

INCH-POUND

A-A-20275

September 24, 1997

COMMERCIAL ITEM DESCRIPTION

VEGETABLE PATTIES, FROZEN

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

1. SCOPE.

1.1 This Commercial Item Description (CID) covers frozen vegetable patties, packed in commercially acceptable containers, suitable for use by Federal, State, and local governments and other interested parties.

2. CLASSIFICATION.

2.1 The frozen vegetable patties shall conform to the finished frozen weights in the following list which shall be specified in the solicitation, contract, or purchase order.

Finished frozen weights.

Finished frozen weight I - 2.3 ounces

Finished frozen weight II - 2.5 ounces

Finished frozen weight III - 3.5 ounces

Finished frozen weight IV - Other

3. SALIENT CHARACTERISTICS.

3.1 Processing: The frozen vegetable patties shall be prepared in accordance with good commercial practice.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

FSC 8940

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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3.2 Ingredients: The frozen vegetable patties shall consist of vegetables such as mushrooms, water chestnuts, onions, carrots, bell peppers, black olives, broccoli, and tomatoes; vegetable protein and grains, which may consist of rehydrated wheat gluten, rehydrated soy chunks, cooked brown rice, and rolled oats; and not more than 25 percent safe and suitable binders and flavor ingredients.

3.2.1 Spices: Seasonings, including salt and garlic may be used. Other safe and suitable spices may also be used.

3.3 Finished product: The frozen vegetable patties shall show no evidence of excessive heating (materially scorched).

3.3.1 Odor and flavor: The frozen vegetable patties shall have an odor and flavor characteristic of frozen vegetable patties. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

3.3.2 Color: There shall be no foreign color to the product.

3.3.3 Texture: The texture of the vegetables shall not be rubbery or mushy.

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

3.4 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the food item shall be manufactured not more than 90 days prior to delivery.

3.5 Analytical requirements: Unless otherwise specified, analytical requirements for the frozen vegetable patties shall be as follows:

3.5.1 Fat content: The fat content of the frozen vegetable patties shall not exceed 3.0 g per 2.3 ounces (65 g) of finished product.

3.5.2 Sodium content: The sodium content of the frozen vegetable patties shall be not more than 500 mg per 2.3 ounces (65 g) of finished product.

3.5.3 Analytical procedure: At the purchaser's request, one pound (454 g) of finished frozen vegetable patties shall be selected at random and sent to the agreed-upon laboratory for testing.

3.5.4 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 983.18(b).

3.5.5 Analytical testing: Analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Fat	948.15
Sodium	969.23

3.5.6 Test results: The test results shall be reported within the accuracy of the specific method for fat content and for sodium content.

4. REGULATORY REQUIREMENTS.

4.1 The delivered frozen vegetable patties shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the frozen vegetable patties within the commercial marketplace. Delivered frozen vegetable patties shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The frozen vegetable patties provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same frozen vegetable patties offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, such determination shall be made by a laboratory or testing entity certified as acceptable by the U. S. Department of Agriculture and mutually agreed upon by the purchaser and supplier.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

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7. NOTES.

7.1 Purchasers shall specify:

- The finished frozen weight(s) for the frozen vegetable patties.

7.2 Sources of documents.

7.2.1 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.**

7.2.2 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) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

- USDA - FV