



**Defense Commissary Agency  
Technical Data Sheet for  
Fresh/Frozen Beef Products  
April 2012**

**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 ¼ inch average with not more than a ½ 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. Ground beef, coarse & fine, must be delivered within 9 days from date of pack. 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. Beef items destined for Alaska, Hawaii, and Puerto Rico must be at the freight forwarders facility or cross docking location between 3-5 days prior to shipping. Primals and sub primals must be not more than 5 days old from Date of Pack at the time they arrive at the POE, freight forwarders facility, or cross docking location.
- 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. Approved Lab Testing for ground beef will be performed in accordance with agreed upon contract. Sampling Chart with Inspection Levels is provided within the TDS depending on the requirement.
- J. All ground beef products procured under this TDS will be free of Lean Finely Textured Beef (LFTB).



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**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 114D; Beef Chuck, Shoulder Clod Top Blade; Infraspinatus Muscle only; PSO 1; 4-8 lbs***

***IMPS 114E; Beef Chuck, Shoulder (Clod), Arm Roast, PSO 1,***

***IMPS 114C; Beef Chuck, Shoulder (Clod) Arm Portion; PSO 1; 4-8 lbs***

***IMPS 114C; Beef Chuck Shoulder (Clod) Blade Portion; PSO 1; 4-8 lbs***

***IMPS 114F; Beef Chuck Shoulder Tender, PSO 1; 1-8 lbs***

IMPS 117; Beef Foreshank sliced; 2 per pack; Min. 75% lean exposed both cut ends

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

IMPS 120A; Beef Brisket, Flat Cut, Boneless; 6-10 lbs

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

IMPS 112; Beef Rib, Rib-eye roll, Lip-off, Boneless, 10-15 lbs

***IMPS 112A; Beef Rib, Rib-eye roll, Lip-on, Boneless, 8-12 lbs***

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



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

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

IMPS 124A; Beef Ribs, Back Rib, Rib Fingers; Pre-pack 3-5 lbs

IMPS 134; Beef Bones, 1-3 inches in length; 3-5; 3-5 lb packages/trays

IMPS 123; Beef Short Ribs, Bone In (Flanken Style); Pre-packed as requested

IMPS 161B; Beef Round, Heel and Shank Off, Without Knuckle, Boneless; 37-50 lbs

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

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

IMPS 169A; Beef Round, Top Inside Cap Off; 15-20 lbs

IMPS 171B; Beef Round, Outside Round; 12-18 lbs

IMPS 171C; Beef Round, Eye of Round; 4-8 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; 10-14 lbs

***IMPS 184B; Beef Loin, Top Sirloin Butt, Center-cut, Boneless, Cap Off; 9-11 lbs***

IMPS 184E; Beef Loin, Top Sirloin Butt, Center-cut, 2 piece Boneless; 10-14 lbs

IMPS 185A; Beef Loin, Bottom Sirloin Butt Flap, Boneless; 3-5 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; 5-7 lbs

IMPS 191A; Beef Loin, Tenderloin Butt, Defatted; 5 -7 lbs

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, 10 lb bags

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

IMPS 136; Beef, Coarse Ground, 10 lb chubs; 80%, 93%, 96%, Lean



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IMPS 136: Beef, Coarse Ground blend, 10 lb chubs; 80%, 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 80%, 85%, 93%

Cap, Wedge and Lifter Meat IMPS 109B; as required by Contracting Officer

**CONDITION**

***All beef products procured under this TDS must be in excellent condition. Beef products determined to be 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 specified at a minimum.

**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 75% as required in the item description.



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**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.



DeCAF 10-21 Sep  
2002.doc

**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.
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). <i>(Applies to Short Loin and Sirloin items only)</i>
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 ¾ 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



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**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 3/8 inch nor larger than 1/2 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.

**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 1 percent plus or minus the fat content is allowed. Fine Grind product is allowed in lieu of coarse ground when approved by the Contracting Officer

**Coarse Ground Beef:**

- a. Beef, Coarse Ground:       \*97%+, 96%, 93%, 85%, 81%, and 73% lean beef.
- b. Beef, Ground Blend        \*97%+, 96%, 93%, 85%, 81%, and 73% lean beef.

