

SECTION CC-1 ITEM DESCRIPTION

PCR-C-023 CHICKEN BREAST FILLET WITH RIB MEAT, CHUNKED AND FORMED, BREADED, IN TOMATO SAUCE, WITH CAVATELLI, PACKAGED IN A FLEXIBLE POUCH, SHELF STABLE

Each component is consumed by combat personnel under worldwide environmental extremes as part of an operational ration, and is a source of nutritional intake. It is essential that this item be produced in accordance with good commercial practice to attain high standards of appearance, odor, flavor, and texture so that high levels of troop acceptance are achieved.

C-2 PERFORMANCE REQUIREMENTS

A. Production standard. A sample shall be subjected to first article or product demonstration model inspection as applicable, in accordance with the tests and inspections of Section E of this Performance-based Contract Requirements document.

B. Commercial sterility. The packaged food shall be processed until commercially sterile.

C. Shelf life. The packaged food shall meet the minimum shelf life requirement of 36 months at 80°F.

D. Appearance.

(1) Chicken. The chicken breast fillet shall be chunked and formed chicken breast meat with rib meat. The chicken breast fillet shall be evenly breaded and shall have a golden brown color. The chicken breast fillet shall be similar to a natural chicken breast shape and shall be intact. The chicken breast fillet shall be free of bone or bone fragments, skin, cartilage, coarse connective tissue, tendons or ligaments, and discolored meat.

(2) Sauce. The sauce shall be red to reddish-brown in color and shall be typical of a cooked tomato-based sauce with crushed tomato pieces and may contain flecks of herbs and spices.

(3) Cavatelli or small shell pasta. The cavatelli or small shell pasta shall be enriched macaroni product. The pasta shall be off white in color. The pasta shall be intact, distinct, and separate.

(4) General. The finished product shall be a breaded chicken breast fillet in tomato-based sauce with cavatelli or small shell pasta. The packaged food shall be free from foreign material such as, but not limited to dirt, insect parts, hair, wood, glass, or metal.

E. Odor and flavor.

(1) General. The packaged food shall have an odor and flavor characteristic of chicken breast fillet in a tomato-based sauce with a mild Italian flavor. The cavatelli or small shell pasta shall have a characteristic odor and flavor.

(2) Foreign. The packaged food shall be free from foreign odors and flavors such as, but not limited to, burnt, scorched, rancid, sour, or stale.

SECTION C CONTINUEDF. Texture.

(1) Chicken. The chicken breast fillet shall simulate the hardness (initial bite) and chewing characteristics that are normally found in a tender, whole muscle chicken breast. The chicken breast fillet shall be moist.

(2) Cavatelli or small shell pasta. The cooked cavatelli or small shell pasta shall be slightly soft to slightly firm.

(3) Sauce. The sauce shall be moderately thick with pieces of tomato.

G. Weight.

(1) Net weight. The average net weight shall be not less than 8.0 ounces. No individual pouch shall contain less than 7.5 ounces.

(2) Drained weight.

a. Chicken. The weight of the unbreaded chicken breast fillet shall be not less than 1.8 ounces.

b. Cavatelli or small shell pasta. The drained weight of cavatelli or small shell pasta in an individual pouch shall be not less than 1.8 ounces.

H. Palatability. The finished product shall be equal to or better than the approved first article when applicable, or other approved model in palatability and overall appearance.

I. Nutrient content.

(1) Protein content. The protein content shall be not less than 7.0 percent.

(2) Fat content. The fat content shall be not greater than 8.0 percent.

(3) Salt content. The salt content shall be not greater than 1.2 percent.

C-3 MISCELLANEOUS INFORMATION

THE FOLLOWING LIST OF INGREDIENTS IS PROVIDED FOR INFORMATION ONLY. THIS IS NOT A MANDATORY CONTRACT REQUIREMENT.

