

METRIC

A-A-20343B

February 4, 2019

SUPERSEDING

A-A-20343A

June 15, 2011

## COMMERCIAL ITEM DESCRIPTION

### BEEF CHUNKS AND BEEF BROTH, CANNED OR 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 canned or flexibly pouched beef chunks and beef broth (beef chunks), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties, and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**<sup>1</sup>

#### 2. PURCHASER NOTES.

##### 2.1 Purchasers *must specify* the following:

- Type(s) and style(s) of beef chunks required (Sec. 3).
- When analytical and physical requirements are different than specified (Sec. 7.1).
- When compliance with analytical requirements must 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 beef chunks must conform to the following list which must be specified in the solicitation, contract, or purchase order.

#### **Types and styles.**<sup>2</sup>

**Type I** - No. 10 Can - 3.06 kilograms (kg) (108 ounces (oz))

**Type II** - No. 3 Cylinder Can - 1.36 kg (48 oz)

**Type III** - Institutional Size Pouch - 2.95 kg (104 oz)

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<sup>1</sup> USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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

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**Type IV** - Institutional Size Pouch - 2.27 kg (80 oz)

**Type V** - Institutional Size Pouch - 1.81 kg (64 oz)

**Type VI** - Institutional Size Pouch - 1.36 kg (48 oz)

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

**Style A** - Cube size 1.9 - 2.54 centimeters (cm) (<sup>3</sup>/<sub>4</sub> - 1 inch (in))

**Style B** - Cube size 2.54 - 4.45 cm (1 - 1-<sup>3</sup>/<sub>4</sub> in)

### **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 beef chunks must be processed in accordance with the USDA, Food Safety and Inspection Service (FSIS), Meat Inspection Regulations (9 Code of Federal Regulations (CFR) Parts 301-350), be manufactured under sanitary standard operation procedures (SSOP) (9 CFR Part 416) and follow hazard analysis and critical control point (HACCP) system requirements (9 CFR Part 417).

**5.2 Food defense.** The beef chunks 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*.<sup>3</sup> This guidance document 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 defense 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 post-production finished product.

### **6. SALIENT CHARACTERISTICS.**

**6.1 Labeling.** All ingredients must be declared by their common or usual name in descending order of predominance by weight (9 CFR §317.2(f)(1)).

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<sup>3</sup> [http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation\\_Security\\_Guidelines.pdf?MOD=AJPERES](http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES).

## 6.2 Ingredients.

**6.2.1 Raw ingredients.** The beef chunks must contain beef and beef broth and may contain modified food starch, maltodextrin, phosphates, and seasonings. If used, phosphates must be in accordance with 9 CFR §424.21(c). Beef must be the only meat ingredient used in preparing the beef chunks and must be produced from whole muscle beef cuts. Chunked and formed beef chunks are not permitted.

**6.2.2 Additional processing ingredients.** When used, all 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 U.S. Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those uses by FDA's regulations on food additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184).

## 6.3 Finished product.

**6.3.1 Appearance and color.** The beef must be prepared in uniform cubes, according to the style specified, with at least 60 percent by weight of the product within the cube size range specified herein. Of the remaining beef chunks, 25 percent must not be smaller than 1.25 cm ( $\frac{1}{2}$  in) cubes for Style A and must not be smaller than 1.9 cm ( $\frac{3}{4}$  in) cubes for Style B. The remaining 15 percent must not pass through a 6.35 millimeters (mm) ( $\frac{1}{4}$  in) sieve. The beef chunks must be practically free of bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments and glandular material. The beef chunks must be a light to medium brown color, typical of cooked beef.

**6.3.2 Odor and flavor.** The odor and flavor of the beef chunks must be typical of cooked beef and may possess a slightly salty taste. There must be no foreign odors or flavors such as, but not limited to, burnt, scorched, rancid, or sour.

**6.3.3 Texture.** The beef chunks must be tender and moist, but firm. The beef chunks must not be dry, tough, or mushy. Under normal recipe preparation, the beef chunks must retain the cube shape.

**6.4 Foreign material.** All ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, hair, wood, glass, metal, plastic, insects, insect pieces or rodent or insect infestation.

**6.5 Thermal processing.** The filled and sealed containers of beef chunks must be thermally processed to ensure commercial sterility in accordance with good commercial practice.

