GENERAL SPECIFICATIONS:

- Where Vegetable Protein Products (VPP) is allowed, only Beef – Soy Protein Concentrate (SPC) and Poultry – Isolated Soy Protein (ISP) are permitted. No hydrolyzed protein. VPP may not be used to replace more than 30% of the meat/meat alternate as per 7-CFR210.

- **Prohibited Ingredients:** The School District prohibits the addition of: monosodium glutamate, sodium nitrate, nitrates and nitrites, hydrolyzed vegetable protein, hydrolyzed plant protein, artificial coloring, artificial flavoring, artificial sweeteners, sugar free sweeteners, high fructose corn syrup, azodicarbonamide (ADA), butylated hydroxyanisole (BHA) and butylated hydroxytoluene (BHT) in all foods. Beef products should be free of lean finely textured beef. Items may not contain imitation cheese, peanuts, pork products, gelatin (unless kosher or vegan), bleached flour, starch non-enriched flour, and bromated flour.

- **Package:** Each case to contain a maximum of 30 lbs. Cases delivered frozen. Ingredients and nutrition labels to be printed on outside of each case, including proper handling and cooking instructions. All production/expiration dates are to be “open code.”

- **Antibiotic Claims:** Vendors should state if items contain antibiotic claims (NAE or CRAU). Preference given to items with no antibiotic ever claims.

- **CN Labeling required for all items unless otherwise noted**

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Item Description</th>
<th>Item Specifications</th>
</tr>
</thead>
</table>
| 1.          | Beef Patty - 100% Beef | • Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion  
• Flame Broiled, fully cooked Patty  
• 100% beef, no VPP or other extenders.  
• No egg protein.  
• Maximum Dimension 3 x 3 1/2 inches |
| 2.          | Beef Patty - 100% Beef of Pennsylvania origin | • Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion  
• Flame Broiled, fully cooked Patty  
• 100% beef, no VPP or other extenders.  
• No egg protein.  
• Maximum Dimension 3 x 3 1/2 inches  
• 100% of beef sourced from Pennsylvania |
### 3. Beef Salisbury Steak – 100% Beef
- Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion
- Flame Broiled Patty
- 100% beef, no VPP or other extenders.
- No egg protein.
- Maximum Dimension 3 x 3 1/2 inches

### 4. Beef Salisbury Steak –
- Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion
- Flame Broiled Patty
- No egg protein.
- May contain VPP
- Maximum Dimension 3 x 3 1/2 inches

### 5. Beef Meatballs with Sauce
- Meatballs
  - May not contain more than 20% fat.
  - May contain grain/rice/flour fillers, but may not contain VPP
  - No egg protein.
  - No soy
  - Four Meatballs per serving.
  - CN Labeled
  - Fully Cooked
  - Product must have finished cooked weight at least equal to two (2) ounces meat/meat alternate per portion.

  **Sauce -**
  - Meatballs are to be in a tomato (spaghetti) sauce utilizing government donated tomato paste and canned tomatoes if available with a medium to heavy consistency
  - The School District requests that finished product be available for delivery in a heavy-duty disposable cryovac bag with an easy open top. Alternate methods of packaging must receive School District approval prior to processing and shipping.

### 6. Beef Meatballs (no sauce)
- Meatballs
  - No more than 20% fat.
  - May have grain/rice/flour fillers, but may not contain VPP.
  - No egg protein
  - No soy
  - Four or five Meatballs per serving.
Fully Cooked
Product must have finished cooked weight at least equal to two (2) ounces meat/meat alternate per portion.

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<tbody>
<tr>
<td>7.</td>
<td>Beef Sandwich Steak (Raw)</td>
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</tbody>
</table>
|   | Beef will be USDA commercial grade or better, "coarse ground"
|   | Raw finished product
|   | The USDA inspected beef used to produce steak shall not contain more than 20% fat.
|   | No poultry, milk or milk products allowed in formulation.
|   | No head, tongue, heart, esophagus or other organ meat permitted.
|   | Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion.
|   | Individual portions separated with wax paper and packed in a clear poly bag within shipping carton. Alternate methods of packaging must receive School District approval prior to processing and shipping. |

| 8. | Beef Sloppy Joe |
|   | Fully Cooked
|   | Beef crumbles in sloppy joe tomato based sauce
|   | Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion.
|   | Sodium level may not exceed 500 mg/serving
|   | Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion. |

| 9. | Beef Crumbles |
|   | Fully cooked, drained and rinsed, individually quick frozen
|   | Particulates may vary in size from .5 inches to .09 inches, but majority of particulates should be greater than .25 inches and particulates .10 inches and smaller should not exceed 18% of volume by weight per case.
|   | May contain soy
|   | Maximum crumble size of ¼ inch
|   | Maximum fat content of no more than 20%
|   | Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion. |

