



ARMY BUYERS GUIDE

JUNE 2022

VERSION XV

THE ARMY FOOD SERVICE BUYERS GUIDE

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

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

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

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

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ARMY BUYERS GUIDE INTRODUCTION

1. GENERAL

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

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

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

2. GOALS

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

The frequent purchase of exotic or extremely expensive meats, seafood, or dessert items for Warrior Restaurants is not recommended and should be strictly limited. Items such as alligator tail, quail, Alaskan king crab, lobster tail, precooked "baby back ribs" and some prepared entrées and desserts are considered high-cost subsistence items. These items are not used in the monthly computation of the BDFA. While these items may offer upscale changes to menus their cost will often exceed the constraints of the BDFA, and they are not to be considered a part of standard menus. Any use of items of this nature should be infrequent and limited to special meals or occasions such as Service Birthday Meals, Super Suppers, Ethnic Celebrations, or Holiday Meals.

Many installations have indiscriminately selected precooked items for use in daily menus. These items are also not included in the BDFA computation and excessive use of pre-prepared items should be discouraged. While these items may offer ease of preparation, they increase costs and reduce the training and experience available to Culinary Specialists/Food Service personnel. While reducing labor for contractor operated Warrior Restaurants, we see no reduction in contract price commensurate with the use of these items.

3. DOD Menu Standards

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

Go for Green® Army Menu Standards

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

Grains:

- **Change: One of five cereals must be 100 percent folate fortified. Fortification requirements may be combined in one cereal.**

Meat and Entrée's:

- Choice of two main entrees, three entrees are desirable one of these entrée's must be lean fish, poultry, or meat.
- Provide one or more main vegetarian options based on demand.
- **Fish is served at a minimum three times per week.**
- Lean Ground Beef and Ground Turkey at least 90% lean.

Breakfast Meats:

- Choice of three breakfast meats, one of which must be non-pork and one lower in fat i.e. Canadian Bacon.
- If bacon is offered, it will have less than 290mg of sodium per serving.
- **The lower in fat breakfast items must be less than 12g fat per serving for patties/links and less than 5g of fat per serving for Turkey bacon and Turkey Sausage.**

Vegetables:

- **Change: No more than one breaded or par-fried vegetable per day on the main line.**
- Two hot vegetables per meal, one of which must be non-starchy and a good source of vitamin A or vitamin C.
- **Legumes and beans served three times per week or more.**
- No more than one starchy vegetable per meal.

Beverages:

- **Change: Pasteurized skim or nonfat white and chocolate milk, 1% white milk, and low-fat chocolate milk; all must be fortified with vitamin A and vitamin D.**
- **Offer lactose-free alternatives (lactose free milk, soy milk) based on customer demand.**

Soups:

- **Change: When offering more than one soup at least one should be a reduced sodium soup.**
- **Requirements for a reduced sodium soup are ≤ 600 mg of sodium per 8 ounce serving.**

Short Order:

- **Change: Minimum of six grilled or specialty bar items (to include two entrée type proteins) i.e., vegetarian sandwiches, wraps sandwiches, flatbreads/pizzas, burritos, grilled chicken, fajitas.**
- **French fries, tater tots, onion rings preferably baked or air fried.**
- **Chip and pretzel options will include baked or whole grain varieties.**
- **One grilled, fresh vegetable or hot vegetable will be served at short-order station at all times.**

Desserts:

- **Change: Desserts may not exceed 250-300 calories per serving.**
- **Only offer trans-fat free (zero grams of Trans fat per serving) baked products.**
- **Must offer four dessert options. One must be a reduced fat dessert, such as Angel Food Cake or a low-fat pudding on dessert bar.**

Pre- Made Items

- **Pre-made, lean-option entrées will contain fewer than 500 calories.**
- **Less than 35 percent of the calories from fat (under 18 grams of total fat per serving), fewer than 10 percent of the calories from saturated fat (under 5 grams of saturated fat per serving).**
- **Less than 600 mg of sodium per serving.**

5. RESPONSIBILITIES

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

FPMs, FSS in conjunction with the Army nutritional SMEs and quality assurance/control SMEs, should semi-annually review their local catalog using these guidelines to ensure that standards are being met. Items that do not meet established standards should be replaced.

Culinary Management NCOs / Food Service Managers may use the guide for product identification in the receiving process and for training their staff.

Culinary Management NCOs will remain responsible for maintaining menus within the established standards and the status of their respective Warrior Restaurant accounts as stated in DA Pam 30-22, Appendix I.

6. PROCEDURES FOR NEW ITEMS

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

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

7. SELECTION OR RETENTION OF ITEMS

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

8. PRODUCT CONSIDERATIONS

Value/Plate Cost

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 Warrior Restaurant accounts. FPMs must determine “**plate cost**” or “**what does it cost to feed one portion**” when considering any item for catalog listings. A **cost to benefit analysis** must be conducted (for any considered item) to identify the cost impact the item will have on Warrior Restaurant 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.

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

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

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

Preparation, Performance, Shelf Life - FPMs, Senior Culinary Management NCOs should also closely review the handling, cooking and holding characteristics of any item being considered. Vendors of marinated, solution added, 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?

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

Contractual considerations

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

All items supplied under the contract(s) awarded as a result of this solicitation must comply with the Berry Amendment (10 U.S.C. Section 2533a) and the provisions of DFARS Clause 252.225.7012. For detailed information, please refer to DFARS 225.7012 and FAR 25.103, or contact the Contracting Officer.

The Government may issue individual domestic non-availability determinations (DNAD) when warranted. The Contracting Officer will forward notices to the Prime Vendor as the determination(s) is (are) made.

The vendor shall deliver under this contract, food that has been grown, reprocessed, reused, or produced in the United States, except for exempted items. Exempted items include: 1) acquisitions of perishable foods by or for activities located outside the United States for personnel of those activities (per DFARS 225.7002-2(e) and 2) acquisitions of foods manufactured or processed in the United States, regardless of where the foods (and any component if applicable) were grown or produced. Section 8118 of the DoD Appropriations Act for Fiscal Year 2005 (Pub. L. 108-287), this exception does not apply to fish, shellfish, or seafood manufactured or processed in the United States or fish, shellfish, or seafood contained in foods manufactured or processed in the United States (per DFARS 225.7002-2(l)). These foods shall be taken from the sea by U.S. flag vessels; or if not taken from the sea, shall be obtained from fishing within the United States; and any processing or manufacturing of the fish, shellfish, or seafood shall be performed on a U.S.-flag vessel or in the United States.

Approved Sources – Every Prime Vendor contract contains language stating the government does not intend to make any award for, nor accept, any subsistence products manufactured, processed, or stored in a facility which fails to maintain acceptable levels of food safety and food defense, is operating under such unsanitary conditions as may lead to product contamination or adulteration constituting a health hazard, or which has not been listed in an appropriate government directory as a sanitarily approved establishment when required.

Guidance on specific listing requirements for products/plants included in or exempt from listing is provided in Appendix A of the Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement at:
<https://da.amedd.army.mil/86257B8D004A4B6C/PHC>.

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

9. VISITS OF VENDORS, MANUFACTURERS, OR BROKERS

Prime Vendors, manufacturers, brokers or others will not visit Warrior Restaurants to seek sales without the expressed permission of the FPMs. Vendors are encouraged to visit facilities to demonstrate and provide training or assistance with products already listed on the installation catalog. Subordinate commands must work through the FPM to invite vendors to provide this service. “Mini Food Shows” relative to only segments of the installation/organization and not the whole will not be conducted.

Vendors arriving at Warrior Restaurants without proper approval will be reported to the FPM immediately and directed to his or her office.

10. PRODUCTS CUTTINGS AND DEMONSTRATION

a. 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 Warrior Restaurant use. Installation FPMs may schedule demonstrations for the express purpose of investigating a specific product that meets the product requirements identified in this Guide, for possible use. Product cuttings and demonstrations for items that do not conform to the product specifications in this Guide requires prior approval from the Joint Culinary Center of Excellence (JCCoE). 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.

b. 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 Warrior Restaurants or subordinate command food management boards to gauge Soldiers acceptance of the products. Foodservice 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 Warrior Restaurant, the sample size shall be limited to a quantity to support not more than 100 diners or 50% of the average headcount for that meal, whichever is less.

c. FPMs 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

3-13. When scheduling a demonstration, you should provide the vendor ample time to provide product information, including: MPA/NAPA, product packaging, or shelf life information. Investigate preparation methods, nutrition information, how the product will help managers to meet Service menu standards, cost data, and whether or not the product is already carried by the SPV. FPMs must provide sufficient time for each vendor and therefore must limit the number of product cuttings or demonstrations to the time available.

d. 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. The FPMs and FSMB members will vote and a decision will be rendered based on a 75% acceptability respective to each item evaluated. Items selected are added to the catalog using the Defense Logistics Agency Troop Support (DLA-TS) New Item Request Form (NIRF).

e. Policy relative to items requested by Service customer's 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 PV will notify the installation of product non-movement. This must be done prior to product expiration or use by date.

f. FPMs 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. Senior Culinary Management NCOs will not refuse delivery of special request items that are delivered at the agreed time and in the proper condition.

11. FILE MAINTENANCE REQUIREMENTS

Army utilizes the Subsistence Total Ordering and Receipt Electronic System (STORES) to pass orders from their respective Management Information Systems or Food Service Management System (AFMIS) to the Prime Vendor. Some units utilize the "STORES-on-the- Web" system. The electronic catalog on all STORES systems supports customers for a specific geographic region.

The Army Food Management Information System (AFMIS) must be utilized for ordering, inventory, and control of all items IAW AR 30-22, DA Pam 30-22.

**MEAT, POULTRY, AND SEAFOOD
FEDERAL SUPPLY CLASS 8905**

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

Note: The majority of the items cataloged under FSC 8905 have specific Approved Sources requirements and unless exempt, must meet Berry Amendment requirements.

Beef, Veal, Lamb, Pork, Chicken, Turkey, and other poultry products:

For beef, veal, lamb, pork, chicken, turkey, and other further processed products, the standards established within the North American Meat Institute's "The Meat Buyer's Guide" (commonly referred to as the North American Meat Institute (NAMI) Meat Buyer's Guide) or the USDA's Institutional Meat Purchase Specifications (IMPS), will be used wherever possible in the selection of these items.

All raw meats must be received **FROZEN** by Prime Vendor for OCONUS and CONUS. In CONUS further processed meats such as lunchmeat, bacon, and vacuum packed Pullman Style ham, may be received **CHILLED**, depending on location and pack size as per customer's selection.

Specific grade requirements are identified in each product's specification. Note: For items that are required to meet a specific grade standard, as cited in the item's specification, the absence of a grade declaration on the product or case results in the product being considered "ungraded".

FPMs should investigate the feasibility of utilizing fresh (never Frozen) beef, pork, and poultry products where possible. The user must identify the intended use of the product to properly determine the relative quality grade required.

Meat/Poultry Protein Extenders and Tenderizers: The use of protein extenders such as, but not limited to, Textured Vegetable Protein (TVP), Isolated Soy Protein (ISP), or Soy Protein Concentrate (SPC), will only be considered for the 8905 category in the breaded processed meats and those meats that are considered low fat according to the USDA, and FDA standards. Additionally, the use of enzymatic tenderizers such as ficin, bromelain, or papain will not be considered in our products even with good manufacturing practices.

Beef:

- Facilities will primarily use beef products processed from USDA Choice or Select grades. Utility grade (or below) is not authorized in military Warrior Restaurants. NOTE: USDA AMS graded products will be labeled "USDA Choice", "USDA Select", etc. Products labeled "US Ch", "US Ch Gr", "US Sel", or "US Sel Gr" are not recognized as officially graded by USDA and therefore will be considered ungraded.
- Only lean **bulk** ground beef (fat content not to exceed 10 percent) with no fillers or extenders will be allowed. Additionally, the product's Principle Display Panel must declare the fat to lean percentage via language such as "90% Lean/10% Fat", "90% Lean", or "10% Fat". Inferring the fat to lean percentage via language such as "90/10" is unacceptable.
- Ground beef **patties** shall contain a minimum of 85% lean meat and no more than 15% fat. The use of beef patties in lieu of ground beef patties is not permitted as the beef patties may

contain added beef fat, partially defatted chopped beef, partially defatted beef fat tissue, beef hearts, organ meats, water, binders, extenders, and fillers. Additionally, the product's Principle Display Panel must declare the fat to lean percentage via language such as "85% Lean/15% Fat", "85% Lean", or "15% Fat". Inferring the fat to lean percentage via language such as "85/15" is unacceptable.

- The use of lean finely textured beef (LFTB) "**pink slime**" will not be considered due to food quality standards. Breaded products will be no more than 30% breading. The use of "**fritters**" with breading between 31% and 65% will not be considered due to Food Quality standards (Federal Register, 2018).

Pork:

- Pork products are not graded by the USDA; however, The Meat Buyer's Guide is used (North American Meat Institute 8th Edition, 2014).
- Bacon must have fewer than 290 milligrams of sodium per serving.
- Ham - IAW 9 CFR 319.104, Definitions and Standards of Identity or Composition, the following are the 4 different standards of identity and labeling requirements for cooked ham, loin:

	Minimum Meat Protein Fat Free (PFF) Percentage
• Ham	>20.5
• Ham with Natural Juices	>18.5
• Ham, Water Added	>17.0
• Ham and Water Product	<17.0

Poultry:

- All poultry item specifications in this Guide contain specific grade requirements. For those items stating "Grade A" in the requirement, product must be USDA officially graded. The use of plant grade A is not authorized.
- Only lean **bulk** ground turkey (fat content not to exceed 10 percent) with no fillers or extenders will be allowed. Additionally, the product's Principle Display Panel must declare the fat to lean percentage via language such as "90% Lean/10% Fat", "90% Lean", or "10% Fat". Inferring the fat to lean percentage via language such as "90/10" is unacceptable.
- Ground turkey **patties** shall contain a minimum of 85% lean meat and no more than 15% fat. Additionally, the product's Principle Display Panel must declare the fat to lean percentage via language such as "85% Lean/15% Fat", "85% Lean", or "15% Fat". Inferring the fat to lean percentage via language such as "85/15" is unacceptable.
- Breaded products will be no more than 30% breading. The use of "**fritters**" will not be considered.
- **Chicken Nuggets** - Below is an excerpt from USDA-FSIS' publication, "Food Standards and Labeling Policy Book", August 2005 edition, regarding labeling requirements for nuggets, with three distinct categories identified.

Nuggets are irregularly shaped, usually bite-sized meat and/or poultry products which are usually breaded and deep fat fried and intended to be used as finger foods. There are a number of different types of nuggets, the labeling for which is:

- Products made from a solid piece of meat or poultry may use the term “Nugget” as part of the product name without further qualification (e.g., “Chicken Nugget,” “Beef Nugget”).
- Products made from chopped and formed meat or poultry may use the term “Nugget” as part of the product name, provided a qualifying statement describing such process is shown contiguous to the product name (e.g., “Chicken Nugget, Chopped and Formed” or “Beef Nugget, Chopped and Formed”).
- Products made from chopped meat or poultry and containing binders, extenders and/or water may use the term “Nugget” as a fanciful name, provided a descriptive name immediately follows “Species” or “Kind” nugget (e.g., “Breaded Nugget-Shaped Chicken Patties”).
- Products described in (1), (2), and (3) above which are breaded shall be labeled as “breaded” and shall be limited to 30 percent breading.

NOTE: IAW this Guide, Army HQs state “Product shall be either whole muscle, chopped and formed, or chunked and formed. Nugget shaped chicken patties or chicken patties nugget shaped are prohibited”. Preference is **oven able** products.

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

However, products exceeding the above allowable percentages must identify the actual % added on the Principle Display Panel contiguous to or directly below the item name/standard of identity.

Solution Added =

Red Meat over 10% Boneless

Poultry over 8%

Bone-in Poultry over 3%

Seafood:

For seafood items, U.S. Standards for Grades of Fishery Products will be used wherever possible in the selection of these items. Specific grade requirements are identified in each product’s specification. **Note:** For items required to meet a specific grade standard, as cited in the item’s specification, the absence of a grade declaration on the product or case, grade stamp on case, and/or a Grade Certificate, results in the product being considered “ungraded”.

Canned or frozen seafood must contain fewer than 90 milligrams of sodium per ounce.

BEEF

1. BEEF BRAISING STEAK, SWISS, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

2. BEEF, BREAKFAST STEAK, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

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

3. BACON, BEEF, BREAKFAST, SL, FZN, C&S

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be shingle packed or laid out on grease resistant paper/board.
- Vacuum packaging is preferred.
- 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 meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Sodium content shall be 290 mg or less per 2 slice serving and 181 mg per ounce.

4. BEEF, BRISKET, DECKLE-OFF, BONELESS, CORNED, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: Prepared from USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: under 9 lbs., 9 – 12 lbs., 12 lbs. and up (no added tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Product may contain no more than 20% solution prior to cooking.
- 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 321 mg sodium per ounce, 3 g total fat per ounce; and 1 g saturated fat per ounce.
- Protein shall be a minimum of 5 gr per ounce.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Product may contain no more than 20% solution.
- 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 278 mg of sodium per ounce, 5 grams of Total Fat per ounce.
- Protein shall be a minimum of 6 grams of protein per ounce.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 6 – 8 lbs., 8 – 10 lbs., 10 – 12 lbs. each (no added tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Surface fat trim 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.

7. BEEF, BRISKET, DECKLE OFF, SLICED, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: Prepared from USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 5 - 7 pounds per container (no added tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Product is to be smoked and seasoned.
- Sodium shall be 250 mg Sodium or less per ounce (750 mg sodium per 3 ounce serving); 7 gr Total Fat per ounce; and 3 gr Saturated Fat per ounce.
- Protein shall be a minimum 6 gr Protein per ounce.

8. BEEF CHUCK, CHUCK ROLL, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice Grade

PORTION SIZE/WEIGHT RANGE: 13 - 15 pounds each (no added tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be individually vacuum packaged.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice Grade

PORTION SIZE/WEIGHT RANGE: 10 - 15 pounds each (no added tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be individually vacuum packaged.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

11. BEEF, CUBED STEAK, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Beef Cubed Steak, Raw, NAMI 1100

GRADE REQUIREMENT: USDA Select

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Surface fat trim shall be 1/4 inch maximum at any one point.

12. BEEF, FOR STEWING, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 5 - 10 pound packages (no added tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- The meat shall be hand-diced or mechanically diced. Grinding is not permitted.
- The fat thickness of the surface and/or seam fat shall not exceed 0.25 inches at any point.
- Product shall be unseasoned.
- Sodium content shall not exceed 150 mg per 1 oz. serving

13. BEEF FOR STEWING, RAW

SERVICES AUTHORIZED: USA, USAF, USN, USMC

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 5 - 10 pound packages (no added tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- The meat shall be hand-diced or mechanically diced. Grinding is not permitted.
- The fat thickness of the surface and/or seam fat shall not exceed 0.25 inches at any point.
- Product shall be unseasoned.

14. BEEF FAJITA STRIPS, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: Minimum USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 5 – 10 pound packages (no added tolerance shall be applied)

PACKAGING AND MARKING:

- 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 USDA's Institutional Meat Purchase Specifications, Fresh Beef Series 100.
- USA - Product may be seasoned or unseasoned.
- This item may contain no more than 10% added solution.
- Meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) in width, 1 inch (25 mm) thickness, and 3 inches (75 mm) in length.
- No individual surface shall be more than 4 inches in length.
- Slices shall be free of bone, cartilage, heavy connective tissue, and lymph glands. Surface and seam fat shall not exceed ¼ -inch (7mm) at any point.
- No additives beyond standard fajita type seasonings permitted.
- PSO 2 - The item shall be made exclusively from Item No. 121D, Inside Skirt and/or Item No. 193, Flank Steak, and or Item No. 130, Chuck. All membranous tissue shall be removed.
- Sodium content shall be 100 mg or less per ounce (300 mg sodium per 3 ounce serving); 3 gr Total Fat per ounce; and 1 gr Saturated Fat per ounce.
- Protein shall be a minimum of 5.5 gr Protein per ounce.

15. BEEF FAJITA STRIPS, SEASONED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Beef Fajita Strips, NAMIS 612

GRADE REQUIREMENT: Prepared from USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 5 – 10 pound packages (no added tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

16. BEEF FLANK, FLANK STEAK, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 2- 5 pounds each (no added tolerance shall be applied)

PACKAGING AND MARKING:

- Item shall be individually vacuum packaged.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Surface shall be practically free of fat and the membranous tissue.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Ground Beef, Raw, NAMI 136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10 pounds packages (no added tolerance shall be applied)

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.
- Principle Display Panel must declare "90% lean"; "10% fat"; or "90% lean/10% fat".

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide. • Lean content of finished product shall be a minimum of 90%
- Fat content of finished product shall not exceed 10%.
- No additives, binders, or extenders (such as Vegetable Protein (TVP), Soy Protein Concentrate (SPC), Vegetable Protein Product (VPP), etc.) are permitted.
- The addition of Lean Finely Textured Beef (LFTB) is not permitted.

NOTE: Smaller packaging sizes are permissible with prior Service Headquarters approval.

18. BEEF, GROUND, BULK, 90% LEAN, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10 pound packages (no added tolerance shall be applied)

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Principle Display Panel must declare "Prepared from 90% lean"; "Prepared from 10% fat"; or "Prepared from 90% lean/10% fat".

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Lean content of finished product shall be a minimum of 90%. Fat content of finished product shall not exceed 10%.
- The addition of Lean Finely Textured Beef (LFTB) is not considered.
- Sodium content shall be 120 mg or less per ounce.
- Protein shall be a minimum of 7 g per ounce.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Ground Beef Patties, NAMI 1136

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Raw should be 3.2 oz., 4.0 oz. or 5.3 oz. per patties as specified by the user (+/- 0.25 ounce tolerance)

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.
- Principle Display Panel must declare "85% lean"; "15% fat"; or "85% lean/15% fat".
- Principle Display Panel must declare "Ground Beef Patties". The use of beef patties, which may contain added fat and/or organ meat, is not acceptable.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide
- The addition of Lean Finely Textured Beef (LFTB) is not considered.
- Lean content of finished product shall be a minimum of 85%. Fat content of finished product shall not exceed 15%.

20. BEEF, GROUND, PATTIES, 85% LEAN, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.2 oz., 4.0 oz., or 5.3 oz. each (+/-0.25 ounce tolerance)

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.
- Principle Display Panel must declare "Prepared from 85% lean"; "Prepared from 15% fat"; or "Prepared from 85% lean/15% fat".
- Principle Display Panel must declare "Ground Beef Patties". The use of beef patties, which may contain added fat and/or organ meat, is not acceptable.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Lean content of finished product shall be a minimum of 85%. Fat content of finished product shall not exceed 15%.
- May be flame broiled or charbroiled.
- The addition of Lean Finely Textured Beef (LFTB) is not considered.
- Sodium content shall be or less 180 mg of sodium per ounce.
- Protein shall be a minimum of 7g per ounce.

21. BEEF LIVER, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 - 4 ounces each (no added tolerance shall be applied)

PACKAGING AND MARKING:

- Item shall be IQF or separated from each other by means to prevent them from sticking together when packaged so that individual portions may be removed 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 NAMI Meat Buyers Guide.
- Product shall have the membrane or skin almost completely removed by means of mechanical device.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI 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.

23. BEEF LOIN, T-BONE STEAK, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Beef Loin, T-bone steak, NAMI 1174, and PSO: 4

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 12 – 14 oz. each (no added tolerance shall be applied).

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI 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.

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

SERVICES AUTHORIZED: USA

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

190 GRADE REQUIREMENT: USDA Select

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

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 NAMI Meat Buyers Guide.
- Color and texture of the lean and fat must be indicative of product from the steer/heifer classes of beef.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: Minimum USDA Select

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

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 NAMI 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.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

27. BEEF for KABOBS, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 5 - 10 pound packages (no additional tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- The fat thickness of the surface and/or seam fat shall not exceed 1/8 inch at any point.
- Protein shall be a minimum of 18 grams of protein per one or two servings.

28. BEEF OXTAIL, DISJOINTED, 1-2" CUT, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Beef Oxtail, NAMI 1791

GRADE REQUIREMENT: Ungraded

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

PACKAGING AND MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual portions 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 NAMI Meat Buyers Guide.

29. BEEF, POT ROAST, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: Prepared from minimum USDA Select

PORTION SIZE/WEIGHT RANGE: 4.8 - 10 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Product shall be seasoned and in natural juice.
- Sodium content shall be 260 mg or less per oz.
- Protein shall be a minimum of 5 grams protein per ounce.
- **NOTE:** For use in contingency zone or for special feeding operations as approved by Service Headquarters.

30. BEEF, PULLED/SHREDDED, F/C

SERVICES AUTHORIZED: USA

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

PORTION SIZE/WEIGHT RANGE: 5 - 10 pounds per container/package (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping.

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

MISCELLANEOUS REQUIREMENTS:

- 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 260 mg or less per oz.
- Protein shall be a minimum of 5 g protein per ounce.

31. BEEF RIB, RIBEYE, LIP-ON, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: Prepared from USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 12 - 16 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Meat Buyers Guide.
- Product shall be in natural juices.
- Product shall be cooked and sold in packaging that retains the item's "natural juices".
- Product shall be cooked to rare cook state.
- Sodium content shall be 230 mg or less per oz.
- Protein shall be a minimum of 5 g protein per ounce.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 8 - 13 pounds each (no additional tolerance shall be applied)

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

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

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

PACKAGING AND MARKING:

- Steaks shall be Individually Quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

34. BEEF ROUND, HEEL & SHANK OFF, W/O KNUCKLE, BNLS, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Beef, Round, Heel & Shank off, w/o Sirloin Tip (Knuckle), Boneless, Raw, NAMI 161B

GRADE REQUIREMENT: USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 37 - 44 or 44 - 51 pounds each roast (no additional tolerance shall be applied)

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

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 44 – 52 or 52 – 61 pounds each roast (no additional tolerance shall be applied)

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 NAMI 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.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

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

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

37. BEEF ROUND, SIRLOIN TIP (KNUCKLE), PEELED, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 4 - 5 pounds per roast (no additional tolerance shall be applied).

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

Note: This item is for holiday usage only.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 7 - 16 pounds each (no additional tolerance shall be applied)

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

39. BEEF, SHORT RIB, BONE IN, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Select or Choice

PORTION SIZE/WEIGHT RANGE: 6 - 8 oz. each (no additional 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 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 NAMI Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.

40. BEEF, TOP, INSIDE, ROUND, CAP OFF, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Beef Top (Inside), Round, Fully Cooked, NAMI 623A

GRADE REQUIREMENT: USDA Choice or Select

PORTION SIZE/WEIGHT RANGE: 14 - 20 pounds each (no additional tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.
- Sodium content shall be 266 mg or less per oz.
- Protein shall be a minimum of 5 g protein of per ounce.

41. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

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 be more than 30% of the finished product weight.
- Sodium content shall be 200 mg or less per oz.
- Protein shall be a minimum of 5 g protein per ounce.

