



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CANNED BONED CHICKEN WHITE MEAT

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2624 S-Bldg, Phone: (202) 692-0342

Supersedes: [Canned Boned Chicken White Meat June 2016](#)
– Changes from previous requirements in [blue](#)

Effective: [January 2018](#)

100 ITEM DESCRIPTION

110 Canned Boned White Chicken (XXXXXX) – [The](#) commodity (white meat + broth or water) shall be packaged in a 401 x 204 size metal can and packed 24 cans in each fiberboard shipping container. A purchase unit shall consist of [1800](#) shipping containers totaling [33,750](#) pounds.

[120](#) Pouch Boned White Chicken (110477) – The commodity (white meat + broth or water) shall be packaged in a 10 ounce foil pillow pouch and packed 36 pouches in each fiberboard shipping container. A purchase unit shall consist of 1600 shipping containers totaling 36,000 pounds.

[130](#) Canned Boned White Chicken (100877) – Fifty ounces of commodity (white meat + broth or water) shall be packaged in a 404 x 700 size metal can and packed 12 cans in each fiberboard shipping container. A purchase unit shall consist of 1000 shipping containers totaling 37,500 pounds.

200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS-Canned Boned Chicken White Meat – [January 2018](#):

210.1 [AMS/LPS/Quality Assessment Division \(QAD\)](#) Policies and Procedures.

210.2 Poultry Products Inspection Regulations (9 CFR § 381).

210.3 Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*, 9 CFR § 381.170 to 172).

210.4 AMS Master Solicitation for Commodity Procurements and Solicitation.

300 CHECKLIST OF REQUIREMENTS

310 Domestic Products – Refer to the current AMS Master Solicitation for Commodity Procurements.

320 Food Defense – Refer to the current AMS Master Solicitation for Commodity Procurements.

400 HARVESTING

410 All harvesting activities shall comply with all applicable Food Safety and Inspection Service (FSIS) regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

420 Humane Handling – All poultry shall be humanely handled in accordance with FSIS Directive 6100.3.

500 PROCESSING

510 All processing activities shall comply with all applicable FSIS regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

520 Performance Standards – Product shall be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 381.

530 The commodity shall not be processed or packaged more than 90 days prior to the first date of the delivery period.

540 Inspection for contract and FPPS compliance shall be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*). The AMS Grader shall be responsible for certification of compliance with the requirements of this FPPS for chicken; cooked chicken carcasses and chicken parts; formulation of commodity; canned thermal-processed commodity; packaging and packing; labeling and marking; sampling; and checkloading.

541 AMS Certification – USDA/AMS, LPS Program’s QAD field office or the Director of QAD, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.

542 All steps in the manufacturing process shall be under the direct supervision of an

AMS Grader and as outlined in QAD Policies and Procedures. Quality and compliance with product requirements shall be determined in accordance with **QAD** policies and procedures. The **AMS Grader** may also select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination.

- 543 **Lot Definition** – A lot is the amount of packaged commodity produced during a processing shift.
- 543.1 **Sub-Lot** – Contractor shall clearly identify sub-lot size and maintain the identity and traceability of each sub-lot.
- 550 **Class and Style** – The commodity shall be prepared from freshly harvested ready-to-cook chickens:
 - 550.1 AMS 70.201 broiler or fryer (c), or
 - 550.2 AMS 70.201 mature chickens (f), (g)) weighing 4.0 pounds or more without neck and giblets.
- 551 A truckload shall contain only one class of chicken (broiler or mature hen).
- 560 **Chicken from Other Plants** – Frozen and/or chilled chicken and chicken parts may be transferred or obtained from other processing plants provided **it**:
 - 560.1 **Has** been processed, handled, and identified in accordance with this FPPS, and
 - 560.2 **Complies** with the organoleptic and other applicable requirements of this FPPS as evidenced by USDA certification. **USDA certification may occur either at the plant of origin or at the receiving plant.**
- 561 **Limited substitution of donated commodity is allowed in the state reprocessing program provided certified commercial product of the same quality is used. Substituted commodity shall meet the General Requirements section in QAD Instruction 630a Poultry Substitution Guidelines.**
- 562 **Type, class, and specific name of the product, part, **boneless part**, or meat; date harvested or date placed in frozen storage; and the USDA-assigned plant number shall be shown on each shipping container.**
- 563 **The chilled chicken and chicken parts shall **maintain** an internal product temperature **between 26 °F (-3.3 °C) and 40 °F (4.4 °C) during transit, from plant origin to destination.****
- 564 **Frozen **meat** may be used **when**:**

