

ARMY BUYER'S GUIDE



Prime Vendor Issues contact: 734-4858/4853

http://www.quartermaster.army.mil/jccoe/jccoe_main.html

TABLE OF CONTENTS**PAGE**

i.	GENERAL CONTENTS AND GOAL	
ii	PROCEDURES FOR NEW ITEMS	
iv.	SELECTION OR RETENTION OF ITEMS	
v.	EXTREME CAUTION	
vi.	VISITS OF VENDERS, MANUFACTURERS OR BROKERS	
vii.	EVALUATION AND SELECTION OF AND OBLIGATION TO CONSUME PRODUCTS (CUTTINGS, DEMONSTRATIONS)	
viii.	FILE MAINTENANCE REQUIREMENTS	
1.	BEEF, BREAKFAST STEAK	1
2.	BEEF, BRISKET, DECKLE-OFF, BONELESS	
3.	BEEF, BRISKET, DECKLE-OFF, BONELESS, F/C	2
4.	BEEF, CORNED, BNLS	
5.	BEEF, CUBED STEAK	3
6.	BEEF FAJITA STRIPS, SEASONED (RAW)	
7.	BEEF, FILET OF SIRLOIN STEAK (BACON WRAPPED)	
8.	BEEF, FLANK, FLANK STEAK	4
9.	BEEF, GROUND, BULK	
10.	BEEF, GROUND, PATTIES	5
11.	BEEF, GROUND, PATTIES, F/C	
12.	BEEF, GRD OR BEEF & PORK MEATBALLS P/C W/ OR W/OUT ITALIAN SEASONING	6
13.	BEEF, KNUCKLE STEAK	
14.	BEEF, LIVER	
15.	BEEF, LOIN, TOP SIRLOIN BUTT	7
16.	BEEF, LOIN, T-BONE STEAK (ALTERNATIVE)	
17.	BEEF, LOIN, T-BONE STEAK	8
18.	BEEF, LOIN, STRIP STEAK	
19.	BEEF, LOIN, STRIP STEAK (ALTERNATIVE)	9
20.	BEEF, LOIN, TENDERLOIN	
21.	BEEF, LOIN, TRI-TIP FOR ROAST OR GRILL	10
22.	BEEF, MEATBALLS, F/C	
23.	BEEF, POT ROAST	11
24.	BEEF, POT, ROAST, F/C, W/GRAVY	
25.	BEEF, PULLED, F/C, FZN	
26.	BEEF, RIBEYE ROLL	12
27.	BEEF, RIB, RIBEYE ROLL STEAK	
28.	BEEF, RIB, RIBEYE STEAK, LIP-ON	
29.	BEEF RIB, SHORT RIBS, FZN	13
30.	BEEF, ROUND, OVEN ROAST	
31.	BEEF, ROUND, RUMP & SHANK OFF HNDL ON	
32.	BEEF, ROUND, HEEL & SHANK OFF, W/O KNUCKLE, BNLS, (STEAMSHIP)	14
33.	BEEF, STEAMSHIP ROUND, BONE IN	

34.	BEEFSTEAK, (CHICKEN FRIED STEAK), BREADED, F/C	
35.	BEEFSTEAK, SALISBURY, F/C	15
36.	BEEF, STEAK, WAFER SLICED	
37.	BEEF, FOR STEWING	
38.	BEEF, FOR STEWING, F/C	16
39.	BEEF, SWISS STEAK	
40.	BEEF, SWISS STEAK (ALTERNATIVE)	17
41.	BEEF, TOP (INSIDE) ROUND	
42.	BEEF, TOP (INSIDE), ROUND, F/C	
43.	BEEF, FOR TIPS OR KABOBS	18
44.	MEATLOAF, BEEF, F/C, FZN	

LAMB

45.	LAMB RIB CHOPS	19
46.	LAMB SHOULDER CHOPS	
47.	LAMB SHOULDER ROAST	

VEAL

48.	VEAL CHUCK, SHOULDER ROAST	20
49.	VEAL CUTLETS, BONELESS	
50.	VEAL RIB CHOPS	21
51.	VEAL STEAK, BRD, FZN	

PORK

52.	BACON, CANADIAN STYLE	22
53.	BACON, SLICED, FZN, PRCKD	
54.	BACON, SLICED RAW	
55.	HAM, BNLS, CKD (BUFFET STYLE)	23
56.	HAM, BNLS, (CURED & SMOKED) FULLY CKD (PIT)	
57.	HAM, PULLMAN SHAPED FOR SLICE AND DICE	
58.	PORK, BBQ, CKD	24
59.	PORK, BOSTON BUTT STEAKS	
60.	PORK, DICED, FOR KABOBS	
61.	PORK, DICED, FOR STEWING	25
62.	PORK, HAM (FRESH)	
63.	PORK, LOIN CHOPS, BONE IN	26
64.	PORK, LOIN CHOPS, CENTER CUT, BONE IN	
65.	PORK, LOIN CHOPS, BNLS	27
66.	PORK, LOIN, END CHOPS	
67.	PORK, LOIN, ROAST, BNLS	28
68.	PORK, PATTIES, RIB SHAPED, W/BBQ SAUCE	
69.	PORK, SHOULDER ROAST, BNLS	29
70.	PORK, SPARERIBS	
71.	PORK, SPARERIBS FULLY CKD (ALTERNATIVE)	
72.	PORK, STEAK, BNLS	30
73.	PORK, STEAK, BREADED	
74.	PORK, STEAK, CUBED, BNLS	31
75.	PORK, TENDERLOIN	
76.	SAUSAGE, BRATWURST, LINKS	32
77.	SAUSAGE, PORK, BREAKFAST LINKS, P/C, FZN	
78.	SAUSAGE, PORK, BREAKFAST PATTIES, P/C, FZN	
79.	SAUSAGE, PORK, CRUMBLES, P/C	33
80.	SAUSAGE, KNOCKWURST, LINKS	
81.	SAUSAGE, PEPPERONI	
82.	SAUSAGE, PORK, ITALIAN, HOT, LINKS	34
83.	SAUSAGE, PORK, ITALIAN, SWEET, LINKS	
84.	SAUSAGE, POLISH, LINKS	35
85.	SAUSAGE, PORK, PATTIES, RAW	

CHICKEN

86.	CHICKEN, BREAST, FILLET, BRD, CKD, FZN	36
87.	CHICKEN, BREAST, HALVES W/RIB	
88.	CHICKEN, BREAST, BNLS, SKLS, W/RIB MEAT, FZN	
89.	CHICKEN, BREAST "FRITTER", BRD, RAW, FZN, BNLS	37
90.	CHICKEN, CKD, BNLS, DICED	
91.	CHICKEN, CUT-UP, READY-TO-COOK, 8PC CUT	38
92.	CHICKEN, CUT-UP, READY-TO-COOK, 10PC CUT	
93.	CHICKEN, FAJITA STRIPS	39
94.	CHICKEN, LEG W/O THIGH	
95.	CHICKEN, NUGGET, CHUNKED/FORMED, BRD, CKD	
96.	CHICKEN, PARTS, FULLY CKD, BRD, FZN	40
97.	CHICKEN, PATTIES, BRD, RAW, FZN	
98.	CHICKEN, PATTIES, BRD, P/C, FZN	
99.	CHICKEN, QUARTERED, READY-TO-COOK	41
100.	CHICKEN, QUARTERED, OVEN ROASTED	
101.	CHICKEN, SAUSAGE, LINKS	42
102.	CHICKEN, SAUSAGE PATTIES, RAW	
103.	CHICKEN, TENDERLOINS, BRD, RAW, FZN	
104.	CHICKEN, THIGH W/BACK PORTION	43
105.	CHICKEN, WHOLE, W/O NECK & GIBLETS	
106.	CHICKEN, WINGS, BRD, P/C, FZN, (JT 1 & 2)	44
107.	CHICKEN, WINGS, BUFFALO STYLE P/C	
108.	CHICKEN, WINGS, P/C, FZN (JT 1 & 2) W/BBQ GLAZE	45
109.	CHICKEN, WINGS, RAW, FZN DISJOINTED (JT 1 & 2)	
110.	CHICKEN, WINGS, RAW, FZN, WHOLE	46
111.	CORNISH HEN, SPLIT HALVES, W/O NECK & GIBLETS	

TURKEY

112.	TURKEY, BACON, SLICED	47
113.	TURKEY, BREAST, BNLS, CKD, SL, CHL	
114.	TURKEY, BREAST FILLET, RAW, FZN	
115.	TURKEY, BREAST ROAST, BNLS	48
116.	TURKEY, GROUND, BULK	
117.	TURKEY, GROUND, PATTIES, RAW	
118.	TURKEY, ROAST, BNLS, RAW, FZN	49
119.	TURKEY, SAUSAGE LINKS	
120.	TURKEY, THIGH ROAST, CKD, FZN, SKIN ON	
121.	TURKEY, THIGH ROAST, RAW, FZN, BNLS	50
122.	TURKEY, WHOLE	

FURTHER PROCESSED / BY PRODUCTS

123.	FRANKFURTERS, ALL BEEF, FZN	51
124.	FRANKFURTERS	
125.	FRANKFURTERS, CHICKEN OR TURKEY	
126.	LUNCHMEAT, PICKLE & PIMIENTO LOAF	52
127.	LUNCHMEAT, SALAMI, CKD FOR SLICING	
128.	LUNCHMEAT, BOLOGNA FOR SLICING	
129.	BEEF PASTRAMI FOR SLICING	53
130.	BEEF, ROAST FOR SLICING	

SEAFOOD

131.	FISH, CATFISH WHOLE, RAW, FZN	54
132.	FISH, COD FILLETS, BRD, RAW, FZN	
133.	FISH, COD FILLETS, RAW, FZN, BNLS, IQF	
134.	FISH, COD TAILS, RAW, FZN	55
135.	FISH, CRAB CAKES, BRD, FZN	
136.	FISH, CRAB IMITATION (SURIMI) (PIECES)	
137.	FISH, FILLETS, CATFISH, BRD, RAW, FZN	56
138.	FISH, FILLETS, CATFISH, RAW, FZN	
139.	FISH, FILLETS, FLOUNDER, BRD, RAW, FZN	
140.	FISH, FILLETS, POLLOCK	57
141.	FISH, FILLETS, POLLOCK, STUFFED, RAW, FZN, MARYLAND STYLE	
142.	FISH, FILLETS, SALMON STEAK, RAW, FZN, BNLS, SKLS	
143.	FISH, FILLETS, SALMON STUFFED, RAW, FZN, MARYLAND STYLE	58
144.	FISH, FILLETS, TROUT, FZN	
145.	FISH, FILLETS, WHITING, RAW, FZN	
146.	FISH, FLOUNDER FILLETS, RAW, FZN, BNLS, SKINLESS, IQF	59
147.	FISH, NUGGETS, POLLOCK, BRD, P/C, FZN	
148.	FISH, PORTIONS, BATTER DIPPED	
149.	FISH, SALMON, PINK, CANNED	60
150.	FISH, STRIPS, CATFISH, BRD, FZN	
151.	FISH, TROUT, WHOLE, FZN	
152.	FISH, TUNA, CANNED OR VACUUM POUCH	61
153.	LOBSTER TAIL, SPINY LOBSTER, RAW, FZN	
154.	OYSTERS, BRD, FZN	
155.	SNOW CRAB CLUSTERS, CKD, FZN	
156.	SHELLFISH, CLAMS, W/JUICES, CANNED	62
157.	SHELLFISH, CLAM STRIPS, BRD, P/C, FZN	
158.	SHELLFISH, SCALLOPS, FZN	
159.	SHELLFISH, SCALLOPS, BRD, FZN, RAW	63
160.	SHELLFISH, SHRIMP, BRD, RAW, FZN	
161.	SHELLFISH, SHRIMP, PEELED & DEVEINED, RAW, FZN	

Buyers Guide

GENERAL: 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, or seafood items. Processed fruits and vegetables are also covered by this guide. While not all inclusive, this Guide provides detailed guidance and specifications for most standard meat, seafood and poultry items required in the recipes and menus of the Army Food Program.

