



United States Department of Agriculture

Agricultural Marketing Service, Specialty Crops Program

COMMODITY SPECIFICATION FOR FROZEN BLACK BEAN BURGER PATTIES — DECEMBER 2024 COMMODITY SPECIFICATION FOR FROZEN VEGETABLES (LATEST VERSION)

General

Contractors must meet all domestic origin requirements in accordance with the latest version of the [AMS Master Solicitation for Commodity Procurement – Domestic Programs \(MSCP-D\)](#), with further clarifications shown below.

All commodities purchased for the USDA Commodity Procurement Program (CPP) must be of 100% domestic origin. This means that products shall have originated entirely from crops grown, processed, packed, stored, and shipped from the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands (hereinafter referred to as the United States) in accordance with responsible commercial practices, during the packing season, and from the crop year(s) specified in the USDA-AMS-CPP Commodity Specification or Solicitation.

When requested, contractors will make all paperwork available to the government that confirms 100% domestic origin traceback from the destination to the origin orchard/field/vineyard/farm/etc., including all steps in the process and a narrative explaining the documentation provided.

The Black Bean Burger patties must also meet all relevant requirements of the Commodity Specification for Frozen Vegetables March 2022 (Or Latest Version) and [Commercial Item Description \(CID\) - A-A-20275A MEAT ALTERNATIVE PRODUCTS, INDIVIDUALLY FROZEN](#).

Type, Style, Product Weight, CN labeling, and Ingredients

1. Type: III – Legume Based
2. Style A – Patty Shaped
3. Product weight 14 – Other - approximately 2.9 - 3.5 oz. individual patties per 30-pound net weight case.
4. Child Nutrition (CN) labeling (VI) - Other (2) – 2.00 oz. meat/meat alternate (M/MA) (rounded down).
 - a. If meat alternate contribution is required, the meat alternative products must be CN labeled and comply with USDA, Food and Nutrition Service (FNS), Child Nutrition

Programs, National School Lunch Programs regulations (7 CFR Part 210, Appendices A and C) and receive FNS final label approval.

5. Ingredients: The Type III meat alternative products must contain: black beans, cooked brown rice, corn, one or more types of soy protein (such as, but not limited to: textured vegetable protein, soy protein isolate, hydrolyzed soy protein, and soy protein concentrate), or other vegetable proteins and vegetable oils (such as, but not limited to: corn, soybean, sesame, canola, sunflower, and safflower).
 - a. Ingredients NOT permitted: dairy ingredients, egg ingredients, or any other ingredients which would render the final product as non-vegan.

Requirements

The Black Bean Burger patties will be deemed acceptable if the following conditions are met:

1. The Black Bean Burger patties must meet relevant requirements of the Commodity Specification for Frozen Vegetables March 2022 (or latest version) and CID A-A-20275A, shown above.
2. Each individual Black Bean Burger patty must be Individually Quick Frozen (IQF) and filled within the primary container (case)/liner so patties are free flowing with only a few patties in the case that are frozen together and cannot be easily separated.
3. Size: Patties must be sized so that one patty meets the equivalent credit of a 2.00 oz. meat/meat alternate (M/MA).
4. Sodium: Not more than 450 mg of sodium per 100 grams of product.
5. Packing and labeling:

Meets the following Commercial Primary Container requirements:

- a. Commercially labeled primary container (case) which contains a new clear poly liner.
- b. The net weight of the filled and sealed (with clear tape) case will be no less than 30 pounds net weight.
- c. A 30-pound net weight primary container (case) may be achieved by shrink-wrapping together two or more lighter weight cases (e.g., shrink-wrapping together three cases, each with a net weight of 10 pounds).
- d. Case must be suitably code marked so that the product can be identified in the event of a recall.

- e. The commercial case must contain labeling that meets all applicable Food and Drug Administration requirements.
- 6. Serviceability and Uniformity: The Black Bean Burger patties must be able to withstand the rigors of thawing, preparation, cooking, holding, and serving in a mass serving environment (school lunch kitchen) with approximately 85-90% of a whole patty remaining visually intact at the time of serving.
- 7. Color: Fairly bright brown hue typical of a Black Bean Burger patty that also contains brown rice and corn with no evident excessive scorching during processing causing a darkened patty.
- 8. Character and Texture: After prepared for serving, the cooked Black Bean Burger patty will be fairly moist and tender and not dry, crunchy, crumbly, hard, chewy, rubbery, or tough.
- 9. Flavor and Odor: After cooking, the Black Bean Burger patty will have no off-flavors or odors and be of typical flavor and odor of a commercially available, mild southwest seasoned flavor, that is not excessively hot or spicy, burger patty.
- 10. Temperature Requirements: The Black Bean Burger patty must be held, tendered, transported, and stored at a temperature of zero (0) degrees Fahrenheit (F.) or lower. Under temporary conditions, such as what may occur at the time of loading or unloading, the product temperature may exceed the (0) degrees F. requirement. However, any lot exceeding a temperature of plus (above) ten (10) degrees Fahrenheit (F.) at the time of loading and receipt at final destination may be rejected by the recipient.
- 11. Truck case count: 1,274 cases

Quality Assurance

The contractor must perform the product testing and quality analysis to ensure that the product meets the requirements of this commodity specification. The results must be evidenced by a signed and dated Certificate of Conformance (COC) on the contractors' company letterhead. See COC requirements' instructions below.

Contractors must notify the Government immediately of lots that fail to meet contract requirements.

A completed and acceptable signed COC must be submitted to the CPP Contracting Specialist and/or Contracting Officer for acceptance.

Material Code

111860 - BLK BEAN BGR PTY IQF 2.0 MMA CTN-30 LB

Certificate Of Conformance Requirements

Must meet requirements of the Master Solicitation (MSCP-D) Section 52.246-15 and any additional requirements/statements shown below.

Certificate of Conformance (COC) Letter Requirements –Black Bean Burger patty

1. Must be on a company letterhead.
2. Signed and dated by a company official.
3. Information required on the COC is shown below.

Use of below wording may be used for your template. All entries must be filled in as applicable.
The certificate shall read as follows:

Certificate of Conformance (COC)

I certify that on _____ [insert date], _____ [insert Contractor's name]
furnished the supplies or services called for by Solicitation No. _____;
Purchase order No. _____; Line-item No. _____. The number of cases
in this shipment is _____ cases.
Case coding: _____
Date of final pack: _____
Case coding (use by date/best before date, or other unique code for
traceability): _____

I further certify that the supplies or services are of the quality specified and
conform in all respects with the contract requirements, including
specifications, drawings, preservation, packaging, packing, marking
requirements, and physical item identification (part number), and are in the
quantity shown on this or on the attached acceptance document

DATE OF EXECUTION: _____

SIGNATURE: _____

TITLE: _____