- 564.1 produced from freshly harvested chickens;
- 564.2 packaged to protect against quality deterioration during frozen storage and identified so the time in storage and the class, kind, and specific deboned chicken product can be determined;
- 564.3 held not more than 180 days in frozen storage, and
- 564.4 product shows no evidence of thawing and refreezing or freezer deterioration.
- 565 **Unacceptable Meat** – Mechanically separated (comminuted), finely ground, flaked, or finely chopped chicken meat.
- 570 **Bone and Other Defects – See Tables 2-3.**
- 570.1 **Bone or Hard Bone-like Material** – Regardless of the kind and number of defects found, any sample with bone or hard bone-like material greater than 0.40 inch (1.02 cm) shall be cause for the rejection of the product the sample represents.
- 570.2 If the sample has more defects than the maximum tolerance for the sample plan, the product the sample represents shall be rejected.
- 571 **Organoleptic Requirements** – The chilled ready-to-cook chicken and chicken parts used to produce cooked chicken parts shall be examined on a continuous basis for the following organoleptic requirements: chilled chicken and chicken parts shall be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign and off-odors; free of foreign materials (e.g., glass, paper, rubber, plastic, wood, metal); shall show no evidence of mishandling or deterioration; and shall have a bright color and show no evidence of dehydration or freezing and thawing. Any chicken or chicken part that does not comply with the organoleptic requirements shall be rejected for use under this FPPS.
- 572 Meat may be marinated prior to cooking according to the FSIS regulations on the level of phosphates.
- 573 **Cooking Options**
- 573.1 Cooked with water without pressure or,
- 573.2 Pressure cooked or,
- 573.3 Steam cooked.
- 574 Meat shall be reduced in size to a minimum of 0.75 inch cubes. Boneless meat may also be used from ready-to-cook chicken after cooking.

- 575 All white meat shall be used. No dark meat is allowed.
- 576 Cooked meat may be held at 40 °F (4.4 °C) or lower for not more than 5 days from time of cooking until canned, or the chilled cooked meat may be frozen and held at an internal product temperature of 0 °F (-17.8 °C) or lower for not more than 180 days from date of packaging.
- 577 Organoleptic Requirements – See **Table 1**.
- 578 Broth or Water
- 578.1 Broth or potable water shall be used in the commodity. Broth used shall be a flavorful broth from the un-pressurized cooking of not less than two or more than four batches of poultry in the same broth. A continuous cooking method may be used, provided water is added during the cooking operation and the process results in a broth equivalent to that described in the preceding sentence. Broth from one batch of pressure-cooked poultry may be used. Broth produced by cooking only fat and bones shall not be used. Broth shall be maintained at a temperature of 160 °F (71.1 °C) or higher or shall be chilled to and maintained at a temperature of 40 °F (4.4 °C) or lower within 4 hours of preparation. Broth may not be held for more than 48 hours unless the broth is frozen or dried.
- 578.2 Other methods of preparing broth or handling the broth may be approved by the Director of QAD, in writing. Approvals shall be granted on an individual plant basis after a review of the process and when the resulting method is found acceptable by supervisory personnel of QAD.
- 578.3 Broth shall be free from bitter, rancid, metallic, cardboardy, soapy, scorched, burnt, overcooked, stale, and other off-odors or off-flavors foreign to properly processed chicken broth.
- 579 The finished product shall contain no more than 300 mg sodium per 100g as evidenced by the nutritional labeling.
- 580 Metal Detection – The commodity shall be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to, stainless steel shavings, metal clips, metal fragments from cutting equipment, and pieces of metal according to QAD policies and procedures.
- 590 Commodity Defects – The contractor/processor may select one of the two options for the examination of commodity defects. Once an option is selected, the contractor/processor may not change options until the end of 1 day's production. Samples of commodity with more defects than the maximum tolerance for either option will result in the rejection of the lot or subplot the samples represent.