42. BEEFSTEAK, CHICKEN FRIED STEAK, BREADED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

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 be more than 30% of the finished product weight.
- Sodium content shall be 266 mg or less per oz.
- Protein shall be a minimum of 5 g protein of per oz.

43. BEEFSTEAK, SALISBURY, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 – 6 ounce each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

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.
- Product is to be prepared from 85% lean ground beef and breadcrumbs or rolled oats.
- Product may contain vegetables (such as but not limited to onions and tomatoes), spices, and seasonings.
- Product is to be without gravy.
- Sodium content shall be 110 mg or less per oz.
- Protein shall be a minimum of 4-gram protein per ounce.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 to 4 ounce each as specified by the user (+/- 0.5-ounce tolerance)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the USDA's Institutional Meat Purchase Specifications, Fresh Beef Series 100.
- Rectangular or round shaped product is permitted.
- Portion weight shall be determined by the users at time of cataloging.
- Product may be marinated with not more than 10% solution.

45. BEEFSTEAK, WAFER SLICED (PHILLY STYLE), (BEEF, WATER, & FOOD STARCH PRODUCT), RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

Product shall be packed so each portion can be removed individually.

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the USDA's Institutional Meat Purchase Specifications, Fresh Beef Series 100.
- Rectangular or round shaped product is permitted.
- Portion weight shall be determined by the users at time of cataloging.
- To be used for Philly steak sandwiches.

LAMB

1. LAMB RIB CHOPS, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Lamb Rib Chops, Raw, NAMI 1204B, PSO: 3

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

PORTION SIZE/WEIGHT RANGE: 4 - 8 oz. each (no additional 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 NAMI Meat Buyers Guide.
- PSO 3 – the tail length of the chop shall be no more than 1 inch.
- Surface fat trim shall be ¼ inch maximum at any one point.

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

2. LAMB SHOULDER ROAST, RAW

SERVICES AUTHORIZED: USA

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

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

PORTION SIZE/WEIGHT RANGE: 4 -5 lbs., 5 – 6 lbs., 6 - 7, or 7 - 7.5 lbs. each (no additional tolerance shall be applied)

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

3. LAMB, WATER, & BINDER PRODUCT, DICED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Choice

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Item is to be certified Halal.
- Item is to be seasoned.

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

VEAL

1. VEAL, STEAK, BREADED, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

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 products weight. Fritters are NOT authorized.
- Product must be flaked and formed or cubed.
- Chopped and formed product will not be considered.

PORK

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Purchaser may specify packaging in layers, 1 pound, 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 NAMI Meat Buyers Guide.
- Item shall be in Natural Juices.
- Sodium shall be 350 mg or less per ounce.

2. BACON, SLICED, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2/150 count package.

PACKAGING AND MARKING:

- Product should be laid out on parchment paper
- Vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

3. BACON, SLICED, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Bacon, sliced (Cured and Smoked), Skinless, Raw, NAMI 539

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be shingle packed or laid out on grease resistant paper/board.
- Vacuum packaging is preferred.
- 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 meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Sodium content shall be 290 mg or less per one-ounce raw serving / 15-17 grams cooked (serving size is typically 2 slices).

4. HAM, BOILED, BONELESS (CURED), F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 - 15 pounds each (no additional tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- Product shall be 4 X 6 rectangular shaped (Pullman shaped).
- Only ham with natural juices or ham, water added items are authorized.
- The use of ham and water products will not be considered.
- This product is designated for slice and dice purposes. Pre-diced ham is allowable.
- Sodium content shall be 230 mg or less per oz.
- Protein shall be a minimum of 4 g protein per ounce.

5. HAM, BONELESS, (CURED AND SMOKED), F/C, PIT STYLE

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14 - 18 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Item shall be individually vacuum packaged.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Only ham with natural juices is authorized.
- The use of ham, water added, or ham and water products will not be considered.
- Sodium content shall be 330 mg or less per oz.
- Protein shall be a minimum of 5 g protein per ounce.

6. HAM, BONELESS, CURED & SMOKED, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14 - 18 pounds each (no additional tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- Maximum fat thickness should not exceed ¼ inch.
- Only hams with natural juices items are authorized.
- The use of ham, water added, or ham and water products will not be considered.
- Sodium content shall be 330 mg or less per oz.
- Protein shall be a minimum of 6 g protein per oz.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Ham Steaks, Boneless (Cured and Smoked), Fully Cooked
NAMI 1531

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

8. HAM, DICED, CURED & SMOKED, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2/5 pounds each

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Only ham with natural juices is authorized. The use of ham, water added, or ham and water products will not be considered.
- Sodium content shall be 360 mg or less per oz.
- Protein shall be a minimum of 5 g protein per oz.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 10 – 12 lbs., 12 – 14 lbs., or 14 – 20 lbs. each
(no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be vacuum 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 spiral sliced to a 1/8-inch thickness.
- Only hams with natural juices items are authorized. The use of ham, water added, or ham and water products will not be considered.
- Sodium content shall be 430 mg or less per oz.
- Protein shall be a minimum of 6 g protein per oz.

NOTE: This item is for holiday usage only.

10. PORK, DICED, RAW

AUTHORIZED SERVICES: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: N/A

PACKAGING AND MARKING:

- Product shall be vacuum packaged to protect against damage/deterioration during storage and shipping.
- Product shall be packed in not less than 5 pounds or more than 10 pounds packages.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

11. PORK HOCKS, SHOULDER (CURED AND SMOKED)

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 - 1 or 1 -1.5 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

12. PORK LEG, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 – 6 or 6 -10 pounds each (no additional tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- Surface fat trim shall be ¼ inch maximum at any one point.
- For the Pork inside Leg, to produce roasts of uniform thickness, two insides shall be reversed, boned surfaces shall be placed together, and the item netted.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Pork Loin Chops, Center-Cut, One Muscle, Boneless, Raw, NAMI 1412B, PSO 4 / 1412E, PSO 1.

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development, 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 NAMI Meat Buyers Guide.
- Surface fat trim shall be 1/8 inch maximum at any one point.

14. PORK LOIN, ROAST, BONELESS, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 8 -15 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 30 – 50 or 50 - 70 pounds each (no additional tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- The internal fat and the membranous portion of the diaphragm shall be excluded.

16. PORK SHOULDER, BBQ, PULLED/SHREDDED, F/C

SERVICES AUTHORIZED: USA NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.
- Product is to be seasoned, without sauce.
- Sodium content shall be 191 mg or less per oz.
- Protein shall be a minimum of 3.5 grams protein per ounce.

17. PORK SHOULDER, BUTT, BONE IN, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6 – 8 or 8-11 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

18. PORK SHOULDER, BUTT, BONELESS, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4- 7 or 7 - 10 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

19. PORK SHOULDER BUTT STEAKS, BONELESS, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 8 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

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 NAMI Meat Buyers Guide.
- Product is cut from NAMI 407.
- This item may contain not more than 10% added solution.

20. PORK SPARERIBS, BREASTBONE (STERNUM) OFF, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 -5 pounds

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 NAMI Meat Buyers Guide.
- Sodium content shall be 120 mg or less per oz.
- Protein shall be a minimum of 4 g protein per oz.

21. PORK SPARERIBS, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 -4 or 4 - 6 pound each.

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 NAMI Meat Buyers Guide.

22. PORK SPARERIBS, ST. LOUIS STYLE, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 3 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be layer pack or vacuum 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 NAMI Meat Buyers Guide.
- Product must have diaphragm removed.
- Sodium content shall be 100 mg or less per oz.
- Protein shall be a minimum of 4 g protein per oz.

23. PORK SPARERIBS, ST. LOUIS STYLE, F/C BOIL IN BAG

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 3 pounds each

PACKAGING AND MARKING:

- Product shall be layer pack or vacuum 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 NAMI Meat Buyers Guide.
- Product must have diaphragm removed.
- Product is to be seasoned.
- Sodium content shall be 100 mg or less per oz.
- Protein shall be a minimum of 4 grams protein per oz.

24. PORK SPARERIBS, ST. LOUIS STYLE, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 – 3 or 3 - 4 pounds each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be layer pack or vacuum 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 NAMI Meat Buyers Guide.

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

SERVICES AUTHORIZED: USA

NAMI NAME & NUMBER: Prepared from Pork Steaks, Flaked, Formed, & Frozen, Raw, NAMI 1438

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 5 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Batter/breading shall NOT be more than 30% of product weight.
- Product shall be processed using Good Manufacturing Practices and be a high-quality commercial item.
- Product must be Flaked and Formed; Chopped and Formed product will not be considered.

26. PORK TENDERLOIN, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 pounds and under each (no additional tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- The tenderloin shall be practically free of fat.
- This item may contain no more than 8% added solution.

CHICKEN

1. CHICKEN, 8 WAY CUT, BREADED, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

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

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 meet all general and detailed specs of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- Tail shall be excluded.
- Sodium content shall be 170 mg or less per oz.
- Protein shall be a minimum of 5.5 grams protein per ounce.

2. CHICKEN, 8 WAY CUT, RAW

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 6 pounds each 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 NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- Tail shall be excluded.
- IQF processing is preferred

3. CHICKEN BREAST FILLET WITH RIB MEAT, BREADED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 5 ounces each (no tolerances shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from whole muscle breast meat in accordance with Good Manufacturing Practices.
- Product shall be boneless and skinless.
- Product shall natural fillet shaped.
- Use of metal detection devices to ensure product safety is required.
- Batter/breading shall NOT be more than 30% of the finished product weight.
- Minimum amount of protein is 3.75 g per ounce and maximum of 127 mg of sodium per ounce.

4. CHICKEN BREAST FILLET WITH RIB MEAT, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed from the broiler/fryer class of chickens.
- Product shall be boneless and skinless.
- Product shall be processed from 3–6-pound birds.
- Breast fillet must be cut from the membrane side (shiny top) of the breast.
- The use of “pressed” products will not be considered.

5. CHICKEN BREAST FILLET WITH RIB MEAT, WITH GRILL MARKS, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 - 3.5 or 3.5 - 4.5 oz. each as specified by the user (no additional tolerance shall be applied)

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 shall be boneless and skinless.
- IQF processing is preferred.
- Sodium content shall be 135 mg or less per oz.
- Protein shall be a minimum of 6 g protein per oz.

6. CHICKEN BREAST FAJITA STRIPS, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10-pound packages (no additional tolerance shall be applied)

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.
- Meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) in width, 1 inch (25 mm) thickness, and 3 inches (75 mm) in length.
- No individual surface shall be more than 4 inches in length.
- IQF processing is preferred.
- Sodium content shall be 165 mg or less per oz.
- Protein shall be a minimum of 6 g protein per oz.

7. CHICKEN BREAST FAJITA STRIPS, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10-pound packages (no additional tolerance shall be applied)

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.
- Product may be marinated with not more than 8% solution added.
- Product must be neutral flavor seasonings and marinades
- Meat may be hand sliced or mechanically sliced (grinding is not permitted) to yield pieces that are approximately ½-inch (12 mm) in width, 1 inch (25 mm) thickness, and 3 inches (75 mm) in length. Allow 3/8 inch
- No individual surface shall be more than 4 inches in length.
- IQF processing is preferred.

8. CHICKEN BREAST NUGGET, BREADED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 - 1.0 oz. each (no additional tolerance shall be applied)

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.
- Product shall be either whole muscle, chopped and formed, or chunked and formed. Nugget shaped chicken patties or chicken patties nugget shaped will not be considered.
- Batter/breading shall NOT be more than 30% of the finished product weight.
- The addition of binders, extenders, or water will not be considered.
- Sodium content shall be 167mg or less per oz.
- Protein shall be a minimum of 5 g protein per oz.

9. CHICKEN BREAST CHUNK, BREADED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 - 1.0 oz. each (no additional tolerance shall be applied)

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.
- Product shall be either whole muscle, chopped and formed, or chunked and formed. Nugget shaped chicken patties or chicken patties nugget shaped will not be considered.
- Batter/breading shall NOT be more than 30% of the finished product weight.
- The addition of binders, extenders, or water will not be considered.
- Sodium content shall be 150 mg or less per oz.
- Protein shall be a minimum of 5 g protein per oz.

10. CHICKEN BREAST TENDERS, WITH RIB MEAT, BREADED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 - 2.5 oz. each in a 10-pound case (no additional tolerance shall be applied)

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 the broiler/fryer class of chickens.
- Product shall be whole muscle chicken breast strips. Chopped and formed products are will not be considered.
- Product breading shall NOT be more than 30% of product weight.
- Various flavor profiles are permitted.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 - 2.5 oz. each in a 10-pound case (no additional tolerance shall be applied)

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 the broiler/fryer class of chickens.
- Product shall be whole muscle chicken breast strips.
- Chopped and formed products will not be considered.
- Product breading shall NOT be more than 30% of product weight.
- Various flavor profiles are permissible.
- Solution added shall not exceed 12% maximum.

12. CHICKEN BURGER, WITH QUINOA & VEGETABLES, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz. each (+/- 1/4 oz. tolerance)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Item shall contain a minimum of 45% protein contribution from meat and no more than 15% fat.
- Additional ingredients such as beans, vegetables, and whole grains are permitted with appropriate spices.
- Protein shall be a minimum of 3.86 grams protein per oz.
- Saturated fat content shall be 1.6 g maximum per ounce. Total fat shall be 4 g maximum per oz.

13. CHICKEN, DICED, LOW SODIUM, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10-pound packages (no additional tolerance shall be applied)

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 and be a high-quality commercial item.
- Product shall be diced as ½-to-½ inch pieces, fines shall not exceed 10 %.
- IQF processing is preferred.
- Permitted varieties include White Meat (W 100%), Natural Proportion (W 50- 65%, D 35-50%), or Mostly White Meat (W 66% Or More, D 34 % Or less)
- Sodium content shall be 160 mg or less per oz.
- Protein shall be a minimum of 6 g protein per oz.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 10-pound packages (no additional tolerance shall be applied)

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.
- Principle Display Panel must declare "90% lean"; "10% fat"; or "90% lean/10% fat".

MISCELLANEOUS REQUIREMENTS:

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

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen and packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
Packing and marking shall be in accordance with Good Commercial Practice.
Principle Display Panel must declare "85% lean"; "15% fat"; or "85% lean", 15% fat".

MISCELLANEOUS REQUIREMENTS:

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

16. CHICKEN PATTIES, BREADED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 – 3.5 or 4.5 – 5.5 ounce each (no additional tolerance shall be applied)

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.
- Product shape may be round or oval.
- Batter/breading shall NOT be more than 30% of the finished product weight.
- Sodium content shall be 195 mg or less per oz.
- Protein shall be a minimum of 3 g protein per oz.

17. CHICKEN, PULLED/SHREDDED, FULLY COOKED

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.
- Product is to be seasoned, without sauce.

Sodium content shall be 100mg or less per oz. Protein shall be a minimum of 5.5 grams protein of per ounce.

18. CHICKEN, QUARTERED, OVEN ROASTED, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: Prepared from USDA Grade A

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

PACKAGING AND MARKING:

- Deterioration/damage and will permit removal of individual pieces without damage while solidly frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.
- Product shall be processed from the broiler/fryer class of chickens.
- Product shall be cut into four equal parts.
- IQF processing is preferred.
- Sodium content shall be 140 mg or less per oz.
- Protein shall be a minimum of 5.5 g protein per oz.

19. CHICKEN, QUARTERED, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Broiler Quarters, Raw, NAMI P1009

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 6 pounds each 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 NAMI 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.

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

SERVICES AUTHORIZED: USA

NAMI/IMPS NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 to 4 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Rectangular or round shaped product is permitted.
- Portion weight shall be determined by the users at time of cataloging.
- To be used for philly-steak sandwiches.
- Product may contain up to 22% added solution.

21. CHICKEN TENDERLOINS, BREADED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 3 oz. each packed in a 5- or 10-pound package (no additional tolerance shall be applied)

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.
- Batter/breading shall NOT be more than 30% of the finished product weight.
- Product shall be oven able.
- USA – Multi-flavor profiles per case are permitted.
- Sodium content shall be 145 mg or less per oz.
- Protein shall be a minimum of 4 g protein per oz.

22. CHICKEN THIGH, BONELESS/SKINLESS, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 4.5 – 5.5 ounce each (no additional tolerance shall be applied)

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

23. CHICKEN, THIGH, KABOB, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4.0 ounce each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.
- Product shall be on wooden skewers.
- Protein shall be a minimum of 18 g protein per one or per two servings.

24. CHICKEN, THIGH, KABOB, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4.0 ounce each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high-quality commercial item.
- Product shall be on wooden skewers.
- Sodium content shall be 150 mg or less per oz.
- Protein shall be a minimum of 18 g protein per one or per two servings.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 5 to 6 pounds each

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

26. CHICKEN WINGS, BREADED, JOINTS 1 & 2, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 3 oz. each in a 10- or 15-pound case (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Poultry Buyers Guide.
- Product shall include disjointed first and second joints only.
- Product shall be processed from the broiler/fryer class of chickens.
- Various flavor profiles are permitted.
- Sodium content shall be 190 mg or less per oz.
- Protein shall be a minimum of 4 g protein per oz.
- Sodium level for flavored wings shall be maximum of 200 mg per oz.

27. CHICKEN WINGS, OVEN ROASTED, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 - 2.5 oz. each (no additional tolerance shall be applied)

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 NAMI Poultry Buyers Guide.
- Wing Tips shall be removed.
- Product shall be processed from the broiler/fryer class of chickens.
- IQF processing is preferred.
- Sodium content shall be maximum of 190 mg per oz.
- Protein shall be a minimum of 4 g per oz.

28. CHICKEN WINGS, UNBREADED, JOINTS 1 & 2 F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.0 – 2.5 oz. each in a 5 – 40-pound case size with 5 pounds individual packs in the case.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall include disjointed first and second joints only.
- Unglazed and various glaze flavor profiles are permitted.
- Sodium content shall be a maximum of 190 mg.
- Protein shall be a minimum of 4 g protein per oz.
- Sodium level for flavored wings shall be a maximum of 200 mg per oz.

29. CHICKEN WINGS, WHOLE, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Broiler Wing, Raw, NAMI P1036

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 2 - 3 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Broiler Wing, NAMI P1036

GRADE REQUIREMENT: USDA Grade A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

31. CORNISH HEN, HALVES, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Rock Cornish Game Hen, or Cornish Game Hen, Raw, NAMI P1500

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 12 - 15 ounce each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

32. CORNISH HEN, HALVES, FROZEN

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 24/12 - 15 ounces each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

TURKEY

1. TURKEY BACON, SLICED

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

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.
- Sodium content shall be 215 mg or less per oz.

2. TURKEY BACON, CHP AND FRM, SL FZN, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

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.
- Sodium content shall be 215 mg or less per oz.

3. TURKEY BREAST FILLET, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 ounce each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen, 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 may be injected with no more than 10% of a water, salt, and sodium phosphate solution to improve moisture retention.

4. TURKEY BREAST ROAST, SKIN-ON, BONELESS, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: 8 - 10 pounds each

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 is to be oven roasted.
- Product is to be seasoned.
- Sodium content shall be 190 mg or less per oz.
- Protein shall be a minimum of 6 g protein per oz.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Item shall contain a minimum of 45% protein contribution from meat and no more than 15% fat.
- Fillers such as beans, vegetables, and whole grains are permitted with appropriate spices.
- Sodium content shall be 230 mg or less per oz.
- Protein shall be a minimum of 3.8 g protein per oz.
- Total fat content shall be a maximum of 4 g per oz. and saturated fat content shall be a maximum of 1.6 g per oz.

6. TURKEY, DICED, WHITE & DARK IN NATURAL PROPORTIONS, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10-pound packages (no additional tolerance shall be applied)

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 and be a high-quality commercial item.
- Product shall be diced as ½-to-½ inch pieces, fines (bits or pieces) shall not exceed 10 %.
- IQF processing is preferred.
- Sodium content shall be 240 mg or less per oz.
- Protein shall be a minimum of 5 g protein per oz.

7. TURKEY, GROUND, BULK, 90% LEAN, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

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.
- Principle Display Panel must declare "90% lean"; "10% fat"; or "90% lean/10% fat".

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Lean content of finished product shall be a minimum of 90% lean and fat content of finished product shall not exceed 10%.

8. TURKEY, GROUND, PATTIES, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, 85% LEAN, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Principle Display Panel must declare "85% lean"; "15% fat"; or "85% lean/15% fat".

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Lean content of finished product shall be a minimum of 85% lean and fat content of finished product shall not exceed 15 %.

9. TURKEY, GROUND, PATTIES, WHITE AND DARK MEAT IN NATURAL PROPORTIONS, 85% LEAN, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4.4 – 4.6 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Principle Display Panel must declare "Prepared from 85% lean"; "Prepared from 15% fat"; or "Prepared from 85% lean/15% fat".

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Lean content of finished product shall be a minimum of 85% lean and fat content of finished product shall not exceed 15%.
- Sodium content shall be 230 mg or less per oz.
- Protein shall be a minimum of 7 g protein per oz.

10. TURKEY, ROAST, BONELESS, WHITE, & DARK IN NATURAL PROPORTIONS, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 8 - 12 pounds each (no additional tolerance shall be applied)

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 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 no more than 8% of a water, salt, and sodium phosphate solution to improve moisture retention.
- Each roast shall be netted.

11. TURKEY, WHOLE, SKIN-ON, SEMI-BONELESS, W/O NECK OR GIBLETS, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: 14 - 19 or 20 - 24 pounds each (no additional tolerance shall be applied)

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 be processed in accordance with Good Manufacturing Practices.
- Product may contain no more than 10% basting solution.
- Product shall have wing bones only; drumstick bones only; or wing bones and drumstick bones only.

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

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: USDA Grade A

PORTION SIZE/WEIGHT RANGE: 16 - 24 pounds each (no additional tolerance shall be applied)

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 NAMI Poultry Buyers Guide.
- Product may contain no more than 10% basting solution.

13. TURKEY, WHOLE, WITHOUT GIBLETS, SMOKED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Prepared from NAMI P2002

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: 10 - 14 pounds each (no additional tolerance shall be applied)

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 NAMI Poultry Buyers Guide.
- Sodium content shall be 140 mg or less per oz.
- Protein shall be a minimum of 6.5 g protein per oz.

14. TURKEY WINGS, WHOLE, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: Prepared from USDA Grade A

PORTION SIZE/WEIGHT RANGE: 3.2 - 4.0 ounce each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMI Poultry Buyers Guide.
- Sodium content shall be 280 mg or less per oz.
- Protein shall be a minimum of 8.5 g protein per oz.

NOTE: For Contingency Zone ONLY.

FURTHER PROCESSED PRODUCTS

1. FRANKFURTERS

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Frankfurters, NAMI 800

GRADE REQUIREMENT: N/A

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

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 NAMI Meat Buyers Guide.
- Formula D, Beef or Formula A, Beef and pork in any combination; Style C, skinless or Style D, collagen casings.
- Sodium content shall be 232 mg or less per oz.
- Total fat content shall be maximum 7.8 g per oz.

2. FRANKFURTERS, CHICKEN, AND/OR TURKEY

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be packaged to protect against deterioration during 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 be processed in accordance with Good Manufacturing Practices.
- Individual frank weights and lengths are determined by customer.
- Product shall be skinless or in collagen casings.
- Sodium content shall be 275 mg or less per oz.
- Total fat content shall be maximum 7.84 g per oz.

3. GYRO MEAT, SLICED

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be 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 item.
- Sodium content shall be 260 mg or less per oz.
- Protein shall be a minimum of 4 g protein per oz.
- Total fat content shall be maximum 7.35 g per oz. and saturated fat content shall be maximum 3 g per oz.

4. LUNCHMEAT, BEEF PASTRAMI, FOR SLICING

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Beef Pastrami, NAMI 611

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 - 7 pounds each (no additional tolerance shall be applied)

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 meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Product shall contain no more than 10% solution prior to cooking.
- Sodium content shall be 302 mg or less per oz.
- Total fat content shall be a maximum of 2 g per oz.

5. LUNCHMEAT, BEEF PASTRAMI, SLICED

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

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 meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Product shall contain no more than 10% solution prior to cooking.
- Sodium content shall be 302 mg or less per oz.
- Total fat content shall be a maximum of 2 g per oz.

6. LUNCHMEAT, BOLOGNA, FOR SLICING

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Bologna, NAMI 801

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 7 - 12 pounds each (no additional tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- Formula B - Beef, pork (beef is predominant) or Formula D – Beef; Style D – collagen casings.
- Sodium content shall be 265 mg or less per oz.
- Total fat content shall be a maximum of 7 g per oz.

7. LUNCHMEAT, BOLOGNA, SLICED

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Prepared from Bologna, NAMI 801

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- Formula B - Beef, pork (beef is predominant) or Formula D – Beef; Style D – collagen casings.
- Sodium content shall be 265 mg or less per oz.
- Total fat content shall be a maximum of 7 g per oz.

8. LUNCHMEAT, CHICKEN BREAST, SLICED

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

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 be produced from whole muscle cuts.
- Product may be smoked, or oven roasted.
- USA - Various flavor profiles permitted.
- Sodium content shall be 225 mg or less per oz.
- Total fat content shall be a maximum of 1 g per oz.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA – 0.6 - 0.8 oz. slices - Package sizes not to exceed 5 pounds. USA – 0.5 – 1 oz. slices. Packages sizes not to exceed 5 pounds (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Other than natural flavor profile requires prior approval.
- Sodium content shall be 200 mg or less per oz.
- Total fat content shall be maximum 2 g per oz.

10. LUNCHMEAT, ROAST BEEF, SLICED

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - 0.6 – 0.8 oz. each (no additional tolerance shall be applied).

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 be produced from whole muscle cuts.
- Sodium content shall be 215 mg or less per oz.
- Total fat content shall be maximum 2 g per oz.

11. LUNCHMEAT, SALAMI, FOR SLICING

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Salami, Cooked, NAMI 804

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 7 - 12 pounds each (no additional tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- Sodium content shall be 450 mg or less per oz.
- Total fat content shall be maximum 7 g per oz.

12. LUNCHMEAT, SALAMI, SLICED

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

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 NAMI Meat Buyers Guide.
- Formula C, Pork and Beef, Pork predominant.
- Sodium content shall be 450 mg or less per oz.
- Total fat content shall be maximum 7 g per oz.

13. LUNCHMEAT, TURKEY BREAST, SLICED

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 – 1.0-ounce slices (no additional tolerance shall be applied)

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 be produced from whole muscle cuts.
- Product may be smoked, or oven roasted.
- Various flavor profiles are permitted.
- Product may contain no more than 8% added broth.
- Sodium content shall be 250 mg or less per oz.
- Total fat content shall be maximum 1 g per oz.

14. LUNCHMEAT, TURKEY HAM, SLICED

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.5 oz. – 1.0-ounce slices (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Product shall be 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 item.
- Sodium content shall be 270 mg or less per oz.
- Total fat content shall be maximum 2 g per ounce and Saturated Fat content shall be maximum of 0.5 g per oz.