A. Ingredients. Water, breaded chicken breast patty [chicken breast with rib meat, water, seasoning (salt, sodium phosphate, dextrose, natural flavorings) and modified corn starch, breaded with: bleached white flour, wheat flour, salt, yellow corn flour, leavening (monocalcium phosphate, sodium bicarbonate), sodium alginate, dried whey, soy flour, nonfat dry milk, natural flavors, and dried whole eggs, battered with: water, enriched bleached flour(wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin), salt, yellow corn flour, buttermilk, garlic powder, spices, xantham gum and natural flavor, fried in vegetable oil.] Cooked macaroni shells (semolina, water, egg whites, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), crushed tomatoes, diced tomatoes (tomatoes, tomato juice, calcium chloride, citric acid), modified food starch, sugar, chicken broth, minced

garlic (garlic, water, phosphoric acid), salt, spices dehydrated onions, onion powder, oleoresin paprika.

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SECTION D

D-1 PACKAGING

Product shall be filled into pouches and each pouch shall be packed in a carton in accordance with MIL-PRF-44073, Packaging of Food in Flexible Pouches.

D-2 LABELING

Each pouch and each carton shall be labeled in accordance with the Quality Assurance Provisions and Packaging Requirements for MIL-PRF-44073.

D-3 PACKING

Packing for shipment to ration assembler shall be in accordance with the Quality Assurance Provisions and Packaging Requirements for MIL-PRF-44073.

D-4 MARKING

Marking of shipping containers shall be in accordance with the Quality Assurance Provisions and Packaging Requirements for MIL-PRF-44073.

SECTION E INSPECTION AND ACCEPTANCE

Inspection for packaging, labeling and packing, and marking shall be in accordance with the Quality Assurance Provisions and Packaging Requirements for MIL-PRF-44073.

E-6 QUALITY ASSURANCE PROVISIONS (PRODUCT)Definitions.

(1) Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

(2) Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

(3) Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

Quality Assurance Provisions.

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required.

A. Classification of inspections. The inspection requirements specified herein are classified as follows:

(1) Production standard inspection. The first article or product demonstration model shall be inspected in accordance with the provisions of this Performance-based Contract Requirements document and evaluated for overall appearance and palatability. Any failure to conform to the performance requirements or any appearance or palatability failure shall be cause for rejection.

(2) Conformance inspection. Conformance inspection shall include the product examination and the methods of inspection cited in this section.

\* B. Product examination. The finished product shall be examined for compliance with the performance requirements specified in Section C of this Performance-based Contract Requirements document utilizing the double sampling plans indicated in ANSI/ASQC Z1.4 - 1993. The lot size shall be expressed in pouches. The sample unit shall be the contents of one pouch. The inspection level shall be S-3 and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 1.5 for major defects and 4.0 for minor defects. Defects and defect classifications are listed in Table I. For drained weight inspection, a separate set of pouches shall be selected from the lot using the same sampling criteria as above. The pouches shall be immersed in 140°F to 190°F water for 10 minutes prior to the drained weight inspection.

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TABLE I. Product defects 1/ 2/ 3/

Category		Defect
<u>Major</u>	<u>Minor</u>	
		<u>Appearance</u>
101		Bone or bone fragments measuring more than 0.30 inch in any dimension
102		Chunked and formed chicken breast fillet not chicken breast meat with rib meat
	201	Chicken breast fillet not similar to a natural chicken breast shape or not intact
	202	Chicken breast fillet not evenly breaded or not golden brown color
	203	Total weight of skin, cartilage, coarse connective tissue, tendons or ligaments, and discolored meat, more than 0.20 ounces
	204	Color of sauce not red to reddish-brown
	205	Sauce not typical of a tomato-based sauce with pieces of crushed tomato
	206	Pasta not cavatelli or small shell type
	207	Pasta not off white in color
	208	Pasta not intact, distinct or separate
		<u>Odor and flavor</u>
103		Odor or flavor not of cooked chicken and cooked pasta in a tomato-based sauce
	209	Sauce not a mild Italian flavor
		<u>Texture</u>
	210	Chicken breast fillet not similar to initial bite and chewing characteristics of a tender, whole muscle chicken breast
	211	Chicken breast fillet not moist
	212	Pasta not slightly soft to slightly firm
	213	Sauce not moderately thick with tomato pieces
		<u>Weight</u>
	214	Net weight of an individual pouch less than 7.5 ounce <u>4/</u>
	215	Weight of the unbreaded chicken breast fillet less than 1.8 ounces

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1/ Presence of any foreign material such as, but not limited to dirt, insect parts, hair, wood, glass, metal), or foreign odors and flavors such as, but not limited to burnt, scorched, rancid, sour, or stale shall be cause for rejection of the lot.

