

SECTION C

This document covers thermostabilized beef steak burgers, flame-broiled, packaged in an institutional size pouch (ISP) for use by the Department of Defense as a component of operational rations.

C-1 ITEM DESCRIPTION

PCR-B-047, BEEF STEAK BURGERS, FLAME-BROILED, PACKAGED IN AN INSTITUTIONAL SIZE POUCH (ISP), SHELF STABLE

C-2 PERFORMANCE REQUIREMENTS

A. Product standard. A sample shall be subjected to first article (FA) or product demonstration model (PDM) inspection as applicable, in accordance with the tests and inspections of Section E of this Performance-based Contract Requirements (PCR) document. The approved sample shall serve as the product standard. Should the contractor at any time plan to, or actually produce the product using different raw material or process methodologies from the approved Product Standard, which result in a product non-comparable to the Product Standard, the contractor shall arrange for a new or alternate FA or PDM approval. In any event, all product produced must meet all requirements of this document including Product Standard comparability.

B. Commercial sterility. The packaged food shall be processed until commercially sterile.

C. Shelf life. The packaged product shall meet the minimum shelf life requirement of 36 months at 80°F.

D. Appearance.

(1) General. The finished product shall be flame-broiled beef steak burgers in natural juices. Each institutional size pouch shall contain not less than 10 intact beef steak burgers. The packaged food shall be free from foreign materials.

(2) Flame-broiled beef steak burgers. The flame-broiled beef steak burgers shall be chopped and formed beef. The beef steak burgers shall be uniform in size and shape. The beef steak burgers shall have a flame-broiled color and shall contain grill marks on at least one side. The beef steak burgers shall be practically free of bone or bone fragments, cartilage, coarse connective tissue, tendon or ligaments, glandular material and fat clumps.

(3) Natural juices. The natural juices shall be translucent and a golden yellow color. The juices may contain flakes of meat from the beef steak burgers.

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E. Odor and flavor. The packaged beef steak burgers shall have a grilled, flame-broiled beef odor and flavor. The packaged food shall be free from foreign odors and flavors.

F. Texture. The beef steak burgers shall be cohesive, tender, and slightly juicy.

G. Net weight. The average net weight shall be not less than 39 ounces (1.11 kilograms). No individual pouch shall have a net weight of less than 37 ounces (1.05 kilograms).

H. Drained weight. The average drained weight shall be not less than 29.0 ounces (0.82 kilograms). The drained weight of 10 intact beef steak burgers in an individual pouch shall be not less than 27.0 ounces (0.77 kilograms).

I. Palatability and overall appearance. The finished product shall be equal to or better than the approved product standard in palatability and overall appearance.

J. Analytical requirements.

(1) Fat content. The fat content shall be not greater than 26.0 percent.

(2) Salt content. The salt content shall be not less than 0.5 percent and not greater than 1.5 percent.

C-3 MISCELLANEOUS INFORMATION

THE FOLLOWING INGREDIENTS ARE FOR INFORMATION ONLY. THIS IS NOT A MANDATORY CONTRACT REQUIREMENT.

A. Ingredients. Beef, salt, seasoning {maltodextrin, grill flavor [(from vegetable oil), modified food starch, corn syrup solids], torula yeast, disodium inosinate and disodium guanylate}, sodium phosphates.

Note: Circle Z Flame-Broiled Beef Steaks (Item No. 80038A, 3.8 oz) produced by Zartic, Inc, Rome, GA were used in the development of this product.

SECTION D

D-1 PACKAGING

Product shall be filled into pouches, processed and each pouch placed into a carton in accordance with MIL-PRF-44073, Packaging of Food in Flexible Pouches, Type II.

D-2 LABELING

A. Pouches. Each pouch shall be correctly and legibly labeled. Printing ink shall be permanent black ink or any other contrasting color, which is free of carcinogenic elements. Prior to thermal processing of the pouches, the product name, lot number and filling equipment number shall be applied. All other marking may be applied before or after thermal processing. As an alternate method, a pre-printed self-adhering 0.002 inch thick clear polyester label printed with indelible contrasting color ink may be used.

Note: The font tested by Natick was Microsoft Helvetica. The font used shall be similarly clear/easy to read as Helvetica. The recommended font sizes are as follows: 22 for the product name, 14 for “yield” and “to heat in water.” If an additional note is required on the label, such as “fluff before serving,” it should also be in font size 14. All other information should be in font size 9.

- (1) Product name
- (2) Ingredients
- (3) Net weight
- (4) Name and address of packer
- (5) Pouch code includes: 1/
 - Lot Number
 - Filling equipment identification number
 - Retort identification number
 - Retort cook number
- (6) Official establishment number (for example, EST 38)
- (7) USDA official inspection legend for the packer’s plant

1/ The lot number shall be expressed as a four digit Julian code. The first digit shall indicate the year of production and the next three digits shall indicate the day of the year (Example, 20 April 2006 would be coded as 6110). The Julian code shall represent the day the product was packaged into the pouch and processed. Sub-lotting (when used) shall be represented by an alpha character immediately following the four digit Julian code. Following the four digit Julian code and the alpha character (when used), the other required code information shall be printed in the sequence as listed above.

