

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR CHICKEN
STRIPS, FULLY COOKED,
FROZEN**

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: Chicken Strips, Fully Cooked July 2015 –
Changes from previous requirements in [blue](#)

Effective: XXXX, 2016

100 ITEM DESCRIPTION

110 [Chicken Strips \(110462\) – Frozen, fully cooked, chicken strips, produced from ready-to-cook boneless, skinless chicken meat of either white and dark meat, or all white meat. The commodity shall be packaged 5 or 10 pounds per plastic-film bag to a net weight of 30 pounds in each fiberboard shipping container totally 39,000 pounds.](#)

200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS-Chicken Strips, [Fully Cooked, Frozen – XXXX 2016](#):

210.1 AMS/LPS/ [Quality Assessment \(QA\) Division](#) 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 for Commodity Procurements.](#)

320 [Food Defense – Refer to the current AMS Master Solicitation for Commodity Procurements.](#)

330 The contractor's **Production Plan** shall describe a process plan with a documented quality control program that includes procedures, records, forms, etc., that demonstrate conformance with the following requirements. The FSCS Division may request changes to the **Production Plan** at any time.

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 Date Processed – The commodity shall not be processed or packaged more than 60 days prior to the first day 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.*). **Grading** shall be under the supervision of an **AMS Grader using LPS Program's Sample Plan Level 1 (SPL-1)**. The **AMS Grader** shall be responsible for certification of compliance with the requirements of this FPPS for chilled chicken carcasses and parts; formulating, marinating, cooking, and slicing chicken into strips; freezing; packaging and packing; labeling and marking; net weight; and checkloading.

541 **AMS Certification** – 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.

542 All steps in the manufacturing process shall be under the direct supervision of an **AMS Grader** and as outlined in **QA Division Policies and Procedures Manual (QAD 600 Series)**. Quality and compliance with product requirements shall be determined in accordance with those 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 **AMS Sampling Option** – **AMS** may select additional samples of the commodity for further inspection or may draw samples for laboratory analyses.
- 544 **Lot Definition** – A lot is the amount of packaged commodity produced during a processing shift.
- 550 **Chicken from Other Plants** – Chilled and/or frozen chicken and chicken parts may be transferred or obtained from other processing plants, provided they:
- 550.1 Have been processed, handled, and identified in accordance with this FPPS; and
- 550.2 Comply with the freshly **harvested**, organoleptic, temperature, and other applicable requirements of this FPPS as evidenced by USDA certification.
- 551 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.
- 552 The chilled and/or frozen 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.
- 560 **Meat Time Requirements** – The chilled ready-to-cook chicken and bone-in, skin-on chicken parts must be fabricated into cooked commodity within 7 calendar days from the date of harvest.
- 561 Frozen meat may be used when:
- 561.1 produced from freshly harvested chicken, packaged to protect against quality deterioration during storage and identified so that the time in storage and the class, kind, and specific deboned product can be determined,
- 561.2 held no more than 180 days in frozen storage, and
- 561.3 the product shows no evidence of thawing and refreezing or freezer deterioration.
- 561.4 After thawing, the meat shall be processed (without refreezing) into the commodity within 48 hours of tempering.
- 562 **Maximum Temperature** – The temperature of the carcasses, boneless parts, or meat **shall** not exceed 55 °F (12.8 °C) at any time during the preparation and processing into the commodity.
- 563 **Cooling Requirements** – The meat which is not used in the commodity on a continuous basis after deboning **shall** be cooled by cooling methods and media that ensure that the internal product temperature is lowered to not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C).