**CHICKEN - USDA grade A.** Products to provide zero grams trans-fat. No fillers or extenders allowed in product formulations unless specifically noted. All poultry must be humanely raised as outlined in the National Chicken Council Animal Welfare Guidelines. Preference for chicken with No Antibiotics Ever (NAE) designation. Please provide documentation if providing an NAE claim.
<table>
<thead>
<tr>
<th>Item Number</th>
<th>Item Description</th>
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</tr>
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<tbody>
<tr>
<td>1.</td>
<td>Breaded Chicken Nuggets</td>
<td>• Fully cooked&lt;br&gt;• Combination light and dark chicken containing chunked chicken meat&lt;br&gt;• Whole Grain Breaded&lt;br&gt;• No comminuted meat&lt;br&gt;• May contain VPP&lt;br&gt;• Finished cooked weight equal to a minimum of two (2) ounces M/MA and one (1) ounce whole grain equivalent per portion</td>
</tr>
<tr>
<td>2.</td>
<td>Breaded Chicken Nuggets – Whole Muscle</td>
<td>• Fully cooked&lt;br&gt;• White meat&lt;br&gt;• Made from whole muscle&lt;br&gt;• Whole Grain Breaded&lt;br&gt;• No comminuted meat&lt;br&gt;• Finished cooked weight equal to a minimum of two (2) ounces M/MA and one (1) ounce whole grain equivalent per portion</td>
</tr>
<tr>
<td>3.</td>
<td>Breaded Chicken Patty – with soy</td>
<td>• Fully cooked&lt;br&gt;• May contain all white meat chicken or combination of white and dark meat&lt;br&gt;• Whole Grain Breaded&lt;br&gt;• Made from only whole muscle meat&lt;br&gt;• Natural breast appearance&lt;br&gt;• May contain VPP&lt;br&gt;• Finished cooked weight equal to a minimum of two (2) ounces M/MA and one (1) ounce whole grain equivalent per portion&lt;br&gt;• Patty must fit within a 3.5 inch by 4 inch tray</td>
</tr>
<tr>
<td>4.</td>
<td>Breaded Chicken Patty – without soy</td>
<td>• Fully cooked&lt;br&gt;• May contain all white meat chicken or combination of white and dark meat&lt;br&gt;• Whole Grain Breaded&lt;br&gt;• Made from only whole muscle meat&lt;br&gt;• Natural breast appearance&lt;br&gt;• May not contain soy&lt;br&gt;• Finished cooked weight equal to a minimum of two (2) ounces M/MA and one (1) ounce whole grain equivalent per portion&lt;br&gt;• Patty must fit within a 3.5 inch by 4 inch tray</td>
</tr>
<tr>
<td>5.</td>
<td>Chicken Fajita</td>
<td>• Fully cooked&lt;br&gt;• Heat applied grill marks</td>
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<td>USDA Foods-Provisions Processing Item Specifications</td>
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<td>6.</td>
<td>Breaded Tenders</td>
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<tr>
<td></td>
<td>- Fully cooked</td>
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<tr>
<td></td>
<td>- Breaded, combination light and dark government-donated chicken containing chicken meat with comminuted chicken meat</td>
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<td></td>
<td>- May contain VPP</td>
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<td></td>
<td>- Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion</td>
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<tr>
<td></td>
<td>- Primary source of flour is to be whole grain</td>
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<tr>
<td>7.</td>
<td>Grilled Chicken Breast Filet</td>
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<tr>
<td></td>
<td>- Fully cooked</td>
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<tr>
<td></td>
<td>- Unbreaded boneless, skinless chicken breast filet</td>
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<td></td>
<td>- Grill marks</td>
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<tr>
<td></td>
<td>- May contain VPP</td>
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</tr>
<tr>
<td></td>
<td>- No comminuted meat</td>
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<td></td>
<td>- Finished cooked weight equal to a minimum of two (2) ounces M/MA and one (1) ounce whole grain per portion</td>
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<tr>
<td>8.</td>
<td>Grilled Chicken Breast Filet – Whole Muscle</td>
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<tr>
<td></td>
<td>- Fully cooked</td>
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<tr>
<td></td>
<td>- Unbreaded boneless, skinless chicken breast filet made from whole muscle meat only</td>
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<td></td>
<td>- Grill marks</td>
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<td></td>
<td>- No comminuted meat</td>
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<td></td>
<td>- No soy</td>
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<td></td>
<td>- Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion</td>
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<tr>
<td>9.</td>
<td>Chicken Sausage Breakfast Patty</td>
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<tr>
<td></td>
<td>- Fully cooked, frozen</td>
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<tr>
<td></td>
<td>- Made with dark meat chicken</td>
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<td></td>
<td>- No high fructose corn syrup</td>
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<td></td>
<td>- Finished cooked weight equal to a minimum of one (1) ounces M/MA per portion</td>
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<tr>
<td>10.</td>
<td>Chicken Sticks</td>
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<tr>
<td></td>
<td>- Fully cooked</td>
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<tr>
<td></td>
<td>- Breaded, combination light and dark government-donated chicken containing chicken meat with comminuted</td>
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<td>- Minimum 8 strips to provide 2 oz. meat/meat alternate</td>
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<td></td>
<td>- May contain VPP</td>
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<td></td>
<td>- Cooked rectangular strips (3-7/8&quot;x1/2&quot;x1/4&quot;)</td>
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School District of Philadelphia  
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<p>| | |</p>
<table>
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</table>
| **11.** Bone-in Chicken Leg | • Fully cooked  
• Unbreaded, bone in chicken leg  
• May contain sauce/seasoning  
• Finished cooked weight equal to 2-ounce M/MA |
| **12.** Bone-in Chicken Leg, breaded | • Fully cooked  
• Whole grain breading  
• May contain sauce/seasoning  
• Finished cooked weight equal to 2-ounce M/MA and at least 1 oz grain equivalent |
| **13.** Boneless Buffalo Wings | • Fully cooked  
• Breaded, combination light and dark government-donated chicken containing chicken meat with no comminuted meat.  
• Finished cooked weight equal to a minimum of two (2) ounces M/MA and one (1) ounce whole grain per portion  
• Buffalo or hot and spicy seasoning or sauce  
• Primary source of flour is to be whole grain |
| **14.** Spicy Breaded Chicken Patty | • Fully cooked  
• Breaded, combination light and dark government-donated chicken containing chunked chicken meat  
• Finished cooked weight equal to a minimum of two (2) ounces M/MA and one (1) ounce whole grain equivalent per portion  
• Primary source of flour is to be whole grain  
• Hot and Spicy flavor profile |
| **15.** Asian Chicken | • Fully cooked  
• Combination of chicken and Asian sauce  
• Finished cooked weight equal to a minimum of two (2) ounces M/MA and one (1) whole grain equivalent  
• May not contain peanuts or peanut oil  
• Chicken, and sauce combination may not exceed 15 grams of sugar per serving  
• No High Fructose Corn Syrup |
| **16.** Chicken Sausage | • Fully cooked, frozen  
• No extenders  
• Individually quick frozen  
• Apple, Italian, Bratwurst or original flavored |

