

METRIC

A-A-20145B

August 19, 2002

SUPERSEDING

A-A-20145A

September 24, 1990

COMMERCIAL ITEM DESCRIPTION

SOUPS, CANNED

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 canned soup, 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), flavor(s), and size(s) 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. 9.1) or USDA certification (Sec. 9.2).

2.2 Purchasers *may specify* the following:

- When meal pattern contributions need to be met (Sec. 3).
- 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 canned soups shall conform to the following list as specified in the solicitation, contract, or purchase order.

Types, flavors, sizes, and meal pattern contributions.

Type I - Ready-to-serve, regular

Flavor A - Tomato

Flavor B - Cream of Tomato

Flavor C - Chicken with Noodles

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- Flavor D** - Cream of Mushroom
- Flavor E** - Minestrone
- Flavor F** - Bean with Bacon
- Flavor G** - Chicken with Rice
- Flavor H** - Cream of Chicken
- Flavor I** - New England Clam Chowder
- Flavor J** - Vegetable with Beef Stock
- Flavor K** - Vegetable with Beef
- Flavor L** - Beef Barley
- Flavor M** - Split Pea with Ham and/or Bacon
- Flavor N** - Lentil
- Flavor O** - Cream of Potato
- Flavor P** - Other

Type II - Ready-to-serve, low sodium (21 CFR § 101.61, 9 CFR § 317.361 for meat products and 9 CFR § 381.461 for poultry products.)

- Flavor A** - Tomato
- Flavor B** - Chicken with Noodles
- Flavor C** - Cream of Mushroom
- Flavor D** - Vegetable with Beef
- Flavor E** - Vegetable with Beef Stock
- Flavor F** - Split Pea
- Flavor G** - Tomato with Tomato Pieces
- Flavor H** - Other

Type III - Condensed, “Healthy” (21 CFR § 101.65 (d), 9 CFR § 317.363 for meat products and 9 CFR § 381.463 for poultry products)

- Flavor A** - Tomato
- Flavor B** - Cream of Mushroom
- Flavor C** - Chicken with Noodles
- Flavor D** - Cream of Chicken
- Flavor E** - Other

Type IV - Condensed, regular

- Flavor A** - Tomato
- Flavor B** - Chicken Noodle
- Flavor C** - Cream of Mushroom

- Flavor D** - Minestrone
- Flavor E** - Chicken with Rice
- Flavor F** - Cream of Chicken
- Flavor G** - Chicken Gumbo
- Flavor H** - Chicken Vegetable
- Flavor I** - Chicken Consomme
- Flavor J** - Clam Chowder, Manhattan
- Flavor K** - Clam Chowder, New England
- Flavor L** - Tomato Noodle
- Flavor M** - Tomato with Pasta
- Flavor N** - Beef Noodle
- Flavor O** - Beef Consomme
- Flavor P** - Beef Barley
- Flavor Q** - Cream of Celery
- Flavor R** - Cream of Broccoli
- Flavor S** - Cream of Potato
- Flavor T** - Cream of Asparagus
- Flavor U** - Cheddar Cheese
- Flavor V** - French Onion
- Flavor W** - Green Pea
- Flavor X** - Split Pea with Ham and/or Bacon
- Flavor Y** - Cream of Green Pea
- Flavor Z** - Vegetable with Beef
- Flavor AA** - Vegetable with Beef Stock
- Flavor BB** - Vegetarian Vegetable with Pasta Product
- Flavor CC** - Vegetarian Vegetable without Pasta Product
- Flavor DD** - Bean with Bacon
- Flavor EE** - Black Bean
- Flavor FF** - Chicken (Dark Meat) with Wheat and Soy Noodles
- Flavor GG** - Other

- Size 1** - 205 - 212 g (7.25 - 7.5 oz) 1/
- Size 2** - 297 - 304 g (10.5 - 10.75 oz) 1/
- Size 3** - 425 g (15 oz) 1/
- Size 4** - 453 g (16 oz.) 1/
- Size 5** - 538 g (19 oz) 1/
- Size 6** - 737 g (26 oz.) 1/
- Size 7** - 1389 - 1474 g (49-52 oz) 1/
- Size 8** - 2948 - 3005 g (104 - 106 oz) 1/
- Size 9** - Other 1/

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1/ Check with supplier to make sure sizes are available with flavor.

When meal pattern contribution information is required (upon request manufacturer/distribution shall supply the information to prove crediting).

