

SAMPLE FOOD SPECIFICATIONS FOR THE SUMMER FOOD SERVICE PROGRAM

Meat-Meat Alternate

All meat and meat products shall be from plants under continuous USDA Processing and inspection and shall be so identified.

1. Beef Bologna Meets Institutional Meat Product Specification #801, sliced half-ounce each piece, beef, pork, (beef is predominant) no meat by-products, cereals, or extenders.
2. Beef Salami Meets Institutional Meat Product Specification #804, sliced half-ounce each piece, beef, pork, (beef is predominant) no pepper corns, no meat by-products, cereals, or extenders.
3. American Pasteurized or Swiss Processed Cheese Sliced one-ounce pieces.
4. Beef Frankfurter Meets Institutional Meat Product Specification #800. Beef only - containing skeletal meat only, no binders, extenders, or by-products 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 pick-up 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 Log Sliced in one-ounce pieces. Meat by-products 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 #805, no meat by-products or nonfat dry milk can be added, sliced one-ounce portions.
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
Beef U.S. Grade Good or Better not to exceed 25 percent fat, 2.67 ounce patty, six patties per pound, no soy, meat by-products, binders, or extenders. Meat shall be free of bone, meets Institutional Meat Purchase Specification #1136.
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

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 1/4 cup in six ounces of lime gelatin.
3. Polish Dill Pickles
U.S. Grade 8 or better, whole pickles, size of each (medium) pickle 2 3/4 " to 3 1/2", uniform in size and shape, texture firm and crisp, no soft, slippery, or hollow centers. Pickles free from objectionable odors (1/4 cup serving).
4. Pears
U.S. Grade #1. Size medium, 135 or 150 count (2 1/2" diameter) well formed, smooth fruit, free from scars. Pears shall not be shriveled near stem (1/2 cup serving).
5. Banana
100-125 count. Fruit shall be plump, firm, bright colored fruit, free from scars and bruises. There shall be no discolored skins (1/2 cup serving).

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| 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 (1/4 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:
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 ounces 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 (1/4 cup serving). |
| 12. Nectarine | 80 count, medium size, 2 1/2" diameter fruit shall not be hard, dull, or shriveled (1/2 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, 2 1/8" diameter, fruit shall be firm, not hard, with a yellowish cast rather than distinctly green (1/2 cup serving). |
| 15. Apples | U.S. #1 2 3/4" diameter, 100 count red delicious, Jonathan, or golden delicious (1/2 cup serving). |
| 16. Oranges | Medium orange; California or Arizona, 113 count; Florida or Texas, 125 count (1/2 cup serving). |
| 17. Cole Slaw | 1/4 cup raw chopped vegetable with vinegar and oil or sweet and sour dressing. |
| 18. French Fries | Made with U.S. Grade A potatoes, 1/8" diameter, 3" long, straight cut, oven brown. |
| 19. Plums | 2" diameter (two per serving) fairly firm to slightly soft stage of ripeness (1/2 cup serving). |

