



**Defense Commissary Agency
Technical Data Sheet for
Fresh/Frozen Beef Products**

September 2009



DeCA Technical Data Sheet
For Fresh/Frozen Beef Products
September 2009

GENERAL PRODUCT REQUIREMENTS

A. Fresh beef products will conform to the requirements of the National Association of Meat Purveyors, Meat Buyers Guide, listed next to the nomenclature, unless otherwise specified in the contract item description, or this Technical Data Sheet.

B. Unless otherwise specified in the contract item description, surface, pelvic, kidney and lumbar fat shall not exceed a $\frac{1}{4}$ inch average with not more than a $\frac{1}{2}$ inch at any one point. Three cuts approximately 2 to 3 inches apart, shall be made over the major muscle and averaged to determine compliance.

C. All products, unless otherwise specified, will be USDA Choice or higher. Angus Beef shall be derived from one of the GLA schedules, <http://www.ams.usda.gov/AMSV1.0/ams.search.do?q=angus+beef+program&x=17&y=10> or an equal program. At a minimum, Angus Beef must be 51% black and of "A" maturity. Natural and Organic beef items will be as specified by the USDA Marketing Service.

D. No dairy type cattle are acceptable for this program, except for ground beef.

E. All products, unless otherwise specified, will be chilled, vacuumed pack and single package form. Product temperature must be between *28 degrees F. (-2 degrees C.) to 35 degrees F. (4 degrees C.) at all times.*

F. Age of product at delivery: Vacuum packaged primals and sub-primals shall be delivered within 10 days from date of pack for CONUS locations. Ground beef, coarse & fine, must be delivered within 9 days from date of pack for CONUS locations. All products destined for Alaska and Hawaii are preferred to be delivered within 10 days. However, the maximum time allowed for all products destined for Alaska and Hawaii is within 14 days from date of pack.

G. Beef items destined for OCONUS Commissaries must be at the point of embarkation between 3-5 days before scheduled sailing. Primals and sub primals must be not more than 5 days old from Date of Pack at the time they arrive at the POE.

H. Consumer Ready Product, such as fresh ground beef patties or pre-cut packaged items must have a minimum of 7 days or 50% of their required shelf life remaining at the time of delivery. All tray ready items will have soaker-pads properly added to eliminate normal purge.

I. No Routine Lab Testing will be allowed unless product has been identified as a possible source of a food borne illness investigation or as approved by the DeCA Contracting Officer.



DeCA Technical Data Sheet
For Fresh/Frozen Beef Products
September 2009

PACKAGING, PACKING, LABELING, AND MARKING

A. Packaging shall be in accordance with commercial practices, unless otherwise specified in the individual item description. Each item will be individual vacuum packaged unless otherwise approved by the Contracting Officer.

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

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

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

Contractor Name
Item Nomenclature
Quantity, Size, Unit or Net Weight (when applicable)
Date Packed (e.g. day/month//year or Julian date)
Lean and Fat Percentage (when applicable)

CORE BOXED BEEF ITEMS

IMPS 116A; Beef Chuck, Chuck-roll; PSO 4; 15-23 lbs

IMPS 114A; Beef Chuck, Shoulder Clod; 1 piece; 10-16 lbs

IMPS 114C; Beef Chuck, Shoulder Clod; 2 piece (Blade & Arm); Item will be split length wise into arm and blade portion 10-16 lbs

IMPS 114D Beef Chuck Shoulder Clod Top Blade Roast; Infraspinatus Muscle only; 4-8 lbs

IMPS 116B; Beef Chuck, Chuck Tender; 2-4 lbs

IMPS 120; Beef Brisket, Deckle-off, Boneless; 6-14 lbs

IMPS 120A; Beef Brisket, Flat Cut, Boneless; 5-9 lbs

IMPS 109E; PSO 3, Beef Rib, Rib-eye roll, Lip-on, Bone-in; 12-19 lbs

IMPS 112A; Beef Rib, Rib-eye roll, Lip-on, Boneless, 12-18 lbs

IMPS 112; Beef Rib, Rib-eye roll, Lip-off, Boneless, 8-10 lbs

IMPS 121D; Beef Plate, Inside Skirt, Transversus Abdominous, skinned; 3-5 lbs



DeCA Technical Data Sheet
For Fresh/Frozen Beef Products
September 2009

IMPS 121E; Beef Plate, Outside Skirt, Diaphragm, skinned; 3-5 lbs

IMPS 123A; Beef Short Plate, Short Ribs, Trimmed; 3-5 lbs

IMPS 124; Beef Ribs, Back Ribs; 3-5 lbs

IMPS 157; Beef Hindshank;

IMPS 134; Beef Bones;

