

SECTION C

This document covers thermostabilized seasoned au jus flavored sauce with beef steaks packaged in a polymeric tray for use by the Department of Defense as a component of operational rations.

C-1 ITEM DESCRIPTION

PCR-S-020, SEASONED AU JUS FLAVORED SAUCE WITH BEEF STEAKS, PACKAGED IN A POLYMERIC TRAY, 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 seasoned au jus flavored sauce with 18 intact beef steaks. The finished product shall be free from foreign materials.

(2) Beef steaks. ~~The beef steaks shall be derived from North American Meat Processors Association (NAMP) Item Nos. 184 and 185. The product shall be bonded to form an oblong shaped beef steak and shall be uniform in size and shape. The packaged food shall be practically free of bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments, and glandular material. The beef steaks shall have a medium brown color and may have marbling.~~ Beef Steaks. The beef steaks shall be derived from North American Meat Processors Association (NAMP) Item No. 185. The product shall be whole muscles bonded to form an oblong shaped beef steak and shall be uniform in size and shape. The beef steaks shall have a distinct formed whole muscle appearance. The packaged food shall be practically free of bone or bone fragments, cartilage, coarse connective tissue,

Comment [Mn1]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, Delete entirely and insert "Beef Steaks. The beef steaks shall be derived from North American Meat Processors Association (NAMP) Item No. 185. The product shall be whole muscles bonded to form an oblong shaped beef steak and shall be uniform in size and shape. The beef steaks shall have a distinct formed whole muscle appearance. The packaged food shall be practically free of bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments, and glandular material. The beef steaks shall have a medium brown color and may have marbling."

tendons or ligaments, and glandular material. The beef steaks shall have a medium brown color and may have marbling.

(3) Sauce. The seasoned au jus flavored sauce shall be glossy, translucent and moderately thin. The sauce shall have a medium to dark brown color.

E. Odor and flavor. The packaged food shall be free from foreign odors and flavors.

(1) Beef steaks. The beef steaks shall have an odor and flavor of cooked beef and may have a moderate black pepper flavor.

(2) Sauce. The sauce shall have a savory beef broth odor and flavor.

F. Texture.

(1) Beef steaks. The beef steaks shall be cohesive, tender, slightly moist and slightly juicy. The texture shall not be mealy, pasty or resemble ground or chopped beef. The beef steaks shall have a pull apart whole muscle fiber structure.

Comment [Mn2]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-/12, After "slightly moist and slightly juicy." insert "The texture shall not be mealy, pasty or resemble ground or chopped beef. The beef steaks shall have a pull apart whole muscle fiber structure."

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

G. Net weight. The average net weight shall be not less than 88 ounces (2495 grams). The net weight of an individual polymeric tray shall be not less than 86 ounces (2438 grams).

H. Drained weight. The average drained weight of the 18 intact beef steaks shall be not less than 40.0 ounces (1134 grams). The drained weight of 18 intact beef steaks in an individual polymeric tray shall be not less than 38.0 ounces (1077 grams).

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 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 IS INFORMATION ONLY TO PROVIDE THE BENEFIT OF PAST GOVERNMENT EXPERIENCE. THIS IS NOT A MANDATORY CONTRACT REQUIREMENT.

A. Ingredients and formulation. Ingredients and formulation may be as follows:

<u>Sauce</u>	<u>Percent by weight</u>
Water	89.17
Au Jus Prep, Minor's®	7.10
Modified food starch	3.73

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

<u>Ingredient</u>	<u>Percent by weight</u>
Sauce	53.68
Beef steaks <u>1/</u>	46.32

1/ Beef steaks, 3.5 ± 0.20 ounces, pre-cooked, product code 1105, were supplied by Quantum Foods, Bolingbrook, IL 60440.

SECTION D

D-1 PACKAGING

A. Preservation. Product shall be filled into polymeric trays and the trays with protective sleeves shall conform to the requirements of section 3 of MIL-PRF-32004, Packaging of Food in Polymeric Trays. Verification testing and inspection of trays, lids and sleeves shall be in accordance with Section 4 of MIL-PRF-32004 and the Quality Assurance Provisions of Section E of this Performance-based Contract Requirements document.