\*Note: The 1% tolerance does not apply to the 97%+ ground beef products. It must test at 97% at a minimum or better.

**Beef for Cube Steak, Stew Meat and Kabobs:**

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



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

**Ground Beef Testing Procedures**

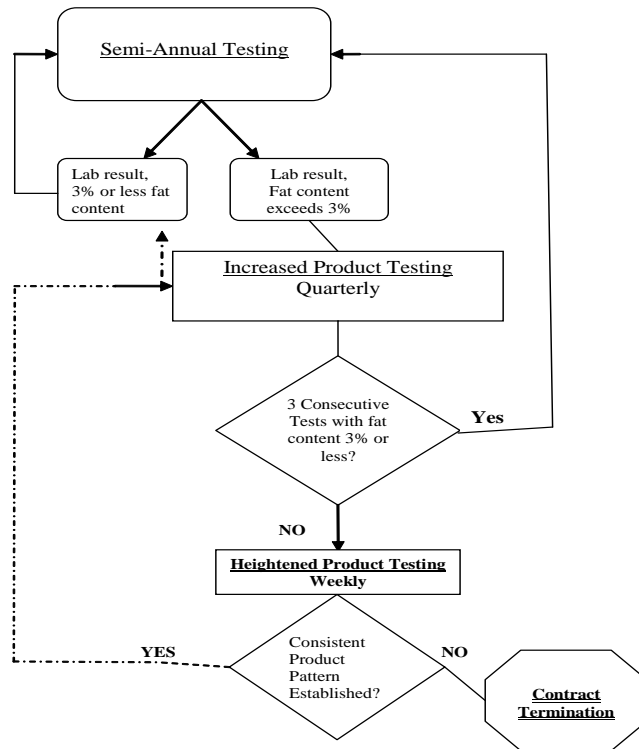
- To ensure compliance with the specifications for fat content, routine third-party testing may be required. Samples will be pulled by the contractor and sent to a third-party USDA approved laboratory (as specified in their proposal/contract) and testing will be conducted when notified to do so by DeCA at no additional cost to the Government.
- All ground beef will be subject to testing for fat content as specified. Where fat content testing is required the acceptance criteria for fat tolerance is one percent, plus or minus for the ground beef products on the contract. However, the 97%+ ground beef does not have any tolerance. The fat content for this product cannot exceed three percent at any time.
- There are three levels of ground beef testing for fat content:
  - o Upon contract performance, ground beef products as specified are required to be tested semi-annually. If test results are within tolerance (as applicable), semi-annual testing is continued. If test results are outside of tolerance, the contractor is moved to an increased testing.
  - o In increased product testing, the requirement for testing is required every quarter and must be within tolerance each time. Three consecutive test results will return the contractor to normal semi-annual testing requirements. If any of the test results in the increased product testing is out of tolerance, the contractor is moved to a heightened product testing.
  - o In heightened product testing, the requirement for testing is required every week. The weekly requirement for testing will continue until a pattern is established that demonstrates the product is consistently produced within the appropriate fat content and/or tolerance. The Contracting Officer will make the determination whether and when to change the contractor back to increased product testing requirements (quarterly). However, test results that fail to be within tolerance for fat content for four consecutive weeks will initiate further contractual action by the Contracting Officer to include the potential for contract termination specifically for 97%+ product.
- The Government reserves the right to increase the frequency of the request for testing if test results indicate a consistency pattern of fat content out of tolerance without any additional expense to the Government.
- The Government may require independent testing for fat content using a third-party of its choosing if determined warranted by the Contracting Officer at the Government's expense.

The following procedures apply specifically to store locations designated with mandatory testing requirements of their ground beef products. For store locations not designated with mandatory testing requirements, the acceptance criteria for fat content listed above is applicable.



