Beef patties, cooked Frozen

Forms

Hamburger or ground beef patty is made from fresh or frozen beef with or without seasonings. Maximum fat allowed is 30%. No binders, extenders, mechanically deboned beef or partially defatted beef tissue can be added.

Beef patty is the same as ground beef patty except binders, extenders, mechanically deboned beef or partially defatted beef tissue can be added.

Hamburger or ground beef patty and vegetable protein product (VPP) is the same as hamburger or ground beef patty with VPP added.

Beef patty and VPP product is the same as beef patty with VPP added.

Sizes

2 oz to 7 oz

How packed

10-lb case
12-lb case
15-lb case

Purchasing tips

- Institutional Meat Purchase Specifications (IMPS), established to standardize meat cutting methods, designate IMPS 631 for charbroiled beef patty. Patty is prepared from beef previously certified for compliance with requirements for IMPS 136A ground beef and VPP product (see Beef Patties, Raw). VPP to be soy flour or concentrate. Approved seasonings may be added to maximum 0.75% by weight. Patty to be round with uniform thickness and charbroiled.
- Partially defatted beef fatty tissue (PDBT) is fatty trimmings of less than 12% lean meat, 88% or more fat, by weight.
- Mechanically deboned beef is finely comminuted product resulting from mechanical separation and removal of bone from muscle.
- Individually Quick Frozen (IQF) indicates patties were quick frozen individually by flash freezing method and are packed with wax paper dividers.
- Individual frozen means each patty was frozen separately but not by flash freezing method and are not packed with wax paper dividers.

- Specify fully cooked for ready-to-serve product; cooking temperatures to comply with FSIS requirements.
- Product description should specify form of VPP (soy flour, soy isolate, or soy concentrate) in accord with Title 7 CFR 210.
- Contact processor for patty and portion sizes available.
- Purchaser may specify fat content by grams.
- Brand approval recommended.
- Char marks may be placed on the patty artificially (painted on patty) or naturally (seared on by heat process).
- The bid unit should be per serving.

RECEIVING

Receive in solid frozen state. Check for signs of defrosting, refreezing, freezer burn, contamination, or mishandling.

STORING

Store in freezer. Use within 3 months.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 319.15

GRADE STANDARD REFERENCE

Title 7 CFR 54.102 to 54.107 and 53.203 to 53.205

SAMPLE DESCRIPTION

GROUND BEEF PATTY, FULLY COOKED, FROZEN: IMPS 631; minimum 2½ oz; maximum 3½ oz; CN labeled to provide 2 oz meat/meat alternate; IQF; natural char marks; cooking temperatures to comply with FSIS requirements; approved brands: D924, C568, B234.

SAMPLE DESCRIPTION

GROUND BEEF AND VPP PATTY, FULLY COOKED, FROZEN: chargrilled flavor; no partially defatted tissue or mechanically deboned meat; soy concentrate in accord with Title 7 CFR 210; ground beef to be 80:20 lean to fat; minimum 2½ oz; maximum 3½ oz; maximum 15 gms fat; minimum 16 gms protein; cooking temperatures to comply with FSIS requirements; approved brands: Street089, Avenue256, Drive857.

SAMPLE DESCRIPTION

BEEF PATTY WITH VPP, FULLY COOKED, FROZEN: chargrilled flavor; 20% rehydrated soy concentrate in accord with Title 7 CFR 210; fat gms 7 to 10 each patty; minimum 19 gms protein; minimum 3 inch diameter; cooking temperatures to comply with FSIS requirements; approved brands: Oak234, Maple956, Spruce267.

FORMS

Hamburger or ground beef patty is made from fresh or frozen beef with or without seasonings. Maximum fat allowed is 30%. No binders, extenders, mechanically deboned beef or partially defatted beef tissue can be added.

Beef patty is the same as ground beef patty except binders, extenders, mechanically deboned beef or partially defatted beef tissue can be added.

Hamburger or ground beef patty and vegetable protein product (VPP) is the same as hamburger or ground beef patty with VPP added.

Beef patty and VPP product is the same as beef patty with VPP added.

SIZES

2 oz to 7 oz

HOW PACKED

10-lb case
12-lb case
36-lb case

PURCHASING TIPS

- Institutional Meat Purchase Specifications (IMPS), established to standardize meat cutting methods, designate:
  - IMPS 136: Ground beef and fat; fat content 22% if not specified; 10% to 30% allowed.
  - IMPS 136A: Ground beef and VPP; 20% VPP if not specified, 10% to 30% allowed.
  - IMPS 137: Ground beef special from primal parts, more expensive than IMPS 136.
  - IMPS 137A: Ground beef special with VPP added.
  - IMPS 1136: Ground beef patties prepared from IMPS 136.
  - IMPS 1136A: Ground beef patties with VPP, prepared from IMPS 136A.
  - IMPS 1137A: Ground beef patties made from IMPS 137.
- Individual Quick Frozen (IQF) indicates patties were flash frozen individually.
- Individual frozen means each patty was frozen separately but not by flash freezing method.
- Product description should specify form of VPP (soy flour, soy isolate, or soy concentrate) in accord with Title 7 CFR 210.
- Contact processor for patty and portion sizes and seasoning profiles available.
- Beef patty mix is label name for product of quality inferior to ground beef or beef patty.
- Partially defatted beef fatty tissue is fatty trimmings of less than 12% lean meat, 88% or more fat, by weight.
- Mechanically deboned beef is finely comminuted product resulting from mechanical separation and removal of bone from muscle.
- The bid unit should be per patty or portion.
- Patties are packed with or without wax paper dividers.
- Patties may be made with U.S. graded or ungraded beef.

Beef patties, raw
Frozen (con't)

Receiving
Receive in solid frozen state. Check for signs of defrosting, refreezing, freezer burn, contamination, or mishandling.

Storing
Store in freezer. Use within 3 months.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 319.5 to 319.6 and 319.15

GRADE STANDARD REFERENCE
Title 7 CFR 54.102 to 54.107 and 53.203 to 53.205

Sample description
GROUND BEEF PATTY, RAW, FROZEN: IMPS 1136; all beef; no fillers or extenders; 80:20 lean to fat; round shape; IQF; 3 oz minimum.

Sample description
GROUND BEEF PATTY, RAW, FROZEN: IMPS 1136A; 20% fat; with soy isolate in accord with Title 7 CFR 210; patties separated by wax paper; oval shape; 3 oz minimum.

Sample description
BEEF PATTY WITH VPP, RAW, FROZEN: IMPS 1136A; soy concentrate only in accord with Title 7 CFR 210; IQF; round shape; patties separated by wax paper; 3 oz minimum.

Bologna, cooked
Chilled or frozen

Form
Roll or stick
Sliced: ½ oz to 1 oz

How packed
7-lb to 12-lb sticks, 2 per carton
10 lb sliced

Purchasing tips
- Purchaser may request optional Institutional Meat Purchase Specifications (IMPS), which standardize ingredients and cuts of meat in processed products.
- Bologna is a smoked, cooked sausage stuffed in artificial casings.
- Institutional Meat Purchase Specifications (IMPS) formula for bologna specifies beef and pork with poultry and milk products in various combinations. No variety meats, byproducts, meat extenders, and top of heart muscle and esophagus can be used.
- IMPS for sausage products Series 800, Item #801, has the following formula options for bologna:
  - ***A***: Beef and pork, any combination
  - ***A_1***: Formula A plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***B***: Beef, pork; beef predominant
  - ***B_1***: Formula B plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***C***: Pork, beef; pork predominant
  - ***C_1***: Formula C plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***D***: Beef
  - ***L***: Lower fat with any other formula
  - ***P***: Beef, turkey; beef predominant
  - ***P_1***: Beef, chicken; beef predominant
  - ***P_2***: Pork, turkey; pork predominant
  - ***P_3***: Pork, chicken; pork predominant
- When the L formula for lowfat product is specified:
  (1) total fat will not exceed 20%;
  (2) product could be any meat unless purchaser specifies different meat or combination; and
  (3) purchaser may specify added ingredients such as VPP in accord with Title 7 CFR 210.
- Label terminology indicates product ingredients:
  "Bologna" is prepared from skeletal meat, maximum 15% poultry meat as shown on label, and maximum 30% fat or 40% fat and water (30% fat with 10% water).
  "Bologna with byproducts or variety meats" is prepared from skeletal meats or byproducts; partially defatted beef or pork tissue may be used.
  "Beef bologna" means product made from beef skeletal meat. "Turkey bologna" is made from turkey; "pork bologna" from pork meat.
  Byproducts and variety meats are organ meats such as heart, tongue, spleen, stomach, tripe.
  Partially defatted fatty tissue is a byproduct from fatty trimmings that is 88% or more fat.
- IMPS may be used in product description without USDA certification or acceptance service. Large volume purchasers may request USDA acceptance service.

- Terminology for reduced fat products:
  Lowfat: 3 gm or less per 100 gm (3½ oz) of product.
  Light: Fewer calories or half the fat of the regular product.
  Fat-free: Less than 0.5 gm of fat per serving.
  Reduced fat: 25% less fat than the regular product.
- Fat-free products should not be frozen; order chilled.
- Specify number of slices per lb when ordering sliced bologna.
- The bid unit should be per lb.

RECEIVING

- Chilled: Product should be 28°F to 40°F.
- Frozen: Product should be at 0°F or below.

STORING

- Store frozen product in freezer. Use within 2 months.
- Store chilled product in refrigerator. Use within 5 days.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 319.180

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

BOLOGNA, CHILLED: 7 to 12 lb stick; to be packed to IMPS standards, item 801, formula A.

SAMPLE DESCRIPTION

BOLOGNA, CHILLED: 7 to 12 lb stick; to be packed to IMPS standards, item 801, formula L plus P; no added ingredients.

SAMPLE DESCRIPTION

BOLOGNA, CHILLED: fat free; sliced 16 slices per lb; approved brands: X103, Y204, Z333.

Bologna, Turkey Frozen

Form
Stick
Sliced: Size range ½ oz to 1 oz
Diced

How Packed
7-lb to 8-lb sticks, 2 per case
12 lb bulk sliced
5 lb diced, 4 per case

Purchasing Tips
- If a product contains no livestock (beef and pork) it must show the species of the poultry; e.g., Turkey Bologna.*
- Product that contains more than 15% poultry must be labeled with the species of livestock; e.g., Beef and Turkey Bologna.*
- Product that contains more than 20% poultry must have product name that indicates the kind of poultry and livestock species; e.g., Turkey and Beef Bologna.*
- If the livestock ingredient is less than 20% of total livestock and poultry, the name must be qualified; e.g., Turkey Bologna with Pork added.*
- Prior approval of brands is recommended.
- Bid unit should be per lb.

* USDA, FSIS, policy memo 030A dated September 12, 1982 and 0005A dated November 25, 1987.

Receiving
- Check to determine that product is frozen solid.
- Check for evidence of freezer burn.

Storing
Store in freezer. Use within 6 months.

Standard of Identity Reference
None

Grade Standard Reference
None

Sample Description
BOLOGNA, TURKEY, FROZEN: lower fat formulation; maximum 1 gm fat per serving (28 gms); pork or beef allowable as second meat; 7 to 8 lb sticks; approved brands: Rain294, Sunshine396, Overcast498.

Sample Description
BOLOGNA, TURKEY, FROZEN: maximum 5 gms fat per serving (28 gms); sliced; each slice to weigh 1 oz; approved brands: Rain956, Sunny459, Cold298.

Catfish fillet Frozen

Sizes
Range: 2 oz to 13 oz

Grades
U.S. Grade A
U.S. Grade B
U.S. Grade C

How packed
10-lb and 15-lb cases

Forms
Shank: Cut parallel to length of backbone; does not include nugget
Regular: Cut parallel to length of backbone, includes nugget

Types
Plain
Breaded: Uniformly covered finished product; breading varies by manufacturer; most breaded products require deep frying
Marinated: Soaked, massaged, tumbled, or injected with water and seasonings

Purchasing tips
- Inspection and grading is voluntary. Packers who subscribe to U.S. Department of Commerce (USDC) inspection may use PUFI (Packed Under Federal Inspection) seal on product labels.
- Grade is largely determined by flavor and color.
- No regulations limit or standardize breading amounts or marinade ingredients. Ingredients determine size of fillet required to provide 2 oz meat/meat alternate.
- Label information is essential to obtain a quality product; brand approval recommended.
- Fish treated with sodium triphosphate absorbs 6.5% water, which increases weight and sodium content.
- Characteristics of species, farm-raised: Soft-textured, white, mild-flavored meat.
- The bid unit should be per lb.

