

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR GRILLED
CHICKEN FILLET-STYLE,
FULLY COOKED, FROZEN**

Agricultural Marketing Service (AMS)
[Livestock and Poultry \(LP\) Program](#)
Food Safety and Commodity Specification (FSCS) Division
[Room 3932 S-Bldg, Phone: 202-690-3148](#)

Supersedes: FPPS Grilled Chicken Fillet-Style February
2018 – Changes from previous requirements
in [blue](#)

Effective: [September 2019](#)

100 ITEM DESCRIPTION

101 Grilled Chicken Fillet-Style, Fully Cooked, Frozen (110921) – [This item is produced from ready-to-cook boneless, skinless, **marinated** chicken breast meat with a whole breast fillet appearance for use as sandwiches or a stand-alone item. Portion Weight shall meet the 2.0 Meat/Meat Alternate. Six \(6\) 5-pound or three \(3\) 10-pound immediate containers \(packages\) shall be packed in a 30-pound \(net weight\) shipping container. Each delivery unit shall consist of 1,300 cases and 39,000 pounds.](#)

200 APPLICABLE DOCUMENTS

- 210** The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS-Grilled Chicken Fillet-Style, Fully Cooked, Frozen – [September 2019](#):
- 210.1** [AMS/LP Program](#)/Quality Assessment Division (QAD) Policies and Procedures.
- 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 – Domestic Programs \(MSCP-D\) and Solicitation.](#)

300 CHECKLIST OF REQUIREMENTS

- 310** Domestic Products – Refer to the current [MSCP-D](#).
- 320** Food Defense – Refer to the current [MSCP-D](#).

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 The commodity shall not be processed or packaged more than 60 days prior to the first date of the delivery period for each sales order.
- 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.*). The AMS Grader shall be responsible for certification of compliance with the requirements of this FPPS for chilled chicken carcasses and parts; [preparation](#), formulation, [marination](#), cooking; freezing; packaging and packing; labeling and marking; net weight; and checkloading.
- 541 AMS Certification – USDA/AMS/[LP Program's](#) QAD field office or the Director of QAD, [LP Program](#), AMS, USDA, Room [3932-S](#), STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-[5705](#).
- 542 [QAD Policies and Procedures](#) – All steps in the manufacturing process [including](#) quality and compliance with product requirements shall be under the direct supervision of an AMS Grader [utilizing](#) QAD Policies and Procedures. The AMS Grader may also select samples for laboratory analyses or inspect the commodity at any point [including](#) in transit and after delivery to point of destination.
- 543 Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.
- 543.1 Sub-Lot – Contractor shall clearly identify sub-lot size and maintain the identity and traceability of each sub-lot.
- 550 Chicken from Other Plants – Chicken carcasses and parts may be transferred or obtained from other processing plants provided it:
- 550.1 has been processed, handled, and identified in accordance with this FPPS, and

- 550.2 complies with the freshly harvested, organoleptic, temperature, and other applicable requirements of this FPPS as evidenced by USDA certification. USDA certification may occur either at the plant of origin or at the receiving plant.
- 551 Type, class, and specific name of the product, part, boneless, skinless part or meat; [harvest](#) date or date placed in frozen storage, as applicable; and the USDA-assigned plant number shall be shown on each shipping container.
- 551.1 Meat – Boneless, skinless chicken breast meat freshly harvested broiler/fryer chickens (AMS 70.201(c)) or parts (AMS 70.210).
- 552 The chilled chicken and parts shall maintain an internal product temperature between 26 °F (-3.3 °C) and 40 °F (4.4 °C) during transit, from plant origin to destination.
- 560 Meat Time Requirements – The chilled commodity shall be processed, packaged, packed, and placed in a freezer within 7 calendar days after the harvest date.
- 561 Frozen meat may be used when:
- 561.1 produced from freshly harvested chicken;
- 561.2 packaged to protect against quality deterioration during frozen storage and identified so that the time in storage and the class, kind, and specific deboned chicken product can be determined;
- 561.3 held no more than 180 days in frozen storage, and
- 561.4 product shows no evidence of thawing and refreezing or freezer deterioration. [After tempering, the meat shall be used to produce the finished cooked commodity within 48 hours. The temperature of the meat shall not exceed 40 °F \(4.4 °C\) during the tempering process.](#)
- 562 Other than the final freezing process for finished, packaged commodity, the commodity shall not be derived from chicken [breast](#) meat that has been frozen more than one time.
- 563 Maximum Temperature – The temperature of the meat shall not exceed 55 °F (12.8 °C) at any time during the preparation or processing into the commodity.
- 564 Boneless, skinless chicken breasts shall be in recognizable portions; that is, complete breasts, or breasts with no more than one-half of the meat missing.
- 564.1 Chicken breast meat trimmings that are removed from the chicken breasts during the boning and trimming process may be used if they represent no more than 15 percent of the total weight of the chicken breast meat as specified in the formulation section.