15. MEATBALLS, FULLY COOKED

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1/2 oz., 1 oz., 1 ½, or 2-ounce meatballs as specified by the user.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- MSM or LFTB in not preferred.
- Item can be with or without Italian seasoning.
- Allowable formulations include beef; beef and pork; chicken; or turkey.
- Sodium content shall be 140 mg or less per oz. (un-sauced).
- Total fat content shall be maximum of 4 g per ounce and Saturated Fat content shall be a maximum of 2 g Saturated Fat per oz.
- Protein shall be a minimum of 4 g of protein per oz.

16. MEATLOAF, BEEF, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 – 5 pounds per loaf (no additional tolerance shall be applied)

PACKAGING AND MARKING:

- Each Meatloaf shall be individually wrapped; vacuum packaging is preferred.
- Packing and marking shall be in accordance with Good Commercial Practice.
- Principle Display Panel must declare “85% lean”; “15% fat”; or “85% lean/15% fat”.

MISCELLANEOUS REQUIREMENTS:

- MSM or LFTB is not preferred
- Product shall be processed IAW Good Manufacturing Practices and be a high-quality commercial item.
- Sodium content shall be 266 mg or less per 1 oz.

17. PEPPERONI, SLICED

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Pepperoni, NAMI 821

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

18. SAUSAGE, BRATWURST, LINKS

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Bratwurst, NAMI 822

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 – 5 ounce each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Formula A, beef and pork in any combination, Formula D, all beef, Formula G, all pork, or Formula P, beef and turkey (beef is predominant); Type E, linked; Style B, natural casing, Style C, skinless, or Style D, edible casing; Cooking Option B, cooked.
- Maximum fat content shall not exceed 40%.

19. SAUSAGE, BREAKFAST, LINKS, CHICKEN, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.8 - 1 oz. per link (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

20. SAUSAGE, BREAKFAST, LINKS, PORK, PORK & BEEF, OR BEEF, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: .75 oz. – 1.25 oz. per two links

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- USA - Formula G, Pork, Formula C, pork and beef, predominately pork; or Formula D, Beef; Style C, skinless.

21. SAUSAGE, BREAKFAST, LINKS, TURKEY, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 0.8 - 1 oz. per link (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

22. SAUSAGE, BREAKFAST, PATTIES, BEEF, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 2.5 oz. patties (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- MSM or LFTB is not preferred.
- Specific weight to be specified by customer.

23. SAUSAGE, BREAKFAST, PATTIES, PORK, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Formula C, Pork and beef, predominately pork; Style C, skinless.
- Specific weight to be specified by customer.

24. SAUSAGE, BREAKFAST, PATTIES, PORK, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Pork Sausage, NAMI 802A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 4 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Specific weight to be specified by customer.

25. SAUSAGE, CHORIZO, PORK, RAW

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Pork Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 4 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Specific weight to be specified by customer.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Pork Sausage, NAMI 818

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 - 4 oz. each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Specific weight to be specified by customer.
- Sodium content shall be 160 mg or less per oz.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 2.5 oz. patties (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Specific weight to be specified by customer.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 – 3 oz. patties (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Specific weight to be specified by customer.

29. SAUSAGE, BREAKFAST, PATTIES, CHICKEN, GROUND, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 2.5 oz. patties (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Specific weight to be specified by customer.

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2.5 – 3 oz. patties (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Specific weight to be specified by customer.

31. SAUSAGE, ITALIAN, CRUMBLED, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 10-pound packages (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specs of the NAMI Meat Buyers Guide.
- Formula C, Pork and beef, predominately pork or Formula G, Pork; Cooking Option B, cooked; Style F, bulk.

32. SAUSAGE, KNOCKWURST, LINKS, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Knockwurst, NAMI 816

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4/1 or 5/1 per pound

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

33. SAUSAGE, POLISH, LINKS, SMOKED, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Polish Sausage, NAMI 813

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

34. SAUSAGE, PORK, ITALIAN, HOT OR SWEET (MILD), LINKS, F/C

SERVICES AUTHORIZED: USA

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

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

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

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: Italian Sausage, NAMI 818

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

FSC 8940 VEGETARIAN AND FSC VEGETARIAN SOUPS

1. BEAN BURGER, VEGETARIAN, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be packaged to protect 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:

- Sodium content shall be 180 mg per 1 oz. or less.
- Protein contents shall be a minimum of 3.8 g per 1 oz. portion (considered side entrée), double portion is an option for main entrée.
- Total fat content shall be 3 g or less per oz. Saturated fat content shall be 1.1 grams or less per oz.
- Fortify with Iron 1.7 mg per serving.
- Fiber should be least 3 g per serving.

2. CHIK'N TENDERS, VEGETARIAN, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Percentage of fat per portion should not be higher than 35% per serving, percentage of Saturated Fat should not be higher than 10% per serving, and sodium content shall be 180 mg or less per 1 oz.
Protein content shall be 2 g per 1 oz. portion (considered side entrée), double portion is an option for main entrée.
- Fortify with Iron 1.7 mg per serving.
- Fiber should be least 3 g per serving.

3. VEGETARIAN BURGER, VEGETARIAN, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be packaged to protect 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:

- Protein content shall be 3.8 g or more per 1oz. portion (considered side entrée), double portion is an option for main entrée.
- Total fat content shall be 3 g or less per oz. Saturated fat content shall be 1.1 grams or less per oz.
- Fortify with Iron 1.7 mg per serving
- Fiber should be least 3 gram per serving

4. MEATLESS MEATBALLS, VEGETARIAN, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Sodium content shall be 140 mg or less per oz. (un-sauced).
- Total fat content shall be maximum 4 g per oz. Saturated fat content shall be maximum of 2 g saturated fat per oz.
- Protein shall be a minimum of 4 g protein per oz.
- Fortify with Iron 1.7 mg per serving
- Fiber should be least 3 gram per serving

5. SAUSAGE PATTY, VEGETARIAN, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Percentage of fat per portion should not be higher than 35% per serving, percentage of Saturated fat should not be higher than 10% per serving.
- Sodium content shall be 260 mg or less per oz.
- Protein content shall be 6 g or more per 1 oz. portion (considered side entrée), double portion is an option for main entrée.
- Fortified with Iron 1.7 mg per serving.
- Fiber should be least 1 gram per serving.

6. VEGETARIAN, CHILI, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Sodium content shall be 130 mg or less per oz.
- Total fat content shall be maximum 1 g per oz. and Saturated Fat content shall be a maximum of .5 g per oz.
- Fortified with Iron 1.7 mg per serving.
- Fiber should be least 1 gram per serving.

7. VEGETARIAN, CRUMBLE / GROUND, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Sodium content shall be 175 mg or less per oz.
- Total fat content shall be maximum 3.5 g per oz. and Saturated Fat content shall be a maximum of .5 g per oz.
- Protein content shall be minimum of 5.5 g. per oz.
- Fiber content shall be a minimum of 1 g. per oz.

SEAFOOD

1. CATFISH FILLETS, BREADED, RAW OR PARFRIED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

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 prepared from Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets.
- Breading shall **NOT** be more than 30% of portion weight.
- USA – various flavor profiles are permitted.
- Protein content shall be a minimum of 3.75 g or of protein per ounce.
- Around 15% solution/wash per serving.
- Sodium content shall be 150 mg or less per ounce.

2. CATFISH FILLETS, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5 – 7 oz. or 7-9 oz. each (no added tolerance shall be applied) PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Although this item is not gradable, 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.
- Around 15% solution/wash per serving.
- Sodium content shall be 120 mg or less per 1 oz.

3. CATFISH NUGGETS, BREADED, PARFRIED

SERVICES AUTHORIZED: **USA (IMT Only)**

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1.5 – 3 oz. each (no added tolerance shall be applied)

PACKAGING AND MARKING:

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

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.
- Breeding shall NOT be more than 30% of portion weight.
- Sodium content shall be 150 mg or less per ounce.
- Protein content shall be 3.75 g or more per ounce.

4. COD FILLET, BATTERED, PARFRIED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 2 - 3 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 General Standards for Grades of Fish Fillets.
- Product shall contain no less than 40% fish flesh.
- NOTE: See Fish Portions for 3–5-ounce battered cod portions.
- Sodium content shall be 150 mg or less per 1 oz.
- Protein content shall be 3.5 g or higher per oz.

5. COD FILLETS, BREADED, RAW or PARFRIED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: PUF1

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.
- Product shall contain no less than 50% fish flesh.
- User shall specify the raw portion weight required.
- Sodium content shall be 150 mg or less per 1 oz.

6. COD FILLETS, RAW

SERVICES AUTHORIZED: USA

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

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Cod Fillets.
- User may specify the raw portion weight required.
- Product shall be Type 3, Frozen, individually; Style 2, skinless; Bone Classification 1, practically boneless.
- Sodium content shall be 120 mg or less per 1 oz.

7. CRABMEAT, IMITATION, SURIMI, CHUNKS/FLAKES

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Package size to be determined by user

PACKAGING AND MARKING:

- Product shall be packaged to protect against damage/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 no less than 40% fish flesh.
- Sodium content shall be 240 mg or less per 1 oz.

8. CRAB LEGS AND CLAWS, ALASKAN KING, SPLIT /BUTTERFLIED F/C

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 16-22 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 shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed Red or Brown / Golden Alaskan King crabs.
- Product shall contain legs and claws in natural proportion (1 claw for every 3 legs).
- Product shall meet minimum 80% fill.
- Sodium content shall be 330 mg or less per 1 oz.

9. FISH PORTIONS, BATTER DIPPED, PARFRIED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3 - 5 ounce each (no additional 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 shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from Cod, Whiting, or Ocean Perch.
- Product shall contain no less than 40% fish flesh.
- Twice Frozen fish blocks are not authorized as a raw ingredient for this item.
- Sodium content shall be 160 mg or less per 1 oz.
- Protein content shall be 4 g or higher per oz.

10. FLOUNDER FILLETS, RAW

SERVICES AUTHORIZED: USA

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

MISCELLANEOUS REQUIREMENTS:

- Product 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.
- Sodium content shall be 120 mg or less per 1 oz.

11. LOBSTER TAIL, COLD WATER, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 6 ounce each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from only fresh homarus americanus species or only frozen homarus americanus species.

12. LOBSTER TAIL, SPINY, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 6 - 8 ounce each (no additional tolerance shall be applied)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be processed from only fresh panulirus Argus or panulirus interruptus species or only frozen panulirus marginatus species.
- Sodium content shall be 150 mg or less per 1 oz.

13. POLLOCK BURGER, ALASKAN, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: PUF1

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium content shall be 120 mg or less per 1 oz.

14. POLLOCK FILLETS, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 ounce each (other portion sizes will be considered based on market availability)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product 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.
- Sodium content shall be 120 mg or less per 1 oz.

15. POLLOCK FILLETS, STUFFED, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 4 - 5 ounce each (other portion sizes will be considered based on market availability)

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.
- Various flavor profiles, to include Maryland style, Louisiana style, Florentine styles, are permissible.
- Sodium content shall be 120 mg or less per 1 oz.

16. POLLOCK PORTIONS, BATTER DIPPED, PARFRIED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 2 - 3 or 3.5 – 4.5 ounce each (no additional 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 shall be processed in accordance with Good Manufacturing Practices.
- Product shall contain no less than 40% fish flesh.
- Twice Frozen fish blocks are not authorized as a raw ingredient for this item.
- Sodium content shall be 150 mg or less per 1 oz.
- Protein content shall be 4 g or higher per ounce.

17. POLLOCK PORTIONS, BREADED, PARFRIED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 3.7 – 4.3 oz. each (other portion sizes will be considered based on market availability)

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 no less than 65% fish flesh.
- Product shall be rectangular shaped.
- Sodium content shall be 176 mg or less per 1 oz.
- Protein content shall be 4 grams or higher per oz.

18. POLLOCK PORTIONS, SERPENTINE CUT, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 – 4.5 oz. each (other portion sizes will be considered based on market availability)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium content shall be 120 mg or less per 1 oz.

19. SALMON FILLETS, RAW, SKIN ON

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US Grade A

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

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

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

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.
- Product prepared from Atlantic, Coho, Sockeye, or Chinook (Chum is acceptable only when other varieties not available).
- Customer may specify desired weight within 4-6 oz. each.
- Sodium content shall be 90 mg or less per 1 oz.

20. SALMON FILLETS, RAW, SKIN OFF

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US Grade A

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

PACKAGING AND MARKING:

Product shall be Individually Quick Frozen and packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage.

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

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.
- Product prepared from Atlantic, Coho, Sockeye, or Chinook (Chum is acceptable only when other varieties not available).
- Customer may specify desired weight within 4-6 oz. each.
- Sodium content shall be 90 mg or less per 1 oz.

21. SALMON FILLETS, STUFFED, RAW, MARYLAND STYLE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4.2 - 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 Fish Fillets.
- Product prepared from Atlantic, Coho, Sockeye, or Chinook salmon, prepared from wild caught only (farm raised is not acceptable).
- The product should have good flavor and no bad odor.
- Sodium content shall be 120 mg or less per 1 oz.

22. SALMON BURGER, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 - 4.5 ounce 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 shall be processed in accordance with Good Manufacturing Practices.

23. SALMON, PINK, CANNED

SERVICES AUTHORIZED: USA GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 64 ounce or below

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 Commerce (USDC).
- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be Type A (canned), Species IV (Pink), Style a (Regular), Packing media 1 (water), and Flavor 1 (natural).
- Sodium content shall be 120 mg or less per 1 oz.

24. SALMON, PINK, FLEX POUCH

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 14.26 ounce or 43 ounces

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all the criteria of The U.S. Department of Commerce (USDC).
- Product shall be processed in accordance with Good Manufacturing Practices.
- Product shall be Type A (canned), Species IV (Pink), Packing media 1 (water), and Flavor 1 (natural).
- Smoke flavor is acceptable.
- Sodium content shall be 120 mg or less per 1 oz.

25. SCALLOPS, SEA, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US

Grade A

PORTION SIZE/WEIGHT RANGE: 20-30 count per pound

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product 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.
- Sodium content shall be 120 mg or less per 1 oz.

26. SHRIMP BURGERS, RAW

SERVICES AUTHORIZED: **USA (IMT Only)**

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 3.5 - 4.5 ounce 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 shall be processed in accordance with Good Manufacturing Practices.
- Sodium content shall be 120 mg or less per 1 oz.

27. SHRIMP, BREADED, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: Grade A

PORTION SIZE/WEIGHT RANGE: 16-20/lb., 18-25/lb., 21-25/lb., or 31-35/lb. finished product count. ** See individual Service's requirements below

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 must be Style II, "Lightly Breaded Shrimp" Frozen raw breaded shrimp containing a minimum of 65% shrimp material.
- Product may be Type I or Type II, fantail (butterfly) or round shrimp.
- Product must be Subtype B or C, with tail fin but no shell segments present or w/o tail fin and shell segments.
- USA – 21-25/lb., fantail or round, with tail fin but no shell segments present.
- Sodium content shall be 120 mg or less per 1 oz.

28. SHRIMP, BREADED, PARFRIED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: PUF1

PORTION SIZE/WEIGHT RANGE: 21-25/lb. or 31-35/lb. finished product count ** See individual Service's requirements below

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 may be Type I or Type II, fantail (butterfly) or round shrimp.
- Product must be Subtype B or C, with tail fin but no shell segments present or w/o tail fin and shell segments.
- USA - 21-25/lb., fantail (butterfly) or round, with tail fin but no shell segments present or 31-35/lb., fantail (butterfly) or round, w/o tail fin and shell segments.
- Sodium content shall be 120 mg or less per 1 oz.

29. SHRIMP, PEELED & DEVEINED, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 21-25/lb., 26-30/lb., or 31-35/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 (5), Peeled and deveined, round, tail on (all shell removed except last shell segment and tail fins, with segments shallowly slit to last segment). (6), Peeled and deveined, round, tail off (all shell and tail fins removed, with segments shallowly slit to last segment).
- USA - 26-30/lb. or 31-35/lb., round or butterfly, tail on or tail off
- Sodium content shall be 100 mg or less per 1 oz.

30. SHRIMP PIECES, P&D, U-60 CT

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: U-60 count

PACKAGING AND MARKING:

- Product shall be packaged in a manner which will protect it from deterioration during shipment.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sodium content shall be 100 mg or less per 1 oz.

31. SHRIMP, WHOLE, RAW, CRABMEAT STUFFED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: Prepared from US Grade A

PORTION SIZE/WEIGHT RANGE: Prepared from 30-40 count per pound

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be butterfly, tail-on.
- Product shall have a minimum 20% and a maximum 25% crabmeat.

32. SNOW CRAB CLUSTERS, F/C

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 - 12 oz. each (natural clusters) (no added tolerance shall be applied)

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 shellfish meat.
- Product must meet minimum 80% fill.
- Sodium content shall be 120 mg or less per 1 oz.

33. TILAPIA FILLETS, BONELESS/SKINLESS, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 - 6 ounce each (3-5 ounce will be allowed when the original portion specification is not available)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Fish Fillets.
- Product shall be Type 2, Frozen, and (IQF), glazed, or unglazed; Style 1 (IV): Bone Classification 1, practically boneless.
- Sodium content shall be 120 mg or less per 1 oz.

34. TROUT, WHOLE, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US Grade A

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

PACKAGING AND MARKING:

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

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.
- Sodium content shall be 120 mg or less per 1 oz.

35. TROUT FILLETS, RAW

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US Grade A

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

PACKAGING AND MARKING:

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

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.
- Sodium content shall be 120 mg or less per 1 oz.

36. TUNA, CANNED OR VACUUM POUCH

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

- Product shall be packaged in hermetically sealed cans or vacuum foil pouches, "Light Tuna" IAW CID A-A-20155D, CFR 161.190, CFR Part 123 and part 110

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 light, packing media 1 water
- **USA (IMT only) – oil pack is also permissible.**
- Sodium content shall be 125 mg or less per 1 oz. and 150 mg or less per oz. for flavored.

**DAIRY FOODS AND EGGS
FEDERAL SUPPLY CLASS 8910**

MILK DESCRIPTION

Obtained by the milking of one or more healthy cows, milk is a secretion completely or almost completely free from colostrum. Amounts of milk fat can be adjusted by separating milk fat from the secretion or by adding to the secretion cream, concentrated milk, dry whole milk, skim milk, concentrated skim milk, or nonfat dry milk. When packaged for beverage use, milk shall be pasteurized or ultra-pasteurized. Milk needs to be homogenized. Milk and milk products shall meet current good manufacturing practices established by the FDA (21 CFR 110).

Considering composition, milk must be comprised of at least 3.25% milk solids not fat and at least 3.25% milk fat (USDA, 2018). Fluid milk and milk products with nutrient claims for fat must meet requirements for food nutrient content claims and use standardized terminology (21 CFR 130.10). Milk labeled whole fat must contain no less than 3.25% total milk fat (21 CFR 131.110); reduced fat milk at least 25% less total fat (21 CFR 101.62); low fat milk no more than 3 g of total fat (21 CFR 101.62); and skim/nonfat/fat-free milk less than 0.5 g of total fat (21 CFR 101.62).

PASTEURIZATION / HOMOGENIZATION

Pasteurization practices must adhere to the FDA provisions within 21 CFR 131.1. All fluid milk and milk products must be pasteurized at a temperature at or above 72°C (161°F) for a period of 15 seconds or more (High temperature short time Pasteurization or HTST) or at a temperature at or above 63°C (145°F) for a period of 30 minutes or more (Vat Pasteurization). Pasteurization shall take place in the proper equipment defined by the FDA at a temperature and for a period of time that allows for microbial destruction. When milk or milk products are adjusted with added sweeteners, the temperature for pasteurization must be increased by 2.8°C (5°F) (FDA, 2018).

Additional Pasteurization methods may also be used for the purposes of microbial destruction. Different methods of pasteurization affect expectations for shelf life.

Ultra-high-temperature processing (UHT) milk is heated to at least 135 degrees Celsius (275 degrees Fahrenheit) for two to four seconds and stored in special packaging, UHT milk can last six months at ambient temperatures if unopened. Once opened, it should be refrigerated and treated like fresh milk. UHT should be stored for few months without cooling.

Extended shelf life (ESL) milk is produced with a combination of heat treatment and microbial filtration at 125-130 degrees Celsius (257-266 degrees Fahrenheit). Shelf life for commercial ESL milk ranges from 30-90 days at 4 degrees Celsius (39 degrees Fahrenheit); however, careful handling and temperature control are required to prevent bacterial growth between processing and packaging stages.

	HTST Pasteurization	ESL	UHT
Storage condition	Refrigerated	Refrigerated	Room temperature
Packaging	Clean	Aseptic	Aseptic
Shelf-life	10-14 days	30-60 days	Greater 6 months
Flavor	Little cooked Flavor	Mild cooked Flavor	Definite Cooked Flavor

Fluid milk and milk products shall also meet the FDA provisions for homogenization.

GROUPS, TYPES, AND FLAVORS

Group I - Pasteurized (Sec. 5.1.2).

Group II - Ultra-pasteurized (Extended Shelf Life under Refrigeration (ESL)) (Sec. 5.1.2).

Group III - Aseptically processed and packaged (Ultra High Temperature (UHT)) (Sec. 5.1.2).

Type A - Whole Milk

Type B - Reduced fat milk

Type C - Low-fat Milk

Type D - Nonfat/skim/fat free Milk

Type E - 100% Lactose free milk

Type F - 100% Lactose free reduced fat milk

Type G - 100% Lactose free Low-fat milk

Type H - 100% Lactose free Nonfat/skim/fat free milk

Flavor a - Banana

Flavor b - Chocolate

Flavor c - Strawberry

Flavor d - Vanilla

Flavor e - Other flavors currently commercially available (*purchaser shall specify*)

Type's I-P are not available with Group III - Aseptically processed and packaged.

Type I - Acidified buttermilk

Type J - Acidified reduced fat buttermilk

Type K - Acidified Low-fat buttermilk

Type L - Acidified Nonfat/skim/fat free buttermilk

Type M - Cultured buttermilk

Type N - Cultured reduced fat buttermilk

Type O - Cultured Low-fat buttermilk

Type P - Cultured Nonfat/skim/fat free buttermilk

Foreign Material: All fluid milk and milk products shall be free of foreign material such as but not limited to dirt, insect parts, hair, wood, glass or metal; all milk and milk products shall be clean and wholesome.

Flavors: Fluid milk and milk products of all types shall have distinctive individual flavors that are pleasantly sweet. In particular, acidified and cultured buttermilks must have a pleasing, desirable aroma and flavor; there shall be no undesirable flavors such as putrid, bitter, metallic, or excessively acidic.

Chocolate Flavoring: Fluid milk and milk products with chocolate flavoring must meet 21 CFR 163 provisions for cacao product regulations. Acceptable flavoring agents are derived from cacao products and have a pleasingly sweet, distinctive chocolate flavor with no presence of objectionable flavors.

Color: All fluid milk and milk products must have uniform color and characterize the type and/or flavor it represents.

Body: Fluid milk and milk product types A through H must have smooth body and acceptable mouth feel. Slimy or ropy mouth feel is not acceptable, and no products should show evidence of weighing off or floating fat particles. For acidified and cultured buttermilk products, body must be smooth, uniform, and of medium consistency. These types shall be free from undesirable gas formation, weighing off, and nearly free from entrapped air.

Shelf life and Age Requirement: All fluid milk and milk products shall comply with State and Local laws, regulations, or requirements.

MANUFACTURER'S / DISTRIBUTOR'S PRODUCT ASSURANCE

Manufacturers and distributors shall certify and be prepared to provide proof that the fluid milk and milk products meet FDA provisions, adhere to their own specifications, standards, and quality assurance practices, and be the same product offered for sale in the commercial market. Purchasers have the right to require proof of conformance.

REGULATORY REQUIREMENTS

The delivered fluid milk and milk products shall comply with the current edition of the Grade “A” Pasteurized Milk Ordinance (PMO) (FDA, 2018) and with all applicable Federal, State, and local regulations relating to the production, transportation, receiving, processing, packaging, labeling, storage, distribution, and sale of fluid milk and milk products within the commercial marketplace. These fluid milk and milk products shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act (21 CFR, FDA, 2018) and regulations promulgated there under.

QUALITY ASSURANCE PROVISIONS

All Grade “A” milk plants producing milk and milk products must adhere to applicable requirements in the current edition of the *Grade “A” Pasteurized Milk Ordinance (PMO)*, including the production, transportation, processing, handling, sampling, analysis, labeling and sale of fluid milk and milk products.

Fluid milk and milk products must be obtained through a dairy firm included in the FDA’s Interstate Milk Shippers (IMS) List with an Enforcement Rating of 90 or better, as identified in the *Sanitation Compliance and Enforcement Rating of IMS* through the FDA.

A dairy hazard analysis critical control point (HACCP) listing can be used in place of a conventional standard compliance rating and enforcement rating. Enforcement ratings by regulatory agencies and/or HACCP listings for milk plants shall be found in the IMS list.

Any testing conducted on fluid milk and milk products must be conducted by approved milk laboratories identified in the IMS list. Testing procedures must adhere to the most current editions of: *Grade “A” Pasteurized Milk Ordinance* of the FDA, *Standard Methods for the Examination of Dairy Products* of the American Public Health Association, and *Official Methods of Analysis of the Association of Official Analytical Chemists*.

PACKAGING

Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

FOOD FORTIFICATION WITH VITAMINS AND MINERALS

The nutrient is shown by adequate scientific documentation to have been lost in storage, handling, or processing in a measurable amount equal to at least 2 percent of the Daily Reference Value (DRV) of protein and or potassium and 2 percent of the Reference Daily Intake (RDI) in a normal serving of the food.

1. Good manufacturing practices and normal storage and handling procedures cannot prevent the loss of such nutrient(s),
2. All nutrients, including protein, iodine and vitamin D, that are lost in a measurable amount are restored and all ingredients of the food product that contribute nutrients are considered in determining restoration levels; and
3. The food is not the subject of any other Federal regulation that requires or prohibits nutrient addition(s), or the food has not been fortified in accordance with any other Federal regulation that permits voluntary nutrient additions. [45 FR 6323, Jan. 25, 1980, as amended at 58 FR 2228, Jan. 6, 1993]

MILK TERMINOLOGY & DEFINITIONS

Extended shelf-life: (ESL) or ultra-pasteurized milk is produced by thermal processing using conditions between those used for traditional high-temperature, short-time (HTST) pasteurization and those used for ultra-high-temperature (UHT) sterilization.

Cultured Milk: Produced by culturing any of the following milk products alone or in combination: cream, milk, partially skimmed milk, or skim milk with appropriate characterizing bacteria. It cannot contain less than 3.25% milk fat and not less than 8.25% nonfat milk solids. The product can be labeled to show the addition of certain characterizing ingredients and lactic acid producing bacteria, e.g. kefir cultured milk, and acidophilus cultured milk, cultured buttermilk.

Evaporated Milk: A heat-sterilized product with an extended shelf life. Sixty percent of milk's water is removed to make evaporated milk. It must contain no less than 6.5% milk fat, no less than 16.5% nonfat milk solids, and no less than 23% by weight of total milk solids.

Sweetened Condensed Milk: Comprised of a mixture of milk (whole and nonfat, pasteurized, homogenized milks) with approximately 60% of water removed from the solution. It is sweetened with safe nutritive carbohydrate sweeteners such as sucrose. Sweetened condensed milk contains no less than 8% milk fat and not less than 28% total milk solids.