Receiving
- Inspect to be sure fish is hard frozen on arrival.
- Reject product that has an odor, evidence of freezer burn or refreezing.

STORING
Store in freezer. Use within 6 months.

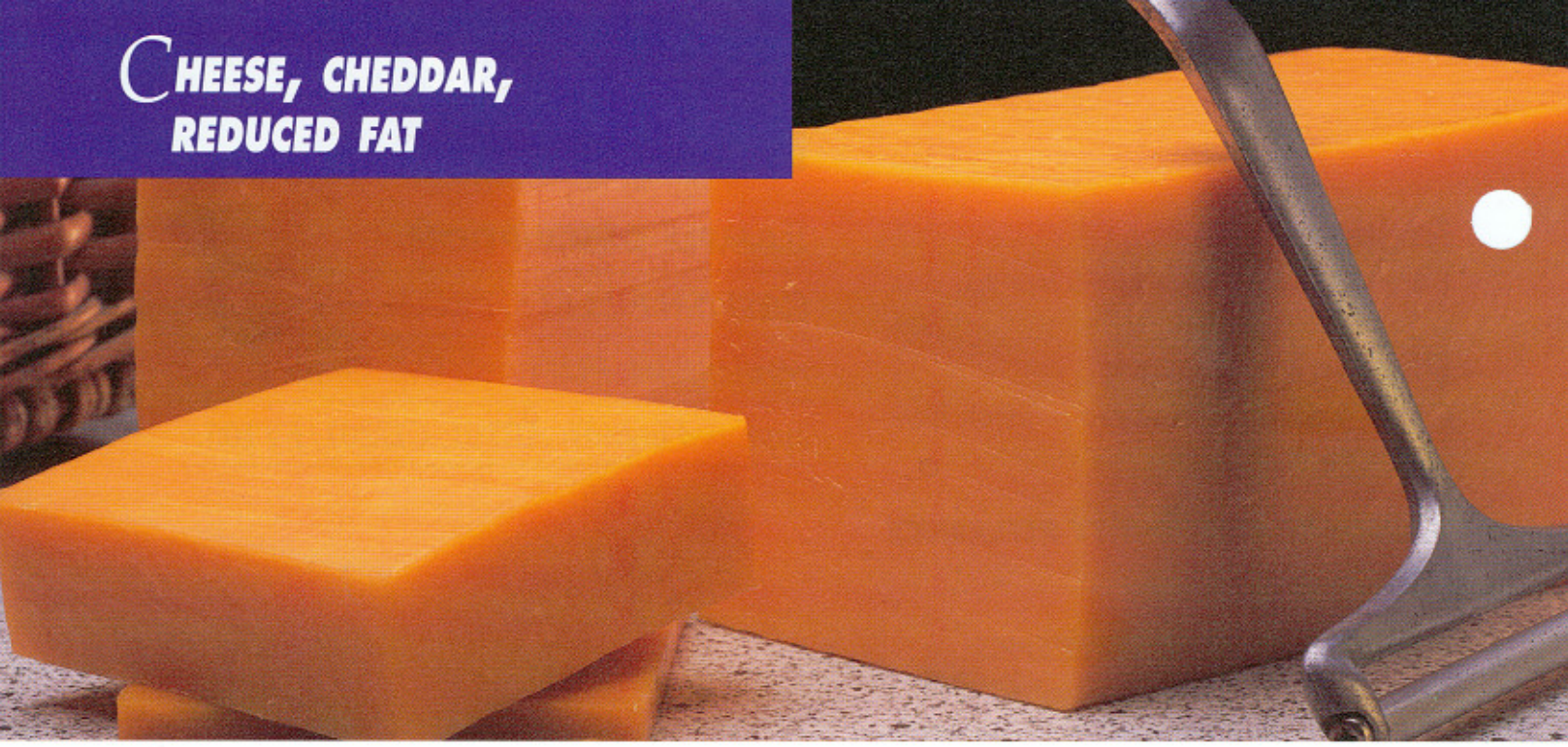
PREPARATION TIPS
Cook breaded and battered products from frozen state.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 50 CFR 267.103

SAMPLE DESCRIPTION
CATFISH FILLETS, FROZEN: 2 to 3 oz; regular fillet; PUFI seal; U.S. Grade B; approved brands: AB101, CD201, FY105.

Cheese, Cheddar, Reduced Fat



Forms

Loaf
Shredded

How Packed

5-lb loaf, 2 per case
5 lb shredded, 4 per case

Purchasing Tips

- Large volume purchasers can use Commercial Item Description (CID) A-A-20208.
  Summary:
  Fat content: 25% to 33.3% less fat than regular cheddar cheese; fat content 19.2% to 22.9% total fat by weight.
  Moisture content: maximum 49% by weight.
  Salt: 1.4% to 2% by weight.
  Not less than 5.3 pH.
  Shall be pasteurized to minimum 161°F for 15 seconds.
  Shall comply with all applicable federal standards related to regular cheddar cheese.
  Shelf life minimum 5 months after manufacture.
  Demonstrates satisfactory meltability.
  Pleasing flavor; may be slightly acid or bitter but no undesirable flavors or odors.
  Firm, compact, slightly translucent and shiny, free from gas holes, very slightly gummy, slightly mealy or coarse, definitely curdy, free-flowing and of uniform size and shape.
  Free of mold.
  Uniform, bright, attractive appearance.
  At least 30 days old when inspected.
  Plant manufacturing cheese shall be approved by Dairy Grading Branch, Dairy Division, AMS, USDA.
- "Lite" and similar terms, such as "reduced fat" or "reduced salt," may be used when fat, salt, or sodium has been reduced significantly; i.e., 25%.
- The term "lowfat" may be used only for those products that contain no more than 10% fat by weight. Regular cheddar cheese is 50% milk fat and 39% moisture by weight.
- If no pack unit stated in description, bid unit should be per lb.

RECEIVING
Check for mold.

STORING
Store in refrigerator.

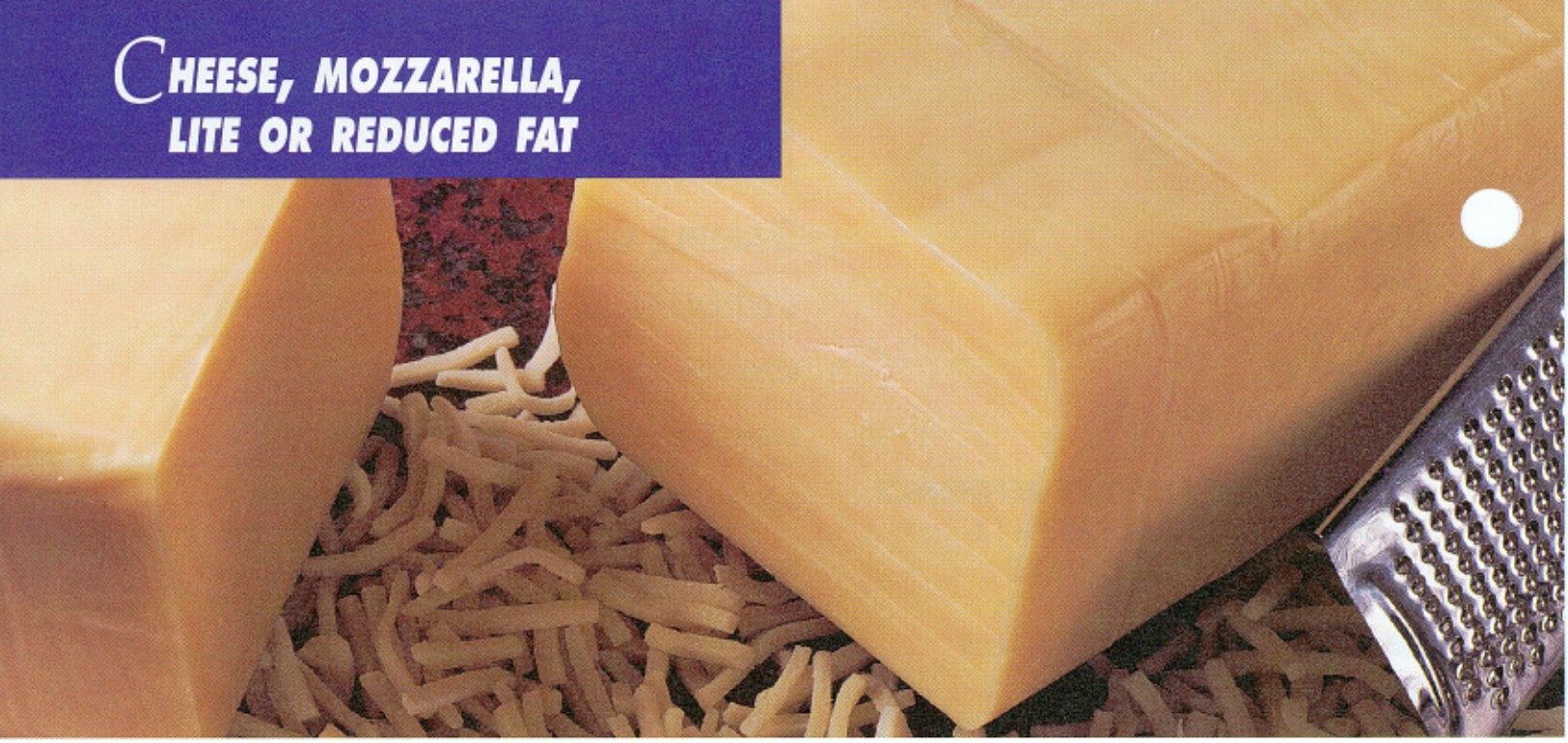
STANDARD OF IDENTITY REFERENCE
Title 21 CFR 130.10 and 133.113
Fat content: Title 21 CFR 101.62

GRADE STANDARD REFERENCE
Regular cheddar cheese:
Title 7 CFR 58.2503

SAMPLE DESCRIPTION

CHEDDAR CHEESE, REDUCED FAT: shredded; fat content 19.2% to 22.9%; moisture 49%; salt content 1.4% to 2%; pasteurized; pleasing flavor and odor; satisfactory meltability; produced in manufacturing plant approved by Dairy Grading Branch, Dairy Division, AMS, USDA.

Cheese, Mozzarella, Lite or Reduced Fat



Forms

Loaf
Shredded
Sliced

How Packed

The most popular packs:

5 lb shredded, 6 per case
5 lb shredded, 4 per case
5 lb sliced, 2 per case
6-lb loaf, 2 per case
6-lb loaf, 8 per case

Purchasing Tips

- ***USDA specifications for lite mozzarella cheese:***

  Shall be aged no less than 5 days at 38°F to 42°F prior to inspection unless cheese is shredded and frozen; if shredded and not frozen immediately, cheese shall be stored at 38°F to 42°F until frozen.

  Shall contain no more than 10.8% fat by weight.

  Moisture content 52% to 60% by weight.

  Shall not exceed 5.3 pH using quinhydrone method.

  Salt 1.2% to 1.8% by weight.

  Mild, pleasing or slightly acid flavor.

  Loaf shall possess a smooth, pliable body and shall not contain holes or be gassy; shall be free from foreign materials.

  Shredded cheese shall be free-flowing and shall not be matted.

  Color natural white to light cream, bright and uniform, attractive sheen; no sign of mold; loaf may be wavy to slight degree and may have slight color variation due to salt.

  Shall melt completely; shall not exhibit shreds of unmelted cheese or excessive blistering; shall stretch to minimum of 3 inch; may be chewy but not gummy.

- The term "lowfat" may be used only for products that contain no more than 10% fat by weight.
- The term "lite" may be used with 25% reduction in fat or sodium.
- If the description does not state pack preference, the bid unit should be per lb.

RECEIVING
Check for mold.