- a. The North American Meat Processors Association (NAMP) descriptions should be used wherever possible to ensure that standard industry descriptions are provided to vendors when selecting items to catalog for soldier feeding.
- b. Supervisory personnel (Army Field Support Brigade (AFSB) –Region, Food Program Managers (FPM) and/or Tactical Food Advisors) should use this guide to ensure that correct product specifications are being followed. FPMs must ensure that any item selected for evaluation for possible catalog inclusion meets the requirements of AR 30-22, paragraph 3-56 and this guide.
- c. AFSB - Region and installation FPMs (with tactical food advisors) should semi-annually review their local catalog using these guidelines to ensure that Army standards are being met. Items that do not meet established standards should be replaced.
- d. Supervisory personnel FPM and/or AFSB –Region) should also use this guide when reviewing catalogs to ensure that correct product specifications are being followed.
- e. Dining facility managers may use the guide for product identification in the receiving process and for training within their dining facility staffs.
- f. Please contact the Concepts Systems and Policy Division (CSPD), Army Center of Excellence Subsistence Operations Directorate (ACES OD), Joint Culinary Center of Excellence (JCCoE) for any further assistance required.
http://www.quartermaster.army.mil/jccoe/jccoe_main.html

GOALS: Mutual goals of the Army Food Service Program, and the Subsistence Prime Vendor Program, are to obtain the highest quality subsistence items affordable within our Basic Daily Food Allowance (BDFA).

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

b. The frequent purchase of exotic or extremely expensive meats, seafood, or dessert items for dining facilities is not recommended and should be strictly controlled by Food Program Managers. Items such as alligator tail, quail, Alaskan king crab, lobster tail, precooked “baby back ribs” and some prepared entrées and desserts are considered as 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 normal menus. Any use of items of this nature should be infrequent and limited to special meals or occasions such as “Super Suppers”, “Ethnic Celebrations” or Holiday Meals.

c. Many installations have indiscriminately selected pre-cooked 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 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.

d. Food Operations Sergeants (FOSs) will remain responsible for maintaining menus within the established standards and the status of their respective dining facility accounts as stated in AR 30-22, paragraph 3-35.

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 Programs (NAPA). **Should the prime vendor desire to offer private (house) label products the item must equal or exceed the desired item in quality and price.** Food Service Management Menu Boards (FSMB) should follow procedures for new products contained in DA Pam 30-22, paragraph 3-12. Care must also be taken to ensure compliance with the menu standards contained in DA Pam 30-22, paragraph 3-70 when selecting items for use.

a. 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. Food service managers must determine “**plate cost**” or “**what does it cost to feed one portion?**” when considering any item for catalog listings.

b. 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. 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?

c. FPMs and FOSs should also closely review the handling, cooking and holding characteristics of any item being considered. Vendors of marinated, tenderized, precooked items (as well as raw) should be required to fully describe their processes and what impact they have on how we handle the product. **The product should be evaluated in its received state, in its preparation phase, and in its end or serving state.** What was required to prepare the item? Is specialized equipment or training required? How much shrinkage or loss was experienced? How does it hold on the serving line or in food warmers? What is the stated shelf life? Does the product perform as advertised?

d. 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.**

e. General or unlimited use of precooked items without detailed cost analysis is not recommended and should be strictly limited by FPMs. Food Program Managers and FOSs, 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.

f. 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.

SELECTION OR RETENTION OF ITEMS: General guidance for the selection or retention of subsistence items is:

a. The standards established within the **North American Meat Processors Association (NAMP)** “Meat Buyer’s Guide” will be used wherever possible in the selection of beef, veal, pork, lamb, or poultry items. CONUS Installation FPMs and FOSs should investigate the feasibility of utilizing fresh (never frozen) beef, pork and poultry products where possible. Army facilities will primarily use beef products processed from USDA choice or select grades. Alternatively, facilities may use certain no roll (un-graded) items as shown in the enclosed item list. The user must determine the intended use of the product to properly determine the relative quality grade required. **Utility grade (or below) is not authorized in Army dining facilities.** The specific grade requirement is shown for each item on the enclosed list of item descriptions. The Army standard for ground beef (bulk) is 90% lean meat and not more than 10% fat. Beef patties 85% lean meat and not more than 15% fat. Soy protein (TVP) as binders or extenders **ARE NOT** permitted. The use of lean finely textured beef (LFTB) “pink slime” is also **PROHIBITED**. Products identified as “fritters” must be individually evaluated to determine acceptability. Breeding should not exceed the following percentages for the listed items; Veal Patties NTE 30% breeding, Beef Steak fritter NTE 30% breeding, or chicken fritters NTE 35% breeding. Items exceeding these percentages should not be cataloged for use in Army dining facilities.

b. Standards for seafood products are contained in the **US Standards for Grades of Fishery Products**. All seafood products must comply with legal requirements to be from US Flagged vessels and processed in US plants. These products must originate in facilities listed in the “USDC Approved List of Fish Establishments” and should carry the PUF1 shield. Seafood products included in the US Standards for Grades of Fishery Products must meet requirements for Grade A or equivalent. Products such as imitation Shrimp (over 50% breeding) or “fritters” exceeding 35% breeding will not be used in Army dining facilities. Extenders/binders (Not to exceed 40%) are normally permitted in limited items such as stuffed crab, crab cakes or salmon fritters or salmon patties. Fish used to fabricate imitation crab or lobster products is authorized.

c. All processed fruits and vegetables must meet the established **US Standards for Grades for Processed Fruits and Vegetables**. Processed fruits will meet **Grade A** requirements to qualify for inclusion on Army catalogs. **Grade B** will be accepted in lieu of Grade A when USDA and DLA- Troop Support research supports that Grade A is consistently unavailable in quantity or cost prohibitive from commercial industry. Grades less than Grade B will not be purchased for Army dining facilities. The Grade requirement for processed vegetables may be established by each installation as US Grade A or US Grade B. As catalogs are

updated all references which combine requirements as for “US Grade A or B” will be removed. Grade requirements for processed vegetables should be discussed with the subsistence prime vendor before establishing the level desired. Many vegetables classified as “Grade B” will perform better in large feeding operations and where items are placed in warmers or held on serving lines. Some “Grade A” vegetables are in fact too fragile for use in cafeteria style feeding situations. The FPM must also ensure that items established with a quality level of Grade B are priced as Grade B and not Grade A.

d. **EXTREME CAUTION** must be exercised in the use of products treated with chemical or protein based tenderizers such as **Ficin, Bromelin or Papain**. Operational methods for Army dining facilities must be considered when developing menus and selecting products. Enzyme treated items serve well where the product is taken from refrigeration, cooked and served in one continuous operation. **These products are not well suited to holding periods (in food warmers or on serving lines) after preparation.** Ficin is activated at 90 degrees F and inactivated at 145 degrees F. Bromelin is activated at 90 degrees F and inactivated at 140 degrees F. Papain is activated at 140 degrees F and inactivated at 185 degrees F. Products must be cooked to very well done to inactivate the enzymes. The practice of large dining facilities is to prepare quantities of product in advance of serving makes the use of these items questionable. **Once activated these tenderizers do not stop until heat inactivated or there is nothing left to tenderize. The use of these “tenderizers” is not recommended for Army garrison facilities and should be strictly limited by FPM.**

e. Food labels must comply with the Food and Drug Administration’s (FDA) Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004. Under FALCPA, food labels are required to state clearly whether the food contains a major food allergen. A major food allergen is defined as one of the following foods or food groups, or is an ingredient that contains protein derived from one of the following foods or food groups:

- Milk
- Eggs
- Peanuts
- Tree nuts such as almonds, walnuts, and pecans
- Soybeans
- Wheat
- Fish
- Shellfish such as crab, lobster, and shrimp

f. Monosodium Glutamate (MSG): Monosodium Glutamate as an added ingredient in any food product is not permitted. (Reference DODI 1338.10, DoD Menu Standards)

g. Trans Fat: All food products to include spreads, cooking, and frying oils must contain zero grams of trans fat *with no partially hydrogenated* oils as an ingredient.

(Reference: DOD Menu Standards, DoDI 1338.10).

h. Juices: Orange juice must be 100% juice and fortified to meet the following nutrient levels at the minimum: 300 mg of calcium per cup [35% Reference Daily Intakes (RDI)] and 100 IU of Vitamin D per cup [25% RDI].

Tomato and vegetable juices must contain less than 230 mg of sodium per serving. (Reference: DoDI 1338.10, DoD Menu Standards)

i. Milk to include lactose free alternatives (must be fortified to meet the following nutrient levels: 500 International Units (IU) of Vitamin A per cup and 100 IU of Vitamin D per cup. (Reference: Food and Drug Administration)

j. Milk alternatives such as soy, almond, or rice milk will be fortified to meet the following nutrient levels at the minimum: 276 mg calcium per cup, 8 g protein per cup, 500 IU vitamin A per cup, 100 IU vitamin D per cup, 24 mg magnesium per cup, 222 mg phosphorus per cup, 349 mg potassium per cup, 0.44 mg riboflavin per cup, and 1.1 mcg vitamin B12 per cup. Soy milk will be made from whole soybeans and the ingredient list should reflect this. (Reference: Food and Drug Administration)

k. Marinades, “pumps” or “rubs” such as water, broths, natural juices, and flavor enhancers are permitted and may allow products to perform better than non-marinated items under mass feeding conditions. These items are somewhat tenderized in the cooking process and will hold up better over longer periods than non-marinated. Once again “What will I use this for?” “What is my intended benefit with use of this product?”

l. All poultry items (except those not graded such as cooked breast or wings, or chunks) must be USDA Grade A or equivalent. While the USDA “Grade A” shielded product is preferred it is not mandatory. Any product not shielded must meet the same specification upon audit or inspection.

m. Pork products are not graded by the USDA. To establish clear requirements, the Standards for Pork provided in the Meat Buyers Guide of the North American Meat Processors (NAMP) Association will be used wherever possible.

VISITS OF VENDERS, MANUFACTURERS OR BROKERS: Prime vendors, manufacturers, brokers or others will not visit dining facilities to seek sales without the expressed permission of IMCOM-R and installation FPM supervisor personnel. 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.