B. Polymeric tray closure. The filled, sealed, and processed tray shall be securely closed.

D-2 LABELING

A. Polymeric tray body. The polymeric tray body shall be clearly printed or stamped, in a manner that does not damage the tray, with permanent ink of any contrasting color, which is free of carcinogenic elements. One end of the polymeric tray (see figure 1 of MIL-PRF-32004) shall be marked with the product name and number of portions. If the tray body end markings are not readily legible in low light conditions, a small, easily legible label shall be applied, but not over any existing tray markings. All other markings may be applied along the tray body side. To avoid erroneous marking of trays, the product name, lot number and

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filling equipment number shall be applied prior to processing. Additional tray marking may be applied before or after processing. 1/

Tray body markings shall include:

- (1) Product name. Commonly used abbreviations may be used.
- (2) Tray code includes: 2/
 - Lot Number
 - Filling equipment identification number
 - Retort identification number
 - Retort cook number

1/ As an alternate method, tray body markings may be clearly printed or stamped onto the polymeric tray lid prior to processing, in a manner that does not damage the lid, with permanent ink of any contrasting color, which is free of carcinogenic elements, provided that the required markings are applied onto the tray body after processing.

2/ 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, 14 February 2010 would be coded as 0045). The Julian code shall represent the day the product was packaged into the tray and processed. Sublotting (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. Polymeric tray lid. The lid shall be clearly printed or stamped in a manner that does not cause damage. Permanent ink of any contrasting color, which is free of carcinogenic elements, shall be used. As an alternate labeling 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) Lid labeling shall include:
 - Product name
 - Ingredients
 - Net weight
 - Name and address of packer
 - Official inspection legend
 - “Nutrition Facts” label in accordance with the Nutrition Labeling and Education Act (NLEA) and all applicable USDA regulations.

(2) Lid labeling shall also show the following statements:

YIELD: Breakfast; Serves 18 portions of 1 Beef Steak in Seasoned Au Jus Flavored Sauce.
Dinner; Serves 9 portions of 2 Beef Steaks in Seasoned Au Jus Flavored Sauce.

TO HEAT IN WATER: Submerge unopened tray in water. Bring water to a boil. Simmer gently 35-40 minutes. Avoid overheating (tray shows evidence of bulging).

WARNING: Do not heat tray in oven.

TO TRANSPORT AFTER HEATING: Insert tray back into protective sleeve to protect during transport. If sleeve is unavailable, stack trays lid-to-lid with fiberboard pads in between.

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

TO OPEN: Using a clean knife, cut the lidding around the inside perimeter of the tray seals.

SUGGESTION: Cut lid along 3 sides and fold over uncut portion. Fold back to keep unused portions protected.

(3) The product shall be formulated and labeled in accordance with all USDA labeling regulations and policies. The lid shall be labeled with the following product name.

SEASONED AU JUS FLAVORED SAUCE WITH BEEF STEAKS

D-3 PACKING

A. Packing. Four filled, sealed, processed and sleeved polymeric trays shall be packed in a fiberboard box conforming to style RSC-L of ASTM D 5118/D 5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The fiberboard shall conform to type CF, class D, variety SW, grade 275 of ASTM D 4727/D 4727M, Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes. The sleeved trays shall be placed flat with the first two trays placed with the lids together and the next two trays with the lids together. The box shall be closed in accordance with ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

D-4 UNITIZATION

A. Unit loads. Unit loads shall be as specified in DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items.

D-5 MARKING

A. Shipping containers and unit loads. Marking of shipping containers and unit loads shall be as specified in 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/ASQ Z1.4, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, single sampling plans indicated in ANSI/ASQ Z1.4 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 Research, Development and Engineering Center
RDNS-CFF
15 Kansas Street
Natick, MA 01760-5056

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/ASQ Z1.4. The lot size shall be expressed in trays. The sample unit shall be the contents of one tray. 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 trays shall be heated in accordance with the heating instructions from the tray label 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/ 4/ 5/

Category		Defect
Major	Minor	
		<u>General</u>
101		Product not seasoned au jus flavored sauce with beef steaks.
		<u>Appearance</u>
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 2.0 ounces.
	202	Beef steaks shape not oblong or not uniform in size and shape.
	<u>203</u>	Product does not have a distinct formed whole muscle appearance.
	<u>2034</u>	Beef steaks not a medium brown color.
	<u>2045</u>	Sauce not glossy or not translucent or not moderately thin.

Comment [Mn3]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, Insert "5"

Comment [Mn4]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, After defect 202, insert new defect "203 Product does not have a distinct formed whole muscle appearance."

Comment [Mn5]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, Renumber minor defects. 203 through 207.