- 591 Option I – Examination **prior** to thermal processing.
- 591.1 Samples shall be randomly selected online prior to canning or thermal processing and examined for the defects shown in **Table 2**.
- 591.2 Samples and sampling frequency shall be determined in accordance with LPS QAD procedures.
- 592 Option II – Examination **after** thermal processing.
- 592.1 After drained weight determination, the samples shall be examined for the defects shown in **Table 3**.
- 592.2 Samples and sampling frequency shall be determined in accordance with LPS QA Division procedures.
- 5000 Filling Cans/**Pouches** – Cans/**pouches** may be filled by first adding the meat to each can and then adding water or filling with a mixture of meat and water.
- 5000.1 12.5-oz Cans – Twelve and one-half ounces (354 g) net weight of **contents of can shall** be packed in 401 x 204 size metal cans.
- 5000.2 10-oz Pouches – **Ten ounces (283.5 g) net weight of contents of pouch shall be packed in ten ounce pouches.**
- 5000.3 50-oz Cans – Fifty ounces (**1417.5 g**) net weight of contents of can **shall** be packed in 404 x 700 size metal cans.
- 5010 Drain Weight – Shall be determined in accordance with LPS **QAD** procedures.
- 5010.1 12.5-oz Cans/**10-oz Pouches** – Filled cans/**pouches** from a lot or subplot **shall be not** less than **7.5 oz. (212.6 g)** of **white meat** on a drained-weight basis.
- 5010.2 50-oz Cans – Filled cans from a lot or subplot **shall be** not less than 30.0 oz. (850.5 g) of **white meat** on a drained-weight basis.
- 5020 Thermal Processing – Cans/**Pouches** shall be filled allowing adequate headspace, hermetically sealed, and thermal-processed in accordance with FSIS regulations. The thermal-processed commodity shall have a stable shelf-life under the conditions of long-term, non-refrigerated storage and transportation. The exterior of the can/**pouch** shall be dry, clean, and free from rust, fat, and grease before packing into shipping containers.
- 5030 Reworked Commodity – Sample cans/**pouches** examined by the AMS Grader or product rejected for defects exceeding the maximum tolerances and drained weight

may be reworked and incorporated into formulated batches of product, prior to thermal processing, provided:

- 5030.1 The defects are removed from the product;
- 5030.2 The product is incorporated at a maximum of 5 percent of the formulated batch; and
- 5030.3 Product removed from cans/pouches shall be reworked into a batch within 72 hours.
- 5040 X-ray Examination – X-ray equipment may be used to examine product to be reworked provided:
 - 5040.1 The equipment and x-ray examination procedures are found to be in compliance with FSIS regulations and procedures; and
 - 5040.2 An AMS Grader monitors the x-ray and rework procedure.
 - 5040.3 The Contractor/Processor may remove product cans/pouches from a lot or subplot suspected of containing defects after the x-ray examination and the balance of the lot or subplot may be reoffered for acceptance. Product containing defects may be reworked once.

600 PACKAGING AND PACKING

- 610 The contractor shall assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.
- 620 Packaging – All packaging materials shall be clean and in new condition, shall be tamper-evident, and shall not impart odors or flavors to the product. Tamper-evident is defined as packaging and packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred. All packaging material shall comply with FSIS regulations (9 CFR § 381.144(c)).
 - 620.1 Cans – Shall be metal, round, and open-style with or without welded side seams and shall be equivalent in construction to those in commercial use.
 - 620.2 Pouches – Shall be foil, 4-ply, pillow pouch, hermetically sealed via double ultrasonic seal.
- 630 Packing

- 630.1 12.5-oz Cans – 24 cans shall be packed per shipping container.
- 630.2 10-oz Pouches – 36 pouches shall be packed per shipping container.
- 630.3 50-oz Cans – 12 cans shall be packed per shipping container.
- 640 Closure – Shipping containers shall be closed with tamper evident closure methods.

700 LABELING

710 CN Labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern requirements is required. For more information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website:

<http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program>

711 Commercial Labeling Requirements

711.1 Commercially labeled packages and shipping containers shall be labeled in accordance with FSIS requirements. Labeling shall be approved by FSIS prior to acceptance for use under this FPPS.

