

Note: The manufacturer advised us that peroxide was present in excess of Federal and State Government and most commercial requirements. The presence of peroxide is an indication of the beginning of rancidity and could result in a reduced shelf life.

EXAMPLE 4

1. Item: Beef with spiced sauce.
2. Quantity: 78,144 cans.
3. Rejecting agency: Defense Supply Agency.
4. Contractor: Tony Downs Food Co., Madelis, Minn.
5. Reason for rejection: Product failed laboratory analysis for maximum fat content. Requirement not to exceed 15 percent. Twenty percent of cans sampled, analyzed between 16.1 and 26.1 percent.

EXAMPLE 5

1. Item: Men's cotton trousers—poplin.
2. Quantity: 450 pair.
3. Rejecting agency: Defense Supply Agency.
4. Contractor: I. A. Goodman, Inc., San Diego, Calif.
5. Reason for rejection: Faulty bar tacks, pockets out of alinement, stitch run-off, irreparable machine damage (needle chews, tears, and cuts).

EXAMPLE 6

1. Item: Ground beef (utility grade).
2. Quantity: 26,730 pounds.
3. Rejecting agency: U.S. Department of Agriculture.
4. Contractor: City Packing Co., Fort Worth, Tex.
5. Reason for rejection: Improper packaging, damaged containers, evidence of defrosting.

EXAMPLE 7

1. Item: Frozen turkeys.
2. Quantity: 30,000 pounds.
3. Rejecting agency: U.S. Department of Agriculture.
4. Contractor: Farmers Produce Co., Willmar, Minn.
5. Reason for rejection: Temperature of commodity exceeded contract specifications. Defrosting was noted.

EXAMPLE 8

1. Item: Frozen turkeys.
2. Quantity: 30,000 pounds.
3. Rejecting agency: U.S. Department of Agriculture.
4. Contractor: Vilas and Co., Storm Lake, Iowa.
5. Reason for rejection: Temperature of commodity exceeded contract specifications. Defrosting was noted.

EXAMPLE 9

1. Item: Frozen turkeys.
2. Quantity: 30,000 pounds.
3. Rejecting agency: U.S. Department of Agriculture.
4. Contractor: Armour and Co., Chicago, Ill.
5. Reason for rejection: Temperature of commodity exceeded contract specifications. Defrosting was noted.

EXAMPLE 10

1. Item: Margarine.
2. Quantity: 23,940 pounds.
3. Rejecting agency: U.S. Department of Agriculture.
4. Contractor: Miami Margarine Co., Cincinnati, Ohio.
5. Reason for rejection: Potassium sorbate, a mold inhibitor and preservative had not been added to this product, as required by USDA contract specifications. Note: No other preservative was added as far as USDA knows. Shelf life could be reduced.

EXAMPLE 11

1. Item: Frozen chickens.
2. Quantity: 36,000 pounds.
3. Rejecting agency: U.S. Department of Agriculture.
4. Contractor: Gold Kist Poultry Growers, Boaz, Ala.
5. Reason for rejection: Temperature of commodity exceeded contract specifications. Defrosting was noted.