

SECTION C

This document covers thermostabilized beef roast with vegetables packaged in a flexible pouch for use by the Department of Defense as a component of operational rations.

Comment [p1]: Natick case ES07-054 (DSCP-SS-07-28607) change 03, 07-SEP-07. Various highlighted changes through out this document. See memo located at end of document for a summary of changes.

C-1 ITEM DESCRIPTION

PCR-B-035, BEEF ROAST WITH VEGETABLES, PACKAGED IN A FLEXIBLE POUCH, SHELF STABLE

C-2 PERFORMANCE REQUIREMENTS

A. Product standard. A sample shall be subjected to first article or product demonstration model inspection as applicable, in accordance with the tests and inspections of Section E of this Performance-based Contract Requirements document.

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

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

D. Appearance.

(1) General. The finished product shall be a ~~single intact~~ whole muscle beef roast portion with carrots, potatoes, and mushrooms in sauce. The packaged food shall be free from foreign materials.

(2) Beef. The whole muscle beef roast portion shall be typically produced from boneless beef pectoral muscle that is 100 VL (visual lean) and denuded. The whole muscle beef roast portion shall be either single intact or chunked and formed consisting of not less than 2 inch chunks typically produced by a grinder plate with 2 inch holes using a 2-bladed knife. The beef shall be ~~has been~~ portion cut into uniform dimension portions and shall visually exhibit natural muscle shred structure. The beef roast portions shall contain no other products such as, but not limited to, fillers, binders, and chopped meat. The beef shall be practically free of bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments, white fibrous tissue, yellow elastin tissue and glandular material. The beef shall be a roasted beef color.

(3) Vegetables. The vegetables shall be as follows:

a. Potatoes. Potatoes shall be typically produced 1/4 by 3/8 by 3/4 inch standard size. The diced potatoes shall have a cooked potato color.

b. Carrots. Carrots shall be dice sizes typically produced by a 3/8 inch dicer setting. The cut carrots shall have a cooked carrot color.

c. Mushrooms. The mushrooms slices shall be tan to brownish gray color.

(4) Sauce. The sauce shall be glossy and translucent with reddish brown color and may contain flecks of seasonings and spices.

E. Odor and flavor.

(1) General. The packaged food shall have an odor and flavor of cooked beef, potatoes and vegetables. The packaged food shall be free from foreign odors and flavors.

(2) Sauce. The sauce shall have a beef with tomato odor and flavor.

F. Texture.

- (1) Beef. The cooked beef shall be moist and tender. The cooked beef shall have pull apart muscle fiber tendencies representative of whole muscle roasted beef.
- (2) Vegetables. The vegetables shall be slightly soft to slightly firm.
- (3) Sauce. The sauce shall be smooth and moderately thin.

G. Weight.

- (1) Net weight. The average net weight shall be not less than 8.0 ounces. No individual pouch shall have a net weight of less than 7.5 ounces.
- (2) Drained weight.

a. Beef. The average drained weight of beef shall be not less than 3.0 ounces. The drained weight of the beef in an individual pouch shall be not less than 2.8 ounces.

b. Vegetables. The average drained weight of the vegetables shall be not less than 2.5 ounces. The drained weight of the vegetables in an individual pouch shall be not less than 2.3 ounces.

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

I. Analytical requirements.

- (1) Fat content. The fat content shall be not greater than 10.0 percent.
- (2) Salt content. The salt content shall be not less than 0.5 percent and not greater than 1.3 percent.

C-3 MISCELLANEOUS INFORMATION

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

A. Ingredients. Ingredients may be as follows:
Beef Portion [beef, water, seasoning (modified food starch {corn & tapioca}, corn syrup solids, salt, sodium phosphate, spices, beef stock, disodium inosinate & disodium guanylate, yeast extract, grill favor {maltodextrin, salt, grill flavor [from partially hydrogenated soybean/cottonseed oil], modified food starch, corn syrup solids, smoke flavoring, tricalcium phosphate}, xanthan gum) seasoning (flavoring, dextrose, dry molasses{molasses, wheat starch, calcium stearate, soy flour, hydroxylated lecithin}, hydrolyzed soy protein, spices, onion powder, garlic powder), modified food starch, caramel color], Water, onions, Mushrooms, Carrots, Dehydro-frozen Potatoes, Tomatoes, Tomato Paste, Food Starch - Modified with Erythorbic Acid added, Beef Base (Roasted Beef including Beef Juices, Salt, Hydrolyzed Vegetable Protein {Corn, Wheat, Soy}, Flour, Caramel Color, Corn Oil, Natural Flavorings and Sugar), Caramel Color.

SECTION D

D-1 PACKAGING

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

D-2 LABELING

A. Pouches. Each pouch shall be clearly printed or stamped, in a manner that does not damage the pouch, with 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.

(1) Product name (not less than 1/8 inch high). Commonly used abbreviations may be used when authorized by the inspection agency.

