

METRIC**A-A-20373****August 28, 2014****COMMERCIAL ITEM DESCRIPTION****SPREADS, POULTRY-BASED, FORTIFIED, SHELF STABLE**

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

1. SCOPE. This CID covers shelf stable fortified poultry-based spreads (poultry spreads) packed in commercially acceptable containers, suitable for use by the Federal Government, humanitarian agencies, and non-governmental organizations for use in international food aid programs utilizing U.S. agricultural commodities for school feeding and maternal and child nutrition projects in low-income countries. The poultry spreads are most frequently used as an ingredient and are intended to supplement these diets in developing countries, which are typically composed of large quantities of carbohydrates, and limited in proteins and fats and frequently lacking in animal-sourced foods. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES. Purchasers *must specify* the following:

- Type(s), fortification(s), dietary certification(s), and packaging(s) of poultry spreads 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).

3. CLASSIFICATION. The poultry spreads must conform to the following list which must be specified in the Commodity Requirements Document (CRD), solicitation, contract, or purchase order.

Types, fortifications, dietary certifications, and packagings.²

Type I - Turkey

Type II - Chicken

Type III - Other (*as specified by the purchaser*)

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-20373**Fortification A** - No added vitamin A or added fat**Fortification B** - Added fat (type of poultry used)**Fortification C** - Added vitamin A**Fortification D** - Added vitamin A and added fat (type of poultry used)**Fortification E** - Other (*as specified by the purchaser*)**Dietary certification 1** - No restrictions**Dietary certification 2** - Halal**Dietary certification 3** - Kosher**Packaging a** - 85 g (3 oz) can**Packaging b** - 85 g (3 oz) foil lined pouch**Packaging c** - 354 g (12.5 oz) can**Packaging d** - 354 g (12.5 oz) foil lined pouch**Packaging e** - 1.70 kg (60 oz) can**Packaging f** - 1.70 kg (60 oz) foil lined pouch**Packaging g** - 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 Processing. The poultry spreads must be processed in accordance with regulatory requirements under the Poultry Products Inspection Act (9 Code of Federal Regulations (CFR) Parts 416 and 417) and must be processed such that the product is considered commercially sterile (9 CFR § 381.300 (u)).

5.2 Food security. The poultry spreads must be processed and transported in accordance with the Food Safety and Inspection Service (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

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

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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.

5.3 Shelf life. Unless otherwise specified in the CRD, solicitation, contract, or purchase order the poultry spreads must have a 36 month shelf life from the date of production when stored at 30°C (86°F) and 65 percent relative humidity as demonstrated by actual or accelerated shelf life studies.

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 (a) and 9 CFR Subpart N). The poultry spreads must be processed from poultry hatched, grown, slaughtered and processed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands.

6.2 Poultry products. The poultry products must conform to the applicable provisions of the poultry products inspection and certification requirements (9 CFR Part 381). The poultry product must contain no poultry byproducts or variety meats. Mechanically separated poultry (MSP) may be used in the poultry products. Calcium must be no greater than 0.235 percent (9 CFR § 381.173(c)) for poultry meat as obtained in the form of MSP.

6.3 Additional ingredients. The poultry spreads may contain water, sugar, modified food starch, salt, vitamin and mineral blend, turmeric, spices, and sodium nitrite as permitted by the USDA. The vitamin and mineral blend used in the poultry spreads will meet the finished product nutrient profile specified in this CID or CRD. When used, the additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the US Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by FDA's regulations on food additives or be Generally Recognized as Safe (GRAS) for those intended uses.

6.4 Finished product.

6.4.1 Appearance and color. The poultry spreads must be a smooth, homogeneous mixture that must spread evenly on breads and easily combine with other foods. The poultry spreads must have the appropriate cooked color of the poultry product used.

6.4.2 Aroma and flavor. The poultry spreads must have an aroma and flavor typical of the type of poultry product specified in the CRD, solicitation, contract, or purchase order. There must be no foreign odors or flavors such as, but not limited to: rancid, fruity, sulfide-like, cardboard, tallow, painty, oily, oxidized, metallic, burnt or other off odors or flavors.

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6.4.3 Fortification. The poultry spreads must be fortified with a vitamin and mineral premix that will ensure the finished product meets the nutritional requirements in Table I. The supplier should estimate the intrinsic nutrient content of the base product as well as the specification of the premix that is being added to reach the target levels after 36 months at 30°C (86°F) at 65 percent relative humidity as demonstrated by actual or accelerated shelf life studies. The vitamins and minerals used in the premix shall be USP-FCC compliant, unless otherwise specified. Unless otherwise required in the CRD, solicitation, contract, or purchase order, the manufacturer will provide a Certificate of Conformance (COC) stating that the vitamin and mineral premix meets the stated levels and what variation may be present in the premix. When adding the premix the manufacturer should take the inherent properties of the foods into account in order to reach a total content in the final product as specified in Table I.

