

INCH-POUND

A-A-20256
July 16, 1997

COMMERCIAL ITEM DESCRIPTION

**BEEF PATTY PRODUCTS, FULLY COOKED,
INDIVIDUALLY QUICK FROZEN**

**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 individually quick frozen (IQF), fully cooked beef patty products, packed in commercially acceptable containers.

2. CLASSIFICATION.

2.1 The IQF, fully cooked beef patty products shall conform to the types, styles, flavors, shapes, cooked weights, child nutrition meal pattern requirements (CN labeling), cooked product range of fat, and type cook in the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, flavors, shapes, cooked weights, CN labeling, range of fat, and type cook.

Type I - Ground beef patties [beef and seasonings only]

Type II - Beef patties [combination of ground beef and vegetable protein product (VPP) with seasonings] Style(s) and Flavor(s) shall be as specified by the purchaser.

Type III - Lean beef patties [must comply with 9 CFR 317.362 (c)(1) Meat and Poultry Regulations of the U.S. Department of Agriculture]. Style(s) and Flavor(s) shall be as specified by the purchaser.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

FSC 8905

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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- Style A** - VPP (textured flour)
- Style B** - VPP (granular or textured concentrate)
- Style C** - VPP (textured isolate)

- Flavor 1** - Flamebroiled/Grilled (no added flavoring)
- Flavor 2** - Hickory
- Flavor 3** - Mesquite
- Flavor 4** - Onion
- Flavor 5** - Other

- Shape (a)** - Round
- Shape (b)** - Strip
- Shape (c)** - Other

- Cooked weight (1)** - 1.5 ounces
- Cooked weight (2)** - 2.0 ounces
- Cooked weight (3)** - 2.4 ounces
- Cooked weight (4)** - 2.5 ounces
- Cooked weight (5)** - 2.6 ounces
- Cooked weight (6)** - Other

- CN labeling (i)** - 1.5 ounce meat/meat alternative
- CN labeling (ii)** - 2.0 ounce meat/meat alternative
- CN labeling (iii)** - 2.25 ounce meat/meat alternative
- CN labeling (iv)** - 2.5 ounce meat/meat alternative
- CN labeling (v)** - 2.75 ounce meat/meat alternative
- CN labeling (vi)** - Other

- Range of fat (I)** - More than 0 gram, but not more than 5.0 grams of fat 1/
- Range of fat (II)** - Not less than 5.1 grams, but not more than 10.0 grams of fat 1/
- Range of fat (III)** - Not less than 10.1 grams, but not more than 15.0 grams of fat 1/
- Range of fat (IV)** - Not less than 15.1 grams, but not more than 20.0 grams of fat 1/
- Range of fat (V)** - Not less than 20.1 grams, but not more than 25.0 grams of fat 1/
- Range of fat (VI)** - Not less than 25.1 grams, but not more than 30.0 grams of fat 1/

1/ On a cooked basis.

- Type cook (A)** - Flamebroiled/charbroiled
- Type cook (B)** - Grilled
- Type cook (C)** - Other

3. SALIENT CHARACTERISTICS.

3.1 Raw ingredients:

3.1.1 Preparation: The IQF, fully cooked beef patty products shall be prepared in accordance with good commercial practice. Meat used in the IQF fully cooked beef patty products must meet the requirements of the Food Safety and Inspection Service regulations.

3.1.2 Meat: The meat shall be free of bones, cartilages, prefemoral, propliteal, and prescapular and other exposed lymph glands, heavy connective tissue and the tendinous ends of shanks, shoulder clods, and knuckles. Beef deboned utilizing the Advanced Meat Recovery (ARM) system shall not be used.

3.1.3 Meat and vegetable protein product: The Style of VPP used in Type II and Type III IQF, fully cooked beef patty products shall be specified in the solicitation, contract, or purchase order. This item is approved for use in Child Nutrition Programs except the VPP shall be added. The VPP may be used dry, partially hydrated, or fully hydrated. If not specified, the dry VPP shall be fully hydrated to yield a minimum of 18 percent protein. To determine the maximum amount of water to be mixed with the dry VPP to 18 percent protein in the mixture, the following equation shall be used:

$$\frac{[\text{Percent protein on "as is" basis}]}{18} - 1 = x$$

x = maximum pounds of water to be added to each pound of dry VPP.

No other "fillers" or "extenders" are permitted. The VPP used shall be identified by its common and usual name in the ingredient statement. The VPP used must meet the nutritional specifications established by the U.S. Department of Agriculture, Food and Consumer Services regulations.