2/ Finished product not equal to or better than the approved first article, when applicable, or other approved model in palatability and overall appearance shall be cause for rejection of the lot.

3/ Verification of the enriched macaroni product shall be with the statement of ingredients on the label.

4/ If the sample average net weight is less than 8.0 ounces, the lot shall be rejected.

C. Methods of inspection.

(1) Commercial sterility. Testing for commercial sterility shall be in accordance with MIL-PRF-44073.

\* (2) Shelf life. The contractor shall provide a certificate of conformance that the product has a 3 year shelf life when stored at 80°F. Government verification may include storage for 6 months at 100°F or 36 months at 80°F. Upon completion of either storage period, the product will be subjected to a sensory evaluation panel for appearance and palatability and must receive an overall score of 5 or higher based on a 9 point hedonic scale to be considered acceptable.

(3) Net weight. The net weight of the filled and sealed pouches shall be determined by weighing each sample on a suitable scale tared with a representative empty pouch. Results shall be reported to the nearest 0.1 ounce.

(4) Drained weight. The pouch contents shall be poured into a flat-bottom container. A minimum of three times the volume of the pouch of 180°F to 190°F water shall be added to the container so as to cover the contents. The contents and water shall be gently agitated so as to liquefy rendered fat and to remove the sauce without breaking the chicken breast fillet or cavatelli. The contents shall then be poured into a U.S. Standard No. 7 sieve in a manner that will distribute the product over the sieve without breaking the chicken breast fillet or cavatelli. The sieve area shall be such that the distributed product does not completely cover all the openings of the sieve. The sieve shall be tilted at approximately a 45° angle and allowed to drain for 2 minutes before determining the drained weight by subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest 0.1 ounce.

(5) Nutrient content. The sample to be analyzed shall be a composite of eight filled and sealed pouches, which have been selected at random from the lot. The composited sample shall be prepared (see Note) and analyzed for protein content, fat content, and salt content in accordance with the following methods of the Official Methods of Analysis of AOAC International:

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<u>Test</u>	<u>Method Number</u>
Protein	988.05, 992.15
Fat	922.06
Salt	935.47

Test results shall be reported to the nearest 0.1 percent. Any result not conforming to the requirements specified in Section C of this Performance-based Contract Requirements document shall be cause for rejection of the lot.

NOTE: The USDA will use AOAC method 983.18 for preparation of the sample

SECTION J REFERENCE DOCUMENTS

MILITARY SPECIFICATION

MIL-PRF-44073 - Packaging of Food in Flexible Pouches

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL (ASQC)

ANSI/ASQCZ1.4-1993 - Sampling Procedures and Tables for Inspection by  
Attributes

AOAC INTERNATIONAL

Official Methods of Analysis of the AOAC International

TO: DSCP-HSL (Woloszyn/4435)

Subject: Document changes; PCR-C-023 Chicken Breast Fillet with Rib Meat, Chunked and Formed, Breaded, in Tomato Sauce, with Cavatelli, Packaged in a Flexible Pouch, Shelf Stable; Protein Requirement Deletion (DDC01-011)

1. Based on recent inquiries, the U.S. Army Soldier and Biological Chemical Command, Soldier Systems Center (SBCCOM) and COL Applewhite, Chief Dietician of the Army, have determined that, on a case-by-case basis, the protein requirement in some operational ration entrees could be eliminated. In these instances, reliance on drained weight and other nutritional/analytical requirements was acceptable.

2. SBCCOM requests that DSCP implement the following changes to the subject document for all MRE XXI and pending procurements until the document is formally amended or revised:

In section C-2, para I(Nutrient content): Delete "(1) protein content..." entirely.

In section E-6, para C (5)Nutrient content, lines 3 and 7: delete references to "protein content" and "protein 988.05, 992.15" accordingly.

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