- 563.1 Cooling Medium – Cooling methods and media (e.g., use of liquid carbon dioxide (CO₂), dry ice, or liquid nitrogen (N₂)) may be used to maintain the temperature of the meat.
- 563.2 Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature of the meat **shall** not be incorporated into the commodity. Liquid associated with normal product purge is acceptable.
- 570 **Meat** – The commodity **shall** be prepared from boneless, skinless chicken meat in a proportion of white and dark meat no less than **70%** white meat and no more than **30%** dark meat **from** freshly harvested broiler/fryer chickens (AMS 70.201(c)) or parts (AMS 70.210), or all white meat.
- 571 Unacceptable Meat – Mechanically separated chicken (comminuted), finely ground, flaked, or finely chopped chicken meat, and wing meat.
- 572 Bone, Skin, and Fat (**See Table 1**) – Bones, skin, and excess fat **shall** be removed from the meat before use.
- 572.1 Bone or Hard Bone-like Material – Regardless of the kind and number of defects found, any sample with bone or hard bone-like material **shall** be cause for the rejection of the meat the sample represents.
- 572.2 Excess Fat Includes:
- 572.2.1 visible fat not integrated in the muscle tissue that exceeds an aggregate area equivalent to the area of a circle with a diameter of 1-½ inches, and;
- 572.2.2 fat deposits not integrated in the muscle that extends more than ½ inch beyond the meat tissue.
- 572.2.3 If the sample has more defects than the maximum tolerance for the sample plan, the meat the sample represents **shall** be rejected.
- 573 Organoleptic Requirements (**See Table 1**) – Boneless, skinless meat **shall** be examined on a continuous basis for organoleptic requirements. If the meat does not comply with the organoleptic requirements, the meat the samples represent shall be rejected for use **under this FPPS**.
- 580 Marinate – The marinating solution shall be comprised of water, processing aids, and phosphates.
- 581 The marinating solution percentage incorporated within tumbled or massaged marinated boneless, skinless meat **shall** not exceed **15** percent (i.e., marinade increases the weight of the meat by a maximum of **15** percent over the original ready-to-cook weight).

- 582 Flavorings (9 CFR § 381.118(c)), soy, and gluten are not allowed.
- 583 The marinating and pressing, cooking, cutting into strips and individual freezing of the commodity **shall** be a continuous and sequential process.
- 584 Sodium Requirement – The sodium content of the cooked commodity should be no more than 250 mg per 100 gram basis as evidenced by laboratory analysis.
- 590 Cooking, Grill Markings, Slicing, and Freezing
- 591 All products will be fully cooked in accordance with FSIS regulations.
- 592 Uniform Thickness (Pressing) – The marinated meat **shall** pass through a press to assist in creating an approximately uniform thickness of the chicken strips.
- 593 Parallel grill markings are required on one surface of the meat strip.
- 594 Slicing may be made by mechanical means and will provide strips of whole muscle chicken meat with reasonably smooth outer surfaces with no tears along the cut edges.
- 595 Strips **shall** be a minimum 0.5 inch (1/2-inch) in width **and range in length between 1.0 – 4.0 inches with an allowance of ten percent (<1 and >4 total) in each immediate package.**
- 596 Freezing – After cooking, the internal product temperature **shall** be lowered continuously by an in-line chilling/freezing system. Individually frozen commodity exiting an in-line chilling/freezing system **shall** be packaged, packed and placed in a freezer which is maintained at a temperature of 0 °F (-17.8 °C) or lower. The internal product temperature **shall** be lowered to 10 °F (-12.2 °C) or lower within 24 hours from the time the commodity enters the freezer.
- 597 Metal Detection – All product 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 **Production Plan shall** identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.
- 598 Equipment – All equipment used to produce chicken products for USDA shall be maintained and routinely checked for optimal performance.
- 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 and packing materials shall be clean and in new**

condition, shall not impart objectionable odors or flavors to the commodity, shall be safe for use in contact with food products (cannot adulterate product or be injurious to health), and shall be tamper-evident. 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)).

621 Plastic-film Bags – Bags for packaging and/or packing the commodity shall be a polyethylene-film bag with a wall thickness of not less than 2 mil (0.002 inch); and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. Closure methods shall be approved by a representative of the QA Division. Metal wire ties, paper-coated wire ties, or staples must not be used for sealing plastic-film bags.

630 Shipping Containers – Shipping containers shall:

630.1 Be good commercial fiberboard containers that are acceptable by common or other carrier(s) for safe transport to point of destination,

630.2 Be of such size to pack the commodity without slack filling or bulging,

630.3 Withstand the stresses of handling, shipping, stacking, and storage, and

630.4 Be closed by commercially accepted methods and materials.

631 Steel or wire straps shall not be used for final closure. Staples shall not be used for final closure of shipping containers. Adhesive or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

632 Packing – Six (6) 5-pound or three (3) 10-pound immediate containers (packages) shall be packed in a 30-pound (net weight) shipping container.

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 or USDA labeling shall be used. When commercial or USDA labeling is selected, both the packages and shipping containers within a purchase

unit **shall** be labeled in that format. The contractor **shall** use the same label format (either commercial or USDA) within a purchase unit.

720 Commercial Labeling Requirements

721 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.

722 Commercial labels **shall** be the processor's own commercial label.

723 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 USDA before production begins for the contract(s).

