

METRIC

A-A-20133E
January 23, 2001
SUPERSEDING
A-A-20133D
August 30, 2000

COMMERCIAL ITEM DESCRIPTION

SAUCE, PASTA, TOMATO BASED, MEATLESS

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

1. SCOPE. This Commercial Item Description (CID) covers meatless tomato based pasta sauce, packed in commercially sterile 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), flavor(s), and style(s) required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.4).
- Manufacturer's/distributor's certification (Sec. 10.2) or USDA certification (Sec. 10.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 10.1 with 10.1.1) or (Sec. 10.1 with 10.1.2).
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The meatless tomato based 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
- Type IV** - Low sodium
- Type V** - No salt added

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Style A - Smooth

Style B - Chunky (includes recognizable diced ingredients)

Flavor 1 - Traditional

Flavor 2 - Garden 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 6).
- Analytical requirements: *as specified by the purchaser* (Sec.7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec.10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

5. DEFINITIONS.

5.1 Light or Lite Calories. In reference to 21 CFR § 101.56(b) means that if 50 percent or more of the calories are from fat, fat must be reduced by at least 50 percent per reference amount. If less than 50 percent of calories are from fat, fat must be reduced at least 50 percent or calories reduced at least 1/3 per reference amount.

5.2 Reduced Sodium. In reference to 21 CFR § 101.61, reduced sodium means that the food contains at least 25% less sodium per reference amount than an appropriate reference food. (The reference food may not be "Low Sodium".)

5.3 Low sodium. In reference to 21 CFR § 101.61, low sodium is 140 mg or less per referenced amount (and per 50 g if referenced amount is 30 grams or less or 2 tablespoons or less).

5.4 No salt added. In reference to 21 CFR § 101.61, no salt added 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".

6. SALIENT CHARACTERISTICS.

6.1 Processing. The meatless tomato based pasta sauce is a commercially sterile ready-to-use sauce prepared from food grade components and processed in accordance with good manufacturing practice (21 CFR Part 110).

6.2 Ingredients. The meatless tomato based 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. Non-vegetable based thickeners shall be less than 2 percent of the product formulation.

6.3 Flavor and odor. The meatless tomato based pasta sauce shall have a well-blended tomato flavor and aroma, with a reasonable amount of spices, free from any objectionable flavors and odors.

6.4 Color. The meatless tomato based pasta sauce shall be bright, typical red-orange tomato color.

6.5 Consistency. The Style A smooth meatless tomato based 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 meatless tomato based pasta sauce shall possess a chunky texture of selected diced ingredients that is practically free from particles of seed and or core material.

6.6 Suspension. The meatless tomato based pasta sauce shall have minimal stratification or separation.

6.7 Defects. The meatless tomato based pasta sauce shall be free from any defect that more than slightly affects the appearance or eating quality.

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

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract or purchase order, the analytical requirements for all meatless tomato based pasta sauce shall be as follows:

<u>Test</u>	<u>Method</u>
Soluble Solids	8.0 to 17.0 percent
Sodium	0.5 to 2.2 percent (Type I and II only) <u>1/</u>
Sodium	Must not exceed the limits specified in 21 CFR § 101.61 (Type III, IV and V)

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

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<u>Test</u>	<u>Method</u>
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)

7.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

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

7.2.2 Composite sample. Analytical and microbiological testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

7.3 Preparation of sample. The sample shall be prepared in accordance with the Official Methods of Analysis of the AOAC International Method 945.68.

7.4 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 or as specified below:

<u>Test</u>	<u>Method</u>
Solids (Soluble) in Tomato Products	932.12
Sodium	966.16
pH of Acidified Foods	981.12
Consistency	Bostwick Consistometer

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

8. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the meatless tomato based 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 prepared meatless tomato based pasta sauce offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered meatless tomato based 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 meatless tomato based pasta sauce within the commercial marketplace. Delivered meatless tomato based pasta sauce shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 10.2 or 10.3; purchaser may specify 10.1 with 10.1.1 or 10.1 with 10.1.2.*

10.1 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.

10.1.1 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.)*

10.1.2 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.)*

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

10.3 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 (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the meatless tomato based pasta sauce in

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accordance with PPB procedures which include selecting random samples of the packaged meatless tomato based 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 meatless tomato based pasta sauce for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

12. USDA INSPECTION NOTES. When Section 10.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged meatless tomato based pasta sauce, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7.4). 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. 11 or as specified in the solicitation, contract, or purchase order).

13. REFERENCE NOTES.

13.1 USDA certification contact. 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: james.rodeheaver@usda.gov.**

13.2 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: anita.okrend@usda.gov.**

13.3 Sources of documents.

13.3.1 Source of information for nongovernmental document is 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. You may contact AOAC International on (301) 924-7077 or on the Internet at: www.aoc.org.**

13.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document 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) 512-1803 or on the Internet at: www.nara.gov/fedreg.**

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: **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, Defense Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

CIVIL AGENCY COORDINATINGACTIVITIES:

Military Coordinating Activity

Army - GL

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

Custodians

Army - GL
Navy - SA
Air Force - 50

PREPARING ACTIVITY:

USDA - FV

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

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