



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

**June 2009**



DeCA Technical Data Sheet  
OCONUS Fresh Cut, Pork  
June 2009

DESCRIPTION:

A. Pork products will be produced using the USDA's Institutional Meat Purchase Specifications (IMPS) for Pork Items and The North American Meat Processors Association, Meat Buyers Guide.

1. All pork cuts shall originate from barrow and gilt carcasses graded US No. 1 or equivalent. Fresh primal and sub primal cuts shall meet the requirements of IMPS series 400 or the Meat Buyers Guide. Cured, smoked and fully cooked pork items shall meet the requirements of IMPS series 500.

2. Unless otherwise specified, all items will be processed 2 days from harvesting and will be packaged in accordance with the contract requirements. All tray ready items will have soaker pads properly added to eliminate normal purge. Product must also meet the following requirements:

a. Fresh vacuumed packed primals and sub primals must be delivered within 10 days from date of pack to the point of embarkation. Product must be sourced loaded and staged at the Port of Embarkation within 3 days prior to the scheduled sail date. Temperature monitoring devices must be placed inside the containers to help record proper temperatures during transport.

b. Frozen Pork products must be delivered within 30 days of packaging.

3. All items will be moisture enhanced unless otherwise specified. Moisture enhanced product will be limited to **Not More Than 12%** solution unless larger amounts of solution are authorized by the Contracting Officer. When requested by the Contracting Officer, samples may be sent to a lab to verify the amount of moisture in a product.

4. Unless otherwise stated, all products delivered under this TDS will have not more than a 1/8 inch fat average over the major muscle. Three measurements must be taken over the major muscle and averaged for verification of fat requirement.

B. PACKAGING, PACKING, LABELING, AND MARKING:

1. Packaging/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.

2. Labeling shall be in accordance with commercial labeling and shall comply with the Federal Food, Drug and Cosmetic Act and regulations there under.



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

- Contractor Name, Address, and Zip Code
- 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)

4. When the processor/packer is other than the contractor identified on shipping container, the processor/packer shall be included as part of the case markings or identified on accompanying shipment documentation. If all of the above data is not incorporated into the commercial markings, it shall be added by stenciling or labeling on the side of the box without obscuring other required markings.

5. Marking Abbreviations - The following abbreviations are acceptable:

<u>Nomenclature</u>	<u>Abbreviations</u>
Bladeless	BLDLS
Boneless	BNLS
Ground	GRND
Roast	RST
Smoked	SMKD
Packaging, Packing, Labeling, and Marking	PPL&M

**GENERAL REQUIREMENTS FOR  
 TEMPERATURE OF CHILLED OR FROZEN MEAT AND MEAT PRODUCTS**

C. TEMPERATURE REQUIREMENTS. Temperature of product at time of shipment and delivery shall be as specified herein. Where origin or destination temperature requirements for an item are contained in an individual commodity, specification or schedule the temperature requirements herein shall take precedence.

TABLE I - INTERNAL TEMPERATURE REQUIREMENTS

MINIMUM ALLOWED	<u>ORIGIN</u>		MINIMUM	<u>DESTINATION</u>	
	MAXIMUM ALLOWED			MAXIMUM	
<u>Frozen 1/</u>			<u>Frozen 1/</u>		
--	0°F (-18°C)		--	0°F (-18°C)	
<u>Chilled 2/</u>			<u>Chilled 2/</u>		
28°F (-2°C)	35°F (4°C)		28°F (-2°C)	35°F (4°C)	
<u>Hard Chilled 2/</u>			<u>Hard Chilled 2/</u>		



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26°F (-2°C)

32°F (0°C)

26°F (-2°C)

32°F (0°C)

- 1/ Product shall not show evidence of thawing.
- 2/ Product shall not show evidence of freezing.

D. **RESPONSIBILITY FOR EXAMINATION AT ORIGIN.** The contractor is responsible for examining the product for all characteristics at origin. When the Contractor's self inspection program becomes unreliable, DeCA's Contracting Officer may require USDA origin inspection of all products. The supplier will remain on origin inspection until released by the DeCA Contracting Officer.

E. **RESPONSIBILITY FOR EXAMINATION.** The government (Meat Market Manager or Military Inspector) may perform end item and delivery examination of all products offered to the commissaries at destination.

F. **LAB TESTING,** Routine laboratory testing will not be performed on any product unless approved by the DeCA Contracting Officer or Contracting Quality Assurance Specialist.