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**Requirements for the Testing the 97%+ Ground Beef Product for Fat Content**



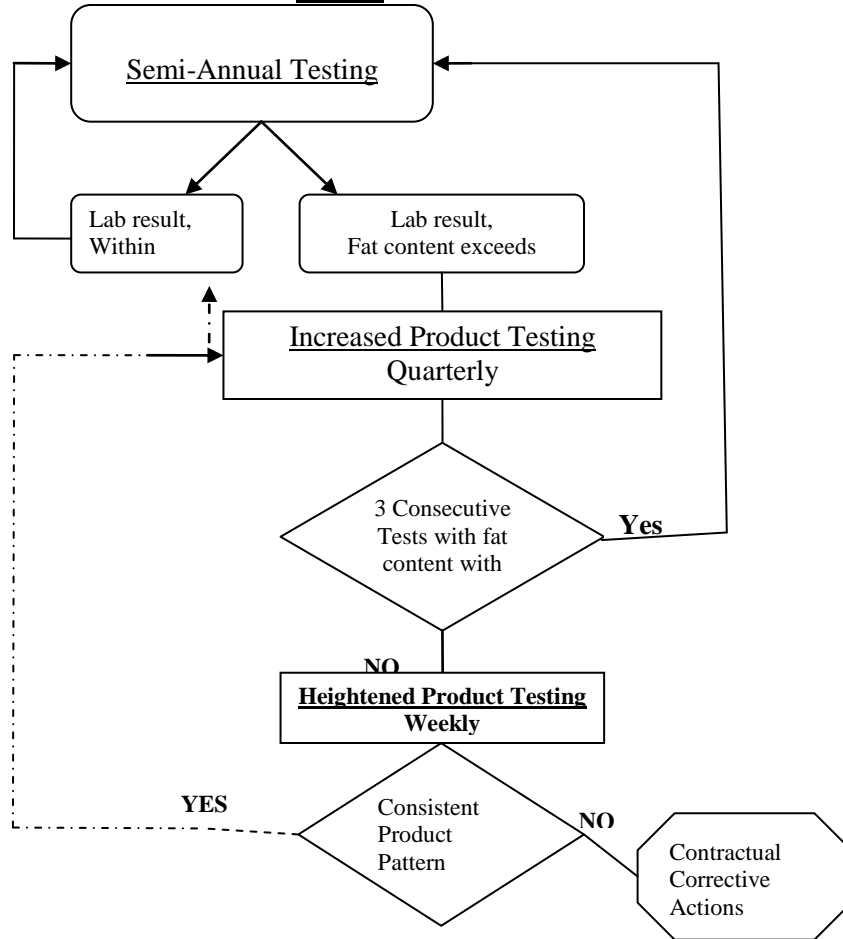
1. The 97%+ ground beef product does not have any tolerance for product that exceeds the 3% fat content. The contractor's test results will determine the appropriate level for the testing requirements.
2. DeCA's Quality Assurance Specialist will provide a written request for a sample of the designated coarse ground beef to be submitted to the third-party laboratory. The sample size is one pound at a minimum and must identify the date, lot(s) and batch(es) number(s) of its production. Instructions should be included with the sample to send the results back directly to DeCA's Quality Assurance Specialist via regular mail or email or facsimile.
3. Based on the test results, DeCA's Quality Assurance Specialist will determine and approve the contractor's testing level. The Quality Assurance Specialist will safeguard the test results and will disseminate the test results only with the Contracting Officer and designated contracting personnel with a valid need-to-know.
4. Contractor's products are expected to be within tolerance for each test result. Failure of a semi-annual test for fat content will require testing at an increased product testing level. Three successful consecutive test results will allow the supplier to move back to the semi-annual testing program.
5. Three unsuccessful test results under the increased product testing program will cause the contractor to be moved to the heightened product testing program, the most restrictive testing level.