Nonfat Dry Milk: Produced by removing water from pasteurized skim/nonfat/fat-free milk. It contains no more than 5% by weight of moisture and no more than 1.5% by weight of milk fat unless otherwise indicated (International Dairy Foods Association, 2018).

Acidified: Milk is produced by souring one or more dairy ingredients with one or more acidifying ingredients, with or without the addition of microbial organisms. Any ingredients used to produce acidified milk shall be safe and suitable. The product contains no less than 3.25% milk fat and no less than 8.25% nonfat milk solids. It must have a titratable acidity of no less than 0.5%, expressed as lactic acid. Acidified milk shall be pasteurized or ultra-pasteurized prior to the addition of microbial cultures and/or the addition of flakes or granules of butterfat or milk fat. Acidified milk may be homogenized. The name of the food must be accompanied by a declaration that indicates additional characterizing flavors or the presence of characterizing microbial organisms, e.g., acidified kefir milk, acidified acidophilus milk, or acidified buttermilk. (CFR, FDA, 2018).

Organic Milk: The Organic Foods Production Act (the Act) requires that certifying agents test organic products periodically to determine whether they contain pesticides, nonorganic residue, or natural toxicants. National Organic Program (NOP) regulations do not explicitly require certifying agents to test for genetically modified (GM) material that could enter into the organic production process, such as GM feed and forage (USDA, Office of Inspector General, 2012).

DOD MENU Standards (DODM 1338.10, December 2020)

Dairy and Eggs

All Milk to include milk alternatives (almond, soy, rice milk etc.) is fortified with Vitamin A (at least 1200 IU, 15% Daily Value (DV) and vitamin D (at least 100 IU, 15% DV per 8 oz. serving milk alternatives will be fortified and shall provide at least 25% of DV (300mg) of calcium per 8 oz. liquid serving.

Offer 1 percent or nonfat milk as the primary milk.

Use 1 percent or nonfat in recipes when appropriate, consider using evaporated nonfat milk may be an additional option when available.

Offer reduced fat dairy choices (e.g., cottage cheese, light sour cream, cream cheese, shredded cheese, and sliced cheese). Use low-fat or reduced fat cheeses in cooking in appropriate.

Use 1 percent or nonfat fat cheeses in recipes when appropriate; consider using evaporated nonfat milk may be an additional option when available.

Offer a plain yogurt and at least two flavors of low-fat or fat free yogurts (0-2 percent fat) in either individual or bulk servings without artificial sweeteners at all meals. Traditional yogurts must contain fewer than 25 grams of sugar and 16 grams of sugar for Greek yogurt per 5.3 to 6 ounce serving. Calcium in Greek yogurt must have the minimum of 15% DV per 5.3 to 6. Once the above requirements are met additional options may be offered such as: artificially sweetened or alternative milk (soy, oat etc.) yogurts when available and based on customer demand in either individual or bulk

Egg whites or egg substitutes (reduced cholesterol) as an alternative to whole egg products.

Egg substitute may be used in place of whole eggs in baked items.

MILK

1. MILK, REDUCED FAT, PASTEURIZED, CHL (2%-2.9% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Vitamin A needs to be minimum of 1200 IU (15% DV) and Vitamin D needs to be minimum of 100 IU (15% DV) per 8oz.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

2. MILK, LOW-FAT, PASTEURIZED, CHL (0.5%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized. Vitamin A needs to be minimum of 1200 IU (15% DV) and Vitamin D needs to be minimum of 100 IU (15% DV) per 8 oz.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

3. MILK, NON-FAT, PASTEURIZED, CHL (0%- 0.5% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized. Vitamin A needs to be minimum of 1200 IU (15% DV) and Vitamin D needs to be minimum of 100 IU (15% DV) per 8oz.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

4. MILK, LOW-FAT, PASTEURIZED, FLAVORED, CHL (0.5%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized. Vitamin A needs to be minimum of 1200 IU (15% DV) and Vitamin D needs to be minimum of 100 IU (15% DV) per 8oz.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

5. MILK, NON-FAT, PASTEURIZED, FLAVORED, CHL (0%- 0.5% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized. Vitamin A needs to be minimum of 1200 IU (15% DV) and Vitamin D needs to be minimum of 100 IU (15% DV) per 8oz.
- Acceptable milk groups: I, II, III (see Description: Groups, Types, Flavors)

6. MILK, CULTURED BUTTERMILK, LOW-FAT, PASTEURIZED, CHL (1% MILKFAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- May be fortified in vitamin A and vitamin D
- Acceptable milk groups: I (see Description: Groups, Types, Flavors)

7. MILK, CULTURED BUTTERMILK, NON-FAT, PASTEURIZED, CHL (0-0.5% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- May be fortified in vitamin A and vitamin D
- Acceptable milk groups: I (see Description: Groups, Types, Flavors)

8. MILK, ACIDIFIED BUTTERMILK, LOW-FAT, PASTEURIZED, CHL (1% MILKFAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- May be fortified in vitamin A and vitamin D
- Acceptable milk groups: I (see Description: Groups, Types, Flavors)

9. MILK, ACIDIFIED BUTTERMILK, NON-FAT, PASTEURIZED, CHL (0-0.5% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- May be fortified in vitamin A and vitamin D
- Acceptable milk groups: I (see Description: Groups, Types, Flavors)

10. MILK, LOW-FAT, PASTEURIZED, 100% LACTOSE FREE, CHL (0.5%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Needs to be fortified in vitamin A and vitamin D
- Acceptable milk groups: I (see Description: Groups, Types, Flavors)

11. MILK, NON-FAT, PASTEURIZED, 100% LACTOSE FREE, CHL (0%- 0.5% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Needs to be fortified in vitamin A and vitamin D
- Acceptable milk groups: I (see Description: Groups, Types, Flavors)

12. MILK, LOW-FAT/ NON-FAT, EVAPORATED, (0%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
- Needs to follow regulation CFR 131.130, Evaporated Milk (CDR, FDA, 2018)

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Needs to be fortified in vitamin A and vitamin D
- Acceptable milk groups: II (see Description: Groups, Types, Flavors)

13. MILK, PASTEURIZED, SWEETENED CONDENSED MILK, (0%- 0.5% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 1 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
- Needs to follow regulation CFR 131.120, Sweetened Condensed Milk (CDR, FDA, 2018)

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Encouraged to be fortified in vitamin A and vitamin D
- Acceptable milk groups: I, II (see Description: Groups, Types, Flavors)

14. MILK, NON-FAT, DRY, INST (0.0%- 0.5% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 10/500GM- 1/50LB

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
- Needs to follow regulation CFR 131.125 and CFR 131.127, Instant Dry Milk and Instant Dry Milk Fortified (CDR, FDA, 2018)

MISCELLANEOUS REQUIREMENTS:

- Highly encouraged to be fortified in vitamin A and vitamin D
- Acceptable milk groups: II (see Description: Groups, Types, and Flavors)

15. HALF AND HALF, PASTEURIZED, CHL

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 1 GALLON BIB AND ASEPTIC PK, 1Tbsp individual packs

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream.
- Consists of a mixture of milk and cream containing not less than 10.5 percent milk fat, but less than 18 percent milk fat.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- May be fortified in vitamin A and vitamin D
- Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

16. LIGHT CREAM, PASTEURIZED, CHL

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 1 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
- Contains not less than 18 percent milk fat, but less than 30 percent. Light cream may also be called "coffee cream" or "table cream."

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- May be fortified in vitamin A and vitamin D
- Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

17. LIGHT WHIPPING CREAM, PASTEURIZED, CHL

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 1 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
- Contains not less than 30 percent milk fat, but less than 36 percent milk fat. Light whipping may also be called "whipping cream"

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- May be fortified in vitamin A and vitamin D
- Acceptable milk groups: I, II, III (see Description: Groups, Types, and Flavors)

18. HEAVY WHIPPING CREAM, PASTEURIZED, CHL

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 1 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
- Contains not less than 30 percent milk fat, but not less than 36 percent milk fat. Heavy whipping may also be called "heavy whipping cream"

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- May be fortified in vitamin A and vitamin D
- Acceptable milk groups: I (see Description: Groups, Types, and Flavors)

ALTERNATIVE PLANT BASED MILKS: SOY, ALMOND, RICE, COCONUT

While cow's milk and other dairy products have standards of identity, legal definitions of foods published by the USDA, milk alternatives do not currently have defined standards of identity. They do not meet the standards of identity for milk; consequently, using the term "milk" to label these beverages may be confusing.

Milk alternatives, such as almond milk, soy milk, rice milk, and coconut milk, are milky white beverages made from plants, leading to their rise in popularity among vegans and vegetarians. Flavors vary, including plain, vanilla, and chocolate. Fortified, unfortified, and organic options are also available.

Nutrition of milk alternatives varies greatly within this category as well as when compared to milk. To discern the best option for oneself, customers should read Nutrition Facts labels and ingredients listed for milk alternative products (Rellinger, 2018).

1. MILK, SOY, ALMOND, RICE, COCONUT, FLAVORED/ NOT FLAVORED, CHL (0%-1.9% PLANT FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
- Alternative Milks may be flavored: Chocolate, Vanilla, and Strawberry, Banana or other (i.e., peach, Mango etc.).
- Chocolate flavoring shall be derived from cacao products meeting 21 CFR Part 163 – Cacao Products regulations. The flavoring products shall have a pleasingly sweet distinctive chocolate flavor free from objectionable flavors (CFR, FDA, 2018).
- Soy milk shall contain no less than 3.0% soy protein, no less than 1.0% soybean fat and no less than 7.0% total solids

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized. Vitamin A needs to be fortified minimally 1200 IU, 15% of Daily Value (DV), and vitamin D (100 IU) needs to be minimally 15% of daily value and Calcium needs to be minimally at 25% DV (300 mg) per 8 oz. liquid serving.
- UHT will be needed for shelf stable.
- Acceptable milk groups: II (see Description: Groups, Types, and Flavors.)

A soymilk product may be labeled as “made from...” or “made with...” in relation to the primary soy protein source used in its manufacture as follows (Soybean Association, 2018):

1) If the soymilk is made from whole soybeans which have not been subjected to processing to separate the protein and fat components prior to manufacturing the soymilk, the following terms may be used as descriptors:

- made with whole soybeans
- made from whole soybeans

2) If the soymilk is made from soybean protein and soybean oil ingredients, other than

Whole soybeans, the following terms may be used as descriptors:

- made from isolated soy proteins
- made with isolated soy proteins
- made with soy protein
- made from soy protein

Other acceptable protein descriptors may be used in place of the terms “isolated soy proteins” or “soy protein” as is applicable. Examples are soy protein concentrate, concentrated soy protein, or defatted soy flour.

Soymilk products which have been modified in any way, including, but not limited to:

- 1) ADDITIONAL flavorings or sweeteners; and (2) nutritional modifications; shall be labeled in compliance with the requirements of federal and state law applicable to food, the Federal Food, Drug, and Cosmetic Act, Title 21, United States Code, section 301 et seq., as
- Fat may be removed or reduced if the finished product is labeled in accordance with FDA regulations for “reduced fat,” “low fat,” or other modified fat products as noted in 21 C.F.R. §§ 101.13, 101.62.
 - May include solids other than soy protein and oil

SOUR CREAM

- a. Sour cream is the product of combining lactic acid-producing bacteria and pasteurized cream with at least 18 percent milk fat. Sour cream has a titratable acidity of at least 0.5 percent, which is calculated as lactic acid. Sour cream may be called cultured sour cream except when nutritive sweeteners or bulky flavoring ingredients are added (International Dairy Foods Association, 2018). In the case of these additions, the weight of the milk fat must not be less than 18% of the remainder obtained by subtracting the weight of the added ingredients from the total weight of the product. CFR 131.160 (Code of Federal Regulations, 2017)
- b. Optional ingredients
 1. Safe and suitable ingredients that improve texture, prevent syneresis, or extend the shelf life of the product.
 2. Sodium citrate in an amount not more than 0.1 percent may be added prior to culturing as a flavor precursor.
 3. Rennet.

 4. Safe and suitable nutritive sweeteners.
 5. Salt.
 6. Flavoring ingredients, with or without safe and suitable coloring, as follows:
 - b. Fruit and fruit juice (including concentrated fruit and fruit juice).
 - c. Safe and suitable natural and artificial food flavoring,
 7. Milk fat content--"Fat--Official Final Action," section 16.172.
 8. Titratable acidity--"Acidity--Official Final Action," section 16.023.
 9. Nomenclature. The name of the food is "sour cream" or "cultured sour cream." The full name of the food must appear on the main display panel of the label in uniform size, style, and color. A declaration must be included to indicate the presence of any optional ingredients or flavorings that characterize the product. The name of the food shall be preceded by the word "sweetened" if nutritive sweetener in an amount sufficient to characterize the food is added without addition of characterizing flavoring.
 10. Label declaration. All ingredients used in the food must be declared on the label of the product.

<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/CFRSearch.cfm?fr=131.160>

SOUR CREAM

1. SOUR CREAM, PASTEURIZED, CHL (18% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1 OZ-10 LB CONTAINER

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream
- Needs to follow regulation CFR 131.160, SOUR Milk (CDR, FDA, 2018)

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable

2. SOUR CREAM, WHOLE, PASTEURIZED, CHL (3%-3.5% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.160 SOUR CREAM Regulation for specific standardized

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable
- Flavoring is acceptable

3. SOUR CREAM, REDUCED FAT, PASTEURIZED, CHL (2%-2.9% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.160, Regulation for specific standardized

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Needs to be fortified in vitamin A and vitamin D
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable
- Flavoring is acceptable

4. SOUR CREAM, LOW-FAT, PASTEURIZED, CHL (0.5%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.160, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable
- Flavoring is acceptable

5. SOUR CREAM, NON-FAT, PASTEURIZED, CHL (0.0%-0.5% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 1/2 PT- 7 GALLON BIB AND ASEPTIC PK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.160, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable

YOGURT

Description.

Yogurt is produced via the culturing of a mixture of milk and cream products with lactic acid-producing bacteria, *Lactobacillus bulgaricus*, and *Streptococcus thermophiles*. This product contains at least 3.25 percent milk fat and 8.25 percent solids-not-fat. One or more of the other optional ingredients specified in paragraphs (b) and (d) of this section may also be added. When one or more of the ingredients specified in paragraph (d) (1) of this section are used, they shall be included in the culturing process. All ingredients used are safe and suitable. The food may be homogenized and shall be pasteurized or ultra-pasteurized prior to the addition of the bacterial culture. Flavoring ingredients may be added after pasteurization or ultra-pasteurization. To extend the shelf life of the food, yogurt may be heat treated after culturing is completed, to destroy viable microorganisms (Code of Federal Regulations, 2017).

Vitamin addition (optional):

1. If added, vitamin A shall be present in such quantity that each 946 milliliters (quart) of the food contains not less than 2,000 International Units thereof, within limits of current good manufacturing practice.
2. If added, vitamin D shall be present in such quantity that each 946 milliliters (quart) of the food contains 400 International Units thereof, within limits of current good manufacturing practice.
3. Optional dairy ingredients. Cream, milk, partially skimmed milk, or skim milk used alone or in combination.
4. Other optional ingredients. Concentrated skim milk, nonfat dry milk, buttermilk, whey, lactose, lactalbumins, lactoglobulins, or whey modified by partial or complete removal of lactose and/or minerals, to increase the nonfat solids content of the food: Provided, That the ratio of protein to total nonfat solids of the food, and the protein efficiency ratio of all protein present shall not be decreased as a result of adding such ingredients.
(2) Nutritive carbohydrate sweeteners. Sugar (sucrose), beet or cane; invert sugar (in paste or syrup form); brown sugar; refiner's syrup; molasses (other than blackstrap); high fructose corn syrup; fructose; fructose syrup; maltose; maltose syrup, dried maltose syrup; malt extract, dried malt extract; malt syrup, dried malt syrup; honey; maple sugar; or any of the sweeteners listed in part 168 of this chapter, except table syrup.
5. Flavoring ingredients.
6. Color additives.
7. Stabilizers.
8. The term "homogenized" may appear on the label if the dairy ingredients used are homogenized.
9. Label declaration. All ingredients used in this food shall be declared on the product label (Code of Federal Regulations, 2017) (Code of Federal Regulations, 2017).
10. Greek Yogurt: Is a strained yogurt with ultra-thick texture from being strained three times (two times for regular yogurt), removing most of the liquid (called whey). This process also makes Greek yogurt higher in protein and lower in sugar than regular yogurt (Dairy Council of California, 2015).

11. Greek yogurt must contain fewer than 16 grams of sugar for per 5.3 to 6 ounce serving. Calcium in Greek yogurt must have the minimum of 10% DV per 5.3oz-6oz.
12. Traditional style yogurt must contain fewer than 25 grams of sugar per 5.3 to 6 ounce serving. Calcium must have a minimum of 15 % DV per 5.3 ounce to 6 ounce.

YOGURT

1. YOGURT, WHOLE, PASTEURIZED, CHL (3%-3.5% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 oz. - 6 oz. sizes to bulk size.

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Vitamin A and vitamin D may be fortified
- Sugar content shall be fewer than 25 grams or less for traditional yogurt and have at least 15 percent DV for calcium
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable
- Greek Variety is acceptable
- Flavoring is acceptable

2. YOGURT, REDUCED FAT, PASTEURIZED, CHL (2%-2.9% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 oz. – 6.oz. or bulk packs

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Vitamin A and Vitamin D may be fortified
- Traditional style yogurts must contain fewer than 25 grams of sugar per 5.3 - 6 oz. serving.
- Calcium must be at least (15% DV) per 5.3 – 6 oz. serving
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable
- Greek Variety is acceptable
- Flavoring is acceptable

3. YOGURT, LOW-FAT, PASTEURIZED, CHL (0.5%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 oz. – 6 oz. or bulk packaging.

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Vitamin A and vitamin D may be fortified.
- Sugar content shall be fewer than 25 grams or less for traditional yogurt per 5.3 to 6 ounce serving
- Calcium must be at least (15% DV) per 5.3 – 6 oz. serving.
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable
- Greek Variety is acceptable
- Flavoring is acceptable

4. YOGURT, NON-FAT, PASTEURIZED, CHL (0.0%-0.5% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 5.3 oz. – 6 oz. or bulk packaging.

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Vitamin A and Vitamin D may be fortified
- Sugar content shall be fewer than 16 grams or less and have at least (10% DV) for calcium per 5.3 - 6 oz. serving.
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable
- Greek Variety is acceptable
- Flavoring is acceptable

5. YOGURT, WHOLE, PASTEURIZED, GREEK, CHL (3%-3.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz., 5.3 oz., 6 oz. –ind. sizes to bulk size.

PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Sugar content shall be fewer than 16 grams for Greek yogurt per 5.3 - 6 oz. serving.
- Calcium must be minimum (10% DV) per 5.3 - 6oz. serving.
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable
- Vitamin A and Vitamin D may be fortified.

6. YOGURT, REDUCED FAT, PASTEURIZED, GREEK, CHL (2%-2.9% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz., 5.3 oz., 6 oz. - ind. sizes to bulk size.

PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Sugar content shall be fewer than 16 grams for Greek yogurt per 5.3 to 6 ounce serving.
- Calcium must be minimum (15% DV) per 5.3oz -6oz.
- Vitamin A and Vitamin D may be fortified
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable

7. YOGURT, LOW FAT, PASTEURIZED, GREEK, CHL (0.5%-1.9% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz., 5.3 oz., 6 oz. - ind. sizes to bulk size.

PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Sugar content shall be fewer than 16 grams for Greek yogurt per 5.3 - 6 oz. serving.
- Calcium must be minimum (15% DV) per 5.3oz - 6oz. serving.
- Vitamin A and Vitamin D may be fortified
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable

8. YOGURT, NON FAT, PASTEURIZED, GREEK, CHL (0.0%-0.5% MILK FAT)

SERVICES AUTHORIZED: USA, USAF, USN, USMC

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 4 oz., 5.3 oz., 6 oz. – ind. sizes to bulk size.

PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 131.210 Yogurt, Regulation for specific standardized Yogurt.

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Sugar content shall be fewer than 16 grams for Greek yogurt per 5.3 - 6 oz. serving.
- Calcium must be minimum (15% DV) per 5.3 - 6oz. serving.
- Vitamin A and Vitamin D may be fortified.
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable

COTTAGE CHEESE

Cottage cheese is formed by the addition of a creaming mixture, also called dressing, to dry curd cottage cheese. This product contains at least 4% milk fat and not more than 80 percent moisture (International Dairy Foods Association, 2018) (CDR, FDA, 2018). Yet, the services will offer low fat or reduced fat choices when available and based on customer demand

COTTAGE CHEESE

1. COTTAGE CHEESE, PASTEURIZED, CHL (.0%-4% MILK FAT)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A

PORTION SIZE/WEIGHT RANGE: 5.3 OZ – 10 LB CONTAINER

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 131.218 Cottage Cheese, Regulation for specific standardized Cottage Cheese (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Needs to be homogenized
- Extended Shelf Life is acceptable
- Ultra-pasteurized and UHT is acceptable
- Organic is acceptable
- Flavoring is acceptable

CHEESE

Cheddar Cheese is cheese made by the cheddaring process or by another procedure which produces a finished cheese having the same physical and chemical properties as the cheese produced by cheddar process and is made from cow's milk with or without the addition of coloring matter and with common salt, contains not more than 39 percent of moisture, and in the water-free substance, contains no less than 50 percent of milk fat and conforms to the provisions of 21 CFR 133.113

Colby Cheese is cheese made by the Colby process or by another procedure which produces a finished cheese having the same organoleptic, physical, and chemical properties as the cheese produced by Colby process. The cheese is made from cow's milk with or without the addition of coloring matter and with common salt, contains not more than 40 percent of moisture, and in the water-free substance, contains no less than 50 percent of milk fat and conforms to the provisions of 21 CFR 133.118.

American cheese conforms to the provisions of both 21CFR 133.113 and CFR133.118.

Swiss and Emmental are interchangeable. Swiss cheese is cheese made by the Swiss process or by any other procedure which produces a finished cheese having the same physical and chemical properties as cheese produced by the Swiss process. It is prepared with milk and has holes, or eyes, developed throughout the cheese by microbiological activity. It contains no more than 41 percent of moisture, and its solids contain not less than 43 percent of milk fat. It is not less than 60 days old and conforms to the provisions of 21 CFR 133.195.

Monterey Jack is cheese made by the Monterey process or by another procedure which produces a finished cheese having the same organoleptic, physical, and chemical properties as the cheese produced by Monterey process. The cheese is made from pasteurized cow's milk with or without the addition of coloring matter and with common salt, contains not more than 44 percent of moisture, and in the water-free substance, contains no less than 50 percent of milk fat and conforms to the provisions of 21 CFR PART 133.

CHEESE SPECIFICATIONS

1. CHEDDAR CHEESE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US Grade AA, US Grade A (US Grade B and Grade C not acceptable) (USDA, n. d.)

PORTION SIZE/WEIGHT RANGE: 1 OZ – 44 LB BLOCK

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 133.113 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable
- Flavorings and nuts are acceptable
- Reduced fat is acceptable

2. COLBY CHEESE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US Grade AA, US Grade A (US Grade B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 133.118 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable
- Flavorings and nuts are acceptable
- Reduced fat is acceptable

3. AMERICAN CHEESE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US EXTRA GRADE, US STANDARD GRADE (US COMMERCIAL GRADE IS not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be 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.
- Needs to follow regulation CFR 133.113 and CFR 113.118 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable
- Flavorings are acceptable
- Reduced fat is acceptable

4. SWISS CHEESE (EMMENTALER)

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US GRADE A, US GRADE B (US GRADE C is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation, CFR 133.195 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable
- Flavorings are acceptable
- Reduced fat is acceptable

5. MONTEREY JACK CHEESE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: 0.75 – 44 LB BLOCK

PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 133.153 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable
- Flavorings are acceptable
- Reduced fat is acceptable

6. BLUE CHEESE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 133.106 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable
- Flavorings are acceptable
- Reduced fat is acceptable

7. MOZZARELLA CHEESE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds

PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 133.155 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable
- Flavorings are acceptable
- Reduced fat is acceptable

8. MUENSTER CHEESE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds
PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 133.160 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable
- Flavorings are acceptable
- Reduced fat is acceptable

9. GRATED CHEESE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 133.146 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable
- Flavorings are acceptable
- Reduced fat is acceptable

10. CREAM CHEESE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: US GRADE AA, US GRADE A (US GRADE B is not acceptable)

PORTION SIZE/WEIGHT RANGE: Individual packs through 10 pounds PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 133.133 Cheese, Regulation for specific standardized (Code of Federal Regulations, 2017)

MISCELLANEOUS REQUIREMENTS:

- Organic is acceptable
- Flavorings are acceptable
- Reduced fat is acceptable

SMOOTHIE SPECIFICATION

1. FRUIT/VEG SMOOTHIE, NON-DAIRY BASE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: From USDA Grade A or USDA Grade B fruits and vegetables

GRADE PORTION SIZE/ SERVING: 8-16 ounces

CALORIES PER SERVING: 35 calories per ounce, with inclusion of plant-based protein powder (150 kcal/serving), or 55 calories per ounce made with a nut butter, Meal replacement 16oz and non-meal replacement 8oz

PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

ACCEPTABLE INGREDIENTS:

- Fruit and/or Vegetables, fresh, frozen, or canned in 100% juice
- Non-dairy base such as: cow's milk alternative (nut-milk beverages, soy milk, rice milk, 100% fruit juice, water, and/or non-dairy yogurt)
- Nutritional Add-ins such as: plant-based protein powder, nut butters, honey, seeds (excluding hemp)

MUST NOT INCLUDE:

- Additional sweetening agents such as syrups, nectars
- Sugar substitutes
- Sugar alcohols

2. FRUIT/VEG SMOOTHIE, DAIRY BASE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A/B

SERVING: 8 -16 ounces

CALORIES PER SERVING: 35 calories per ounce, with inclusion of whey protein powder (120 kcal/serving), 55 calories per ounce made with a nut butter, Meal replacement 16oz and Non-meal replacement 8oz

PACKAGING AND MARKING:

- Product shall be packaged in a manner 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.
- Needs to follow regulation CFR 131.110 Milk and Cream, Regulation for specific standardized Milk and Cream

ACCEPTABLE INGREDIENTS:

- Fruit and/or Vegetables, fresh, frozen, or canned in 100% juice
- Dairy base such as: nonfat skim milk, 1% milk, yogurt (plain or Greek variety)
- Nutritional Add-ins such as: whey protein powder, nut butters, honey, seeds (excluding hemp) **MUST NOT INCLUDE:**
- Whole, 2%, or flavored/sweetened milks
- Yogurts with added sugar
- Additional sweetening agents such as syrups, nectars
- Sugar substitutes
- Sugar alcohols

EGGS

A shell egg is defined as the egg of a domesticated chicken (CFR 118.3, 2017). While eggs are considered one of the most nutritious foods, they are perishable like other animal proteins such as raw meat, poultry, and fish. To promote safety and to ensure the absence of Salmonella Enteritidis (SE), eggs must be safely handled, promptly refrigerated, and thoroughly cooked (USDA, 2016).

