

**METRIC**

**A-A-20097E**

**December 28, 2005**

**SUPERSEDING**

**A-A-20097D**

**May 23, 2003**

## **COMMERCIAL ITEM DESCRIPTION**

### **HOT SAUCE**

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

**1. SCOPE.** This CID covers hot sauce 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:**

- Type(s) of hot sauce 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:**

- 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 hot sauce shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types.**

- Type I** - Hot
- Type II** - Extra hot 4x
- Type III** - Green
- Type IV** - Chipotle

**AMSC N/A**

- Type V** - Habanero

**FSC 8950**

**A-A-20097E**

**Type VI** - Garlic

**Type VII** - Other

**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 hot sauce shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Ingredients.** Each type of hot sauce is a ready-to-use sauce prepared from ingredients such as, but not limited to, fermented red peppers, jalapeño peppers, chipotle peppers, habanero peppers, garlic, distilled vinegar, salt, spices, stabilizers, and other ingredients characteristic of each type.

**5.3 Finished product.** Each type of hot sauce shall be a smooth suspension of uniform small particle size and shall not stratify nor separate (minor separation which upon light shaking disappears and results in a uniform, relatively stable suspension is acceptable). The hot sauce shall have a typical pungent (heat value or bite) flavor and odor characteristic for the type of hot sauce.

**5.3.1 Type I, Hot and Type II, Extra hot.** Each type of hot sauce shall be a red to reddish-brown colored liquid and possess a pungent odor and a good flavor that is well balanced and peppery.

**5.3.2 Type III, Green.** The green hot sauce shall be a pale green colored liquid and possess a mild jalapeño flavor and odor with vinegar background notes.

**5.3.3 Type IV, Chipotle.** The chipotle hot sauce shall be a dark brownish-red colored liquid with flecks of spices and possess a pungent aroma and rich smoky flavor.

**5.3.4 Type V, Habanero.** The habanero hot sauce shall be a dark orange-red colored liquid with flecks of spices and possess a strong pungent flavor and aroma with a blend of vinegar and fruit flavors.

**5.3.5 Type VI, Garlic.** The garlic hot sauce shall be a bright orange-red colored liquid and possess a mild pepper and garlic flavor and aroma.

**5.4 Foreign material.** All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the hot sauce shall meet the requirements listed in Table I.

**TABLE I. Analytical requirements**

<b>Type</b>	<b>Nonvolatile Solids <u>1/</u> Percent</b>	<b>Salt Percent</b>	<b>Acidity (acetic acid) Percent</b>	<b>pH</b>	<b>Bite SHU or ppm <u>2/</u></b>
Type I	7.5 - 18.0	5.0 - 12.0	3.5 - 5.0	3.2 <u>3/</u>	NLT 650 <u>4/</u> (43 ppm)
Type II	3.9 - 17.0	1.2 - 12.0	3.6 - 9.5	2.7 - 3.4	NLT 2500 (167 ppm)
Type III	8.5 - 14.0	7.0 - 8.0	4.5 - 5.0	2.7 - 3.0	600 - 1200 (40 - 80 ppm)
Type IV	16.5 - 19.0	6.0 - 7.0	3.7 - 4.2	2.9 - 3.2	1500 - 2500 (100 - 167 ppm)
Type V	24.0 - 28.0	5.8 - 6.8	4.9 - 5.5	3.0 - 3.5	5000 - 8000 (333 - 533 ppm)
Type VI	12.5 - 16.0	7.0 - 8.0	4.8 - 5.3	3.0 - 3.5	1200 - 1800 (80 - 120 ppm)

**A-A-20097E**

- 1/** Pepper solids are required to be no less than 2.7 percent for Types I thru VI.
- 2/** Scoville Heat Units (SHU), parts per million (ppm).
- 3/** Maximum.
- 4/** Not less than.

**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.

**6.2.1 Sampling procedures.** USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

**6.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 57g (2 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

**6.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International:

<b><u>Test</u></b>	<b><u>Method</u></b>
Nonvolatile solids	925.45A <b>5/</b>
Salt	941.13 <b>6/</b>
Acidity (as acetic acid)	920.174
pH	981.12
Bite (Capsaicin)	995.03 or ASTA 21.3 <b>7/</b>

- 5/** Pre-dry to near dryness on steam bath before drying in a vacuum oven. Run at 65°C (149°F).
- 6/** Saturated potassium permanganate (KMnO<sub>4</sub>) shall be used in lieu of 5 percent KMnO<sub>4</sub> solution.
- 7/** American Spice Trade Association (ASTA) Official Method 21.3.

**6.4 Test results.** The test results for nonvolatile solids, salt, and acidity shall be reported to the nearest 0.1 percent. The test result for pH shall be reported to the nearest 0.1 value. The test result for bite shall be reported to the nearest Scoville unit or ppm. 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 hot sauce provided shall meet the salient characteristics of this CID, conform to the their own specifications, standards, and quality assurance practices, and be the same hot sauce offered for sale in the commercial market. The purchaser reserves the right

to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered hot sauce shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of hot sauce within the commercial marketplace. Delivered hot sauce 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 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 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 finished hot sauce distributed meets or exceeds the requirements of this CID.

**9.3 USDA certification.** When required in the solicitation, contract, or purchase order that

## A-A-20097E

product quality and 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 hot sauce in accordance with PPB procedures which include selecting random samples of the packaged hot sauce, evaluating the samples for conformance with the salient characteristics 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 hot sauce for conformance to the United States Standards for 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 samples of packaged hot sauce, 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, AMS inspection personnel shall select samples and submit them to the USDA, AMS 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, AMS 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.**

**12.2 Analytical testing and technical information contacts.** 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, or via E-mail: **anita.okrend@usda.gov.**

### **12.3 Sources of documents.**

#### **12.3.1 Sources of information for nongovernmental documents are as follows:**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <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 (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720- 9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <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-FTSL, 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/>.**

**A-A-20097E**

**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

**PREPARING ACTIVITY:**

DLA - SS

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