

INCH-POUND

A-A-20191B

December 12, 2001

SUPERSEDING

A-A-20191A

February 29, 1996

COMMERCIAL ITEM DESCRIPTION

CARROTS, FRESH, READY-TO-USE

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

1. SCOPE. This Commercial Item Description (CID) covers fresh, ready-to-use carrots, packed in commercially acceptable containers, suitable for use by the Federal, State, local governments and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Style(s), size(s), and form(s), of fresh, ready-to-use carrots required (Sec. 3).
- When salient characteristics need to be verified (Sec. 6).
- 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) or (Sec. 9.1 with 9.1.3).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The fresh, ready-to-use carrots shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Styles, sizes, and forms.

Style I - Whole - See U.S. Standards for Grades of Topped Carrots

Style II - Diced - cube-shaped units as specified

Size A - 1/4" x 1/4" x 1/4"

(0.635 cm x 0.635 cm x 0.635 cm)

FSC 8915

A-A-20191B

Size B - 3/8" x 3/8" x 3/8"
(0.953 cm x 0.953 cm x 0.953 cm)

Size C - 1/2" x 1/2" x 1/2"
(1.27 cm x 1.27 cm x 1.27 cm)

Size D - 1/8" x 1/8" x 1/8"
(0.318 cm x 0.318 cm x 0.318 cm)

Size E - Other

Style III - Shredded - cut shreds

Size A - 2" length x 1/16" width
(5.08 cm length x 0.159 cm width)

Size B - 2" length x 1/8" width
(5.08 cm length x 0.318 cm width)

Size C - 4" length x 1/8" width
(10.16 cm length x 0.318 cm width)

Size D - Other

Style IV - Baby-cut - 2 inches (5.08 cm) in length

Size A - 3/8" to 11/16" diameter
(0.953 cm to 1.75 cm diameter)

Size B - 9/16" to 13/16" diameter
(1.43 cm to 2.06 cm diameter)

Size C - 5/8" to 7/8" diameter
(1.59 cm to 2.22 cm diameter)

Size D - Other

Style V - Coin-cut (Sliced) - coin shaped cut at right angles to the longitudinal axis

Size A - 1/2" to 1 1/4" diameter, 1/4" thick
(1.27 cm to 3.18 cm diameter, 0.635 cm thick)

Size B - 7/8" to 1 3/8" diameter, 1/4" thick
(2.22 cm to 3.49 cm diameter, 0.635 cm thick)

Size C - 3/4" to 1 3/8" diameter, 1/8" thick
(1.91 cm to 3.49 cm diameter, 0.318 cm thick)

Size D - Other

Style VI - Crinkle-cut - coin shaped cut at right angles to the longitudinal axis, with ridges on the surface of the carrot

Size A - 1/2" to 1 1/4" diameter, 1/4" thick
(1.27 cm to 3.18 cm diameter, 0.635 cm thick)

Size B - 7/8" to 1 3/8" diameter, 1/4" thick
(2.22 cm to 3.49 cm diameter, 0.635 cm thick)

Size C - Other

Style VII - Bias-cut - cut at approximately a 30° angle

Size A - 1/2" to 1 1/4" diameter, 1/4" thick
(1.27 cm to 3.18 cm diameter, 0.635 thick)

Size B - 7/8" to 1 3/8", 1/4" thick
(2.22 cm to 3.49 diameter, 0.635 cm thick)

Size C - 7/8" to 1 1/4", 3/16" thick
(2.22 cm to 3.18 cm diameter, 0.476 cm thick)

Size D - Other

Style VIII - Wedges - cut longitudinally into triangle shape

Size A - 1/4" to 1/2" diameter, 2" length
(0.635 cm to 1.27 cm diameter, 5.08 cm length)

Size B - Other

Style IX - Matchstick shaped

Size A - 1/8" width, 2" length
(0.318 cm width, 5.08 cm length)

Size B - Other

Style X - Julienne - thin strips

Size A - 1/8" width x 2" length x 1/8" thick
(0.318 cm width x 5.08 cm length x 0.318 cm thick)

Size B - Other

Style XI - Plugs (Chunk) - carrot is sliced crosswise across the longitudinal axis

Size A - 3/4" to 1" diameter, 4" length
(1.91 cm to 2.54 cm diameter, 10.16 cm length)

Size B - 3/4" to 1 1/4" diameter, 4" length
(1.91 cm to 3.18 cm diameter, 10.16 cm length)

Size C - 1 1/4" to 2 1/4" diameter, 4" length
(3.18 cm to 5.72 cm diameter, 10.16 cm length)

Size D - Other

Form 1 - Peeled

Form 2 - Unpeeled

Style XII - Sticks - longitudinally cut lightly peeled strips

Size A - 1/4" diameter, 3 3/4" to 4" length
(0.635 cm diameter, 9.53 cm to 10.16 cm length)

Size B - 3/8" diameter, 3 3/4" to 4" length
(0.953 cm diameter, 9.53 cm to 10.16 cm length)

A-A-20191B

Size C - Other

Style XIII - Whole Peeled without Top

Size A - 7/8" to 1 1/2" diameter, 6" to 8" length
(2.22 cm to 3.81cm diameter, 15.24 cm to 20.32 cm)

Size B - 1 1/2" to 1 3/4" diameter, 6 to 8 1/2" length
(3.81 cm to 4.45 cm diameter, 15.24 cm to 21.59 cm)

Size C - Other

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

- Salient characteristics (Sec. 5).
- 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 fresh, ready-to-use carrots shall be processed in accordance with good manufacturing practice (21 CFR Part 110).