IMPS 161B; Beef Round, Heel and Shank Off, Without Knuckle, Boneless; 34-50 lbs

IMPS 167A; Beef Round, Knuckle, Peeled; 8-12 lbs

IMPS 169; Beef Round, Top Inside; 15-23 lbs

IMPS 169; Beef Round, Top Inside, Denuded; 15-20 lbs

IMPS 171B; Beef Round, Outside Round; 10-16 lbs

IMPS 171C; Beef Round, Eye of Round; 3-7 lbs

IMPS 174; PSO 2; Beef Loin, Short Loin, Short-cut; 15-23 lbs

IMPS 180; PSO 2; Beef Loin, Strip Loin, Short-cut, Boneless; 8-12 lbs

IMPS 184; Beef Loin, Top Sirloin Butt, Boneless, 13-18 lbs

IMPS 184E; Beef Loin, Top Sirloin Butt, Center-cut, 2 piece Boneless; 7-11 lbs

IMPS 185A; Beef Loin, Bottom Sirloin Butt Flap, Boneless; 1-3 lbs

IMPS 185B; Beef Loin, Bottom Sirloin Butt Ball Tip, Boneless; 2-4 lbs

IMPS 185D; Beef Loin, Bottom Sirloin Butt Tri-Tip, Boneless, Defatted; 2-4 lbs

IMPS 189A; Beef Loin, Tenderloin, Full Side Muscle On, Defatted; 5lbs & under

IMPS 191A; Beef Loin, Tenderloin Butt, Defatted; 5 lbs & under

IMPS 193; Beef Flank, Flank Steak; 1-3 lbs

Beef, Specialty Items: See contract item descriptions for requirements.

IMPS 115; Beef Chuck, Square-cut, Boneless, **No Roll: Item is to be used for grinding only**

IMPS 159; Beef Round, Primal, Boneless, **No Roll: Item is to be used for grinding only**

IMPS 135A; Beef for Stewing, 10lb bags



DeCA Technical Data Sheet
For Fresh/Frozen Beef Products
September 2009

IMPS 139; Beef, Trimmings, Boneless; 50% Lean

IMPS 139; Beef, Trimmings, Boneless; 90% Lean

IMPS 136: Beef, Coarse Ground, 10 lb chubs; 73%, 81%, 85%, 93%, 96% Lean

IMPS 136: Beef, Coarse Ground blend, 10 lb chubs; 73%, 81%, 85%, 93%, 96% Lean

IMPS 136: Beef, Fine Grind chubs; one, three & five lb units; Ground Beef, Chuck, Round & Sirloin

IMPS 136: Ground Beef Patties Bulk, fresh or frozen; Requirements as stated in the contract

SPECIAL INSTRUCTIONS FOR COARSE GROUND BEEF

MATERIAL - Must be manufactured of muscle meat and its associated fat and meet requirements of IMPS Item No. 136. Coarse ground and/or chopped beef portions may be prepared from graded or ungraded beef carcasses and/or beef trimmings. Product produced from the Advanced Meat Recovery Systems (AMRS) "Wizard trim" will not be used for coarse ground unless special care has been taken to remove the following material:

a. Dark discolored and bloody neck meat, bone, cartilage, spinal cord, back strap and heavy connective tissue.

b. All large lymph nodes (prescapular, popliteal, and prefemoral) and any exposed lymph glands.

Product shall be practically free of bruises, blood clots and bone dust. Meat from head, tongue, heart, esophagus or "straight" (added fat) is not acceptable.

Not more than 50% of material can be previously frozen. Previously frozen material will not be held in the chilled state more than 72 hours prior to grinding. Fresh trimmings must be ground and packaged not more than 48 hours from initial fabrication. At no time will material product exceed 40 degrees F. during holding and processing.

PROCESSING - Product will not be ground more than once through a plate having holes not smaller than 3/4 inch nor larger than 1 inch. Chilled coarse ground product must have a guaranteed shelf life of 18 days or more and delivered within 9 days from date of pack. Frozen coarse ground beef tubes must have a guaranteed shelf life of 6 months or more.



DeCA Technical Data Sheet
For Fresh/Frozen Beef Products
September 2009

ACCEPTANCE CRITERIA FOR FAT EXAMINATION
FOR BONELESS BEEF FOR GRINDING, CUBING, STEW AND KABOBS

All boneless beef items and coarse ground beef intended for use, as finished product shall not exceed maximum allowable fat percentages. A tolerance of 2 percent plus or minus the fat content is allowed. **The 2% tolerance does not apply to the 97 percent ground beef products. It must test at 97 percent or better.*** Fine Grind product is allowed in lieu of coarse ground when approved by the Contracting Officer.