G. **SAMPLING PLANS AND ACCEPTANCE CRITERIA FOR EXAMINATION AT DESTINATION.**

Sampling for inspection shall be performed in accordance with ANSI/ASQC Z1.4-1993 Classification of defects found during examination shall be in accordance with Table II. The sample unit shall be one (1) piece as applicable. The lot size shall be expressed in pieces, as applicable and the sample for examination shall be the number of sample units indicated by inspection level S-3. Acceptable Quality Levels (AQLs) expressed in terms of defects per hundred units (DHU) shall be 1.5 for Major defects and 15.0 for Minor defects.

1. **SAMPLING PROCEDURES**

a. Sample units of each primal, sub primal or subcomponent of the market ready cuts will be examined as a separate lot for acceptance inspection. Lot sizes will be determined as the number of each primal, sub primal or subcomponent of the market ready cut received. A sample unit shall be one unit of product (for example, IMPS 411, Pork Loin Bladeless) is considered as one unit. Sample units will be selected from the following Table.

**SAMPLING PLAN**

<u>Lot Size</u>	<u>Sample Size</u>	<u>Defects</u>	
		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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B. Open package inspection (OPI) may be performed on each sample unit to determine product quality, condition and identity. If weight range determination is required each sample unit will be used for that examination.

**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.

Primary Core Items:

FRESH HAM, Skinned, Short Shank, Chilled or Frozen as specified; vacuum packaged; IMPS Item No. 402A; Weight Range 14 to 20 lbs; after removal of skin and fat on the outside, the fat exposed by removal of the skin shall be trimmed not to exceed 1/4 inch in depth at any point which is 1 1/2 inches or more from the skin edge, except at the tail end of pelvic area which shall not exceed 1 inch.

PORK SHOULDER, PICNIC, Chilled or Frozen as specified; IMPS Item No. 405; Weight Range 6 to 9 lbs.; maximum fat thickness, measured at the center of the butt side, shall not exceed 1/4 inch.

PORK SHOULDER, BOSTON BUTT, Bone-in, Chilled or Frozen as specified; IMPS Item No. 406; weight Range 4 to 9 lbs

PORK LOIN, BLADELESS, Chilled or Frozen as specified; IMPS Item No. 411; Weight range 14 to 24 lbs.; Diaphragm and hanging tender removed, spinal cord must be removed; Separation from shoulder by straight cut at the 2nd rib. Rib length 3.9", not to exceed 4.1", measured at the 3rd rib from the sirloin end, straight across from the junction of the rib and vertebra to the sawed edge **OR** as stated in IMPS description for normal belly/loin separation.

PORK LOIN, Center-Cut, 8 Ribs, Bone-in, Chilled or Frozen as specified; IMPS Item No. 412; Weight Range 8 to 13 lbs.

PORK LOIN, Center-Cut, 8 Ribs, Boneless, Chilled or Frozen as specified; IMPS Item No. 412B; Weight Range 5 to 9 lbs.; Tenderloin, all bone, and cartilage shall be removed

PORK TENDERLOIN, Side Muscle Off, Chilled or Frozen as specified; IMPS Item No. 415; Weight Range 1.25 lbs and down

PORK SPARERIBS, Chilled or Frozen as specified; IMPS Item No. 416; Weight Range 4.5 lbs. and Down, 3 pcs per vac pack

PORK SPARERIBS, Chilled or Frozen as specified; IMPS Item No. 416; Weight Range 4.5 lbs. and Down, 1 pc per vac pack

PORK SPARERIBS, Chilled or Frozen as specified; IMPS Item No. 416; Weight Range 4.5 LBS to 6 LBS, 1 pc per vac pack



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PORK SHOULDER HOCKS, Chilled or Frozen as specified; IMPS Item No. 417;  
Weight Range 3/4 to 1 1/2 lbs.

PIG'S FEET, FRONT, Chilled or Frozen as specified; IMPS Item No. 420;  
Weight Range 3/4 to 1 1/2 lbs., each foot.

PORK NECK BONES, Chilled or Frozen as specified; IMPS Item No. 421; Weight  
Range 3/4 to 1 lb.

PORK SPECIALTY ITEMS, Chilled or Frozen as specified; Item will be  
prepared as required in the contract.

SPOT BUYS. Spot buys are special offers from the contractor. The  
contracting officer or their representative may waive product requirements.  
Inspection personnel should check with ordering officer for requirements.