**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.
**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.
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 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
GROUND BEEF PATTY, RAW,
FROZEN: IMPS 1136A; all beef; no fillers or extenders; 80:20 lean to fat;
round shape; IQF; 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.
FORM
Roll or stick
Sliced: 1/2 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
  A₁: Formula A plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  B: Beef, pork; beef predominant
  B₁: Formula B plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  C: Pork, beef; pork predominant
  C₁: 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
  P₁: Beef, chicken; beef predominant
  P₂: Pork, turkey; pork predominant
  P₃: 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 (3 1/2 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.
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.


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.

BOLOGNA, TURKEY, FROZEN: maximum 5 gms fat per serving (28 gms); sliced; each slice to weigh 1 oz; approved brands: Rain956, Sunny459, Cold298.
**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*  
*Breasted:* 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.
**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.
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 2.5%
  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.

**Sample Description**
- **CHICKEN, 8-PIECE CUT, FROZEN:**
  - broiler/fryer; ready to cook (raw); without necks and giblets; processed from birds
  - with weight range 2 1/2 to 3 1/2 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.

**Standard of Identity Reference**
None

**Grade Standard Reference**
Title 7 CFR 70.220 to 70.222
**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**

<table>
<thead>
<tr>
<th>Parts</th>
<th>No. pieces</th>
<th>Average portion</th>
<th>Case weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breasts</td>
<td>48</td>
<td>6½ to 6¾ oz</td>
<td>20 to 22 lb</td>
</tr>
<tr>
<td>Drumsticks</td>
<td>96</td>
<td>2½ to 4¾ oz</td>
<td>17 to 27 lb</td>
</tr>
<tr>
<td>Thighs</td>
<td>96</td>
<td>3½ to 4½ oz</td>
<td>22 to 27 lb</td>
</tr>
<tr>
<td>Whole Leg</td>
<td>48</td>
<td>6 to 9 oz</td>
<td>18 to 27 lb</td>
</tr>
</tbody>
</table>

**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
- Browneed 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.
**FORMS**
- Solid muscle, chunked and formed
- Chopped and formed, ½ inch or smaller and ⅝ 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

**PRODUCTS**
- Product 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.

**SIZES**
- **Nuggets:** 0.5 oz to 1 oz
- **Patties:** 1 oz to 5 oz

**LABELING**
- Patties and nuggets are controlled by the same standard.
- Product made from solid muscle meat may use the term “nugget” as part of product name without further qualification.

- 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 carcases 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:

<table>
<thead>
<tr>
<th>Terms</th>
<th>% light meat</th>
<th>% dark meat</th>
</tr>
</thead>
<tbody>
<tr>
<td>Natural proportions</td>
<td>50 to 65</td>
<td>50 to 35</td>
</tr>
<tr>
<td>Light or white meat</td>
<td>100</td>
<td>0</td>
</tr>
<tr>
<td>Dark meat</td>
<td>0</td>
<td>100</td>
</tr>
<tr>
<td>Light and dark meat</td>
<td>51 to 65</td>
<td>49 to 35</td>
</tr>
<tr>
<td>Dark and light meat</td>
<td>35 to 49</td>
<td>65 to 51</td>
</tr>
<tr>
<td>Mostly white meat</td>
<td>≥ 66</td>
<td>≤ 34</td>
</tr>
<tr>
<td>Mostly dark meat</td>
<td>≤ 34</td>
<td>≥ 66</td>
</tr>
</tbody>
</table>

- 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


- Bid unit should be 2 oz serving meat/meat alternate or serving with specified grams of protein.

- Nugger 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”

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>High cost</th>
<th>Medium cost</th>
<th>Low cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breast meat with rib</td>
<td>92%</td>
<td>44%</td>
<td>0%</td>
</tr>
<tr>
<td>Breast trim</td>
<td>0%</td>
<td>44%</td>
<td>87%</td>
</tr>
<tr>
<td>Raw skin</td>
<td>6%</td>
<td>10%</td>
<td>11%</td>
</tr>
<tr>
<td>Other</td>
<td>2%</td>
<td>2%</td>
<td>2%</td>
</tr>
<tr>
<td>Total</td>
<td>100%</td>
<td>100%</td>
<td>100%</td>
</tr>
</tbody>
</table>

### REDUCED COST “BONELESS CHICKEN BREAST PATTY NUGGET”

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>High cost</th>
<th>Medium cost</th>
<th>Low cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breast meat</td>
<td>83%</td>
<td>73%</td>
<td>63%</td>
</tr>
<tr>
<td>Raw skin</td>
<td>5%</td>
<td>5%</td>
<td>5%</td>
</tr>
<tr>
<td>VPP - dry</td>
<td>2%</td>
<td>4%</td>
<td>6%</td>
</tr>
<tr>
<td>Water</td>
<td>8%</td>
<td>16%</td>
<td>24%</td>
</tr>
<tr>
<td>Other</td>
<td>2%</td>
<td>2%</td>
<td>2%</td>
</tr>
<tr>
<td>Total</td>
<td>100%</td>
<td>100%</td>
<td>100%</td>
</tr>
</tbody>
</table>

### LOWEST COST “BREADED NUGGET-SHAPED CHICKEN PATTY”

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>High cost</th>
<th>Medium cost</th>
<th>Low cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>White meat</td>
<td>36%</td>
<td>31%</td>
<td>26%</td>
</tr>
<tr>
<td>Dark meat</td>
<td>36%</td>
<td>31%</td>
<td>26%</td>
</tr>
<tr>
<td>Raw skin</td>
<td>16%</td>
<td>16%</td>
<td>16%</td>
</tr>
<tr>
<td>VPP - dry</td>
<td>2%</td>
<td>4%</td>
<td>6%</td>
</tr>
<tr>
<td>Water</td>
<td>8%</td>
<td>16%</td>
<td>24%</td>
</tr>
<tr>
<td>Other</td>
<td>2%</td>
<td>2%</td>
<td>2%</td>
</tr>
<tr>
<td>Total</td>
<td>100%</td>
<td>100%</td>
<td>100%</td>
</tr>
</tbody>
</table>
SAMPLE DESCRIPTION

BONELESS CHICKEN BREAST PATTY

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

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.