EVALUATION AND SELECTION OF AND OBLIGATION TO CONSUME PRODUCTS. (CUTTINGS, 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. Installation FPMs may schedule demonstrations for the expressed purpose of investigating a specific product for possible use. As part of the product demonstration, manufacturer's representatives may bring chefs or marketing personnel to teach food program personnel how to use currently cataloged products more efficiently, or how to market the products to their customers more effectively.

a. When product demonstrations or cuttings are to be conducted the FPM will request that the prime vendor invite desired company representatives to present their products at the FSMB. The prime vendor may also suggest producing companies known to provide products of the type required. Vendors may be asked to demonstrate their product at one or more dining facilities or subordinate command food management boards to gauge Soldier acceptance of the products. Food service representatives of sister services being served under the same contract should be invited to all cuttings or demonstrations where decisions to add or delete catalog items may occur. Product sample size should be limited to quantities required to support sampling during the cutting or demonstration. If conducted in a dining facility, the sample size shall be limited to a quantity to support not more than 100 soldiers or 50% of the average headcount for that meal, whichever is less.

b. The FPM should follow-up on these actions to ensure the desired companies are represented at the cutting or demonstration. The actual cuttings or product demonstrations will be supervised by the FPM. Prime vendors should assist in the invitation of producing vendors and arranging for product availability. **Prime vendors will not conduct or supervise the cutting nor the grading forms used to evaluate competitors.** Evaluations must be controlled by the FPM. Procedures for cuttings and demonstrations are fully explained in DA Pam 30-22, paragraph 3-12 and the Army buyers guide. When scheduling a demonstration, you should provide the vendor ample time to provide product information, including: NAPA, product packaging, or shelf life information. Investigate preparation methods, nutrition information, how the product will help managers to meet Army menu standards, cost data, and whether or not the product is already carried by the SPV. The FPM must provide sufficient time for each vendor and therefore must limit the number of product cuttings or demonstrations to the time available.

c. The decision to add products to the catalog rests with the customer. Every effort should be made to achieve a consensus of the customers relative to items that are to be added or deleted from a catalog. While each service has certain unique requirements, experience has shown that all services will use like items for most menus or recipes. The FSMB members will vote and a decision will be rendered respective to each item evaluated. Items selected are added to the catalog using the DSCP new item request form.

d. Army policy relative to items requested by Army installations remains. When the PV brings in a product (not previously maintained in their inventory) the requesting installation will ensure consumption, preventing loss to the PV and the government. If required, the prime vendor will notify the installation of product non-movement. This must be done prior to product expiration or use by date. The FPM will direct the issue of inventory on hand at the PV to installation facilities (mandatory issue). When the stock is consumed the product(s) may be deleted from the catalog. Items Special Ordered by an installation or organization must be accepted upon arrival. FOS will not refuse delivery of special request items that are delivered at the agreed time and in the proper condition.

FILE MAINTENANCE REQUIREMENTS. Army installations utilize the Subsistence Total Ordering and Receipt Electronic System (STORES) to pass orders from 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. This includes all DOD and some non DOD customers. It may therefore contain numerous items that were not intended, suitable or approved for Army use.

a. The critical control point for Army subsistence purchases is the Army Food Management Information System (AFMIS) Master Item File (MIF). The AFMIS Recipe File provides food operations personnel access to item ordering and preparation information. The MIF controls the ordering and inventory control of all items. Items not entered to the MIF will not be passed to the recipe file. The AFMIS system will not provide information or accept orders for items not on the MIF. Proper maintenance of these files will ensure that your installation is purchasing only authorized subsistence items. It will also aid dining facility managers in their inventory control, menu preparation, costing and ordering functions.

b. Maintenance of the MIF is the responsibility of the installation Subsistence Supply Manager (SSM) with item approval of the installation FPM. For items that are to be deleted from the installation catalog the FPM must ensure that dining facilities deplete their inventory. The AFMIS system will not permit deletion of an item as long as there is inventory recorded in even one dining facility.

c. Maintenance of the AFMIS recipe file is the responsibility of the installation FPM. For OCONUS areas this responsibility rests with the FA or FPM which supports the Subsistence Supply Management Office (SSMO) and the AFMIS system.

BEEF

1. BEEF, BREAKFAST STEAK

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

GRADE REQUIREMENT: US Choice or Select.

PORTION SIZE/WEIGHT RANGE: 3 to 5 oz. each (No added tolerance shall be applied).

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user, must be able to remove individual steaks from the case 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 NAMP Meat Buyers Guide.
- Product shall be trimmed practically free of all fat.
- **NOTE TO FOOD SERVICE OPERATORS:** This item is intended for use only as a breakfast steak.

2. BEEF, BRISKET, DECKLE-OFF, BONELESS

NAMP NAME AND NUMBER: Beef Brisket, Deckle-Off, Boneless, NAMP Item 120

GRADE REQUIREMENT: US Standard of Select

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per brisket.

PACKAGING AND MARKING:

- Each brisket shall be individually packaged, 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 NAMP Meat Buyers Guide.
- Added solution will not exceed 15%.
- Surface fat trim on the exterior shall be ¼ inch maximum at any one point.
- The surface from which the deckle has been removed shall be practically free of fat.
- Sodium content shall be less than 800mg. per 3 oz. serving.

3. BEEF, BRISKET, BONELESS, DECKLE-OFF, (F/C)

NAMP NAME AND NUMBER: Beef Brisket, Boneless, Deckle-Off, Corned, Fully Cooked, NAMP Item 625

GRADE REQUIREMENT: US Standard of Select

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per brisket.

PACKAGING AND MARKING:

- Each brisket shall be individually packaged, 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 NAMP Meat Buyers Guide.
- Added solution will not exceed 15%.
- Surface fat trim on the exterior shall be ¼ inch maximum at any one point.
- The surface from which the deckle has been removed shall be practically free of fat.
- Sodium content shall be less than 800mg. per 3 oz. serving.
- Option B - Frozen

4. BEEF, CORNED, BONELESS

NAMP NAME AND NUMBER: Brisket, Boneless, Deckle-Off, Corned, NAMP Item 601

GRADE REQUIREMENT: US Standard or Select.

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per brisket.

PACKAGING AND MARKING:

- Each brisket shall be individually packaged, 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 NAMP Meat Buyers Guide.
- Added solution will not exceed 15%.
- Surface fat trim on the exterior shall be ¼ inch maximum at any one point.
- The surface from which the deckle has been removed shall be practically free of fat.

5. BEEF CUBED STEAK

NAMP NAME AND NUMBER: Beef Cubed Steak, NAMP Item 1100

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: 6 oz. each +/- ½ ounce.

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user, must be able to remove individual steaks from case 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

6. BEEF FAJITA STRIPS, SEASONED (RAW)

NAMP NAME AND NUMBER: Beef Fajita Strips, NAMP Item 612

GRADE REQUIREMENT: Minimum, No Roll

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING AND MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package, 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 NAMP Meat Buyers Guide.
- Product must be prepared as required by NAMP number 612 except it shall not be cooked. Piece size shall be 0.5 x 0.5 x 2.5 inches.
- No additives or extenders beyond standard fajita seasonings permitted.
- Option B - Frozen

7. BEEF, FILET OF SIRLOIN STEAK (BACON WRAPPED)

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: Min. US Select

PORTION SIZE/WEIGHT RANGE: 5-6 oz. each +/- ½ ounce.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Surface fat trim shall be 1/4 inch maximum at any one point.
- Product may be marinated with up to 15% marinade and flavors.
- Use **CAUTION** in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain). Grades of Utility or below will not be used.

8. BEEF FLANK, FLANK STEAK

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

GRADE REQUIREMENT: US Select.

PORTION SIZE/WEIGHT RANGE: 2- 5 lb. average per steak.

PACKAGING AND MARKING:

- Each piece 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 NAMP Meat Buyers Guide.
- Surface shall be practically free of fat and the membranous tissue.

9. BEEF, GROUND, BULK

NAMP NAME AND NUMBER: Ground Beef, NAMP Item 136

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per chub.

PACKAGING AND MARKING:

- Each chub shall be packaged in a tube closed with clips at each end or any approved method which protects the product against damage/deterioration during shipment and storage and prevents purge from soaking the shipping container.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Label must indicate a minimum of 90% lean meat.
- Container (shipping case) label must declare a minimum of 90% lean or a 10% fat declaration.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Target fat percentage shall be 10%. No additives or extenders permitted.
- Soy protein (TVP) as binders or extenders, and LFTB **ARE NOT** permitted.

10. BEEF, GROUND, PATTIES

NAMP NAME AND NUMBER: Ground Beef Patties, NAMP Item 1136

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3.2 oz. or 4 oz. patties per pound as specified by the user.

PACKAGING AND MARKING:

- Patties shall be IQF or separated from each other by means to prevent them from sticking together when packaged, must be able to remove individual patties from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Label must indicate a minimum of 85% lean meat.
- Container (shipping case) label must declare a minimum of 85% lean or a 15% fat declaration.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide
- Target fat percentage shall be 15%.

11. BEEF, GROUND, PATTIES, F/C

NAMP NAME AND NUMBER: Ground Beef Patties, NAMP Item NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3.2 oz. or 4 oz. patties per pound as specified by the user.

PACKAGING AND MARKING:

- Patties shall be IQF or separated from each other by means to prevent them from sticking together when packaged, must be able to remove individual patties from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Label must indicate a minimum of 85% lean meat.
- Container (shipping case) label must declare a minimum of 85% lean or a 15% fat declaration.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide
- Target fat percentage shall be 15%.

12. BEEF, GROUND, or BEEF AND PORK MEATBALLS P/C W/ OR W/OUT ITALIAN SEASONING

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 1/2 oz. or 1 oz. meatballs as specified by the user.

PACKAGING AND MARKING:

- Meatballs shall be IQF or separated from each other by means to prevent them from sticking together when packaged, must be able to remove individual meatballs without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Extenders / binders normally utilized in precooked meatballs are permitted but shall not exceed 30%.

13. BEEF KNUCKLE STEAK

NAMP NAME AND NUMBER: Beef Round Knuckle Steak, NAMP Item 1167

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: 6 oz. each +/- ½ oz.

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum
- Packaged (individual or bulk) as specified by the user, must be able to remove individual steaks from case 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

14. BEEF LIVER

NAMP NAME AND NUMBER: Beef Liver Skinned and Portion Cut, NAMP Item 1724, Style 17, PSO: C.

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3-5 oz. ea. (no added tolerance shall be applied).

Product must be within the specified weight range.

PACKAGING AND MARKING:

- Layer Pack (separator shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by user, must be able to remove individual slices from case 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 NAMP Meat Buyers Guide.
- Product shall have the membrane or skin almost completely removed by means of mechanical device.
- PSO: C - 0° or lower.

15. BEEF LOIN, TOP SIRLOIN BUTT, CENTER CUT, CENTER-CUT, BONELESS, CAP OFF (IM)

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

GRADE REQUIREMENT: Min US Select

PORTION SIZE/WEIGHT RANGE: 8-12 lb. avg. per roast.

PACKAGING AND MARKING:

- Each piece 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.
- PSO: 1= the dorsal portion shall be detached and the two pieces shall be packaged together in the same shipping container.

16. BEEF LOIN, T-BONE STEAK

NAMP NAME AND NUMBER: Beef Loin, T-bone steak, NAMP Item 1174, PSO: 4

GRADE REQUIREMENT: US Choice or Select.

PORTION SIZE/WEIGHT RANGE: 12 oz. ea +/- ½ oz.

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice. 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 without damage while solidly frozen.

MISCELLANEOUS REQUIREMENTS:

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

17. BEEF LOIN, T-BONE STEAK (ALTERNATIVE)

NAMP NAME AND NUMBER: Beef Loin, T-bone steak, NAMP Item 1174, PSO: 4

GRADE REQUIREMENT: No-Roll

PORTION SIZE/WEIGHT RANGE: 12 oz ea +/- ½ oz.