711.2 Commercial Labels – Commercial labels shall be the processor’s own commercial label. Distributors’ labels are not allowed.

711.3 Traceable Product – The processor shall establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this FPPS and commercial product, the identification system shall differentiate between USDA and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements. The required product identification and record system, including codes, shall be reviewed by AMS before production begins for the contract(s).

711.4 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers. Nutrition Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement shall be provided in the 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 _____.

- 720 Inventory Control Information – The processor may include any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container but shall not cover or conflict with the labeling requirements of this FPPS.
- 721 Shipping containers or labels with incorrect contract number, plant number, net weight, date packed, shall be corrected before they are used. The incorrect information shall be blocked out and the correct information legibly printed, stamped, or stenciled in permanent ink. Additionally, the name, address, and phone number of the processor shall appear on each shipping container.
- 730 Unacceptable Labeling
- 731 Commercial labels that do not have a processor traceability system and code.
- 732 Commercial labeling traceability coding and systems that have not been reviewed by a representative of USDA/AMS/ LPS/QAD.
- 733 Distributor Commercial Labels
- 734 Two or more different commercial labels in the same purchase unit.
- 740 Free Along Side (FAS) Vessel Deliveries
- 741 FAS vessel deliveries that are not source loaded in a seavan are required to show the final destination’s overseas address as provided in the Sales Order/Item Number. The address shall be clearly printed on at least two sides of each panel.
- 800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**
- 810 **QAD** Testing – All testing shall be in accordance with **QAD** policies and procedures for product testing to ensure product complies with all FPPS requirements. Tests included to be conducted but are not limited to:
- 810.1 Certification of compliance with FPPS requirements for chicken carcasses and parts; preparation, formulation, and fabrication; cooking and cooling; packaging and packing; labeling and marking; sampling; net weight; and checkloading.
- 810.2 Organoleptic requirements conducted in both the boneless and cooked state (**See Table 2**).
- 810.3 Drain Weight (**Table 4 or 5**) and Metal Detection
- 820 Final Examination – Material and net weight compliance, verification of materials and defects, verification of packaging and packing materials, and checkloading.

830 A copy of the original USDA, AMS, LPS, QA Division Certificate shall accompany each shipment.

840 Delivery Unit

841 Canned Boned White Chicken (100094) – Each delivery unit shall consist of a net weight of 33,750 pounds of commodity.

842 Pouch Boned White Chicken (110477) – Each delivery unit shall consist of a net weight of 36,000 pounds of commodity.

842 Canned Boned White Chicken (100877) – Each delivery unit shall consist of a net weight of 37,500 pounds of commodity.

900 PALLETIZED UNIT LOADS

910 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the Solicitation. 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 principal display panel to facilitate certification examinations.

920 Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.

1000 SHIPMENT AND DELIVERY

1010 Shipment and Delivery – Refer to the current AMS Master Solicitation for Commodity Procurements.

1011 In addition, the contractor shall adhere to the following provisions:

1011.1 Each shipping container shall be identified with a USDA Contract Compliance stamp with the applicable certificate number. An AMS Grader or other authorized personnel under the supervision of the AMS Grader shall stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp shall be applied to a side of the container.

1011.2 As an alternative to stamping, the contractor may preprint the stamp on the shipping container or label. Prior approval by QAD is required before using this alternative method.

- 1011.3 A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading shall accompany each shipment.
- 1011.3.1 Railcar or Piggyback – If shipment is by rail or piggyback, the certificate shall be placed in the railcar or trailer for easy access to the Grader, warehouseman, or consignee, as applicable.
- 1011.3.2 Trucks – If shipment is by truck, the driver shall upon delivery, give the certificate to the Grader, warehouseman, or consignee, as applicable.