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<tr>
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| 17          | 8 Piece Bone In Roasted Chicken                       | - Fully cooked, IQF  
- Processed from USDA inspected chickens ranging from 2.5-3.75 pounds each  
- Finished case to contain equal amounts of thighs, breast, wings, and drumsticks packed in separate bags  
- Each two piece serving must equal 2 meat/meat alternates  
- May contain seasoning/flavorings  
- Sodium not to exceed 480 mg/serving  
- No high fructose corn syrup |
| 18          | Dill Flavored Breaded Chicken Patty                    | - Fully cooked  
- Breaded, combination light and dark government-donated chicken containing chunked chicken meat  
- Finished cooked weight equal to a minimum of two (2) ounces M/MA and one (1) ounce whole grain equivalent per portion  
- Primary source of flour is to be whole grain  
- Dill flavor profile |
| 19          | Shredded Chicken                                     | - Rotisserie style pulled chicken  
- Blend of white and dark meat  
- Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion |
| 20          | Slider Fillet                                         | - Fully cooked  
- May contain all white meat chicken or combination of white and dark meat  
- Whole Grain Breaded  
- Natural breast appearance  
- May contain VPP  
- Finished cooked weight equal to one (1) ounces M/MA and one (.5) ounce whole grain equivalent per portion |
| 21          | Popcorn Chicken                                       | - Fully cooked  
- May contain all white meat chicken or combination of white and dark meat  
- Whole Grain Breaded  
- Natural breast appearance  
- May contain VPP |
### Bone in Chicken Wings

