

METRIC

A-A-20346A

August 10, 2007

**SUPERSEDING**

A-A-20346

August 13, 2004

## COMMERCIAL ITEM DESCRIPTION

### CATSUP (KETCHUP, CATCHUP), FLAVORED

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).**

**1. SCOPE.** This CID covers flavored catsup, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall specify* the following:**

- Flavor(s), style(s), and packaging type(s) of flavored catsup required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

##### **2.2 Purchasers *may specify* the following:**

- Define pungency requirement through a bid sample (Sec. 6.1.5).
- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The flavored catsup shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Flavors, styles, and packaging types.**

- Flavor I** - Garlic
- Flavor II** - Habanero
- Flavor III** - Mesquite
- Flavor IV** - Smoke

AMSC N/A

FSC 8950

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**Flavor V** - Jalapeño

**Style A** - Mild

**Style B** - Medium

**Style C** - Hot

**Flavor VI** - Chipotle

**Flavor VII** - Other

**Packaging type 1** - Plastic container 1/

**Packaging type 2** - Glass bottle 1/

**Packaging type 3** - Can 1/

**Packaging type 4** - Portion control packet 1/

**Packaging type 5** - Other 1/

1/ Purchaser to verify with suppliers availability of the size required.

**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:**

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

**5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The flavored catsup shall be prepared in accordance with 21 CFR Part 110, Good Manufacturing Practices and 21 CFR § 155.194, United States Standard of Identity for Catsup.

**5.2 Ingredients.** The flavored catsup shall contain tomato concentrate (as defined in 21 CFR §155.191) and may contain ingredients such as, but not limited to, vinegar, nutritive carbohydrate sweeteners, spices, onion, garlic, salt, chili peppers (Jalapeño, chipotle, habanero), smoke flavor, and natural flavorings, and may contain pieces of ingredients such as spices, onions, and chili peppers.

**5.3 Texture.** The flavored catsup shall be smooth and possess a consistency such that not more than a slight separation of free liquid occurs. All spices and seasonings shall be uniformly

comminuted and distributed, except that pieces of spices, onions, and chili peppers may be present for respective Flavors and Styles.

**5.4 Flavor and odor.** The flavored catsup shall have a spicy, sweet, slightly tangy, cooked tomato flavor and odor characteristic of the flavor specified. There shall be no foreign flavors or odors.

**5.5 Appearance.** The flavored catsup shall be a medium to deep reddish color and shall be smooth, glossy, and moderately thick. The flavored catsup may have small pieces of chili peppers, onions, and spices.

**5.6 Foreign material.** All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation and conform to current Food and Drug Administration (FDA) Food Defect Action Levels.

**5.7 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the flavored catsup shall be processed and packaged not more than 120 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

## **6. ANALYTICAL AND PHYSICAL REQUIREMENTS.**

**6.1 Analytical and physical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and physical requirements for the flavored catsup shall be as follows.

**6.1.1 Soluble solids.** The soluble solids shall be not less than 25.0 percent and not greater than 35.0 percent.

**6.1.2 pH.** The pH level shall be not greater than 4.0.

**6.1.3 Salt content.** The salt content shall be not less than 2.7 percent and not greater than 3.2 percent.

**6.1.4 Titrateable acidity.** The titrateable acidity shall be not greater than 2.0 percent by weight.

**6.1.5 Pungency.** When required in the solicitation, contract, or purchase order, pungency shall be defined at the discretion of the buyer or be based on a reference or bid sample product and be a mutual agreement between the parties involved. **NOTE:** Commercial vendor's pungency ranges vary greatly. When specified, the pungency of Flavor V, Jalapeño catsup shall be Style A, mild; Style B, medium; and Style C, hot.

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**6.1.6 Consistency.** The consistency of the flavored catsup shall be not less than 3.0 centimeters nor more than 10.0 centimeters in 30 seconds at 20°C (68°F) ± 1°C (1.8°F) when measured using a Bostwick consistometer per procedures defined in the USDA Grading Manual for Tomato Catsup.

**6.1.7 Mold.** The average mold count shall not be greater than 55 percent.

**6.1.8 Material defects.** The flavored catsup shall be practically free from defects such as: dark specks or scale-like particles, seeds, particles of seed, tomato peel, core material, or other similar substances. Practically free from defects means that any defects present do not more than slightly affect the appearance or eating quality of the product.