Egg Products Description

Egg products are eggs that are removed from their shells for processing at breaker plants, at which eggs are broken, filtered, mixed, stabilized, blended, pasteurized, cooled, frozen or dried, and packaged. Breaker plants are inspected by the USDA. Basic egg products include whole eggs, whites, yolks, and various blends that are processed and pasteurized. These products may or may not contain non-egg ingredients. Liquid, frozen, and dried egg products are often used as ingredients in foods such as prepared mayonnaise and ice cream (USDA, 2011).

Egg products purchased must be pasteurized and bear the USDA inspection mark; tightly sealed in containers; show no signs of thawing if frozen; and kept at 40°F or below if refrigerated. Dried eggs must not be caked or hardened (USDA, 2011).

Egg Inspection and Processing

The Food Safety and Inspection Service (FSIS) inspects all egg products, with and without added ingredients, with the exception of those products exempted under the Act. Officially inspected egg products will bear the USDA inspection mark.

The Department of Health and Human Services' FDA is responsible for the inspection of egg substitutes, imitation eggs, and similar products.

Egg Pasteurization

All egg products distributed for consumption must be pasteurized. This means that they must be rapidly heated and held at a minimum required temperature for a specified time. This process destroys Salmonella, but it does not cook the eggs or affect their color, flavor, nutritional value, or use.

Dried egg whites are pasteurized by heating in the dried form.

Exemptions from this law include freeze-dried products, imitation egg products, and egg substitutes (USDA, 2015)

Grades of Shell Eggs

Shell Egg Grades and Standards (USDA, N/A)

- 1. U.S. Consumer Grade AA (at origin)** shall consist of eggs which are at least 87 percent AA quality. The maximum tolerance of 13 percent which may be below AA quality may consist of A or B quality in any combination, except that within the tolerance for B quality not more than 1 percent may be B quality due to air cells over 3/8-inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. Not more than 5 percent (7 percent for Jumbo size) Checks are permitted and not more than 0.50 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.
- 2. U.S. Consumer Grade AA (destination)** shall consist of eggs which are at least 72 percent AA quality. The remaining tolerance of 28 percent shall consist of at least 10 percent A quality and the remainder shall be B quality, except that within the tolerance for B quality not more than 1 percent may be B quality due to air cells over 3/8-inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. Not more than 7 percent (9 percent for Jumbo size) Checks are permitted and not more than 1 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.
- 3. U.S. Consumer Grade A (at origin)** shall consist of eggs which are at least 87 percent A quality or better. Within the maximum tolerance of 13 percent which may be below A quality, not more than 1 percent may be B quality due to air cells over 3/8-inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. Not more than 5 percent (7 percent for Jumbo size) Checks are permitted and not more than 0.50 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.
- 4. U.S. Consumer Grade A (destination)** shall consist of eggs which are at least 82 percent A quality or better. Within the maximum tolerance of 18 percent which may be below A quality, not more than 1 percent may be B quality due to air cells over 3/8-inch, blood spots (aggregating not more than 1/8 inch in diameter), or serious yolk defects. Not more than 7 percent (9 percent for Jumbo size) Checks are permitted and not more than 1 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.

5. U.S. Consumer Grade B (at origin) shall consist of eggs which are at least 90 percent B quality, or better, not more than 10 percent may be Checks and not more than 0.50 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.

6. U.S. Consumer Grade B (destination) shall consist of eggs which are at least 90 percent B quality, or better, not more than 10 percent may be Checks and not more than 1 percent Leakers, Dirties, or Loss (due to meat or blood spots) in any combination, except that such Loss may not exceed 0.30 percent. Other types of Loss are not permitted.

7. Additional tolerances

a. In lots of two or more cases:

- i. For Grade AA -- No individual case may exceed 10 percent less AA quality eggs than the minimum permitted for the lot average.
- ii. For Grade A -- No individual case may exceed 10 percent less A quality eggs than the minimum permitted for the lot average.
- iii. For Grade B -- No individual case may exceed 10 percent less B quality eggs than the minimum permitted for the lot average.

b. For Grades AA, A, and B, no lot shall be rejected or downgraded due to the quality of a single egg except for Loss other than blood or meat spots.

Types of Egg Products

Dried Eggs

Dried eggs or dried whole eggs are prepared by drying liquid eggs that meet FDA regulations for liquid eggs (CFR 160.115); finished food is free of viable *Salmonella* microorganisms. Dried eggs may also be powdered.

The following may be added as an optional anticaking agent:

- a. Silicon dioxide, amount used not more than 1 percent
- b. Silicoaluminate, amount used less than 2 percent by weight of the finished food

The final food shall contain at least 95 percent by weight total egg solids.

Dried egg products using either of the optional anticaking agents specified above must include one of the following statements on the label: "Not more than 1 percent silicon dioxide added as an anticaking agent" or "Less than 2 percent sodium silicoaluminate added as an anticaking agent," whichever is applicable.

Glucose content of liquid eggs may be reduced before drying using one of the following optional methods:

- a. Enzyme procedure
- b. Yeast procedure

Dried egg products with reduced glucose content must be labeled with the statement "Glucose removed for stability" or "Stabilized, glucose removed." (FDA, n/a) (CFR 160.105, 2017).

Frozen Eggs

Frozen eggs, frozen whole eggs, or frozen mixed eggs are the food prepared by freezing liquid eggs that meet FDA regulations (CFR 160.115). Finished food is free of viable *Salmonella* microorganisms.

Optional ingredients monosodium phosphate or monopotassium phosphate may be added either directly or in a water carrier, but the amount added must not exceed 0.5 percent of the weight of the frozen eggs. If a water carrier is used, it shall contain not less than 50 percent by weight of either the monosodium phosphate or monopotassium phosphate.

Frozen egg products using either of the aforementioned ingredients must include one of the following statements on the label: "Monosodium phosphate (or monopotassium phosphate) added to preserve color," or, if a water carrier is used, "Monosodium phosphate (or monopotassium phosphate), with ___percent water as a carrier, added to preserve color." The blank should be filled in to show the percent by weight of water used in proportion to the weight of the finished food (FDA, CFR, n/a) (CFR 160.110).

Liquid Eggs

Liquid eggs, mixed eggs, liquid whole eggs, or mixed whole eggs are eggs of the domestic hen broken from the shells and with yolks and white in their natural proportion as so broken. They may be mixed, or mixed and strained, and they are pasteurized or otherwise treated to destroy all viable Salmonella microorganisms (CFR, FDA, n/a) (CFR 160.115).

All ingredients used in the food shall be declared on the label as required by the Code of Federal Regulations.

Egg Whites

Egg whites, liquid egg whites, or liquid egg albumen is the food obtained from eggs of the domestic hen, broken from the shells and separated from yolks. The food may be mixed, or mixed and strained. To destroy all viable Salmonella microorganisms, the food is pasteurized or otherwise treated. Safe and suitable substances that aid in protecting or restoring the whipping properties of liquid egg whites may be added. A safe and suitable substance is one that performs a useful function as a whipping aid or in the pasteurization or other treatment to render liquid egg whites free of Salmonella microorganisms. If such substances are food additives, they must conform to regulations established by the FDA.

Ingredients used as whipping aids must be labeled on the product panel clearly and with such prominence to render such names likely to be understood by ordinary individuals.

All ingredients used in the food shall be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.140).

Dried Egg Whites

The food dried egg whites, egg white solids, dried egg albumen, or egg albumen solids is prepared by drying liquid egg whites conforming to CFR 160.140. Drying shall be done with such precautions that the finished food is free of viable Salmonella microorganisms. Dried egg whites may be powdered.

Prior to drying, the lysozyme and avidin contents may be reduced, in which case CFR 173.25 must be used to regulate cation exchange resins. Dried egg white products undergoing this process must not be nutritionally inferior and must be considered nutritionally equivalent to untreated egg whites. If the lysozyme and avidin content is reduced, the product name shall be immediately preceded or followed by the statement "lysozyme and avidin reduced." This statement may be omitted from any declaration of ingredients when used in a fabricated food.

Also prior to drying, the glucose content of the liquid egg whites is reduced by adjusting the pH, where necessary, with food-grade acid and by following one of the optional procedures below:

- a. Enzyme procedure: A glucose-oxidase-catalase preparation and hydrogen peroxide solution are added to liquid egg whites.

b. Controlled fermentation procedures

- i. Yeast procedure: Food-grade baker's yeast is added to the liquid egg whites and controlled fermentation is maintained.
- ii. Bacterial procedure: The liquid egg whites are subjected to the action of a culture of glucose-fermenting bacteria generally recognized as safe by the FDA.

When dried egg products are prepared from liquid eggs containing any optional ingredients such as whipping aids, the common names for such ingredients must be listed on the label. All ingredients used in the food must be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.45).

Egg Yolks

Egg yolks, liquid egg yolks, yolks, or liquid yolks are yolks of eggs of the domestic hen so separated from the whites thereof as to contain at least 43 percent total egg solids. They may be mixed, or mixed and strained. Egg yolk products are pasteurized or otherwise treated to destroy all viable Salmonella microorganisms.

All ingredients used in the food shall be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.180).

Dried Egg Yolks

Dried egg yolks or dried yolks are the food prepared by drying egg yolks that conform to CFR 160.180. Finished food is free of viable Salmonella microorganisms. Prior to drying, the glucose content of the liquid eggs may be reduced by one of the optional procedures below:

- a. Enzyme procedure: A glucose-oxidase-catalase preparation and hydrogen peroxide solution are added to the liquid egg yolks.
- b. Yeast procedure: The pH of the liquid egg yolks is adjusted to the range of 6.0 to 7.0, if necessary, by the addition of dilute, chemically pure hydrochloric acid, and controlled fermentation is maintained by adding food-grade baker's yeast.

If the glucose content was reduced, the product name must be followed immediately by the statement "Glucose removed for stability" or "Stabilized, glucose removed".

Optional anticaking ingredients, either silicon dioxide or sodium silicoaluminate, may be used. Silicon dioxide amount used must not exceed 1 percent and sodium silicoaluminate amount used must not exceed 2 percent by weight of the finished food. Finished food must contain at least 95 percent by weight total egg solids.

If either optional anticaking ingredients are used, the product label must declare one of the following applicable statements: "Not more than 1 percent silicon dioxide added as an anticaking agent" or "Less than 2 percent sodium silicoaluminate added as an anticaking agent."

All ingredients used in the food must be declared on the label as required by the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.185).

Frozen Egg Yolks

Frozen egg yolks or frozen yolks is the food prepared by freezing egg yolks that conform to CFR 160.180, with such precautions that the finished food is free of viable Salmonella microorganisms.

All ingredients used in the food must be declared on the label as required by the applicable sections of the Code of Federal Regulations (CFR, FDA, n/a) (CFR 160.190).

Labeling

Labels on Egg Products

In addition to nutrition information on consumer packages, other labeling information is also required for egg products. All egg products must be labeled with:

- a. The common or usual name of the egg product. If the egg product is comprised of two or more ingredients, the ingredients are listed in descending order of predominance.
- b. The name and address of the packer or distributor.
- c. The date of pack which may be shown as a lot number or production code number, d. The net contents.
- e. The official USDA inspection mark and establishment number.

(USDA, 2000)

https://www.ams.usda.gov/sites/default/files/media/Shell_Egg_Standard%5B1%5D.pdf

Egg Enriched with Omega-3 Fatty Acids

Egg yolks are sources of docosahexaenoic acid (DHA). A standard egg contains approximately 18mg of DHA. Hens' diets can be enhanced to include increased omega-3 fatty acids in order to produce eggs with higher omega-3 fatty acid content than standard eggs. Eggs fortified with DHA should contain no less than 20 mg of DHA per egg. USDA and/or FDA does not have any regulation on the fortification of DHA in eggs.

EGG SPECIFICATIONS

1. EGGS, SHELL, PASTEURIZED, LARGE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 30 DOZEN CARTON TO A CASE, 360 EGGS

PACKAGING AND MARKING:

- 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.
- Needs to follow regulation 21 CFR 118.3

MISCELLANEOUS REQUIREMENTS:

- Shell eggs must be stored and transported at a temperature of 7.2 °C (45 °F) or less
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
- USDA grade marked as free range or cage-free is acceptable
- USDA Organic is acceptable

2. EGGS, SHELL, PASTEURIZED, MEDIUM

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 32 DOZEN CARTON TO A CASE, 384 EGGS

PACKAGING AND MARKING:

- 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.
- Needs to follow regulation 21 CFR 118.3

MISCELLANEOUS REQUIREMENTS:

- Shell eggs must be stored and transported at a temperature of 7.2 °C (45 °F) or less
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
- USDA grade marked as free range or cage-free is acceptable
- USDA Organic is acceptable

3. EGGS, SHELL, PASTEURIZED, SMALL

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 30 DOZEN CARTON TO A CASE, 360 EGGS

PACKAGING AND MARKING:

- 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.
- Needs to follow regulation 21 CFR 118.3

MISCELLANEOUS REQUIREMENTS:

- Shell eggs must be stored and transported at a temperature of 7.2 °C (45 °F) or less
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
- USDA grade marked as free range or cage-free is acceptable
- USDA Organic is acceptable

4. EGGS, DRIED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 1.75 LB CONTAINER

PACKAGING AND MARKING:

- 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.
- Needs to follow regulation 21 CFR 160.105 (or 160.105 for dried egg whites)

MISCELLANEOUS REQUIREMENTS:

- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
- USDA grade marked as free range or cage-free is acceptable
- USDA Organic is acceptable

5. EGGS, FROZEN, WHOLE, OR DICED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 5 POUND CONTAINER, 5 POUND BAG DICED

PACKAGING AND MARKING:

- 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.
- Needs to follow regulation 21 CFR 160.110 MISCELLANEOUS REQUIREMENTS:
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
- USDA grade marked as free range or cage-free is acceptable
- USDA Organic is acceptable

6. EGGS, LIQUID, PASTEURIZED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: A/AA

PORTION SIZE/WEIGHT RANGE: 20 POUND BAG-IN-A-BOX, 40 POUND BAG-IN-A-BOX

PACKAGING AND MARKING:

- 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.
- Needs to follow regulation 21 CFR 160.115 MISCELLANEOUS REQUIREMENTS:
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
- USDA grade marked as free range or cage-free is acceptable
- USDA Organic is acceptable

7. EGGS, WHITES, PASTEURIZED

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: 2 POUND CONTAINER

PACKAGING AND MARKING:

- 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.
- Needs to follow regulation 21 CFR 160.140 MISCELLANEOUS REQUIREMENTS:
- Eggs enriched with omega-3 fatty acids (ALA, EPA, DHA) is acceptable
- USDA grade marked as free range or cage-free is acceptable
- USDA Organic is acceptable

FRUITS AND VEGETABLES
FEDERAL SUPPLY CLASS 8915

Introduction

All processed fruit, juice, and vegetables must meet the established US Standards for Grades for Processed Fruits and Vegetables, where applicable. Unless an item specification in this Guide specifically identifies "Grade B" or not applicable (N/A), all processed fruit, juice, and vegetable products will meet "Grade A" requirements to qualify for inclusion on Service 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, is not available domestically, or is cost prohibitive from commercial industry.

Grades less than Grade B will not be purchased for Warrior Restaurants. NOTE: At this time, there may be some DLA Troop Support item descriptions that state "Gr A/B". As catalogs are updated, all references which combine requirements for "US Grade A or B" will be removed.

The Army's' preference is to purchase USDA AMS officially graded products; the use of USDA AMS grading services is not mandatory. However, in order to assure that the product in the case meets the desired grade, the Principal Display Panel and/or case label must state the product's grade.

Acceptable verbiage in this instance would include "Grade A" or "Fancy" for products meeting "USDA Grade A" characteristics and "Grade B" or "Choice" for products meeting USDA Grade B characteristics. Grade declarations such as "US Grade A" and "US Grade B" are reserved for USDA AMS officially graded products only.

Package Types

Packaging options for fruit, juice, and vegetable products include jars (glass or plastic), bottles, cartons, cans, plastic bags or containers, etc. For clarification purposes, when an item specification references a United States Standard for Grade of Canned "X", allowable packaging types include any hermetically sealed lead container.

Fruit

The minimum portion size for individual serving packages of shelf stable processed fruits is not less than 4 ounce each. Unless specified, the liquid media for all shelf stable processed fruit products shall be no higher than Light syrup or lightly sweetened fruit juice(s) and water; or lightly sweetened fruit juice(s).

Juices

Any product purporting to be juice, must contain 100% juice (whether single or multiple juice varieties, e.g. juice blends), or a concentrate, when reconstituted, that yields a 100% juice end item. Products that contain less than 100% juice are not considered juice (i.e., juice drink, beverage base, etc.) and will not be cataloged under FSC 8915.

Vegetables

DOD Menu Standards will specify a target goal to push for less threshold (could be changed in 5 years again). Another goal to greatly reduce sodium by 1/3 and to increase fresh and fresh frozen vegetables.

- Na level should be less than 450mg non-starchy $\frac{3}{4}$ cup with a goal of 100 mg less than the maximum sodium level.
- Na Level should be less than 550mg Legumes $\frac{1}{2}$ cup with a goal of 100mg less than the max sodium level.
- Na level should be less than 650mg Starchy $\frac{3}{4}$ cup with a goal of 100mg less than the max sodium level.

See Annex B for the chart on the reference identification of non-starchy, starchy, and legume

FRUITS

1. APPLES, SLICED, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards Grades

GRADE REQUIREMENT: U.S Grade C or U.S. Standard

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages, 4 ounce or larger, are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product is to be peeled and sliced.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

2. APPLES, CHIPPED, DICED, OR PIECES, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages, 4 ounce or larger, are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

3. APPLES, RINGS, SPICED, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages, 4 ounce or larger, are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

4. APPLESAUCE, SHELF STABLE (CANNED, VACUUM POUCH, OR INDIVIDUAL CUPS)

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Applesauce

GRADE REQUIREMENT: US Grade A or U.S No. 1, U.S No. 2

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages, 4 ounce or larger, are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- This product is to have natural color and natural flavor.
- This product may be sweetened or unsweetened.
- This product is to be regular (or comminuted) style (e.g. canned applesauce in which the apple ingredient has been comminuted into granular particles).

5. APPLESAUCE (FLAVORED), SHELF STABLE (VACUUM POUCH OR INDIVIDUAL SERVING PACKAGES)

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Minimum 4 oz. individual serving packages or pouches

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Flavors such as mixed berry, strawberry, etc. are permitted.

6. APRICOTS, DRIED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Dried Apricots

GRADE REQUIREMENT: US Grade A or U.S. No. 1, U.S. No. 2

PORTION SIZE/WEIGHT RANGE: Individual serving size packages

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

7. APRICOTS, HALVES, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Apricots and Canned Solid-Pack Apricots

GRADE REQUIREMENT: US Grade A, or Grade B, when Grade A is not available or U.S. No. 1, U.S. No. 2

PORTION SIZE/WEIGHT RANGE: Up to 5 pound packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be peeled or unpeeled.
- Permissible liquid media may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

8. BANAN/ACHIPS, DEHYDRATED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

9. BANANAS, SLICED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

10. BOYSENBERRIES, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Berries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

11. BLACKBERRIES, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Berries

GRADE REQUIREMENT: US Grade A or US Fancy

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

12. BLUEBERRIES, WILD OR CULTIVATED, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Blueberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- The liquid packing media shall be water.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

13. BLUEBERRIES, WILD OR CULTIVATED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Blueberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.

MISCELLANEOUS REQUIREMENTS:

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

14. CHERRIES, RED TART, PITTED, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Red Tart Pitted Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All can sizes are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid media may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

15. CHERRIES, RED TART, PITTED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Red Tart Pitted Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

16. CHERRIES, SWEET, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Sweet Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All can sizes are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Type - Light or dark varieties are permissible.
- Style – Product is to be pitted.
- Permissible liquid media may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

17. CHERRIES, SWEET, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Sweet Cherries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Type - Light or dark varieties are permissible.
- Style – Product is to be pitted.

18. CHERRIES, MARASCHINO, WHOLE, OR HALVES, SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA – all container sizes are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product is to be pitted.
- Product may be with or without stems.

19. CRANBERRIES, DRIED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

20. CRANBERRY SAUCE, WHOLE OR JELLIED, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Cranberry Sauce

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

21. DATES, WHOLE, PITTED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

22. FRUIT COCKTAIL, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Fruit Cocktail

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid media may be no heavier than light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

23. FRUIT MIX, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Formulations with melons are not permissible.
- If formulations contain grapes, they shall be of the seedless variety.

24. FRUIT MIX, SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Fruits for Salad

GRADE REQUIREMENT: US Grade A or US Grade B when US Grade A is not available

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid media may be no heavier than light syrup.
- Product shall consist of apricots, yellow clingstone peaches, pears, pineapple, cherries, and/or grapes in the forms (or styles), and proportions as specified in the applicable grade standard.
- The liquid packing media shall be natural juice or light syrup.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

25. FRUIT, EXTENDED SHELF LIFE, CHILL

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product must have a minimum 14 day shelf life.
- Product may be in a water, sugar, and citric acid solution or other packing media.

26. MANGO, CHUNKS/CUBES, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

27. ORANGES, MANDARIN, WHOLE SEGMENTS, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: COMMERCIAL ITEM DESCRIPTION, MANDARIN ORANGES, CID AA- 20119D

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - #10 can & individual cups.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid media may be no heavier than light syrup.
- The drained weight shall be not less than 56 percent of the liquid capacity of the can.
- The container shall be filled with not less than 90 percent (minus any necessary head space according to good manufacturing practices) of the liquid capacity of the container.
- **NOTE:** In accordance with FAR 25.104, this item has been determined to be non-available domestically; therefore, this item DOES NOT have to comply with the Berry Amendment (i.e., Product of US).

28. PEACHES, CLINGSTONE, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Clingstone Peaches

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: USA - #10 can (halves, sliced, or diced) or individual cups (diced ONLY).

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid media may be no heavier than light syrup.
- The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

29. PEACHES, FREESTONE, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Freestone Peaches

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: USA - #10 can (halves, sliced, or diced) or individual cups (diced ONLY).

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid media may be no heavier than light syrup.
- The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

30. PEACHES, CHUNKS/CUBES, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible.

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

31. PEARS, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Pears

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: USA - #10 can (halves, sliced, or diced) or individual cups (diced ONLY).

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid media may be no heavier than light syrup.
- The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

32. PINEAPPLE, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - #10 can (sliced, chunks, cubed, tidbits, or crushed).

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible liquid media may be no heavier than light syrup.
- Product shall exhibit good character in that all units are of practically uniform ripeness, are reasonably firm with fruitlets appearing as a compact structure, are reasonably free from porosity and there is not more than 11 g (0.4 oz.) of core material contained in one pound of drained fruit.
- Product shall exhibit good color in that the color of the canned pineapple units or mass is bright and is characteristic of properly ripened and properly processed pineapple of similar varieties; and that there may be slight variations in shades of such characteristic color in the units within each unit or within the mass, and that white radiating streaks may be present, provided that such variations do not materially affect the appearance or edibility of the product.
- Product shall be practically free from any defects such as blemishes, poor trim, or black specks.
- Product shall possess good flavor and odor that is normal for canned pineapple and is free from objectionable flavors and odors of any kind.
- Except for crushed style, all products shall be practically uniform in size and shape.

NOTE: In accordance with FAR 25.104, this item has been determined to be non-available domestically; therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of US).

33. PINEAPPLE, CHUNKS, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Pineapple

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

34. RAISINS, SEEDLESS OR GOLDEN SEEDLESS, SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Processed Raisins

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: all sizes permissible (packages, cans, etc.)

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

35. RASPBERRIES, RED OR BLACK, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Raspberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Up to 5-pound packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

36. STRAWBERRIES, WHOLE OR SLICED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Strawberries

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All package sizes are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

Product shall contain no added sugar.

JUICES

1. JUICE BLENDS, CANNED / SHELF STABLE, CHILL, OR FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- 100% Juice

2. JUICE, APPLE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Apple Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- 100% Juice

3. JUICE, APPLE, FROM CONCENTRATE, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- 100% Juice

4. JUICE, APPLE, CONCENTRATED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Concentrated Apple Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

5. JUICE, GRAPE, NOT FROM CONCENTRATE, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Grape Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- 100% Juice

6. JUICE, GRAPE, FROM CONCENTRATE, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- 100% Juice

7. JUICE, GRAPE, CONCENTRATED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Concentrated Sweetened Grape Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- 100% Juice

8. JUICE, GRAPEFRUIT, CANNED/SHELF STABLE OR FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Grapefruit Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be not from concentrate, from concentrate, or concentrated.

9. JUICE, LEMON, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Lemon Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- This product is undiluted, concentrated, and unfermented.
- 100% Juice

10. JUICE, LEMON, RECONSTITUTED, SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- 100% Juice

11. JUICE, LIME, SHELF STABLE, CHILL, OR FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be not from concentrate, from concentrate, or concentrated.
- 100% Juice

12. JUICE, MANGO, SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Product may be not from concentrate, from concentrate, or concentrated.

13. JUICE, ORANGE, CANNED/SHELF STABLE, CHILL, OR FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Orange Juice GRADE

REQUIREMENT: Fortified product shall be prepared from USDA Grade A Orange Juice.

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product preferred to be fortified to meet the following nutrient levels at the minimum:
300 mg of calcium per cup (30% Reference Daily Intakes (RDI)) and 150 IU of Vitamin D per cup (25% RDI) per 8 oz. serving.
- Product may be not from concentrate, from concentrate, or concentrated.
- 100% Juice

14. JUICE, PINEAPPLE, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product may be sweetened or unsweetened.
- Product may be not from concentrate or from concentrate.
- 100% Juice

NOTE: In accordance with FAR 25.104, this item has been determined to be non-available domestically; therefore, this item DOES NOT have to comply with the Berry Amendment (i.e. Product of US).

15. JUICE, TOMATO, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Tomato Juice

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product may be not from concentrate or from concentrate.
- Product shall not exceed 230 mg sodium per serving.

16. JUICE, VEG, CANNED/SHELF STABLE

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product may be not from concentrate or from concentrate.
- Product shall not exceed 230 mg sodium per serving.

17. NECTAR, CANNED/SHELF STABLE OR FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- All flavor varieties are permissible.
- 100% Juice

VEGETABLES

1. ASPARAGUS, CUTS, AND TIPS, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Asparagus

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product style shall be all Green.

2. BAMBOO SHOOTS, SLICED, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA, - All size cans, and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- **NOTE:** In accordance with FAR 25.104, this item has been determined to be non-available domestically; therefore, this item DOES NOT have to comply with the Berry Amendment (i.e., Product of US).

3. BEAN SPROUTS, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

4. BEANS, BAKED, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Baked Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include both in brown sugar, molasses, or New England sauce and in tomato sauce.
- Permissible bean types include white beans, red kidney beans, yellow eye beans (including soldier beans), or beans of other colors or types suitable for baking (except soybeans).