**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.

**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.
SAMPLE DESCRIPTION

CHICKEN PATTY, GRILLED,
FROZEN: not breaded; pre-cooked; made
from boneless breast from broilers/fryers;
nov 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.
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 ¾-inch thick.
- **Fillet**: A style of portion; a large portion.
- **Stick**: 1½ oz or less, not less than ¾-inch thick.
- **Bits**: ½ oz to 1 oz, irregular, round or square shape.
- **Cakes**: Usually minced.

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

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
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:

<table>
<thead>
<tr>
<th>Product</th>
<th>USDC Grade A and PUF1</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>% flesh</td>
</tr>
<tr>
<td>Raw breaded fillets</td>
<td>no standard</td>
</tr>
<tr>
<td>Raw breaded fish portions</td>
<td>75</td>
</tr>
<tr>
<td>Raw breaded fish sticks</td>
<td>72</td>
</tr>
<tr>
<td>Pre-cooked breaded fillets</td>
<td>no standard</td>
</tr>
<tr>
<td>Pre-cooked breaded fish portions</td>
<td>65</td>
</tr>
<tr>
<td>Pre-cooked breaded fish sticks</td>
<td>60</td>
</tr>
<tr>
<td>Pre-cooked battered fish portions</td>
<td>no standard</td>
</tr>
<tr>
<td>Pre-cooked battered fish sticks</td>
<td>no standard</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>PUF1</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>% flesh</td>
</tr>
<tr>
<td>Raw breaded fillets</td>
<td>50</td>
</tr>
<tr>
<td>Raw breaded fish portions</td>
<td>50</td>
</tr>
<tr>
<td>Raw breaded fish sticks</td>
<td>50</td>
</tr>
<tr>
<td>Pre-cooked breaded fillets</td>
<td>50</td>
</tr>
<tr>
<td>Pre-cooked breaded fish portions</td>
<td>50</td>
</tr>
<tr>
<td>Pre-cooked breaded fish sticks</td>
<td>50</td>
</tr>
</tbody>
</table>

Breading percent and batter ingredients vary with manufacturer. Most fish is PUF1 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 PUF1 (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.

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:

**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.
**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.
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*: A plus nonfat or dried skim milk with reduced calcium
  B: Beef, pork; beef predominant
  B*: B plus nonfat or dried skim milk with reduced calcium
  C: Pork, beef; pork predominant
  C*: 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*: Beef, chicken; beef predominant
  P*: Pork, turkey; pork predominant
  P*: Pork, chicken; pork predominant
• Formula A, B, and C 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 IMS 800L; formula B; 8 per lb.

SAMPLE DESCRIPTION

FRANKFURTERS, CHILLED: to be packed to IMS 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 tripolyphosphate:** 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
  - **A₁**: A plus nonfat or dried skim milk with reduced calcium
  - **B**: Beef, pork; beef predominant
  - **B₁**: B plus nonfat or dried skim milk with reduced calcium
  - **C**: Pork, beef; pork predominant
  - **C₁**: 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
  - **P₁**: Beef, chicken; beef predominant
  - **P₂**: Pork, turkey; pork predominant
  - **P₃**: Pork, chicken; pork predominant
- Formula A₁, B₁, and C₁ 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.
**FORM**
Round
Rectangular, pullman style

**SIZES**
5-lb to 10-lb pieces
Round, 3 1/2- to 4 1/2-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
  - **A.1:** Formula A plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - **B:** Pork, beef, and pork heart meat; pork predominant
  - **B.1:** 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.
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.

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.

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.

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
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.
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.

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.
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.
**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.

**Thermoprocessing:** 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

**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.*

**PURCHASING TIPS**
- Chunks and crumbles are individually quick frozen and can be used without thawing.
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 entrée, 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
  A₁: Pork, beef; pork predominant
  A₂: 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
  P₁: Beef, chicken; beef predominant
  P₂: Pork, turkey; pork predominant
  P₃: 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.
FORMS
Patties, raw
Patties, fully cooked

SIZES
Raw
1 oz, 1/2 oz, 1 1/2 oz, and 2 oz to 2 1/2 oz
Cooked
3/4 oz, 1 1/4 oz, 1 1/2 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); 1 1/2 oz.

SAMPLE DESCRIPTION
SAUSAGE PATTY, RAW, FROZEN:
IMPS 802A; 1 1/2 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.
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:_ Formula B plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  
  _C:_ Beef, pork; beef predominant
  
  _C:_ 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:_ 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).
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
66 2/3-oz cans, 6 per case
6 1/3-oz cans, 48 per case
12 1/3-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 – 66 2/3 oz only.

SAMPLE DESCRIPTION
TUNA, CANNED: chunk; light; regular;
packed in water; maximum 1 gm fat per 2 oz serving; 6 – 66 2/3 oz only.
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
- 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.
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.