

SECTION C

This document covers thermostabilized sloppy joe filling packaged in a flexible pouch for use by the Department of Defense as a component of operational rations.

C-1 ITEM DESCRIPTION

PCR-S-013, SLOPPY JOE FILLING, PACKAGED IN A FLEXIBLE POUCH, 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 Product 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 food shall meet the minimum shelf life requirement of 36 months at 80°F.

D. Appearance.

(1) General. The finished product shall be a uniform mixture of cooked ground beef, in a tomato based sauce, with diced red and green bell peppers, and chopped onions. The packaged food shall be free from foreign materials.

(2) Ground beef. The beef shall be typically produced by a 1/4 inch grinder plate, and shall be practically free of bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments, and glandular material.

(3) Sauce. The sauce shall be moderately thick and glossy and shall be a medium to dark reddish brown color.

E. Odor and flavor. The packaged food shall have an odor and flavor of cooked ground beef in a sweet/sour tomato sauce with onion, garlic and sweet spices. The packaged food shall be free from foreign odors and flavors.

F. Texture.

(1) Ground beef. The cooked ground beef shall be moist and tender.

(2) Sauce. The sauce shall be moderately thick and smooth.

(3) Vegetables. The vegetables shall be slightly firm.

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. The average drained weight shall be not less than 3.3 ounces. The drained weight of ground beef and vegetables (combined) in an individual pouch shall be not less than 3.0 ounce.

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 ~~8.5~~ 9.0 percent.

(2) Salt content. The salt content shall be not less than 0.5 percent and not greater than 1.2 percent.



C-3 MISCELLANEOUS INFORMATION

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

A. Ingredients/formulation. Ingredients and formulation percentages for the sauce may be as follows:

<u>Ingredients</u>	<u>Percent by weight</u>
Tomato puree	61.74
Water	20.50
Sugar	3.50
Col-Flo starch	2.50
Salt <u>1/</u>	2.40
White vinegar	2.00
Onion, minced, dehydrated	1.90
Red chili pepper, ground	1.25
Onion powder	0.95
Garlic powder	0.75
Worcestershire sauce	0.75
Green bell pepper, diced, dehydrated	0.50
Red bell pepper, diced, dehydrated	0.50
Paprika	0.40
Mustard flour	0.30
Cinnamon, ground	0.03
Cloves, ground	0.03

1/ The total amount of salt in the sauce formula may be adjusted, as necessary, to produce a product that complies with the finished product salt requirements.

B. Product preparation. Percentages for product preparation may be as follows:

<u>Ingredients</u>	<u>Percent by weight</u>
Sauce	58.00
Ground beef (blanched to 75% yield)	42.00

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, 10 August 2004 would be coded as 4223). 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/D 5118M-95
(2001), Standard Practice for Fabrication of Fiberboard Shipping Boxes. Each container shall
be securely closed in accordance with ASTM D1974-98 (2003), 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 Z1.4-1993, Sampling
Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified,
Single Sampling Plans indicated in ANSI/ASQC Z1.4-1993 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.

(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. 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.

TABLE I. Product defects 1/ 2/ 3/

Category		Defect
<u>Major</u>	<u>Minor</u>	
		<u>Appearance</u>
101		Product not sloppy joe filling (a uniform mixture of cooked ground beef, in a tomato based sauce, with diced red and green bell peppers, and chopped onions).
102		Bone or bone fragment measuring more than 0.3 inch in any dimension.
	201	Total weight of cartilage, coarse connective tissue, tendons or ligaments, and glandular material more than 0.35 ounces.
	202	Sauce not a glossy, or not a medium to dark reddish brown color.
		<u>Odor and flavor</u>
103		Odor or flavor not cooked ground beef in a sweet/sour tomato sauce with onion, garlic and sweet spices.
		<u>Texture</u>
	203	Cooked ground beef not moist or not tender.
	204	Sauce not moderately thick or not smooth.
	205	Vegetables not slightly firm.