5. BEANS, BAKED, WITH PORK, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Pork and Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Item shall be produced with a packing medium or sauce consisting of water, tomato products, and any other safe and suitable ingredients permissible under the provisions of the Federal Food, Drug, and Cosmetic Act.
- Permissible bean types include pea beans (known also as Navy beans), small white beans, flat small white beans, great northern beans, or other types of white beans (except white lima beans).

6. BEANS, BLACK, CANNED – SEE BEANS, DRIED, CANNED

7. BEANS, DRIED, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Dried Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible bean types include white beans, lima beans, red beans, pinto beans, pink beans, garbanzos/chick-peas, black beans, yellow eye beans, black-eye peas/field peas (Southern peas), mixed beans (two or more varietal types of beans in any proportions), or beans of other colors or types (except soybeans, sweet peas, and early peas).
- Permissible styles include either in tomato sauce, in sweetened sauce, or in brine.

8. BEANS, GARBANZO (CHICK-PEAS), CANNED - SEE BEANS, DRIED, CANNED

9. BEANS, GREEN OR WAX, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Green Beans and Canned Wax Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible types include Round type -- Green Beans, Round type -- Wax Beans, or Romano or Italian type.
- Permissible styles include whole, cut, or French style.

10. BEANS, GREEN, OR WAX, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include round type or Romano/Italian type.
- Permissible styles include whole, cut, or French style.

11. BEANS, KIDNEY, CANNED – SEE BEANS, DRIED, CANNED

12. BEANS, LIMA, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Lima Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible types include Thin-seeded, such as Henderson, Bush and Thorogreen varieties, Thick-seeded Baby Potato, such as Baby Potato, Baby Fordhook, and Evergreen varieties, or Thick-seeded, such as Fordhook variety.

13. BEANS, LIMA, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Lima Beans

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible types include Thin-seeded, such as Henderson, Bush and Thorogreen varieties, Thick-seeded Baby Potato, such as Baby Potato, Baby Fordhook, and Evergreen varieties, or Thick-seeded, such as Fordhook variety.

14. BEANS, PINK, CANNED - SEE BEANS, DRIED, CANNED

15. BEANS, PINTO, CANNED - SEE BEANS, DRIED, CANNED

16. BEANS, WAX, CANNED – SEE BEANS, GREEN OR WAX, CANNED

17. BEANS, WAX, FROZEN - SEE BEANS, GREEN OR WAX, FROZEN

18. BEANS, WHITE, CANNED - SEE BEANS, DRIED, CANNED

19. BEANS, WHITE, WITH PORK, CANNED - BEANS, BAKED, WITH PORK, CANNED

20. BEETS, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Beets

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, sliced, diced, or julienne/French style/shoestring.
- The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

21. BROCCOLI, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Broccoli

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include spears, florets, cuts, and chopped.

22. BRUSSELS SPROUTS, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Brussels sprouts

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

23. CARROTS, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Carrots

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, sliced, quartered, diced, or julienne/French style/shoestring.
- The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

24. CARROTS, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Carrots

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, halves, quarters, slices, or diced, double diced, strips (French cut shapes), chips, or cuts.

25. o, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Cauliflower

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include clusters or nuggets/small clusters.

26. CORN, CREAM STYLE, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Cream Style Corn

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible colors include golden/yellow or white.

27. CORN, WHOLE KERNEL, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Corn, Whole Kernel, Canned

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible varietal types include conventional or super sweet.
- Permissible colors include golden/yellow or white.

28. CORN, WHOLE KERNEL, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Whole Kernel (or Whole Grain) Corn.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible.

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Permissible colors include golden/yellow or white.

29. CORN, ON THE COB, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Whole Kernel (or Whole Grain) Corn.

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 48 ct. or 96 ct. packages

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Cob lengths between 2.5 – 5 inches are permissible.
- Permissible colors include golden/yellow or white.

30. GREENS, COLLARD, CANNED – SEE GREENS, LEAFY, CANNED

31. GREENS, COLLARD, FROZEN – SEE GREENS, LEAFY, FROZEN

32. GREENS, COLLARD, PRECOOKED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Various flavor profiles (e.g., Southern style) are permissible.
- Permissible styles include leaf or chopped.
- Product may be seasoned.

33. GREENS, LEAFY, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Leafy Greens

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible types include collards, kale, mustard greens, and turnip greens.
- Permissible styles include leaf or chopped.

34. GREENS, LEAFY, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Leafy Greens

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible types include beet greens, collards, dandelion greens, endive, kale, mustard greens, spinach, Swiss chard, turnip greens, or any other "market accepted" leafy green.
- Permissible styles include leaf or chopped.

35. GREENS, MUSTARD, FROZEN – SEE GREENS, LEAFY, FROZEN

36. GREENS, TURNIP, CANNED – SEE GREENS, LEAFY, CANNED

37. GREENS, TURNIP, PRECOOKED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Various flavor profiles (e.g., Southern style) are permissible.
- Permissible styles include leaf or chopped.
- Product may be seasoned.

38. KIMCHI, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Various flavor profiles/styles are permissible.

39. MUSHROOMS, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Mushrooms

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible color types include white/cream or brown.
- Permissible styles include whole, buttons, sliced whole, random sliced whole, sliced buttons, or stems and pieces.

40. OKRA, BREADED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

41. OKRA, CUT, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Okra

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

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

42. ONIONS, DEHYDRATED, WHITE, CHOPPED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

43. ONION RINGS, BREADED OR BATTERED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Breaded Onion Rings

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick Frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product may be French fried or raw breaded.

44. ONION RINGS (CHOPPED/FORMED), BREADED OR BATTERED, FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC

REFERENCE NAME: United States Standards for Grades of Frozen Breaded Onion Rings

GRADE REQUIREMENT: US Grade B

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

- Product is to be individually quick frozen.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- Product may be fried or raw breaded.
- Only purchase this onion ring when whole onion rings are not available.

45. PEAS, BLACK-EYE, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Field Peas and Canned Black-Eye Peas

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- The drained weight shall meet or exceed the minimum drained weight specified in the grade standard.

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46. PEAS, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Peas

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible types include early or sweet.

47. PEAS, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Peas

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

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

48. PEAS AND CARROTS, FROZEN

SERVICES AUTHORIZED: US

REFERENCE NAME: United States Standards for Grades of Frozen Peas and Carrots

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall contain not less than 50%, by weight, of early type or sweet type peas and not less than 25%, by weight, of dices style carrots, predominantly 1/4 inch to 3/8 inch cubes.

49. PEPPERS, MISCELLANEOUS, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible varieties include banana, cherry, Chile, chipotle, jalapeno, or sweet red or green.
- Permissible packing media include brine or pickling solution.
- Permissible styles include whole, halves, pieces, whole, & pieces, sliced, diced, or chopped.
- Roasted varieties are permissible.

50. PEPPERS, SWEET, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Sweet Peppers

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible types include red, green, or mixed.
- Permissible styles include whole stemmed, whole un-stemmed, halved, sliced, or diced.

51. PEPPERS, SWEET, ROASTED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible types include red, green, or mixed.
- Permissible styles include whole stemmed, whole un-stemmed, halved, sliced, or diced.

52. PIMIENTOS, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Pimientos

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, halves, pieces, whole, & pieces, sliced, diced, or chopped.
- Product shall meet the recommended minimum drained weight identified in the Grade Standard.

53. POTATOES, FRENCH FRIES, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen French Fried Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include general (straight or crinkle cut), strips (1/4 x 1/4, 3/8 x 3/8, 1/2 x 1/4, 1/8 x 3/4), slices, dices, rissole, or other.

54. POTATOES, WHITE, FRESH

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Fresh White Potatoes, U.S.

Grade No. 1 / Grade A

GRADE REQUIREMENT: US Grade A (minimum processed)

PORTION SIZE/WEIGHT RANGE: All sizes are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, sliced, diced, shoestring/julienne/French style, pieces, or any combination of two or more styles.

55. POTATOES, HASH BROWN, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Hash Brown Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include shredded, diced, patties, and chopped.

56. POTATOES, NON-STANDARDIZED, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- All styles are authorized.

57. POTATOES, NON-STANDARDIZED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- All styles are authorized.

58. POTATOES, SWEET, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Sweet Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible varieties include golden, yellow, or mixed.
- Permissible styles include whole, halves, pieces, mashed, whole and pieces, mixed, or other.
- Permissible pack types include regular, vacuum, or solid pack.
- Permissible packing media light syrup only.
- The drained weight of the product shall meet or exceed the minimum drained weight identified in the grade standard.

59. POTATOES, WHITE, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned White Potatoes

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole, sliced, diced, shoestring/julienne/French style, pieces, or any combination of two or more styles.
- The drained weight of the product shall meet or exceed the minimum drained weight identified in the grade standard.

60. PUMPKIN, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Pumpkin and Canned Squash

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- The fill of the container shall occupy not less than 90% of the volume of the container.

61. SAUERKRAUT, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Sauerkraut

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

- Permissible styles include shredded or chopped.
- Packing and marking shall be in accordance with Good Commercial Practice.

MISCELLANEOUS REQUIREMENTS:

- The fill of the container shall be such that the kraut and packing medium occupy not less than 95% of the total capacity of the container.

62. SPINACH, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Spinach

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible styles include whole leaf, cut leaf/sliced, or chopped.
- The fill of the container shall be such that the spinach and packing medium occupy not less than 90% of the total capacity of the container.

63. SPINACH, FROZEN – SEE GREENS, LEAFY, FROZEN

64. SQUASH, SUMMER, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Squash (Summer Type)

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Varieties of summer squash include zucchini, patty pan, straight neck, and crookneck squash, etc.
- Permissible styles include sliced or cut.

65. SQUASH, WINTER, FROZEN

SERVICES AUTHORIZED:

USA REFERENCE NAME:

N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Varieties of winter squash include, but are not limited to:
- Cucurbita maxima varieties: Ambercup, Arikara, Atlantic Giant, Banana, Buttercup, Georgia candy roaster, Hubbard, Jarrahdale pumpkin, Kabocha, Lakota, Mooregold, Red kuri ("Hokkaido" or "baby red Hubbard"), and Turban squash.
- Cucurbita argyrosperma variety: Cushaw squash ("winter crookneck squash").
- Cucurbita moschata varieties: Butternut or Fairytale pumpkin squash, Dickinson, Long Island cheese, and Kent pumpkins.
- Cucurbita pepo varieties: Acorn, Carnival, Delicata, Heart of gold, Spaghetti, Sweet dumpling, autumn cup, gold nugget, and Sugar loaf squash, Field pumpkin, and Calabaza (West Indian pumpkin).

66. SQUASH, WINTER, COOKED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Cooked Squash

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Varieties of winter squash include, but are not limited to:
- Cucurbita maxima varieties: Ambercup, Arikara, Atlantic Giant, Banana, Buttercup, Georgia candy roaster, Hubbard, Jarrahdale pumpkin, Kabocha, Lakota, Mooregold, Red kuri ("Hokkaido" or "baby red Hubbard"), and Turban squash.
- Cucurbita argyrosperma variety: Cushaw squash ("winter crookneck squash").
- Cucurbita moschata varieties: Butternut or Fairytale pumpkin squash, Dickinson, Long Island cheese, and Kent pumpkins.
- Cucurbita pepo varieties: Acorn, Carnival, Delicata, Heart of gold, Spaghetti, Sweet dumpling, autumn cup, gold nugget, and Sugar loaf squash, Field pumpkin, and Calabaza (West Indian pumpkin).

67. SUCCOTASH, CORN AND LIMA BEANS, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Succotash

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible types of sweet, whole kernel corn include white and golden (yellow).
- Permissible types of lima beans include thin-seeded, thick-seeded, and thick-seeded baby potato
- Soybeans are permitted.
- Green beans or wax beans are also permitted.

68. TOMATOES, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Tomatoes

GRADE REQUIREMENT: US Standards for Grades of Canned Tomatoes

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- This standard applies to both canned and stewed tomatoes.
- Permissible packing mediums include tomato juice, tomato puree, or tomato paste.
- Permissible styles include whole, sliced, halves, wedges, or diced.
- Product may be peeled or unpeeled.

69. TOMATOES, CRUSHED, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Product shall be in natural juice. Cannot find a product in natural juice, only with tomato puree.

70. TOMATO, PASTE, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Tomato Paste

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible concentration is heavy only.

71. TOMATO, PUREE/PULP, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Canned Tomato Puree (Tomato Pulp)

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible concentrations include extra heavy and heavy only.

72. VEGETABLE BLENDS AND MIXED VEGETABLES, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size cans and packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Various blends such as California Blend, Italian Blend, Oriental Blend, Oriental Stir Fry Blend, Scandinavian Blend, etc. are permissible.
- 3, 4, or 5 Way Mixed Vegetables (incorporating green or wax beans, lima beans, carrots, golden/yellow corn, and sweet or early peas) are permissible.

73. VEGETABLE BLENDS, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Various blends such as California Blend, Italian Blend, Oriental Blend, Oriental Stir Fry Blend, Scandinavian Blend, etc. are permissible.

74. VEGETABLES, MIXED, FROZEN

SERVICES AUTHORIZED: USA

REFERENCE NAME: United States Standards for Grades of Frozen Mixed Vegetables

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: All size packages are permissible

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Permissible kinds of vegetables include green or wax beans, lima beans, carrots, golden/yellow corn, and sweet or early peas.
- Product shall conform to the following proportion requirements: Three vegetable mixtures - any one vegetable shall not be more than 40 percent by weight of all the Frozen mixed vegetables; Four vegetable mixtures - none of the vegetables shall be less than 8 percent by weight nor more than 35 percent by weight of all the Frozen mixed vegetables; Five vegetables - none of the vegetables shall be less than 8 percent by weight nor more than 30 percent by weight of all the Frozen mixed vegetables.

75. WATER CHESTNUTS, SLICED, CANNED

SERVICES AUTHORIZED: USA

REFERENCE NAME: N/A

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - All size cans and packages are permissible.

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- **NOTE:** In accordance with FAR 25.104, this item has been determined to be non-available domestically; therefore, this item DOES NOT have to comply with the Berry Amendment (i.e., Product of US).

76. ZUCCHINI, FROZEN – SEE SQUASH, SUMMER, FROZEN

BREAD AND CEREAL PRODUCTS (8920)

The description of Bakery items, Desserts and Crackers will be referenced by AMS, USDA Gov. website: <https://www.ams.usda.gov/grades-standards/cid/bakery-items> . These items will have brief description of USDA expectations by a bakery description: The description of Cereal and Pasta will be referenced by AMS, USDA Gov website: <https://www.ams.usda.gov/grades-standards/cid/bakery-items>

1. Preservation, Packaging, and Labeling

Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

Each Bakery item description will be validated with an appropriate FDA Food Labeling Regulations. The following website will be a reference for labeling of nutrients enrichments, fortifications, and health claims.

<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=101.9&SearchTerm=cereal> (FDA, 2018).

2. Fortification

FDA fortification policy entitled “Nutritional Quality of Foods; Addition of Nutrients” published in 1980 (21 CFR 104.20; FR, vol 45, January 25, 1980, 6314). Food standards are the mandatory requirements that determine what a food product must contain to be marketed under a certain name in interstate commerce (21 CFR parts 131 to 169)

Food Fortification Policy (21 CFR 104.20)

The objective is to establish a uniform set of principles/guidelines that would serve as a model for the rational addition of essential vitamins and minerals to foods

Discourages indiscriminate addition of nutrients to foods

Fortification Policy

Does not consider it appropriate to fortify fresh produce; meat, poultry, or fish products; sugars; or snack foods (e.g., candies or carbonated beverages)

FDA considers only essential nutrients to be within the scope of its fortification policy

The term essential nutrient under the fortification policy refers to the vitamins and minerals that are essential for human nutrition (Reference Daily Intakes (RDIs) - codified in 21 CFR 101.9(c) (8) (iv)), as well as potassium and protein (Daily Reference Values (DRVs) (21 CFR 101.9(c) (9))

There must be a safe and lawful source of the essential nutrient

The nutrient must be an approved food additive or Generally Recognized As Safe (GRAS) under conditions of its intended use

There should be no determination by the FDA that fortification with that nutrient is inappropriate (e.g., by regulation)

In addition, some nutrients are limited by food additive or GRAS regulation regarding the foods that may be fortified and to what level (e.g., folic acid (172.345); vitamin D (172.380; 184.1950)

Principles: Reasons for Adding Essential Nutrients

- To correct a dietary insufficiency recognized by the scientific community to exist and known to result in nutritional deficiency disease and/or for a public health purpose
- To restore nutrients to levels representative of the food prior to storage, handling, and processing
- To maintain a balanced nutrient profile in proportion to the caloric value of a food (e.g., meal replacement products)
- To avoid nutritional inferiority in foods that replace traditional foods (21 CFR101.3 (e) (2)).

A nutrient added to a food is appropriate only when the nutrient is:

- Stable under customary conditions of storage, distribution, and use
- Physiologically available from the food
- Present at a level at which there is a reasonable assurance that over-consumption will not occur, considering cumulative amounts from other sources in the diet

Mandated folic acid fortification of enriched cereal grain products

- Breakfast cereals, corn grits, meal replacement products, infant formula, foods for special dietary use.

4. Enriched Foods

A food that has nutrients added back that were lost during processing. Examples are bread, pasta, and other products made from white flour that have B vitamins added back.

5. DOD Menu Standards

“Grains and other starches provide a variety of complex carbohydrates, fiber, some protein, vitamins and minerals, and are especially beneficial in their less processed “whole” forms. Bread shall be offered at all meals and the options will meet at least the following standards: Two or more choices of sliced breads.

Half or more of all choices must contain a minimum of 25 grams of whole grain (the word “whole” appears in name of one of the first two ingredients) which will provide at least 4 grams of naturally occurring fiber per 2-slice serving.

This criterion will also apply to bagels, buns, wraps, flatbreads and tortillas. A 2 oz. (56 g) or larger portion will be considered as equivalent to 2-slice servings of sliced bread.

More varieties of bread types are highly encouraged in keeping with national trends in handheld quick serve options.

Freshly baked products are especially appreciated.

Additionally, one variety of roll/bread such as: cornbread, garlic bread, muffin, or biscuit may be made available to complement meals.

When box meals are served at least one whole grain sandwich option by the above whole grain criteria must be offered. Additionally, vegetable sides (not mayonnaise based) and fruits (see Fruits and Fruit Juices section for requirements; fresh is preferred) must be offered and there shall be a vegetarian option if the box meals are being made from scratch based on customer demand/acceptability.

Offer at least four choices of ready-to-eat cold cereals, and more options are advisable in larger feeding operations.

Brands may be mixed, and diner preferences are best met by doing so.

Cereals may remain available all day, in keeping with sustained national trends.

Except in take-out situations, feeding operations will use bulk refillable dispensers and/or family-sized boxes. The bulk and large box options provide multiple benefits: allowing modern diners the ability to blend products, select the exact amount desired, and avoid generating significant packaging waste which also consumes large storage space.

Serving sizes, averaging approximately 1 cup or more in volume, should provide between 125 - 225 calories per serving*. Fewer calories and smaller volumes are indications of child sized portions. The serving's volume and weight will vary due to specific product densities.

Required characteristics of the mandatory minimum four choices are:

Two cereals must contain greater than 20 grams of whole grains per serving, with at least 4 grams of fiber per serving.

At least two cereals will have less than 12 grams of *added* sugars. Products with fruits, such as raisin bran, will have more total sugar from the combined total of natural and added sugars; this is acceptable, the limiting consideration is the added sugars.

One of the four cereals must be at least 75 percent folate fortified.

Operations offering more than four cereal selections will have at least half of the additional selections meeting the standards for whole grains, meeting the limit for added sugars, and being fortified with at least 50 percent of the daily folate requirement.

All products will have less than 230mg per 100 gram serving.

Offer at least one whole grain hot cereal (oatmeal, whole grain cream of wheat/farina, or a whole grain blend) without added fat or sugars at the breakfast meal. Hot whole grain cereal or grain blend-based casseroles or flavor varieties with added nuts, fruits, vegetables, or legumes may be offered on the hot line for added variety.

Cereal bars may be made available with at least 2.5 grams of naturally occurring fiber and 14 or fewer grams of total sugar per serving (one bar should fall between 150-250 calories) and containing no artificial/non-nutritive sweeteners.

Offer at least one starch or grain, such as potato, rice, beans, quinoa, barley, or a grain blend at breakfast.

At least three times per week breakfast potatoes shall be made from fresh or frozen potatoes. If frozen potatoes are used as an ingredient, they should not be par fried or have any added fat as an ingredient prior to preparation for service. Deep fat fried potatoes may be made available no more than three times per week.

If pastries such as muffins, quick breads, donuts and sweet rolls are made available consider offering options that are made with healthier fats (refer to the Fats and Oils section), naturally lower in sugar (not non-nutritively sweetened), and/or are made with whole grains (naturally higher fiber options). Portion sizes for ready-to-use products should be in line with comparable AFRS recipes.

*When griddle cakes (pancakes, French toast, or waffles) are on the menu, for either scratch made or RTU products, offer whole grain (whole wheat, oat, blends, etc.), or vegetable based (pumpkin, carrot, sweet potato, etc.) options more often than refined white flour options."

BREAD SPECIFICATIONS

1. BREAD, WHITE, FRESH / FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 20 OZ, 6 in- 21 in, 12-19 SL / CT PG, 24 OZ PG, 16 PGS/CASE, 16 OZ PG, 28 PGS/CASE

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable

2. BREAD, WHEAT, FRESH/FROZEN, 100% WHOLE

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 20 OZ, 6 IN- 21 IN, 12-19 SL / CT PG, 24 OZ/PKG 1.04 LB PG, 24 PER 25 LB CASE, 1.04 LB PG, 24 PER 25 LB CASE

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

- Should be at least 25 grams of whole grain (the word "whole" appears first ingredient) which will provide 4 grams of naturally occurring fiber per 2 slice serving
- Needs to be with fewer than 230 milligrams of sodium per serving when available.

3. BREAD, WHEAT, MULTIGRAINED, FRESH/FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 20 OZ, 6 IN- 21 IN, 12-19 SL / CT PG, SLICED, 24 OZ PKG, 24/4OZ PKG, 30/4OZ PKG, 30/14 OZ PKG, 30/15 OZ PKG, SLICED, PAN BAKED, ROUND TOP, 22.5 OZ PG, 12/CS, SLICED, PAN BAKED, ROUND TOP, 32 OZ PG, SLICED, PAN BAKED, SANDWICH, 24 OZ PG, (BOXED), (RACKED)

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired, honey, nuts, wheat berry, Vienna style are acceptable.

MISCELLANEOUS REQUIREMENTS:

- Should be at least 25 grams of whole grain (the word "whole" appears first ingredient) which will provide 4 grams of naturally occurring fiber per 2 slices serving.
- Needs to be with fewer than 230 milligrams of sodium per serving when available.
- Multiple Grain, Whole Wheat, Whole Meal, Harvest Grain, 12 Grain, Double Fiber is acceptable.
- Low fat is acceptable

4. BREAD, RYE, FROZEN/FRESH

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: THICK 19 SL/PG, 8/32 OZ PK, 20 OZ, 6 IN-21 IN 12-19 SL / CT PG, 24 OZ SLICED, 12/1 LB LOAF, THK, 19 SL/PG, 8/32 OZ PG, 30/14 OZ PG, 30/14 OZ PG, 20 PKG/CASE

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered contains whole grains (white with whole grains or whole wheat with at least 2.5 grams fiber per serving) with fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable
- Russian, Jewish Rye, Dark style, caraway seeds are acceptable

5. BREAD, POTATO, FRESH/FROZEN

SERVICES AUTHORIZED: USA, USAF, USN, USMC

PORTION SIZE/WEIGHT RANGE: 6/28 32 OZ LOAF, 8/18 OZ LOAF, 20 OZ, 6 IN- 21 IN 12-19 SL / CT PG, 24 OZ SLICED

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable
- Steamed Sweet Potato is acceptable

6. BREAD, CIABATTA, FRESH/FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 100 GM (3.5 OZ) PG

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable

7. BREAD, SOURDOUGH, FRESH/FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 8/40 OZ PG

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- Buttermilk is acceptable

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable

8. BREAD, RAISIN OR CINNAMON, FRESH/FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 23– 30 slice/14- 28 OZ PKG, 16OZ EA. (BOXED), 24 OZ PG (BOXED),

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired, stone ground, sesame seeds, hearth baked, split top, (pan de semilla da ora), (pan con passas)

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable
- Enriched is acceptable

9. BREAD, FRENCH/ ITALIAN, FRESH/FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 3.5 OZ PKG, 8/16-19 OZ LOAF PG

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.
- Focaccia, Baguette, Panini, White Parisian are acceptable

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable

10. BREAD, PUMPERNICKEL, FRESH/FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: HEARTH BAKED 16 OZ PKG

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Sliced, loaf, pan baked, sandwich, round top, boxed, racked, oven fired are acceptable.

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable

11. BREAD, FLAT BREAD, FROZEN/FRESH, PAR/BK

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 6.75" X 6.75", 120/3.3 OZ EACH

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Plain, oven fired.
- Thawed is acceptable

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable

12. BREAD, TEXAS TOAST, FRESH/FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: SLICED, PAN BAKED, 22OZ PG OR 24 OZ PG. 16/CS

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Plain, oven fired.

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should be fortified with iron and folate is preferable

13. BREAD, SWEET, FLAVORED, FRESH/FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: SLICED, PAN BAKED, 22OZ PG

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Plain, oven fired.
- Banana, Walnut, Honey, Zucchini, Corn are acceptable

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable

14. BREAD, MONKEY, (PULL-APART), FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 10/32 OZ PG

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Plain, oven fired.
- Banana, Walnut, Honey, Zucchini, Corn, Cinnamon, garlic parmesan are acceptable

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should contain fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable

BAGELS SPECIFICATIONS

1. BAGEL, PLAIN/ VARIETY, FRESH/FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 72/2.6OZ, 72/3OZ, 3OZ 6 CT, 15/18 PG, 72/4OZ, 72/1OZ, 10/PG, 50/3.25 OZ EACH, 4 PER 14 OZ EACH, IND WRAPPED, 6/PG, 6 PER 20OZ PG, 6 PER 48OZ

Size 1 - Regular (3-½ to 4 ounces). Size 2 - Petite or Baguettes (0.9 to 2 ounces)

Size 3 - Other Slice type (i) - Sliced Slice type (ii) - Unsliced Slice type (iii) - Partially linked or attached

Styles: B - Blueberry Style C - Cinnamon raisin Style D - Honey wheat Style E – Wheat Style F - Onion Style G - Sesame Style H

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- The bagels must be made from enriched grains.
- Hearth baked
- Enriched only are acceptable

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered should be fortified with iron and folate is preferable

PITA, BREAD SPECIFICATIONS

1. BREAD, WHEAT/WHITE, PITA, FRESH/FROZEN

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 6 INCH, 12/12 CT/PG OR 72/2.3 OZ EACH, WHITE, 7 IN. RD, 2 OZ EA, 10 CT, 12/20 OZ PG

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Enriched only is acceptable

MISCELLANEOUS REQUIREMENTS:

- Should be at least 25 grams of whole grain (the word “whole” appears first ingredient) which will provide 4 grams of naturally occurring fiber per 2 slice serving.
- Needs to be with fewer than 230 milligrams of sodium per serving when available.

