

**FDPIR Food Package Review  
August 31, 2006 Conference Call Notes**

	<b>Participated on Conference Call</b>	<b>Not Present</b>
1.	Betty Jo Graveen, Lac du Flambeau FDP	Red Gates, Standing Rock Sioux
2.	Dennis Pearson, AMS	Steve Freeman, FSA-HQ
3.	Karen Kell, FNS-SERO	Tony Nertoli, Sault Ste. Marie
4.	Lorraine Davis, Navajo Nation	
5.	Lorraine Whitehair, CDC	
6.	Melanie Todd, Chickasaw Health System	
7.	Nancy Gaston, FNS-HQ	
8.	Nancy Theodore, FNS-HQ	
9.	Pat Roberts, Menominee FDP	
10.	Ray Capoeman, Quinault FDP	
11.	Ron Ulibarri, AMS-HQ	
12.	Rosalind Cleveland, FNS-HQ	
13.	Roxana Newsom, Chickasaw FDP	
14.	Sarah Kellogg-Eby, FNS-WRO	
15.	Scott Krueger, Menominee Tribal Clinic	
16.	Sharon Hadder, FSA-HQ	
17.	Sheldon Gordon, FNS-HQ	
18.	Susan Anderson, CDC	

The food package review work group assembled on the conference call at 1:00PM (EST) on Thursday, August 31, 2006.

- I. Sheldon Gordon took roll call at 1:05PM. Lorraine Whitehair from CDC was introduced to group by Susan Anderson, who will serve as Susan's alternate.
- II. Ron U. (AMS-HQ) provided updates for three potential commodity items:
  - A. Juice Concentrate – Originally, AMS' Processed Products Branch conducted an informal survey with vendors and the responses were favorable for producing the juice in aluminum cans. However, after the procurement branch surveyed the vendors describing the specifics of the product, vendors responded negatively. Seems the specifics in the survey raised questions with vendors. One being time to allow them to obtain equipment necessary for processing the products. Ron indicated that it may be Summer/Fall 2007 before the product is available for a test buy. In the meantime, AMS will send a notice to industry informing them of the change in the USDA commodity program (which is to move away from juice in the 46 oz can (full strength) to 11.5 oz can juice (concentrate)). In April 2007, AMS plans to attend the Fruit & Vegetable Industry Meeting and will present the changes the USDA commodity program.

As far as cost is concerned, it is expected to balance itself out between the higher cost for production and the lower transportation cost. Since transportation cost is based on weight, it should be substantially less as we are transporting less water. Rosalind Cleveland inquired about the aluminum can strength, as this has been a concern from the group with regards to leaking and being easily damaged. Ron assured the group that the strength of the aluminum can was the same as those found in your average soda can. As with any new product, this would be a test buy; however, we are uncertain if one or all flavors will be made available during the first test buy. This will rely greatly upon the vendor's ability to produce one or all three flavors.

**Task 1a: AMS to provide updates, if any, to FNS by **October 17, 2006.****

- B. Cream of Mushroom Soup & Hominy – After further research AMS re-approached Javits-Wagner O’Day (JWOD) concerning their ability to produce these products. From their meeting, it was determined that JWOD was in fact interested in producing both products. However, this may be a year or two before any production occurs, if any. USDA would still need to have another vendor to compete for the bid in order to procure this product. JWOD claims at this time they are willing to secure a plant, equipment and train their people to produce both products. (This is a little far fetched considering we can not even guarantee them they would be awarded the contract.)

Regarding the cream of mushroom soup, it was indicated that seeking a healthy version may be more obtainable than a combination of the low-fat and low-sodium product. These nutrient claims must meet the Food and Drug Administration’s (FDA) definition for claims on food labeling.

**Task 1b:** FNS-HQ will supply work group with a chart of nutrient claims and definitions as defined by FDA no later than **September 28, 2006**.

AMS will keep the group posted of updates as received.

- C. Vegetables (Low-Sodium/Reduced Sodium) – Ron (AMS) indicated that AMS is suggesting that we go with a healthy version which by FDA standards must be low in fat and saturated fat, and neither cholesterol nor sodium may be present at a level exceeding a disclosed level such as  $\leq 480$  mg/per serving (see chart below).

Nutrient	Free	Low	Reduced/Less	Healthy
Sodium	Less than 5 mg per reference amount and per labels serving	140 mg or less per reference amount (and per 50 g if reference amount is small)	At least 25% less sodium per reference amount than an appropriate reference amount	$\leq 480$ /RA, /l.s. and /50g if small RA

Also, USDA procurements methods do not coincide with that of the fruit and vegetable (F&V) industry for packing. F&V industry packs fruits and vegetables a year ahead, USDA purchases F&V foods on a quarterly basis. Since we cannot guarantee a vendor (pre-award) that we would purchase low or reduced canned vegetable these items are not set aside and waiting, it is based on demand. Hopefully going with a less stringent requirement on the sodium level will peak an interest from the F&V industry.

Concerns from several group members (Pat R., Sarah K., Scott K., and Susan A.) were raised regarding the sodium content and perception among the actual recipients. Some felt the title “healthy” might be misleading to the recipients. Dennis Pearson chimed indicating that sometimes these types of request can sometimes hurt the demand.

**Task 1c:** ITO Program Directors - will survey their recipients to see actual need for low or just reduced sodium foods in accordance with their physician and/or dietitian. Due to FNS (Sheldon) by **COB Friday, October 13, 2006**.

- III. Distribution Rates - FNS provided information on memo concerning changes in distribution rates changing. With the change in container size of the canned meats, this was a good opportunity to fix a long stemming problem with ordering regarding distribution rates. Doug Friesen has had to manipulate the ordering system to accommodate certain household sizes to make it work effectively in the system. Under the new substitution rate households will have more options for frozen meats such as more frozen chickens allowed per household. The consensus from group was that everyone was in favor of these new rates. Concerns for storage at the warehouses were raised. It is believed that frozen ground beef take rate will increase while canned meats will decrease and stockpile. ITO program directors will have to monitor how this affects their programs in the coming months.

IV. Commercial Labels – FNS inquired about commodities received with USDA labels both group A&B products. It was noted that vegetarian beans and refried beans had USDA labels. Rosalind inquired if any of the group B products were in USDA labels. Several indicated that the farina, macaroni, and spaghetti came in USDA labels.

**Task 4: ITO Program Directors** will send an email to FNS (Sheldon) indicating what commodities have been in USDA labels by **September 14, 2006**.

**Next Conference Call -**

The next work group session will be at 1:00 PM Eastern time (10:00 AM Pacific Time) on either **Thursday, October 26, 2006 or Thursday, November 2, 2006**. An email to the group will be sent out for a group consensus of the date. Sheldon will provide the agenda and call-in information when it is available.

Meeting adjourned at 2:30 PM EST.

Minutes submitted by,  
Sheldon Gordon