



DeCA Technical Data Sheet
For Case Ready and Pork Primals
December 2013

DESCRIPTION:

A. Pork products will be produced using the USDA's Institutional Meat Purchase Specifications (IMPS) for Pork Items and The North American Meat Processors Association, Meat Buyers Guide.

1. All pork cuts shall originate from barrow and gilt carcasses graded US No. 1 or equivalent. Fresh primal and subprimal cuts shall meet the requirements of IMPS series 400 or the meat buyer's guide. Cured, smoked and fully cooked pork items shall meet the requirements of IMPS series 500.

2. Unless otherwise specified, all items will be processed 2 days from harvesting and will be packaged in accordance with the contract requirements. Product must also meet the following requirements:

- a. Vacuumed packaged primals and subprimals must be delivered within 10 days from date of pack for CONUS locations. OCONUS primals and subprimals must be at the Port of deportation, POE, within 7 days of packaging. Shipments for Hawaii and Alaska, maybe delivered within 14 days from date of pack, if agreed upon by the contracting officer.
- b. Case Ready Items must be delivered within 50% of the agree upon shelf life but no less than 7 days
- c. Pork purchased frozen must be delivered within 30 days of packaging.

d. All items will be moisture enhanced unless otherwise specified. Moisture enhanced product will be limited to **Not More Than 12%** average unless larger amounts of solution are authorized by the Contracting Officer. Supplier must provide verified company data demonstrating the average solution per line item. When requested by the Contracting Officer, samples may be sent to an independent lab to verify the amount of moisture in a product.

B. PACKAGING, PACKING, LABELING, AND MARKING:

1. Packaging/Packing shall be in accordance with acceptable commercial practice. Shipping containers and closure of shipping containers shall be in accordance with either the Uniform Freight Classification or the National Motor Freight Classification, as applicable. Unless otherwise specified in the individual item description, the net weight of individual shipping containers shall not exceed 90 pounds.

2. Labeling shall be in accordance with commercial labeling and shall comply with the Federal Food, Drug and Cosmetic Act and regulations thereunder.



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3. Marking shall be in accordance with commercial practices, provided the following data are included:

- Contractor Name, Address, and Zip Code
- Item Nomenclature
- Quantity, Size, Unit or Net Weight (when applicable)
- Date of Pack (e.g. day/month/year or Julian date)
- Sell By Date (e.g. day/month/year or Julian date)
- Lean and Fat Percentage (when applicable)

3.1 DeCA prefers not to have fresh pork products that utilizes lid stock package unless the lid stock packaging is the commercial standard for a particular type of fresh pork product. In the event that lid stock is the normal commercial package, the contractor shall identify the products that the lid stock package applies.

4. When the processor/packer is other than the contractor identified on shipping container, the processor/packer shall be included as part of the case markings or identified on accompanying shipment documentation. If all of the above data is not incorporated into the commercial markings, it shall be added by stenciling or labeling on the side of the box without obscuring other required markings.

5. Marking Abbreviations - The following abbreviations are acceptable:

<u>Nomenclature</u>	<u>Abbreviations</u>
Bladeless	BLDLS
Boneless	BNLS
Ground	GRND
Roast	RST
Smoked	SMKD
Packaging, Packing, Labeling, and Marking	PPL&M

6. Unless otherwise stated, all products delivered under this TDS will have not more than a 1/8 inch fat average over the major muscle. Three measurements must be taken.

**GENERAL REQUIREMENTS FOR
TEMPERATURE OF CHILLED OR FROZEN MEAT AND MEAT PRODUCTS**

C. TEMPERATURE REQUIREMENTS. Temperature of product at time of shipment and delivery shall be as specified herein. Where origin or destination temperature requirements for an item are contained in an individual commodity, specification or schedule the temperature requirements herein shall take precedence.

TABLE I - INTERNAL TEMPERATURE REQUIREMENTS

MINIMUM ALLOWED	<u>ORIGIN</u>		MINIMUM	<u>DESTINATION</u>	
		MAXIMUM ALLOWED			MAXIMUM
<u>Frozen</u>	<u>1/</u>		<u>Frozen</u>	<u>1/</u>	



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--	0°F (-18°C)	--	0°F (-18°C)
<u>Chilled</u> <u>2/</u>		<u>Chilled</u> <u>2/</u>	
28°F (-2°C)	35°F (4°C)	28°F (-2°C)	35°F (4°C)

- 1/ Product shall not show evidence of thawing.
- 2/ Product shall not show evidence of freezing.

D. **RESPONSIBILITY FOR EXAMINATION AT ORIGIN.** The contractor is responsible for examining the product for all characteristics at origin. When the Contractor's self inspection program becomes unreliable, DeCA's Contracting Officer may require USDA origin inspection of all products. The supplier will remain on origin inspection until released by the DeCA Contracting Officer.

E. **RESPONSIBILITY FOR EXAMINATION.** The government (Meat Market Manager or Military Inspector) may perform end item and delivery examination of all products offered to the commissary at destination. If a receipt inspection indicates a nonconforming product, DeCA's Meat Department Manager may request a price adjustment of current shipment to minimize damages to the government

F. **LAB TESTING,** Routine laboratory testing will not be performed on any product unless approved by the DeCA Contracting Officer or Contracting Quality Assurance Specialist.

G. **SAMPLING PLANS AND ACCEPTANCE CRITERIA FOR EXAMINATION AT DESTINATION.**

Sampling for inspection shall be performed in accordance with ANSI/ASQC Z1.4-1993 Classification of defects found during examination shall be in accordance with Table II.

The sample unit shall be one (1) piece as applicable. The lot size shall be expressed in pieces, as applicable and the sample for examination shall be the number of sample units indicated by inspection level S-3. Acceptable Quality Levels (AQLs) expressed in terms of defects per hundred units (DHU) shall be 1.5 for Major defects and 15.0 for Minor defects.

1. SAMPLING PROCEDURES

a. Sample units of each primal, subprimal or subcomponent of the market ready cuts will be examined as a separate lot for acceptance inspection. Lot sizes will be determined as the number of each primal, subprimal or subcomponent of the market ready cut received. A sample unit shall be one unit of product (for example, IMPS 411, Pork Loin Bladeless) is considered as one unit. Sample units will be selected from the following Table.



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SAMPLING PLAN

<u>Lot Size</u>	<u>Sample Size</u>	<u>Defects</u>	
		AC	RE
1 - 50	3	1	2
51 - 150	5	2	3
151 - 500	8	3	4
500+	13	5	6

B. Open package inspection (OPI) may be performed on each sample unit to determine product quality, condition and identity. If weight range determination is required each sample unit will be used for that examination.

Workmanship - Presence of any of the following non-conformities will constitute a variation from quality. Non-Conformances reports will be reported to DeCA Contracting and the local Region HQ on a DeCA form 10-21.



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Any questions on this Technical Data Sheet should be addressed to the undersigned.

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