



United States
Department of
Agriculture

Food and
Nutrition
Service June 14, 2012

3101 Park
Center Drive All Poultry Processors

Alexandria, VA
22302-1500

NOTICE TO THE TRADE – June 2012

The U.S. Department of Agriculture, Food and Nutrition Service is amending its requirements for the use of frozen parts or meat when processing donated bulk commodities under Standard Yield (SY) and Guaranteed Minimum Return (GMR) processing programs. The amendment revises the requirement that allows the use of frozen parts or meat held in frozen (0 °F/-17.8 °C or below) storage from no more than 90 days to no more than 180 days. Each processor will continue to develop a written quality plan that documents the control procedures for the frozen parts or meat. The quality plan must include (1) the parts or meat is derived from bulk commodities purchased by USDA, (2) labeled as to kind and class of poultry and accurately identified so time in storage can be determined, (3) packaged to protect against quality deterioration during storage, and (4) frozen to 0 °F (-17.8 °C) within 72 hours. The documented plan must be approved by AMS, Poultry Programs.

If you have any questions, you may contact Dave Brothers (703) 305-2668.

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