

METRIC**A-A-20275A****January 28, 2008****SUPERSEDING****A-A-20275****September 24, 1997****COMMERCIAL ITEM DESCRIPTION****MEAT ALTERNATIVE PRODUCTS, INDIVIDUALLY FROZEN**

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers individually frozen meat alternative products (meat alternative products) packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES.**2.1 Purchasers *shall* specify the following:**

- Type(s), style(s), product weight(s), and flavor(s) of meat alternative products required (Sec. 3).
- When ingredient type 2 (Certified as Organic) is required (Sec. 3 and Sec. 5.1).
- When meat alternative products need to meet child nutrition meal pattern requirements (CN labeling) (Sec. 3 and Sec. 5).
- When the age requirement at time of delivery is different than specified (Sec. 5.4).
- When the fat and sodium requirements are different than specified (Sec. 6.1.1).
- When analytical requirements need to be verified by USDA (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may* specify the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2)
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The meat alternative products shall conform to the following list which shall be specified in the solicitation, contract, or purchase order. When child nutrition meal pattern contribution information is required, the meat alternative products shall be labeled with the CN label and comply with the USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program regulation (7 CFR Part 210, Appendices A and C), which shall be specified in the solicitation, contract, or purchase order.

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Types, styles, product weights, flavors, ingredient types, and CN labeling.

Type I - Soy-based

Style A - Patty-shaped

Product weight 1 - 56.7 - 68.0 g (2.0 - 2.4 oz)

Product weight 2 - 70.9 - 85.0 g (2.5 - 3.0 oz)

Product weight 3 - 87.9 - 96.4 g (3.1 - 3.4 oz)

Product weight 4 - 99.2 - 110.6 g (3.5 - 3.9 oz)

Product weight 5 - 113.4 - 124.7 g (4.0 - 4.4 oz)

Product weight 6 - 127.6 - 141.8 g (4.5 - 5.0 oz)

Product weight 14 - Other

Style B - Nugget-shaped

Product weight 7 - 20.0 - 25.0 g (0.7 - 0.88 oz)

Product weight 14 - Other

Style C - Breakfast “sausage” links

Product weight 8 - 22.5 - 23.0 g (0.79 - 0.81 oz)

Product weight 14 - Other

Style D - Breakfast “sausage” patty

Product weight 9 - 38.0 - 40.8 g (1.34 - 1.44 oz)

Product weight 14 - Other

Style E - “Hot” dogs/“Frankfurters”

Product weight 10 - 57.0 g (2.0 oz)

Product weight 14 - Other

Style F - Corn dogs

Product weight 11 - 71.0 g (2.5 oz)

Product weight 14 - Other

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Style G - “Bacon” strips

Product weight 12 - 8.0 - 8.5 g (0.28 - 0.30 oz)

Product weight 13 - 19.0 g (0.67 oz)

Product weight 14 - Other

Style H - Crumbles

Flavor a - Unflavored

Flavor b - Pizza

Flavor c - Other

Style J - “Meatballs”

Style K - “Rib”-shaped

Product weight 2 - 70.9 - 85.0 g (2.5 - 3.0 oz)

Product weight 14 - Other

Style L - Rectangle-shaped

Product weight 2 - 70.9 - 85.0 g (2.5 - 3.0 oz)

Product weight 14 - Other

Style M - Other

Type II - Vegetable-based

Style A - Patty-shaped

Product weight 2 - 70.9 - 85.0 g (2.5 - 3.0 oz)

Product weight 3 - 87.9 - 96.4 g (3.1 - 3.4 oz)

Product weight 5 - 113.4 - 124.7 g (4.0 - 4.4 oz)

Product weight 6 - 127.6 - 141.8 g (4.5 - 5.0 oz)

Product weight 14 - Other

Style L - Rectangle-shaped

Product weight 2 - 70.9 - 85.0 g (2.5 - 3.0 oz)

Product weight 14 - Other

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Style M - Other

Type III - Legume-based

Style A - Patty-shaped

Product weight 3 - 87.9 - 96.4 g (3.1 - 3.4 oz)

Product weight 5 - 113.4 - 124.7 g (4.0 - 4.4 oz)

Product weight 14 - Other

Style L - Rectangle-shaped

Product weight 2 - 70.9 - 85.0 g (2.5 - 3.0 oz)

