PURCHASE DESCRIPTION
BEEF CHUNKS, CANNED

SCOPE. This Purchase Description covers canned beef chunks packed in commercially acceptable containers, suitable for use by Federal, State and local governments and other interested parties; and for use in dining halls or as a component of operational rations.

SECTION C - ITEM DESCRIPTION AND REQUIREMENTS

SALIENT CHARACTERISTICS.

INGREDIENTS. The beef chunks shall be prepared from chilled bone-in rounds, trimmed loins or primal ribs or any combination thereof; and shall meet the specified physical and organoleptic requirements herein. Other ingredients such as natural juices, salt and other acceptable ingredients applicable in the preparation of beef chunks are acceptable. Noncarcass components (eg: cheek meat; heart meat, etc. and other by-products),and ground product shall not be used. All ingredients shall be clean, sound, wholesome and free from foreign material, evidence of rodent or insect infestation, extraneous material, off-odors, off-flavors, and off-colors.

PROCESSING. The beef chunks shall be prepared from no less than Standard Grade beef in accordance with good commercial practice, and conform to the applicable provisions of the Meat and Poultry Inspection Regulations of the U.S. Department of Agriculture (USDA). The processing of the product shall also conform to Code of Federal Regulations (CFR) Title 21 CFR Part 110 "Current Good Manufacturing Practice in Manufacturing, Packaging or Holding Human Food" and all regulations referenced herein. The product shall be thermal processed and vacuumized into 603 X700 size cans. The processing shall meet 9 CFR Part 318 for canned meats in accordance with USDA, Food Safety and Inspection Service (FSIS) procedures.

FINISHED PRODUCT: The beef chunks shall be characteristic of the product, tender and moist, prepared in uniform discernible cubes approximately 1 inch to 1-3/4 inch, with at least 85 percent of the product within the cube size range specified herein.

NET WEIGHT. The average net weight shall be not less than 108 ounces. No individual can shall have a net weight less than 106 ounces.

DRAINED WEIGHT. The average drained weight shall be not less than 62 ounces. No individual can shall have a drained weight less than 60 ounces.

SHELF LIFE. The packaged product shall have a shelf life of at least 27 months at 80^0F.

APPEARANCE AND TEXTURE. The beef cubes shall be brown, typical color and appearance of cooked beef, and devoid of excessive fat, bone, cartilage, connective tissue, and glandular material, which ultimately affect appearance and texture. The texture shall be firm, but tender and chewable. Under normal recipe preparation, the beef cubes shall retain the cube shape.

ODOR AND FLAVOR. The odor and flavor of the beef chunks shall be of typical cooked beef, and possibly a slightly salty taste. There shall be no foreign odors and/or flavors such as, but not limited to; burnt, scorched, moldy, rancid, sour or stale.

FOREIGN MATERIAL. There shall be no foreign material such as, but not limited to; dirt, insect parts, hair, wood, glass or metal.

ANALYTICAL REQUIREMENTS.

SALT: The salt content shall not be greater than 0.9 percent ± 0.3 percent.

FAT: The fat content shall not be greater than 8.0 percent.

SECTION D - PACKAGING/PACKING/LABELING/CASE MARKING/UNITIZATION

PACKAGING: Six (6) pounds, 12 ounces of product shall be packaged in a 603 X 700 can.

LABELING: Each can shall be labeled in accordance with commercial labeling complying with the Federal Food, Drug and Cosmetic Act and regulations promulgated thereunder. In addition, all pertinent USDA labeling requirements for canned meat items shall be applicable. Each can shall be clearly printed or stamped with permanent black ink or other, dark, contrasting color which is free of carcinogenic elements or ingredients. The information should be located on the body of the can. The label shall contain the following information:

(1) Product Name
(2) Date*
(3) Net Weight
(4) Contractor's Name and Address
(5) Nutrition Facts label in accordance with the Nutrition Labeling and Education Act (NLEA) and all applicable FDA/USDA regulations.
(6) DSCP Contract Number
(7) Preparation instructions

*Note: Each can shall have the date of pack noted by using a four-digit code beginning with the final digit of the current year followed by the three digit Julian day code. For example, October 19, 2000 would be coded 0293. The Julian Day Code shall represent the day the product was packaged into the can.

PACKING: The product shall be packed in a manner to ensure carrier acceptance and safe delivery at destination at the lowest transportation rate for such supplies. The shipping container shall be in accordance with Uniform Freight Classification or National Motor Classification rules, as applicable.

