

METRIC

A-A-20298C  
September 15, 2015  
SUPERSEDING  
A-A-20298B  
July 7, 2009

## COMMERCIAL ITEM DESCRIPTION

### MEAT AND POULTRY SNACKS, CURED

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

**1. SCOPE.** This CID covers cured meat and poultry snacks which are shelf stable, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and 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:**

- Variety(ies), type(s), style(s), class(es) and flavor(s) of meat and poultry snacks required (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 meat and poultry snacks must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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<sup>1</sup> 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 \(FSA\)](#).

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**Varieties, types, styles, classes, and flavors.<sup>2</sup>**

**Variety A** - Beef

**Variety B** - Turkey

**Variety C** - Chicken

**Variety D** - Pork

**Variety E** - Bacon

**Type I** - Dry cured/jerky

**Type II** - Moist cured/kippered

**Type III** - Moist cured/lactate

**Type IV** - Fermented

**Style a** - Chopped and formed

**Style b** - Natural style

**Class 1** - Strips

**Class 2** - Sticks

**Class 3** - Sliced

**Class 4** - Nuggets

**Class 5** - Other (*as specified by the purchaser*)

**Flavor (a)** - Smoked

**Flavor (b)** - Teriyaki

**Flavor (c)** - Barbeque

**Flavor (d)** - Peppered

**Flavor (e)** - Hot

**Flavor (f)** - Sweet and Spicy

**Flavor (g)** - Cranberry

**Flavor (h)** - Hickory

**Flavor (i)** - Maple

**Flavor (j)** - 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).

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

- 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 meat and poultry snacks must conform to the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Meat and Poultry Inspection Regulations (9 CFR Parts 301-381), 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). The meat and poultry snacks must contain no meat byproducts or variety meats.

**5.2 Food defense.** The meat and poultry snacks 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 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 Ingredients.** All ingredients must be declared by their common or usual name in descending order of predominance by weight (9 CFR § 317.2 and 9 CFR Part 381 Subpart N). The meat and poultry snacks must be produced from sliced, chunked (diced), or comminuted meat or poultry. The meat and poultry snacks may contain ingredients such as, but not limited to; salt, sweeteners, sodium lactate, acetic acid, citric acid, seasonings, potassium lactate, fish oil powder, flavorings, and sodium nitrite. The meat and poultry snacks may contain other ingredients in accordance with Meat and Poultry Inspection Regulations (9 CFR § 424.21). Other ingredients applicable for the flavor specified are acceptable.

**6.2 Finished product.** The meat and poultry snacks must be characteristic of the particular variety, type, style, class, and flavor specified in the solicitation, contract, or purchase order.

**6.2.1 Appearance and color.** The meat and poultry snacks are to be free from bone, cartilage, coarse connective tissue, sections of tendons or ligaments, and glandular material. The beef and pork snacks must have a characteristic dark reddish brown to dark brown color. The turkey snacks must have a cured pink to reddish brown color. The chicken snacks must have a golden to tan color. The bacon snacks must have reddish brown lean and yellowish tan fat. Exterior

<sup>3</sup> [http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-4884fa946bd/Transportation\\_Security\\_Guidelines.pdf?MOD=AJPERES](http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-4884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES)

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surface of Style a meat and poultry snacks must have a slightly glossy appearance. Exterior surface of Style b meat and poultry snacks must have a dry appearance and may contain topical seasonings.

**6.2.2 Odor and flavor.** The odor and flavor of the meat and poultry snacks must be characteristic of the flavor specified. There must be no foreign odors or flavors such as, but not limited to, burnt, scorched, moldy, rancid, sour or stale.

**6.2.3 Texture.** The meat and poultry snacks must be firm and chewy.

**6.3 Foreign material.** All ingredients must be clean, sound, and wholesome.

## 7. ANALYTICAL REQUIREMENTS.

**7.1 Analytical and microbiological requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and microbiological requirements for the meat and poultry snacks must be as follows:

**TABLE I. Analytical requirements**

Type and Style <sup>4</sup>	Fat (NGT) <sup>5</sup> (% by weight)	Sodium (NGT) mg/100g	Protein (NLT) <sup>6</sup> (% by weight)	pH (NGT)
Type I, Style a	32.0	2400	25.0	---
Type I, Style b	6.0	2800	35.0	---
Type II, Style a	16.0	2500	20.0	---
Type II, Style b	10.0	2500	30.0	---
Type III, Style b <sup>7</sup>	10.0	1600	30.0	5.6
Type III, Style b <sup>8</sup>	10.0	1600	30.0	6.2
Type IV, Style a	30.0	1600	20.0	5.2

**7.1.1 Aerobic plate count.** The aerobic plate count for the meat and poultry snacks must not be greater than 75,000 colony forming units (CFU) per gram in four of five samples and not greater than 150,000 CFU per gram in any sample.

**7.1.2 E. coli count.** The *E. coli* count must be less than 3 CFU per gram (no positive tubes in the standard 3 tube Most Probable Number technique) in four of five samples and not greater than 10 CFU per gram in any sample.