Product weight 14 - Other

Style M - Other

Ingredient type 1) - Not certified as organic

Ingredient type 2) - Certified as organic

When child nutrition meal pattern contribution information is required:

CN labeling (I) - Provides 57 g (2.01 oz) equivalent meat alternate 1/ 2/

CN labeling (II) - Provides 70.9 g (2.5 oz) equivalent meat alternate 1/ 2/

CN labeling (III) - Provides 77.96 g (2.75 oz) equivalent meat alternate 1/ 2/

CN labeling (IV) - Provides 82 g (2.89 oz) equivalent meat alternate 1/ 2/

CN labeling (V) - Provides 96.39 g (3.4 oz) equivalent meat alternate 1/ 2/

CN labeling (VI) - Other 1/ 2/

1/ When bread alternate contribution is required, the breading must be made with whole grain or enriched flour/meal.

2/ If meat alternate contribution is required, the meat alternative products must be CN labeled and comply with USDA, FNS, Child Nutrition Programs, National School Lunch Programs regulations (7 CFR Part 210, Appendices A and C) and receive FNS final label approval.

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).

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- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The meat alternative products shall be processed in accordance with good manufacturing practices (21 CFR Part 110). When organic meat alternative products are specified in the solicitation, contract, or purchase order, the meat alternative products shall be processed in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Conformance (COC) shall be provided to verify that the product was processed in accordance with the National Organic Program requirements.

5.2 Ingredients. Ingredients used in the meat alternative products shall be of Food Chemicals Codex purity or U.S. Pharmacopeia National Formulary quality. A COC shall be provided indicating that the ingredients used for the organic meat alternative products conform to the organic products requirements.

5.2.1. Type I soy-based ingredients. The Type I soy-based meat alternative products shall contain one or more types of soy protein, such as but not limited to textured vegetable protein, soy protein isolate, hydrolyzed soy protein, and soy protein concentrate; salt, natural flavors from non-meat sources, caramel color, and vegetable oils, such as but not limited to corn, soybean, sesame, canola, sunflower, and safflower. The Type I soy-based meat alternative products may contain hydrolyzed corn protein, hydrolyzed wheat protein, wheat flour, corn flour, onion powder, garlic powder, spices, egg whites, vegetables, flavorings, sweeteners, colorings, leavening agents, thickeners, and preservatives.

5.2.2 Type II vegetable-based ingredients. The Type II vegetable-based meat alternative products shall contain vegetables such as but not limited to mushrooms, water chestnuts, onions, carrots, bell peppers, black olives, broccoli, and tomatoes; salt, and vegetable oils, such as but not limited to corn, soybean, sesame, canola, sunflower, and safflower. The Type II vegetable-based meat alternative products may contain soy or other vegetable proteins, cooked brown rice, wheat flour, corn flour, rolled oats, onion powder, garlic powder, spices, egg whites, flavorings, sweeteners, colorings, leavening agents, thickeners, and preservatives.

5.2.3 Type III legume-based ingredients. The Type III meat alternative products shall contain black beans, cooked brown rice, one or more types of soy protein, such as but not limited to textured vegetable protein, soy protein isolate, hydrolyzed soy protein, and soy protein concentrate, and vegetable oils, such as but not limited to corn, soybean, sesame, canola, sunflower, and safflower. The Type III meat alternative products may contain rolled oats, chilies, bell peppers, wheat flour, corn flour, onion powder, garlic powder, spices, egg whites, flavorings, sweeteners, colorings, leavening agents, thickeners, and preservatives.

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5.2.4 Flour. When CN Labeling is specified in the solicitation, contract, or purchase order, the wheat flour used in the meat alternative products shall conform to the U.S. Standard for Enriched Flour (21 CFR § 137.165) or the U.S. Standard for Whole Wheat Flour (21 CFR § 137.200), as applicable. When CN Labeling is specified in the solicitation, contract, or purchase order, the corn flour used in the meat alternative products shall conform to the U.S. Standard for Enriched Corn Meals (21 CFR § 137.255).

5.2.5 Egg whites. The egg whites used in the meat alternative products shall conform to pasteurized egg products produced in accordance with the applicable provisions of the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590). The egg white product in their final package form shall be sampled and analyzed for the presence of *Salmonella* in accordance with regulatory requirements (9 CFR § 590.580) by the manufacturer of the egg white product. The egg white products used shall be certified according to 9 CFR 590.402 as to their conformance as inspected egg white products that bear official identification, therefore representing that the egg white products has been officially inspected.