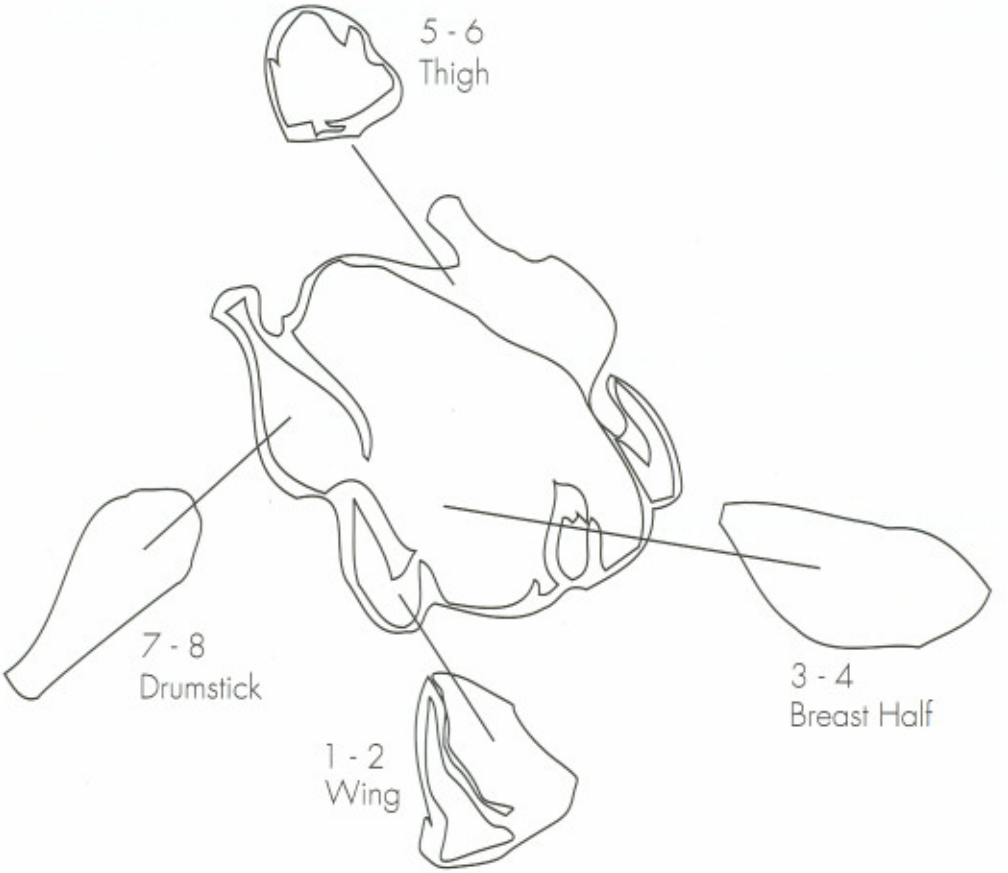
STORING
- Refrigerate.
- If ordered frozen, maintain frozen state until used.

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 133.155;
Fat content: Title 21 CFR 30.10 and 101.62

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
MOZZARELLA CHEESE, LITE, FROZEN: milk fat 10.8% or less; moisture 52% to 60%; pH maximum 5.3; pleasing flavor; free flowing; natural white or light cream color; melts completely; 6/5 lb shredded.

Chicken, 8-piece cut
Frozen



Forms

Class:

Broiler or fryer: Bird less than 13 weeks old
Roaster: Bird 3 to 5 months old
Baking or stewing hen (fowl): More than 10 months old
Cock or rooster: Mature male chicken, tough and dark meat

Style:

Cut-up or disjointed parts from whole, ready-to-cook birds
Breast quarters, breast with ribs, breast without ribs, leg quarters, thighs, drumsticks, wings, backs, giblets

Type:

Raw
Raw breaded

Sizes

Weights vary with maturity of poultry. A good range for most purposes is 2½ to 3½ lb.

Grades

U.S. Grade A
U.S. Grade B
U.S. Grade C

How packed

40-lb case

PURCHASING TIPS

- Include in description information on form (class, style, and type), grade, size or weight, fresh or frozen, container or packaging material, temperature required during transport and delivery.
- ***Most authorities recommend the following or similar statement in lieu of transport and delivery temperature requirement:*** "All procedures for chilling or freezing shall conform to Title 9 CFR 381.66 USDA poultry products inspection regulation."
- Government regulations require inspection for wholesomeness before and after slaughter.
- Grading is voluntary.
- Packing materials suggested are plastic film bags safe for food products, minimum thickness 2 mil, with low temperature flexibility. Each 40-lb case should be packed with four bags of equal weight.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 70.220 to 70.222

SAMPLE DESCRIPTION

CHICKEN, 8-PIECE CUT, FROZEN: broiler/fryer; ready to cook (raw); without necks and giblets; processed from birds with weight range 2½ to 3½ lb; U.S. Grade A; 40 lb case; 4 plastic film bags of equal weight per case; processing and transport procedure must comply with Title 9 CFR 381.66.

FORMS

Parts:
Drumsticks
Thighs
Wings
Legs (thigh and drumstick)
Breast with ribs
Thighs with back

Processing Methods:
Fresh chilled, ready to cook (RTC)
Frozen, ready to cook
Individually frozen, ready to cook (pieces do not stick together)
Individually quick frozen, ready to cook (IQF: special fast freezing process)

Class:
Broiler/fryer: Bird less than 13 weeks old
Roaster: Bird 3 to 5 months old
Capon: Surgically desexed male chickens less than 8 months old
Baking or stewing hen (fowl): More than 10 months old

GRADES

U.S. Grade A
U.S. Grade B
U.S. Grade C

HOW PACKED

Parts	No. pieces	Average portion	Case weight
Breasts	48	6¼ to 6¾ oz	20 to 22 lb
Drumsticks	96	2½ to 4¼ oz	17 to 27 lb
Thighs	96	3½ to 4½ oz	22 to 27 lb
Whole Leg	48	6 to 9 oz	18 to 27 lb

PURCHASING TIPS

- Specify in description chicken parts, processing method, poultry class, neck and giblet option, grade, packaging material, case unit, and temperature requirements during transport and delivery.
- Packing materials suggested: plastic film bags, minimum thickness 2 mil, low density polyethylene.
- Most authorities recommend the following or similar statement in lieu of transport and delivery temperature requirement: "All procedures for chilling or freezing shall conform to Title 9 CFR 381.66 USDA poultry products inspection regulation."
- To request parts be taken from birds of specific weight (e.g., 3 lb only) usually requires special order of at least a truckload, approximately 40,000 lb.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 381.170

GRADE STANDARD REFERENCE
Title 7 CFR 70.220 to 70.222

SAMPLE DESCRIPTION

CHICKEN DRUMSTICKS, FROZEN: processed from U.S. Grade A chickens; broilers/fryers; individually frozen; ready to cook; packed in 2 mil low density polyethylene bags; 96 count; processing and delivery standards to comply with Title 9 CFR 381.66.

FORMS

Meat Block: Solid muscle or restructured

Finished Product:

Marinated: Breaded or grilled
Raw: Breaded or Individually Quick Frozen (IQF) ice glazed
Fully cooked: Breaded or grilled

LABELING

Chicken tender*: Any strip of breast meat from chicken or any restructured breast meat without skin

Chicken tenderloin*: Any strip of meat from the inner pectoral muscle that lies along the breast bone

* As defined in USDA, Food Safety and Inspection Service, policy memo 100 dated September 3, 1986.

HOW COOKED

- Raw
- Browned to set coating (prebrowned)
- Fully cooked

PURCHASING TIPS

- Tenderloins are cut from the breast of young broiler/fryers.
- Tenders can be from any class of bird (see "Chicken Parts" for classes). Consider including the class of bird in the description even though it cannot be measured when the product is received.
- Breading cannot exceed 30% of weight of finished product. Chicken fritters are beginning to appear on the market and can contain up to 65% breading.
- Marinating can increase the weight of tenders/tenderloins by up to 30%. The greater the percentage of marinade the mushier the texture of the product. The description should state whether marinade is allowed and, if allowed, the maximum percentage. The percentage marinade must be declared on the label if the product is fully cooked.
- Raw breaded and IQF raw glazed products do not yield an acceptable product when cooked in the oven.
- Chicken tenders will be in the price range between chicken nuggets and chicken tenderloins.
- The bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

CHICKEN TENDERLOINS, FROZEN: prebrowned; breaded; CN labeled to provide .75 oz meat/meat alternate per tenderloin; maximum 3 gms fat per tenderloin; no marinade allowed.

SAMPLE DESCRIPTION

CHICKEN TENDERS, FROZEN: fully cooked; restructured; breaded; minimum 1 oz to maximum 2 oz per tender; maximum 5 gms fat per tender; maximum 12% marinade.

Chicken Nuggets & Patties
Breaded and Unbreaded

Forms
- Solid muscle, chunked and formed
- Chopped and formed, ½ inch or smaller and ½ inch or larger
  - White meat
  - Dark meat
  - Combination of white and dark meat
  - Combination of white and dark and vegetable protein product (VPP)
  - Combination of white and dark with dried whole egg

Sizes
Nuggets: 0.5 oz to 1 oz
Patties: 1 oz to 5 oz

Labeling
- Patties and nuggets are controlled by the same standard.
- Nuggets: Irregularly shaped, bite-size poultry products, breaded and deep-fried finger foods.
- Product made from solid muscle meat may use the term "nugget" as part of product name without further qualification.
- Products made from chopped and formed poultry may use the term "nugget" as part of the product name, provided a qualifying statement describing such process is included in product name. Example: Chicken Nugget, Chopped and Formed.
- Products made from chopped poultry containing binders and extenders may use the term "nugget" as a fanciful name, provided a descriptive name immediately follows. Example: Breaded Nugget-Shaped Chicken Patties.
- All three products described above which are breaded shall be labeled "breaded" and shall be limited to 30% breading.
- Label ingredients may show meat block and breading as a composite, or the meat block and breading ingredients may be listed separately.

Mechanically Separated Poultry (MSP):

Mechanically separated poultry is any product resulting from the mechanical separation and removal of most of the bone from attached skeletal muscle and other tissue of poultry carcasses and part of carcasses that have a paste-like form and consistency, that may or may not contain skin with attached fat.

- The kind of poultry must be defined on the label. As an example, "mechanically separated turkey" or "mechanically separated chicken."
- If the MSP ingredient contains skin in greater than natural proportions the ingredient statement shall read, "Mechanically Separated Poultry with excess skin."
- MSP shall not have a bone solids content of more than 1%. At least 98% of the bone particles must be less than 1.5 mm at their greatest dimension, and there shall be no bone particles larger than 2.0 mm at their greatest dimension.
- MSP when made from mature chickens or turkey shall not have a calcium content exceeding .235% or .175% when made from other poultry (broilers/fryers).
- A product made from a particular kind of poultry (i.e., chicken) shall not contain MSP made from another kind of poultry.

Meat Block

- Label terminology is defined in Federal Register as follows:

Terms	*% light meat*	*% dark meat*
Natural proportions	50 to 65	50 to 35
Light or white meat	100	0
Dark meat	0	100
Light and dark meat	51 to 65	49 to 35
Dark and light meat	35 to 49	65 to 51
Mostly white meat	≥ 66	≤ 34
Mostly dark meat	≤ 34	≥ 66

- Skin in natural proportions is 20% of raw weight and 25% of cooked weight.
- If whole egg solids are allowed as part of the meat block, the description should read "made from whole eggs." This statement requires that the ratio of white to yolks be in natural proportions.
- The use of whole egg solids in the meat block allows a reduction in the size and cost of nuggets or patties. The quality of the egg protein is what allows this reduction in size.
- The form of VPP should be specified: soy flour, isolate, or concentrate.

Binders, Breading, and Marinades

- Binding agents individually and collectively not to exceed 3% in cooked poultry products or 2% in raw poultry products based on total finished weight. Products with binders added in excess of these levels shall include in product name a generic term, "binders added" or the specific name, such as "chicken breast – gelatin added." Ingredient statement identification is required. Policy applies to binders used in chopped and chunked poultry products but not to binders added directly into whole muscle that act as extenders.
- Binders to seal outside wrappers: Binders such as sodium alginate or egg white (albumin) may be used to seal outside wrapper (e.g., tortilla). Presence of these binders must be disclosed in the ingredients statement.
- Batter: Mixture of enriched flour, liquid, and other ingredients thin enough to pour. Ingredient statement must show in proper order the batter ingredients. Batter must be counted as part of the 30% breading maximum.
- Breading: Coating with breading and/or batter and breading in an amount not to exceed 30% of weight of finished product labeled "breaded." All flours must be enriched for grains/breads credit.
- Fritters: Item labeled "fritter" can contain up to 65% breading and must contain at least 35% fresh meat.
- Nuggets and patties may be marinated or glazed for various flavors.
- Marinating ingredients include seasonings, dextrose, and VPP in solution.
- Marinade may be added to product by injection or tumbling product under pressure in solution. Marinade containing VPP can increase product size by as much as 25%. Any VPP added must be in accord with Title 7 CFR Part 210.

HOW COOKED

- Browned to set coating (pre-browned), and/or
- Cooked – defined as fully cooked and ready to eat.