724 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers. Nutrition Facts **shall** be provided. The ingredient statement, even for single ingredient foods, must 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 _____. For additional guidance refer to the Compliance Guidance at:

<http://www.fsis.usda.gov/wps/wcm/connect/f9cbb0e9-6b4d-4132-ae27-53e0b52e840e/Allergens-Ingredient.pdf?MOD=AJPERES>

730 USDA Labeling Requirements

731 When USDA labeling is used, any deviations from the USDA labeling requirements in this FPPS **shall** be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking of the product **shall** be in accordance with this FPPS.

732 Labeling and marking information **shall** be water-fast, non-smearing, of a contrasting color, clear and readable.

733 USDA Labeled Shipping Containers Requirements

733.1 Labeling and marking information **shall** be preprinted, stamped, or stenciled on each shipping container; or printed on a self-adhesive label and applied to each

shipping container. This information, in essentially the same layout, is provided in **EXHIBITS 1 and 2**.

- 733.2** 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 _____.
- 733.3** Universal Product Code bar (UPC)
- 733.3.1** The UPC, symbol and code, called Interleaved 2 of 5 (I 2/5), **shall** appear on each shipping container. The complete code, including the check digit, **shall** be printed in machine-readable and human-readable form. The start and stop indicators will be included in the bar codes. Printing, readability, and scanability of the bar code **shall** be in accordance with UPC guidelines published by GS1 US, 1009 Lenox Drive, Suite 202, Lawrenceville, New Jersey 08648, (609)620-0200.
- 733.3.2** The contractor **shall** use the code furnished by USDA. USDA has acquired a unique processor's identification number for the commodity purchase programs and **shall** use this item code for the commodity purchased under this FPPS. The contractors need not join GS1 US.
- 733.3.3** The 14-digit UPC code for shipping containers of chicken strips is:
1 07 15001 10462 5.
- 733.3.4** The UPC code **shall** be placed in the lower right-hand corner of the principal display panel of each shipping container.
- 734** Recycle Symbol and Statement – The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in **EXHIBIT 3**. The statement “PLEASE RECYCLE” is to be placed under the symbol. The recycle symbol and statement **shall** be legibly printed in permanent ink.
- 735** 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.
- 736** 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.
- 740** **Unacceptable** Labeling

741 Commercial labels that do not have a processor traceability system and code.

742 Commercial labeling traceability coding and systems that have not been reviewed by a representative of USDA/AMS/LPS/QA Division.

743 Distributor Commercial Labels

744 Two or more different commercial labels in the same purchase unit.

745 Commercial labels and USDA labels in the same purchase unit.

750 Free Along Side (FAS) Vessel Deliveries

751 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 Packaging Defects – Packages in a delivery unit shall be examined for defects that affect protection, expose product, or permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages.

820 Packing Defects – Shipping containers in a delivery unit shall be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers.

830 Purchase or Delivery Unit – Each delivery unit will consist of a 1,300 cases with a net weight of 39,000 pounds.

831 Each delivery unit shall be examined for compliance with the net weight requirements at time of checkloading.

832 As an alternative to test weighing at time of checkloading, the contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State supervisor (or his/her designee) shall determine that the facilities and procedures are in accordance with the applicable LPS Program's instructions for this FPPS.

840 Loading and Shipping Commodity

841 Internal Product Temperature

841.1 Frozen – Commodity shall be 2 °F (-16.7 °C) or lower at the time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) shall be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7°C) or lower

and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered shall be rejected for use under this FPPS.

- 842 Optional Temperature Verification – The contractor may request an alternate method utilizing product temperature-sensing devices. If this option is selected, a Federal-State Supervisor shall determine that the facilities, equipment, procedures, and the contractors' current level of freezing compliance are in accordance with the established guidelines outlined in the applicable USDA, AMS, LPS Program's instructions for this FPPS.
- 850 Inspection and Checkloading
- 851 Requirements – Inspection for contract compliance shall be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulatory requirements, and this FPPS at the site of processing, both during and after processing and packaging. Inspection records shall be complete and made available to USDA, as requested, to assure contract compliance.
- 852 Procedures – The inspection and checkloading shall be performed by an AMS Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QA Division field office or the Director of QA Division, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) 690-3147. The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. The contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the AMS Master Solicitation of Commodity Procurements, Solicitation, and this FPPS.
- 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 may be applied to a side of the container.
- 1012 A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading shall accompany each shipment.
- 1012.1 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.
- 1012.2 Trucks – If shipment is by truck, the driver shall, upon delivery, give the certificate to the AMS 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 AMS Grader shall make arrangements for destination examination prior to delivery.
- 1111 Commodity Requirements – Before acceptance by consignee, the commodity may be examined by an AMS Grader on a spot-check basis for temperature, condition, identity, and when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.
- 1112 Temperature – The commodity shall arrive at destination at an average internal product temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C).