3.1.3.1 Substitution rate: Unless otherwise specified, the maximum percent of hydrated VPP in the combined finished product shall be as follows:

Textured flour	- 15.0 percent
Granular concentrate	- 20.0 percent
Textured concentrate	- 25.0 percent
Texture isolate	- 25.0 percent

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3.1.4 Seasonings: Seasoning shall include salt, ground white pepper, onion powder, garlic powder, and beef flavoring (except Type I which may not have water or liquid seasoning). The seasoning blends shall not exceed the following microbiological standards:

Standard Plate Count	less than 50,000/gram
Yeast/Mold	less than 100/gram
E. coli	Negative
Salmonella	Negative

When specified in the solicitation, contract, or purchase order, flavor seasoning may be included; e.g., hickory, mesquite, and onion.

3.1.5 Antioxidants and oxygen interceptors: Antioxidants and oxygen interceptors shall be used to retard rancidity in accordance with the provisions of 318.7(c)(4), Meat and Poultry Regulations of the U.S. Department of Agriculture. Type I ground beef patties shall not contain antioxidants.

3.2 Cooked product:

3.2.1 Cooking: The beef patties shall be fully cooked in accordance with Food Safety and Inspection Service regulations. Unless otherwise specified in the solicitation, contract, or purchase order, the placement of grill (char) marks on the finished patties shall be at the option of the contractor.

3.2.2 Appearance and color: The IQF, fully cooked beef patty products shall have a normal appearance and color for the Type and Flavor of beef patty specified in the solicitation, contract, or purchase order.

3.2.3 Odor and flavor: The odor and flavor shall be characteristic of IQF, fully cooked beef patty products specified in the solicitation, contract, or purchase order. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

3.2.4 Foreign material: Determination of wholesomeness and acceptability with respect to the presence of foreign material (e.g.; glass, dirt, insect parts, hair, wood, or metal) shall be made by a Food Safety and Inspection Service employee. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

3.3 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the IQF, fully cooked beef patty products shall be manufactured not more than 90 days prior to delivery.

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3.4 Freezing: After cooking, the patties shall be individually quick frozen to an internal temperature of 10°F (-12.2°C) or lower, prior to packaging. An interim cool-down and drain period may be allowed for cooked patties before entering the freezing chamber. After IQF, the patties shall be packaged and the internal temperature of the product must be 0°F (-17.8°C) or lower at the time the patties are prepared for delivery. The IQF, fully cooked beef patty products shall be maintained at a temperature of 0°F (-17.8°C) or lower during shipment.

3.5 Analytical requirements: Unless otherwise specified, analytical requirements for the IQF, fully cooked beef patty products shall be as follows:

3.5.1 Fat content: The fat content of the IQF, fully cooked beef patty products shall be as specified in the solicitation, contract, or purchase order.

3.5.2 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 983.18(a). The sample to be analyzed shall be a composite of product from the three containers.

3.5.3 Analytical testing: The sample shall be analyzed using the following method:

<u>Test</u>	<u>Method</u>
Fat	960.39, 976.21, or 985.15

3.5.4 Test results: The test results shall be reported to the nearest 0.1 gram. Any result not conforming to the fat content stated in the solicitation, contract, or purchase order shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 The meat component and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder. The delivered IQF, fully cooked beef patty products shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the IQF, fully cooked beef patty products within the commercial marketplace. Delivered IQF, fully cooked beef patty products shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

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5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The IQF, fully cooked beef patty products provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same IQF, fully cooked beef patty products offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order, the Meat Grading and Certification Branch (MG&CB), Livestock and Seed Division, Agricultural Marketing Service, U.S. Department of Agriculture, will determine the quality assurance of the IQF, fully cooked beef patty products according to MG&CB specified procedures. The IQF, fully cooked beef patty products shall be examined or tested for conformance with the criteria contained in the salient characteristics of the CID, the 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.

6. PACKAGING.

6.1 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.

7. NOTES.

7.1 Purchasers shall specify:

- Type(s) of IQF, fully cooked beef patty products required.
- Style(s) of Type II and Type III IQF, fully cooked beef patty products required.
- Flavor(s) desired of Type II or Type III IQF, fully cooked beef patty products.
- Shape(s) desired of IQF, fully beef patty products.
- Cooked weight(s) desired of IQF, fully cooked beef patty products.
- Type cook(s) desired of IQF, fully cooked beef patty products.
- Range of fat(s) desired of IQF, fully cooked beef patty products.
- When grill (char) marks placement are other than contractor's option.
- If labeling is different from commercial practice.

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7.2 Sources of documents.

7.2.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

7.2.2 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 is contained in 21 CFR Parts 1 to 199. 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, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243.**

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

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

USDA - FV