YIELD: Serves 10 portions of one flame-broiled beef steak burger each.

TO HEAT IN WATER: Submerge unopened pouch in water. Bring water to a boil. Simmer gently 30-35 minutes. Avoid overheating (pouch shows evidence of bulging).

WARNING: Do not heat pouch in oven.

TO TRANSPORT AFTER HEATING: Insert pouch back into carton or empty pouch into an insulated food container to protect during transport.

CAUTION: Use care when opening as pressure may have been generated within the pouch.

TO OPEN: Open at tear notch or cut with a clean knife.

B. Cartons. Each carton shall be correctly and legibly labeled with the product name. Commonly used abbreviations may be used when authorized by the inspection agency.

D-3 PACKING

A. Packing for shipment to ration assembler. Four filled, sealed, processed and cartoned ISP pouches shall be packed in a fiberboard box conforming to style RSC-L, class domestic, variety SW, grade 200 of ASTM D 5118/D 5118M Standard Practice for Fabrication of Fiberboard Shipping Boxes. The box shall be closed in accordance with ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

D-4 MARKING

A. Shipping containers. Shipping containers shall be marked in accordance with DSCP FORM 3556, Marking Instructions for Boxes, Sacks and Unit Loads of Perishable and Semiperishable Subsistence.

SECTION E INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4-2003, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, Single Sampling Plans indicated in ANSI/ASQC Z1.4-2003 will be utilized. When required, the manufacturer shall provide the certificate(s) of conformance to the appropriate inspection activity. Certificate(s) of conformance not provided shall be cause for rejection of the lot.

A. Definitions.

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(1) Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

(2) Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

(3) Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

B. Classification of inspections. The inspection requirements specified herein are classified as follows:

(1) Product standard inspection. The first article or product demonstration model shall be inspected in accordance with the provisions of this document and evaluated for overall appearance and palatability. Any failure to conform to the performance requirements or any appearance or palatability failure, shall be cause for rejection of the lot. The approved first article or product demonstration model shall be used as the product standard for periodic review evaluations. All food components that are inspected by the USDA shall be subject to periodic review sampling and evaluation. The USDA shall select sample units during production of contracts and submit them to the following address for evaluation:

US Army Research, Development and Engineering Command
Natick Soldier Center
AMSRD-NSC-CF-F
15 Kansas Street
Natick, MA 01760-5018

One lot shall be randomly selected during each calendar month of production. Two (2) sample units of each item produced shall be randomly selected from that one production lot. The two (2) sample units shall be shipped to Natick within five working days from the end of the production month and upon completion of all USDA inspection requirements. The sample units will be evaluated for the characteristics of appearance, odor, flavor, texture and overall quality.

(2) Conformance inspection. Conformance inspection shall include the examinations and the methods of inspection cited in this section.

E-5 QUALITY ASSURANCE PROVISIONS (PRODUCT)

A. Product examination. The finished product shall be examined for compliance with the performance requirements specified in Section C of this Performance-based Contract Requirements document utilizing the double sampling plans indicated in ANSI/ASQC Z1.4-2003. The lot size shall be expressed in pouches. The sample unit shall be the contents of one pouch. The inspection level shall be S-3 and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 4.0 for major defects and 6.5 for minor defects. Defects and defect classifications are listed in table I below. The pouches shall be heated in accordance with pouch label instructions prior to conducting any portion of the product examination. The samples for drained weight inspection shall be selected using the same sampling criteria as above.

TABLE I. Product defects 1/ 2/ 3/

<u>Category</u>		<u>Defect</u>
<u>Major</u>	<u>Minor</u>	
		<u>Appearance</u>
101		Product not flame-broiled beef steak burgers in natural juices.
102		Bone or bone fragment measuring more than 0.3 inch in any dimension.
103		Beef steak burger not intact.
	201	Total weight of cartilage, coarse connective tissue, tendons or ligaments, glandular material and fat clumps more than 2.0 ounces.
	202	Beef steak burger not chopped and formed beef.
	203	Beef steak burger not uniform in size or shape.
	204	Beef steak burger not a flame-broiled beef color or does not have grill marks on one side.
	205	Natural juices not translucent or not golden yellow color.
		<u>Odor and flavor</u>
104		Packaged food does not have an odor or flavor of cooked, grilled, flame-broiled beef.
		<u>Texture</u>

TABLE I. Product defects 1/ 2/ 3/ cont'd

Category		Defect
<u>Major</u>	<u>Minor</u>	
	206	Beef steak burger not cohesive, or not tender or not slightly juicy.
		<u>Net weight</u>
	207	Net weight of an individual pouch less than 37 ounces (1.05 kilograms). <u>4/</u>
		<u>Drained weight</u>
	208	Drained weight of 10 intact beef steak burgers in an individual pouch less than 27.0 (0.77 kilograms). <u>5/</u>

1/ Presence of any foreign materials such as, but not limited to dirt, insect parts, hair, wood, glass, metal, or mold, or any foreign odors or flavors such as, but not limited to burnt, scorched, rancid, sour, or stale shall be cause for rejection of the lot.