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TABLE I. Product defects 1/ 2/ 3/ 4/ 5/ - Continued

Category	Defect
<u>Major</u>	<u>Minor</u>
	205 6 Sauce not a medium to dark brown color.
	<u>Odor and flavor</u>
103	Beef steaks not a cooked beef odor or flavor.
104	Sauce not a savory beef broth odor or flavor.
	<u>Texture</u>
	206 7 Beef steaks not cohesive or not tender.
	207 8 Beef steaks not slightly moist or not slightly juicy.
	209 9 Beef steaks mealy, pasty or resemble ground or chopped beef.
	210 10 Beef steaks not a pull apart whole muscle fiber structure.
	208 11 Sauce not smooth or not moderately thin.
	<u>Net weight</u>
	209 12 Net weight of an individual polymeric tray less than 86 ounces (2438 grams). 5/6/
	<u>Drained weight</u>
	240 13 Drained weight of the 18 intact beef steaks in an individual polymeric tray less than 38.0 ounces (1077 grams). 6/7/

Comment [Mn6]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, Insert "5/"

Comment [Mn7]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, After defect 207, insert new defect "209 Beef steaks mealy, pasty or resemble ground or chopped beef."

Comment [Mn8]: ES12-034 (DSCP-SS-12-48958) 5/ change 01, 10-MAY-12, After defect 207, insert new defect "210 Beef steaks not a pull apart whole muscle fiber structure."

Comment [Mn9]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, Renumber minor defects 208 through 210.

Comment [Mn10]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, Renumber footnote

Comment [Mn11]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, Renumber footnote

1/ Presence of any foreign materials such as, but not limited to dirt, insect parts, hair, glass, wood, or metal, or any foreign odors or flavors such as, but not limited to burnt, scorched, rancid, sour, stale, musty or moldy 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/ ~~NAMP Item Nos. 184 and~~ 185 for beef steaks shall be verified by a producer's Certificate of Conformance (CoC).

Comment [Mn12]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, After "No" delete "s" and " 184 and".

4/ The requirement for whole muscle bonded beef steaks shall be verified by CoC.

Comment [Mn13]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, After footnote 3/ insert the following new footnote "4/ The requirement for whole muscle bonded beef steaks shall be verified by CoC."

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~~45~~/ The finding of any polymeric tray containing less than 18 intact beef steaks shall be cause for rejection of the lot.

Comment [Mn14]: ES12-034 (DSCP-SS-12-48958) change 01, 10-MAY-12, Renumber footnotes 4 through 6, insert footnote 5/ into table header.

~~56~~/ Sample average net weight less than 88 ounces (2495 grams) shall be cause for rejection of the lot.

~~67~~/ Sample average drained weight of 18 intact beef steaks less than 40.0 ounces (1134 grams) 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.

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

(4) Drained weight. To determine drained weight, the contents shall be poured into a flat-bottom container. A minimum of three times the polymeric tray'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 and to remove the sauce without breaking the beef steaks. 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 steaks. 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 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 0.5 ounce or to the nearest 1 gram.

(5) Analytical. The sample to be analyzed shall be a one-pound composite of three filled and sealed polymeric trays 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. Government 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, POLYMERIC TRAY)

A. Packaging and labeling.

(1) Polymeric tray testing. For purposes of clarification, the polymeric tray without the lid will be referred to as the “tray” and the polymeric tray with the lid shall be referred to as the “container”. The polymeric tray with protective sleeve and polymeric tray material shall be examined for the characteristics listed in table I of MIL-PRF-32004, Packaging of Food in Polymeric Trays. The lot size, sample unit, and inspection level criteria are provided in table II below for each of the test characteristics. Any test failure shall be classified as a major defect and shall be cause for rejection of the lot. For rough handling survivability at frozen temperature, polymeric tray survival rate shall be at least 85 percent.

TABLE II. Polymeric tray quality assurance criteria
Prior to processing

Characteristic	Lot size expressed in	Sample unit	Inspection level
Tray configurations and dimensions	Trays	1 tray	S-1
Oxygen gas transmission rate of tray	Trays	1 tray	S-1
Oxygen gas transmission rate of lid	Yards	1/2 yard	S-1
Water vapor transmission rate of tray	Trays	1 tray	S-1
Water vapor transmission rate of lid	Yards	1/2 yard	S-1
Camouflage	Containers	1 container	S-1

<u>After processing</u>			
Characteristic	Lot size expressed in	Sample unit	Inspection level
Processing	Trays	1 tray	S-2
Rough handling survivability	Test containers	1 container	S-2
Protective sleeve	Containers	1 container	S-1
Residual gas	Containers	1 container	S-1
Closure seal	Containers	1 container	S-1
Internal pressure	Containers	1 container	S-1
Lid opening	Containers	1 container	S-1

(2) Examination of container. The container with protective sleeve removed shall be examined for the defects listed in table II of MIL-PRF-32004 and the labeling defects listed in table III below. The lot size shall be expressed in containers. The sample unit shall be one processed and labeled container. 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.