**6.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed. Except for mold analysis, analytical and physical testing shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one can/jar/pouch and shall contain the appropriate number of cans/jars/pouches to yield a 227 g (8 oz) sample when composited. Sampling for mold analysis shall be based on USDA inspection service sampling procedures and plans.

**6.3 Analytical testing and physical testing.** Analytical and physical testing shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International, or as specified below.

<b><u>Test</u></b>	<b><u>Method</u></b>
Soluble solids	970.59 or 932.14
pH	981.12
Salt	941.13
Titrateable acidity <u>3/</u>	920.174 or 942.15
Pungency <u>4/</u>	995.03 or ASTA 21.3 <u>5/</u>
Consistency	Bostwick Consistometer
Mold	965.41
Material defects	<u>6/</u>

3/ As acetic acid.

4/ When a pungency value of 750 Scoville Heat Units (SHU) (50 parts per million) or greater is specified in the solicitation, contract, or purchase order, analysis of pungency shall be with methods indicated.

5/ American Spice Trade Association (ASTA) Official Method 21.3.

**6/** This factor is evaluated by observing a layer of the flavored catsup on a smooth white, flat surface. The layer is prepared by drawing a scraper with a clearance of 3/32 inch high by 7 inches long rapidly through the product in two horizontal planes so as to form an approximate square.

**6.4 Test results.** The test result for pH and titratable acidity shall be reported to the nearest 0.1 value. The test result for salt and soluble solids shall be reported to the nearest 0.1 percent. The test results for pungency shall be reported to the nearest SHU or ppm. The test results for consistency shall be reported to the nearest 0.5 centimeter in 30 seconds. The test results for mold shall be reported as the nearest percent mold value. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the flavored catsup provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same flavored catsup for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered flavored catsup shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of flavored catsup within the commercial marketplace. Delivered flavored catsup shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

**9.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**9.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations, Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the*

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*manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**9.1.2 Plant survey.** A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the flavored catsup distributed meets or exceeds the requirements of this CID.

**9.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the flavored catsup in accordance with PPB procedures which include selecting random samples of the flavored catsup, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the flavored catsup for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**11. USDA INSPECTION NOTES.** **When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of packaged flavored catsup, and compliance with requirements in the following areas:**

- Salient Characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## 12. REFERENCE NOTES.

**12.1 USDA certification contacts.** For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [Terry.Bane@usda.gov](mailto:Terry.Bane@usda.gov).**

**12.2. Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621.**

### 12.3 Sources of documents.

#### 12.3.1 Source of information for nongovernmental documents is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: [www.aoac.org](http://www.aoac.org).**

Copies of the Official Analytical Methods of the American Spice Trade Association may be obtained from: **American Spice Trade Association, 2025 M Street, NW, Suite 800, Washington, DC 20036, telephone (202) 367-1127, or via Fax (202) 367-2127. Internet address: <http://www.astaspice.org>.**

#### 12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of: the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of the FDA Food Defect Action Levels may be obtained from: **Industry Activities Staff (HFS-565), Center for Food Safety and Applied Nutrition, FDA, 5100 Paint Branch Parkway, College Park, MD 20740-3835 or on the Internet at: <http://vm.cfsan.fda.gov/~dms/dalbook.html>.**

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Copies of the USDA Grading Manual for Tomato Catsup are available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, via E-mail:**

**[Terry.Bane@usda.gov](mailto:Terry.Bane@usda.gov)** or on the Internet at: **<http://www.ams.usda.gov/fv/ppb.html>**.

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail:** **[FQAStaff@usda.gov](mailto:FQAStaff@usda.gov)** or on the Internet at: **[www.ams.usda.gov/fv/fvqual.htm](http://www.ams.usda.gov/fv/fvqual.htm)**.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail:** **[Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil)**.

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at:** **<http://assist.daps.dla.mil/quicksearch/>**.

**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, HIS, FDA  
USDA - FV  
VA - OSS

**Review Activities**

Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8950-2007-001)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at **<http://assist.daps.dla.mil>**.

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