(2) Pouch code includes: 1/

Lot Number
Filling equipment identification number
Official establishment number (for example, EST-38)
Retort identification number
Retort cook number

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, 6 September 2001 would be coded as 1249). 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.

B. Cartons.

(1) The cartons shall be clearly printed on one of the largest panels with permanent black ink as follows:

Product name (7/32 to 9/32 inch block letters)
Ingredients
Net weight
Name and address of packer
Code (same as pouch code, see pouches) 1/ 2/
USDA official inspection legend for the packer's plant
"Nutrition Facts" label in accordance with the Nutrition Labeling and Education Act (NLEA) and all applicable FDA/USDA regulations

1/ Code may be ink printed on any outside carton panel. Code may be embossed on any outside carton panel except the largest panels of the carton.

2/ Official establishment number not required in carton code.

(2) Military nutrition information entitled "Military Rations Are Good Performance Meals" shall be printed on the entrée cartons large panel opposite to the panel printed with the data in D-2, B,(1) above. The information, provided by the contracting officer, shall be clearly printed with permanent black ink in an area no smaller than 4-1/4 inches by 6-3/4 inches.

D-3 PACKING

A. Packing for shipment to ration assembler. Seventy-two pouches (of the same product) in cartons shall be packed flat or on edge in a snug-fitting fiberboard shipping container conforming to style RSC, type CF, class domestic, grade 200 of ASTM D 5118,

Standard Practice for Fabrication of Fiberboard Shipping Boxes. Each container shall be securely closed in accordance with ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers.

D-4 MARKING

A. Shipping containers. Shipping containers shall be marked in accordance with DPSC Form 3556, Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence.

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 to the appropriate inspection activity. Certificate(s) of conformance 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) 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 Soldier & Biological Chemical Command
Soldiers System Ctr., Natick Soldier Center
Attn: AMSSB-RCF-F(N)
15 Kansas Street
Natick, MA 01760-5018

One lot shall be randomly selected during each calendar month of production. Six (6) sample units of each item produced shall be randomly selected from that one production lot. The six (6) 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/tests and methods of inspection cited in this section and in Section 4 of MIL-PRF-44073.

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 - 1993. 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 1.5 for major defects and 4.0 for minor defects. Defects and defect classifications are listed in table I. For drained weight inspection, a separate set of pouches shall be selected from the lot using the same sampling criteria as above. The pouches shall be immersed in not less than 140°F water for 10 minutes prior to conducting the product examination and the drained weight inspection.

TABLE I. Product defects 1/ 2/ 3/ 7/

Category		Defect
Major	Minor	
<u>Appearance</u>		
101		Product not a single intact whole muscle beef roast portion or not a whole muscle, chunked and formed beef roast portion with natural muscle shred structure and with carrots, or potatoes, and or mushrooms in sauce.
102		Bone or bone fragment measuring more than 0.3 inch in any dimension.
	201	Beef not a roasted beef color.
	202	Total weight of white fibrous tissue, yellow elastin tissue, cartilage, coarse connective tissue, tendons or ligaments, and glandular material more than 0.35 ounces.
	203	Potato dices do not have a cooked potato color.
	204	Carrot dices do not have a cooked carrot color.
	205	Mushrooms do not have a tan to brownish gray color.
	206	Sauce not glossy and translucent with reddish brown color.
<u>Odor and flavor</u>		
103		Odor or flavor not cooked beef, potatoes and vegetables.
	207	Sauce not beef with tomato odor and flavor.
<u>Texture</u>		
	208	Beef not moist or not tender.

TABLE I. Product defects 1/ 2/ 3/ 7/ cont'd

Category		Defect
Major	Minor	
	209	Beef does not have pull a part muscle fiber tendencies representative of whole muscle roasted beef.
	210	Vegetables not slightly soft to slightly firm.
	211	Sauce not smooth or not moderately thin.
		<u>Weight</u>
	212	Net weight of an individual pouch less than 7.5 ounces. 4/
	213	Drained weight of beef in an individual pouch less than 2.8 ounces. 5/
	214	Drained weight of vegetables in an individual pouch less than 2.3 ounces. 6/

1/ Presence of any foreign material such as, but not limited to dirt, insect parts, hair, glass, wood, metal, or mold, or 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/ Dicer setting or slice requirement for vegetables ~~and boneless beef portion~~ shall be verified with the producer's Certificate of Conformance (CoC).

4/ Sample average net weight less than 8.0 ounces shall be cause for rejection of the lot.

5/ Sample average drained weight of beef less than 3.0 ounces shall be cause for rejection of the lot.

6/ Sample average drained weight of vegetables less than 2.5 ounces shall be cause for rejection of the lot.

7/ Whole pectoral muscle that is 100 VL (visual lean) and denuded, and chunking size equipment shall be verified by a producers CoC. No use of fillers, binders, and chopped meat shall be verified by a producers CoC.