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 AMS Master Solicitation of 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, and 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.

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TABLE 1
Organoleptic Requirements and Defects for Meat

<p>Organoleptic Requirements:</p>	<p>Criteria: The meat must:</p> <ol style="list-style-type: none"> (1) Be free of rancidity; free of fruity, sulfide-like, cardboard like, tallow like, oily, metallic, chlorine-like, other foreign or off-odors. (2) Be free of foreign materials (e.g., glass, paper, rubber, metal, plastic, wood). (3) Show no evidence of mishandling or deterioration. (4) Have a bright color and show no evidence of dehydration or freezing and thawing.
<p>Bone:</p> <p>Meat Defects:</p> <p>Tendon or tendonous material:</p>	<p>Presence of bone or hard bone-like material including cartilage.</p> <p>A boneless, skinless: breast, thigh, drumstick, or leg with more than one-half of the meat missing.</p> <p>Moderate discolorations or blood clots. Lightly shaded discolorations exceeding an aggregate area equivalent to a circle with a diameter of 0.50 inch (1.27 cm). Slight discolorations are permitted, provided the discoloration does not detract from the overall appearance of the meat.</p> <p>Visible fat not integrated in the muscle tissue that exceeds an aggregate area of a circle with a diameter of 1.50 inch (3.81 cm).</p> <p>Fat deposits not integrated in the muscle tissue that extend more than 0.50 inch (1.27 cm) beyond the meat tissue.</p> <p>Tendon or tendonous material that is soft-like in texture and extends or is greater than 0.50 inch (1.27 cm) beyond the meat tissue.</p>
<p>Skin Defects:</p>	<p>A defect for skin is the presence of skin.</p>


TABLE 2
Organoleptic Requirements for Cooked Commodity

<p>Organoleptic Requirements:</p> <p>Examined after cooking prior to freezing.</p>	<p>Criteria:</p> <p>(a) The commodity must be free of: (i) rancidity; (ii) metallic, overcooked, burnt, scorched, bitter, oxidized, stale, fruity, beany, oily, soapy, or other odors or flavors foreign to properly prepared and cooked chicken fajita strips; and (iii) foreign materials (e.g., glass, paper, rubber, plastic, metal, wood).</p> <p>(b) The commodity must not be dry; that is, it must not lack moistness or be devoid of moisture. It must have the appearance of fully cooked product. Meat must not be undercooked. Meat that appears un-cooked or undercooked is not acceptable under this FPPS.</p>
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**EXHIBIT 1
USDA Labeled Shipping Containers**

Marking Information: Shipping containers shall be marked substantially as shown below. Detailed labeling information is provided in EXHIBIT 2. Markings must be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied onto containers. The USDA symbol (EXHIBIT 4), is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number must be printed on the “TOP PANEL” or principal display panel. The processor’s name and address must indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.

	(THE OTHER END Panel)		
(THE OTHER SIDE Panel)	(TOP PANEL) PERISHABLE--KEEP FROZEN KEEP AT 0 °F (-17.8 °C) OR LOWER TEMPERATURE	(TOP PANEL)	(ONE SIDE Panel)
USDA Labeling Information (shown in Exhibit 2).	(ONE END - Principal Display Panel) → 		

Approved by
Date Issued: 10/31/2013
Date Revised: XX/XX/XXXX

EXHIBIT 2
USDA Labeling Information for Chicken Strips

Marking Information: USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings must be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The type of meat used must be printed on each shipping container. The UPC 14-digit I 2/5 symbol and code, must be shown in the lower right-hand corner of the principal display panel. The USDA symbol (EXHIBIT 4), must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number must be printed on the “TOP PANEL” or principal display panel. The processor’s name and address must indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



	
<p>Frozen Fully-Cooked Boneless, Skinless Chicken Meat CHICKEN STRIPS</p>	
<p>Ingredients: (Food Allergen Statement, Must Be Placed Here)</p>	<p>Nutrition Facts Label Must Be placed Here</p>
<p>Processor’s Name, Address, and Phone</p>	
<p>KEEP FROZEN</p>	
<p>___ Bags Net Weight 30 LBS. (13.61 KG)</p>	<p>DATE PACKED: Month, Day, and Year UPC Symbol and Code</p>

EXHIBIT 3
“Please Recycle” Symbol and Statement



***PLEASE
RECYCLE***

EXHIBIT 4

Approved by
Date Issued: 10/31/2013
Date Revised: XX/XX/XXXX

USDA Symbol



Approved by
Date Issued: 10/31/2013
Date Revised: XX/XX/XXXX