PURCHASING TIPS

- Manufacturing process: Assemble raw ingredients, prepare raw ingredients, blend raw materials, chill, form, coat, pre-brown to set coating, cook (ready-to-serve product), freeze, pack.
- Bid unit should be 2 oz serving meat/meat alternate or serving with specified grams of protein.
- Nugget label ingredients may show meat block and breading as a composite, or the meat block and breading ingredients may be listed separately.
- Whole egg solids used in breading or batter have no impact on contribution to the meal pattern or the size of the nugget.
- Packaging should be 2 ml or greater low-density sealed poly bags.
- Pre-approval of brands recommended. The first five ingredients on the label should be compared to determine equality.
- Chicken patties and nuggets should be made from young broiler fryers.

COST

All manufacturers make chicken nuggets at various price levels. Tables that follow illustrate how variations in ingredients and quality affect price of nuggets that carry the same label.

HIGHEST COST "BONELESS CHICKEN BREAST WITH RIB MEAT"

Ingredient	High cost	Medium cost	Low cost
Breast meat with rib	92%	44%	0%
Breast trim	0%	44%	87%
Raw skin	6%	10%	11%
Other	2%	2%	2%
Total	100%	100%	100%

REDUCED COST "BONELESS CHICKEN BREAST PATTY NUGGET"

Ingredient	High cost	Medium cost	Low cost
Breast meat	83%	73%	63%
Raw skin	5%	5%	5%
VPP - dry	2%	4%	6%
Water	8%	16%	24%
Other	2%	2%	2%
Total	100%	100%	100%

LOWEST COST "BREADED NUGGET-SHAPED CHICKEN PATTY"

Ingredient	High cost	Medium cost	Low cost
White meat	36%	31%	26%
Dark meat	36%	31%	26%
Raw skin	16%	16%	16%
VPP- dry	2%	4%	6%
Water	8%	16%	24%
Other	2%	2%	2%
Total	100%	100%	100%

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 381.117, 381.155, 381.166, 381.168, 381.169, 381.170

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

CHICKEN NUGGET: breaded; chicken breast with rib meat only; solid muscle meat to be used; fully cooked; maximum 6 nuggets, minimum 5 nuggets; to be CN labeled to provide 2 oz meat/meat alternate equivalent; maximum 15 gms fat per serving.

SAMPLE DESCRIPTION

CHICKEN NUGGET: breaded; chopped and formed; chicken breast with rib meat and breast trim in approximately equal proportions; fully cooked; maximum 6 nuggets, minimum 5 nuggets; to be CN labeled to provide 2 oz meat/meat alternate equivalent; maximum 13 gms fat per serving.

SAMPLE DESCRIPTION

BONELESS CHICKEN BREAST PATTY NUGGET: breaded; chopped and formed; breast meat 80% to 85%; maximum skin 5%; soy concentrate up to 10% when rehydrated in accord with Title 7 CFR 210; maximum 6 nuggets, minimum 5 nuggets; fully cooked; maximum 17 gms fat; minimum 12 gms protein per serving.

SAMPLE DESCRIPTION

BREADED NUGGET-SHAPED CHICKEN PATTY: chopped and formed; white and dark meat in approximately equal proportions; soy isolate up to 30% rehydrated in accord with Title 7 CFR 210; maximum 6 nuggets, minimum 5 nuggets; fully cooked; maximum 20 gms fat; minimum 10 gms protein per serving.

SAMPLE DESCRIPTION

CHICKEN NUGGET: breaded; chicken breast with rib meat; chopped and formed; whole-egg solids no higher than fourth position; maximum 6 nuggets, minimum 5 nuggets; fully cooked; to be CN labeled to provide 2 oz meat/meat alternate equivalent; maximum 20 gms fat per serving.

SAMPLE DESCRIPTION

CHICKEN NUGGET, FROZEN: grilled; chopped and formed; chicken breast meat 80% to 85%; maximum skin 5%; VPP up to 10% when rehydrated; VPP to be concentrate; 5 to 6 nuggets to provide 2 oz meat/meat alternate equivalent; fully cooked; maximum fat 10 gms; CN labeled.

SAMPLE DESCRIPTION

CHICKEN NUGGET, FROZEN: grilled; chopped and formed; chicken breast with rib meat and breast trim in approximately equal proportions; fully cooked; CN labeled to provide 2 oz meat/meat alternate equivalent per serving; maximum 5 nuggets, minimum 4 nuggets per 2 oz serving; maximum 9 gms fat.

SAMPLE DESCRIPTION

CHICKEN NUGGET, FROZEN: grilled; chopped and formed; white and dark meat in approximately equal proportions; VPP up to 30% rehydrated in accord with Title 7 CFR 210; VPP to be isolate; 4 to 5 nuggets per serving; fully cooked; maximum fat 10 gms, minimum 15 gms protein per serving.

HIGHEST COST CHICKEN PATTY:

SAMPLE DESCRIPTION

CHICKEN PATTY, BREADED: chicken breast with rib meat only; chopped and formed; no extenders; MSP not allowed; oven ready; to be CN labeled to provide 2 oz meat/meat alternate equivalent; maximum 20 gms fat per serving.

REDUCED COST CHICKEN PATTY:

SAMPLE DESCRIPTION

CHICKEN PATTY, BREADED: chicken breast with rib meat; may contain dried whole egg; chopped and formed; MSP and VPP not allowed; oven ready; maximum 15 gms fat, minimum 15 gms protein per serving.

LOWEST COST CHICKEN PATTY:

SAMPLE DESCRIPTION

CHICKEN PATTY, BREADED: chicken breast with VPP (soy concentrate in accord with Title 7 CFR 210); chopped and formed; MSP not allowed; oven ready; to be CN labeled to provide 2 oz meat/meat alternate equivalent, maximum 18 gms fat per serving.

CHICKEN NUGGETS & PATTIES
BREADED AND UNBREADED (CON'T)

SAMPLE DESCRIPTION

CHICKEN PATTY, GRILLED, FROZEN: not breaded; pre-cooked; made from boneless breast from broilers/fryers; no VPP or extenders; skin not to exceed natural proportions; MSP not allowed; 9 gms maximum fat per 2 oz serving; to be CN labeled to provide 2 oz meat/meat alternate equivalent per serving; 2 ml or greater low-density sealed poly bag.

SAMPLE DESCRIPTION

CHICKEN PATTY, GRILLED, FROZEN: pre-cooked; dark meat, 75% thigh meat, 10% dark trim, 10% skin; no MSP; water, spices, and seasoning 5%; maximum patty size 3.1 oz; no VPP or extenders; maximum 9 gms fat, minimum 15 gms protein per serving; 2 ml or greater low-density sealed poly bag.

FORMS

- ***Boneless chicken, solid pack:*** 95% chicken; meat, skin, and fat in natural proportions; maximum 5% liquid.
- ***Boneless chicken with natural juices:*** 90% minimum chicken meat, skin, and fat in natural proportions; maximum 10% liquid.
- ***Boneless chicken with broth:*** 80% minimum chicken meat, skin, and fat in natural proportions; maximum 20% liquid.
- ***Boneless chicken with stated % broth:*** Chicken and broth content vary; label must state percent of broth.

SIZES

29-oz cans
50-oz cans

HOW PACKED

50-oz cans, 12 per case
29-oz cans, 24 per case

PURCHASING TIPS

- Canned boneless chicken is prepared from mature female chickens. The name for poultry meat from other than young poultry shall include the class designation "mature chicken meat."
- Fat content varies with proportion of dark to white meat used and the amount of skin; however, if whole chicken is used, skin (20%) and fat are in natural proportions.
- *Specifications for Poultry Products, A Guide for Food Service Operators* from USDA recommends the following proportions: 10% maximum fat; 0.7% maximum salt; minimum drained weight of 25.7 oz for 29-oz can, 44.3 oz for 50-oz can.
- Gelatin, stabilizers, and other solidifying or emulsifying agents shall not be added to a product labeled boned chicken, solid pack.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 381.157

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

CHICKEN, BONELESS, CANNED: with natural juices; to be prepared from mature, whole, female chicken; maximum salt 0.7%; maximum fat 10%; 24 – 29 oz cans only.

Fish, Breaded and Battered Frozen

Forms

- ***Solid block:*** Solid pieces of fish flesh of single species.
- ***Minced block:*** Minced flesh of fish of one or more species with or without additives.
- ***Portion:*** Weight greater than 1½ oz, not less than ⅜-inch thick.
- ***Fillet:*** A style of portion; a large portion.
- ***Stick:*** 1½ oz or less, not less than ⅜-inch thick.
- ***Bits:*** ½ oz to 1 oz, irregular, round or square shape.
- ***Cakes:*** Usually minced.

Sizes

½ oz to 8 oz

Grades

U.S. Grade A
U.S. Grade B
U.S. Grade C: minced fish block only (does not apply to haddock)
Substandard

Popular Varieties

Cod
Haddock
Pollock
Whiting

How Packed

10-lb box
4½-lb box, 6 per case
6-lb box, 6 per case
6-lb box, 10 per case

COATING

The following chart shows minimum flesh and maximum batter/breading required for U.S. Department of Commerce (USDC) Grade A product or product packed under federal inspection (PUFI) by the USDC:

Product	USDC Grade A and PUFI % flesh	USDC Grade A and PUFI % coating	PUFI % flesh	PUFI % coating
Raw breaded fillets	no standard	no standard	50	50
Raw breaded fish portions	75	25	50	50
Raw breaded fish sticks	72	28	50	50
Pre-cooked breaded fillets	no standard	no standard	50	50
Pre-cooked breaded fish portions	65	35	50	50
Pre-cooked breaded fish sticks	60	40	50	50
Pre-cooked battered fish portions	no standard	no standard	40	60
Pre-cooked battered fish sticks	no standard	no standard	40	60

Breading percent and batter ingredients vary with manufacturer. Most fish is PUFI but not graded. Chart shows the difference.

HOW COOKED

Pre-cooked: Blanched in hot oil or shortening to set the breading and add color; must be cooked before serving.

PURCHASING TIPS

- Inspection and grading is voluntary. Packers who subscribe to U.S. Department of Commerce (USDC) inspection may use PUFI (packed under federal inspection) seal on product labels.
- Ingredients determine size of fillet required to provide 2 oz meat/meat alternate. Brand approval recommended.
- Fish treated with sodium triphosphate absorbs 6.5% water, which increases weight and sodium content.
- Twice frozen fish is frozen when caught, then defrosted and processed into fillets, then refrozen. Quality is lower, but product costs less. Double freezing affects quality: coating is soggy and wrinkled, fish is tougher.
- ***Characteristics of species, fresh:***
  Cod: No odor, bland taste, white flesh, flaky.
  Whiting: Strong odor and flavor, soft white flesh, higher fat content than cod.
  Alaskan pollock: Flavor between cod and whiting, lower in fat than whiting, may have some dark flesh.
  Haddock: Mild, delicate flavor, white meat, soft texture.
- Product made from solid block of flesh costs more than minced fish.

- ***Fishing seasons:***

  Alaskan pollock: Year-round, January to June mostly for surimi; July to December catch used for fillets and blocks for further processing.

  Cod: Year-round, peak March, April, June and July; water temperature 4°C to 7°C.

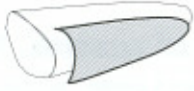
  Haddock: Year-round, peak during spring and summer.

  North Atlantic pollock: Peak catch late summer and early fall; water temperature 4°C to 12°C.

Whole fish

Drawn fish

Fillets



Fillet (skin removed)
Thin Layer

Fillet (deep skinned)
(up to 20% flesh removed with skin)

- Processors who own fishing fleets, transportation, and processing plants and employ fishermen have greater control over quality and sanitation than processors who purchase fish from privately owned fishing vessels. Inquire about degree of control processor has on the catch.
- If the description does not specify pack size, bid should be per serving.
- Deep skinning pollock (cutting away the fat layer just beneath skin of the fillet) eliminates odor, yellow color, and fishy taste. Deep skinning reduces yield by 20%.

RECEIVING

- Inspect to be sure fish is hard frozen on arrival.
- Reject product that has an odor, evidence of freezer burn or refreezing.

STORING

- Store in freezer.
- Storage life 6 months for fillets, 2 to 3 months for portions and sticks.

PREPARATION TIPS

- Cook breaded and battered products from frozen state.
- Pre-cooked indicates the product was only cooked enough to set the breading. The fish is raw and should be fully cooked before serving.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 50 CFR 264.153, 264.253, 264.304, 264.353, and 264.403

SAMPLE DESCRIPTION

COD, PORTIONS, BREADED, FROZEN: CN labeled to provide a minimum of 2 oz meat/meat alternate; minimum portion size 4 oz; oven ready; made from solid block; approved brands: AB101, CD501, XY111, ZZ202.