2. BREAD, WHEAT/WHITE, PITA, FROZEN/FRESH

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 6 INCH, 12/12 CT/PG OR 72/2.3 OZ EACH

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Enriched only is acceptable

MISCELLANEOUS REQUIREMENTS:

- All sliced bread offered contains whole grains (white with whole grains or whole wheat with at least 2 grams fiber per serving) with fewer than 230 milligrams of sodium per serving when available, and fortified with iron and folate is preferable

ENGLISH MUFFINS SPECIFICATIONS

1. ENGLISH MUFFIN, FRESH/FROZEN, VARIETY

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE: 6/PKG, 36 PGS/CASE, 12OZ PG, 6 EA/PG

SIZES: (1). 1 ounce, (2). 2 ounce (3).2 ¼ ounce (4) 3 ½ ounce (5) other

TYPE: FRESH (TYPE 1) FROZEN (TYPE 2)

STYLE: (A) Plain (B) Wheat (C) Honey Wheat (D) Raisin (E) Other

ENRICHMENT TYPE: Type 1 Made with enrichment flour (21 Code of federal regulations (CFR) 104.20 only

SPLIT TYPE: Type A: Whole Type B: Split

PACKAGING:

- Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

MISCELLANEOUS REQUIREMENTS:

- As per the FDA regulation, no PHO will be tolerated in any food products
- The English muffins must be made from enriched grains.
- When the English muffin is delivered Fresh or Frozen, the manufacturer must follow the time, temperature, and shipping requirements

GRANOLA BAR SPECIFICATIONS

1. GRANOLA BARS, VARIETY,

SERVICES AUTHORIZED: USA

PACKAGE/WEIGHT RANGE: 144/.07-0.8 OZ, 120-128/0.67- 1.2 O Z PKG, 108/1 OZ EA, 35 GM EACH, 8/16 CT BX, 252 GM BX, 6/42, 96/0.84 OZ PG, 72/1.23 OZ EA

Package (a) - Single bar package, Package (b) - Dual bar package

TYPE: (I) Regular (II) Low Fat, STYLE: A - Crunchy

FLAVOR: (1) Oats and Honey (2) Cinnamon (3) Maple and Brown Sugar (4) Other Style B – Chewy Class a - Uncoated Flavor 1 - Apple Flavor 2 - Apple Berry Flavor 3 - Blueberry

Flavor 4 - Chocolate Chip Flavor Chocolate Chunk Flavor 6 - Fruit and Nut Flavor 7 - Oatmeal Raisin Flavor 8 - Peanut Butter Flavor 9 - Peanut Butter and Chocolate Chunk

Flavor 10 - Raspberry Flavor 11 - Strawberry Flavor 12 - Other

Class b - Chocolate coated Flavor 1 - Caramel Nut Flavor 2 - Chocolate Fudge Flavor 3 – Coconut Flavor 4 - Peanut Butter Flavor 5 - Peanut Butter and Chocolate Chip Flavor 6 – Other

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Wheat flour shall be enriched in accordance with 21 CFR 137.165

MISCELLANEOUS REQUIREMENTS:

- Need to be at least 2.5 grams of fiber and 14 or fewer grams of sugar per serving (one bar between 150-250 calories) and containing no artificial / nonnutritive sweeteners.

GRIDDLE BREADS, SHELF STABLE AND HEAT AND SERVE, FROZEN

1. GRIDDLE BREADS, SHELF STABLE AND HEAT AND SERVE, FROZEN

SERVICES AUTHORIZED: USA

PACKAGE/WEIGHT: WAFFLE 4 INCH SQUARE, 144/1.25 OZ EA, 122/1.23 OZ, 2.04 KG PG, 200GM PG, 12 PG PER CS, PANCAKES 144/1.2OZ EA/PG, 144/1.3-1.58 EA, MINI 72, 1.2 OZ 12/12CT PG, OR 216, 1.15 OZ MIN (NAVY), 96-120 /2.3 OZ,, FRENCH TOAST: THICK 144/1.5 OZ, , 1.5 OZ 8/18 CT/PK, 72/2.55OZ, STICKS 10/2 LB PG, 5/2 LB PG, 1OZ EA, 2/5 LB BG BELGIAN 72/2OZ EA, OR 7 IN RD, 1 INCH THK, 35/5 OZ EA,

Shape 1 - Round - 10.16 cm (4 in), Shape 2 - Mini round - 3.18 cm (1-¼ in)

Shape 3 - Square - 9.53 cm x 9.53 cm (3-¾ in x 3-¾ in)

Shape 4 - Small rectangle - 6.67 cm x 9.21 cm (2.63 in x 3.63 in)

Shape 5 - Large rectangle - 9.21 cm x 10.80 cm (3.63 in x 4-¼ in)

Shape 6 - Strip or stick - 2.54 cm x 10.16 cm (1 inch x 4 inches)

Shape 7 - Novelty shapes (mini bread, dinosaurs, etc.), Shape 8 – Other

TYPE: (I) shelf stable (II) Frozen (Heat and Serve), STYLE: A Regular B. Low fat (21 CFR § 101.62 (b) (2))

Class 1 – Waffles, Flavor A – Plain, Flavor B – Blueberry, Flavor C – Buttermilk

Flavor D - Apple cinnamon, Flavor E – Chocolate, Flavor F - Oat bran, Flavor G - Multi grain

Flavor H – Cinnamon, Flavor I – Strawberry, Flavor J – Maple, Flavor K – Banana, Flavor L - Chocolate chip, Flavor M – Other

Class 2 – Pancakes Flavor A – Plain, Flavor B – Blueberry, Flavor C – Buttermilk, Flavor D –

Chocolate, Flavor E – Maple, Flavor F - Whole grain, Flavor G - Sweet potato, Flavor H - Other

Class 3 - French toast Flavor A – Plain, Flavor B – Cinnamon, Flavor C - Whole grain, Flavor D - Other

Class 4 - Belgian waffles Flavor A – Plain, Flavor B - Other

Shelf stable flavors

PACKAGING AND MARKING:

- Packing and marking shall be in accordance with Good Commercial Practice.
- Wheat flour shall be enriched in accordance with 21 CFR 137.165

MISCELLANEOUS REQUIREMENTS:

HOMINY GRITS, ENRICHED AND GRITS, WHOLE CORN SPECIFICATIONS

1. HOMINY GRITS, ENRICHED AND GRITS, WHOLE CORN, VARIETY

SERVICES AUTHORIZED: USA, USAF, USN, USMC

PACKAGE/WEIGHT: Instant- 1OZ EA, 12/12 OZ CO, 144/1OZ, Quick CK white, 8/5LB, 12/24 OZ CO, 12/3 LB CO, 12/1.5 LBS CO, 12/2.5 LBS,

TYPE:

Type I - White, enriched (21 Code of Federal Regulations (CFR) § 137.260)

Type II - Yellow, enriched (21 CFR §137.260)

Type III - White, whole corn 3, 4 (21 CFR § 137.250)

Type IV - Yellow, whole corn 3, 4 (21 CFR § 137.275)

STYLE: Style A – Regular, Style B - Quick cooking, Style C - Instant

FLAVORS: Flavor 1 – Unflavored, Flavor 2 - Bacon, artificial, Flavor 3 - Cheese, artificial
Flavor 4 - Ham, artificial with imitation ham bits and gravy

Flavor 5 - Butter, artificial, Flavor 6 - Other (*as specified by the purchaser*)

PACKAGING:

- Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

MISCELLANEOUS REQUIREMENTS:

MUFFIN SPECIFICATIONS

1. MUFFINS, FRESH OR FROZEN

SERVICES AUTHORIZED: USA

PACKAGE/WEIGHT: 8/PG, 12/PG, 20/PG, 12 PER 16OZ -24 OZ, 96/2.12 OZ, 72/1.5 OZ, 24/4OZ,

SIZE: mini (1”), standard (2”), Large (2 ½”)

TYPE: Type I – Fresh Type II – Frozen

STYLE: Style A – Regular, Style B – Reduced Fat (21 CFR 101.62)

Style C Low fat (21CFR 101.62), Style D Fat Free (21 CFR 101.62)

PACKAGING:

- Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

MISCELLANEOUS REQUIREMENTS:

- When the Muffin is delivered Fresh or Frozen, the manufacturer must follow the time, temperature, and shipping requirements.

ROLLS, BREAD, BAKED SPECIFICATIONS

1. ROLLS, BREAD, BAKED, FRESH OR FROZEN

SERVICES AUTHORIZED: USA

PACKAGE/WEIGHT: DINNER 12 PER 120Z PG 24 PG/CS, FRANKFURTER ROLL 8 PER PG, 1/12 OZ PG, HAMBURGER 8 PER 130Z PG, 8 / PG, 24 PK/CASE, 6/15.6 OZ PKG/ 250OZ CS, HOAGIE 6 IN - 12 IN EA, 5/PK, HOAGIE SUBMARINE: 6 IN -12 IN EA, 5 PER 37 OZ PG, 6 PER 20 OZ PG, 20 PGS/400 OZ CS, STEAK 6 PER 16 OZ PG 20 PGS/CASE

TYPE: Type I - Enriched (21 CFR 136.115) only

CLASS: Class of roll A – French Class of roll B - "Parker house" Class of roll C - Sandwich (hamburger)

STYLE: Variety based on customer preference

Class of roll D - Finger (hot dog), Class of roll E - Pan (dinner), Class of roll F - Variety specialties, Class of roll G - Other

Bake type a - Pan baked Bake type b - Hearth baked

Slice type (i) – Sliced Slice type (ii) – Unsliced

Product state (a) – Fresh Product state (b) – Frozen

Seed type (I) – Seedless Seed type (II) – Poppy Seed type (III) – Sesame Seed type (IV) – Caraway Seed type (V) - Other

PACKAGING:

- Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

MISCELLANEOUS REQUIREMENTS:

- When the Bread is delivered Fresh or Frozen, the manufacturer must follow the time, temperature, and shipping requirements.
- Nuts and Seeds are acceptable

ROLLS, BREAD, UNBAKED SPECIFICATIONS

1. ROLLS, BREAD, UNBAKED, FRESH OR FROZEN

SERVICES AUTHORIZED: USA

PACKAGE/WEIGHT: 12/ PG, 24 PGS/CASE

ENRICHMENT TYPE:

Type I - Enriched (21 CFR 136.115) only

Type I – Fresh Type II – Frozen

STYLE: Style A - Pan (dinner) Style B - Rye (sandwich) Style C – French Style D – Kaiser

Style E – Other

PACKAGING:

- Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

MISCELLANEOUS REQUIREMENTS:

- When the Bread is delivered fresh or frozen, the manufacturer must follow the time, temperature, and shipping requirements.

TORTILLA SPECIFICATIONS

1. TORTILLAS, TORTILLA CHIPS, TACO SHELLS, AND TOSTADA SHELLS, FRESH/FROZEN, VARIETY

SERVICES AUTHORIZED: USA

PORTION SIZE/WEIGHT RANGE:

SIZES: 1/ Tortillas only Size 1 - 5.1 cm (2 in) diameter 2/ Size 2 - 7.6 cm (3 in) diameter 2/ Size 3 - 11.4 cm (4-1/2 in) diameter 2/ Size 4 - 12.7 to 15.2 cm (5 to 6 in) diameter 3/ Size 5 - 14 cm x 8.9 cm (5-1/2 x 3-1/2 in) 2/ Size 6 - 15.9 cm (6-1/2 in) diameter 2/ Size 7 - 17.8 to 20.3 cm (7 to 8 in) diameter 3/ Size 8 - 19.1 cm (7-1/2 in) diameter 2/ Size 9 - 25.4 cm (10 in) diameter 3/ Size 10 - 30.5 cm (12 in) diameter 3/ Size 11 - Other 2/ Tostada shells 3/ Tortillas only Shape a - Round 4/ 6/ Shape b - U-shaped 5/ Shape c - Triangular 6/ Shape d - Bowl/boat 4/ 7/

Shape e - Oval 4/ 7/ Shape f - Rectangle 4/ 7/ Shape g - Strips 6/ Shape h - Other 4/ Tortillas 5/ Taco Shells 6/ Tortilla Chips 7/ Tostada Shells

TYPE: Type 1 Tortillas, Type 2 Tortilla Chips, Type 3 Taco Shells, and Type 4 Tostada Shells

STYLE: (A) Corn (B) Wheat (C) Wheat with spices and/or herbs (as specified by purchaser (D) Raisin (E) Wheat with raisin puree 1/ (F) Other

ENRICHMENT TYPE: Type 1 Made with enrichment flour (21 Code of federal regulations (CFR) 104.20 only

PRODUCT STATE (a) - Shelf stable Product state (b) - Extended shelf life 9/ Product state (c) - Refrigerated Product state (d) - Frozen 9/ Style D tortillas only.

COOK STATE (I) - Table-ready 10/ Cook state (II) - Partially cooked 10/ 10/ Tortillas only.

PACKAGING:

- Preservation packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

MISCELLANEOUS REQUIREMENTS:

- Sodium should not be more than 180 mg in 6-inch, 250 mg in 8 inch, 450 mg in 10 inch and 700 mg in 12 inch tortilla.

CEREAL, ROLLED OATS SPECIFICATIONS

1. CEREALS, ROLLED OATS

SERVICES AUTHORIZED: USA

PACKAGE SERVING SIZE:

Container size a - 23 g (0.81 oz.) pouch Container size b - 28 g (1.0 oz.) pouch Container size c - 34 g (1.2 oz.) pouch Container size d - 43 g (1.5 oz.) pouch Container size e - 45 g (1.6 oz.) pouch Container size f - 48 g (1.7 oz.) cup Container size g - 54 g (1.9 oz.) cup Container size h - 71 g (2.5 oz.) pouch Container size i - 360 g (12.7 oz.) pouch Container size j - 454 g (16.0 oz.) canister Container size k - 510 g (18.0 oz.) canister Container size l - 567 g (20.0 oz.) canister Container size m - 1.191 kg (42.0 oz.) canister Container size n - Other (*as specified by the purchaser*)

Type I – Regular Type II - Quick cooking Type III - Instant

Flavor A - Unflavored Flavor B - Apples and cinnamon Flavor C - Maple and brown sugar Flavor D - Peaches and cream Flavor E - Cinnamon and spice Flavor F - Strawberries and cream Flavor G - Raisins and spice Flavor H - Honey nut Flavor I - Banana bread Flavor J - Cinnamon pecan Flavor K - Raisin, date and walnut Flavor L - Cinnamon roll Flavor M - Chocolate chip Flavor N - Other (*as specified by the purchaser*)

Style 1 - Regular Style 2 - Reduced sugar (21 Code of Federal Regulations (CFR) § 101.60(c), Type III only) Style 3 - Sugar free (21 CFR § 101.60(c), Type III only)

PACKAGING:

- Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

MISCELLANEOUS REQUIREMENTS:

- When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- Shall contain less than or equal to 230 mg per 100 g serving.

CEREAL, PREPARED, READY-TO-EAT SPECIFICATIONS

1. CEREAL, PREPARED, READY-TO-EAT

SERVICES AUTHORIZED: USA

PACKAGE AND SERVING SIZE: 70/.80 OZ PG, 96/0.69 OZ BOWL PG

VARIETY 70 INDIVIDUAL SERVING CT CS, 1/3.71 LB CS, 96/0.75 OZ BOWL PG, 12/18 OZ BOX, , 96/ 1 OZ BOWL PG, 70/0.95OZ BX, 4/2 LB BAGS, 4/ 14-41 OZ BOX/PG, 96/10Z PG, 17OZ BOX/16 PER CS, 37OZ BG, 2 PER CASE.

TYPE, STYLE, FLAVORING AND CLASS IS BASED ON SERVICES PREFERENCE.

Guidance when nutrient content must be met for Healthy an Option Cereal:

Fiber - Made with at least 2.5 grams per serving as a good source. 3 grams per serving (Army requirements)

Fat (1) - Shall contain less than 10% of saturated fat per 100 g serving

Sodium (a) - Shall contain less than or equal to 230 mg of sodium per 100 g serving

PACKAGING:

- Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
- Choose at least 80% of the cereals that are green and 20% of the cereals may be yellow or red. The variety packs should meet these standards.

MISCELLANEOUS REQUIREMENTS:

- When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.

CEREAL, WHEAT, QUICK-COOKING AND INSTANT

1. CEREALS, WHEAT, QUICK-COOKING AND INSTANT

SERVICES AUTHORIZED: USA

PACKAGE SERVING SIZE: Container size a - 23 g (0.81 oz.) pouch Container size b - 28 g (1.0 oz.) pouch Container size c - 34 g (1.2 oz.) pouch Container size d - 43 g (1.5 oz.) pouch Container size e - 45 g (1.6 oz.) pouch

Container size f - 48 g (1.7 oz.) cup Container size g - 54 g (1.9 oz.) cup Container size h - 71 g (2.5 oz.) pouch Container size i - 360 g (12.7 oz.) pouch Container size j - 454 g (16.0 oz.) canister Container size k - 510 g (18.0 oz.) canister Container size l - 567 g (20.0 oz.) canister Container size m - 1.191 kg (42.0 oz.) canister Container size n - Other (*as specified by the purchaser*)

TYPE, FLAVOR AND STYLE IS BASED ON SERVICE'S PREFERENCE.

PACKAGING:

- Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

MISCELLANEOUS REQUIREMENTS:

- When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- Shall contain less than or equal to 230 mg per 100 g serving.

PASTA PRODUCTS SPECIFICATIONS

1. PASTA PRODUCTS

SERVICES AUTHORIZED: USA

PACKAGE AND SERVICE SIZE: 2/10 LB BOX, 1/20 LB BOX, 1/10LB BOX, 6/4 LB PG (WHOLE WHEAT), PENNE 500GM PG, 24/CS, 500 GRAM PG, 12 PER CS, 1 KG PKG, 12 OZ BOX PER CS, 2/5LB BOX NAVY-MINIMUM 5LB CO, 2/5LB CO

TYPE, CLASS and STYLE is based on service's preference.

Enrichment type (A) - Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135 or made with enriched flour (21 CFR § 137.165) only

PACKAGING:

- Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

MISCELLANEOUS REQUIREMENTS:

- When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook, http://www.gipsa.usda.gov/fgis/handbook/processcommodities_inspec.aspx. The contents of each sample will be used to create a composite sample that will be used in the analytical testing.
- Spinach, whole wheat, and vegetable pastas are acceptable.

NOODLES, EGG SPECIFICATIONS

1. NOODLES, EGG, ENRICHED

SERVICES AUTHORIZED: USA

PACKAGE AND SERVING SIZE: 16 OZ, 10 PER CASE

TYPE: Type I Ribbon-shaped Noodles. Width - $1/4 + 1/16$ -inch Thickness - $0.030 + 0.006$ -inch, Length - $2-3/4 + 3/4$ -inch Type II: Bow-shaped noodles. Style A - Small Width --- Thickness $0.031 + 0.001$ -inch Length $5/8 + 1/16$ inch

Style B – Large, Width $1-1/4 + 1/16$ -inch, Thickness $0.037 + 0.001$ -inch Length $1-1/2 + 1/16$ inch

Enrichment type - Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135 or made with enriched flour (21 CFR § 137.165) only.

PACKAGING:

- Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
- Raw ingredients: The ingredients used in the enriched egg noodles shall be durum flour or semolina, or combinations thereof, egg products, and water. The enriched egg noodles shall be enriched with folic acid and in accordance with the requirements as specified in the U.S. Standard of Identity for Enriched Macaroni Products, 21 CFR 139.115.
- 3.1.1 Egg products: The egg products used in enriched egg noodles shall be processed under continuous U.S. Department of Agriculture (USDA) inspection in accordance with USDA Regulations Governing the Inspection of Eggs and Egg Products, 7 CFR, Part 59.

MISCELLANEOUS REQUIREMENTS:

- When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook.
- Whole wheat and spinach are acceptable

WILD RICE SPECIFICATIONS

1. WILD RICE

SERVICES AUTHORIZED: USA

PACKAGE AND SIZE: 12/24 OZ BOX, 1/25 LB BAG, 1/50 LB BAG, 3/2 LB BOX, 12/3.25 LB PG, 1 KG PG, 6 PER CS

TYPE: Type I wild rice (*Zizania palustris* L), Type II Wild rice (*Zizania aquatica*), Type III (Other)

PROCESSING: 1. Wood (hand) parched, 2. Mechanically parched. 3. Parboiled

PACKAGING:

- Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.
- The wild rice must be processed in accordance with Current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110).

MISCELLANEOUS REQUIREMENTS:

- When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples or retail packages randomly selected from the lot. The number of subsamples must be based on Federal Grain Inspection Service (FGIS) Processed Commodities Handbook, http://www.gipsa.usda.gov/fgis/handbook/processcommodities_inspec.aspx. The contents of each sample will be used to create a composite sample that will be used in the analytical testing.
- Must meet the Berry amendment standards.

CENTER OF THE PLATE, PREPARED ENTREES (8940)

DoD Menu Standards state for “Lean pre-prepared entrée dishes containing fewer than 500 calories, fewer than 30 percent calories from fat (usually fewer than 17 grams fat per serving), fewer than 10 percent calories from saturated fat (usually fewer than 5 grams saturated fat per serving), minimum of 18 grams protein, and fewer than 800 milligrams sodium.” Yet, there are prepared entrée made with cheese and/or vegetarian that will need more individualized requirements. Thus, those items with Cheese and/ or vegetarian will have specific nutrients requirements to meet.

Pre-prepared protein entrees (without included starch and/or vegetable) must contain less than 800 milligrams of sodium per serving. Mixed entrees (protein plus starch and /or vegetable) must contain no more than 1,100 mg of sodium. Pre-prepared entrees must contain a minimum of 18 grams of protein.

1. PROTEIN ENTRÉE, PREPARED, WITH CHEESE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - package size to be determined by user

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.
- Protein that acceptable Beef, Chicken, Pork, Veal, Lamb, and Turkey.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Sauce and seasonings are acceptable.
- See DoD menu standards for specific Nutrient requirements in the beginning of this section.

2. PROTEIN ENTRÉE, PREPARED, WITH SAUCE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - package size to be determined by user

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.
- Protein that is acceptable Beef, Chicken, Pork, Veal, Lamb, Turkey, Fish, or Seafood.

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Vegetables and seasonings are acceptable
- See DoD menu standards for specific Nutrient requirements in the beginning of this section.

3. PASTA, PREPARED, WITH SAUCE

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - package size to be determined by user

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.
- Vegetables, Cheese and seasonings are acceptable
- See DoD menu standards for specific Nutrient requirements in the beginning of this section.

4. POT PIE, PREPARED, WITH PROTEIN

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - package size to be determined by user

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.
- Protein that acceptable Beef, Chicken, Pork, Veal, Lamb and Turkey

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Vegetables and seasonings are acceptable
- See DoD menu standards for specific Nutrient requirements in the beginning of this section.

5. VEGETARIAN, ENTRÉE, PREPARED, FROZEN

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - package size to be determined by user

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.
- Vegetables, Beans, Cheese, wraps, sauce, and seasonings are acceptable
- Sodium content shall be 120 mg or less per ounce
- Total Fat content shall be 4 g or less per ounce

6. BURRITO, PREPARED, FROZEN

SERVICES AUTHORIZED: USA

GRADE REQUIREMENT: N/A

PORTION SIZE/WEIGHT RANGE: USA - package size to be determined by user

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.
- Protein that acceptable Beef, Chicken, Pork, Egg, Bacon, sausage and Turkey

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices.
- Vegetables, Beans, Cheese, sauce, and seasonings are acceptable
- Sodium content shall be 200 mg or less per ounce
- Total Fat content shall be 4 g or less per ounce
- Protein content shall be 2.5 g or more per 1 ounce

BREAKFAST SANDWICHES

1. EGG AND CHEESE, ENGLISH MUFFIN, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 5 grams per ounce
- Sodium content should be less than 220 mg or less per ounce.
- Protein content should be 2.75grams or more per ounce.

2. EGG AND CHEESE, BREAKFAST MEAT, ENGLISH MUFFIN, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 4 grams per ounce
- Sodium content should be less than 170 mg or less per ounce.
- Protein content should be 3grams or more per ounce.

3. EGG WHITE AND CHEESE, TURK BACON/CAN. BACON/ POUL SAUS., ENG. MUF, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 1.5 grams per ounce
- Sodium content should be less than 145 mg or less per ounce.
- Protein content should be 3grams or more per ounce.

4. EGG AND CHEESE, BREAKFAST MEAT, CROISSANT, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 5 grams per ounce
- Sodium content should be less than 200 mg or less per ounce
- Protein content should be 2.9 grams or more per ounce

5. EGG AND CHEESE, BREAKFAST MEAT, BISCUIT, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 5 grams per ounce
- Sodium content should be less than 220 mg or less per ounce
- Protein content should be 2.50 grams or more per ounce

6. EGG AND CHEESE, BREAKFAST MEAT, BAGEL, F/C

SERVICES AUTHORIZED: USA

NAMI NAME AND NUMBER: N/A

GRADE REQUIREMENT: N/A

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

PACKAGING AND MARKING:

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

MISCELLANEOUS REQUIREMENTS:

- Total Fat content should be less than 5 grams per ounce
- Sodium content should be less than 200 mg or less per ounce
- Protein content should be 3 grams or more per ounce

VEGETABLE IDENTIFICATION CHART (STARCHY/NON-STARCHY/LEGUME)

Vegetable Name	Deeply Colored?	Starchy	Non-Starchy	Legumes	Notes\Comments
Asparagus	*				
Bamboo Shoots			*		
Bean Sprouts			*		
Baked Beans		*		*	seasoned
Black, Beans				*	
Garbanzo, Beans				*	
Lima, Beans				*	
Beets	*		*		
Brussel Sprouts			*		
Beans, dried *****				*	
Broccoli	*		*		
French Green Beans	*		*		
Green Beans	*		*		
Yellow Beans	*		*		
Green Beans w/Mushrooms	*		*		
Carrots	*		*		
Diced carrots	*		*		
Cabbage			*		
California Blend	*		*		
Cauliflower			*		
Creamed Corn		*			
Peas & carrots		*			Starchy due to peas
Corn & Peppers		*			Starchy due to Corn
Corn		*			
Corn on the Cob		*			
Green, leafy **	*		*		
Kimchi			*		seasoned
Mushrooms			*		
Mixed Veg (5 way)		*			Starchy due to Corn, Peas & Lima Beans
Peas & onions	*	*			
Peppers	*		*		
Peas	*	*			

Potatoes		*			
Pumpkin		*			
Sauerkraut, canned			*		Seasoned
Spinach	*		*		
Diced Squash	*		*		Squash is non-starchy unless using Butternut; Butternut is STARCHY
Stewed tomatoes	*		*		
Succotash		*			Starchy due to Corn and Lima Beans
Sugar snap Peas	*		*		
WI Blend		*			Starchy due to Corn

**** Pink, Pinto, white

** Turnip, mustard

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.