- Fully cooked bone in chicken wings
- First and second wing section
- 2 m/ma per 3 oz edible portion
- Consistent sizing for portioning
- Seasoned or unseasoned

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**TURKEY**

- Government Donated Turkey USDA inspected shall be used, USDA grade B or better. Turkey Luncheon Meats: No VPP or other extenders or fillers, or variety meats. Preference for nitrate/nitrite free products where possible. Diameter of product should not exceed four (4) inches. **No pork products permitted. Supplier labels must be USDA-FNS CN labeled. CN Label Required for each Poultry item listed.**

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<tbody>
<tr>
<td>1.</td>
<td>Deli Turkey Ham</td>
<td>• Fully cooked, fresh&lt;br&gt;• Prepared with USDA inspected fresh dark turkey, processed and cured. Smoke flavoring added.&lt;br&gt;Boneless and shaped into rolls for slicing.&lt;br&gt;• Must contain 100% turkey thigh meat&lt;br&gt;• Maximum total fat: 1.5 grams per 1-ounce serving&lt;br&gt;• Natural smoke flavor is allowed&lt;br&gt;• Sodium should not exceed 550 mg per serving&lt;br&gt;• Serving equal to a minimum of two (2) ounces M/MA</td>
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<tr>
<td>2.</td>
<td>Deli Turkey Breast</td>
<td>• Fully cooked, fresh&lt;br&gt;• Prepared with USDA inspected fresh turkey breast, white turkey added, processed and shaped into breasts for slicing&lt;br&gt;• Maximum total fat: 1.0 gram per 1-ounce serving&lt;br&gt;• Sodium should not exceed 600 mg per serving equal to a minimum of two (2) ounces M/MA</td>
</tr>
<tr>
<td>3.</td>
<td>Deli Turkey Breast – 3.5 in diameter</td>
<td>• Fully cooked, fresh&lt;br&gt;• 3.5” diameter log&lt;br&gt;• Prepared with USDA inspected fresh turkey breast, white turkey added, processed and shaped into breasts for slicing&lt;br&gt;• Serving equal to a minimum of two (2) ounces M/MA&lt;br&gt;• Sodium should not exceed 800 mg per serving equal to a minimum of two (2) ounces M/MA</td>
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</table>
| 4. | Smoked Dark Turkey or Turkey Ham – 3.5 in diameter | - Fully cooked, fresh  
- 3.5” diameter log  
- Prepared with USDA inspected fresh turkey breast, white turkey added, processed and shaped into breasts for slicing  
- Natural smoke flavoring added  
- Serving equal to a minimum of two (2) ounces M/MA  
- Sodium should not exceed 550 mg per serving |
| 5. | Deli Italian Turkey Combination Pack | - Fully cooked, frozen  
- Prepared with USDA inspected fresh dark turkey; mechanically separated turkey, processed. Smoke flavoring added. Boneless and shaped into rolls for slicing  
- Must contain 100% turkey meat  
- Must contain a variety of turkey meats (i.e. turkey ham, turkey pepperoni, turkey salami, etc.)  
- No VPP or other extenders or fillers  
- Sodium should not exceed 700 mg per serving |
| 6. | Turkey Breast and Thigh Roast | - Fully cooked, frozen  
- Prepared with USDA inspected fresh turkey breast and thigh meat, processed and cooked. Boneless and shaped into roasts for slicing  
- Maximum total fat: 2 grams per 1 ounce serving  
- Sodium Limit should not exceed 500 mg per serving |
| 7. | Turkey Taco Meat | - Fully cooked, individually quick frozen  
- Pre-seasoned with mild taco seasoning or similar  
- Prepared with USDA inspected fresh ground dark turkey meat, processed and cooked  
- Finished cooked weight equal to a minimum of two (2) ounces edible M/MA per portion  
- Less than 500 mg sodium per two (2) ounces M/MA serving |
| 8. | Turkey Crumbles | - Fully cooked, drained and rinsed, individually quick frozen  
- All meat, no fillers  
- Utilizes dark and white meat  
- Finished cooked weight equal to a minimum of two (2) ounces M/MA per portion  
- Maximum crumble size of ¼ inch |
| 9. | Pepperoni, Coins | - Fully cooked, individually quick frozen  
- Utilizes Dark Meat |
### USDA Foods-Provisions Processing Item Specifications

