

## Minutes

**Work Group members on the call:** FDPIR Program Directors/Managers: Roxanna Newsom (NAFDPIR President), Benita Lewis, Mary Greene-Trottier; Lorraine Davis (Warehouse Manager); Susan Anderson (CDC); Sarah Kellogg-Eby (FNS WRO); Sally Soja (FNS MPRO); Sara Hernandez (AMS); Dr. Talari Jude (FSA), Sharon Hadder (FSA); Patti Schock (FNS Operations), Laura Walter, (FNS PSB), Stephanie Cooks (FNS PSB ).

**Support Staff:** Dana Rasmussen (FNS Policy); Rogelio Carrasco (FNS Policy).

**Work Group members not on the call:** Betty Jo Graveen, Florence Calabaza; Susie Roy, Charles "Red" Gates; Kibbe Conti (IHS)

**Work Group members reviewed the minutes for the March 31, 2011 Work Group meeting. Edits were provided by Work Group members. Updated minutes will be emailed to Work Group members for review.**

- I. **Product Sampling Update** – Due to conflicting commitments, representatives from ITOs that received the reduced sodium cheese samples were unable to join the call and provide feedback to the Work Group. The Group will revisit this agenda item at the next meeting in June.
- II. **AMS Update**
  - a. **Generic food labels** - Sara Hernandez provided an update on the report from Betty Jo Graveen that foods with generic labels are still being distributed in FDPIR. The current labels used for USDA Foods distributed by Allen Sunshine and Lakeside are not generic and are available on the commercial market in some regions of the country. AMS product specifications allow vendors to use commercial brand labels and do not require the labels to be colorful or have pictures.
  - b. **Frozen ground bison** – The vendor providing bison for FDPIR was unable to meet the quality control requirements of the contract, resulting in delivery of only a partial truckload (38,000 lbs) of bison out of the 16 truckloads ordered. No additional bison will be provided by the vendor. AMS has issued a "cure letter" to the vendor and is moving toward contract termination. Once the contract is terminated, AMS plans to use any remaining funding from the bison procurement to procure a fully-cooked, whole muscle turkey breast product that can be substituted for frozen ground bison in the FDPIR food package.
  - c. **Fully-cooked whole muscle turkey breast** – There is currently one vendor interested in providing a fully-cooked, whole muscle turkey breast product for FDPIR. The vendor can provide a 3.5 to 4 lb. fully cooked item that is similar to package sizes of other protein products provided in FDPIR. The market value of turkey breast is currently running about 10 cents more per lb. than at this time last year. AMS will continue to pursue the turkey breast option and provide an update at the June Work Group meeting.
  - d. **Whole bird chicken and Individually Frozen split chicken breasts** – Paris Brothers warehouse currently has whole bird chicken inventory and some ITOs have already ordered and/or received whole bird chickens. The whole bird chickens will be available in FDPIR through June 2011. AMS is on schedule for procurement of a split breast product for July through December 2011 deliveries. ITOs were asked if they would like to extend availability of whole bird chickens in FDPIR through July or August to ensure seamless availability of a frozen chicken product for FDPIR. ITOs will revisit this issue at the June Work Group meeting after they have distributed the product and received feedback from participants.
  - e. **Cream of mushroom and cream of chicken soups** – Cream of mushroom soup has been added to a recently released specification. Issuance of a product code and verification of a delivery date by the vendor is pending. AMS estimates the cream of

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mushroom soup product will be delivered in late July – early August 2011. The cream of chicken soup is expected to be added to the food package soon after the cream of mushroom soup. AMS will provide a progress update on both soups at the June Work Group meeting.