5.2 Carrots. The carrots shall be well formed and well trimmed in accordance with the U.S. Standard for Grades of Topped Carrots. Carrots of any type shall possess similar varietal characteristics.

5.3 Preparation. Ready-to-use carrots shall be clean and sound. Products shall be prepared from the fresh root of the carrot plant (*Daucus carota*) by washing with potable water, sorting, peeling, trimming, and cutting in accordance with good commercial practice.

5.4 Finished product.

5.4.1 Flavor and odor. Carrots of any style shall possess good normal characteristic flavor and odor. The fresh, ready-to-use carrots shall be free from objectionable flavors and odors of any kind.

5.4.2 Color. Fresh, ready-to-use carrots shall possess good exterior bright orange-yellow color and be free from green, or orange-brown units which more than slightly affect the

appearance of the product. White color that disappears after a quick rinse with cold potable water prior to serving is acceptable.

5.4.3 Texture. The fresh, ready-to-use carrots shall be crisp and firm, but not tough, fibrous, or mushy and possess a practically uniform texture.

5.4.4 Size and shape.

<u>Styles</u>	<u>Uniformity of units of product, excluding 10%, by count, that vary to an extreme</u>
Whole	Shall meet the requirements of the U.S. Standard for Grades of Topped Carrots
Diced, Baby-cut, Coin-cut, Crinkle-cut, Bias-cut, Wedges, Matchstick, Julienne, Plugs, Sticks, Whole peeled without top	No more than 15% by weight shall be other shapes and sizes
Shredded	No more than 15% by weight shall be less than 1/2” pieces for 2” length and 1” pieces for 4” length

5.4.5 Temperatures. The fresh, ready-to-use carrots shall be kept under refrigeration to maintain quality. Unless otherwise recommended, preparation, storage, and delivery temperatures shall not be lower than 32°F (0°C) but not more than 38°F (3.3°C).

5.4.6 Defects. Defects include soft rot, green ends, cracks, discolored spots, and fibrous texture.

<u>Defects (For Styles, as indicated)</u>	
Whole	Shall meet the requirements of the U.S. Standards for Grades of Topped Carrots
Diced, Shredded, Plugs, Julienne, Matchstick	No more than 10% by weight shall be allowed for defects including not more than 3% for carrots by soft rot.
Baby-cut	Not more than 10% by weight shall be allowed for defects including cracks greater than 1” and not more than 3% for carrots by soft rot.
Coin-cut, Crinkle-cut, Bias-cut, Sticks, Wedges, Whole peeled without top	Not more than 10% by weight shall be allowed for defects including cracks greater than 1/2” from center of carrot and not more than 3% for carrot by soft rot.

A-A-20191B

6. PRODUCT VERIFICATION. When USDA verification of salient characteristics is specified in the solicitation, contract, or purchase order the USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

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

8. REGULATORY REQUIREMENTS. The delivered fresh, ready-to-use carrots shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of fresh, ready-to-use carrots within the commercial marketplace. Delivered fresh, ready-to-use carrots 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 or 9.1 with 9.1.3.*

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 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.)

9.1.3 Qualified Through Verification (QTV) Audit. A QTV audit conducted by USDA, AMS, or another Hazard Analysis Critical Control Point (HACCP) plan verification audit performed by a third party auditing service is required within 12 months prior to the date of awarding of the contract. *(An AMS QTV audit verifies, at the time of the audit, 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 of 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 fresh, ready-to-use carrots 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 and acceptability or both be determined, the Fresh Products Branch (FPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. FPB inspectors shall certify the quality and acceptability of the fresh, ready-to-use carrots in accordance with FPB procedures which include selecting random samples of the packaged fresh, ready-to-use carrots, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, FPB inspectors will examine the fresh, ready-to-use carrots 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 fresh, ready-to-use carrots, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

A-A-20191B

12. REFERENCE NOTES.

12.1 USDA contacts.

12.1.1 USDA certification contact. For USDA certification, contact the **Branch Chief, FPB, FVP, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240** telephone (202) 720-5870, Fax (202) 720-0393, or via E-mail: larry.lace@usda.gov.

12.1.2 USDA QTV contact. For a USDA QTV audit, contact the **Branch Chief, Processed Products Branch, 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: james.rodeheaver@usda.gov.

12.2 Sources of documents.

12.2.2 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. Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents are purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases are made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: www.access.gpo.gov/nara.

Copies of this CID and the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **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 or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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.**

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - NIH, IHS

USDA - FV

VA - OSS

PREPARING ACTIVITY:

USDA - FV

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation, or marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.