SAMPLE DESCRIPTION

COD, PORTIONS, BREADED, FROZEN: oven ready; minced fish block; CN labeled to provide 2 oz meat/meat alternate; approved brands: ICE123, SNOW567, SLEET894.

SAMPLE DESCRIPTION

HADDOCK, BREADED AND BATTERED, PRE-COOKED, FROZEN: fillet; oven ready; single frozen; each portion to provide 15 gms protein; breading not to exceed 35% by weight; U.S. Grade A; no sodium triphosphate.

SAMPLE DESCRIPTION

POLLOCK, PORTIONS, BREADED, FROZEN: U.S. Grade A; maximum portion size 4 oz; CN labeled to provide a minimum of 2 oz meat/meat alternate; oven ready; made from solid block; to be deep skinned; approved brands: AAA103, BBB202, CCC505.

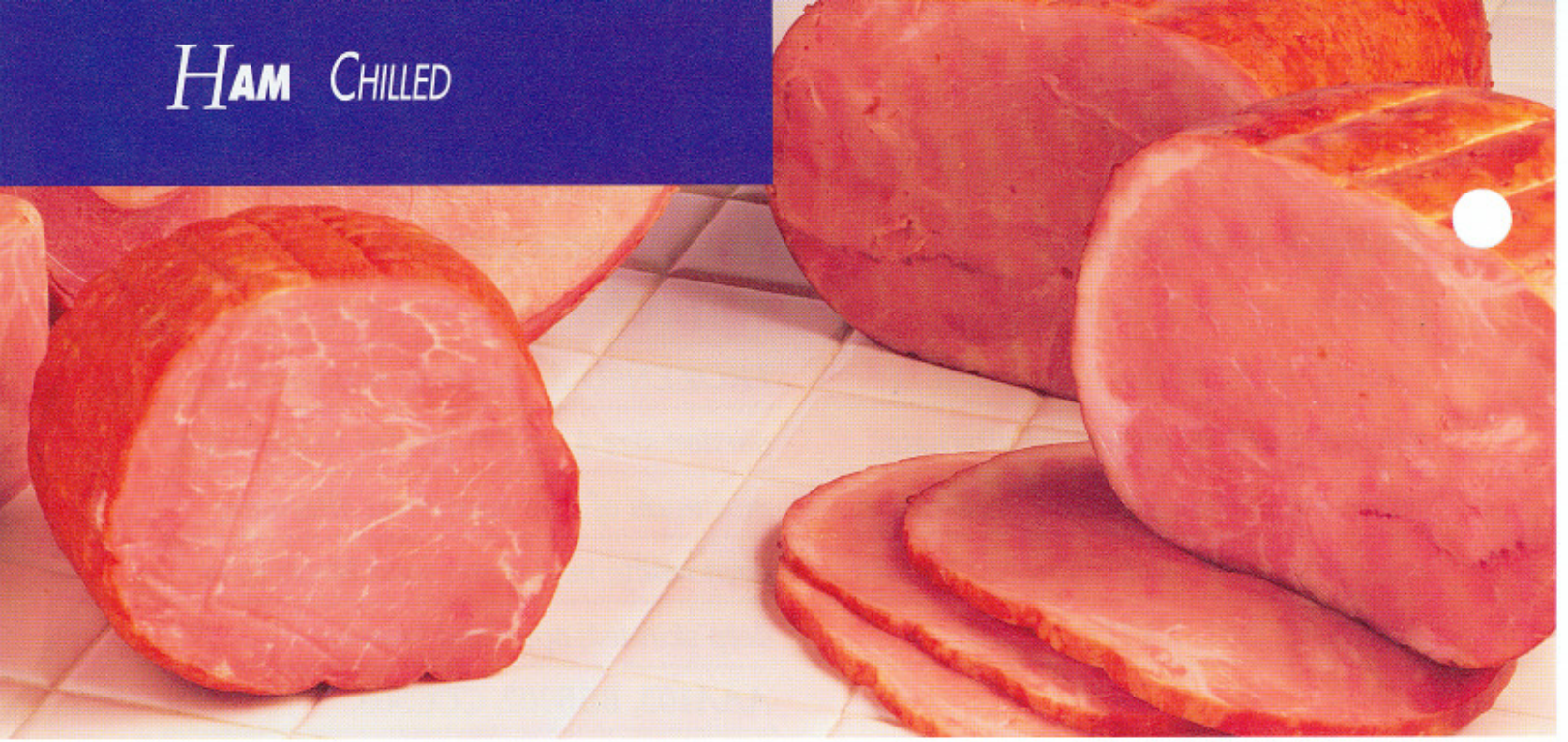
SAMPLE DESCRIPTION

POLLOCK, PORTIONS, BREADED, FROZEN: oven ready; from minced fish block; CN labeled to provide 2 oz meat/meat alternate; approved brands: ABC103, BC203, XYZ304.

SAMPLE DESCRIPTION

WHITING, PORTIONS, BREADED, FROZEN: oven ready; from solid fish block; each portion to provide 15 gms protein; breading not to exceed 35% by weight; U.S. Grade A; approved brands: BBB93, DDE123, LMN326.

Ham Chilled



Forms

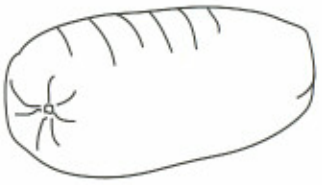
Ham
Ham with natural juices
Ham, water added
Ham and water product

How packed

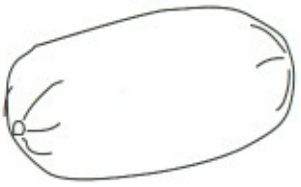
8-lb to 10-lb, 2 per case
10-lb to 12-lb, 2 per case
10-lb to 14-lb, 2 per case

Purchasing tips

- Amount of muscle, emulsion, cure ingredients, and the protein fat-free analysis (PFF) determine quality. PFF measures percentages of protein, fat, and water. Higher fat and water content lowers relative proportion of protein.
- PFF determines how all hams, except ham and water product, are labeled.
  If PFF is 20.5%, product is labeled ham.
  If PFF is 18.5% to 20.4%, product is ham with natural juices.
  If PFF is 17% to 18.4%, product is ham with water added.
- Ham and water product has no limit on added water. Added products may be water, spices, preservatives, modified cornstarch, carrageenan, or anything else allowed by federal regulations.
- Ham and water product: Label must state percent by weight of added ingredients.
- Ham produced from whole muscle is most expensive; ham produced from section chunks and formed pieces is less expensive; ham and water product is least expensive.
- Ham shapes vary by manufacturer; therefore, brand approval is recommended to get a specific shape.

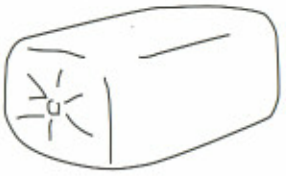


Buffet



Round

Natural Flat or D Shaped



Rectangular

SIZES

5 to 6 inch length
8 count per lb
10 count per lb
4, 6, and 12 counts per lb available but less common

HOW PACKED

10-lb case

PURCHASING TIPS

- Labels show meat type and other ingredients listed in order of predominance.
- Hot dog and frankfurter are synonymous.
- Institutional Meat Purchase Specifications (IMPS) formula options for frankfurter main ingredients:
  - ***A***: Beef and pork, any combination
  - ***A_1***: A plus nonfat or dried skim milk with reduced calcium
  - ***B***: Beef, pork; beef predominant
  - ***B_1***: B plus nonfat or dried skim milk with reduced calcium
  - ***C***: Pork, beef; pork predominant
  - ***C_1***: C plus nonfat or calcium-reduced dried milk
  - ***D***: Beef
  - ***L***: Lower fat (maximum 20% by weight) with any formula above
  - ***P***: Beef, turkey; beef predominant
  - ***P_1***: Beef, chicken; beef predominant
  - ***P_2***: Pork, turkey; pork predominant
  - ***P_3***: Pork, chicken; pork predominant
- Formula A_1, B_1 and C_1 are not eligible for 100% credit to meal patterns. Determine a product's contribution to the meal pattern before making purchase decision.
- Using IMPS 800L, lower fat standard: Specify item and number; e.g., 800L. Specify one additional formula from A through D.
- May specify additional ingredient such as vegetable protein product (VPP); VPP to be added in accord with Title 7 CFR part 210.
- Fat content will not exceed 20%; purchaser may specify lower fat than 20%.
- IMPS 800 standard is skinless, mechanically formed.
- IMPS on label only if product certified by USDA; not all packers subscribe to USDA certification and grading service.
- Pre-approving brands recommended for consumer acceptance.
- Artificial color not permitted unless authorized by purchaser.
- For best quality, this product is to remain chilled but not frozen.

RECEIVING

- Check for evidence of freezing. Lowfat hot dogs develop water pockets when frozen and defrosted.
- Check for greening, streaking, or other discoloration.

STORING

Store in refrigerator.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 319.180

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

FRANKFURTERS, CHILLED: to be packed to IMPS 800L; formula B; 8 per lb.

SAMPLE DESCRIPTION

FRANKFURTERS, CHILLED: to be packed to IMPS 800L; pork and turkey (formula P2); fat 2 gms or less; approved brands: AB502, BY105, ZY202.

- Ham shape is not related to form. All four forms can be produced in all popular shapes.
- The bid unit should be per lb.
- Hams are cured to extend shelf life and prevent drying during cooking. Cure ingredients and their purposes:

  Sodium nitrate: Needed for pink color, imparts flavor, keeps bacteria from growing; extends shelf life from a few days to 3 months.

  Water: Increases juiciness and dissolves other ingredients injected into product.

  Salt: Adds flavor and binds muscle parts together.

  Sodium triphosphate: Swells muscle allowing more water to be absorbed.

  Sugar: Counteracts harshness of salt.

  Hydrolyzed plant protein: Blend of amino acids from plant proteins such as soy; increases flavor.

  MSG: Sodium salt of glutamic acid; increases flavor intensity.

  Sodium erythrobate: Accelerates cure; product can be smoked and cured quickly.

RECEIVING

Product should be delivered at 28°F to 40°F. Quality indicator is consistent pink color.

STORING

Store in coldest part of refrigerator.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 317.8(b) (13) and 319.104

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

HAM, CHILLED: fully cooked; boneless; ham with natural juice; produced from whole muscle; cured and smoked; PFF 18.5 to 20.4.

SAMPLE DESCRIPTION

HAM, CHILLED: fully cooked; boneless; ham and water product; maximum 25% added ingredients by weight; produced from whole muscle; smoked and cured.

Hot Dogs Frozen

Sizes

5 to 6 inch
8 count per lb
10 count per lb
4, 6, and 12 counts per lb available but less common

How packed

10-lb box

Purchasing tips

- Labels show meat type and other ingredients listed in order of predominance.
- Hot dog and frankfurter are synonymous.
- Institutional Meat Purchase Specifications (IMPS) formula options for frankfurter main ingredients:
  - ***A***: Beef and pork, any combination
  - ***A_1***: A plus nonfat or dried skim milk with reduced calcium
  - ***B***: Beef, pork; beef predominant
  - ***B_1***: B plus nonfat or dried skim milk with reduced calcium
  - ***C***: Pork, beef; pork predominant
  - ***C_1***: C plus nonfat or calcium-reduced dried milk
  - ***D***: Beef
  - ***L***: Lower fat (maximum 20% by weight) with any formula above
  - ***P***: Beef, turkey; beef predominant
  - ***P_1***: Beef, chicken; beef predominant
  - ***P_2***: Pork, turkey; pork predominant
  - ***P_3***: Pork, chicken; pork predominant
- Formula A_1, B_1, and C_1 are not eligible for 100% credit to meal patterns. Determine a product's contribution to the meal pattern before making purchase decision.
- May specify additional ingredient such as vegetable protein product (VPP); VPP to be added in accord with Title 7 CFR 210.
- IMPS 800 standard is skinless, mechanically formed.
- IMPS on label only if product certified by USDA; not all packers subscribe to USDA certification and grading service.
- Artificial color not permitted unless authorized by purchaser.

Receiving

- Check for evidence of defrosting.
- Check for greening, streaking, or other discoloration.

Storing

Store in freezer.

Standard of identity reference

Title 9 CFR 319.180

Grade standard reference

None

Sample description

FRANKFURTERS, FROZEN: to be packed to IMPS 800; formula B; 8 per lb.

