

**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 Poultry April 2013 – Changes  
from previous requirements in [blue](#)

**Effective:** \_\_\_\_\_ **2016**

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**100 ITEM DESCRIPTION**

- 110 [Canned Boned White Chicken](#) (100094) – Twelve and one-half ounces of commodity ([white meat + water](#)) shall be packaged in a 401 x 204 size metal can and packed 48 cans in each fiberboard shipping container. A purchase unit shall consist of 950 shipping containers totaling 35,625 pounds.
- 120 Canned Boned [White Chicken](#) (100877) – Fifty ounces of commodity ([white meat + 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 950 shipping containers totaling 35,625 pounds.

**200 APPLICABLE DOCUMENTS**

- 210 The following documents are incorporated as part of this USDA, AMS, FSCS Division [FPPS-Canned White Boned Chicken – 2016](#):
- 210.1 AMS/LPS/QAD Policies and Procedures (QAD 600 Series).
- 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 of Commodity Procurements.

320 Food Defense – Refer to the current AMS Master Solicitation of 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 must be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 310.25.

530 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.*) under the supervision of an AMS Grader. 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.

531 AMS Sampling Option – AMS may select additional commodity for further inspection or may draw samples for laboratory analyses.

**540 Class and Style**

541 The commodity shall be prepared from freshly harvested ready-to-cook chickens:

541.1 AMS 70.201 broiler or fryer (c), or

541.2 AMS 70.201 mature chickens (f), (g)) weighing 4.0 pounds or more without neck and giblets.

- 541.3 A truckload shall contain only one class of chicken (broiler or mature hen).
- 542 Chicken from Other Plants – Frozen and/or chilled chicken and chicken parts may be transferred or obtained from other processing plants provided they:
- 542.1 Have been processed, handled, and identified in accordance with this **FPPS**, and
- 542.2 Comply with the organoleptic and other applicable requirements of this **FPPS** as evidenced by USDA certification.
- 543 Type, class, and specific name of the product, part, or meat; date **harvested** as applicable; and the USDA-assigned plant number **shall** be shown on each shipping container.
- 544 The chilled chicken and chicken parts **shall** be at an internal product temperature not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C) when shipped from the origin plant and when received at the destination plant.
- 545 Frozen Chicken – Frozen chicken and chicken parts may be used if they have been:
- 545.1 Packaged to protect the product from freezer burn, dehydration, and quality deterioration during storage,
- 545.2 Labeled as to kind and class of poultry and identified so the time in storage can be determined, and
- 545.3 Held in frozen (0 °F/-17.8 °C) storage for not more than 180 days.
- 546 **Mechanically separated (comminuted), finely ground, flaked, or finely chopped chicken meat cannot be used.**
- 550 **Bone and Other Defects – See Tables 2-3.**
- 551 **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.**
- 552 **If the sample has more defects than the maximum tolerance for the sample plan, the product the sample represents shall be rejected.**
- 553 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**.

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

561 Meat may be marinated prior to cooking according to the FSIS regulations on the level of phosphates. Starches and gums are not allowed in the marination of meat.

## 562 **Cooking Options**

562.1 Cooked with water without pressure or,

562.2 Pressure cooked or,

562.3 Steam cooked.

563 Meat shall be reduced in size **to a minimum of** 1.0 inch cubes. Boneless meat may also be used from ready-to-cook chicken after cooking.

564 **All white meat shall be used. No dark meat is allowed.**

565 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.**

566 Organoleptic Requirements – **See Table 1.**

570 Metal Detection – 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.

580 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.

581 Option I – Examination **prior** to thermal processing.

581.1 Samples **shall** be randomly selected online prior to canning or thermal processing and examined for the defects shown in **Table 2.**

- 581.2 Samples and sampling frequency shall be determined in accordance with LPS QAD procedures.
- 582 Option II – Examination **after** thermal processing.
- 582.1 After drained weight determination, the samples shall be examined for the defects shown in **Table 3**.
- 582.2 Samples and sampling frequency shall be determined in accordance with LPS QAD procedures.
- 590 Filling Cans – Cans may be filled by first adding the meat to each can and then adding water or filling with a mixture of meat and water.
- 590.1 12.5-oz Can – Shall be a minimum of 10 ounces of chicken meat shall be placed in each can. Water is added prior to sealing.
- 590.2 50-oz Can – Shall be a minimum of 40 ounces of the chicken meat shall be placed in each can. Water is added prior to sealing.
- 591 Drain Weight shall be determined in accordance with LPS QAD procedures.
- 592 Thermal Processing – Cans 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 shall be dry, clean, and free from rust, fat, and grease before packing into shipping containers.
- 593 Reworked Commodity – Sample cans examined by the AMS Grader or product rejected for defects exceeding the maximum tolerances, drained weight, or fat content may be reworked and incorporated into formulated batches of product, prior to thermal processing, provided:
- 593.1 The defects are removed from the product;
- 593.2 The product is incorporated at a maximum of 5 percent of the formulated batch; and
- 593.3 Product removed from cans shall be reworked into a batch within 72 hours.
- 594 X-ray Examination – X-ray equipment may be used to examine product to be reworked provided:

- 594.1 The equipment and x-ray examination procedures are found to be in compliance with FSIS regulations and procedures; and
- 594.2 An AMS Grader monitors the x-ray and rework procedure.
- 594.3 The Contractor/Processor may remove product cans 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.
- 611 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. A supplier of packaging material shall furnish, on company stationary, a Certificate of Conformance (COC) that the packaging material complies with FSIS regulations (9 CFR § 381.144(c)) to the Contractor and signed by a person authorized to do so. One COC is adequate and valid until the Contractor changes its packaging material supplier.
- 611.1 Cans – Shall be metal, round, and open-style with welded side seams. They shall be equivalent in construction, (base plate tin or chromium-coated, or enamel coated steel) to those in commercial use for the commodity specified in this FPPS.

**620 Packing**

- 620.1 12.5-oz Cans – 48 cans shall be packed per shipping container.
- 620.2 50-oz Cans – 12 cans shall be packed per shipping container.

630 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:

- 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 AMS Monitoring and Inspection – USDA/AMS, LPS Program's QA Division field office or the Director of the QA Division, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.

811 All steps in the manufacturing process shall be under the direct supervision of QAD personnel and as outlined in QAD Policies and Procedures Manual (QAD 600 Series). Quality and compliance with product requirements shall be determined in accordance with those policies and procedures. The QAD agent may also select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination.

820 The contractor shall provide to the QAD agent, a Certificate of Conformance on company stationery for packaging, packing, and marking material requirements and signed by a person authorized to do so by the contractor: One Certificate of Conformance is adequate for all production under this FPPS.

820.1 "(I)/(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the FPPS for Canned Boned Chicken White Meat dated \_\_\_\_\_ 2016 comply or shall comply with the terms of this FPPS."

Name \_\_\_\_\_  
Title \_\_\_\_\_

830 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:

830.1 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.

830.2 Organoleptic requirements conducted in both the boneless and cooked state ([See Table 2](#)).

830.3 [Drain Weight \(Table 4 or 5\)](#) and Metal Detection

831 Final Examination – Material and net weight compliance, verification of materials and defects, verification of packaging and packing materials, and checkloading.

832 A copy of the original USDA, AMS, LPS, QAD Certificate [shall](#) accompany each shipment.

833 Delivery Unit – Each delivery unit [shall](#) consist of a net weight of [35,625](#) 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 of 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 A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading shall accompany each shipment.

1011.2.1 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.

1011.2.2 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 of Commodity Procurements.

1030 Delivery Notification

1031 Refer to the current AMS Master Solicitation of Commodity Procurements.

1040 Split Deliveries

1041 Refer to the current AMS Master Solicitation of 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 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.

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**

<b>Organoleptic Requirements:</b>	<p><b>Criteria:</b></p> <p>The commodity shall be free of: (i) rancidity, (ii) metallic, Overcooked, burnt, scorched, bitter, oxidized, stale, fruity Beany, oily, or other odors or flavors foreign to properly Prepared and cooked chicken, and (iii) foreign materials (e.g., glass, paper, plastic, metal, wood).</p>
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**Table 2. Commodity Defects – Option I**

<p><b>Defects – Meat</b></p> <p><b>Bone:</b></p> <p><b>Other:</b></p>	<p><b>A defect for meat is the presence of:</b></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</p>
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**Table 3. Thermal-Processed Commodity Defects - Option II**

	<b>Defects</b>	<b>Tolerance</b>
<b>Meat:</b>	<b>Dark Meat</b> Presence of Bone or hard bone-like material <sup>*</sup> greater than 0.40 inch (1.02 cm) in a sample.	Rejected
<b>Bones:</b>	Bone or hard bone-like material <sup>*</sup> less than or equal to 0.40 inch (1.02 cm) in a sample.	6 bones permitted per lot
		3 bones permitted per subplot
<b>Other:</b>	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
<b>Skin:</b>	Presence of skin.	Rejected

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

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

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

EXHIBIT 1  
USDA Symbol