2/ Finished product not equal to or better than the approved product standard in palatability and overall appearance shall be cause for rejection of the lot.

3/ The finding of any individual pouch containing less than 10 intact beef steak burgers shall be cause for rejection of the lot.

4/ Sample average net weight less than 39 ounces (1.11 kilograms) shall be cause for rejection of the lot.

5/ Sample average drained weight less than 29.0 ounces (0.82 kilograms) shall be cause for rejection of the lot.

B. Methods of inspection.

(1) Commercial sterility. Commercial sterility shall be verified in accordance with USDA/FSIS regulations.

(2) Shelf life. The contractor shall provide a Certificate of Conformance that the product has a 36 month shelf life when stored at 80°F. Government verification may include storage for 6 months at 100°F or 36 months at 80°F. Upon completion of either storage period, the product will be subjected to a sensory evaluation panel for appearance and palatability and must receive an overall score of 5 or higher based on a 9 point hedonic scale to be considered acceptable.

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(3) Net weight. The net weight of the filled and sealed pouch shall be determined by weighing each sample unit on a suitable scale tared with a representative empty pouch. Results shall be reported to the nearest 1 ounce (0.03 kilograms).

(4) Drained weight. The pouch contents shall be poured into a flat bottom container. A minimum of three times the pouch's volume of not less than 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 beef steak burgers. The contents shall then be poured into a U.S. Standard 1/4 inch sieve in a manner that will distribute the product over the sieve without breaking the beef steak burgers. 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 of liquid from the product. The product shall be drained for 2 minutes before determining the drained weight. Determine the drained weight by subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest 0.5 ounce (0.01 kilograms).

(5) Analytical. The sample to be analyzed shall be a one-pound composite of beef steak burgers from three filled and sealed pouches that have been selected at random from one production lot. The composite sample shall be prepared and analyzed in accordance with the following methods of the Official Methods of Analysis (OMA) of AOAC International.

<u>Test</u>	<u>Method Number</u>
Fat	985.15
Salt	935.47

Test results shall be reported to the nearest 0.1 percent. Verification will be conducted through actual testing by a Government laboratory. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

E-6 QUALITY ASSURANCE PROVISIONS (PACKAGING AND PACKING MATERIALS)

A. Packaging and labeling.

(1) Pouch testing. The pouch and material shall be examined for the characteristics listed in table I of MIL-PRF-44073. The lot size, sample unit, and inspection level criteria for each test characteristic are listed below. Any test failure shall be classified as a major defect and shall be cause for rejection of the lot.

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Characteristic	Lot size expressed in	Sample unit	Inspection level
<u>Prior to processing</u>			
Oxygen transmission rate	Yards	1/2 yard	S-1
Water vapor transmission rate	Yards	1/2 yard	S-1
<u>After processing</u>			
Thermal processing	Pouches	1 pouch	S-2
Standard temperature	Pouches	1 pouch	S-2
Frozen temperature	Pouches	1 pouch	S-2
Residual gas	Pouches	1 pouch	S-2
Internal pressure	Pouches	1 pouch	S-2

(2) Pouch examination. The pouches shall be examined for the defects listed in table II of MIL-PRF-44073. The lot size shall be expressed in pouches. The sample unit shall be one thermal processed pouch. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major A defects, 2.5 for major B defects, and 4.0 for minor defects. Two hundred sample units shall be examined for critical defects. The finding of any critical defect shall be cause for rejection of the lot.

(3) Examination of pouch and carton assembly. The completed pouch and carton assemblies shall be examined for the defects listed in table III of MIL-PRF-44073. The lot size shall be expressed in units of completed assemblies. The sample unit shall be one pouch and carton assembly. The inspection level shall be S-3 and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major defects and 2.5 for minor defects. Fifty sample pouch and carton assemblies shall be examined for critical defects. The finding of any critical defect shall be cause for rejection of the lot.

B. Packing.

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in table II below. The lot size shall be expressed in shipping containers. The sample unit shall be one shipping container fully packed. The inspection level shall be S-3 and the AQL, expressed in terms of defects per hundred units, shall be 4.0 for major defects and 10.0 for total defects.

TABLE II. Shipping container and marking defects

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Marking missing or incorrect or illegible.
102		Inadequate workmanship. <u>1/</u>
	201	Contents more or less than specified.

1/ Inadequate workmanship is defined as, but not limited to, incomplete closure of container flaps, loose strapping, inadequate stapling, improper taping, or bulged or distorted container.

SECTION J REFERENCE DOCUMENTS

DSCP FORMS

DSCP FORM 3556 Marking Instructions for Boxes, Sacks and Unit Loads of Perishable and Semiperishable Subsistence

MILITARY SPECIFICATIONS

MIL-PRF-44073 Packaging of Food in Flexible Pouches

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ)

ANSI/ASQC Z1.4-2003 Sampling Procedures and Tables for Inspection by Attributes

ASTM INTERNATIONAL

D 1974-98 (2003) Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes

D 5118/D 5118M-05a Standard Practice for Fabrication of Fiberboard Shipping Boxes

AOAC INTERNATIONAL

Official Methods of Analysis (OMA) of the AOAC International