B. Methods of inspection.

(1) Commercial sterility. Testing for commercial sterility shall be in accordance with MIL-PRF-44073.

(2) Shelf life. The contractor shall provide a certificate of conformance that the product has a 3 year 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.

(3) Net weight. The net weight of the filled and sealed pouches shall be determined by weighing each sample on a suitable scale tared with a representative empty pouch. Results shall be reported to the nearest 0.1 ounce.

(4) Drained weight. The pouch contents shall be poured into a flat-bottom container. A minimum of three times the volume of the pouch 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 and to remove the sauce without breaking the beef or vegetables. 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 beef or vegetables. 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 of liquid from the product. Drain product for two minutes before determining the drained weight by subtracting the sieve tare weight from the gross weight. Remove beef from the sieve and record the weight of sieve plus vegetables. Subtract weight of sieve and you have the weight of the vegetables. If you subtract the weight of vegetables and sieve from gross weight, you have the weight of the beef. The drained weight shall be reported to the nearest 0.1 ounce.

(5) Analytical. The sample to be analyzed shall be a composite of eight 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 latest edition of the Official Methods of Analysis of AOAC International (OMA). 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 material testing. The pouch 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 of the test characteristics are listed below. Any test failure shall be classified as a major defect and shall be cause for rejection of the lot.

<u>Characteristic</u>	<u>Lot size expressed in</u>	<u>Sample unit</u>	<u>Inspection level</u>
Oxygen transmission rate	yards	1/2 yard	S-1
Water vapor transmission rate	yards	1/2 yard	S-1
Camouflage	yards	1/2 yard	S-1
Thermal processing	pouches	1 pouch	S-2
Environmental conditions	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 omitted, incorrect, illegible, or improper size, location sequence or method of application.
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

DPSC FORMS

DPSC FORM 3556 Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized 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/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 5118 Standard Practice for Fabrication of Fiberboard Shipping Boxes

AOAC INTERNATIONAL Official Methods of Analysis of the AOAC International

For DSCP Website Posting

AMSRD-NSC-CF-F
September 2007

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TO: DSCP-FTRAA

SUBJECT: ES07-054; DSCP-SS-07-28607; Technical Inquiry PCR-B-035 Beef Roast with Vegetables, Whole Muscle versus Chunked and Formed.

Reference: Quality Summit 2007, 26-27 February 2007, Government Only meeting on whole muscle versus restructured meat products.

1. Natick received a technical inquiry from USDA and DSCP regarding PCR-B-035 Beef Roast with Vegetables. It was noted that for this product, two of the contractors were using "whole muscle" beef portions and the third contractor was using a beef portion that was labeled "chopped and formed".
2. At the referenced meeting, discussion was on whole muscle terminology, drained weight methods and criteria to determine whole muscle requirements. Proposed changes were coordinated with the appropriate agencies, comments resolved and this resulted in an approved version. In addition, Natick has reviewed the document and the submitted label from the chopped and formed beef. A representative from USDA, AMS and an industry expert conducted a demonstration workshop and assisted Natick with choosing proper terminology to insert into the document to get the beef portion that we desire.
3. Natick submits the following changes for the subject document for all current, pending and future procurements until the subject document is formally amended or revised:
 - a. Section C-2,D,(1) General. Delete "single intact".
 - b. Section C-2,D,(2) Beef. Delete current paragraph. Add new paragraph:
"Beef. The whole muscle beef roast portion shall be produced from boneless beef pectoral muscle that is 100 VL (visual lean) and denuded. The whole muscle beef roast portion shall be either single intact or chunked and formed consisting of not less than 2 inch chunks typically produced by a grinder plate with 2 inch holes using a 2-bladed knife. The beef shall be portion cut into uniform dimension portions and shall visually exhibit natural muscle shred structure. The beef roast portions shall contain no other products such as, but not limited to, fillers, binders, and chopped meat. The beef shall be practically free of bone or bone fragments, white fibrous tissue, yellow elastin tissue and glandular material. The beef shall be a roasted beef color."
 - c. Section E-5, Table I. header. Add "7".
 - d. Section E-5, Table I. Defect 101, after beef roast portion, add "or not a whole muscle, chunked and formed beef roast portion", delete "and" after "shred structure" before and after "potatoes" add "or" and delete "and".
 - e. Section E-5, Table I. Defect 202, Delete "cartilage, coarse connective tissue, tendons or ligaments" and insert "white fibrous tissue, yellow elastin tissue"
 - f. Section E-5, Table I. Footnote 3/, delete "and boneless beef portion".
 - g. Section E-5, Table I. Add new footnote 7/:

7/ Whole pectoral muscle that is 100 VL (visual lean) and denuded, and chunking size equipment shall be verified by a producers CoC. No use of fillers, binders, and chopped meat shall be verified by a producers CoC.

4. Changes are highlighted in the attached document.