TABLE III. Container labeling defects

Category	Defect	
<u>Major A</u>	<u>Minor</u>	
101	Polymeric tray lid or body labeling missing or incorrect or illegible.	
	201	When a pre-printed self adhering label is used, the label not adhering to tray lid (for example, label raised or peeled back from edge to corner) or presence of any areas of gaps along the perimeter of the label where the label is not properly adhered.

(3) Label adhesive examination. When self-adhering labels are used, the adhesive shall be tested in accordance with ASTM D 3330/D 3330M, Standard Test Method for Peel Adhesion of Pressure-Sensitive Tape. In lieu of testing, a CoC shall be provided.

B. Packing.

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in table IV 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 IV. 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	Arrangement or number of polymeric trays not as 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.

C. Unitization.

(1) Unit load examination. The unit load shall be examined in accordance with the requirements of DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items. Any nonconformance shall be classified as a major defect.

SECTION J REFERENCE DOCUMENTS

Unless otherwise specified, the issues of these documents are those active on the date of the solicitation or contract

DSCP FORMS

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

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

MILITARY SPECIFICATIONS

MIL-PRF-32004 Packaging of Food in Polymeric Trays

GOVERNMENT PUBLICATIONS

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

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ) www.asq.org

ANSI/ASQ Z1.4 Sampling Procedures and Tables for Inspection by
Attributes

ASTM INTERNATIONAL www.astm.org

D 1974	Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes
D 3330/D 3330M	Standard Test Method for Peel Adhesion of Pressure-Sensitive Tape
D 4727/D 4727M	Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes
D 5118/D 5118M	Standard Practice for Fabrication of Fiberboard Shipping Boxes

AOAC INTERNATIONAL www.aoac.org

Official Methods of Analysis (OMA) of AOAC International

North American Meat Processors Association (NAMP) www.namp.com

Meat Buyers Guide

For DLA Troop Support Website Posting

RDNS-CFF

10 May 2012

TO: DLA Troop Support - Subsistence

SUBJECT: ES12-034 (DSCP-SS-12-48958); Document change to PCR-S-020, Seasoned Au Jus Flavored Sauce with Beef Steaks, Packaged in a Polymeric Tray, Shelf Stable, to more clearly define the desired beef steak product

1. Review of the subject document revealed that the beef steaks' appearance and texture requirements were in need of further refinement in order to ensure the desired beef steak product is achieved.
2. Natick submits the following changes to subject document for all current, pending and future procurements until the document is formally amended or revised:
 - a. page 1, Section C-2, D(2), Delete entirely and insert "Beef Steaks. The beef steaks shall be derived from North American Meat Processors Association (NAMP) Item No. 185. The product shall be whole muscles bonded to form an oblong shaped beef steak and shall be uniform in size and shape. The beef steaks shall have a distinct formed whole muscle appearance. The packaged food shall be practically free of bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments, and glandular material. The beef steaks shall have a medium brown color and may have marbling."
 - b. page 2, Section C-2, F(1), After "slightly moist and slightly juicy." insert "The texture shall not be mealy, pasty or resemble ground or chopped beef. The beef steaks shall have a pull apart whole muscle fiber structure."
 - c. page 7, Section E-5, Table I, Appearance, After defect 202, insert new defect "203 Product does not have a distinct formed whole muscle appearance." Renumber minor defects 203 through 207.
 - d. page 8, Section E-5, Table I, Texture, After defect 207, insert new defect "209 Beef steaks mealy, pasty or resemble ground or chopped beef."
 - e. page 8, Section E-5, Table I, Texture, After defect 207, insert new defect "210 Beef steaks not a pull apart whole muscle fiber structure." Renumber minor defects 208 through 210.
 - f. page 8, Section E-5, Table I, Footnote 3/, After "No" delete "s" and " 184 and".
 - g. page 8, Section E-5, Table I, Footnotes, After footnote 3/ insert the following new footnote "4/ The requirement for whole muscle bonded beef steaks shall be verified by CoC." Renumber footnotes 4 through 6, insert footnote 5/ into Table I header.

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3. Attached is change 01, PCR-S-020, Seasoned Au Jus Flavored Sauce with Beef Steaks, Packaged in a Polymeric Tray, Shelf Stable, dated 10 May 2012, with changes highlighted.