

METRIC

A-A-20361A

April 16, 2015

SUPERSEDING

A-A-20361

December 30, 2009

COMMERCIAL ITEM DESCRIPTION

CHICKEN BREAST FILLETS, WITH OR WITHOUT RIB MEAT, SEASONED, IN FLEXIBLE POUCHES

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

1. SCOPE. This CID covers seasoned chicken breast fillets, with or without rib meat, in flexible pouches (seasoned chicken breast fillets) packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s) of seasoned chicken breast fillets desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1)
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

2.2 Purchasers *may specify* the following:

- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The seasoned chicken breast fillets must conform to the following list which must be specified in the solicitation, contract, or purchase order.

Types.²

Type I - Garlic and herb seasonings

Type II - With barbecue sauce

¹ For USDA purchase specifications please visit the following websites: [Commodity Purchase Specifications for Agricultural Marketing Service \(AMS\)](#) and [Commodity Purchase Specifications for Farm Service Agency \(FSA\)](#).

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

A-A-20361A**Type III** - Southwest seasonings**Type IV** - Other (*as specified by the purchaser*)**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products must meet the requirements of the:**

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

5. PROCESSING GUIDELINES.

5.1 Preparation and processing. The seasoned chicken breast fillets must be processed in accordance with the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Poultry Products Inspection Regulations (9 Code of Federal Regulations (CFR) Part 381), the Food Standards and Labeling Policy Book, be manufactured under Sanitary Standard Operation Procedures (SSOP) (9 CFR Part 416), and be in compliance with Hazard Analysis and Critical Control Point (HACCP) system requirements (9 CFR Part 417).

5.2 Food security. The seasoned chicken breast fillets must be processed and transported in accordance with the FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.³ This guidance identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food security preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and postproduction finished product.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. All ingredients must be declared by their common or usual name in descending order of predominance by weight (9 CFR § 381.118).

6.1.1 Raw chicken. The seasoned chicken breast fillets must be produced from whole muscle chicken breasts, with or without rib meat. The chicken from which the breast fillet is derived must be fresh chilled broilers, fryers, or roasters that were slaughtered not more than 7 days prior to production of the chicken breasts.

³ http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-4884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES

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6.1.2 Additional ingredients. The seasoned chicken breast fillets may contain ingredients such as, but not limited to: water, salt, modified food starch, sweeteners, spices, thickeners, natural flavors, maltodextrin, whey, soybean oil, tomato paste, molasses, vinegar, mustard, and garlic powder. Other ingredients applicable for the type specified are acceptable. All ingredients used in the preparation of the seasoned chicken breast fillets must be of Food Chemicals Codex purity or U.S. Pharmacopeia-National Formulary quality, and meet the related FDA regulations on food additives or generally recognized as safe (GRAS) requirements. Any additional ingredients added directly to the meat components must comply with the Food Ingredients and Sources of Radiation section of the Regulatory Requirements Under the Federal Meat Inspection Act and the Poultry Products Inspection Act (9 CFR § 424.21), or Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products directive (FSIS Directive 7120.11⁴).

6.2 Finished product.

6.2.1 Appearance and color. The seasoned chicken breast fillets must be fully cooked, boneless, skinless fillets with a natural seasoned chicken breast shape and must be intact. The fillets must have prominent grill marks on the surface. The fillets must be practically free of skin, bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments and discolored meat.

6.2.1.1 Type I - Garlic and herb. The seasoned chicken breast fillets must have a light golden interior and exterior color with herb pieces evenly spread over the surface. The broth must have a golden translucent appearance.

6.2.1.2 Type II - With barbecue sauce. The seasoned chicken breast fillets must have a brown exterior and tan interior from the absorbed sauce. The barbecue sauce must be reddish brown in color with spice flecks. The sauce must be evenly spread over the surface. The sauce must be moderately thick and glossy.

6.2.1.3 Type III - Southwest. The seasoned chicken breast fillets must have a light golden interior and a light orange exterior with spice flecks spread over the surface. The broth must have an orange translucent appearance.

6.2.2 Odor and flavor. There must be no foreign odors or flavors such as, but not limited to, burnt, scorched, rancid, or sour.

6.2.2.1 Type I - Garlic and herb. The seasoned chicken breast fillets must have a garlic and herb, cooked seasoned chicken odor and flavor.

6.2.2.2 Type II - With barbecue sauce. The seasoned chicken breast fillets must have a cooked seasoned chicken in a sweet tangy barbecue sauce odor and flavor.

⁴ <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1.pdf>

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6.2.2.3 Type III - Southwest. The seasoned chicken breast fillets must have a mild spicy, cooked seasoned chicken odor and flavor.

6.3 Texture. The seasoned chicken breast fillets must be moist and tender, and not dry, fibrous, or rubbery.

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

6.5 Thermoprocessing. The filled and sealed pouches of seasoned chicken breast fillets must be thermoprocessed to ensure commercial sterility in accordance with good commercial practice.

