

METRIC

A-A-20133F

August 31, 2010

**SUPERSEDING**

A-A-20133E

January 23, 2001

## COMMERCIAL ITEM DESCRIPTION

### SAUCE, PASTA, TOMATO-BASED, MEATLESS

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

**1. SCOPE.** This CID covers market varieties of meatless tomato-based pasta sauce (pasta sauce), 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:**

- Type(s), style(s), and flavor(s) required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.4).
- Manufacturer's/distributor's certification (Sec. 9.3) or USDA certification (Sec. 9.4).

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

- Food Defense System Survey (Sec. 9.1 with 9.2.1) or (Sec. 9.1 with 9.2.2).
- Manufacturer's quality assurance (Sec. 9.2 with 9.2.1) or (Sec. 9.2 with 9.2.2).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The pasta sauce shall conform to the following list as specified in the solicitation, contract, or purchase order.

#### **Types, styles, and flavors.**

**Type I** - Regular

**Type II** - Light or lite (calories)

**Type III** - Reduced sodium

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**Type IV** - Low sodium  
**Type V** - No salt added

**Style A** - Smooth  
**Style B** - Chunky (includes recognizable diced ingredients)

**Flavor 1** - Traditional  
**Flavor 2** - Graden vegetable  
**Flavor 3** - Tomato and basil  
**Flavor 4** - Mushroom  
**Flavor 5** - Peppers and onions  
**Flavor 6** - Tomato and onions  
**Flavor 7** - 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 Definitons.**

**5.1.1 Light or lite calories.** Foods in which 50 percent or more of the calories are from fat, fat must be reduced by at least 50 percent per Reference Amount Customarily Consumed compared to an appropriate reference food (21 CFR § 101.56(b)).

**5.1.2 Reduced sodium.** Food contains at least 25 percent less of sodium than the appropriate reference food per Reference Amount Customarily Consumed (21 CFR § 101.61). (The reference food may not be *Low Sodium.*)

**5.1.3 Low sodium.** Food contains no more than 140 mg of sodium per Reference Amount Customarily Consumed (21 CFR § 101.61).

**5.1.4 No salt added.** Food contains no added salt and must meet the conditions of use and must declare “This is Not a Sodium Free Food” as required if the food is not “Sodium Free” in accordance with 21 CFR § 101.61.

**5.2 Processing.** The pasta sauce shall be processed in accordance with current Good Manufacturing Practice (21 CFR Part 110) and shall be commercially sterile.

**5.3 Food Security.** The pasta sauce should be processed and transported in accordance to Food and Drug Administration's (FDA) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>. This guidance identifies the kinds of preventive measures operators of food establishments may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food security preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients and postproduction finished product.

**5.4 Ingredients.** The pasta sauce may include; but not limited to: water, tomato products (tomato paste, tomatoes, tomato puree, and tomato concentrate); sugar, corn syrup, olive oil or soybean, and/or cottonseed oil, corn and canola oil; cheese, onions, mushrooms, peppers, onion powder, garlic powder, other spice extracts, citric acid, natural flavorings, and other safe and suitable ingredients. When specified in the solicitation, contract, or purchase order, modified food starch and other thickeners shall be less than 1 percent of the product formulation.

**5.5 Flavor and odor.** The pasta sauce shall have a well-blended tomato flavor and odor with spices. The pasta sauce shall be free from any objectionable flavors and odors.

**5.6 Color.** The pasta sauce shall have a finished product color equal to or better than USDA Color Standards for Tomato Products, color chip A1 or A2 (see Sec. 12.3.1 for color chip source).

**5.7 Consistency.** The Style A smooth pasta sauce shall possess a smooth texture and mouth feel, and be practically free from particles of seed, skin, or core material. The Style B chunky pasta sauce shall possess a chunky texture of selected diced ingredients that is practically free from particles of seed and/or core material.

**5.8 Suspension.** The pasta sauce shall have minimal stratification or separation.

**5.9 Defects.** The pasta sauce shall be free from any defect that more than slightly affects the appearance or eating quality.

**5.10 Foreign material.** The pasta sauce and pasta sauce ingredients shall not exceed the specified FDA tolerance for "Defect Action Levels" (21 CFR § 110.110).