- 565 Cooling Requirements – **Chicken** breast meat which is not used in the commodity on a continuous basis after deboning shall be cooled by cooling methods or media to continuously lower and ensure that the internal product temperature is between 26 °F (-3.3 °C) and 40°F (4.4 °C).
- 565.1 Cooling Medium – Cooling methods and media (e.g., liquid carbon dioxide (CO₂), dry ice or liquid nitrogen (N₂)) may be used to maintain the temperature of meat.
- 565.2 Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature of meat shall not be incorporated into the commodity. Liquid associated with normal product purge is acceptable.
- 566 Organoleptic Requirements and Meat Defects – Prior to marinating, a sample of 30 pieces of boneless, skinless breast meat and 2 pounds of breast trim (as applicable) shall be drawn and examined for the defects, shown in Table 1, before it is used in the formula. The frequency of sampling and the number of defects allowed shall be those outlined in the QAD's Sample Plan Level-1 for boneless, skinless breasts and Sample Plan Level 2 (SPL-2) for breast trim (Table 2). If the sample has more defects than the maximum tolerance for the sample plan, the meat the sample represents shall be rejected.
- 567 Unacceptable Meat – Mechanically separated (comminuted), finely ground, flaked, or finely chopped chicken **breast** meat.
- 568 Bones and Skin (Table 1) – Shall be removed from the meat before use.
- 568.1 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.
- 570 Size Reduction – Breast Trimmings shall be reduced in size through a plate size of 0.375 (3/8 inch) diameter.
- 570.1 Additionally, the equipment shall be designed to extract and discharge bone, bone-like material, cartilage, etc., simultaneously with size-reduction. The system shall provide a continuous flow of discharge material during size-reduction. The discharge material shall not be used in the commodity produced under this FPPS.
- 570.2 Breast trim that is size-reduced using equipment designed to extract and discharge the material listed above shall be examined for bone, bone-like material, cartilage (gristle), cartilage-like material, or hard tendons or tendonous material after size reduction only. Regardless of the size-reduction system used, breast trim shall be examined for skin, blood clots, and discolorations prior to size reduction.
- 571 Size-Reduced Meat Organoleptic Requirements and Defects
- 571.1 **S**ize-reduced trim meat shall be examined in the fresh state on a continuous basis for the organoleptic requirements listed in Table 2 prior to formulation. If the product does not comply with the organoleptic requirements, it shall be rejected for use under this FPPS.

- 571.2 A 2-pound sample of size-reduced trim meat shall be drawn and examined in the fresh state for the defects listed in Table 2 prior to formulation.
- 571.2.1 If the sample of size-reduced trim meat contains bone or bone-like material, or has more meat defects (listed in Table 2) than the maximum tolerance for SPL-2, the product the sample represents shall be rejected for use under this FPPS.
- 572 Temperature Requirements – Size-reduced meat or trim which is not used in the chicken fillet on a continuous basis, shall be cooled by using cooling methods or media (e.g., use of liquid CO₂, dry ice or liquid N₂) that ensure the internal product temperature is between 26 °F (-3.3 °C) and 40°F (4.4 °C).
- 572.1 Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature of meat or trim shall not be incorporated into the size-reduced product. Liquid associated with normal product purge is acceptable. No frozen or previously frozen size-reduced meat or trim may be used in the chicken fillet-style.
- 573 Processing Sequence – Size reduction; formulation; mixing; marinating; portioning, cooking, cooling; packing; and freezing of the commodity shall be a continuous process.
- 573.1 Marinated product may be held overnight between 26 °F (-3.3 °C) and 40 °F (4.4 °C) until cooking.
- 574 Formula – The commodity shall be produced from not less than 85 percent marinated boneless, skinless chicken breast meat and no more than 15 percent marinated boneless, skinless chicken breast trimmings.
- 574.1 Tenderloins that are torn, ragged, or mangled may be used as part of the 85 percent marinated boneless, skinless chicken breast meat and be no more than 15 percent. Tenderloin “tops” from the trimming process shall not be used.
- 574.2 Marinade – Chilled boneless, skinless meat shall be marinated in a solution of water, processing aids, and phosphates before cooking.
- 574.2.1 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).
- | | |
|---------------------------------------|---------------|
| Water (minimum) | 88.75 percent |
| Added Processing Aids (up to) | 8.00 percent |
| Phosphate (sodium or potassium up to) | 3.25 percent |
- 574.3 Processing aids (e.g., anti-caking, anti-dusting agents, or other manufacturing aids) are allowed. If processing agents are used, the ingredients and amount of ingredients listed in the formulation shall remain the same.