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice. 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 without damage while solidly frozen.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.
- PSO: 4 = max tail length of 1 inch.
- Product may be marinated with up to 15% marinade and flavors.
- Use **CAUTION** in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain).
- Grades of Utility or below will not be used.
- No pump shall be used.

18. BEEF LOIN, STRIP LOIN STEAK, BONELESS, CENTER-CUT

NAMP NAME AND NUMBER: Beef Loin, Strip Loin Steak, Boneless, Center-Cut, NAMP Item 1180A, PSO: 4

GRADE REQUIREMENT: US Choice or Select.

PORTION SIZE/WEIGHT RANGE: 8 oz. each +/- ½ ounce.

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user, must be able to remove individual steaks from case 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.
- User may select the portion weight required.
- PSO: 4 = max tail length of 1 inch

19. BEEF LOIN, STRIP LOIN STEAK, BONELESS, CENTER-CUT (ALTERNATIVE)

NAMP NAME AND NUMBER: Beef Loin, Strip Loin Steak, Boneless, Center-Cut,
NAMP Item 1180A, PSO: 4

GRADE REQUIREMENT: No-Roll

PORTION SIZE/WEIGHT RANGE: 8 oz. each +/- ½ ounce.

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user, must be able to remove individual steaks from case 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.
- User may select the portion weight required.
- PSO: 4 = max tail length of 1 inch
- Product may be marinated with up to 15% marinade and flavors. Use CAUTION in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain).
- Grades of Utility or below will not be used.

20. BEEF LOIN, TENDERLOIN

NAMP NAME AND NUMBER: Beef Loin, Tenderloin, Full, Side Muscle On, Defatted
NAMP Item 189A

GRADE REQUIREMENT: Un-graded. No-Roll

PORTION SIZE/WEIGHT RANGE: 4 lb. min.

PACKAGING AND MARKING:

- Each cut shall be packaged individually, 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 NAMP Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from the steer/heifer classes of beef.

21. BEEF LOIN, TRI-TIP FOR ROAST OR GRILL

NAMP NAME AND NUMBER: Beef Loin, Bottom Sirloin Butt, Tri-Tip Boneless, Defatted (IM), NAMP item 185D

GRADE REQUIREMENT: Select or higher.

PORTION SIZE/WEIGHT RANGE: 3- 5 lbs. each.

PACKAGING AND MARKING:

- Each cut shall be packaged individually, 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 NAMP Meat Buyers Guide.
- Product shall be trimmed practically free of fat.
- Product may be marinated with up to 15% marinade and flavors.
- Chemical tenderizers (Ficin, Bromelin, and Papain) will not be used.

22. BEEF, MEATBALLS, F/C

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 1/2 oz. or 1 oz. meatballs as specified by the user.

PACKAGING AND MARKING:

- Meatballs shall be IQF or separated from each other by means to prevent them from sticking together when packaged, must be able to remove individual meatballs without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Label must indicate a minimum of 85% lean meat.
- Container (shipping case) label must declare a minimum of 85% lean or a 15% fat declaration.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide
- Target fat percentage shall be 15%.
- Extenders / binders normally utilized in precooked meatballs are permitted but shall not exceed 30%.
- Sodium content shall be less than 600mg. per 3 oz. serving.

23. BEEF, POT ROAST

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

GRADE REQUIREMENT: Min US Standard or Select.

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per roast

PACKAGING AND MARKING:

- Each roast shall be packaged individually, 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

24. BEEF, POT ROAST, F/C, WITH GRAVY

NAMP NAME AND NUMBER: Beef Chuck, Shoulder Clod, Arm Roast, NAMP Item NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per roast

PACKAGING AND MARKING:

- Each roast shall be packaged individually, 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 NAMP Meat Buyers Guide.
- Sodium content shall be less than 800mg. per 3 oz. serving.
- Surface fat trim shall be ¼ inch maximum at any one point.

25. BEEF, PULLED, (F/C), (FZ)

NAMP NAME AND NUMBER: None.

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 5 to 10 lbs. per co.

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 shall be seasoned without sauce.
- Sodium content shall be less than 800mg. per 3 oz. serving.

26. BEEF, RIBEYE ROLL (for PRIME ROAST)

NAMP NAME AND NUMBER: Beef Rib, Ribeye Roll, NAMP Item 112

GRADE REQUIREMENT: US Choice or Select.

PORTION SIZE/WEIGHT RANGE: 8 to 12 lbs. each.

PACKAGING AND MARKING:

- Each cut shall be packaged individually, vacuum packaging preferred.
- 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.
- Surface fat trim shall be ¼ inch maximum at any one point.

27. BEEF RIB, RIBEYE ROLL STEAK, BONELESS

NAMP NAME AND NUMBER: Beef Rib, Rib Eye Roll Steak, Boneless, NAMP Item 1112

GRADE REQUIREMENT: US Choice or Select.

PORTION SIZE/WEIGHT RANGE: 8 oz. each +/- ½ ounce.

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user, must be able to remove individual steaks from case 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

28. BEEF RIB, RIBEYE STEAK, LIP ON, BONELESS

NAMP NAME AND NUMBER: Beef Rib, Rib Eye Steak, Lip On, Boneless, NAMP Item 1112A, PSO: 4

GRADE REQUIREMENT: US Choice or Select.

PORTION SIZE/WEIGHT RANGE: 8 oz. each +/- ½ ounce.

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user, must be able to remove individual steaks from case 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.
- PSO: 4 = max tail length of 1 inch

29. BEEF SHORT RIB, BONE IN

NAMP NAME AND NUMBER: Beef Short Rib, Bone in, NAMP Item 1123

GRADE REQUIREMENT: US Select/Standard.

PORTION SIZE/WEIGHT RANGE: 6 to 8 oz each.

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user, must be able to remove individual ribs from case 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

30. BEEF ROUND, OVEN ROAST

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

GRADE REQUIREMENT: US Choice or select

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per roast.

PACKAGING AND MARKING:

- Each cut shall be packaged individually, 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

31. BEEF ROUND, RUMP & SHANK OFF, HNDL ON (BARON OF BEEF)

NAMP NAME AND NUMBER: Beef Round, Rump & Shank off, Handle on NAMP Item 166B.

GRADE REQUIREMENT: US Choice.

PORTION SIZE/WEIGHT RANGE: 60- 70 lb. avg. roast.

PACKAGING AND MARKING:

- Each piece 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ½ inch maximum at any one point.
- The exposed shank bone shall be trimmed practically free of lean.

32. BEEF ROUND, HEAL AND SHANK OFF, W/O KNUCKLE, BNLS (STEAMSHIP)

NAMP NAME AND NUMBER: Beef, Round, Heal & Shank off, w/o Sirloin Tip (Knuckle), Boneless, NAMP Item 161B.

GRADE REQUIREMENT: US Choice

PORTION SIZE/WEIGHT RANGE: 40 - 55 lb. avg. roast.

PACKAGING AND MARKING:

- Each piece 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ½ inch maximum at any one point.

33. BEEF ROUND PARTIALLY REMOVED BONE IN (STEAMSHIP)

NAMP NAME AND NUMBER: Beef Round, Rump Partially Removed, Shank Off, NAMP Item 166A.

GRADE REQUIREMENT: US Choice.

PORTION SIZE/WEIGHT RANGE: 50 - 60 lb. avg. roast.

PACKAGING AND MARKING:

- Each piece 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ½ inch maximum at any one point.

34. BEEFSTEAK. (CHICKEN FRIED STEAK). (BREADED). (F/C)

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 4 oz. portions.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed IAW Good Manufacturing Practices and be a high quality commercial item.
- Portion weight shall be determined by the users at time of cataloging.
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 30% of the finished product weight.
- No additives or extenders permitted.
- Sodium content shall be less than 800mg. per 3 oz. serving.

35. BEEFSTEAK, SALISBURY, (F/C)

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 4 oz. portions.

PACKAGING AND MARKING:

- Product shall be IQF 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 IAW Good Manufacturing Practices and be a high quality commercial item.
- Portion weight shall be determined by the users at time of cataloging.
- Use of metal detection devices to ensure product safety is required.
- No additives or extenders permitted (Textured Vegetable Protein (TVP)).
- Sodium content shall be less than 800mg. per 3 oz. serving.

36. BEEFSTEAK, WAFER SLICED

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 4 oz. portions.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed IAW Good Manufacturing Practices and be a high quality commercial item.
- Portion weight shall be determined by the users at time of cataloging.

37. BEEF FOR STEWING

NAMP NAME AND NUMBER: Beef for Stewing, NAMP Item 135A

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING AND MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package, 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 NAMP 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 0.25 inches at any point.
- No additives or extenders permitted.

38. BEEF FOR STEWING. (F/C)

NAMP NAME AND NUMBER: Beef for Stewing, NAMP Item 135A

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING AND MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package, 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 NAMP 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 0.25 inches at any point.
- No additives or extenders permitted.
- Sodium content shall be less than 800mg. per 3 oz. serving.

39. BEEF BRAISING STEAK. SWISS

NAMP NAME AND NUMBER: Beef Braising Steaks, Swiss, NAMP Item 1102

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: 6 oz. each +/- ½ ounce.

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 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 NAMP Meat Buyers Guide. Steaks must be prepared from the round, loin, rib, or chuck sections.
- Raw material or steaks may be tenderized one time by multiple probes or pinning method.

40. BEEF BRAISING, STEAKS SWISS(ALTERNATIVE)

NAMP NAME AND NUMBER: Beef Braising Steaks, Swiss, NAMP Item 1102

GRADE REQUIREMENT: No-Roll.

PORTION SIZE/WEIGHT RANGE: 6 oz. each +/- ½ ounce.

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 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 NAMP Meat Buyers Guide.
- Steaks must be prepared from the round, loin, rib, or chuck sections.
- Raw material or steaks may be tenderized one time by multiple probes or pinning method. Steaks may also be marinated with flavor enhancers and specific flavor profiles.
- Grades of Utility or below will not be used.
- Use **CAUTION** in selecting items treated with chemical tenderizers (Ficin, Bromelin, and Papain).

41. BEEF, ROUND, TOP (INSIDE), CAP OFF

NAMP NAME AND NUMBER: Beef Round, Top (Inside), Cap off, NAMP Item 169A, PSO: 1

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: 12 - 25 lbs. avg. roast.

PACKAGING AND MARKING:

- Each piece 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

42. BEEF, TOP (INSIDE), ROUND, (F/C)

NAMP NAME AND NUMBER: Beef Top (Inside), Round, Fully Cooked, NAMP Item 623

GRADE REQUIREMENT: Min US Select.

PORTION SIZE/WEIGHT RANGE: 12 - 25 lbs. avg. roast.

PACKAGING AND MARKING:

- Each piece 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.
- Sodium content shall be less than 800mg. per 3 oz. serving.

43. BEEF for TIPS or KABOBS

NAMP NAME AND NUMBER: Beef for Kabobs, NAMP Item 135B

GRADE REQUIREMENT: US Select or higher.

PORTION SIZE/WEIGHT RANGE: 5-10 lb. bag.

PACKAGING AND MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package, 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 NAMP Meat Buyers Guide.
- No additives or extenders permitted.
- The fat thickness of the surface and/or seam fat shall not exceed 1/8 inch at any point.

