOTAL fat *Total fat may be higher than 30% and still score 2 points for select items if the saturated fat is $\leq 10\%$. Items that may qualify for this exception include salmon and salad dressings or condiments made with heart-healthy fats.	$\leq 30\%$ total fat* = 2 $31-49\%$ total fat = 1 $\geq 50\%$ total fat = 0	
Fiber	G of fiber per serving	> 6 g = 3 $4-6$ g = 2 $2-3.9$ g = 1 < 2 g = 0	
Sugar	G of <u>total</u> sugar per serving	< 12 g of sugar=3 $12-18$ g of sugar=1 > 18 g of sugar = 0	




Coding Sodium Content

Sodium is part of the GoForGreen initiative. Sodium levels of foods are labeled by the Low, Moderate, or High salt-shaker symbols shown below. The sodium code works with the Green, Yellow, and Red code to help diners choose acceptable foods. Sodium needs vary from person to person depending on activity level and health concerns.

Sodium values will be revised at three-year intervals, as more reduced-sodium products and recipes become available.





** Full-plate meals include fruit and dairy.*

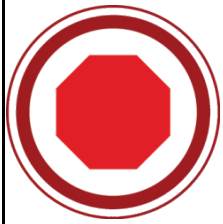
*** Entrees exclude fruit and dairy.*

Sodium Content	 LOW	 MODERATE	 HIGH
Full-plate Meal*	< 800 mg	800–1500 mg	>1500 mg
Entrée** Protein, vegetables, starch (carbohydrates)	< 650 mg	650–1100 mg	>1100 mg
Entrée** Protein and vegetables	< 450 mg	450–800 mg	> 800 mg
Entrée** Protein and starch	< 600 mg	600–950 mg	> 950 mg
Protein only	< 350 mg	350–800 mg	> 800 mg
Grains and Other Starches	< 300 mg	300–700 mg	> 700 mg
Vegetables	< 150 mg	150–400 mg	> 400 mg
Soup	< 450 mg	450–600 mg	> 600 mg
Dairy	< 150 mg	150–300 mg	> 300 mg
Condiments, Gravies	< 200 mg	200–300 mg	> 300 mg
Dessert	< 300 mg	300–600 mg	> 600 mg
Beverages	Are not labeled for sodium.		
Fruits	Are not labeled for sodium.		

Go for Green® Coding for Beverages

The Table below should be used for coding beverages instead of using the Go for Green® Coding Calculator and Go for Green® Coding Worksheet. Beverages are coded based on added sugar content, artificial ingredients, saturated fat content, and healthful nutrients such as vitamins and minerals. See note below for coding Smoothies. G4G educational materials shall be provided to Service Members to help them make informed choices.

Code	Beverages
	<p>Water (plain or carbonated) Naturally flavored water including those that are fruit and/or vegetable/herb-infused (no artificial sweeteners) Herbal tea Unsweetened iced or hot tea Unsweetened iced or hot coffee 100% vegetable juice Milk, unsweetened (skim or 1%) Milk alternatives such as soy, almond, rice that are unsweetened or plain with added calcium and vitamin D  Green = 9–13</p>
	<p>Sports drinks 100% fruit juice Lightly sweetened iced or hot tea Coffee with small amounts of sugar, cream, or milk Artificially sweetened beverages (diet or light sodas, tea, juices, and flavored waters) Milk, unsweetened (2%) Flavored milk (skim, 1%, 2%) Flavored milk alternatives such as coconut, soy, almond, and rice Hot chocolate made with water or milk (skim, 1%, 2%)  Yellow = 5–8</p>



Energy drinks
Sweet tea
Coffee with large amounts of whole milk or cream and sugars or syrups
Sweetened beverages of any kind (sodas, fruit punches, and juice drinks)
Whole milk, plain or flavored
Hot chocolate made with whole milk, cream, or half-and-half

 Red = <5

NOTE: Smoothies should be coded using the Go for Green® Coding Calculator or Go for Green® Coding Worksheet.

