



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CANNED/POUCHED BEEF STEW

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS for Canned/Pouched Beef Stew
May 2017 – changes from previous requirements in [blue](#)

Effective: April 2018

100 ITEM DESCRIPTION

110 Beef stew shall contain discernible chunks of beef, carrots and potatoes in gravy. One additional vegetable is permitted. [The product shall have a golden brown to brown, moderately thick, glossy gravy. The beef chunks shall be moist and tender. The vegetables shall be slightly soft to slightly firm. The odor, flavor, appearance shall be typical of beef stew in a beef flavored gravy.](#)

120 Fat/Sodium - Fat shall not exceed 5 g per 100 g basis. Sodium level will not exceed 325 mg per 100 g basis.

130 Packaging/Packing - Individual cans/pouches of beef stew shall have a net weight of 24 ounces. Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds.

200 CHECKLIST OF REQUIREMENTS

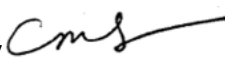
210 Beef stew shall be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSCS Division, shall adhere to the following AMS Checklist of Requirements.

300 MATERIALS

310 The contractor's technical proposal shall include procedures to address conformance with the following material requirements:

320 MEAT COMPONENT

321 [Whole muscle beef](#) shall be the only meat component allowed and shall be processed so that [all beef](#) pieces shall measure at least one-half inch (½-in), in the finished product.

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Date Issued: 04/01/09
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- 322 Domestic Origin of Meat Component – Beef shall originate from U.S. produced livestock as described in the Master Solicitation and Supplement.
- 323 Harvesting – Cattle shall be harvested in facilities that comply with the following requirements:
- 323.1 Humane Handling – All cattle destined to provide meat for this FPPS shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Spinal Cord Removal – All spinal cord material shall be removed during the harvesting process.
- 324 Boneless Beef – Boneless beef shall comply with the following requirements:
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and shall have records to verify the source of raw materials used in each production lot.
- 324.2 Handling – All boneless beef shall be maintained in excellent condition. The contractor’s technical proposal shall include detailed time and temperature controls necessary to maintain excellent condition of the boneless beef. Frozen boneless beef may be used provided it is processed into the final product within 90 days from the date of pack.
- 324.3 Pathogen Testing - Production lots of boneless beef associated with positive pathogen test results shall not be allowed.
- 324.5 Objectionable Materials - The following objectionable materials shall be excluded:
- 324.5.1 Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *achilles* tendon, back strap and *abdominal tunic*.
- 325 Mechanically Separated – Boneless beef shall comply with the following:
- 325.1 Meat that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.
- 325.2 Finely Textured Meat – Low temperature rendered meat that is processed from fat boneless meat trimmings and is finely textured is not allowed.
- 326 Fine ground beef or meatball/beef patty style beef is not allowed.

330 VEGETABLE COMPONENT

331 Carrots and potatoes shall be the primary vegetables as listed on the ingredient statement. One additional vegetable is permitted. All vegetable pieces shall measure at least one-half inch (½-in), in the finished product.

332 All vegetables and other significant ingredients (more than one percent) shall be derived from U.S. produced products.

333 Vegetables shall make up at least 25 percent of the net weight of the finished product as verified through drained weight of pieces of the specified size using a ½ inch sieve.

334 The potato component shall be at least 15 percent of the net weight of the finished product, and the carrot component shall be at least 10 percent by weight of the finished product as determined by the drained weight of pieces of the specified size using a ½ inch sieve.

340 OTHER INGREDIENT COMPONENTS

341 Seasonings and ingredients used for flavoring and gravy shall be similar to those normally used for commercially marketed beef stew.

342 Monosodium Glutamate (MSG) – MSG is not allowed.

350 METAL DETECTION

351 All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

400 FINISHED PRODUCT LIMITATIONS

410 The declared fat and sodium content and the serving size (“referenced amounts customarily consumed” (racc)) shall be stated on the nutrition facts panel on each can/pouch label according to FSIS regulations.