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 shall NOT be more than 30% of an edible substance, usually flour, or breadcrumbs. 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.

E - F

F/C – Fully Cooked

Fajitas – Boneless meat, sliced into narrow irregular strips from 1.0 inch to 3.0 inches in length. Usually cut from extra-lean, beef and chicken.

FSIS – Food Safety and Inspection Service, USDA.

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.

H - I

Injected – Meat cuts that have had solutions introduced throughout the muscles by injection or pumping. Also referred to as Pumped or “Processed With.”

IQF – Individually Quick Frozen. Refers to cuts that have been individually frozen at extremely low temperatures immediately after processing.

J – K

Kabob – Boneless 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.”

M

Marinade/Marinate – To be labeled “marinated,” a product must use a liquid 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. Under USDA FSIS labeling regulations, in order to use the term “marinated” as part of the item name on the Principal Display Panel, the percent of added solution cannot exceed the following:

Meats – Not more than 10%

Bone-In Poultry – Not more than 3% Boneless Poultry – Not more than 8%

Note: If the percent of added solution is within the identified limits, the label is not required to declare the actual percentage. However, if the percent of added solution exceeds these limits, the product must be labeled “Contains up to X% Added Solution” (or similar language) as part of the item name/standard of identity on the Principle Display Panel, with the actual percentage amount identified.

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

NAMI – North American Meat Institute

Needled, Needling – A tenderizing process involving penetration of muscles by closely spaced thin blades with sharpened ends that cut muscle fibers into short segments. Also referred to as Pinned.

Net Weight – Weight of the contents of a container after the weight of packaging and packing materials has been deducted.

NTE – Not To Exceed

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

O – P

P/C – Partially Cooked

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

Ready-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.

Surimi – Japanese for ground meat

T

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

U – V

USA IMT – United States Army Initial Military Training

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 for various products to which water has been added.

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

CATALOG ABBREVIATIONS

**USED FOR RESTANDARDIZATION OF SUBSISTENCE PRIME VENDOR MASTER
DATABASE
BY DLA TROOP SUPPORT- FTSA**

ABBREVIATIONS
USED FOR RESTANDARDIZATION OF SUBSISTENCE
PRIME VENDOR MASTER DATABASE
BY DLA TROOP SUPPORT- FTSA
Effective Date 7/21/20

Abbreviation	Definition
#10CN	NO. 10 SIZE CAN
1000 ISLAND	THOUSAND ISLAND
6/#10CN	6 NO. 10 CAN
Ace K	ACESULFAME POTASSIUM (calorie-free sugar substitute)
ALT	ALTERNATIVE
AM	AMERICAN
APTZR	APPETIZER
ASEPTIC PG	ASEPTICALLY PACKAGED
ASP	ASPARTAME
ASST	ASSORTMENT, ASSORTED
AVG	AVERAGE
BANA	BANANA
BBQ	BARBECUE
BCN	BACON (in sandwiches)
BEANS BAKED	BEANS, WHITE, W/BACON & BROWN SUGAR
BEV	BEVERAGE
BF	BUTTER FAT
BFLY	BUTTERFLIED
BG	BAG
BIB	BAG-IN-BOX
BIBG	BOIL-IN-BAG
BIO-B	BIOBASED
BIO-D	BIODEGRADABLE
BISC	BISCUIT
BK	BAKED
BKFST	BREAKFAST
BLBERRY	BLUEBERRY, BLUBERRIES
BLD	BLEND(ED)
BLKBERRY	BLACKBERRY, BLACKBERRIES
BNLS	BONELESS
BRD	BREADED
BRKT	BRISKET
BRL/FRY	BROILER OR FRYER
BRN	BROWN
BRST	BREAST
BRT	BONED, ROLLED, AND TIED
BT	BOTTLE
BTR	BUTTER
BTRD/BRD	BTRD, BRD OR BRD, BTRD
BX	BOX
C&S	CURED & SMOKED
C/S	CLINGSTONE
CAFF	CAFFEINE
CARA	CARAMEL
CARB	CARBONATED
CARBO	CARBOHYDRATE
CARR	CARRAGEENAN
CBERRY	CRANBERRY
CC	CENTER-CUT
CHDR	CHEDDAR
CHK	CHUNKED OR CHUNK
CHK&FRM	CHUNKED & FORMED
CHL	CHILLED
CHOC	CHOCOLATE
CHOP&FRM	CHOPPED AND FORMED
CHP&FRM	CHIPPED AND FORMED
CIN	CINNAMON
CK	COOKING OR COOK
CKD	COOKED
CKN	CHICKEN
CN	CAN, CANNED
CNTY FRIED	COUNTRY-FRIED
CO	CONTAINER
COMPRT	COMPARTMENT
CONC	CONCENTRATE
COND	CONDENSED
COV	COVERED
CRM	CREAMED, CREAM
CRMY	CREAMY
CS	CASE

CTF	CONTAINS TRANS FAT
D/O	DECKLE OFF
DBL	DOUBLE
DD	DEEP DISH (for pizza)
DECAF	DECAFFEINATED
DEHY	DEHYDRATED
DFF	DEEP FAT FRY
DISP	DISPENSER
DISPOS	DISPOSABLE
DK	DRINK (ONLY IN CFMS DESCRIPTION & ITEM NAME FOR MEAL KIT W/DK)
DZN	DOZEN
EA	EACH
ENT-I	ENTREE, IND SERV
ENT-M	ENTREE, MULTI-SERV
EQUIV	EQUIVALENT
ESL	EXTENDED SHELF LIFE
EVAP	EVAPORATED
F/BK	FULLY BAKED
F/C	FULLY COOKED
F/S	FREESTONE
FARM	FARM RAISED
FF	FAT FREE
FL	FLUID
FLAV	FLAVOR, FLAVORED
FLK&FRM	FLAKED & FORMED
FLT	FILLET
FOB	FRUIT ON THE BOTTOM
FOR DISP	FOR POST-MIX OR PRE-MIX DISPENSERS
FORT	FORTIFIED
FR	FRENCH
FRANKS	FRANKFURTERS
FRAP	FRAPPUCCINO
FRST	FROSTED
FZN	FROZEN
GEN	GENERAL
GF	GLUTEN FREE
GL	GALLON, GAL (GA in CFMS)
GLZ	GLAZE
GM	GRAM (Gr in CFMS)
Gr	GRADE
GRD	GROUND
GRN	GREEN
H&G	HEADED & GUTTED (for fish)
H&S	HEAT & SERVE
H/S	HOT & SPICY
h/s (lower case)	HEAVY SYRUP
HD	HUNDRED
HCSWGP	HYDROLYZED CORN, SOY, AND WHEAT GLUTEN PROTEIN
HSP	HYDROLYZED SOY PROTEIN
IF	INDIVIDUAL FROZEN
IMIT	IMITATION
IN	INCH
INC	INCREMENT
IND	INDIVIDUAL
INST	INSTANT = INST
IQF	INDIVIDUALLY QUICK FROZEN
IOP	ISOLATED OAT PRODUCT
ISP	ISOLATED SOY PROTEIN
IT	ITALIAN (FOR CFMS WHEN NECESSARY)
IVP	INDIVIDUALLY VACUUM PACKED
IW	INDIVIDUALLY WRAPPED (used when U/I is EA – as in 24/2 OZ EA. If U/I is PG, CS, etc., then IW is eliminated and 24/2 OZ EA is changed to 24/2 OZ PG)
JR	JAR
JT	JOINT (IDENTIFY JOINTS FOR CKN WINGS IE: JT 1, JT 2, JT 1&2)
L/CAL	LOW CALORIE
L/CARBO	LOW CARBOHYDRATE(S)
L/LAC	LOW LACTOSE
l/s (lower case)	LIGHT SYRUP
lt (lowercase)	LIGHT
LB	POUND
LF	LOW FAT
LS	LOW SODIUM
LT	LITER
MARG	MARGARINE
MARIN	MARINATED
MAX	MAXIMUM
MESQ	MESQUITE
MG	MILLIGRAM
MIN	MINIMUM
ML	MILLILITER

MOZZ	MOZZARELLA
MSC	MECHANICALLY SEPARATED CHICKEN
MST	MECHANICALLY SEPARATED TURKEY
MULTI-USE (for E08s)	MULTI-PURPOSE
N#PXXXX (no spaces)	NAMP# FOR POULTRY
N#XXX (no spaces)	NAMP #
N/CAFF	CAFFEINE FREE
N/CHOL	CHOLESTEROL FREE OR NO CHOLESTEROL
N/LAC	NONE/NO OR LACTOSE FREE
NAE	NO ANTIBIOTICS EVER
NAF	NONAPPROPRIATED FUNDS
NAT	NATURAL
NAT JUICE	NATURAL JUICE PACK
NF	NONFAT
NITRO	NITROGEN
NO BAKE	PREP W/O BAKING
NONALC	NONALCOHOLIC
NS	NO SODIUM
NSA	NO SUGAR ADDED
O/R	OVEN READY
OATMEAL, INST	ROLLED OATS, INST
OATS, ROLLED	ROLLED OATS
OR	OVEN ROASTED
ORIG	ORIGINAL
OZ	OUNCE(S)
P/BK	PREBAKED
P/C	PRECOOKED
P/S	PART SKIM
PAR/BK	PARBAKED
PAR/BL	PARBOILED
PAR/C	PARCOOKED/PARTIALLY COOKED
PARM	PARMESAN, PARMIGIANA
PAST	PASTEURIZED
PB	PEANUT BUTTER
PBO	PIN BONE OUT
PDR	POWDER
PEP	PEPPERONI
PEPR	PEPPERS (used in item description, NOT item name)
PG	PACKAGE, PACK, POUCH
PHO-FREE	PARTIALLY HYDROGENATED OIL FREE
PIZZA-I	PIZZA, IND SERV
PIZZA-M	PIZZA, MULTI SERV
PK	PACK (as in solid pack or water pack tuna)
PKT	POCKET
PLA	POLYLACTIC ACID
PREP	PREPARED
PROV	PROVOLONE
PT	PINT
PUFI	Packed Under Federal Inspection
PUREE	PUREED
QT	QUART
QTR	QUARTER, QUARTERS, QUARTERED
R/CAL	REDUCED CALORIE
R/CARBO	REDUCED CARBOHYDRATE
R/CHOL	REDUCED CHOLESTEROL
R/LAC	REDUCED LACTOSE
RBERRY	RASPBERRY, RASPBERRIES
RD	DIAMETER OR ROUND
RECT	RECTANGULAR
REG	REGULAR
RES (for E08s)	RESISTANT
RESTRCT	RESTRUCTURED
RF	REDUCED FAT
RM	RIB MEAT
RS	REDUCED SODIUM
RST	ROASTED, ROAST
RTB	UNBAKED OR OVEN READY
RTC	READY TO COOK
RTS	READY TO SERVE
RTU	READY TO USE
SAUS	SAUSAGE
SBERRY	STRAWBERRY, STRAWBERRIES
SCRLS	SUCRALOSE
SDLS	SEEDLESS
SEAS	SEASONED
SF	SUGAR FREE
SHL	SHELLED (No shell; extracted from the shell)
SHLD	SHOULDER
SHRD	SHREDDED
SKLS	SKINLESS

SL	SLICED, SLICES
S/M ON	SIDE MUSCLE ON
SMK	SMOKED OR SMOKE
SOD-FREE	SODIUM FREE
SOL	SOLUTION
SPC	SOY PROTEIN CONCENTRATE
SQ	SQUARE
SS	SHELF STABLE
STK	STEAK
STRAIN	STRAINED
STRAIT	STRAIGHT
SUB	SUBMARINE
SUBST	SUBSTITUTE
SUPP	SUPPLEMENTS
SVG	SERVING
SW	SOUTHWESTERN
SWICH	SANDWICH
SWT	SWEET, SWEETENED
T&S	THAW AND SERVE
TEMP	TEMPERATURE
TF	TRANS FAT
TFF	TRANS FAT FREE
THK	THICK
TPB	THAW-PROOF-BAKE
TRB	TRIBE
TROP	TROPICAL
TSF	TEXTURED SOY FLOUR
TSP	TEXTURED SOY PROTEIN
TVP	TEXTURED VEGETABLE PROTEIN
UNIV GRIND	UNIVERSAL GRIND
UNFRST	UNFROSTED
UnGr	UNGRADED
UNIV	UNIVERSAL
UNSHL	UNSHELLED (In the shell; not extracted from its shell)
UNSWT	UNSWEETENED
US Ch Gr	US CHOICE GR
US GRA	US GRADE A
US Sel Gr	US SELECT GR
US#1	US #1 GRADE
USF	US FANCY GRADE
USF/XF	MIXED GRADES (EG)
USXF	US EXTRA FANCY GRADE
VAC PAC	VACUUM PACKAGED
VAN	VANILLA
VARIETY	VARIETY PACK
VEG	VEGETABLE
VIN	VINAIGRETTE
VIT	VITAMIN
VLS	VERY LOW SODIUM
VPP	VEGETABLE PROTEIN PRODUCT
W/(%) WATER	WATER ADDED (%)
W/D	WHITE/DARK (FOR MEAT; SAME AS BREAST/THIGH)
W/O	WITHOUT
W/RM	WITH RIB MEAT
W/WATER	WITH WATER
W/XXXX	WITH
WATER PREP	PREP W/WATER ONLY
WG	WHOLE GRAIN
WHIP	WHIPPED
WHL	WHOLE
WHT	WHITE
WILD	WILD CAUGHT
WMELON	WATERMELON
WOG	WITH OUT NECK & GIBLETS
WRP	WRAPPED
WT	WEIGHT
WTR ADD	WATER ADDED
WTR PROD	WATER PRODUCT
X-...(as in X-HEAVY)	EXTRA
XL	EXTRA LONG
YLD	YIELD

Latest Effective Date listed on the first page will indicate date of revision. Updated as needed.

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RATING SYMBOLOGY



ACCEPTABLE (GREEN) = Acceptable. No deviations from the contract or the item description stock number requirements.



MINOR NONCONFORMANCE (YELLOW) = Not fully acceptable. A Minor nonconformance is a deviation from the contract or the item description stock number requirements. This minor nonconformance is not likely to materially reduce the usability or serviceability of the item for its intended purpose or affect its condition and/or the continued storage of the item for further use. Examples of minor nonconformance: Cataloging issues; Minor workmanship/fabrication violations; Minor weight/portion control violations; Items that exhibit very slight freezer burn or dehydration on some sample units; Minor workmanship/fabrication or minor weight issues; Minor deviations from packing, packaging, labeling and marking requirements that would not necessitate a regulatory market suspension or affect DSCP's ability to recall the item. ACTION REQUIRED: This nonconformance requires attention from the PV. Minor nonconformance may be tolerated by the customer for a short period of time (until the PV receives a new product at OCONUS but for no more than 30 days at CONUS locations).



MAJOR NONCONFORMANCE (BLUE) = A major nonconformance, other than critical, is a deviation from the contract or the item description stock number requirements. This major nonconformance is a deviation that materially affects or is likely to have a major effect on the serviceability, usability, condition, and/or continued storage of an item for further use. Examples of major nonconformance's: Domestic source/regulatory/approved source violations; Wrong item; Grade failures or mismatch; Major workmanship/fabrication violations; Major weight/portion control violations; Item shelf life/ expiration date violations; Not latest season pack/crop year violations; Items that exhibit major freezer burn or dehydration, temperature abuse, and/or other off condition that although not likely to result in hazardous or unsafe conditions, the defect and/or combination of defects materially affect the item serviceability for its intended purpose and/or prevents the performance and production of an end item/meal by the customer; and/or major deviations from packing, packaging, labeling and markings that would necessitate a regulatory market suspension or have a major effect on DSCP's ability to recall the product. ACTION REQUIRED: PV is required to STOP ISSUE of the item, unless otherwise approved by the Contracting Officer.



CRITICAL NONCONFORMANCE (RED) = A critical nonconformance is a deviation that judgment and experience indicate consumption of the item is likely to result in hazardous or unsafe conditions for individuals. An item will receive a Red Rating if it contains a critical defect(s) that involve food safety issues such as wholesomeness, foreign material, contamination or adulteration issues that judgment and experience indicate consumption of the item is likely to result in hazardous or unsafe conditions for individuals. Examples of critical nonconformance's: Items with food safety concerns are those items that exhibit decomposition, contamination, foreign material, and/or other conditions that render an item unfit for human consumption **ACTION REQUIRED:** PV is required to **STOP ISSUE** of the item, immediately **NOTIFY DOD CUSTOMERS**, **REQUEST RETURN** of the item in question, and notify supplier/producer of the item (if applicable).

Go for Green® Coding Algorithm



For Go for Green® (G4G) color and sodium code assignments of foods as either recipes or ready-to-use (RTU) items, trained and certified G4G coders can use one of two methods: the Go for Green® Coding Calculator (web-based) or the Go for Green® Coding Worksheet (Word document). Coders enter nutrition information obtained from the nutrient-analysis printout (recipes) or the Nutrition Facts Panel (RTU items) and the ingredients list. The coding algorithm is programmed into the G4G Coding Calculator to quicken the process by automatically assigning points to an item based on the G4G Criteria. If using the G4G Coding Worksheet, coders add the value for each item by hand and then total the final score. Based on point values, color codes are assigned accordingly: Red (0–4 points), Yellow (5–8 points), and Green (9–13 points).

For sodium code assignment, coders obtain basic nutrition information from either the Nutrition Facts Panel or the nutrient-analysis printout (recipes). When using the Go for Green® Coding Calculator, coders select the food category (for example, entrées, grains or starches, vegetables, etc.) from the drop-down list and enter the sodium amount in the Sodium Code field. If using the Go for Green® Coding Worksheet, coders can refer to the Sodium Criteria Table (page 5) for the specific food category. Menu items are then designated as Low-, Moderate-, or High-sodium foods.

For Go for Green® (G4G) color code assignments of beverages, coders should refer to Go for Green® Coding for Beverages (page 6). Beverages are not coded for sodium.




Go for Green® Coding Calculator: *For use by trained and certified Go for Green® Coders only.*

Link: <http://hprc-online.org/nutrition/go-forgreen/codingcalculator/>

Color Code

Nutrition Component	Value	Scoring
Preparation	Is the cooking method deep-frying?	<input type="checkbox"/> Yes <i>* Items are automatically marked Red if this answer is "yes"</i>
Trans Fat	Does the product contain "partially hydrogenated" fat/oil (trans fat)?	<input type="checkbox"/> Yes <i>* Items are automatically marked Red if this answer is "yes"</i>
Additives	Does the product contain added monosodium glutamate (MSG)?	<input type="checkbox"/> Yes <i>* Items are automatically marked Red if this answer is "yes"</i>
Total Calories	Enter total number of calories This is used to determine the percentage of total and saturated fat only.	<input type="text"/> cal
% of calories from saturated fat	How many grams of SATURATED fat? or What % of calories are from SATURATED fat?	<input type="text"/> g or <input type="text"/> %
% of calories from total fat	How many grams of TOTAL fat? or What % of calories are from TOTAL fat?	<input type="text"/> g or <input type="text"/> %
Fiber	Grams of fiber per serving	<input type="text"/> g
Sugar	Grams of <u>total</u> sugar per serving	<input type="text"/> g
Processing	How processed are the ingredients in the product? Mostly:	<input type="radio"/> Whole foods <input type="radio"/> Lightly processed <input type="radio"/> Moderate to highly processed

Results

 Green 9-13 Points
 Yellow 5-8 Points
 Red <5 Points
Current Score: 0

Sodium Code

Type of Food	Select type of food from list Note: beverages and fruits will not be labeled for sodium	-- Choose One --
Mg of Sodium	Enter total mg of sodium per serving	<input type="text"/> mg

Results

select type of food High: Moderate: Low: 
Final Score:

Final Results

Color Code	Sodium Code	Copy to Clipboard <input type="button" value="Copy"/>
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Go for Green® Coding Worksheet

For use by trained and certified Go for Green® Coders only

Color Code
Nutrition Component
Value
Possible points
Points

Preparation

Is the cooking method of the product deep-frying?

Stop here: Automatically Red

Trans Fat

Does the product contain “partially hydrogenated” fat/ oil (trans fat)?

Stop here: Automatically Red

Additives

Does the product contain added monosodium glutamate (MSG)?

Stop here: Automatically Red

% of calories from saturated fat

Calculate % of calories from SATURATED fat or use nutrient analysis

≤ 10% sat fat = 2

11–15% sat fat = 1

≥ 16% sat fat = 0

% of calories from total fat

Calculate % of calories from TOTAL fat

*Total fat may be higher than 30% and still score 2 points for select items if the saturated fat is ≤10%. Items that may qualify for this exception include salmon and salad dressings or condiments made with heart-healthy fats.

≤ 30% total fat* = 2

31–49% total fat = 1

≥ 50% total fat = 0

Fiber

G of fiber per serving

> 6 g = 3

4–6 g = 2

2–3.9 g = 1

< 2 g = 0

Sugar

G of total sugar per serving

<12 g of sugar=3

12–18 g of sugar=1

> 18 g of sugar = 0

Nutrition Component
Value
Possible points
Points

Processing

How processed are the ingredients in the product? Mostly:

Whole-food ingredients: fresh or frozen vegetables, fresh fruits, nuts, seeds, wholegrains, unprocessed meat, poultry, and seafood, canned tomatoes, beans, and plain dairy products.

Some processed ingredients: canned plain vegetables, canned fruits in juice or water, dehydrated fruits or vegetables, canned soups, meat or poultry injected with solution, uncured deli meats

Moderately to highly processed and/or refined ingredients: refined (white) grains (for example, white bread, rice, and pasta), canned fruits or vegetables with added saturated fat and/or low- to-moderate amounts of added sugar, nitrates / nitrites, artificial flavors, non-nutritive sweeteners: Acesulfame potassium ("Sunett" or "Sweet One"), Aspartame ("Equal" or "NutraSweet"), Neotame, Saccharin ("Sweet 'N Low"), Sucralose ("Splenda"), Truvia, Stevia

Processing that minimally affects nutritional value

Mostly whole food

= canning, dehydrating, freezing, etc. What is added ingredients = 3, during processing may be unhealthy, but the processes themselves are not harmful
processing that effects nutritional value=

Lightly processed, but still of moderate nutritional value = 1

Processes/ingredients where nutrients have been stripped

Moderately to highly away and/or artificial flavors processed and/or refined and/or colors have been added, curing ingredients = 0

Sodium Criteria

Sodium is part of the Go for Green® initiative. Sodium levels of foods are labeled by the Low, Moderate, or High salt-shaker symbols shown below.

The sodium code works together with the Green, Yellow, and Red code to help diners choose foods that are acceptable for them. Sodium needs vary from person to person, depending on activity level and health concerns.

‡ Sodium values will be revised at three-year intervals, as more reduced-sodium products and recipes become available.

* Full-plate meal includes fruit and dairy.

** Entrees exclude fruit and dairy.

Sodium Content



LOW



MODERATE



HIGH

Full-plate Meal*

< 800 mg

800–1500 mg

>1500 mg

Entrée**

Protein, vegetables, starch

< 650 mg

650–1100 mg

>1100 mg

Entrée**

Protein and vegetables

< 450 mg

450–800 mg

> 800 mg

Entrée**

Protein and starch (carb)

< 600 mg

600–950 mg

> 950 mg

Protein only

< 350 mg

350–800 mg

> 800 mg

Grains & Other Starches

< 300 mg

300–700 mg

> 700 mg

Vegetables

< 150 mg

150–400 mg

> 400 mg

Soup

< 450 mg

450–600 mg

> 600 mg

Dairy

< 150 mg

150–300 mg

> 300 mg

Condiments, Gravies

< 200 mg

200–300 mg

> 300 mg

Dessert

< 300 mg

300–600 mg

> 600 mg

Beverages

Will not be labeled for sodium

Fruits

Will not be labeled for sodium

Sodium Code

Reference Sodium Criteria Table to identify appropriate Low-, Moderate-, or High-sodium code

Sodium Code: _____

Scoring (total points)

 Green=9-13

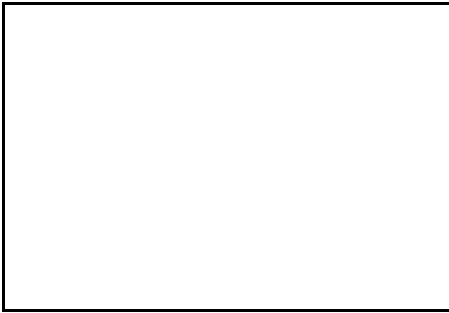
 Yellow =5-8

 Red = <5

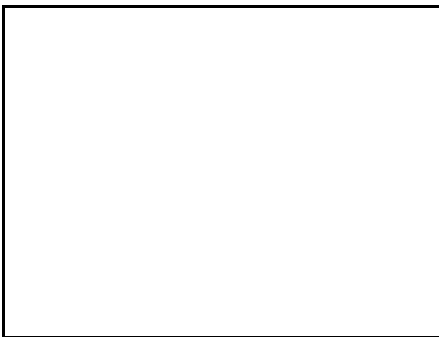
Go for Green® Coding for Beverages

The Go for Green® Coding Calculator and Go for Green® Coding Worksheet shouldn't be used to code beverages. Instead, use the following coding table. Beverages are coded based on added sugar content, artificial ingredients, saturated fat content, and healthful nutrients such as vitamins and minerals. Provide G4G educational materials to service members to help them make informed choices too.

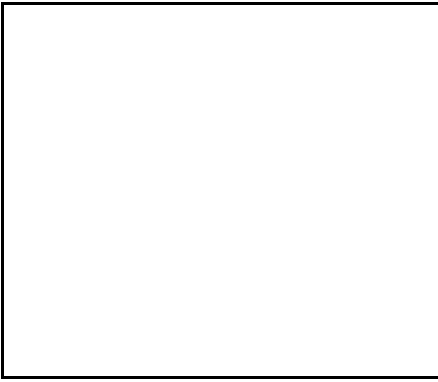
Code Beverages



Water (plain or carbonated)
Naturally flavored water, including fruit/vegetable/herb-infused (no artificial sweeteners)
Herbal tea
Unsweetened iced or hot tea
Unsweetened iced or hot coffee
100% vegetable juice
Milk, unsweetened (skim, 1%)
Milk alternatives: soy, almond, rice, unsweetened or plain with added calcium and vitamin D



Sports drinks
100% fruit juice
Lightly sweetened iced or hot tea
Coffee with small amounts of sugar, cream, or milk
Artificially sweetened beverages (diet or light sodas, tea, juices, and many flavored waters)
Milk, unsweetened (2%)
Flavored milk (skim, 1%, 2%) (vanilla, chocolate, etc.)
Flavored milk alternatives: coconut, soy, almond, and rice
Hot chocolate made with water or milk (skim, 1%, 2%)



Energy drinks

Sweet tea

Coffee with large amounts of whole milk or cream and sugars or syrups

Sweetened beverages of any kind (sodas, fruit punches, and juice drinks)

Milk, plain or flavored (whole)

Hot chocolate made with whole milk, cream, or half-and-half

NOTE: Use the Go for Green® Coding Calculator or Go for Green® Coding Worksheet to code smoothies.