44. MEATLOAF, BEEF, F/C, FZN

NAMP NAME AND NUMBER: Meatloaf, Beef, Fully Cooked, Frozen, NAMP Item NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 – 5 lb. per loaf

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 IAW Good Manufacturing Practices and be a high quality commercial item.
- Sodium content shall be less than 800mg. per 3 oz. serving.

LAMB

45. LAMB RIB CHOPS

NAMP NAME AND NUMBER: Lamb Rib Chops, NAMP Item 1204B, PSO: 3

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

PORTION SIZE/WEIGHT RANGE: 4 to 8 oz. each.

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum
- Packaged (individual or bulk) as specified by the user, must be able to remove individual steaks from the case 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 NAMP Meat Buyers Guide.
- PSO: 3 – the tail length of the chop shall be not more than 1 inch.
- Surface fat trim shall be ¼ inch maximum at any one point.

46. LAMB SHOULDER CHOPS

NAMP NAME AND NUMBER: Lamb Shoulder Chops, NAMP Item 1207, Style A

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

PORTION SIZE/WEIGHT RANGE: 4 to 8 oz. each.

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user, must be able to remove individual steaks from the case 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 NAMP Meat Buyers Guide including.
- Style A – Derived from the arm portion of Item No. 207 Shoulder and shall contain a cross section of the humerus bone. Rib bone and intercostals meat shall be excluded.
- Surface fat trim shall be ¼ inch maximum at any one point.

47. LAMB SHOULDER (ROAST)

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

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

PORTION SIZE/WEIGHT RANGE: 5 to 8 lbs. each.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

VEAL

48. VEAL CHUCK, OUTSIDE SHOULDER, BONELESS (ROAST)

NAMP NAME AND NUMBER: Veal Chuck, Outside Shoulder, Boneless NAMP Item 310

GRADE REQUIREMENT: Min US Good or Better.

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per roast.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

49. VEAL CUTLETS, BONELESS

NAMP NAME AND NUMBER: Veal Cutlets, Boneless, NAMP Item 1336

GRADE REQUIREMENT: Choice, Option 1

PORTION SIZE/WEIGHT RANGE: 3 to 8 oz. each.

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum
- Packaged (individual or bulk) as specified by the user, must be able to remove individual cutlets from the case 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 NAMP Meat Buyers Guide.
- Option 1 – Max. average thickness 0.75 in. “commodity trim”, 1 in. max. at any one point.
- If specified by the purchaser, each cutlet shall be mechanically tenderized on time (pinned, paddled, or pounded), portion shall retain its approximate original shape. Knitting of two or more pieces or folding of the meat is not allowed.
- Remaining shank meat, fat, and surface membranous tissue shall be excluded.

50. VEAL RACK, RIB CHOPS

NAMP NAME AND NUMBER: Veal Rack, Rib Chops, Cap Off, 7 Ribs, NAMP Item 1306B, PSO:2

GRADE REQUIREMENT: Choice, Option 1

PORTION SIZE/WEIGHT RANGE: 4 to 8 oz. each.

PACKAGING AND MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum
- Packaged (individual or bulk) as specified by the user, must be able to remove individual chops from the case 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 NAMP Meat Buyers Guide.
- Rib chops shall be prepared meeting the requirements of item 1306.
- PSO: 2 – 1 in. tall length.
- Surface fat trim shall be 1/4 inch maximum at any one point.

51. VEAL STEAK, BREADED, FZN

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 6 oz each (no added tolerance shall be applied).

Product must be within the specified weight range.

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.
- Packing 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% of the end product weight.
- Product may be flaked and formed or chopped and formed.

PORK

52. BACON, CANADIAN STYLE

NAMP NAME AND NUMBER: Canadian Style Bacon, (Cured and Smoked), Sliced

NAMP Item 550A

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 - 9 lb.

PACKAGING AND MARKING:

- Purchaser may specify packaging in layers, 1lb., or bulk containers. 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 NAMP Meat Buyers Guide.

53. BACON, SLICED, FROZEN, PRECOOKED

NAMP NAME AND NUMBER: Bacon, Sliced Fully Cooked, (Cured and Smoked),

Skinless, NAMP Item 540

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 18-22 slices per lb. (before cooking).

PACKAGING AND MARKING:

- Product shall be laid out packed, or stack packed as specified by the users.
- 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 NAMP Meat Buyers Guide.

54. BACON, SLICED

NAMP NAME AND NUMBER: Bacon, Sliced (Cured and Smoked), Skinless, NAMP Item 539

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 18-22 slices per lb.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

55. HAM, BONELESS, COOKED, (BUFFET STYLE)

NAMP NAME AND NUMBER: Ham, Boneless (Cured and Smoked), Fully-Cooked, Special, NAMP Item 511

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8-12 lb. avg.

PACKAGING AND MARKING:

- Each ham shall be individually wrapped, either in an artificial casing or in a can.
- 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 NAMP Meat Buyers Guide.
- If ordered canned, the ham shall be fully enclosed in a polyethylene liner and unless otherwise specified shall be Pullman style.

56. HAM, BONELESS, (CURED & SMOKED) FULLY COOKED

NAMP NAME AND NUMBER: Ham, Boneless (Cured and Smoked), Fully-Cooked, NAMP Item 505

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 12 to 18 lb avg.

PACKAGING AND MARKING:

- Each ham 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 NAMP Meat Buyers Guide.
- Maximum fat thickness should not exceed ¼ inch.

57. HAM, PULLMAN SHAPED, FOR SLICE AND DICE

NAMP NAME AND NUMBER: Ham, Boiled, Boneless (Cured), Fully-Cooked, NAMP Item 508.

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not less than 10 or more than 15 pounds each.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Product shall be 4 X 6 rectangular shaped.
- Product must be labeled as "Ham with Natural Juices" or "Ham with Water Added".
- Product must be at least 95% fat free.

58. PORK, BBQ, COOKED

NAMP NAME AND NUMBER: None.

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 10 lbs. per co.

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.

59. PORK BOSTON BUTT STEAKS

NAMP NAME AND NUMBER: Pork Boston Butt Steaks, NAMP Item 1406

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 6 – 7ounce.

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, must be able to remove individual chops from case 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

60. DICED PORK FOR KABOBS

NAMP NAME AND NUMBER: Diced Pork, NAMP Item 435B

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING AND MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package, 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 NAMP Meat Buyers Guide.
- The meat shall be either hand or mechanically cut. Grinding is not permitted.

61. DICED PORK FOR STEWING

NAMP NAME AND NUMBER: Coarse Chopped, Pork, NAMP Item 435A

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING AND MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package, 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 NAMP Meat Buyers Guide.

62. PORK HAM (FRESH)

NAMP NAME AND NUMBER: Pork Leg (Fresh Ham), Outside, Trimmed, Shank Removed, NAMP Item 402E AND/OR Pork Leg (Fresh Ham), Inside, NAMP Item 402F

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 10 lbs. per roast.

PACKAGING AND MARKING:

- Each roast shall be packaged individually, vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.
- One or both cuts shall be packed in the same box and the containers shall be marked accordingly.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.
- To produce roasts of uniform thickness, two outsides shall be reversed, boneless surfaces shall be placed together and the item netted (the same applies to roasts from the insides).
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15% of the green weight.

63. PORK LOIN CHOPS, BONE IN

NAMP NAME AND NUMBER: Pork Loin Chops, NAMP Item 1410, PSO: 4

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 7 oz. +/- ½ oz.

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, must be able to remove individual chops from case 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 NAMP Meat Buyers Guide. Product is cut from NAMP Item 410.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- PSO 4 = Tail length 0 inches.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

64. PORK LOIN CHOPS, CENTER CUT, BONE IN

NAMP NAME AND NUMBER: Pork Loin Chops, Center-Cut, NAMP Item 1412, PSO: 4 & 5

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 7 oz. +/- ½ oz.

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 - must be able to remove individual chops from case 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 NAMP Meat Buyers Guide.
- Product is cut from NAMP Item 412 or 412C.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- PSO: 4 = Tail length of 0 inches. Customer may specify PSO: 5 = Porterhouse Chop.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

65. PORK LOIN CHOPS, BONELESS

NAMP NAME AND NUMBER: Pork Loin Chops, Center-Cut, One Muscle, Boneless, NAMP Item 1412E, PSO: 4

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 6 oz. +/- ½ oz.

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, must be able to remove individual chops from case 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- PSO 4 = Tail length of 0 inches.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

66. PORK LOIN, END CHOPS

NAMP NAME AND NUMBER: Pork Loin End Chops, Boneless, NAMP Item 1413B

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 6 oz. +/- ½ oz.

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 - must be able to remove individual chops from case 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 NAMP Meat Buyers Guide. Product is cut from blade and sirloin portions of the boneless loin.
- Surface fat trim shall be 1/8 inch maximum at any one point.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

67. PORK LOIN, BONELESS, CENTER-CUT

NAMP NAME AND NUMBER: Pork Loin, Boneless, Center-Cut, 11 Ribs, NAMP Item 412E, PSO: 3

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 - 10 lbs. per roast.

PACKAGING AND MARKING:

- Each cut shall be packaged individually, 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 NAMP Meat Buyers Guide.
- PSO: 3 (0 x 0) is required for removal of the belly from the loin.
- The loin shall be butter flied into halves of equal length (not more than ¼ inch difference) by a cut perpendicular to the length of the loin.
- The loin shall be folded to place the boned surfaces together and the roast shall be enclosed in stretchable netting.
- Surface fat trim shall be ¼ inch maximum at any one point.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

68. PORK PATTIES, RIB SHAPED, W BBQ SAUCE

NAMP NAME AND NUMBER: Pork Rib Shape Patty, NAMP Item 824

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2.5 to 3 oz. ea.

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 user, must be able to remove individual portions from case without damage while solidly frozen.
- 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 shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Fat content shall not exceed 25%.

69. PORK SHOULDER, (ROAST), BONELESS

NAMP NAME AND NUMBER: Pork Shoulder, Boston Butt, Boneless, NAMP Item 406A

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 10 lbs. per roast.

PACKAGING AND MARKING:

- Each roast shall be packaged individually, 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 NAMP Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.
- Purchaser may specify the boneless butt be netted or tied.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

70. PORK SPARERIBS

NAMP NAME AND NUMBER: Pork Spareribs, Breast off, NAMP Item 416C

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 lbs. or less

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage/deterioration during shipment and storage, 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 NAMP Meat Buyers Guide.

71. PORK SPARERIBS (FULLY COOKED) (ALTERNATIVE)

NAMP NAME AND NUMBER: Pork Spareribs, NAMP Item 416C

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 lbs. or less.

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage/deterioration during shipment and storage, 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 NAMP Meat Buyers Guide.

72. PORK SHOULDER, STEAKS, BONELESS

NAMP NAME AND NUMBER: Pork Shoulder Butt Steaks, Boneless, NAMP Item 1407

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 - 8 oz. ea.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping. IQF preferred.
- 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, must be able to remove individual steaks from case without damage while solidly frozen.

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 specs of the NAMP Meat Buyers Guide.
- Product is cut from NAMP Item 407.

73. PORK STEAK, BREADED

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 - 5 oz. each

Product must be within the specified weight range, no added tolerance shall be applied.

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, must be able to remove individual portions from case without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Batter/breading shall not be more than 30% by weight – product labeled as a fritter is NOT acceptable.
- Product shall be processed using Good Manufacturing Practices and be a high quality commercial item.
- Product may be Flaked and Formed or Chopped and Formed.

