

## COMMERCIAL ITEM DESCRIPTION

### CHICKEN BREAST FILLETS, SEASONED, IN FLEXIBLE POUCHES

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

**1. SCOPE.** This CID covers seasoned chicken breast fillets in flexible pouches packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

#### **2. PURCHASER NOTES.**

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

- Type(s) of chicken breast fillets required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.1) or USDA certification (Sec. 9.2).

##### **2.2 Purchasers *may specify* the following:**

- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The seasoned chicken breast fillets shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types.**

**Type I** - Garlic and herb seasonings

**Type II** - Barbecue sauce

**Type III** - Southwest seasonings

**Type IV** - Other

**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES.** Manufacturer's/distributor's products *shall meet* the requirements of the:

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- Salient characteristics (Sec 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6)
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

## 5. SALIENT CHARACTERISTICS.

### 5.1 Raw ingredients.

**5.1.1 Preparation.** The packaged seasoned chicken breast fillets shall conform to the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Poultry Products Inspection Regulations (9 CFR Part 381), be manufactured under sanitary standard operating procedures (SSOP) (9 CFR Part 416), and be in compliance with hazard analysis and critical control point (HACCP) system requirements (9 CFR Part 417).

**5.1.2 Ingredients.** The seasoned chicken breast fillets shall be produced from whole muscle chicken breasts. The chicken from which the breast fillet is derived shall be fresh chilled broilers, fryers, or roasters that were slaughtered not more than 7 days prior to production of the chicken breasts. The seasoned chicken breast fillets may contain ingredients such as, but not limited to: water, salt, modified food starch, sweeteners, spices, thickeners, natural flavors, maltodextrin, whey, soybean oil, tomato paste, molasses, vinegar, mustard, and garlic powder. The seasoned chicken breast fillets may contain other ingredients in accordance with Meat and Poultry Inspection Regulations (9 CFR § 424.21). Other ingredients applicable for the type specified are acceptable.

### 5.2 Finished product.

**5.2.1 Appearance and color.** The seasoned chicken breast fillets shall be fully cooked, boneless, skinless fillets with a natural chicken breast shape and shall be intact. The fillets shall have prominent grill marks on the surface. The fillets shall be practically free of skin, blood spots, bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments and discolored meat.

**5.2.1.1 Type I - Garlic and herb.** The seasoned chicken breast fillets shall have a light golden interior and exterior color with herb pieces evenly spread over the surface. The broth shall have a golden translucent appearance.

**5.2.1.2 Type II - Barbecue sauce.** The seasoned chicken breast fillets shall have a brown exterior and tan interior from the absorbed sauce. The barbecue sauce shall be reddish brown in

color with spice flecks. The sauce shall be evenly spread over the surface. The sauce shall be moderately thick and glossy.

**5.2.1.3 Type III - Southwest.** The seasoned chicken breast fillets shall have a light golden interior and a light orange exterior with spice flecks spread over the surface. The broth shall have an orange translucent appearance.

**5.3.1 Odor and flavor.** There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, rancid, or sour.

**5.3.1.1 Type I - Garlic and herb.** The seasoned chicken breast fillets shall have a garlic and herb, cooked chicken odor and flavor.

**5.3.1.2 Type II - Barbecue sauce.** The seasoned chicken breast fillets shall have a cooked chicken in a sweet tangy barbecue sauce odor and flavor.

**5.3.1.3 Type III - Southwest.** The seasoned chicken breast fillets shall have a mild spicy, cooked chicken odor and flavor.

**5.4 Texture.** The seasoned chicken breast fillets shall be moist and tender, and not dry, fibrous, or rubbery.

**5.5 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, metal, or plastic.

**5.6 Thermoprocessing.** The filled and sealed pouches of seasoned chicken breast fillets shall be thermoprocessed to ensure commercial sterility in accordance with good commercial practice.

## **6. ANALYTICAL AND PHYSICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and physical requirements for the seasoned chicken breast fillets shall be as follows:

**6.1.1 Sodium.** The sodium content of the seasoned chicken breast fillets and corresponding broth or sauce shall not be greater than 600mg/100g.