7. ANALYTICAL AND PHYSICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and physical requirements for the seasoned chicken breast fillets must be as follows:

7.1.1 Sodium. The sodium content of the seasoned chicken breast fillets and corresponding broth or sauce must not be greater than 600 mg/100 g.

7.1.2 Fat. The fat content of the seasoned chicken breast fillets and corresponding broth or sauce must not be greater than 2.0 percent.

7.1.3 Pouched net weight requirements. The average net weight of the seasoned chicken breast fillets must be not less than 113 g (4.0 oz). Individual pouches must not have a net weight of less than 105 g (3.7 oz).

7.1.4 Pouched drained weight requirements. The average drained weight of the seasoned chicken breast fillets must be not less than 75 g (2.6 oz). Individual pouches must not have a drained weight of less than 70 g (2.4 oz).

7.2 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on a composite sample. The composite sample must be 454 g (1 lb) prepared from eight randomly selected subsamples. Subsamples must be a minimum of one pouch (*i.e., fillet plus sauce*) and must contain the appropriate number of pouches to yield a 454 g (1 lb) sample when composited.

7.3 Analytical testing. Analytical testing must be made in accordance with the following methods described in the Official Methods of Analysis (OMA) of the AOAC International. Product must be prepared according to AOAC method 983.18.

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<u>Test</u>	<u>Method</u>
Sodium	985.35
Fat	991.36, 2007.04, or 2008.06

7.4 Pouched drained weight determination. Weigh a U.S. Standard No. 7 sieve to obtain the sieve tare weight. The pouch contents must be poured into a flat-bottom container. A minimum of three times the volume of the pouch of not less than 60°C (140°F) and not greater than 88°C (190°F) water must be added to the container so as to cover the contents. The contents and water must be gently agitated so as to liquefy rendered fat without breaking the chicken. The contents must then be poured into a U.S. Standard No. 7 sieve in a manner that will distribute the product over the sieve without breaking the chicken. The sieve area must be such that the distributed product does not completely cover all the openings of the sieve. The sieve must be tilted at such an angle to assure complete drainage of liquid from the product. Drain product for two minutes before determining the drained weight by subtracting the sieve tare weight from the gross weight. The drained weight must be reported to the nearest 1 g or to the nearest 0.1 ounce.

7.5 Test results. The test results for sodium must be reported to the nearest mg per 100 g. The test results for fat must be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements will be cause for rejection of the lot.

8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the seasoned chicken breast fillets provided meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same seasoned chicken breast fillets offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered seasoned chicken breast fillets must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the seasoned chicken breast fillets in the commercial marketplace. Delivered seasoned chicken breast fillets must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the seasoned chicken breast fillets, the seasoned chicken breast fillets must comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.1 or 10.2.*

10.1 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished seasoned chicken breast fillets distributed meet or exceed the requirements of this CID.

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10.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality, acceptability or both be determined, the USDA, Agricultural Marketing Service (AMS), Livestock, Poultry, and Seed Program (LPS), Quality Assessment Division (QAD) or the Fruit and Vegetable Program (FV), Specialty Crops Inspection (SCI) Division must be the certifying agency. Division inspectors must certify the quality and acceptability of the seasoned chicken breast fillets in accordance with Division procedures, which include: selecting random samples of the seasoned chicken breast fillets, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, Division inspectors will examine the seasoned chicken breast fillets for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

12. USDA INSPECTION NOTES. When Section 10.2 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of seasoned chicken breast fillets and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, Division inspection personnel must select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA certification contacts.

13.1.1 USDA, LPS certification. For a USDA, LPS certification contact the **Director, QAD, LPS, AMS, USDA, 1400 Independence Avenue, SW, Washington, DC 20250-0258,** telephone (202) 260-8954, or via E-mail: Jennifer.Porter@ams.usda.gov.

13.1.2 USDA, SCI Division certification. For a USDA certification and plant survey contact the **Associate Director, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240,** telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@ams.usda.gov.

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13.2 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact a member of the Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or E-mail: KerryR.Smith@ams.usda.gov.

13.3 Sources of documents.

13.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

13.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the Food Safety and Inspection Service regulations are contained in 9 CFR Parts 301 to 417, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and 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, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/ NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of the FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products* is available online from: **USDA, FSIS on the Internet at: http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.**

Copies of this CID and the U.S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, FV, AMS, USDA, 1400 Independence Avenue, SW, STOP 0240, Washington, DC 20250, via E-mail: CIDS@ams.usda.gov or on the Internet at: www.ams.usda.gov/CommercialItemDescription.**

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Copies of this CID are also available online at: **ASSIST Online** (<https://assist.dla.mil>) or **ASSIST Quick Search** (<http://quicksearch.dla.mil>) or from the **Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: DLA-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: dscpsubswb@dlamail.**

MILITARY INTERESTS:**Custodians**

Army - GL
Navy - SA
Air Force - 35
DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - FDA
USDA - FV
VA - OSS

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS

(Project No. 8905-2015-001)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.dla.mil>.

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