74. PORK, STEAK CUBED, BONELESS

NAMP NAME AND NUMBER: Pork Steaks Cubed, Special, NAMP Item 1401

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 - 6 oz. ea.

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping. IQF preferred.
- 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, must be able to remove individual steaks from case without damage while solidly frozen.

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 specs of the NAMP Meat Buyers Guide.

75. PORK TENDERLOIN

NAMP NAME AND NUMBER: Pork Tenderloin, NAMP Item 415

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 12 oz. -1.5 lbs. each.

PACKAGING AND MARKING:

- Product shall be packaged to prevent damage during shipment/storage 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 NAMP Meat Buyers Guide.
- The tenderloin shall be practically free of fat.
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight.

76. SAUSAGE, BRATWURST, LINKS

NAMP NAME AND NUMBER: Bratwurst, NAMP Item 822

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 - 5 oz. ea.

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 NAMP Meat Buyers Guide.
- Formula A, beef and pork in any combination/Formula D, all beef/ or Formula G, all pork; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked.
- Maximum fat content of 40%.

77. SAUSAGE, BREAKFAST, LINKS, P/C, FZN

NAMP NAME AND NUMBER: Breakfast Sausage, Cooked, NAMP Item 817

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 19 - 21 links per lb. (after cooked) (8 oz. ea. min).

PACKAGING AND MARKING:

- Product shall be IQF and packaged so individual portions can be removed 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 NAMP Meat Buyers Guide.
- Formula C, pork and beef, predominately pork; Style C, skinless.

78. SAUSAGE, BREAKFAST, PATTIES, P/C, FZN

NAMP NAME AND NUMBER: Breakfast Sausage, Cooked, NAMP Item 802B

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 1 - 2 oz. patties (after cooking).

PACKAGING AND MARKING:

- Product shall be IQF and packaged so individual portions can be removed 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 NAMP Meat Buyers Guide.
- Formula C, Pork and beef, predominately pork; Style C, skinless.
- Specific weight to be specified by customer.

79. SAUSAGE CRUMBLES, PRECOOKED, FROZEN (for PIZZA)

NAMP NAME AND NUMBER: Sausage, Cooked, NAMP Item 802B

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 lb. bag.

PACKAGING AND MARKING:

- Product shall be IQF and packaged so individual portions can be removed 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 NAMP Meat Buyers Guide.
- Formula C, Pork and beef, predominately pork; Style C, skinless.

80. SAUSAGE, KNOCKWURST, LINKS

NAMP NAME AND NUMBER: Knockwurst, NAMP Item 816

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 - 6 per lb.

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 NAMP Meat Buyers Guide.
- Formula D, all beef; Type E, linked; Style B, C, or D, edible casing or skinless; Cooking Option C, uncooked.
- Maximum fat content of 40%.

81. PEPPERONI

NAMP NAME AND NUMBER: Pepperoni, NAMP Item 821

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 1 - 2 lb. stick.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Formula A or G, pepperoni shall contain no extenders or binders.

82. SAUSAGE, PORK, ITALIAN, HOT, LINKS

NAMP NAME AND NUMBER: Italian Sausage, NAMP Item 818

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 – 5 oz. ea.

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 NAMP Meat Buyers Guide.
- Formula G, pork only; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked.
- Maximum fat content of 40%.

83. SAUSAGE, PORK, ITALIAN, SWEET, LINKS

NAMP NAME AND NUMBER: Italian Sausage, NAMP Item 818

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 - 5 oz. ea.

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 NAMP Meat Buyers Guide.
- Formula G, pork only; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked.
- Maximum fat content of 40%.

84. SAUSAGE, POLISH, LINKS

NAMP NAME AND NUMBER: Polish Sausage, NAMP Item 813

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 - 5 oz. ea.

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 NAMP Meat Buyers Guide.
- Formula G, pork only or Formula C, pork and beef (predominately pork); Type E, linked; Style B or D, edible casing; Cooking Option B, cooked.
- Maximum fat content of 40%.

85. SAUSAGE, PORK, PATTIES RAW

NAMP NAME AND NUMBER: Pork Sausage Patties, NAMP Item 802A

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 - 3 oz ea.

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 - must be able to remove individual portions from case 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 NAMP Meat Buyers Guide.
- Formula G, pork only; Type C, patty; Shape B, round; Cooking Option C, uncooked fresh.
- Maximum fat content of 40%.

CHICKEN

86. CHICKEN BREAST FILLET, BREADED, COOKED, FZN

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3 - 5 oz. round or oval portion

PACKAGING AND MARKING:

- Product shall be IQF 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 from breast meat in accordance with Good Manufacturing Practices.
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 30% of the finished product weight.

87. CHICKEN BREAST HALVE WITH RIB

NAMP NAME AND NUMBER: Broiler Breast Halve with Ribs, NAMP item P1014

GRADE REQUIREMENT: US Grade A. or equivalent

PORTION SIZE/WEIGHT RANGE: Breast should be processed from bird of 3 to 3 ½ lbs.

PACKAGING AND MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen. IQF processing is preferred in 5 - 10 lb. co.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

88. CHICKEN BREAST, BNLS, SKLS, W/RIB MEAT, FZN

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: 5 oz. breast-half portion.

PACKAGING AND MARKING:

- Product shall be 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 be processed from the broiler/fryer class of chickens.
- IQF processing is preferred. Rib meat may remain attached to the breast-half.
- Product may contain a marinade solution not to exceed 15% of product weight.

89. CHICKEN BREAST, (FRITTE R), BRD, RAW, FZN, BNLS,

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: .5 - 1.5 oz per 10lb. case.

PACKAGING AND MARKING:

- Product shall be 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 be processed from the broiler/fryer class of chickens.
- Product breading shall not exceed 35% of product weight.
- IQF processing is preferred.

90. CHICKEN, COOKED, BONELESS, DICED

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING AND MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package, vacuum packaging is preferred.
- Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen, 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 be a high quality commercial item. Breast and/or thigh meat, raw or cooked, seasoned, marinated permitted.
- Must be of natural proportions when breast and thigh meat are combined.
- Product shall be diced as ¼ to ½ inch pieces, fines shall not exceed 10 %.
- IQF processing is preferred.

91. CHICKEN, CUT-UP, READY-TO-COOK, 8 PC CUT

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

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ lbs without necks and giblets.

PACKAGING AND MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage during shipment and storage.
- Users will specify if bulk packaging is permitted at time of cataloging.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens. Tail shall be excluded.
- IQF processing is preferred.
- Product may be injected with not more than 15% of a water, salt, and sodium phosphate solution to improve moisture retention.

92. CHICKEN, CUT-UP, READY-TO-COOK, 10 PC CUT

NAMP NAME AND NUMBER: Chicken, 10 Piece Cut Broiler-WOG, NAMP Item P1007

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ lbs. without necks and giblets.

PACKAGING AND MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage during shipment and storage.
- Users will specify if bulk packaging is permitted at time of cataloging.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens. Tail shall be excluded.
- IQF processing is preferred.
- Product may be injected with not more than 15% of a water, salt, and sodium phosphate solution to improve moisture retention.

93. CHICKEN, FAJITA STRIPS

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING AND MARKING:

- Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen, 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.
- Breast and/or thigh meat, raw or cooked, seasoned, marinated permitted). Must be of natural proportions when breast and thigh meat are combined.
- Strips are natural 3/8 inch in dimension, percent of fines shall not exceed 10%.
- IQF processing is preferred.

94. CHICKEN LEG (W/O THIGH)

NAMP NAME AND NUMBER: Broiler Drumstick, NAMP item P1035

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Legs should be 3 ½ to 4 oz. ea.

PACKAGING AND MARKING:

- Product shall be 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 NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred in 5 - 10 lb. co.

95. CHICKEN NUGGET, CHUNKED/FORMED, BREADED, COOKED

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 0.5 to 1.0 oz. ea.

PACKAGING AND MARKING:

- Product shall be IQF 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 from breast meat in accordance with Good Manufacturing Practices.
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 30% of the finished product weight.

96. CHICKEN PARTS, FULLY COOKED, BRD, FZN

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: End item processed from US Grade A or equivalent product.

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING AND MARKING:

- Product shall be 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 be processed from the broiler/fryer class of chickens in accordance with Good Manufacturing Practices and the end item will consist of only split breast, thighs and drumsticks.
- Product shall be processed from US Grade A or equivalent chickens weighing 3 - 3½ lbs without neck/giblets.
- Batter/breading shall not exceed 30% of product weight.
- Product must be designed so it can be heated in an oven or deep fryer.
- IQF processing is preferred.

97. CHICKEN PATTIES, BREADED, RAW FROZEN

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3 oz. min/5 oz. max.

PACKAGING AND MARKING:

- Product shall be IQF 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.
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 30% of the finished product weight.

98. CHICKEN PATTIES, BRD, P/C FZN

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3oz. min/5 oz. max.

PACKAGING AND MARKING:

- Product shall be IQF 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.
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 30% of the finished product weight.

99. CHICKEN, QUARTERED, READY-TO-COOK

NAMP NAME AND NUMBER: Broiler Quarters, NAMP Item P1009

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 - 3 ½ lbs. without necks and giblets.

PACKAGING AND MARKING:

- Product shall be 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 NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- Product shall be cut into four equal parts.
- IQF processing is preferred.
- Product may be injected with not more than 15% of a water, salt, and sodium phosphate solution to improve moisture retention.

100. CHICKEN, QUARTERED, OVEN ROASTED

NAMP NAME AND NUMBER: Broiler Quarters, NAMP Item P1009

GRADE REQUIREMENT: US Grade A. or equivalent

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 - 3 ½ lbs. without necks and giblets.

PACKAGING AND MARKING:

- Product shall be 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 NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- Product shall be cut into four equal parts.
- IQF processing is preferred.
- Product may be injected with not more than 15% of a water, salt, and sodium phosphate solution to improve moisture retention.

101. CHICKEN, SAUSAGE LINKS

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 0.8 - 1 oz. per link.

PACKAGING AND MARKING:

- Product shall be packed so individual links can be removed without damage while solidly frozen, 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.
- Fat content shall not exceed 40%.
- Use of metal detection devices to ensure product safety is required.

102. CHICKEN, SAUSAGE PATTIES, RAW

NAMP NAME AND NUMBER: Breakfast Sausage, Cooked

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 1 - 2 oz. patties (after cooking).

PACKAGING AND MARKING:

- Product shall be IQF and packaged so individual portions can be removed 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 NAMP Meat Buyers Guide.
- Type C – Patties.
- Specific weight to be specified by customer.

103. CHICKEN TENDERLOINS, BREADED, RAW FROZEN

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 or 10 lb. co.

PACKAGING AND MARKING:

- Product shall be IQF 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 and be a high quality commercial item.
- Product shall be from breast meat.
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall not exceed 30% of the finished product weight.

104. CHICKEN THIGH WITH BACK PORTION

NAMP NAME AND NUMBER: Broiler Thigh with Back Portion, NAMP item P1034

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Thighs should be 3 ½ - 4 oz. ea.

PACKAGING AND MARKING:

- Product shall be 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 NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred in 5 - 10 lb. co.

105. CHICKEN, WHOLE, W/O NECK AND GIBLETS

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

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 - 3 ½ lbs. without necks and giblets.