**7. ANALYTICAL REQUIREMENTS.**

**7.1 Analytical and physical requirements.** Unless otherwise specified in the solicitation, contract or purchase order, the following analytical and physical requirements for the beef chunks must conform to those in Table I:

**TABLE I. Analytical and physical requirements**

<b>Test</b>	<b>Requirement</b>
Fat	Must not exceed 8.0 percent
Salt	Not less than 0.6 percent and not greater than 1.2 percent
Average drained weight - Type I	Not less than 1.76 kg (62 oz)
Average drained weight - Type II	Not less than 964 grams (g) (34 oz)
Average drained weight - Type III	Not less than 1.67 kg (59 oz)
Average drained weight - Type IV, V and VI	Not less than 58 percent of the net weight
Individual drained weight - Type I	Not less than 1.70 kg (60 oz)
Individual drained weight - Type II	Not less than 794 g (28 oz)
Individual drained weight - Type III	Not less than 1.62 kg (57 oz)
Individual drained weight - Type IV, V and VI	Not less than 58 percent of the net weight

**7.2 Analytical verification.** Purchaser must specify manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

**7.3 USDA verification procedures.** When USDA certification (Sec. 10.2) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

**7.3.1 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be

based on USDA inspection service sampling procedures and plans. The contents of each will be used to create a composite sample that will be used in the analytical testing.

**7.3.2 Analytical testing and reporting.** When specified in the 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 as specified in Table II. Any result not conforming to the analytical and physical testing requirements may be cause for rejection of the lot.

**TABLE II. Analytical and physical testing and reporting**

Test	Method	Reported as
Sample preparation	983.18	Not applicable
Fat	991.36, 2007.04, and 2008.06	Nearest 0.1 percent
Salt	935.47, 971.27	Nearest 0.01 percent
Drained weight	Section 7.3.3	Nearest 2.8 g (0.1 oz)

**7.3.3 Drained weight determination.** The contents of the container must be poured into a flat-bottom container. A minimum of three times the container’s volume of not less than 60°C (140°F) water must be added to the container to cover the contents. The contents and water must be gently agitated to liquefy rendered fat without undue breakup of the beef chunks. The contents must then be poured into a U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve without breaking the beef chunks. 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 all liquid from the product. The product must be drained for 2 minutes before determining the drained weight. Determine the drained weight by subtracting the sieve tare weight from the gross weight.

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

**9. REGULATORY REQUIREMENTS.** The delivered beef chunks must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the beef chunks in the commercial marketplace. Delivered beef chunks must comply with all applicable provisions of

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the Federal Food, Drug, and Cosmetic (FD&C) Act, the Federal Meat Inspection Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the beef chunks, the beef chunks must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and shellfish or those in effect on the date of the solicitation, contract, or purchase order.

### 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 must certify that the beef chunks delivered meet or exceed the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the beef chunks meet the analytical requirements specified in Sec. 7 of this CID.

**10.2 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, Agricultural Marketing Service (AMS) inspectors, must be the certifying program. AMS inspectors must certify the quality and acceptability of the beef chunks in accordance with AMS procedures, which include selecting random samples of the beef chunks, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official AMS score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, AMS inspectors will examine the beef chunks 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 Sec. 10.2 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of beef chunks 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, AMS inspection personnel must select samples and submit them to the USDA, AMS, 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 services.

**13.1.1 USDA certification.** For USDA certification contact: **Associate Director, Inspection Operations, Specialty Crops Inspection (SCI) Division, Specialty Crops Program (SCP), 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](mailto:Nathaniel.Taylor@ams.usda.gov).**

**13.1.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: [KerryR.Smith@ams.usda.gov](mailto:KerryR.Smith@ams.usda.gov).**

#### 13.2 Sources of documents.

##### 13.2.1 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>.**

##### 13.2.2 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 National Organic Program are contained in 7 CFR Part 205, the Food Safety Inspection Service regulations are contained in 9 CFR Parts 300 to End, 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>.**

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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](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, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<https://quicksearch.dla.mil>).**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or via E-mail: [dscpsubsweb@dlam.mil](mailto:dscpsubsweb@dlam.mil).**



**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITY:**

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

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8905-2018-001)

**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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