<sup>4</sup> Unless otherwise specified, applies to Varieties A - E.

<sup>5</sup> NGT = Not Greater Than

<sup>6</sup> NLT = Not Less Than

<sup>7</sup> Applicable to Variety A only

<sup>8</sup> Applicable to Variety B only

**7.1.3 Water activity.** The water activity ( $a_w$ ) value must not be greater than 0.750 for Type I, Dry cured/jerky products. The  $a_w$  value must not be greater than 0.850 for Type II, Moist cured/kippered products and Type III, Moist cured/lactate products. The water activity  $a_w$  value must not be greater than 0.890 for Type IV, Fermented products.

**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 will 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, the following procedures will be followed. Eight random samples must be composited and prepared according to AOAC Method 983.18 for protein and fat analyses only. Eight random samples must be composited for pH analysis. Samples for microbiological analyses must be prepared according to the specified methodology. Five filled and sealed containers of product must be selected at random from the lot and individually analyzed for *E. coli* count and aerobic plate count testing. Eight randomly selected samples must be individually prepared and analyzed for  $a_w$ .

**7.3.2 Analytical and microbiological testing.** Analytical and microbiological testing must be made in accordance with the following methods described in the AOAC International Official Methods of Analysis (OMA) or the Food and Drug Administration (FDA) Bacteriological Analytical Manual (BAM).

<u>Test</u>	<u>Method</u>
$a_w$	978.18
Protein	992.15 or 981.10
Fat	991.36, 2008.06, or 960.39
Sodium	985.35, 984.27, 2011.14
Aerobic plate count	966.23, 990.12, 2008.10, or BAM, Ch. 3
<i>E. coli</i>	966.24, 991.14, or BAM, Ch. 4 sections C&F
pH	981.12

**7.3.3 Test results.** The test results for protein and fat must be reported to the nearest 0.1 percent. Test results for  $a_w$  must be reported to the nearest 0.001 value. The test results for aerobic plate count must be reported to the nearest 1,000 CFU per gram. The test for sodium must be reported to the nearest mg per 100 grams. The test results for *E. coli* must be reported according to the test method. The test result for pH must be reported to the nearest 0.1 value. Any result not conforming to the analytical and microbiological requirements will be cause for rejection of the lot.

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

**9. REGULATORY REQUIREMENTS.** When applicable, the meat components and the finished product must originate and be produced, processed, and stored in compliance with all applicable provisions of the Federal Meat Inspection Act and regulations promulgated thereunder. When applicable, the poultry component and the finished product must originate and be produced, processed, and stored in compliance with all applicable provisions of the Poultry Products Inspection Act and regulations promulgated thereunder (9 CFR Part 381). The delivered meat and poultry snacks must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the meat and poultry snacks in the commercial marketplace. Delivered meat and poultry snacks must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**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 meat and poultry snacks distributed 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 meat and poultry snacks meet the analytical and physical requirements specified in Sec. 7 of this CID.

**10.2 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the USDA, Agricultural Marketing Service (AMS), Livestock, Poultry, and Seed (LPS) Program, Quality Assessment Division (QAD) or Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division, must be the certifying program. AMS inspectors must certify the quality and acceptability of the meat and poultry snacks in accordance with LPS Program or SCI Division procedures which include selecting random samples of the packaged meat and poultry snacks, evaluating the samples for conformance with the salient characteristic of this CID and officially documenting the findings accordingly. In addition, when required in the solicitation, contract, or purchase order, inspectors will examine the meat and poultry snacks for conformance to the United States Standards of 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 the samples of packaged meat and poultry snacks, 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. 7.1). When USDA analytical testing is specified, LPS or SCI 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 LPS Program contact.** For USDA, LPS Program, QAD certification, contact **USDA, AMS, LPS Program, QAD, 1400 Independence Ave. S.W., Room 3932, Stop 0258, Washington, DC 20250, telephone (202) 720-3271, or online at: <http://www.ams.usda.gov/AMSV1.0/OAD>.**

**13.1.2 SCI Division contact.** For USDA, SCI Division certification contact the **Associate Director, Inspection Operations, SCI Division, 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).**

**13.2 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 via E-mail: [KerryR.Smith@ams.usda.gov](mailto:KerryR.Smith@ams.usda.gov).**

#### **13.3 Sources of documents.**

##### **13.3.1 Sources of information for nongovernmental document is 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.**

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**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 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 Bacteriological Analytical Manual (BAM) are available from: **FDA, CFSAN, U.S. Food and Drug Administration are available on the Internet at:**

**<http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm2006949.htm>.**

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](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, 1400 Independence Avenue, SW, STOP 0240, Washington, DC 20250, 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**

**<http://www.ams.usda.gov/publications/content/condition-food-container-manual>.**

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 via E-mail:**

**[dscpsubweb@dlamil](mailto:dscpsubweb@dlamil).**



**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

DLA - SS

(Project No. 8940-2015-001)

**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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