- 574.4 Seasoning and Ingredients – Seasonings and other ingredients shall be used to produce a chicken fillet-style with mild flavor profiles suitable for institutional feeding systems and shall comprise no more than 2 percent of the raw formula.
- 574.4.1 The 2 percent of seasoning and ingredients shall be considered as part of the not to exceed 15 percent marinade.
- 574.5 Monosodium Glutamate (MSG), soy and gluten-containing ingredients are not allowed.
- 574.6 Sodium Requirement – The sodium content of the cooked commodity shall be no more than 350 mg per 100 g basis as evidenced by the Nutrition Facts Panel.
- 574.7 Only raw marinated, or undercooked marinated boneless, skinless breast meat may be reprocessed by cooking.
- 575 Meat/Meat Alternate (M/MA) – Grilled Chicken Fillet-Style M/MA shall be 2.0 ounces.
- 580 Cooking, Grill Markings, and Freezing
- 580.1 All products shall be fully cooked in accordance with FSIS regulations.
- 580.2 Grilled Chicken Fillet-Style shall exhibit a shape of a natural chicken fillet and have a finished portion weight of 2.40 – 3.0 ounces.
- 580.3 Grill Marks – At least one side of the chicken fillet-style shall have grill (char) marks.
- 580.4 Individually frozen commodity exiting an in-line chilling/freezing system shall be packaged and placed in a freezer. 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.
- 580.4.2 Individually frozen commodity exiting an in-line freezing system with internal product temperatures 10°F (-12.2°C) or lower is compliant with the 24-hour freezing requirement.
- 580.5 All finished product shall meet the organoleptic requirements listed in Table 3.
- 590 Metal Detection – The commodity shall be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to, stainless steel shavings, metal clips, metal fragments from cutting equipment, and pieces of metal according to QAD policies and procedures.
- 591 Equipment – All equipment used to produce chicken fillet for USDA shall be maintained and routinely checked for optimal performance.

600 PACKAGING AND PACKING

- 610 Packaging – All packaging material shall comply with FSIS regulations (9 CFR § 381.144 [Packaging Materials](#)). [Chicken fillets shall be packed](#) in polyethylene-film bags with a wall thickness of not less than 2 mil (0.002 inch) [and sealed \(tamper-evident\)](#).
- 610.1 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.
- 610.2 [The chicken fillets shall be packaged in a manner that allows for separation of the fillets after freezing. Separation may be achieved by commercially acceptable methods.](#)
- 611 Metal wire ties, paper-coated wire ties, or staples [shall](#) not be used for sealing [polyethylene-film](#) bags.
- 612 Closure methods shall be approved by a QAD representative.
- 620 Packing – Six [\(6\)](#) 5-pound or three [\(3\)](#) 10-pound immediate containers (packages) shall be packed in a 30-pound (net weight) shipping container.
- 621 [The Contracting Officer may designate a specific packing orientation in the Solicitation.](#)
- 630 Shipping containers shall be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.
- 630.1 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.

700 LABELING

- 710 Shipping containers [shall](#) comply with the National Motor Freight [Classification, or the Uniform Freight Classification, as applicable](#). [Both immediate \(packaging material\) and shipping containers shall be labeled to include all information required by FSIS regulations.](#)
- 720 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>

- 730 Nutrition Facts, Ingredients and Allergen Statements shall be on shipping containers. 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 _____. For additional guidance refer to the [applicable FSIS Compliance Guidelines](#).
- 740 Commercial ([retail, consumer](#)) labeling or USDA labeling shall be used. When commercial or USDA labeling is selected, the 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.
- 741 Commercial ([retail, consumer](#)) Labeling Requirements
- 741.1 Labels shall be the processor's own commercial ([retail, consumer](#)) label.
- 741.2 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/AMS before production begins for the contract(s).
- 742 USDA Labeling Requirements
- 742.1 Labeling and marking information shall be water-fast, non-smearing, of a contrasting color, clear and readable.
- 742.2 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 **EXHIBIT 1**.
- 742.3 Each immediate container ([packaging material](#)) and shipping container is required to have a traceability code that is traced back to establishment number, production lot, and date.
- 742.4 [Universal Product Code \(UPC\)](#) – 1 07 15001 10921 4.

- 743 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.
- 750 Unacceptable Labeling
- 751 Commercial (retail, consumer) labels that do not have a processor traceability system and code.
- 752 Commercial (retail, consumer) labeling traceability coding and systems that have not been reviewed by a QAD representative.
- 753 Distributor Commercial (retail, consumer) Labels
- 754 Two or more different commercial (retail, consumer) labels in the same delivery unit.
- 755 Commercial (retail, consumer) labels and USDA labels in the same purchase unit.
- 760 Free Along Side (FAS) Vessel Deliveries
- 761 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, permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed 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 Tolerance for Defects – If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable QAD sample plan, the delivery unit shall be rejected.
- 840 A delivery unit shall consist of 1,300 cases with a net weight of 39,000 pounds.
- 841 Each delivery unit shall be examined for compliance with the net weight requirements at time of checkloading.
- 842 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 LP Program's instructions for this FPPS.

