

INCH-POUND

A-A-20209

December 30, 1994

COMMERCIAL ITEM DESCRIPTION

BEEFSTEAK, RESTRUCTURED, GRILLED, THERMOSTABILIZED

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description.

1. SCOPE

1.1 This Commercial Item Description (CID) covers thermostabilized, grilled, restructured (sectioned, chunked, chopped, or flaked and formed) beefsteak, packed in flexible pouches, suitable for use by the Federal Government and as a component of the Meal, Ready-to-Eat, Individual.

2. SALIENT CHARACTERISTICS

2.1 Processing. The beefsteak shall be prepared in accordance with good commercial practice and shall conform to the applicable provisions of the Meat and Poultry Inspection Regulations of the U.S. Department of Agriculture (USDA).

2.2 Ingredients. The beefsteak shall contain USDA/Food and Drug Administration (FDA) approved beef and grill flavorings. The beefsteak may contain alkaline phosphates which are incorporated into the formulation in accordance with the restrictions established by the Food Safety and Inspection Service (FSIS), USDA. The beefsteak shall not contain non-meat extenders, curing agents (nitrites or nitrates), added water, or finely ground beef and fat as binding ingredients.

2.2.1 Beef. The beefsteak shall be prepared from Institutional Meat Purchase Specifications (IMPS) Item No. 161 (beef round, shank off, boneless, trimmed). The meat shall be USDA "Select or higher". The beef shall be in excellent condition.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, U.S. Army Natick Research, Development, and Engineering Center, ATTN: SATNC-WRE, Natick, MA 01760-5018.

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2.3 Finished product. The finished product shall be a grilled, restructured beefsteak in natural juices (purge). The thickness of an individual beefsteak shall be 5/8 inch (15.9 mm) \pm 1/8 inch (1.59 mm). The finished product shall show no evidence of excessive heating (materially darkened or scorched).

2.3.1 Appearance. The finished product shall have the appearance of a grilled, natural beef strip loin steak with dark brown to black grill marks (mechanically applied brand marks may be substituted for naturally occurring grill marks). Three to six grill marks shall be applied in a diagonal direction to either one or both side(s) of the beefsteak. A crisscross pattern may be applied using 3 to 6 diagonal grill marks running in the opposite direction to either one or both side(s) of the beefsteak. The purge shall have a clear and golden/yellow appearance and may contain flakes of meat from the grilled beefsteak. There shall be no foreign color to the product.

2.3.2 Odor and flavor. The beefsteak may possess slight flavor characteristics of pot roast or a slightly salty taste. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, sour, rancid, or moldy.

2.3.3 Texture. The texture shall simulate the hardness (initial bite) and chewing characteristics that are normally found in a moderately tender, whole muscle beefsteak. Ground beef texture (such as, but not limited to grainy) is not acceptable. The beefsteak shall be cohesive, slightly juicy, and shall not leave an oily mouth coating when chewed.

2.3.4 Foreign material. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

2.3.5 Drained weight. The drained weight shall not be less than 3.6 ounces (102.1 g).

2.3.6 Fat and salt content. The fat content of an individual pouch shall not be less than 8.0 percent or greater than 15.0 percent. The salt content of an individual pouch shall not be greater than 2.0 percent.

2.4 Pouch filling and sealing. Each pouch shall be filled with one beefsteak so as to conform to the finished product and analytical requirements.

2.5 Thermoprocessing. The filled and sealed pouch shall be in the retort process within 2 hours after sealing and shall be thermoprocessed by retorting until a sterilization value (F_0) of not less than 6 has been achieved.

2.6 Analytical requirements. Eight filled, sealed, and thermoprocessed pouches shall be selected at random from the lot regardless of lot size and individually tested for fat and salt

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content. The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements, as indicated by USDA test results, shall be cause for rejection of the lot. The sample shall be prepared according to the Official Methods of Analysis of the AOAC, Method Number 983.18 or 983.18A, and analyzed using the following methods:

<u>Test</u>	<u>Method Number</u>
Fat	960.39, 976.21, 985.15
Salt	935.47

3. REGULATORY REQUIREMENTS

3.1 The meat component and the finished product shall originate and be produced, processed, and stored in plants regularly operating under the Meat and Poultry Inspection Regulations of the U.S. Department of Agriculture. The delivered grilled, restructured beefsteak shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the grilled, restructured beefsteak within the commercial marketplace. Delivered grilled, restructured beefsteak shall comply in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

4. QUALITY ASSURANCE PROVISIONS

4.1 Contractor's certification. The contractor shall certify and maintain substantiating evidence that the grilled, restructured beefsteak offered meets the salient characteristics of this CID, and that the grilled, restructured beefsteak conforms to the producer's own drawings, specifications, standards, and quality assurance practices, and is the same grilled, restructured beefsteak offered for sale in the commercial marketplace. The Government reserves the right to require proof of such conformance prior to the first delivery and thereafter as may be otherwise provided under the provisions of the contract.

4.2 Quality assurance. When required in the solicitation, contract, or purchase order, the Meat Grading and Certification Branch, Livestock and Seed Division, Agricultural Marketing Service (AMS), U.S. Department of Agriculture, will determine the quality assurance of the grilled, restructured beefsteak according to Meat Grading and Certification Branch procedures. The grilled, restructured beefsteak shall be examined or tested in accordance with the criteria contained in the salient characteristics of the CID, solicitation, contract, or purchase order, and when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

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5. PACKAGING

5.1 Preservation, packing, labeling, and marking. Preservation, packing, labeling, and marking shall be as specified in the solicitation, contract, or purchase order.

6. NOTES

6.1 Sources of documents.

6.1.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC may be obtained from: **AOAC International, 2200 Wilson Boulevard, Suite 400, Arlington, VA 22201-3301.**

6.1.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 200 to end. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1-199. The U.S. Standards for Grades of Carcass Beef are contained in 54 CFR. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

Copies of the Institutional Meat Purchase Specifications (IMPS) are available from: **Livestock and Meat Standardization Branch, Livestock and Seed Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2603, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service Bureau, Specifications Section, Suite 8100, 470 L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit request for copies of this CID to: **Standardization Documents Order Desk, Building 4, Section D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

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MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review activities

Army - MD, QM
Navy - MC
DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - FDA, NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

Army - GL

(Project 8905-1136)