PACKAGING AND MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual chickens from the case 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 NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.
- Product may be injected with not more than 15% of a water, salt, and sodium phosphate solution to improve moisture retention.

106. CHICKEN WINGS BRD, P/C FZN, (JOINT 1&2)

NAMP NAME AND NUMBER: Broiler Wing, NAMP P1036

GRADE REQUIREMENT: NONE.

PORTION SIZE/WEIGHT RANGE: 2 - 3 oz. ea. 10 or 15 lb. co.

PACKAGING AND MARKING:

- Product shall be 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 NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.

107. CHICKEN WINGS, BUFFALO STYLE (PRECOOKED)

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: NONE

PACKAGING AND MARKING: 5 or 10 lb. co.

- Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen, 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 shall include disjointed first and second joints only.
- Product shall be precooked in a hot pepper sauce.
- IQF processing is preferred.

108. CHICKEN WINGS P/C, FRZ (JOINTS 1 &2) W/BAR-B-QUE GLAZE

NAMP NAME AND NUMBER: Broiler Wing, NAMP P1036

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: 5 or 10 lb. co.

PACKAGING AND MARKING:

- Product shall be 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 NAMP Poultry Buyers Guide.
- Wing Tips shall be removed.
- Product shall be processed from the broiler/fryer class of chickens. Addition of a barbeque glaze from a variety of commercial glazes is permitted. Customer will specify glaze desired.
- IQF processing is preferred.

109. CHICKEN WINGS RAW, FZN, WHOLE

NAMP NAME AND NUMBER: Broiler Wing, NAMP P1036

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: 2 - 3 oz. ea. 10 lb. co.

PACKAGING AND MARKING:

- Product shall be 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 NAMP Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.
- Product may contain a marinade solution not to exceed 15% of product weight.

110. CHICKEN WINGS RAW, FRZ DISJOINTED (JOINTS 1 & 2)

NAMP NAME AND NUMBER: Broiler Wing, NAMP P1036

GRADE REQUIREMENT: US Grade A or equivalent.

PORTION SIZE/WEIGHT RANGE: 5 or 10 lb. co.

PACKAGING AND MARKING:

- Product shall be 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 NAMP Poultry Buyers Guide.
- Wing Tips shall be removed.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.

111. CORNISH HEN, SPLIT HALVES

NAMP NAME AND NUMBER: Rock Cornish Game Hen, or Cornish Game Hen, NAMP Item 1500

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 9 oz. split half.

PACKAGING AND MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual birds without damage while solidly frozen, 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 NAMP Poultry Buyers Guide.

TURKEY

112. TURKEY BACON, SLICED

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 18 - 22 slices per lb.

PACKAGING AND MARKING:

- Product shall be layer packed, shingle packed, or stack packed as specified by the users during catalog development, vacuum packaging is required.
- Product shall be packaged in bulk or one pound units as 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 item.

113. TURKEY, BREAST, BNLS, CKD, SL, CHL

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: 10 lb. cs. (internal package size determined at installation level).

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. 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 Practice and be of high commercial quality.
- Breast meat only.

114. TURKEY, BREAST FILLET, RAW, FZN

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: US Grade A or equivalent

PORTION SIZE/WEIGHT RANGE: 5 - 6 oz. ea.

PACKAGING AND MARKING:

- Product shall be IQF, packaged in a manner which will protect it from deterioration during shipment and storage and 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 shall be processed from US Grade A or equivalent raw materials.
- Product may be injected with not more than 15 % of a water, salt, and sodium phosphate solution to improve moisture retention.

115. TURKEY, BREAST ROAST, BONELESS

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8 - 12 lbs. per roast.

PACKAGING AND MARKING:

- Each roast shall be packaged individually to protect against damage/deterioration during storage and shipment, 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 shall be processed from US Grade A or equivalent raw materials.
- Skin covering may be present to maintain moisture during cooking. Product may be injected with not more than 15% of a water, salt, and sodium phosphate solution to improve moisture retention.

116. TURKEY, GROUND, BULK

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Chub weight shall be not less than 5 pounds or more than 10 pounds.

PACKAGING AND MARKING:

- Each chub shall be packaged in a tube closed with clips at each end or any method which will ensure product is completely enclosed to prevent purge from soaking in the shipping container.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Fat content of finished product shall not exceed 10 %.
- Use of metal detection devices to ensure product safety is required.

117. TURKEY, GROUND, PATTIES, RAW

NAMP NAME AND NUMBER: Breakfast Sausage, Cooked

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 1 - 2 oz. patties (after cooking).

PACKAGING AND MARKING:

- Product shall be IQF and packaged so individual portions can be removed 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 NAMP Meat Buyers Guide.
- Type C – Patties.
- Specific weight to be specified by customer.

118. TURKEY, ROAST, BNLS, RAW, FZN

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8 - 12 lbs. per roast.

PACKAGING AND MARKING:

- Each roast shall be packaged individually to protect against damage/deterioration during storage and shipment, 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 shall be processed from US Grade A or equivalent raw materials.
- Product shall be 4 to 7 inches in diameter and 9 to 17 inches long.
- White to dark meat ratio shall be in natural proportion as found in whole turkeys.
- Skin covering may be present to maintain moisture during cooking.
- Product may be injected with not more than 15% of a water, salt, and sodium phosphate solution to improve moisture retention.

119. TURKEY SAUSAGE LINKS

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 0.8 - 1 oz. per link.

PACKAGING AND MARKING:

- Product shall be packed so individual links can be removed without damage while solidly frozen, 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.
- Fat content shall not exceed 10%.
- Use of metal detection devices to ensure product safety is required.

120. TURKEY, THIGH ROAST, CKD, FRZN, SKIN ON

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 - 7 lb. average per roast.

PACKAGING AND MARKING:

- Each roast shall be packaged individually to protect against damage/deterioration during storage and shipment, 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 shall be processed from US Grade A or equivalent raw materials.
- Skin covering may be present to maintain moisture during cooking.
- Product may be netted to protect during cooking.
- Product may be injected with not more than 15% of a water, salt, and sodium phosphate solution to improve moisture retention.

121. TURKEY, THIGH ROAST, RAW, FRZN, BNLS

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8 - 10 lbs. per roast.

PACKAGING AND MARKING:

- Each roast shall be packaged individually to protect against damage/deterioration during storage and shipment, 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 shall be processed from US Grade A or equivalent raw materials.
- Skin covering may be present to maintain moisture during cooking.
- Product may be netted to protect during cooking.
- Product may be injected with not more than 15% of a water, salt, and sodium phosphate solution to improve moisture retention.

122. TURKEY, WHOLE

NAMP NAME AND NUMBER: Whole Young Turkey with Giblets, NAMP Item P2001

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 12 - 24 lbs. ea.

PACKAGING AND MARKING:

- Each bird shall be individually vacuum packed to protect against damage/deterioration during storage and shipment.
- Packing 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.
- Not more than 15% basting solution is permitted.

FURTHER PROCESSED / BY PRODUCTS

123. FRANKFURTERS, ALL BEEF, FZN

NAMP NAME AND NUMBER: Frankfurters, NAMP Item 800

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4/1 or 6/1 lb.

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit removal of individual franks without damage while frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide.
- Formula D, BEEF; Style C, skinless; natural color.

124. FRANKFURTERS

NAMP NAME AND NUMBER: Frankfurters, NAMP Item 800

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4/1 or 6/1 lb.

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit removal of individual franks without damage while frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide.
- Formula A, beef and pork in any combination; Style C, skinless; natural color.

125. FRANKS CHICKEN OR TURKEY

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4/1, or 6/1 lb.

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit removal of individual franks without damage while frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Individual frank weights and lengths are determined by customer.

126. LUNCHMEAT, PICKLE AND PIMIENTO LOAF, FOR SLICING

NAMP NAME AND NUMBER: Meat Food Product Loaves, Condiments B Pickle and Pimiento Loaf, NAMP ITEM 815

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 - 8 lb. loaves.

PACKAGING AND MARKING:

- User will select case size required during cataloging.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

127. LUNCHMEAT, BOLOGNA FOR SLICING

NAMP NAME AND NUMBER: Bologna, NAMP Item 801

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 7 - 12 lbs.

PACKAGING AND MARKING:

- User will select package size required during cataloging.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide.
- Formula A, beef and pork in any combination; Style C, skinless; natural color.

128. LUNCHMEAT, SALAMI FOR SLICING

NAMP NAME AND NUMBER: Salami, Cooked, NAMP Item 804

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 7 - 12 lbs.

PACKAGING AND MARKING:

- User will select case size required during cataloging.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide.
- Formula H, beef and pork in any combination plus beef heart meat.

129. BEEF PASTRAMI FOR SLICING

NAMP NAME AND NUMBER: Beef Pastrami, NAMP Item 611

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 - 7 lbs. ea.

PACKAGING AND MARKING:

- Package weight shall be 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 item.
- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.

130. BEEF ROAST FOR SLICING

NAMP NAME AND NUMBER: Sliced Dried Beef, NAMP Item 619

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 40 + slices per in.

PACKAGING AND MARKING:

- Package weight shall be 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 item.
- Product shall meet all general and detailed specs of the NAMP Meat Buyers Guide.
- Product shall be practically free of surface fat.
- Sodium content shall be less than 800mg. per 3 oz. serving.

SEAFOOD

131. FISH, CATFISH WHOLE, RAW, FRZN

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 7 - 9 oz. ea. (no added tolerance shall be applied).

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There-from.
- Product shall be Type 2, frozen; Style 2, skinless; headless, eviscerated.

132. FISH, COD FILLETS, BREADED, RAW, FRZN

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea. (no added tolerance shall be applied).

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Breeding shall not exceed 35% of portion weight.
- User shall specify the raw portion weight required.

133. FISH, COD FILLETS, RAW, FRZN, BNLS, IQF

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea. (no added tolerance shall be applied).

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Cod Fillets.
- User may specify the raw portion weight required.

134. FISH, COD TAILS RAW FRZN

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea.

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Cod Fillets.
- Product shall be Type 3, frozen, individually; Style 2, skinless; Bone Classification1, practically boneless.

135. FISH, CRAB CAKES, BRD, FRZ

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: 3 - 4 oz. ea.

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.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain not less than 60 % fish flesh.
- Product shall be partially cooked for finish by baking or frying.

136. FISH, CRAB IMITATION (SURIMI) (PIECES)

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: 5 lb. package.

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.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain not less than 85 % fish flesh.

137. FISH FILLETS CATFISH, BREADED, RAW, FZN

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. each (no added tolerance shall be applied).

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.
- Product shall be Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets.

138. FISH FILLETS, CATFISH, RAW, FZN

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 5 - 7 oz. each (no added tolerance shall be applied).

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.
- Product shall be Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets.

139. FISH, FILLETS FLOUNDER, BREADED, RAW, FRZN

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea. (no added tolerance shall be applied).

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets
- Breeding shall not exceed 35% of portion weight.

140. FISH FILLETS, POLLOCK

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea. (no added tolerance shall be applied).

Product must be within the specified weight range.

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets.
- Product shall be Type 2, frozen, (IQF), glazed; Style 1 (IV), single, skin-off; Bone Classification 1, practically boneless.
- User shall specify the raw portion weight required.

141. FISH FILLETS, POLLOCK, STUFFED, RAW, FZN, MARYLAND STYLE

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea. (no added tolerance shall be applied).