Weight

- | | |
|-----|--|
| 206 | Net weight of an individual pouch less than 7.5 ounces. <u>4/</u> |
| 207 | Drained weight of sloppy joe filling in an individual pouch less than 3.0 ounce. <u>5/</u> |
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1/ Presence of any foreign materials such as, but not limited to dirt, insect parts, hair, glass, wood, 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/ Machine size requirement for ground beef shall be verified by certificate of conformance.

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

5/ Sample average drained weight of less than 3.3 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/FSIS regulations.

(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. The contents shall then be

poured into a U.S. Standard No. 14 sieve in a manner that will distribute the product over the sieve. 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. 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 which have been selected at random from the lot. The composite sample shall be prepared and analyzed in accordance with the following Official Methods of Analysis of AOAC International (OMA).

<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 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.

Characteristic	Lot size expressed in	Sample unit	Inspection level
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

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

ASTM INTERNATIONAL

D1974-98 (2003) Standard Practice for Methods of Closing, Sealing,
and Reinforcing Fiberboard Boxes
D5118/D5118M-95 (2001) Standard Practice for Fabrication of Fiberboard
Shipping Boxes

AOAC INTERNATIONAL

Official Methods of Analysis of the AOAC International (OMA)

PCR-S-013
10 August 2004
W/Change 01 6 May 2005

AMSRD-NSC-CF-F (Lee/4238)

6 May 2005

TO: DSCP-FTRAA (Lowry/7773)

SUBJECT: ES05-093; DSCP-SS-05-23391; Waiver Request for Fat Content; PCR-S-013 Sloppy Joe Filling, Packaged in a Flexible Pouch; Ameriquel Foods fat analysis failure on daycode 5084

Ref: DSCP email 25 April 05

Date received: 25 April 05

Date due: 4 May 05

Date replied: 6 May 05

1. Ameriquel Foods has requested that 3 lots of Sloppy Joe Filling be waived for acceptance of fat content that were slightly high based on USDA inspections. This request was prompted based on fat analysis failure encountered on two (2) USDA end item analyses of lots 5084, A and C. The current specification level for fat is a maximum of 8.5%. Each of the lots tested by USDA-AMS Gastonia lab came back with results of 9.0%.

2. Natick reviewed the fat content of similar beef items in the MRE and they range from 9-16 percent. Since this is a first time production of this product, Natick will increase the fat requirement of this product from 8.5 to 9.0 percent. This should help avert future problems with meeting the fat requirement.

3. Natick concurs with acceptance of Sloppy Joe 3 lots (#5084, A, B, C) from Ameriquel that are slightly high in fat and equivalent to 62,530 packages of product.

4. Natick submits the following changes for all current, pending and future procurements:

a. C-2, I. (1) delete "8.5", insert "9.0"

5. Changes are highlighted in the attached document.

6. The Services reps were contacted, their replies were:

Army, L. Salerno – concurs with Natick, 3 May 05

Navy, E. Haldeman – concurs with Natick, 3 May 05

MC, Capt. Weeks – no response received as today

AF, G. Miller – no response received as today

7. POC for this action is Judith Aylward, DSN 256-4448.

1 Encl

DONALD A. HAMLIN
Team Leader
DoD Food Engineering
Services Team

A Lee

CF: NSC:

M Acheson
C Arcidiacono
J Aylward
M Canniff
J Edwards
M Friel
L Green
D Hamlin
B Hill
J Kennedy

A Labrode
A Lee
V Loveridge
C Norton
J Sharp
P Sherman
J St. Jean
R Trottier
R Valvano

CF: DSCP & SVCs:

D Anthony
S Gallagher
C Galligan
G Gee
T Gordon
D Kavanagh
T Kasa
J Lecollier
A Lowry
M Malason
M Balch
C Ervin
E Haldeman
G Miller
J Person
H Richardson
L Salerno
L Schehl
B Spencer
S Weeks