LUNCHEON MEAT
CHILLED OR FROZEN

FORM
Round
Rectangular, pullman style

SIZES
5-lb to 10-lb pieces
Round, 3½- to 4½-inch diameter
Rectangular, 3- to 4-inch square

HOW PACKED
5-lb to 10-lb cartons, 4 per case

PURCHASING TIPS
- Luncheon meat is a smoked, cooked sausage product formed to desired shape.
- Purchaser may request optional Institutional Meat Purchase Specifications (IMPS), which standardize ingredients and cuts of meat in processed products.
- IMPS may be used in product description without USDA certification or acceptance service. Large volume purchasers may request USDA acceptance service.
- Institutional Meat Purchase Specifications (IMPS) formula for luncheon meat specifies beef, pork, milk products, and pork heart meat may be used.
- IMPS for sausage products Series 800, Item #805, has the following formula options for luncheon meat:
  - ***A***: Pork, beef; pork predominant
  - ***A₁***: Formula A plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***B***: Pork, beef, and pork heart meat; pork predominant
  - ***B₁***: B plus nonfat and/or calcium-reduced nonfat dry milk
- There is no IMPS formula for reduced-fat luncheon meat.
- Formulas containing pork heart meat are less expensive.
- Spiced luncheon meat is term for luncheon meat with spices and seasonings added, such as salt, sugars, flavorings, and preservatives.
- Water may be added not to exceed 3% of total weight.
- Brand approval is recommended.
- Smoked products are better quality if chilled but not frozen.
- The bid unit should be per lb.

RECEIVING
- Chilled product should be 28°F to 40°F.
- Frozen product should be at 0°F or below.

STORING
- Store frozen product in freezer. Use within 2 months.
- Store chilled product in refrigerator. Use within 5 days.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 319.260

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
LUNCHEON MEAT, CHILLED: round stick; to be packed to IMPS standards, item 805; Formula A.

PIZZA, CHEESE FROZEN

FORMS
Wedge
Rectangle

HOW PACKED
96 per case

PURCHASING TIPS
- ***Cheese types:*** 100% mozzarella, 50% mozzarella and 50% substitute mozzarella.
- ***Crust types:*** Thin, thick, whole-wheat. Crust thickness is related to yeast management rather than dough weight.
- The pizza name indicates the main ingredient; cheese is the main ingredient in cheese pizza.
- If a CN label is not required and substitute cheese is allowed, the description should require that the cheese substitute be in accord with Title 7 CFR 210.
- Pre-approval of brands is recommended.

RECEIVING
Product should arrive frozen solid. Check for ice crystals.

STORING
Store in freezer.

STANDARD OF IDENTITY REFERENCE
Standard for pizza is Title 9 CFR 319.600. Standard for cheese is Title 21 CFR 133.

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PIZZA, CHEESE, FROZEN: ready to serve; rectangle; to be made with 50% mozzarella and 50% substitute mozzarella in accord with Title 7 CFR 210; thin or thick crust; maximum 20 gms fat; minimum 18 gms protein; 96/case; approved brands: Oak924, Tree234, Aspen679.

SAMPLE DESCRIPTION
PIZZA, CHEESE, FROZEN: ready to serve; wedge; to be made with 50% mozzarella and 50% substitute mozzarella in accord with Title 7 CFR 210; thick or thin crust; maximum 20 gms fat; minimum 18 gms protein; 96/case; approved brands: Ice924, Sleet234, Snow679.

SAMPLE DESCRIPTION
PIZZA, CHEESE, FROZEN: ready to serve; rectangle; to be made with 100% low-moisture, part-skim mozzarella cheese; thin or thick crust; CN labeled to provide 2 oz meat/meat alternate equivalent and 2 grains/breads equivalents; maximum 20 gms fat per serving; 96/case; approved brands: ABC102, DF609, XR1044, TB506, TD 1010.

FORMS
Wedge
Rectangle

Pepperoni and 100% mozzarella
Pepperoni and 50/50 blend mozzarella and mozzarella substitute

HOW PACKED
96 per case

PURCHASING TIPS
- Product labeled pizza with sausage is bread-based meat food product with tomato sauce, cheese, and not less than 10% pepperoni.
- A cheese pizza with pepperoni may have less than 10% pepperoni; however, the percentage must be declared on the label.
- Request copies of manufacturers' labels and information data sheets to determine shapes, cheese, and crust types available.
- Pre-approval of brands is recommended.
- Pepperoni is normally diced rather than sliced because no method has been developed to keep the slices in place when the product is heated.

RECEIVING
Product should arrive frozen solid. Check for ice crystals.

STORING
Store in freezer.

STANDARD OF IDENTITY REFERENCE
Standard for pizza is Title 9 CFR 319.600.
Standard for cheese is Title 21 CFR 133.

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PIZZA, PEPPERONI, FROZEN: ready to serve; 4 inch x 6 inch; cheese 50/50 blend of low-moisture, part-skim mozzarella cheese; thin or thick crust; CN labeled to provide 2 oz meat/meat alternate equivalent and 2 grains/breads equivalents per serving; 96/case; approved brands: AA202, BB404, YYY443, EF501.

SAMPLE DESCRIPTION
PIZZA, CHEESE WITH PEPPERONI, FROZEN: ready to serve; 4 inch x 6 inch; 100% mozzarella cheese; 5% diced pepperoni; CN labeled to provide 2 oz meat/meat alternate equivalent and 2 grains/ breads equivalents per serving; 96/case; approved brands: Ice201, Sleet405, Rain340, Snow507.

PIZZA, SAUSAGE FROZEN

FORMS
Wedge (slice)
Rectangle

Sausage and 100% mozzarella
Sausage and 50/50 mozzarella blend, mozzarella and mozzarella substitute
Sausage with vegetable protein product (VPP) with 100% mozzarella
Sausage with vegetable protein product (VPP) and 50/50 blend, mozzarella and mozzarella substitute

HOW PACKED
96 per case

PURCHASING TIPS
- Product labeled pizza with sausage is bread-based meat food product with tomato sauce, cheese, and not less than 12% cooked sausage (15% raw meat); mechanically separated meat may be used.
- Crust types: thin, thick, whole-wheat.
- Request copy of manufacturers' labels and information data sheets to determine shapes and cheese.
- Pre-approval of brands is recommended.
- If a CN label is not required, the description should require any VPP to be in accord with Title 7 CFR 210.

RECEIVING
Product should arrive frozen solid. Check for ice crystals.

STORING
Store in freezer.

STANDARD OF IDENTITY REFERENCE
Standard for cheese is Title 21 CFR 133.
Standard for pizza is Title 9 CFR 319.600.

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PIZZA, SAUSAGE, FROZEN: ready to serve; 4 inch x 6 inch; to be made with sausage and 100% low-moisture, part-skim mozzarella cheese; to be CN labeled to provide 2 oz meat/meat alternate equivalent and 2 servings grains/breads equivalents; maximum 20 gms fat per serving; 96/case; approved brands: ABC101, CDE202, EFG502, YYY444.

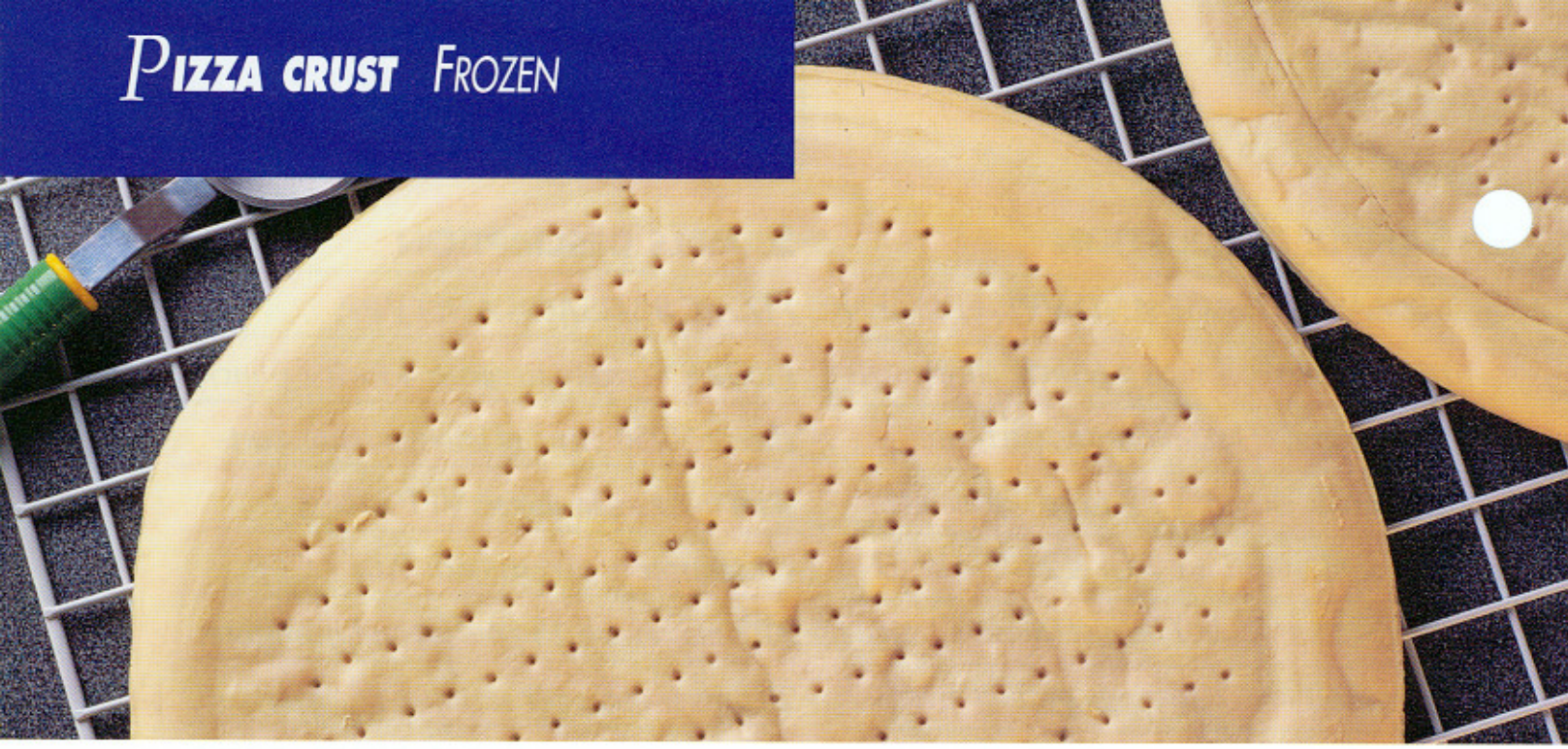
SAMPLE DESCRIPTION

PIZZA, SAUSAGE AND VPP, FROZEN: ready to serve; 4 inch x 6 inch; cheese 50/50 blend of low-moisture, part-skim mozzarella cheese; VPP to be soy isolate in accord with Title 7 CFR 210; to be CN labeled to provide 2 oz meat/meat alternate equivalent and 2 servings grains/ breads equivalents; maximum 15 gms fat per serving; 96/case; approved brands: AA201, BB403, YYY442, EFG500.

SAMPLE DESCRIPTION

PIZZA, SAUSAGE AND VPP, FROZEN: ready to serve; 4 inch x 6 inch; cheese 50/50 blend of low-moisture, part-skim mozzarella cheese; VPP to be soy concentrate in accord with Title 7 CFR 210; maximum 15 gms fat and minimum 20 gms protein per serving; 96/case; approved brands: AA505, BB150, CC805.

PIZZA CRUST FROZEN



FORMS
Dough ball
Sheeted pizza dough
Par-baked crust

SIZES
Dough balls: 5, 9, 13, 16, 19, 26, and 31 oz
Sheeted pizza dough: 7-, 10-, 12-, 14-, and 16-inch rounds and 12 x 16
Par-baked: 7-, 10-, 12-, 14-, and 16-inch rounds and 12 x 16

HOW PACKED
12 x16 par-baked crust: 14 per case
14-inch round par-baked: 12 and 18 count per case
19-oz dough balls: 22 per case

PURCHASING TIPS
- Contact manufacturer for pizza dough forms and sizes available.
- Yeast management, not dough weight, determines crust thickness.
- Par-baked crusts are most expensive form.
- Sheeted crust is thin and crispy.
- Cold press and hot press crusts are available but are more expensive than sheeted crust.
- Crust should be made with enriched or whole-wheat flour.
- Thawing and preparation instructions should accompany product.
- If the description does not specify pack size, the bid unit should be each.