Product must be within the specified weight range.

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all applicable criteria of the United States General Standards for Grades of Fish Fillets.

142. FISH, FILLETS SALMON STEAK, RAW, FRZN, BNLS, SKLS

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 5 - 8 oz. ea. (no added tolerance shall be applied).

Product must be within the specified weight range.

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Salmon Steaks.
- Product prepared from Coho, Sockeye, or Chinook Salmon
- Customer may specify desired weight within 5 - 8 oz each.

143. FISH, FILLETS SALMON STUFFED, RAW, FRZN, MARYLAND STYLE

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 6 - 8 oz. ea. (no added tolerance shall be applied).

Product must be within the specified weight range.

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.
- Product prepared from Coho, Sockeye, or Chinook Salmon.

144. FISH FILLETS, TROUT, FZN

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 6 - 8 oz. ea. (no added tolerance shall be applied).

Product must be within the specified weight range.

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.
- Product shall be Type 2, frozen, (IQF), glazed; Bone Classification¹, practically boneless.

145. FISH FILLETS, WHITING, RAW, FZN

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 4 - 6 oz. ea. (no added tolerance shall be applied).

Product must be within the specified weight range

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.

MISCELLANEOUS REQUIREMENTS

- Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.
- Product shall be Type 2, frozen, (IQF), glazed; Style 1 (IV), single, skin-off; Bone Classification 1, practically boneless.
- User shall specify the raw portion weight required.

146. FISH, FLOUNDER FILLETS, RAW, FZN, BNLS, SKINLESS, IQF

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 6 - 8 oz. ea. (no added tolerance shall be applied).

Product must be within the specified weight range.

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Flounder.
- Product shall be Type 3, frozen, (IQF), glazed; Bone Classification 1, practically boneless.

147. FISH NUGGETS, POLLOCK, BRD, P/C, FZN

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: .75 - 1.5 oz. ea.

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.
- Product shall be Type 3, frozen, individually, glazed; Style 1 (IV), single, skin-off; Bone Classification 1, practically boneless.

148. FISH PORTIONS, BATTER DIPPED

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: 3 - 5 oz. ea.

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.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from Cod, Whiting, Ocean Perch or Pollock.
- Product shall contain not less than 50% fish flesh.
- Product shall be partially cooked for finish by baking or frying.
- Twice frozen fish blocks are not authorized as a raw ingredient for this item.
- Customer shall specify desired weight within 3 - 5 oz. range.

149. FISH, SALMON, PINK, CANNED

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: 14.5-16 oz. can.

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 the criteria of The U.S. Department of Agriculture (USDA).
- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be Type A, Species IV.

150. FISH STRIPS CATFISH, BREADED, FZN

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: 1 - 2 oz. ea. (no added tolerance shall be applied).

Product must be within the specified weight range.

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made There from.
- Product shall be Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets,
- Bone classification 1, practically boneless fillet.
- Product shall not exceed 35% breading, must equal 65% fish flesh or better.

151. FISH, TROUT, WHOLE, FZN

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 8 - 10 oz. ea. (no added tolerance shall be applied).

Product must be within the specified weight range.

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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.
- Product shall be Type 3, frozen, IQF, glazed, Style 2 dressed-eviscerated.

152. FISH, TUNA, CANNED OR VACUUM POUCH

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: 66.5 oz. can or 43 oz. pouch.

PACKAGING AND MARKING:

- Product shall be packaged in hermetically sealed cans or vacuum foil pouches.
- 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 Agriculture (USDA).
- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be Type A or B can or flexible pouch, Form I or II chunk or solid, Color A, Packing media 1 water.

153. LOBSTER TAIL, SPINY LOBSTER, RAW, FZN

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: 4 - 10 oz. ea.

PACKAGING AND MARKING:

- Product shall be IQF and packed so individual portions can be removed without damage while solidly frozen.
- 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 fresh *P. argus* or *P. interruptus* species or frozen *P. marginatus* species.

154. OYSTERS, BREADED, FZN

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: Not more than 30 per lb. (un-breaded).

PACKAGING AND MARKING:

- Product shall be IQF and packed so individual portions can be removed without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

155. SNOW CRAB CLUSTERS, COOKED, FZN

GRADE REQUIREMENT: A or equiv.

PORTION SIZE/WEIGHT RANGE: 4 - 10 oz. ea. (natural clusters).

PACKAGING AND MARKING:

- Product shall be IQF and packed so individual portions can be removed without damage while solidly frozen.
- 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 fresh *Chionoecetes Opilio* species. Shell fish meat.

156. SHELLFISH, CLAMS W/JUICES, CANNED

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: 49-51 oz. can.

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 shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item.
- Product prepared from surf or skimmer clams, minced packed in natural juices.

157. SHELLFISH, CLAM STRIPS, BRD, PRECOOKED, FRZN

GRADE REQUIREMENT: NONE

PORTION SIZE/WEIGHT RANGE: 6 lb. co.

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 shall be processed in accordance with Good Manufacturing Practices.
- Breeding shall not exceed 35%.

158. SHELLFISH, SCALLOPS, FZN

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 20-35/lb.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Scallops.
- Product shall be Style (b), IQF; Sub style A. glazed or B. unglazed; Type 1. Adductor muscle or 2. Adductor muscle with catch portion removed.
- Water or chemical pump added Scallop Products are NOT authorized.

159. SHELLFISH. SCALLOPS BREADED FRZN RAW

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 20-35/lb.

PACKAGING AND MARKING:

- Product shall be packaged in sealed bags to prevent damage/deterioration during storage and shipping, must be able to remove individual scallops without damage while solidly frozen. IQF processing is required.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Breaded Scallops.
- Product shall be Style (b), IQF; Adductor muscle or 2. Adductor muscle with catch portion removed.
- Water or chemical pump added Scallop products are **NOT** authorized.
- Product shall be composed of a minimum of 50% by weight scallop meat.

160. SHELLFISH. SHRIMP. BREADED. RAW. FZN

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 21-25/ or 26-30/lb. 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.

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Breaded Shrimp.
- Product may be Type I or Type II, fantail or round shrimp.
- Product must be Subtype B or C, with tail fin but no shell segments present or w/o tail fin and shell segments.

161. SHELLFISH. SHRIMP. PEELED & DEVEINED. RAW. FZN

GRADE REQUIREMENT: US Grade A.

PORTION SIZE/WEIGHT RANGE: 26-30/lb finished product count.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Fresh and Frozen Shrimp.
- Product shall be Type (3), frozen individually, glazed or unglazed; Style (1), raw; Market Form (6), peeled and deveined, round, tail off (all shell and tail removed).

GLOSSARY OF ACRONYMS AND TERMS

A

A. P. (As – Purchased) – The condition or cost of an item as it is purchased or received from a supplier.

A. S. (As – Served) – The weight or size of a food item as sold or served after processing or cooking.

B

Binders – Approved edible substances used for stabilizing, binding, and changing texture and shape of food.

Blast Frozen – Products are frozen rapidly at extremely low temperatures (-10° F or lower) in conjunction with high- velocity air movement around the product.

Breaded – Product that is coated with less than 30% of an edible substance, usually flour or bread crumbs. Product may first be dipped in a batter to enhance the adherence of the breading.

C

Comminuted – Reduction of meat particle size, using such methods as grinding, dicing, and chopping.

Cured – Meat products that have been infused with special saline solutions and ingredients to enhance flavor and color, and extend shelf life. Commonly called “corned” when referring to a cured beef item e.g., poultry cutlet chopped and formed.

D

Deckle – Fat and lean lying between bone and the main muscle of the brisket.

Denuded – Meat cuts that have had practically all surface fat removed, also referred to as peeled.

Dressed Poultry – The cleaned, de-feathered and eviscerated poultry that is ready for sale, also termed ready-to-cook (RTC).

E

Edible By-Products – The edible organs, fat, and glands of a meat animal. Included are heart, tongue, liver, pancreas, thymus (beef and veal sweetbreads), kidney, spleen (melt), brains, stomach walls (tripe), hog intestines (chitterlings), and testicles (fries). See Variety Meats.

Evisceration – The process of removing the internal organs.

F

Fajitas – Boneless meat, sliced into narrow irregular strips from 1.0 inch to 3.0 inches in length. Usually cut from extra-lean, more tender beef and chicken. It can also be marinated.

Fillet – Boneless slices of lean meat that form portion cuts of uniform size and shape. May be cubed mechanically if specified.

FLO – Fat Limitation Options.

Formed, Molded, Pressed – Chunks of meat, including sections, may be formed, molded, and pressed to make roasts, rolls, logs, etc.

Fresh – Refers to meats that have not been canned, cured, smoked, or cooked. In order for poultry to qualify as fresh, however, in addition to the above, the product must never have been frozen.

FSIS – Food Safety and Inspection Service, USDA.

Further – Processed Poultry Products – Poultry products prepared by cooking, smoking, grinding, deboning, dehydrating, or otherwise processing beyond the cut-up stage so as to change form, appearance, texture, or to keep quality. Further-processed products include nuggets, patties, hot dogs, pot pies, and hundreds of other products.

G

Grade – USDA or CFIA designation that indicates quality or yield of meat. See Quality Grade and Yield Grade.

Gross Weight – Refers to the weight of products plus their packaging and packing materials, including the shipping container and closure materials such as strapping.

I

IM – When “IM” appears with the name of an item, it designates that the roast or steak is composed of one muscle.

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 dices of meat that are generally placed on skewers and grilled.

L

Laid - Out Pack – A portion, single thickness on separating sheets or boards.

LFTB – Lean finely textured beef “pink slime.”

Liquid Tenderization – To use any enzymatic solutions to tenderize meat cuts.

M

Marinate – To be labeled “marinated,” a product must use a marinade that is a mixture in which food is either soaked, massaged, tumbled, or injected in order to enhance taste, tenderness, or other sensory attributes such as color or juiciness.

MSP – Mechanically separated poultry. This refers to poultry raw materials or food products made by mechanically separating bone from muscle tissue of carcasses and parts of poultry carcasses. MSP must be declared as mechanically separated chicken or turkey on the label.

N

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.

No Roll – Refers to beef carcasses and cuts that have not been officially graded and identified by the USDA. The quality grade is usually lower than Select.

O – P

Parts (Poultry) – Ready-to-cook chicken legs (thighs and drumsticks), breasts, or wings.

Practically Free of Fat – Terminology used to describe a meat cut on which there is no practicably trimmable fat present.

PSO – Purchaser Specified Option.

Pullman Style – Usually refers to a meat product packed into a long container (usually rectangular or square).

Pumped – See injected.

Purge – The juices exuded from fresh, cooked, and cured meat cuts after they are packaged and which remain in the package at the time of opening.

Q – R

Read –to–Cook (RTC) – 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 spices (salt, pepper, etc.) in small amounts. 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.

T

TSP – Tri-sodium phosphate, a solution permitted as use for an antimicrobial agent on poultry.

U – V

USDA – United States Department of Agriculture.

Vacuum Packed – Refers to 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.

Variety Meats – See Edible By-Products.

W

Water Added – USDA labeling term that identifies a meat cut that has been injected with cure solution in excess of the amount lost during the curing and smoking process, thus yielding a cut that weighs more than the original uncured weight. There are differences in label requirements from various other products to which water has been added.

WOG – Term given to broilers sold without giblets and neck.