Vegetable (a) - 1/8 cup of vegetables

Vegetable (b) - 1/4 cup of vegetables

Vegetable (c) - 3/8 cup of vegetables

Vegetable (d) - 1/2 cup of vegetables

Vegetable (e) - Other

Grains/breads servings (a) - 1/4 cup grains/breads 2/

Grains/breads servings (b) - 1/2 cup grains/breads 2/

Grains/breads servings (c) - Other

Meat/meat alternate (a) - 1 ounce equivalent meat/meat alternate

Meat/meat alternate (b) - Other

2/ Must contain enriched or whole-grain flour

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 Low Sodium. Food contains no more than 140 milligrams of sodium per serving (21 CFR § 101.61, 9 CFR § 317.361 for meat products and 9 CFR § 381.461 for poultry products).

5.1.2 Healthy. Food must be low in fat and saturated fat and contain limited amounts of cholesterol. It must provide 10 percent of one or more of Vitamins A or C, iron, calcium, protein, or fiber. The sodium content cannot exceed 480 mg per serving (21 CFR §101.65(d), 9 CFR § 317.363 for meat products and 9 CFR § 381.463 for poultry products). 3/

3/ The sodium content shall not exceed the maximum levels established under the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5.2 Processing. The canned soups shall be processed in accordance with good manufacturing practice (21 CFR Part 110) and be commercially sterile.

5.3 Appearance. The ready-to-serve soups and condensed soups (prepared with a portion of water or other diluent) when heated to a simmer, shall possess a color, odor, and flavor characteristic of the specified market variety.

5.4 Texture. The texture of the product or each unit thereof; e.g., the vegetables, rice, or noodles shall not be dry, rubbery, or mushy.

5.5 Meat and poultry. Meat and poultry, when required, shall comply with USDA, Food Safety and Inspection Service (FSIS), Meat and Poultry Inspection Regulations, (9 CFR Parts 200 - end), the Food Standards and Labeling Policy Book, and applicable State regulations. The meat shall not be tough in texture and retain its configuration.

5.6 Foreign material. The finished soup and soup ingredients shall not exceed the specified U.S. Food and Drug Administration (FDA) tolerance for “Defect Action Levels” (21 CFR Part 110.110). Determination of wholesomeness and acceptability with respect to the presence of foreign material (e.g. glass, dirt, insect parts, hair, wood, or metal) in meat products shall be made by a FSIS employee.

6. ANALYTICAL REQUIREMENTS.

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

6.1.1 Sodium content. The sodium content of Type II soups shall meet the requirement of the nutrient content claim for low sodium (21 CFR § 101.61, 9 CFR § 317.361 for meat products and 9 CFR § 381.461 for poultry products).

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 454 grams (1 pound) and prepared from subsamples drawn from randomly

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selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

6.3 Preparation of sample. The sample shall be prepared in accordance with test method 983.18(b) 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 method from the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Sodium	969.23

6.5 Test results. The test results for sodium shall be reported to the nearest mg per100g. 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 canned soups provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same canned soup offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. For all styles that contain a meat food product with a minimum of 2 percent cooked meat or 3 percent or more fresh meat, the finished canned soups shall originate and be produced and processed in plants regularly operating under Meat and Poultry Inspection Regulations of the USDA. All styles that contain a poultry product are exempted from the definition of poultry product and the requirements of the Act and the regulations applicable to poultry products, if they comply with the conditions in 9 CFR § 381.15. The meat and poultry products used to make all styles shall be produced and processed in plants regularly operating under Meat and Poultry Inspection Regulations of the USDA. The delivered canned soups shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of canned soups within the commercial marketplace. Delivered canned soups 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. **NOTE: When the manufacturing plant is under FSIS regulations, paragraphs 9.1.1 and 9.1.2 do not apply.**

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.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the canned soups 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 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 canned soups in accordance with PPB procedures which include selecting random samples of the packaged canned soups, 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 canned soups for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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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 the canned soups, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements when specified in the solicitation, contract, or purchase order (Sec. 6.4). 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. 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, 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 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.**

12.3 Sources of documents.

12.3.1 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, telephone (301) 924-7077 or on the Internet at: www.aoac.org.**

12.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 200 to end. The Fair Packaging and Labeling Act are contained in 16 CFR, Parts 500 to 503. 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.

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 200 C Street S.W., Washington, DC 20204.

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:

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

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