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the pasta sauce shall be as follows:

<b><u>Test</u></b>	<b><u>Tolerance</u></b>
Soluble Solids	Minimum of 8.0° Brix
Sodium - Types I and II	0.5 to 2.2 percent sodium <u>1/</u>
Sodium - Type III	460 mg sodium (21 CFR § 101.61)
Sodium - Type IV	140 mg sodium (21 CFR § 101.61)
pH	3.9 to 4.4
Consistency	Not less than 4.0 or more than 11.0 centimeters in 30 seconds at 20°C (68°F) ± 1°C (1.8°F)

1/ This is a sodium requirement, not a salt requirement.

**6.2 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 454 g (1 lb) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one can/container and shall contain the appropriate number of cans/containers to yield a 454 g (1 lb) sample when composited.

**6.3 Preparation of sample.** The sample shall be prepared in accordance with test method 945.68 of the Official Methods of Analysis of the AOAC International.

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

<b><u>Test</u></b>	<b><u>Method</u></b>
Solids (Soluble) in Tomato Products	970.59
Sodium	966.16

<u>Test</u>	<u>Method</u>
pH of Acidified Foods	981.12
Consistency	Bostwick Consistometer

**6.5 Test results.** The test results for solids and sodium (Types I and II only) shall be reported to the nearest 0.1 percent. The test results for sodium (Types III, IV, and V) shall be reported to the nearest 0.1 mg. The test results for pH shall be reported to the nearest 0.1 value. The test results for consistency shall be reported to the nearest 0.1 centimeter in 30 seconds. Any result not conforming to the analytical testing shall be cause for rejection of the lot.

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

**8. REGULATORY REQUIREMENTS.** The delivered pasta 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 pasta sauce within the commercial marketplace. Delivered pasta 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. The pasta sauce shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.3 or 9.4; purchaser may specify 9.1, 9.1 with 9.2.1, 9.1 with 9.2.2, 9.2 with 9.2.1 or 9.2 with 9.2.2.*

**9.1 Food Defense System Survey (FDSS).** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS) personnel. The FDSS verifies measures that operators of food establishments take to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS FDSS verifies the participating company adherence to the Food and Drug Administration’s “Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.”) For further information, see section 12.1 and 12.3.2.*

**9.2 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

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may result in the contract being terminated for cause.

**9.2.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, AMS, or other 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.)*

**9.2.2 Plant survey.** A plant survey conducted by USDA, AMS, or other 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.)*

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

**9.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the pasta sauce in accordance with PPB procedures which include selecting random samples of the packaged pasta 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 pasta 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 9.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of the pasta 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, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (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 contact.** For USDA certification, contact the **Branch Chief, PPB, FV, 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@ams.usda.gov](mailto:terry.bane@ams.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, or via E-mail: [shirleyj.wright@ams.usda.gov](mailto:shirleyj.wright@ams.usda.gov).**

### 12.3 Sources of documents.

#### 12.3.1 Sources of information for nongovernmental document 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 or on the Internet at: [www.aoac.org](http://www.aoac.org).**

Copies of the USDA Tomato Grade A and C Color Standards may be purchased from: **X-Rite, 4300 44<sup>th</sup> Street, SE, Grand Rapids, MI 49512, telephone (800) 248-9748 or (616) 803-2100, or on the Internet at: [http://www.xrite.com/product\\_overview.aspx?ID=914](http://www.xrite.com/product_overview.aspx?ID=914).**

#### 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, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800, or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

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The Food Defect Action Levels Handbook for commodities can be located at the following Internet website: <http://vm.cfsan.fda.gov/~dms/dalbook.html>. A printed version of this booklet may be obtained by written request to: **Industry Activities Staff (HFS-565), Center for Food Safety and Applied Nutrition, FDA, 5100 Paint Branch Parkway, College Park, MD 20740-3835.**

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:** <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.

Copies of this CID, 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: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: [FQASStaff@ams.usda.gov](mailto:FQASStaff@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <https://assist.daps.dla.mil> or <https://assist.daps.dla.mil/quicksearch/>.**

**MILITARY INTERESTS:**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

**Military Coordinating Activity:**

Army - GL

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

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**PREPARING ACTIVITY:**

USDA - FV

**Review Activities**

Army - MD, QM  
Navy - MC  
DLA - SS



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