MARKINGS: Shipping containers shall be marked in accordance with DSCP Form 3556, "Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishable and SemiPerishable Subsistence. The commercial markings must be clear, legible, non-fading, and provide definite contrast with the shipping container.

Note: In order to facilitate an effective traceability program for the Unitized B-Ration program, the contractor shall ensure that each primary container and contract data markings on each case identify a lot number. These package codes and case markings shall be permanent and legible. Use of the Julian Date for the lot number is preferred. For example, the Julian date 0293 equals 19 October 2000. If the contractor's lot identification system is of their own coding the contractor will provide the coding information for the primary containers and the contract data markings prior to delivery. Package codes per case lot number shall be identified on the appropriate accompanying DD Form 250 upon delivery.

UNITIZATION: Unit loads shall have the shipping containers arranged on a 40 inch by 48-inch commercial wood or plywood four-way entry pallet or on a 48 inch by 40-inch Grocery Manufacturers of America wood four-way entry pallet. The load shall be bonded with non-metallic strapping, shrink or stretch film or other means that comply with carrier rules and regulations applicable to the mode of transportation (adhesive bonding is not acceptable). Bonding material shall secure the load to the pallet to form a consolidated, stable cargo, which can be handled as a unit. For example, when strapping is used to bond the load, the straps shall pass under the top deck boards. When stretch or shrink film is used, it must be applied low enough on the pallet to bond the load to the pallet.

The unit load height shall not exceed 54 inches. Inspection of unit loads shall be in accordance with DSCP FORM 3507, Commercial Loads, Palletized, Dec 98.

MARKING OF UNIT LOADS:

For shipment to Department of Defense (DOD) Depots, all unit loads must be clearly marked with the following information on two adjacent sides of the load with the largest characters possible as follows:

National Stock Number
Item Name
Number of Shipping Cases per Load
Contract Number
Contractor's Name and Address
Gross Weight and Cube
Product Expiration Date

In addition to the above, the following shall be marked on two adjacent sides with the following precautionary markings in capital letters larger than other markings.

Note: If labels are used they shall be permanently affixed with water-resistant adhesive.

REGULATORY REQUIREMENTS. The delivered canned beef chunks shall comply with all applicable Federal, State and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of beef chunks within the commercial marketplace. Delivered beef chunks shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/ distributor shall certify that the beef chunks provided shall meet the salient characteristics of this purchase description and conform to their own specifications, standards and quality assurance practices. The purchaser deserves the right to require proof of conformance.

Manufacturer's quality assurance. The product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures: HACCP, DSCP Higher Level quality requirements or equivalent certification, within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order; the manufacturer/distributor will certify that the canned beef chunks distributed meet or exceed the requirements of this purchase description.

SECTION E - INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required. When required, the manufacturer shall provide the Certificate(s) of Conformance (COC) to the appropriate inspection activity. COCs not provided shall be cause for rejection of the lot.

A. Definitions.

(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) Maior 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. Inspection.

(1) Product standard inspection. The product shall be inspected in accordance with the provisions of this Purchase Description 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.

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

SAMPLING PROCEDURES. USDA certification service will select the number of product containers based on USDA certification service sampling procedures and plans.

COMPOSITE SAMPLE. Analytical testing shall be performed on a composite sample. The composite sample shall be prepared from compositing the subsamples, then drawing a single subsample for testing (after compositing and homogenizing).

USDA CERTIFICATION. The product quality and acceptability shall be certified by USDA, Agricultural Marketing Service, Processed Product Branch, (USDA/AMS/PPB), in accordance with the quality assurance provisions of the item requirements and contract requirements. The contractor shall provide a COC stating that the beef raw material used has been inspected and certified by USDA for wholesomeness, quality and condition of the meat. In addition, the USDA/AMS/PPB inspector shall examine the end item cans for can seam integrity, can condition and integrity in accordance with the United States Standards for Condition of Containers in effect as of the date of this solicitation.

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 Purchase Description utilizing the double sampling plans indicated in ANSI/ASQC Z1.4 - 1993. The lot size shall be expressed in cans. 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.

FINISHED PRODUCT EXAMINATION: Finished product examination shall be performed in accordance with Table I, Finished Product Defects. Any major defect shall be cause for rejection of the lot.