RECEIVING
Check for signs of thawing or crust breakage.

STORING
Store in freezer.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PIZZA CRUST, FROZEN: par-baked; made with enriched flour; 14 inch rounds; thin crust.

PIZZA SAUCE CANNED

FORMS

Plain
With basil added
Ready-to-use (with all seasonings, oil and cheese)

HOW PACKED

#10 cans, 6 per case

QUALITY ISSUES

USDA's Commercial Item Description (CID) A-A-20200 for pizza sauce may be used to assist large volume users to obtain a quality product.

Summary:

Ingredients: Tomato products; spices; may contain water, sweeteners, romano or parmesan cheese or both; salt; olive or vegetable oil; natural flavorings and other ingredients.

Finished product: Predominant tomato flavor, well-balanced pizza sauce flavor, bright red-orange to red color.

Appearance: Smooth and uniform, no foreign substance or off color.

Odor/flavor: No odors or flavors such as burnt, scorched, rancid, stale, sour, or moldy.

Texture: Fine to moderately coarse.

Foreign material: Ingredients shall be clean, sound, wholesome, free from evidence of rodent or insect infestation, or any other foreign material.

Net weight: Shall be not less than 106 oz.

Salt content: Per can shall not be less than 0.5% nor greater than 1.75% by weight.

Soluble solids content: Per can shall not be less than 11.5% nor greater than 16%.

pH: Each can shall have a pH range of 3.95 to 4.4.

Thermaprocessing: Sauce shall be thermally processed until commercially sterile.

PURCHASING TIPS

- Taste testing and brand approval recommended.
- Sauce with basil may need other seasonings.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

PIZZA SAUCE, CANNED: ingredients to be tomato products, spices; may contain water, sweeteners, romano or parmesan cheese or both, salt, olive or vegetable oil, natural flavorings, and other ingredients; no foreign flavor, odor, or material; soluble solids content 11.5% to 16%; 6/10; approved brands: XYZ, ABC, DEF.

PIZZA TOPPINGS
FROZEN, PRE-COOKED

FORMS
Chunks
Crumbles

SIZES
12 chunks per oz
15 chunks per oz
18 chunks per oz
28 chunks per oz
65 chunks per oz

POPULAR VARIETIES
Pepperoni
Beef/beef taco meat
Sausage/pork meat
Chicken meat
Meats with vegetable protein product

HOW PACKED
10-lb pack
14-lb pack
20-lb pack
40-lb pack

PURCHASING TIPS
- Chunks and crumbles are individually quick frozen and can be used without thawing.
- Vegetable protein product (VPP) must comply with Title 7 CFR 210.
- Prior approval of brands recommended.
- If the description does not state pack preference, the bid unit should be per lb.

RECEIVING
Check for ice crystals and signs of thawing.

STORING
Store in freezer. Use within 6 months.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PIZZA TOPPING, PRE-COOKED, FROZEN: sausage chunks; all meat; 15 chunks per oz; 10 lb case; bid unit per lb; approved brands: AB202, DD303, XY505.

Roast beef, cooked
Frozen

Forms
Roast, natural muscle
Roast, water added
Roast, restructured

How packed
Whole, 2 per case
- ***Range 1:*** Under 10 lbs
- ***Range 2:*** 10 to 20 lbs
- ***Range 3:*** 20 lbs and up

Sliced, by slice count or slice weight
Shaved, by portion weight

Purchasing tips
- All forms can be purchased wet or dry pack.
- All forms can be purchased whole, sliced, or shaved.
- Product is usually made from choice grade beef. Purchaser may specify any grade: prime, choice, select, or standard. Lower grades are seldom marketed.
- Product is most often made from round. Other cuts commonly used are brisket and rib.
- Purchaser should specify degree of doneness desired, from 130°F to 145°F. The processor must combine a specified time with temperature to comply with federal regulations. The terms rare, medium, and well done are industry terms not regulated by the federal government. Contact the processor to determine the temperature range for the degree of doneness the school district requires. For additional information on the cooking process, see Title 9 CFR 318.17.
- Roast may be seasoned or marinated; product label must show seasoning.
- Wet pack with cooking juices preferred for hot entree, dry pack for sandwiches.
- Restructured roast has been chopped or sectioned and formed. Product has firm texture that slices and shaves easily with minimal loss.
- Roast may be injected with up to 35% water by weight; must be labeled.
- Request from processor information about kinds, portion and pack sizes, and seasoned products available.
- Brand approval recommended.
- The bid unit should be per lb.

RECEIVING

Receive in solid frozen state. Check for evidence of defrosting, refreezing, freezer burn, contamination, or mishandling.

STORING

Store in freezer. Use within 3 months.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 319.81

GRADE STANDARD REFERENCE

Title 7 CFR 53.201 to 53.206 and 54.102 to 54.107

SAMPLE DESCRIPTION

ROAST BEEF, COOKED, READY TO SERVE, FROZEN: whole top round; choice grade; natural muscle product; wet pack; cooked to internal temperature of 141°F to 145°F; shrink wrap; maximum 10 lb; approved brands: X9214, X386, Z264.

SAMPLE DESCRIPTION

ROAST BEEF, COOKED, READY TO SERVE, FROZEN: may be injected with up to 35% water; wet pack; seasoned; cooked to internal temperature of 136°F to 140°F; shrink wrap; maximum 20 lb; approved brands: A7656, B4530, C2560.

SAMPLE DESCRIPTION

ROAST BEEF, COOKED, READY TO SERVE, FROZEN: restructured; cooked to internal temperature of 141°F to 145°F; dry pack; maximum 10 lb; approved brands: A111, B222, C333.

SAMPLE DESCRIPTION

ROAST BEEF, COOKED, SLICED, FROZEN: restructured; ½ oz slices; cooked to internal temperature of 141°F to 145°F; approved brands: Bee103, Log402, Limb303.

SAMPLE DESCRIPTION

ROAST BEEF, COOKED, SHAVED, FROZEN: cooked to internal temperature of 141°F to 145°F; made from restructured beef; packed in 2 oz portions; approved brands: Bo222, Lee333, Bat666.

SALAMI, COOKED
CHILLED OR FROZEN

SIZES
7-lb to 12-lb sticks
3½-inch to 4½-inch diameter

HOW PACKED
7-lb to 12-lb sticks, 2 per case

PURCHASING TIPS
- Salami is considered a smoked, cooked sausage and is stuffed in artificial casings.
- Seasonings include garlic and whole black peppercorns, unless otherwise specified.
- Purchaser may request optional Institutional Meat Purchase Specifications (IMPS), which standardize ingredients and cuts of meat in processed products.
- Institutional Meat Purchase Specifications (IMPS) formula specifies that variety meats, byproducts, or partially defatted beef/pork tissue cannot be used unless formula selected allows them.
- IMPS for sausage products Series 800, Item #804, has the following formula options for cooked salami:
  - ***A***: Pork and beef, any combination
  - ***A_1***: Pork, beef; pork predominant
  - ***A_2***: Beef, pork; beef predominant
  - ***B***: Pork and beef, beef heart, any combination
  - ***C***: Pork and beef with nonfat dry milk or reduced calcium dry milk, any combination
  - ***D***: Beef
  - ***L***: Lower fat with any other formula
  - ***P***: Beef, turkey; beef predominant
  - ***P_1***: Beef, chicken; beef predominant
  - ***P_2***: Pork, turkey; pork predominant
  - ***P_3***: Pork, chicken; pork predominant
- When the L formula for lowfat product is specified:
  (1) total fat will not exceed 20%;
  (2) product will be all beef unless purchaser specifies different meat combination; and
  (3) purchaser may specify added ingredients such as Vegetable Protein Product (VPP) in accord with Title 7 CFR 210.
- IMPS may be used in product description without USDA certification or acceptance service. Large volume purchasers may request USDA acceptance service.
- Terminology for reduced fat products:
  Lowfat: 3 gm or less per 100 gm (3½ oz) of product.
  Light: One-third fewer calories or half the fat of the regular product.
  Fat-free: Less than 0.5 gm of fat per serving.
  Reduced fat: 25% less fat than the regular product.
- Smoked and fat-free products should not be frozen; order chilled.
- The bid unit for salami should be per lb.

RECEIVING
- Chilled product should be 28°F to 40°F.
- Frozen product should be at 0°F or below.

STORING
- Store frozen product in freezer. Use within 2 months.
- Store chilled product in refrigerator. Use within 5 days.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 319.180

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

SALAMI, COOKED, CHILLED: to be packed to IMPS item 804, formula A.

SAMPLE DESCRIPTION

SALAMI, COOKED, CHILLED: to be packed to IMPS item 804, formula L with A; no added ingredients.

SAMPLE DESCRIPTION

SALAMI, COOKED, CHILLED: to be packed to IMPS item 804, formula A; USDA acceptance or certification service requested.

Sausage Patties
Frozen

Forms
Patties, raw
Patties, fully cooked

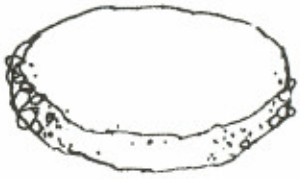
Sizes
Raw
1 oz, 1¼ oz, 1½ oz, and 2 oz to 2½ oz

Cooked
¾ oz, 1¼ oz, 1½ oz, and 2 oz

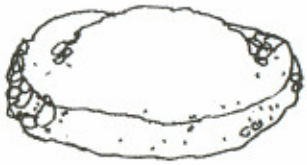
How Packed
Raw
12 lb

Cooked
10 lb (most popular pack)

Purchasing Tips
- Product with more than 50% fat must be called pork patty, not sausage. This product is not creditable under the food-based menu system.
- Maximum fat allowed is 50% by weight. Industry standard is 38% to 42% fat.
- Sausage is made by hot and cold meat processing.
- Sausage is ground two times and blended. When trimmings are added by cold process, blending is less complete than in hot process.



Hot Process Patty



Cold Process Patty

- Two methods are used to produce patties: stuffed and sliced, or mechanically formed. The latter is the least expensive and most often used.
- Labels show meat type and other ingredients listed in order of predominance.
- Institutional Meat Purchase Specifications (IMPS):
  IMPS 802: All pork sausage, raw.
  IMPS 802A: All pork sausage patties.
  IMPS 802B: All pork sausage, cooked.
  IMPS 802C: Whole hog sausage, raw or cooked; an all-pork product that contains hog muscle in natural proportions, meat byproducts (trimmings, tongue, heart) not allowed.
  IMPS 810: Breakfast sausage, raw.
  IMPS 817: Breakfast sausage, cooked.

- Breakfast sausage, cooked, IMPS 817, must be ordered by one of the following formula options:
  - ***A***: Pork, beef; pork predominant
  - ***B***: Pork and beef
  - ***C***: Pork
  - ***D***: Beef
  - ***L***: Lower fat formulation
  - ***P***: Beef and turkey; beef predominant
  - ***P_1***: Beef, chicken; beef predominant
  - ***P_2***: Pork, turkey; pork predominant
  - ***P_3***: Pork, chicken; pork predominant
- When the L formula is specified:
  (1) total fat will not exceed 20% by weight;
  (2) other ingredients and Vegetable Protein Product (VPP) may be added in accord with Title 7 CFR 210.
- Whole hog sausage costs more; breakfast sausage is less expensive.
- Whole hog and breakfast sausage may be purchased in links as well as patties.
- USDA certification is voluntary; however, IMPS cannot appear on the label unless the product is USDA certified.
- The bid unit should be per lb.

RECEIVING

Check for hard-frozen state, no ice crystals in product.

STORING

Store in freezer.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 319.140 to 319.144

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

SAUSAGE PATTY, RAW, FROZEN: whole hog sausage (or IMPS 802C); 1½ oz.

SAMPLE DESCRIPTION

SAUSAGE PATTY, RAW, FROZEN: IMPS 802A; 1½ oz.

SAMPLE DESCRIPTION

BREAKFAST SAUSAGE, COOKED, FROZEN: IMPS 817; formula L (lower fat) with formula P; 2 oz patty.

SAMPLE DESCRIPTION

SAUSAGE PATTY, COOKED, FROZEN: whole hog sausage (or IMPS 802B); 2 oz patty.

SAMPLE DESCRIPTION

BREAKFAST SAUSAGE, RAW, FROZEN: IMPS 810; formula P2 (pork, turkey); 2 oz patty.