TABLE I. Nutrient requirements per 100 g⁴

Nutrient	Quantity	
	Minimum	Maximum
Calories	110	320
Protein	9.5 g	16.8 g
Total Fat	8.0 g	24.5 g
Carbohydrate	0.1 g	7.7 g
Ash	1.0 g	2.5 g
Vitamin A	0 IU ⁵	3035 IU
Vitamin C	135 mg	300 mg
Calcium	95.0 mg	250 mg
Iron	2.0 mg	5.5 mg
Thiamin	1.0 mg	6.0 mg
Riboflavin	3.0 mg	5.0 mg
Niacin	16 mg	29.0 mg
Vitamin B ₆	3.5 mg	6.0 mg
Folate	0.048 mg	0.5 mg
Vitamin B ₁₂	5.5 µg ⁶	11.5 µg
Phosphorus	144 mg	280 mg
Iodine	110 µg	370 µg
Zinc	13.6 mg	20.8 mg
Vitamin D	1700 IU	2380 IU
Selenium	5.5 µg	21.5 µg
Copper	725 µg	1740 µg
Sodium	230 mg	300 mg

⁴ Serving size is 43 g.

⁵ International unit

⁶Microgram

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6.4.4 Foreign material. Determination of wholesomeness and acceptability with respect to the presence of foreign material, including, but not limited to: glass, dirt, insect parts, hair, wood, metal, paper, rubber, or plastic, must be made by a FSIS employee. All ingredients must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. All poultry products must be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to: stainless steel shavings, pieces of metal from wire mesh conveyers, pieces of wire, and metal fragments from cutting equipment.

6.4.5 Product standard. Unless otherwise specified in the CRD, solicitation, contract, or purchase order, a sample of poultry spreads must be subjected to product demonstration model (PDM) inspection as applicable, in accordance with the requirements of this CID or CRD. The approved sample must serve as the product standard when evaluating each production lot.⁷ Any failure to conform to the finished product requirements or any appearance or palatability failure (i.e., the production is not comparable to, or better than, the PDM) must be cause for review to determine acceptance or rejection of the lot. Should the manufacturer at any time plan to, or actually produce the product using different raw material or process methodologies from the approved product standard, which result in a product non comparable to the product standard, the manufacturer shall arrange for a new or replacement PDM approval. In any event, all product produced must meet all requirements of this CID or CRD including product standard comparability.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the CRD, solicitation, contract, or purchase order, the poultry spreads must comply with the following ranges and tolerances:

<u>Test</u>	<u>Tolerance</u>
Protein	Not more than 16.8 g/100 g
Fat	Not more than 20 g/100 g for Fortification A and C Not more than 24.5g/100 g for Fortification B and D
Sodium	Not more than 300 mg/100 g
Calcium	Not more than 250 mg/100 g

7.2 Product verification sampling. When USDA verification of analytical requirements is specified in the CRD, solicitation, contract, or purchase order, analytical testing will be performed by USDA laboratories on composite samples. The composite sample for the analytical tests must be 227 g (8 oz). The number of subsamples drawn to make the analytical composites must be based on USDA procedures. Subsamples must be a minimum of one can or

⁷ A lot is defined as no more than 110 MT or one day's (24 hours) production of the product, whichever is less. The purchaser may reduce the lot size by production line, shift, or batch of major ingredients if desirable.

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pouch and must contain the appropriate number of poultry spread containers to yield a 227 g (8 oz) sample.

7.3 Analytical testing. When specified in the CRD, solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or the American Oil Chemists' Society (AOCS) as specified below:

<u>Test</u>	<u>Method</u>
Protein	984.13, 992.15, or 2007.04
Fat	991.36, 2007.04, 2008.06, or AM 5-04 ⁸
Sodium	976.25, 984.27 ⁹ 2011.14
Calcium	983.19 ⁹

7.4 Test results. Test results for protein and fat, must be reported to the nearest 0.1 g. Test results for sodium and calcium must be reported to the nearest 0.1 mg. Any result not conforming to the analytical requirements will be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered poultry spreads must comply with all applicable Federal and State mandatory requirements and regulations, relating to the preparation, packaging, labeling, storage, distribution, and sales of the poultry spreads in the commercial export marketplace. Delivered poultry spreads 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 poultry spreads, the poultry spreads 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 CRD, solicitation, contract, or purchase order, the manufacturer/distributor must certify that the finished poultry spreads distributed meet or exceed the requirements of this CID.

⁸ AOCS test method.

⁹ As dry ash.

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10.2 USDA certification. When required in the CRD, 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), must be the certifying agency. LPS QAD inspectors must certify the quality and acceptability of the poultry spreads in accordance with LPS procedures, which include: selecting random samples of the poultry spreads, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official LPS score sheets and/or certificates. In addition, when required in the CRD, solicitation, contract, or purchase order, LPS will examine the poultry spreads 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 CRD, solicitation, contract, or purchase order.

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

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the CRD, solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, LPS 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 CRD, solicitation, contract, or purchase order).

13. REFERENCE NOTES.

13.1 USDA contacts.

13.1.1 LPS certification contact. For 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 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.

13.2 Sources of documents.

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13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, 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 AOCS may be obtained from : **AOCS, P.O. Box 17190, Urbana, IL 61803-7190, telephone (217) 359-2344, Fax (217) 351-8091. Internet address: <http://www.aocs.org>.**

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>.**

13.2.2 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 Poultry Inspection Regulations are contained in 9 CFR Part 381, the Regulatory Requirements Under the Federal Meat Inspection Act and the Poultry Products Inspection Act are contained in 9 CFR Parts 416, 417, and 424, 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 are 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, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from or provided to: **Chief, Standardization Branch, USDA, AMS, FV, SCI Division, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (540) 361-1130, Fax (540) 361-1199, via E-mail: CIDS@ams.usda.gov or on the Internet at: www.ams.usda.gov/CommercialItemDescription.**

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CIVIL AGENCY COORDINATING ACTIVITIES:

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