5.3 Finished product. The meat alternative products shall show no evidence of excessive heating (materially scorched).

5.3.1 Odor and flavor. The meat alternative products shall have an odor and flavor characteristic of frozen meat alternative products. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

5.3.2 Color. There shall be no foreign color to the product.

5.3.3 Texture and shape. The texture of the thawed meat alternative products shall be firm, not rubbery or mushy. The shape of the meat alternative products shall be cohesive and maintain the appearance of the Style specified in the solicitation, contract, or purchase order.

5.4 Foreign material. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

5.5 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the meat alternative products shall be manufactured not more than 180 days prior to delivery.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirement. The analytical requirements for the meat alternative products shall be as follows:

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6.1.1 Fat content. The fat content of the meat alternative products shall not exceed 3.0 g per 65 g (2.3 oz) of finished product.

6.1.2 Sodium content. The sodium content of the meat alternative products shall not be more than 500 mg per 65 g (2.3 oz) of finished product.

6.1.3 Salmonella. The meat alternative products shall be *Salmonella* negative.

6.2 Product verification. When USDA verification of the analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 454 g (1 lb) and prepared from subsamples drawn from randomly selected containers. Subsamples shall be a minimum of one patty/nugget/link/dog/strip/crumble/meatball/rib/rectangle and shall contain the appropriate number of patties/nuggets/links/dogs/strips/crumbles/meatballs/ribs/rectangles to yield a 454 g (1 lb) sample when composited.

6.3 Test portion size. The test portions shall be derived from the composite sample specified in Sec. 6.2. The test portion size for testing *Salmonella* shall be 325 g (11.46 oz).

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analysis shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Fat	948.15
Sodium	969.23
<i>Salmonella</i>	996.08, 986.35, 967.26, 2003.09, 2004.03

6.4 Test results. The test results for fat and sodium shall be reported to the nearest 0.01. The test results for *Salmonella* shall be reported as positive or negative. Any result not conforming to the analytical testing shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the meat alternative products provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same prepared meat alternative products offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered meat alternative products shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to

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the preparation, packaging, labeling, storage, distribution, and sale of meat alternative products within the commercial marketplace. Delivered meat alternative products shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. The delivered meat alternative products shall comply with the allergen labeling requirements of the Food Allergen Labeling and Consumer Protection Act. When the meat alternative products are used for the School Breakfast Program, the meat alternative products must comply with all applicable provisions of the Child Nutrition Programs.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2*

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

9.1.2 Plant survey. A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished meat alternative products distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB),

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Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the meat alternative products in accordance with PPB procedures which include selecting random samples of the packaged meat alternative products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the meat alternative products for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of meat alternative products and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA contacts.

12.1.1 USDA certification contact. For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: Terry.Bane@usda.gov.**

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: shirleyj.wright@usda.gov.**

12.3 CN labeling contact. For CN labeling information, contact the **Head, Technical Assistance Section, Child Nutrition Division, Food and Nutrition Service, 3101 Park Center Drive, Room 632, Alexandria, VA 22302, telephone (703) 305-2609 or on the Internet at : <http://www.fns.usda.gov/cnd/cnlabeling>.**

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12.3 Sources of documents.

12.3.1 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. You may contact AOAC International on (301) 924-7077 or on the Internet at: www.aoac.org.**

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeial Convention, 12601 Twinbrook Parkway, Rockville, MD 20852-1790, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148. Internet address: www.usp.org.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the National Organic Program are contained in 7 CFR, Part 205. The Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, and 226 (Child Nutrition Program serving sizes are based on the Food Buying Guide for Child Nutrition Programs, available online at <http://teamnutrition.usda.gov/Resources/foodbuyingguide.html>). The Inspection of Egg Products are contained in 9 CFR 590. The Fair Packaging and Labeling Act are contained in 16 CFR, Parts 500 to 503. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: 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 or on the Internet at: www.access.gpo.gov/nara.**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation and Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

A-A-20275A**MILITARY INTERESTS:****CIVIL AGENCY COORDINATING ACTIVITIES:****Military Coordinating Activity:**

Army - GL

DOJ - BOP

HHS - NIH, HIS, FDA

USDA - FV

VA - OSS

Custodians

Army - GL

Navy - SA

Air Force - 35

PREPARING ACTIVITY:

USDA - FV

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

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