SAUSAGE, SMOKED FROZEN

FORMS
Links
Rope

SIZES
Sized links: 6-inch long, diameter ½-inch to 1-inch, 4 to 5 count per lb
Rope or continuous link

HOW PACKED
10-lb pack

PURCHASING TIPS
- Smoked sausage is a smoked, cooked product (no raw product).
- Meat in product is more coarse than in other sausage.
- Institutional Meat Purchase Specification (IMPS) 811 is for smoked sausage.
- Formula options for smoked sausage:
  - ***A***: Pork
  - ***B***: Pork and beef; pork predominant
  - ***B_1***: Formula B plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***C***: Beef, pork; beef predominant
  - ***C_1***: Formula C plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***D***: Beef and pork plus any one or any combination of beef tripe, beef heart meat, pork heart meat, beef tongue meat and pork tongue meat
  - ***D_1***: Formula D plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***E***: Beef
- Rope form may be one continuous rope in 10-lb pack.
- Rope smoked sausage may be purchased skin on or skinless.
- The bid unit should be per lb.

RECEIVING
Check for hard-frozen state, no ice crystals in product.

STORING
Store in freezer.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 319.160

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

SAUSAGE, SMOKED SLICED LINKS, FROZEN: IMPS 811; formula B (pork and beef); 4 count per lb.

SAMPLE DESCRIPTION

SAUSAGE, SMOKED, ROPE, FROZEN: IMPS 811; formula C (beef, pork).

TUNA CANNED

FORMS

Solid white: Most costly
Chunk white: Middle price range
Chunk light: Least costly
All forms can be specified to be packed in oil or water.

POPULAR VARIETIES

Albacore: Produces solid white form
Yellowfin: Produces chunk white form
Bluefin: Produces chunk light form
Skipjack: Produces chunk light form

HOW PACKED

66½-oz cans, 6 per case
6⅛-oz cans, 48 per case
12¼-oz to 13-oz cans, 24 per case

PURCHASING TIPS

- Specify packing medium: water, vegetable oil (except olive oil), or olive oil. Tuna packed in oil increases fat per 2 oz serving from 1 gm to 3 gm.
- USDA has authorized a Commercial Item Description (CID A-A-20155A) for canned tuna, which large volume purchasers may use in the product description.
- The U.S. Department of Commerce, National Marine Fisheries Service, inspects fish and seafood for sanitation. A voluntary service is available to certify that product matches description. Use of this service slightly increases cost of product.
- Canned tuna may be processed from fresh or frozen product.
- Various sodium levels are available. Regular tuna contains 250 mg to 310 mg sodium per 2 oz serving; low sodium contains 100 mg per 2 oz serving.
- Some manufacturers have color-coded labels to distinguish solid white, chunk white, or chunk light forms. When conducting product screening for brand approval, ask for the manufacturer's color code.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 161.190

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

TUNA, CANNED: solid; white; regular; packed in oil; 3 gms fat per 2 oz serving; 6 – 66½ oz only.

SAMPLE DESCRIPTION

TUNA, CANNED: chunk; light; regular; packed in water; maximum 1 gm fat per 2 oz serving; 6 – 66½ oz only.

TURKEY, WHOLE AND BREAST
FROZEN

FORMS
Whole without basting solution
Whole with 3% basting solution
Whole with solution added, as labeled
Breast with ribs, basting solution added, as labeled
Boneless breast, solid muscle or restructured

GRADES
U.S. Grade A
U.S. Grade B
U.S. Grade C

HOW PACKED
15-lb to 22-lb whole turkeys, 2 per case
7-lb to 15-lb breasts, 4 per case

PURCHASING TIPS
- ***Turkey classes reflect age of the bird.***
  Fryer-roaster: Young, immature turkey, usually less than 16 weeks, either sex.
  Young turkey: Usually less than 8 months old, tender meat, soft smooth skin, flexible breastbone cartilage, either sex.
  Mature turkey: Hen or tom more than 15 months old, coarse skin, tough flesh.
- Whole turkey sold with or without giblets and neck.
- Breast may be cut with or without ribs.
- Turkey breast may be purchased with or without moisture added at various percentages.
- Boneless breast sold as natural whole muscle or restructured, with or without added moisture or basting broth.
- Whole turkeys and breast usually are produced from "young" class.
- Three percent butter, broth, or basting solution may be added to whole turkeys by injection or marinade. Label must show 3% weight in added solution.
- The varying weights of turkeys make it necessary to use lb as bid unit.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 381.169 to 381.170

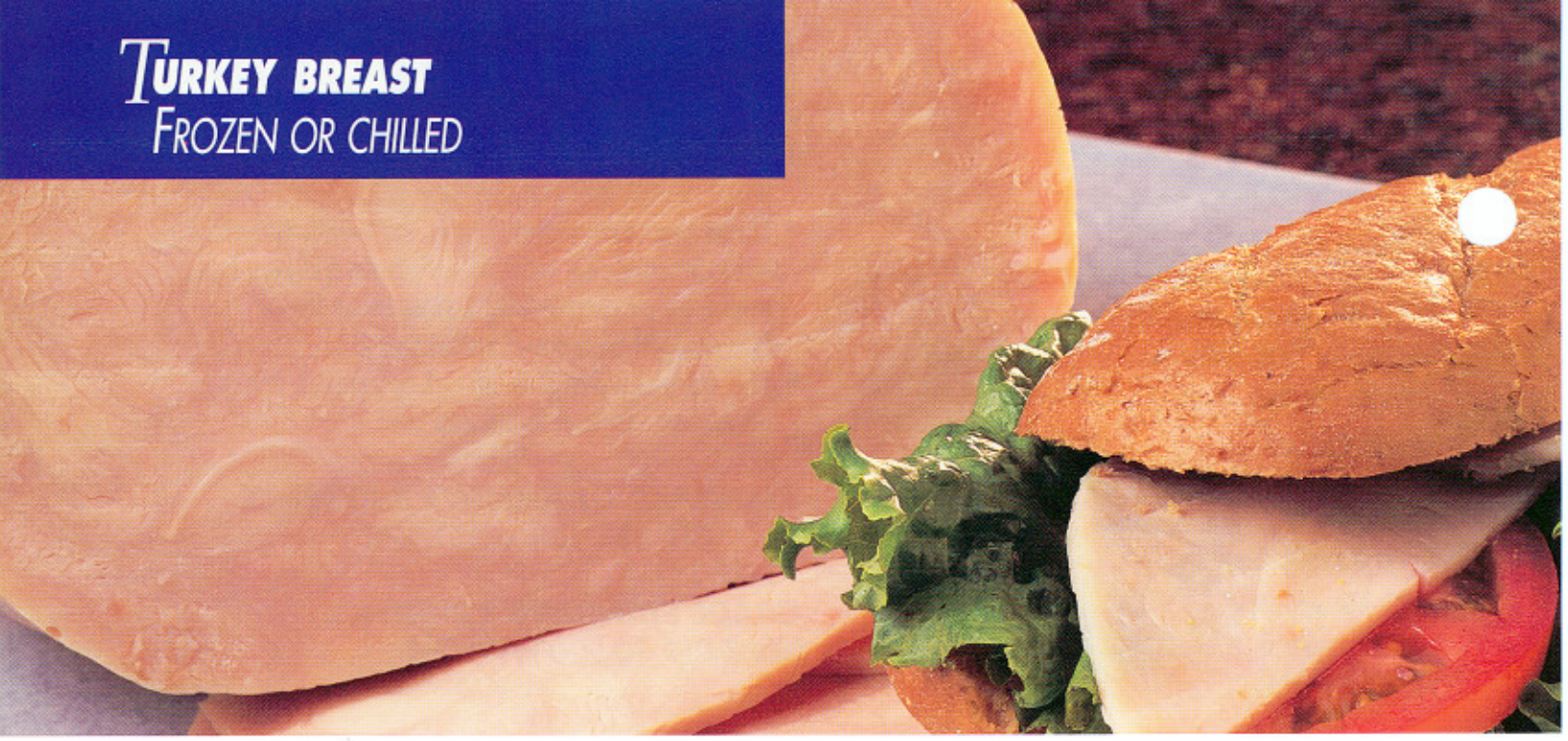
GRADE STANDARD REFERENCE
Title 7 CFR 70.220 to 70.252

SAMPLE DESCRIPTION
TURKEY, WHOLE, FROZEN: without neck and giblets; ready to cook; 3% basting solution added; U.S. Grade A; young turkey.

SAMPLE DESCRIPTION
TURKEY, BREAST WITH RIBS, FROZEN: ready to cook; maximum 6% basting solution added; from U.S. Grade A; young turkey.

SAMPLE DESCRIPTION
TURKEY, BREAST, FROZEN: boneless; ready to cook; from natural whole muscle; maximum 6% basting solution added; from U.S. Grade A; young turkey.

TURKEY BREAST
FROZEN OR CHILLED



FORMS
Boneless solid muscle
Boneless restructured
Boneless solid muscle or restructured with broth
Bone in

SIZES
8 lb to 10 lb popular size

HOW PACKED
8 lb to 10 lb, 2 per case

PURCHASING TIPS
- There are no U.S. grade standards for cooked turkey breast, but descriptions can require the product be made from a U.S. graded raw product.
- Breasts are from class of young turkeys less than 8 months old, either sex.
- Product may have artificial flavor and color added without added moisture.
- Turkey breast with broth means more than 2% additional liquid has been added to product, exclusive of natural juices.
- Fat-free turkey breast is skinless and has turkey broth added with other ingredients such as food starch, salt, dextrose, and sodium phosphate. The additive dextrose increases calories; therefore, percent of calories from fat decreases.
- Fat-free products should not be frozen.
- Restructured cooked turkey breast may contain vegetable protein product (VPP) and nonfat dry milk. VPP should be in accord with Title 7 CFR 210.
- The bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

TURKEY BREAST, FROZEN: skinless; boneless; with broth; fully cooked; from solid muscle young turkeys; maximum moisture 6%.

SAMPLE DESCRIPTION

TURKEY BREAST, FROZEN: bone in; fully cooked; from young U.S. Grade A birds; artificial color and flavor may be added; no broth or other ingredients added.

TURKEY HAM, COOKED
FROZEN

FORMS
Solid piece of turkey thigh meat.
Chunked and formed, made from turkey thigh meat pieces ½-inch cubes or larger.
Ground and formed, made from turkey thigh meat pieces ½-inch cubes or smaller.
Chopped and formed, made from turkey thigh meat pieces ½-inch cubes or smaller.

Roll: Whole or sliced
Flat oval: Whole or sliced

Smoked or unsmoked

HOW PACKED
5 lb to 11 lb per case

PURCHASING TIPS
- Turkey ham is made from boneless thigh meat with skin and surface fat removed.
- When ground turkey thigh meat is added as a binder and is more than 15% of product total weight, product must be labeled "a portion of ground turkey meat added" and the product name shall be "cured turkey thigh meat."
- Cured finished product weight shall be no more than the original weight of turkey thigh meat before curing unless added ingredients are shown in the product name or on the label.
- Prior approval of brands is recommended.
- The bid unit should be per lb.

RECEIVING
Product should be delivered frozen. Check for freezer burn, refreezing, defrosting, contamination, or mishandling.

STORING
Store in freezer. Use within 3 months.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 381.171

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
TURKEY HAM, FROZEN: from turkey solid muscle thigh meat; cured and smoked; roll; maximum 10 lb; approved brands: A111, B111, C111.

SAMPLE DESCRIPTION
TURKEY HAM, FROZEN: from turkey chunked and formed thigh meat; smoked; flat oval; maximum 10 lb; approved brands: ABC12, CDE21, FG102.

SAMPLE DESCRIPTION
TURKEY HAM, FROZEN: turkey thigh meat; chopped and formed; not smoked; roll; maximum 10 lb; approved brands: TUR000, KEY999, HAM345.

FORMS

Soy flour
Soy concentrate
Soy isolate

PURCHASING TIPS

- The correct term is vegetable protein product (VPP). TVP is the registered trademark of a specific manufacturer and should not be used in descriptions.
- VPP and rehydration regulations are complex; descriptions should read "VPP in accord with Title 7 CFR 210."
- Experts generally agree that flour is lowest and isolate is highest in flavor compatibility.
- Products held for extended periods after preparation retain moisture better when product formulation includes VPP.
- For quality control require a CN label or USDA inspection certification.
- Laboratory analysis cannot measure VPP in a manufactured product.

SAMPLE PRODUCT DESCRIPTION WORDING

- VPP allowed in accord with Title 7 CFR 210.
- VPP allowed (isolate only) in accord with Title 7 CFR 210.
- VPP allowed (concentrate only) in accord with Title 7 CFR 210.
- VPP allowed (flour only) in accord with Title 7 CFR 210.