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**Requirements for the Testing the Ground Beef Product for Fat  
Content**



1. This ground beef testing program has a plus or minus one percent tolerance for its regular ground beef program. The contractor's test results will determine the appropriate level for the testing requirements.
2. DeCA's Quality Assurance Specialist will provide a written request for a sample of the designated coarse ground beef to be submitted to the third-party laboratory. The sample size is one pound at a minimum and must identify the date, lot(s) and batch (es) number(s) of its production. Instructions should be included with the sample to send the results back directly to DeCA's Quality Assurance Specialist via regular mail or email or facsimile.
3. Based on the test results, DeCA's Quality Assurance Specialist will determine and approve the contractor's testing level. The Quality Assurance Specialist will safeguard the test results and will disseminate the test results only with the Contracting Officer and designated contracting personnel with a valid need-to-know.
4. Contractor's products are expected to be within tolerance for each test result. Failure of a semi-annual test for fat content will require testing at an increased product testing level. Three successful consecutive test results will allow the supplier to move back to the semi-annual testing program.
5. Three unsuccessful test results under the increased product testing program will cause the contractor to be moved to the heightened product testing program, the most restrictive testing level.



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**DIBS DESCRIPTIONS FOR FRESH BEEF PRODUCTS**

Listed below is an abbreviated form of the line item description as it will appear in DIBS.

**CHOICE BEEF PRODUCTS PRIMALS & SUBPRIMALS**

BEEF CHUCK ROLL 116A  
BEEF SHLDR CLOD ARM 114C  
BEEF SHLDR CLOD BLADE 114C  
BEEF CHUCK TENNDERS 116B  
BEEF REYE ROLL LO BI 109E  
BEEF REYE ROLL LO BL112A  
BEEF REYE ROLL BL 112  
BEEF INSIDE SKIRT 121D  
BEEF SHORT RIBS 123A  
BEEF KNUCKLE PEELED 167A  
BEEF TOP INSD DENUDED 169  
BEEF OUTSIDE RND 171B  
BEEF EYE RND 171C  
BEEF SHORT LOIN 174  
BEEF STRIPLOIN 180  
BEEF SRLN BUTT CC 184B  
BEEF SRLN BUTT TRI TIP 185D  
BEEF TNDRLN BUTT DFAT 191A  
BEEF TNDRLN PSMO 189A  
BEEF FLANK STEAK 193  
BEEF FLAT IRON 114D  
BEEF CHUCK CLOD HEART 114E  
BEEF CHUCK TENDER 114F  
BEEF BRSKT DECKLE OFF 120  
BEEF BRSKT FLAT BLS 120A  
BEEF BACK RIB 124  
BEEF BACK RIB FINGERS 124A  
BEEF RND TOP INSIDE169A  
BEEF SRLN BALL TIP BNLS 185B  
BEEF COARSE GRND 81  
BEEF COARSE GRND 85  
BEEF COARSE GRND 93

**SELECT BEEF PRODUCTS**

BEEF REYE ROLL LO BI 109E SEL  
BEEF REYE ROLL LO BLS 112A SEL  
BEEF RIBEYE ROLL BNLS 112 SEL  
BEEF SHORT LOIN 174 SEL  
BEEF STRIP LOIN BL 180 SEL  
BEEF TOP SRLN BUTT 184 SEL  
BEEF TNDRLN PSMO 189A SEL  
BEEF TNDRLN BUTT 191A SEL

**BLACK ANGUS**

BEEF REYE ROLL LO BNLS 112A ANG  
BEEF REYE ROLL BNLS 112 ANG  
BEEF SHORT LOIN 174 ANG  
BEEF STRIP LOIN 180 ANG



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BEEF TOP SRLN BUTT 184 ANG  
BEEF TNDRLN BUTT 191A ANG

**CASE READY GROUND BEEF**

BEEF CHUB GRNDRND FN 1LB  
BEEF CHUB GRNDCHUCK FN 1LB  
BEEF CHUB GRNDSIRLN FN 1LB  
BEEF CHUB 85 LEAN 1 LB  
BEEF CHUB 85 LEAN 3 LB  
BEEF CHUB 85 LEAN 5 LB

**CASE READY PRODUCTS**

BEEF TONGUE  
BEEF TRIPE HNYCMBE BLEACH  
BEEF TRIPE BLEACH SCALDED  
BEEF CHEEK MEAT  
BEEF JOINTED OXTAIL  
BEEF FEMUR BONE  
DOGS BONES  
HINDSHANKS

Questions on this TDS contact the undersign;

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