1020 Loading and Sealing of Vehicles

1021 Refer to the current AMS Master Solicitation [for](#) of Commodity Procurements.

1030 Delivery Notification

1031 Refer to the current AMS Master Solicitation [for](#) Commodity Procurements.

1040 Split Deliveries

1041 Refer to the current AMS Master Solicitation [for](#) Commodity Procurements.

1100 DESTINATION EXAMINATION

1110 The cost of a destination examination, before or after delivery, by an AMS Grader on accepted product shall be for the account of USDA. Costs for destination examinations of rejected delivery units shall be for the account of the contractor. The origin [AMS](#) Grader shall make arrangements for destination examination prior to delivery.

1200 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION

1210 Product Assurance – The Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the Master Solicitation for Commodity Procurements and Solicitation.

1211 [Waiver Requests](#) – Contractor shall submit all waiver requests directly to the Commodity Procurements Staff (CPS) Contracting Officer for review and determination. Full list of CPS contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMS%20Commodity%20Procurement%20Staff%20Contact%20List.pdf>

1220 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the Contractor. 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.

TABLE 1. Organoleptic Requirements for Cooked Commodity

Organoleptic Requirements:	The commodity shall be free of skin and foreign materials (e.g., glass, paper, rubber, plastic, metal, wood); and odors which are not characteristic of properly cooked and handled poultry meat; for example, rancid, metallic, stale, sour, or scorched.
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TABLE 2. Commodity Defects – Option I

<p>Defects – Meat</p> <p>Bone:</p> <p>Other:</p>	<p>A defect for meat is the presence of:</p> <p>Bone or hard bone-like material in a sample greater than 0.40 inch (1.02 cm).</p> <p>Bone or hard-bone-like material in a sample less than or equal to 0.40 inch (1.02 cm).</p> <p>Dark colored (due to blood) vein or artery more than 1 inch (2.54 cm) in length; or</p> <p>Bruises, blood clots, and moderate discolorations that exceed an area equivalent to a circle with a diameter of 0.30 inch (0.76 cm); or</p> <p>Presence of skin</p> <p>Presence of Dark Meat – No Tolerance</p>
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TABLE 3. Thermal-Processed Commodity Defects - Option II

	Defects	Tolerance
Meat:	Dark Meat Presence of Bone or hard bone-like material * greater than 0.40 inch (1.02 cm) in a sample.	Rejected
Bones:	Bone or hard bone-like material * less than or equal to 0.40 inch (1.02 cm) in a sample.	6 bones permitted per lot
		3 bones permitted per subplot
Other:	Dark colored (due to blood) vein or artery more than 1 inch (2.54 cm) in length. Bruises, blood clots, and moderate discolorations that exceed an area equivalent to a circle with a diameter of 0.30 inch (0.76 cm).	10 defects permitted per lot
		5 defects permitted per subplot
Skin:	Presence of skin.	1 defect permitted per subplot

* Bone or hard bone-like material is material that does not break up or disintegrate when subjected to pressure from a spatula, flat side of a knife, or fork.

TABLE 4. Samples Drawn Online From a Lot or Sublot - Option I

12.5 oz (354g) cans/ <i>pouches</i>			50 oz (1.42-kg) cans		
Lot or Sublot	Organoleptic Requirements and Defects	Drained Weight	Lot or Sublot	Organoleptic Requirements and Defects	Drained Weight
Lot	5 cans/ <i>pouches</i> per Sampling interval	24 cans/ <i>pouches</i>	Lot	1 can per Sampling interval	6 cans
Sublot*	5 cans/ <i>pouches</i> per Sampling interval	12 cans/ <i>pouches</i>	Sublot*	1 can per Sampling interval	3 cans

TABLE 5. Samples Drawn From a Lot or Sublot - Option II

12.5 oz. (354 g) cans/ <i>pouches</i>			50 oz. (1.42 kg) cans		
Total No. of Cans/ <i>Pouches</i>	Drained Weight	Organoleptic Requirements and Defects	Total No. of Cans	Drained Weight	Organoleptic Requirements and Defects
	Number of Cans/ <i>Pouches</i>			Number of Cans	
Lot Total = 32	First 24	First 24 +8	Lot Total = 8 cans	First 6 cans	First 6 + 2 cans
Sublot* Total = 16	First 12	First 12 + 4	Sublot* Total = 4 cans	First 3 cans	First 3 + 1 can

* The total number of samples drawn from all sublots in a lot must be equal to or greater than those specified for a lot.