

Sample Food Specifications

Meat/Meat Alternate Components

All meat and meat products shall be from plants under continuous U.S. Department of Agriculture (USDA) processing and inspection and shall be so identified.

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| 1. Beef Bologna | Meets Institutional Meat Product Specification No. 801, sliced half-ounce each piece, beef, pork (beef is predominant), no meat byproducts, cereals, or extenders. |
| 2. Beef Salami | Meets Institutional Meat Product Specification No. 804, sliced half-ounce each piece, beef, pork (beef is predominant), no peppercorns, no meat byproducts, cereals, or extenders. |
| 3. American Pasteurized or Swiss Processed Cheese | Sliced one-ounce pieces. |
| 4. Beef Frankfurter | Meets Institutional Meat Product Specification No. 800. Beef only— containing skeletal meat only, no binders, extenders, or byproducts used. Not more than 30 percent fat. Each frankfurter must weigh two ounces raw. |
| 5. Oven-Fried Chicken Leg | Breaded, fried U.S. Grade A. The batter/breading shall consist of a flour-type base with other ingredients as needed to produce desirable texture, flavor, and color. The pickup of batter and breading prior to frying shall be approximately 14–16 percent of the weight of the chicken. Chicken should be processed in vegetable oil for at least two minutes at 325°F. The finished fried chicken should have an internal temperature of 185°F (dark meat). After frying, the chicken should be immediately chilled and quick-frozen. The finished product should be uniformly covered with batter and breading and have a uniform brown color. The product should be free from burnt areas. The edible portion of the chicken exclusive of breading, skin, and bone must be two ounces cooked weight. |
| 6. Peanut Butter Graham Cracker Sandwich | The weight of the peanut butter shall be 2.3 ounces. The graham crackers, made with enriched flour, shall weigh .9 ounces. |
| 7. Chopped Ham Lo | Sliced in one-ounce pieces. Meat byproducts may not be used. Made from cured ham. |
| 8. Turkey Roll | Processed from U.S. Grade II or better quality. Each roll shall be composed of natural proportions of light and dark turkey meat and skins of turkeys (not to exceed 15 percent of total weight). The product shall be free of all tendons, cartilages, large blood vessels, blood clots, and discolorations. Moisture content 69–72 percent of cooked product. |
| 9. Luncheon Meat | Meets Institutional Purchase Specification No. 805, no meat byproducts or nonfat dry milk can be added, sliced one-ounce portions. |

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| 10. Pizza | Sausage and cheese with tomato sauce shall contain .5 ounces cooked meat, 1.5 ounces cheddar cheese, 1.6 ounces enriched pizza crust (size 4" x 6"), 1.4 ounces of tomato sauce. Each portion shall weigh five ounces. |
| 11. Beef Patty | Meets Institutional Meat Purchase Specification No. 1136, Beef U.S. Grade Good or Better not to exceed 25 percent fat, 2.67 ounce patty, six patties per pound, no soy, meat byproducts, binders, or extenders. Meat shall be free of bone. |
| 12. Roast Beef | Sliced U.S. Choice—when specified wafer thin, shall not be less than eight slices per two-ounce portion. |
| 13. Meat Loaf | Sliced in one-ounce portions per two-ounce sandwich; percentage of additives of protein (meat or vegetable protein) may be counted in the total protein allowance. |

