

**COMMERCIAL ITEM DESCRIPTION**

**VEGETABLE DIPS AND SPREADS, PROCESSED**

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

**1. SCOPE.** This Commercial Item Description (CID) covers processed vegetable dips and spreads, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

**2. PURCHASER NOTES.**

**2.1 Purchasers *shall specify* the following:**

- Type(s) and flavor(s) desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.3).
- Manufacturers'/distributors' certification (Sec. 9.2) or USDA certification (Sec. 9.3).

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

- Manufacturers' quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).

**3. CLASSIFICATION.** The processed vegetable dips and spreads shall conform to the following types and flavors specified in the solicitation, contract, or purchase order.

**Types and flavors.**

**Type I** - Asparagus

**Type II** - Broccoli

**Type III** - Other

**Flavor A** - Mild

**Flavor B** - Spiced

**Flavor C** - Other

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**4. MANUFACTURERS'/DISTRIBUTORS' NOTES. Manufacturers'/distributors' products *shall meet the requirements of the:***

- Salient characteristics (Sec 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturers'/distributors' assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).

**5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The vegetable dips and spreads shall be processed using good manufacturing practices (21 CFR Part 110). Type I, asparagus, spread shall be prepared from U.S. Grade A center cut spears and head pieces of asparagus, for the U.S. Standards for Grades of Frozen Asparagus. Type II, broccoli, spread shall be prepared from U.S. Number 1 broccoli spears and florets, for the U.S. Standards for Grades of Broccoli for Processing.

**5.2 Ingredients.** The vegetable dip and spread ingredients shall include the appropriate vegetable puree, tomatoes, green chilies, vinegar, salt, spices, thickeners, and preservatives. Type I, asparagus, spread may include chopped onions and jalapeño peppers. Type II, broccoli, spread may include nonfat mayonnaise, high fructose corn syrup, and salsa spices.

**5.3 Finished product.**

**5.3.1 Appearance and color.** The vegetable dips and spreads shall have the appearance and color typical of the Type of vegetable specified in the solicitation, contract, or purchase order. Type I, asparagus, spread shall have a typical asparagus green color with visible pieces of pepper. Type II, broccoli, spread shall have a pale green color with dark green flecks with visible pieces of tomato and broccoli.

**5.3.2 Odor and flavor.** The vegetable dips and spreads shall have a characteristic odor and flavor typical of the appropriate product. Flavor A, mild, may have a slight taste of hot peppers. Flavor B, spiced, shall have a noticeable taste of hot peppers. There shall be no foreign odors or flavors such as, but not limited to, stale, rancid, burnt, musty, or other objectionable odors or flavors.

**5.3.3 Texture.** Type I, asparagus, spread shall have a puree consistency, except for pieces of pepper. The Type I, asparagus, spread may have a slight amount of water separation, as long as it is easily reincorporated into the spread by stirring. Type II, broccoli, spread shall have a puree consistency, except for pieces of tomato and broccoli. The vegetable dip and spread shall be uniform with no stringy or fibrous material.

**5.3.4 Defects.** The processed vegetable dips and spreads shall be practically free of seed particles and shall contain no coagulation of pulp, peel, or other extraneous plant material.

**5.4 Foreign material.** All ingredients and finished products shall be clean, sound, wholesome, and free from glass, dirt, insect parts, burnt, scorched, stale, sour, rancid, and evidence of rodent or insect infestation.

**5.5 Shelf life.** Type I, asparagus, spread shall have a shelf life of 24 months, provided the container remains sealed and stored as directed by the manufacturer. After opening, the Type I, asparagus, spread shall have a refrigerated shelf life of four weeks. The Type II, broccoli, spread (a refrigerated product) shall have a total refrigerated shelf life of seven weeks.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Chemical and microbiological tolerances.** Unless otherwise specified in the solicitation, contract, or purchase order, the processed vegetable dips and spreads shall comply with the following ranges and/or tolerances:

Moisture	89 to 92.5 percent
pH: Type I asparagus	4.1 to 4.3
pH: Type II broccoli	3.70 to 3.94 <u>1/</u>
Aerobic (Standard) Plate Count	Less than 500,000 CFU (Colony Forming Units) per gram
Yeast and Mold	Less than 50,000 CFU per gram
<i>Coliform</i>	Less than 3 per gram using the MPN (Most Probable Number) technique
<i>E. coli</i>	Less than 3 per gram using the MPN technique

1/ pH for Type II broccoli, is performed at 16.2°C in an “as in” state.

**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.** Selected sample units shall be used to make a 0.45 kg (1-pound) composite sample.

**6.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International:

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<b><u>Test</u></b>	<b><u>Method</u></b>
Sample preparation	945.68
Moisture	934.06
pH	981.12
Aerobic (Standard) Plate Count	980.31
Yeast and Mold	995.21
<i>Coliform</i>	966.24 and 966.24A
<i>E. coli</i>	966.24 and 966.24A

**6.4 Test results.** The test results for moisture shall be reported to the nearest 0.1 percent. The test results for pH shall be reported to the nearest 0.1 value. The test results for Aerobic (Standard) Plate Count shall be reported to the nearest 100 per gram. The test results for yeast and mold shall be reported to the nearest 50 per gram. The test results for *Coliform* and *E. coli* shall be reported to the nearest MPN. Any result not conforming to the analytical requirements shall be cause for rejection the lot.

**7. MANUFACTURERS' PRODUCT ASSURANCE.** The manufacturer shall certify that the prepared vegetable dips and spreads provided shall meet the salient characteristics of this CID, conform to the their own specifications, standards, and quality assurance practices, and be the same prepared vegetable dips and spreads offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered prepared vegetable dips and spreads shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the prepared vegetable dips and spreads within the commercial marketplace. Delivered prepared vegetable dips and spreads shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic 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 Manufacturers' 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 will 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 other third party auditing service, 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 [21 CFR 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations], adhere to food safety requirements, and have 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 other third party auditing service, 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 21 CFR 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations.)*

**9.2 Manufacturers'/distributors' certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished prepared vegetable dips and spreads 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), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the processed vegetable dips or spreads in accordance with PPB procedures which include selecting random samples of the packaged processed vegetable dips or spreads, 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 prepared vegetable dips and spreads 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 processed vegetable dips and spreads, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5.2, 5.3, and 5.4).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, PPB inspection personnel shall

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- 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](mailto:james.rodeheaver@usda.gov).**

### 12.2 USDA laboratory contacts.

**12.2.1 Analytical testing.** For USDA analytical testing, contact the **Branch Chief, Laboratory Operations Coordination Staff, S&TP, AMS, USDA, STOP 0271, 1400 Independence Avenue, SW, Washington, DC 20250-0271, telephone (202) 690-1351, or via E-mail: [scott.lough@usda.gov](mailto:scott.lough@usda.gov).**

**12.2.2 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](mailto: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.**

#### 12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act is contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, 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: <http://www.nara.gov/fedreg>.**

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

Copies of the United States Standards for Grades of Frozen Asparagus are available from: **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](mailto:james.rodeheaver@usda.gov).**

Copies of the United States Standards for Grades of Broccoli for Processing are available from: **Chief, Fresh Products Branch, FVP, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5970, Fax (202) 720-0390, via E-mail: [larry.lace@usda.gov](mailto:larry.lace@usda.gov) or on the Internet at: <http://www.ams.usda.gov/standards>.**

Requests for copies, beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Program Head, Food Quality Assurance Program, FVP, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [john.lund@usda.gov](mailto:john.lund@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

USDA - FV

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