Coarse Ground:

- | | |
|--------------------------------|---------------------------------|
| a. Beef, Coarse Ground
Lean | *97, 96, 93, 85, 81, 73 Percent |
| b. Beef, Ground Blend
Lean | *97, 96, 93, 85, 81, 73 Percent |

Beef for Cube Steak, Stew Meat and Kabobs:

- a. Beef, Trimmings, Boneless 50 Percent Lean
- b. Beef, Trimmings Special, Boneless 90 Percent Lean
- c. Beef, Cap and Wedge Meat, peeled/denuded
- d. Beef, Pectoral Meat, peeled/denuded
- e. Beef, Stew Meat, 10 lbs bags

The above may be produced from product less than USDA Choice Grade.

CONDITION

All products procured under this TDS must be in excellent condition. Product that is in excellent condition must be as follows:

Meat in excellent condition has a degree of freshness exhibited by meat maintained at an optimum temperature of 28 degrees F. (-2 degrees C.) to 35 degrees F. (4 degrees C.). Product shall show no evidence of freezing or mishandling. The cut surfaces and naturally exposed lean shall show no more than slight darkening or discoloration due to dehydration and/or aging. No odors foreign to fresh beef shall be present and the surface should not exhibit slime, stickiness or tackiness. Changes in color and odors characteristically associated with vacuum packaged meat in excellent condition shall be acceptable if product blooms and odors dissipate when exposed to the normal atmosphere. The final determination of excellent condition shall be based on all product characteristics.



DeCA Technical Data Sheet
For Fresh/Frozen Beef Products
September 2009

QUALITY STANDARDS

Fat Limitations - Shall be in accordance with IMPS 100 series for fresh Beef products and Quality Assurance Provisions. The method that shall be applied for trimming all DeCA products is * Purchaser Specified Option (FLO) 3, 1/4" average with not more than 1/2" maximum at any point. Measurements should be done over the major muscle. **Defect number 140 will be used.**

* NAMP Meat Buyers Guide, Weekly USDA National Carlot Report Fat Limitation 2

Cuts should be visually examined for compliance with surface fat and contract requirements. If visual examination indicates that the product is in compliance with DeCA requirements, no further action is required. If visual examination indicates a possible violation exists, a full inspection will be performed.

Item Identification - All products shall be monitored for proper identity in accordance with the IMPS 100 Series for Fresh Beef Products. **No defect number.**

Weight Ranges - All products shall be monitored for designated weight ranges in accordance with the applicable contract. **No defect number.**

Special Waivers for Beef Items

- a. 120A - Beef Brisket Flat Cut; slight amount of web muscle, *Superficial Pectoral Muscle*, may be present on the lateral side.
- b. 185D - Beef Loin, Bottom Sirloin Butt Ball Tip, Boneless Defatted, product may have some flake fat not to exceed 1/8 inch in depth.
- c. 167A - Beef Round Knuckle Peeled; any lean exposure, on the distal end, will be acceptable providing it covers 50% as required in the item description.

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

Beef Item Defect Table and Normal Sample Sizes Table

104	Unauthorized bone or cartilage measuring 1.0 inch (25 mm) or more in one dimension and 0.2 inch (5 mm) or more in a second dimension.
106	Unauthorized backstrap measuring 1.0 inch (25 mm) or more in one dimension and 0.5 inch (13 mm) or more in a second dimension.
127	Evidence of dark cutting or callused beef.
140	Excessive fat on product. More than a ¼ inch average, with not more than ½ inch at any one point over the major muscle.



DeCA Technical Data Sheet
For Fresh/Frozen Beef Products
September 2009

- 205 Presence of score more than 0.5 inch (13 mm) in depth at deepest point and when is multiplied by the length is equal to or greater than 2, and affects the usability of the cut.
- 206 All cut separations not forming an approximate right angle with the skin surface (not applicable for cut separations through natural seams). (*Applies to Short Loin and Sirloin items only*)
- 214 The tendinous ends of knuckles and bottom rounds to a point where a cross - sectional cut exposes no less than 75 percent lean tissue.
- 218 Prescapular, Popliteal, and Prefemoral and/or any other exposed lymph glands measuring 1.0 inch (25 mm) or more in one dimension and 0.5 (13 mm) or more in a second dimension.
- 238 The clod is less than 1.0 inch (25 mm) thick at any point except within $\frac{3}{4}$ inch (19 mm) of the juncture of the trapezius and latissimus dorsi. (Item No. 114A)
- 294 Presence of any portion of the spinal cord measuring 0.5 inch (13 mm) or more in one dimension and 0.2 inch (5 mm) in a second dimension.

Normal Samples Sizes:

Lot Size	Sample Size	Defects	
		Ac	Re
1-50	3	1	2
51-150	5	2	3
151-500	8	3	4
500 +	13	5	6