**School District of Philadelphia**  
**Division of Food Services**  
**School Year 2020-2021**  
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</table>
| 10.         | Turkey Sausage Link            | - Fully cooked, frozen  
- Prepared with USDA inspected fresh dark turkey  
- No VPP or other extenders  
- Individually quick frozen  
- Finished cooked weight equal to a minimum of one (1) ounces M/MA per portion |
| 11.         | Turkey Sausage Patties         | - Fully cooked, frozen  
- Prepared with USDA inspected fresh dark turkey  
- No VPP or other extenders  
- Individually quick frozen  
- Finished cooked weight equal to a minimum of one (1) ounces M/MA per portion |
| 12.         | Turkey Canadian Bacon          | - Canadian style turkey bacon slices  
- Pre-sliced  
- Fully cooked, frozen  
- Prepared with USDA inspected fresh dark turkey  
- No VPP or other extenders  
- Finished cooked weight equal to a minimum of one (1) ounces M/MA per portion |
| 13.         | Turkey Burger                  | - Fully cooked, frozen  
- Prepared with USDA inspected fresh dark turkey  
- No VPP or other extenders  
- One finished cooked patty equal to a minimum of two (2) ounces M/MA per portion |

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**Eggs** - Derived from USDA Grade A whole eggs. **Supplier labels must be furnished and must be USDA-FNS CN labeled.** **CN Label Required for each egg item listed.**

<table>
<thead>
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</table>
| 1.          | Egg Patty, square              | - Fully cooked, frozen  
- Finished cooked weight equal to a minimum of one (1) ounce M/MA per portion      |
| 2.          | Hard Cooked Whole Eggs         | - Fully cooked, frozen  
- Finished thawed weight equal to a minimum of one (2) ounce M/MA per portion      
- Individually quick frozen  
- Peeled                                           |
| 3.          | Hard Cooked Diced Eggs         | - Fully cooked, frozen                                                            |
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- Finished thawed weight equal to a minimum of one (1) ounce M/MA per portion
- Individually quick frozen

4. Fried Egg Patty
- Fully cooked, frozen
- Finished cooked weight equal to a minimum of one (1) ounce M/MA per portion
- Non uniform, irregular shape that is characteristic of a fried egg with a broken yolk

Apples - Derived from USDA Apples for further processing. Must furnish Statement verifying ½ cup portion meal equivalent.

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<thead>
<tr>
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</thead>
</table>
| 1.          | Sliced Apples, Individual Bagged Portion | • Fresh Pre-Sliced Apples  
• Minimum of one (2) ounce portion equal to ½ cup fruit  
• Minimal use of Preservatives  
• Preference for local apples |

Fruit Cups, Shelf Stable - Must furnish statement verifying ½ cup portion meal equivalent.

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</thead>
</table>
| 1.          | Fruit Cups, Shelf Stable| • Individual fruit cups made with USDA fruit packed in water, or 100% juice  
• Cups must be shelf stable in dry storage for 9 months.  
• Varieties to include Diced Pears in Juice, Diced Peaches in Juice, and Diced Mixed Fruit in Juice.  
• Creditable fruit serving is ½ cup per fruit cup  
• No artificial flavors, colors, or high fructose corn syrup  
• Buy American compliant  
• Specify fruit on bid excel sheet  
• Products will be legibly imprinted with the open date of expiration. This date will appear on each unit so that it can be easily read. Julian dating or manufacture coding will not be accepted. |
| 2.          | Apple Sauce Cups, Shelf Stable | • Individual apple sauce cups made with USDA fruit  
• Cups must be shelf stable in dry storage for 9 months. |
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<thead>
<tr>
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<th>May submit pricing for plain as well as flavored cups</th>
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<tbody>
<tr>
<td></td>
<td>Creditable fruit serving is ½ cup per fruit cup</td>
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<tr>
<td></td>
<td>No artificial flavors, colors, or high fructose corn syrup</td>
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<tr>
<td></td>
<td>Buy American compliant</td>
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<tr>
<td></td>
<td>Products will be legibly imprinted with the open date of expiration. This date will appear on each unit so that it can be easily read. Julian dating or manufacture coding will not be accepted.</td>
</tr>
</tbody>
</table>