420 FAT CONTENT

421 The fat content shall not exceed 5 percent (no more than 5 g per 100 g basis). Declared fat content shall be stated on the nutrition facts panel on each can/pouch label according to FSIS nutritional labeling regulations.

421.1 Percent fat = (Total fat ÷ Serving Size) x 100

430 SODIUM CONTENT

431 Sodium level shall not exceed 325 mg per 100 g basis.

500 PREPARATION FOR DELIVERY

510 PACKAGING AND PACKING

511 Packaging – Individual cans/pouches shall have a net weight of 24 ounces.

512 Packing – Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds. All cans/pouches shall be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized containers may be offered in an individual shipping unit.

520 LABELING

521 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both the immediate and shipping containers shall be labeled to include all information required by FSIS regulations, be illustrated in the contractor's technical proposal, and contain the following information:

522 Immediate Container Label – Immediate containers shall include the following information:

522.1 A traceability code that is traceable to the establishment number, production lot and date.

522.2 A nutrition facts panel based on actual nutritional analysis of the product.

523 Shipping Containers – Shipping containers shall include the following information:


523.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.



523.2 Applicable purchase order number.

523.3 A traceability code that is traceable to the establishment number, production lot and date.

523.4 Nutrition facts panel based on actual nutritional analysis of the product.

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- 523.5 The product name – Canned Beef Stew or Pouched Beef Stew.
- 523.6 Material number – 100526.
- 523.7 Ingredient declaration.
- 523.8 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

530 PALLETIZED UNIT LOADS

- 531 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation.
- 532 Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principle display panel to facilitate product identification and certification examinations.

600 DELIVERY UNIT

- 610 Each delivery unit shall consist of 1,000 shipping containers of 24 ounce cans/pouches with a net weight of 36,000 pounds.

700 DELIVERED PRODUCT

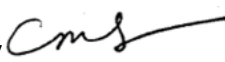
710 SIZE AND STYLE OF CONTAINERS

- 711 Only one size and style of unitized containers shall be offered in an individual shipping unit.

720 SEALING

- 721 Sealing - All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ th-inch diameter cable, high-security bolt, or equivalent.

800 PRODUCT ASSURANCE

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810 WARRANTY AND COMPLAINT RESOLUTION

811 Warranty – The contractor shall guarantee that the product complies with all specification requirements, technical proposal declarations, and provisions required under the Master Solicitation and Supplement.

812 Complaint Resolution – Customer complaint resolution procedures shall be included in the technical proposal. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

820 NON CONFORMING PRODUCT

821 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to cooked product or destroyed).

900 CONTRACTOR CHECKLOADING

910 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

910.1 Purchase Order Number/Purchase Order Line Item Number;

910.2 Sales Order Number/Sales Order Line Item Number;

910.3 Destination of shipment;

910.4 Name of Product and applicable Material Number;


910.5 Shipping Date;

910.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

910.7 Count of shipping containers and total projected net weight in each production lot;

910.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

910.9 Contractor certification that product conforms with the applicable specification ([FPPS-BS-2018](#));

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910.10 Count and projected net weight verified and;

910.11 Signature of company official responsible for checkloading

920 AMS MONITORING AND PRODUCTION ASSESSMENT

921 Product Standard Inspection – Contractor shall submit twenty (20) product samples to FSCSD prior to contract production for review to determine whether the sample meets the FPPS. If approved, the product sample shall be used as the product standard for subsequent review evaluations. Contractor shall collect 20 samples at random from a single lot during each week of production and submit them to:

USDA AMS LPS FSCSD
Room 0720 South Building
1400 Independence Avenue, SW
Washington DC 20250-3700

Submitted samples shall be inspected in accordance with the approved first product sample and with the provisions of this FPPS for appearance, odor, flavor, and texture referenced on the canned/pouched evaluation protocol for conformity assessment. Any failure to conform to the performance requirements or any appearance or palatability failure shall be cause for rejection of the lot.

Additionally, AMS officials will select 20 samples at random during each facility audit, and examine them as above, with any failure to conform resulting in rejection of the lot.