

## Minutes

**Work Group members on the call:** FDPIR Program Directors/Managers: Roxanna Newsom (NAFDPIR President), Lorraine Davis, Mary Greene-Trottier, Charles “Red” Gates; Susan Anderson (CDC), Sarah Kellogg-Eby (FNS WRO), Cathy Young (FNS MPR), Dr. Talari Jude, Sharon Hadder (FSA), (FNS) - Stephanie Cooks.

**Support Staff:** Patti Schock (FNS), Nancy Theodore (FNS), Dana Rasmussen (FNS), Rogelio Carrasco (FNS), Alexandra Lewin (FNS), Sara Brandt (FNS Intern), Sara Hernandez (AMS)

**Work Group members not on the call:** FDPIR Program Directors: Betty Jo Graveen, Susie Roy, Florence Calabaza, Benita Lewis; Dennis Pearson (AMS), Kibbe Conti (IHS)

**Minutes of the October 20-21, 2010 Work Group meeting were reviewed with no updates or revisions by the Work Group.**

**USDA Food Package Updates:**

- I. **AMS - Frozen Ground Bison:** The manufacturer providing frozen ground bison for FDPIR has experienced a delay in production. Product should begin to arrive in the Carthage warehouse at the end of January 2011. Bison distribution is expected for the February through August 2011 timeframe. FNS will update the Regions and ITOs if the timeline for distribution changes.
  - a. **Turkey Breast Tenderloin** – AMS conducted market research to determine availability of a 3 lb. frozen ready-to-cook turkey breast tenderloin for FDPIR. The whole muscle fully-cooked turkey breast sampled by the Work Group at the October 2010 face-to-face meeting is available in average sizes of 4 to 6 lbs. at \$3.00 to \$3.50 per lb. The 4 - 6 lb. product size is not consistent with the current guide rates in FDPIR and a 3 lb. fully-cooked product is not widely available in the commercial market.
    - i. Program Directors felt the fully-cooked product would be more acceptable to their participants. A fully-cooked product would allow more convenience in meal and sandwich preparation. There was also a concern that a ready-to-cook product would be more like a holiday turkey than a ready-to-eat deli-product. AMS and FNS will continue to explore options for commercially available fully-cooked turkey breast products.
  - b. **Frozen 8 pc. Cut-up chicken** – There is currently only one vendor for the frozen 8 pc. cut-up chicken product for FDPIR. Recent bids for the cut-up chicken for the April through June timeframe have not been received. A new frozen chicken product must be purchased to ensure availability of frozen chicken beyond March 2011. Individually frozen split chicken breasts (\$1.04/lb.), drumsticks (\$0.76/lb.) and thighs (\$0.84) are commercially available in 2.5, 3, and 5 lb. resealable bags.
    - i. Program Directors preferred the option of both white and dark meat being available to FDPIR participants versus the option of choosing only white or dark meat. To ensure availability of frozen chicken beyond March 2011, as an interim measure, they would recommend procurement of an individually frozen split breast product if both white meat and dark will

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not be available near term. AMS and FNS will continue to research options to provide individually frozen chicken parts on an ongoing basis.

**NOTE:** To prevent a total absence of frozen chicken product in FDPIR beyond April 2011, FNS provided the Work Group with options for either bagged, frozen whole bird chickens or individually frozen bagged chicken parts (legs or thighs or split breasts). ITO members asked FNS to purchase whole bird chickens for April through June 2011. They also asked that individually frozen split chicken breasts in re-closable bags be purchased as a follow-on product to the frozen whole birds for July through December 2011. The Work Group plans to revisit the availability of frozen cut-up chicken in FDPIR in October 2011, in hopes that a more permanent replacement product will be identified for the period beginning January 2012.

- c. **Holiday Hams** – FNS staff shared the results of a product acceptability taste test conducted in Alexandria, VA with fresh and frozen holiday hams. Tasters noted there was more liquid lost in reheating the frozen ham than the fresh ham. The liquid loss is greater when the frozen ham is not properly thawed before heating. The reheated frozen ham also had a saltier taste due to the loss of liquid. The quality of both ham products was very similar. FNS will check to see if an acceptability survey can be provided to ITOs to record feedback from FDPIR participants on the frozen holiday ham they currently receive.
- d. **Reduced sodium cream of mushroom and cream of chicken soups** – The new soups are still in the clearance process and are expected to be available in June or July 2011. AMS will provide another status update for the creamed soups at the March 2011 Work Group meeting.
- e. **Reduced sodium/no salt added/light sucrose products** – Providing healthier USDA food options that meet the Dietary Guidelines for Americans (DGAs) continues to be a focus across Food Distribution (FD) Programs. Many USDA Foods with reduced sodium, reduced sugar and reduced fat levels are currently being offered in FDPIR. FNS plans to make a sampling of new products available to the Work Group for tasting at the 2011 NAFDPIR conference.

**II. FSA -**

- a. **Skim evaporated milk** – skim evaporated milk is available commercially and can be substituted for evaporated whole milk in the FDPIR food package at any time.
- b. **Reduced sodium low-fat bakery mix** – a reduced sodium low-fat bakery mix is now available through one vendor. The product was provided to FNS for sensory evaluation with favorable results.
- c. **Whole grain brown rice** – whole grain brown rice is available in 2 lb. packages for households. The Work Group sampled the whole grain brown rice at the October face-to-face meeting at FNS. The brown rice is parboiled and preparation time is estimated at 7 to 28 minutes.

**III. FNS -**

- a. **Pasta Packaging Complaints** - FNS has contacted pasta vendors to discuss complaints from ITOs about receiving shipments of pasta in open and torn packaging. The vendor recommends that warehouses stack pasta no more than

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two cases high to prevent packages from breaking open due to excessive pressure. FNS will be monitoring future deliveries of pasta from vendors and asked ITOs to continue to submit any concerns/complaints through the complaints hotline.

- b. New Codes for DoD Fresh Produce** - New pack sizes for DoD fresh produce are being set up in the Food Programs Reporting System (FPRS). The new items include cherries, Brussels sprouts, radishes, and grapes in 2-pound packs. In addition, codes for three varieties of seedless grapes—green, black, and red are being added. These updates will be effective March 1, 2011 in AIS.
- IV. Other Business** - Five ITOs received samples of reduced sodium cheese to taste test with FDPIR participants. Roxanna Newsom provided highlights of Chicksaw Nation's sensory review of the product. The other four sampling ITOs were not available to provide their feedback on the samples. FNS will compile additional results of the sampling received by email and distribute to all Work Group members for further review. FNS is planning to have samples of the reduced sodium cheese available for taste testing at the 2011 NAFDPIR conference in Catoosa.

  - a.** Time did not permit discussion of the ITO Regional Wish Lists. ITO Work Group members asked that the Wish Lists be the first item on the agenda for the March call.
- V. Next FDPIR Food Package Review Work Group Meeting** – tentatively scheduled for the end of March 2011.