

January 26, 2018

AMENDMENT NO. 1

COMMODITY SPECIFICATION CANNED VEGETABLES – May 2017

The purpose of this amendment is to add a new product to this commodity specification. The product is condensed cream of mushroom soup. The specification requirements are shown below.

Additions to this commodity specification are shown in **blue** below.

K. Soups – 24/#1 size can or equivalent size container

Cream of Mushroom Soup, Condensed

The canned soup must comply with CID No. A-A-20145D – Effective on the date of the Solicitation/IFB (published separately.)

Type I – Condensed, Flavor VI – Vegetable, Style L – Cream of Mushroom.

Nutrient claim: vii –Healthy, as defined by U.S. Food and Drug Administration. Link

Additional requirements are shown below.

Formulation requirements:

- **Condensed soup will reconstitute at a 1+1 ratio with water**
- **Mushrooms used in this formulation may be either fresh, dehydrated, frozen, or canned**
- **Mushrooms used in this formulation may be either sliced or diced but may not a combination of the two**
- **If mushrooms slices used in this formulation they shall be approximately 3/16" x 3/8" x 3/8" or larger**
- **If mushroom dices are used in the formulation they shall be approximately 3/8 inch or larger**

Other optional ingredients – onion flavoring, garlic flavoring, other spice extracts, natural flavoring, other safe and suitable ingredients. Monosodium Glutamate is not allowed.

Sodium content – (reconstituted) will have a maximum of 410mg per 1 cup serving.

Overall color of the condensed soup must be as light as or lighter than the **No. 3** color chip of the USDA Canned Mushrooms Color Standard.

After reconstituting and heating the soup:

- The soup will have a smooth characteristic creamy texture which is neither excessively thick, or thin and watery
- The mushrooms will be fairly tender and will not be excessively tough, rubbery or soft.

Flavor profile: The reconstituted and heated soup will have a mildly earthy mushroom flavor which is not overpowered by other spices and flavorings.

Washed drained weight (WDW):

- The WDW of the mushroom pieces will average **5.0 percent** or more by weight for the lot average with no individual sample falling under **4.0 percent** by weight

SCI inspection personnel will be performing a WDW on this product during inspection using the following procedure.

1. Rinse deep sided grading tray and a U.S. Standard No. 8 sieve with water and invert to remove excess water.
2. Place rinsed tray with nested rinsed U.S. Standard No. 8 sieve atop scale and zero tare.
3. Mix condensed mushroom soup in a separate container using 20° to 22° C (68° to 72° F) water at a 1+1 ratio and gently stir for 2 minutes.
4. Pour the slurry from step 3. Evenly across the original rinsed sieve and tray atop scale.
5. Record total weight of this mixture.
6. Place sieve with mixture aside in sink.
7. Rinse cream sauce from tray and invert to remove excess water and return to the previously tared scale.
8. Gently rinse mushroom pieces and cream sauce in the sieve with 20 to 22° C (68° to 72° F) water until all visible free cream sauce is removed.
9. Tilt the sieve at approximately a 20 degree angle and allow to drain for 2 minutes.
10. Place original tray and sieve with mushroom pieces (previously zero tared, step 2.) atop scale and record weight of mushroom pieces.
11. Calculate percent mushroom pieces by dividing the mushroom WDW weight, by total weight of reconstituted soup.
12. Record to the nearest one percent.

All other terms and conditions remain unchanged.