**6.1.2 Fat.** The fat content of the seasoned chicken breast fillets and corresponding broth or sauce shall not be greater than 2.0 percent.

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**6.1.3 Pouched drained weight requirements.** The average drained weight of the seasoned chicken breast fillets shall be not less than 75 g (2.6 oz). No individual pouch shall have a drained weight of less than 70 g (2.4 oz).

**6.2 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 454 g (1 lb) prepared from eight randomly selected subsamples. Subsamples shall be a minimum of one pouch (*i.e., fillet plus sauce*) and shall contain the appropriate number of pouches to yield a 454 g (1 lb) sample when composited.

**6.2.1 Analytical testing.** Analytical testing shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International. Product shall be prepared according to AOAC method 983.18.

<u>Test</u>	<u>Method</u>
Sodium	985.35
Fat	985.15, 2007.04, 2008.06

**6.2.2 Pouched drained weight determination.** The pouch contents shall be poured into a flat-bottom container. A minimum of three times the pouch's volume of not less than 60°C (140°F) water shall be added to the container so as to cover the contents. The contents and water shall be gently agitated so as to liquefy rendered fat without breaking the chicken. The contents shall then be poured into a U.S. Standard No. 7 sieve in a manner that will distribute the product over the sieve without breaking the chicken. The sieve area shall be such that the distributed product does not completely cover all the openings of the sieve. The sieve shall be tilted at such an angle to assure complete drainage and allowed to drain for 2 minutes before determining the drained weight by subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest 2.8 g (0.1 oz) or to the nearest gram.

**6.3 Test results.** The test results for sodium shall be reported to the nearest mg per 100 g. The test results for fat shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

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

**8. REGULATORY REQUIREMENTS.** The chicken and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Poultry Inspection Regulations of the USDA. The delivered seasoned chicken breast fillets shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of seasoned chicken breast fillets within the commercial marketplace.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchasers shall specify 9.1 or 9.2.*

**9.1 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished seasoned chicken breast fillets distributed meet or exceed the requirements of this CID.

**9.2 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, Agricultural Marketing Service (AMS), Poultry Programs (PY), Grading Branch (GB) or the Processed Products Branch (PPB), Fruit and Vegetable Programs (FV) (as specified in the solicitation, contract or purchase order) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the seasoned chicken breast fillets in accordance with GB, PY or PPB, FV procedures which include selecting random samples of the packaged seasoned chicken breast fillets, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official GB, PY or PPB, FV score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the seasoned chicken breast fillets for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**11. USDA INSPECTION NOTES.** **When Section 9.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged seasoned chicken breast fillets, and compliance with requirements in the following areas:**

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, GB, PY or PPB, FV inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## 12. REFERENCE NOTES.

### 12.1 USDA certification contacts.

**12.1.1 Processed Products Certification.** For PPB certification, contact the **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [terry.bane@ams.usda.gov](mailto:terry.bane@ams.usda.gov).**

**12.1.2 Poultry Programs Certification.** For PY certification, contact the **Chief, PY, GB, AMS, USDA, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271 or Fax (202) 690-3165.**

**12.1.3 Analytical testing and technical information contact.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: [shirleyj.wright@ams.usda.gov](mailto:shirleyj.wright@ams.usda.gov).**

### 12.2 Sources of documents.

#### 12.2.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

#### 12.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 300 to 350 and Subchapter E, the sanitary standard operating procedures (SSOP) are contained in 9 CFR Part 416, and the hazard analysis and critical control point (HACCP) system requirements are contained in 9 CFR Part 417. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720- 9939, Fax (202) 690-0102, via E-mail: [FQAStaff@ams.usda.gov](mailto:FQAStaff@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

**MILITARY INTERESTS: CIVIL AGENCY COORDINATING ACTIVITIES:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

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

**PREPARING ACTIVITY:**

**Review Activities**

Army - MD, QM  
Navy - MC

DLA - SS  
(Project No. 8905-2009-002)

**NOTE:** The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <http://assist.daps.dla.mil>.

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