- f. **Availability of apple juice** – The apple industry experienced problems this year that impacted availability of apple juice in FDPIR. The Paris Brothers warehouse has some apple juice available. Apple juice availability is expected to increase in the fall (October).
- g. **Availability of tuna** – The vendor for tuna has ceased production due to sanitation issues. It is likely both warehouses will run out of tuna. AMS will provide an availability update for tuna at the June Work Group meeting.
- h. **Extended Shelf Life (ESL) Eggs** – Two vendors have shown interest in providing the ESL eggs. The egg product comes in a 16 oz carton, which is equivalent to 12 medium eggs. The product is not available in a smaller pack size. Once opened, the product must be consumed within one week. The Work Group asked if a fact sheet could be provided for the item with food safety and product use information. AMS confirmed the product label has storage and handling information, recommendations for product use, and a manufacturer 1-800 number for additional follow-up or questions.

## III. FSA Update

- a. **Wild rice** – Wild rice is available. FSA will research pricing and package size information for the next Work Group meeting in June.
- b. **Instant parboiled white rice** – FSA will research availability, pricing and package size information for the next Work Group meeting in June.
- c. **Reduced sodium lowfat bakery mix** – One vendor is interested in providing the product. FSA will research pricing and package size information for the next Work Group meeting in June.
- d. **Whole grain tortillas** – Whole grain tortillas are currently available in bulk pack sizes. FSA is researching availability of a 1 lb. package size for households.
- e. **Skim evaporated milk** – Skim evaporated milk is available. FNS will work with Kansas City FSA staff to secure a product code and begin the solicitation process. FNS will provide a status update at the next meeting in June.

## IV. FNS Update

- a. **Whole bird chicken fact sheet and resources** – The fact sheet for whole bird chicken is posted to the FDD website. AMS recommended a short commercially-produced video on how to cut up a whole chicken that ITOs can use as a nutrition education resource. FNS will share the link to the video via the NutritionTalk listserv. Work Group members recommended FNS provide a one page (back and front) handout with instructions for cutting up a whole chicken for FDPIR participants who cannot access the web. It would also be helpful to provide a tip sheet on flavoring a whole roasted chicken and how to freeze leftover cooked chicken. Other information and resources for cooking a whole chicken included use of a stainless steel tower for roasting chicken. The roasting tower catches juices from the roasting chicken during the cooking process. Fat drippings from the chicken can be discarded and cooking juices can be reserved for use as stock in soups or other uses.
- b. **Availability of seasonal pumpkin and cranberry sauce** – FNS will research the availability of these products and provide an update at the June Work Group meeting.

## V. June Workgroup Meeting at the NAFDPIR conference

- a. **ITO Wish List priorities** – Each Work Group member agreed to prioritize the Wish List by selecting their top three priority foods for each category (Meat, Dairy/Eggs, Vegetables, Fruit, Nuts, Juice, Grains, Soups, Oils, and Miscellaneous). The list of

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items will be discussed at the June meeting and will serve as a starting point for initiating market research for new product procurement.

- b. Product sampling at the June meeting – Work Group members discussed possible products for sampling at the June meeting. Products of interest include whole grain tortillas, parboiled brown rice, parboiled white rice, and UHT lowfat chocolate milk. FSA will research availability of product samples for further consideration. Susan Anderson recommended the IOM standard for sugar in milk be considered for any UHT lowfat chocolate milk samples. She also recommended the Work Group review sodium levels of potential UHT lowfat milk products because the sodium level in UHT lowfat chocolate milk tends to be higher than the sodium level in regular milk.

- VI. Food Package Open Microphone Session at NAFDPIR** – Conference attendees plan to share their comments on the FDPIR food package at a General Session during the conference. If time runs out during the General Session, conference attendees can note additional comments on index cards and provide them to their Regional Work Group representative for further discussion in the Food Package Review Work Group.
- VII. New Resources** – Susan Anderson will provide links to new CDC grant projects and resources to share through the NutritionTalk listserv. The first resource is “Using Traditional Foods and Sustainable Ecological Approaches for Health Promotion and Type 2 Diabetes Prevention in American Indian and Alaska Native Communities”. These grant projects feature the use of traditional foods in Native communities. The second resource is a new video from CDC’s Division for Heart Disease and Stroke Prevention (DHDSP) entitled, “Salt Matters: Preserving Choice, Protecting Health.”