- 850 Loading and Shipping Frozen Commodity
- 851 Visual Inspection – Frozen cooked commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.
- 852 Internal Product Temperature
- 852.1 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.
- 852.2 Optional Temperature Verification – 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 [LP Program's](#) instructions for this FPPS.
- 860 Inspection and Checkloading [Requirements](#)
- 861 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.
- 862 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 [MSCP-D](#), 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 Refer to the current [MSCP-D](#).

- 1011 In addition, each shipping container shall be identified with a USDA Contract Compliance stamp. 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.
- 1011.1 As an alternative to stamping, the contractor may preprint the stamp on the shipping container or label. Prior approval by QAD is required before using this alternative method.
- 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 – The certificate shall be placed in the railcar or trailer for easy access to the AMS Grader, warehouseman, or consignee, as applicable.
- 1012.2 Trucks – The driver shall, upon delivery, give the certificate to the AMS Grader, warehouseman, or consignee, as applicable.
- 1020 Loading and Sealing of Vehicles, Delivery Notification, and Split Deliveries
- 1021 Refer to the current [MSCP-D](#).
- 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.
- 1120 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.
- 1130 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).
- 1130.1 Commodity not meeting this requirement shall be rejected for use under this FPPS.
- 1200 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION**
- 1210 Product Assurance – Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the [MSCP-D](#) and Solicitation.
- 1220 Waiver [and/or Contract Amendment](#) Requests – Contractor shall submit all waiver [and/or contract amendment](#) requests directly to the [Commodity Procurement Program \(CPP\)](#) Contracting Officer for review and determination. Full list of [CPP](#) contacts can be found [at](#):

<https://www.ams.usda.gov/sites/default/files/media/AMSCommodityProcurementStaffContactList.pdf>

- 1230 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.

TABLE 1
Organoleptic Requirements and Defects for Meat

Organoleptic Requirements:	Meat shall: (a) not be rancid; have a fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign or off-odors; not contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood); or show evidence of mishandling or deterioration; and (b) have a bright color and show no evidence of dehydration or thawing and refreezing.
Bone:	Presence of bone or hard bone-like material including cartilage.
Meat Defects:	A boneless, skinless breast or tenderloin with more than one-half of the meat missing.
	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.
Tendon or tendonous material:	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.
Skin Defect:	Presence of skin.

TABLE 2
Organoleptic Requirements and Defects for Size-Reduced Meat and Trim Meat

Organoleptic Requirements:	Meat shall: (a) not be rancid; not have a fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign and off-odors; not contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood); or show evidence of mishandling or deterioration; and (b) have a bright color.
Defects – Meat and Trim	Bone or bone-like material.
	Cartilage (gristle) or cartilage-like material, or hard tendons or tendonous material.

TABLE 3
Organoleptic Requirements for Finished Chicken Fillet

Organoleptic Requirements:	Commodity shall: (a) not be rancid; not have a metallic, overcooked, burnt, scorched, bitter, oxidized, stale, fruity, beany, oily, soapy, or other flavors or odors foreign to properly prepared and cooked chicken fillet; and (b) not contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood).
Examined after cooking prior to freezing.	Commodity shall: (a) not be dry; that is, it shall not lack moistness or be devoid of moisture; and (b) shall have the appearance of a fully cooked product. Meat that appears uncooked or undercooked is not acceptable under this FPPS.

EXHIBIT 1

USDA Labeling Information for **Grilled Chicken Fillet-Style**

Labeling information shall be printed on the principal display panel of each shipping container. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The type of meat used shall be printed on each shipping container. The UPC symbol and **1 07 15001 10921 4** shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol shall be a minimum of 2.25 inches (5.72 cm) in height and printed on the principal display panel or **top panel**. The processor's name, address, and phone number shall be printed on the principal display panel or **top panel**. The processor's name and address shall indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints. **The statement, "PERISHABLE-KEEP FROZEN, KEEP AT 0°F (-17.8 °C) OR LOWER TEMPERATURE" shall be printed on the top panel.**



Frozen Fully-Cooked Boneless, Skinless Chicken Meat **GRILLED CHICKEN FILLET-STYLE**

Ingredients:
(Food Allergen Statement
Shall Be Placed Here)

Processor's
Name, Address, and Phone

Nutrition Facts Label
Shall Be placed Here

KEEP FROZEN

Bags Net Weight
30 LBS. (13.61 KG)

DATE PACKED: Month, Day, and Year
UPC Symbol and **1 07 15001 10921 4**