Fruit/Vegetable Components

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| 1. Pineapple Juice | Must be 100 percent fruit juice, unsweetened, U.S. Grade A, packed in individual containers of four ounces each. |
| 2. Diced Peaches in Gelatin | Peaches, cling, diced U.S. Grade 8, light syrup, drained volume of peaches equaling ¼ cup in six ounces of lime gelatin. |
| 3. Polish Dill Pickles | U.S. Grade 8 or better, whole pickles, size of each (medium) pickle 2¾" to 3½", uniform in size and shape, texture firm and crisp, no soft, slippery, or hollow sites. Pickles free from objectionable odors (¼ cup serving). |
| 4. Pears | U.S. Grade 1. Size medium, 135 or 150 count (2½" diameter) well formed, smooth fruit, free from scars. Pears shall not be shriveled near stem (½ cup serving). |
| 5. Banana | 100–125 count. Fruit shall be plump, firm, bright colored, free from scars and bruises. There shall be no discolored skins (½ cup serving). |
| 6. Carrots/Pineapple in Orange Gelatin | Shredded carrots—good orange color, free of green color. Crushed pineapple—drained, U.S. Grade 8 packed in juice. It shall be reasonably free from defects and blemishes and have uniform ripeness (¼ cup serving before gelatin is added). |
| 7. Apple Juice | Shall be 100 percent juice. U.S. Grade A, unsweetened, packed in individual containers of four ounces. |
| 8. Fruit Cocktail | U.S. Grade 8, light syrup. Fruit cocktail should contain not less nor more than: <ul style="list-style-type: none"> • 30–50 percent peaches • 25–45 percent pears • 6–16 percent pineapple • 6–20 percent grapes (seedless) • 2–6 percent cherries |
| 9. Orange Juice | 100 percent orange juice, unsweetened, four-ounce portion. |
| 10. Applesauce | Sweetened, spiced with cinnamon. U.S. Grade A fancy, made from comminuted apples. The product shall be free of off flavors, seeds, flecks from bruised portions, peels, or inedible tissue. |
| 11. Raisins | Dehydrated, regular moisture Thompson seedless, individual packages of 1.3 ounces, U.S. Grade A, small (¼ cup serving). |

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| 12. Nectarine | 80 count, medium size, 2½" diameter fruit shall not be hard, dull, or shriveled (½ cup serving). |
| 13. Pineapple/Orange Juice | U.S. Grade A unsweetened, 100 percent juice, packaged in individual containers of four fluid ounces. |
| 14. Fresh Peach | 84 count, small, 2½" diameter, fruit shall be firm, not hard, with a yellowish cast rather than distinctly green (⅓ cup serving). |
| 15. Apples | U.S. Grade 1 2¾" diameter, 100 count red delicious, Jonathan, or golden delicious (½ cup serving). |
| 16. Oranges | Medium orange; California or Arizona, 113 count; Florida or Texas, 125 count (½ cup serving). |
| 17. Cole Slaw | ¼ cup raw chopped vegetable with vinegar and oil or sweet and sour dressing. |
| 18. French Fries | Made with U.S. Grade A potatoes, ⅝" diameter, 3" long, straight cut, oven brown. |
| 19. Plums | 2" diameter (two per serving) fairly firm to slightly soft stage of ripeness (½ cup serving). |

Grain/Bread Components

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| 1. Spolentino Bun | Enriched, need size and weight of product. |
| 2. Frankfurter Bun | Enriched flour, each roll weighs 40 grams or 1.4 ounces. |
| 3. Dinner Roll | 2½" to 3" inches diameter. Enriched flour with a minimum weight of 25 grams. |
| 4. White Bread | From enriched flour, must contain 62 percent total solids, weight of each slice must be 28 grams or one ounce. Loaf: Pullman Sandwich sliced—16 slices per pound. |
| 5. Kaiser Roll | 2½" to 3" diameter. Made from enriched flour. One roll must weigh 57 grams or two ounces. |
| 6. Wheat Bread | Made from whole wheat flour and enriched white flour. Each slice must weigh 28 grams or one ounce. |

Condiments

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| 1. Salad Dressing Packet | Specify weight of package. |
| 2. Mustard Packet | Specify weight of package. |
| 3. Ketchup Packet | U.S. Grade A—specify weight of package. |
| 4. Jelly Packet | Specify flavor and weight of package. |

Milk

1. Unflavored, whole, eight fluid ounces in half-pint cartons, homogenized, pasteurized, vitamin A and D fortified. Meets state, local, and federal specifications, Grade A.
2. Flavored, whole, eight fluid ounces in half-pint cartons, flavored with chocolate or cocoa, homogenized, pasteurized vitamin A and D fortified. Meets state, local, and federal specifications, Grade A.

These specifications have been prepared as a guide for developing food specifications for your contract. Choice Plus is a USDA reference guide on foods and ingredients to assist purchasers in developing food specifications consistent with nutritional goals and knowledge.

You may add or delete any item(s) that applies to the menu cycle developed for your program.