Table I. Finished Product Defects

Category		Defect
Major	Minor	
151		Appearance or odor not typical of canned cubed beef.
152		Presence of bone measuring 0.3 inch or more in any direction.
	201	Presence of bone measuring 0.2 inch or more in any direction.
	202	Total weight of cartilage, coarse connective tissue, sections of tendons or ligaments, and glandular material, collectively in a can, is more than 2.0 ounces.
	203	Presence of lymph gland measuring 0.5 inch or more in any dimension.
	204	The majority of the cubed beef pieces not measuring 1 to 1-3/4 inches in one of the dimensions.
	205	Net weight in an individual can is less than 106 ounces. 1/
	206	Drained weight in an individual can is less than 60 ounces. 2/

1/ Sample average net weight less than 108 ounces shall be cause for rejection of the lot.

2/ Sample average drained weight of beef chunks less than 62 ounces shall be cause for rejection of the lot.

B. Methods of inspection.

(1) Commercial sterility. Commercial sterility shall be verified in accordance with USDA Food Safety Inspection Service (FSIS) regulations.

(2) Shelf life. The contractor shall provide a certificate of conformance that the product has a 27 month shelf life when stored at 80°F. Government verification may include storage for 6 months at 100°F or 27 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 6 or higher based on a 9 point hedonic scale to be considered acceptable.

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

(4) Drained weight test. The can contents shall be poured into a flat-bottom container. A minimum of three times the can's volume of 140°F to 190°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 undue breakup of the beef chunks. The contents shall then be poured into a U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve without breaking the beef chunks. 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 so as to assure complete drainage of all 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.

(5) Analytical. The sample to be analyzed shall be a composite of three filled and sealed cans which have been selected at random from the lot. The composite sample shall be prepared and analyzed in accordance with the following methods of the Official Methods of Analysis of AOAC International:

Test	Method Number
Salt	935.47
Fat	960.39, 976.21, 985.15

Test results shall be reported to the nearest 0.1 percent. Any nonconforming results shall be cause for rejection of the lot.

NOTE: The USDA will use AOAC method 983.18 for preparation of the sample.

METHODS OF EXAMINATIONS:

A. Packaging.

(1) Can condition examination. Examination of filled and sealed cans shall be in accordance with the United States Standards for Condition of Food Containers. In addition, scratches, scuffs or abrasions that occur on the outside coating as a result of the filling, sealing, and processing of the cans shall not be scored as a defect.

B. Labeling.

(1) Can labeling examination. The can body shall be examined for the labeling defects listed in Table II below. The lot size shall be expressed in cans. The sample unit shall be can. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major defects and 4.0 for minor defects.

TABLE II. Can Labeling Defects

Category		Defect
Maior	Minor	
101		Can code or product name missing, incorrect, or illegible.
102		Not printed or stamped as specified (i.e missing contract number, net weight info, etc).
103		Printing or stamping causes can body damage.
	201	Labeling ink not a contrasting color.

C. Packing.

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in Table III 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 III. Shipping Container Defects

Category		Defect
Maior	Minor	
101		National stock number, item description, contract number, name and address of producer, or date of pack missing, incorrect, or illegible.
102		Container not closed properly.
103		Interior packing with fiberboard liner or pads not as specified.
104		Dimensions of pads not as specified.
	201	Other required markings missing, incorrect, or illegible.
	202	Arrangement or number of cans not as specified.

D. Unitization.

(1) Unit load examination. The unit load shall be examined in accordance with the requirements of DSCP Form 3507, Loads, Unit: Preparation of Semi-Perishable Subsistence Items. Any nonconformance shall be classified as a major defect and shall be cause for rejection of the lot.

SECTION J - REFERENCE DOCUMENTS

DSCP FORMS

DSCP FORM 3507 Loads, Unit: Preparation of Semiperishable Subsistence Items

DSCP FORM 3556 Marking Instructions for Shipping Cases, Sacks and Palletized/ Containerized Loads of Perishable and Semiperishable Subistence

GOVERNMENT PUBLICATIONS

Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder (21 CFR Parts 1-199) and (9 CFR Parts 1-391)

U.S. Standards for Condition of Food Containers

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL (ASQC)

ANSI/ASQCZ1.4-1993 Sampling Procedures and Tables for Inspection by Attributes

AMERICAN SOCIETY FOR TESTING AND MATERIALS (ASTM)

D 1974 Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers
D 3330 Peel Adhesion of Pressure-Sensitive Tape
D 5118 Standard Practice for Fabrication of Fiberboard Shipping Boxes

AOAC INTERNATIONAL

Official Methods of Analysis of the AOAC International

ADDITIONAL DSCP QUALITY ASSURANCE PROVISIONS WHICH WILL BE STATED IN THE CONTRACT:

USDA AMS origin end item inspection is required for all characteristics specified herein. In addition to USDA AMS origin inspection, Government inspection and acceptance shall also be at destination for identity, count and condition for all terms and conditions of the contract. This shall include but is not limited to the following:

1. All shipments must be accompanied by an accurate DD-250, and all other pertinent invoices as required.
2. All unit loads must be marked in accordance with DSCP Form 3556.
3. All unit loads shall be stable and not exceed 54 inches.
4. All delivered product shall be free of defects.
5. All shipments must contain the correct quantity as specified by DSCP.
6. Appointments must be scheduled with the receiving activity prior to delivery.
7. All delivered product must meet or exceed the appropriate product requirements as described in this Purchase Description.
8. All delivered products must meet the required date of pack/shelf life requirements.
9. To determine the date of pack, any closed date code must be accompanied with documentation deciphering the closed product code.
10. All delivered products must be free of insect and rodent infestation.

Failure to comply with ANY of the above conditions, may result in the shipment(s) being rejected and returned to origin, or at the Contracting Officer's discretion reworked at a labor rate determined by the destination activity (not DSCP).

SANITATION PROGRAM

The contractor shall develop and maintain a sanitation program to comply, at a minimum, with the Code of Federal Regulations, Title 21, Part 110. Records of inspections performed by the firm, subcontractor, or recognized industry association shall be maintained and made available to the Government at the Contracting Officer's request. Any finding by the firm or its' agent documenting a critical sanitation deficiency shall be reported immediately to the Contracting Officer with an attached report of corrective action.

PRODUCT SANITARILY APPROVED SOURCE REQUIREMENTS

Food products delivered shall originate either from an establishment listed in the Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement, or one which has been inspected under the guidance of the United States Department of Commerce or the United States Department of Agriculture, etc. See DSCP clause 52.246-9P31, "Sanitary Conditions" on pages 16-17 for detailed information.

STORED PRODUCTS PEST MANAGEMENT PROGRAM

The contractor shall develop and maintain a stored products pest management program for food and other collocated non-food items. Accepted industry standards for pest management shall include but are not limited to the Code Federal Regulations, Title 21, Part 110, the Federal Insecticide, Fungicide and Rodenticide Act (as amended), the Food, Drug, and Cosmetic Act of I938, and pertinent state and local laws and regulations.

Inspection and acceptance by the Government will be performed at destination for identity, count and condition. In addition, the Government may inspect the product delivered at destination by comparison with either samples of contractor's product selected from commercial distribution channels, or approved bid samples/product demonstration models, when applicable. A valid complaint regarding product serviceability received during this procurement may be used as a

factor for the Contracting Officer determining the responsibility of the contractor as a supplier on future procurements.

End item lots determined nonconforming may be reworked to correct or screen out the defective units. Rework shall only be considered acceptable to the Government when the rework procedure has a reasonable probability of correcting the deficiency. Any rework plan at a minimum will be approved by DPSC-HRUB, except for instances involving a rejection/retention of a lot due to foreign material. A lot rejected/retained due to the actual presence of foreign material or the likelihood of the presence of foreign material shall be retained in full and will require coordination with DPSC-HRUB prior to initiation of any rework.

A nonconforming lot; other than a lot retained for the presence of foreign material, may only be reworked one time without any specific authorization from the Contracting Officer. If a contractor elects to rework a lot a second time; a petition with supporting valid technical reasons as to why a second rework will prove more successful than the first must be submitted in writing to the Contracting Officer for approval.

An end item lot rejected by the contractor or Government must be reworked and reoffered within 30 days from the date of initial rejection.

PRODUCT SAMPLES: Product samples (10) are required as described in the terms and conditions of the contract. Approved product samples will be retained as production standards. All product delivered under contract must meet or exceed the approved production sample in all aspects of this purchase description and hedonic ratings as performed by the US Army Sustainability Directorate, Natick, MA and/or USMC HQ, Wash, DC. The approved production standards will be retained by the Defense Supply Center Philadelphia and may be used as a quality basis for future production. The product samples are to be distributed as follows:

Six samples shall be sent to Natick:

U.S. Army Soldier & Biological Chemical Command
Natick Soldier Center
15 Kansas Street
ATTN: AMSSB-RCF-F(N); Mr. Al Bennett
Natick; MA 01760-5018

Two samples shall be sent to:

CMC HQ USMC
ATTN: Capt Charett
Code LFS4
RM 1133C
2 Navy Annex
Washington, DC 20380-1775

Two samples shall be sent to:

Defense Supply Center Philadelphia
Directorate of Subsistence/Bldg 6
ATTN: DSCP-HRUT, L. Charya, 6B112
700 Robbins Ave.
Philadelphia, PA 19111-5092