

**METRIC**

**A-A-20070F**

**August 29, 2018**

**SUPERSEDING**

**A-A-20070E**

**May 30, 2018**

## **COMMERCIAL ITEM DESCRIPTION**

### **PEPPERS, GREEN AND RED, DEHYDRATED**

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

**1. SCOPE.** This CID covers dehydrated green and red sweet bell peppers (dehydrated peppers), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties, and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**<sup>1</sup>

#### **2. PURCHASER NOTES.**

##### **2.1. Purchasers *must specify* the following:**

- Type(s), styles(s), class(es), and agricultural practice(s) of dehydrated peppers required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

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

- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

**3. CLASSIFICATION.** The dehydrated peppers must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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<sup>1</sup> USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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### **Types, styles, classes, and agricultural practices.**<sup>2</sup>

**Type I** - Green

**Type II** - Red

**Type III** - Mixed green and red

**Type IV** - Other (*as specified by the purchaser*)

**Style A** - Diced 0.635 centimeter (cm) (1/4 inch (in)) by 0.635 cm (1/4 in) (approximate)

**Style B** - Diced 0.952 cm (3/8 in) by 0.952 cm (3/8 in) (approximate)

**Style C** - Sliced (strips) 0.952 cm (3/8 in) by 3.175 cm (1¼ in) (approximate)

**Style D** - Other (*as specified by the purchaser*)

**Class 1** - With sulfite (extended shelf life)

**Class 2** - Without added sulfite (normal shelf life)

**Agricultural practice a** - Conventional

**Agricultural practice b** - Organic

#### **4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products must meet the requirements of the:**

- Processing guidelines (Sec. 5).
- 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. PROCESSING GUIDELINES.**

**5.1 Processing.** The dehydrated peppers must be processed in accordance with *Current Good Manufacturing Practice* (CGMP) (21 Code of Federal Regulations (CFR) Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

**5.2 Food defense.** The dehydrated peppers must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*.<sup>3</sup> This guidance document identifies the kinds

<sup>2</sup> Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

<sup>3</sup> <https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/fooddefense/ucm562216.htm>.

of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

**5.3 Organic ingredients.** When organic dehydrated peppers are specified in the solicitation, contract, or purchase order, the dehydrated peppers must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

## **6. SALIENT CHARACTERISTICS.**

**6.1 Labeling.** All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4(a)) unless exempted by 21 CFR §101.100.

### **6.2 Ingredients.**

#### **6.2.1 Raw ingredients.**

**6.2.1.1 Peppers.** The peppers must be properly matured, either green or red, sweet bell peppers of similar varietal characteristics. Peppers of the hot pungent variety (greater than 450 Scoville units) must not be used. The peppers must be firm and free from defects caused by hail, scars, sunburn, disease, insects, or mechanical or other means, except for small holes or splits incident to proper handling procedures. The peppers must be properly washed to remove soil, sand, spray residue, and foreign material. Any diseased and seriously damaged units must be discarded.

**6.2.1.2 Color.** Peppers for Type I must be a generally uniform green color with some variation from bright green to olive green. Peppers for Type II must be a generally uniform red color with some variation from bright red to orange red. Mixed green and red peppers for Type III must consist of, by weight, not less than 35 percent generally uniform typical green pieces and not less than 35 percent generally uniform typical red pieces. Peppers which are in the process of turning from green to red, including shades of brown, are permitted provided the minimum percentages of strictly green and red pieces are present.

**6.2.2 Additional processing ingredients.** When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by

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FDA's regulations on food additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184).

### **6.3 Finished product.**

#### **6.3.1 Dehydrated product.**

**6.3.1.1 Product size.** Not more than 12 percent, by weight, of Style A dehydrated peppers must pass through a U.S. Standard No. 8 sieve. Not more than 7 percent of Style B must pass through a U.S. Standard No. 8 sieve.

**6.3.1.2 Defects.** The dehydrated peppers must not contain more than 2 percent seeds, by weight.

#### **6.3.2 Rehydrated product.**

**6.3.2.1 Appearance.** The peppers must rehydrate to approximately their original physical form when 28 grams (g) (1.0-ounce (oz)) of the dehydrated product (on a dry solids basis) is added to 473 milliliters (ml) (16.0 oz) of 2° to 13°C (35° to 55°F) water, by weight, and allowed to soak for 2 hours at ordinary refrigerated temperature (approximately 5°C (41°F)).

**6.3.2.2 Flavor and odor.** The rehydrated product must possess an odor and flavor typical of normal peppers. The product must be free from foreign odor or flavor such as burnt, scorched, stale, sour, rancid, musty, or moldy.

**6.3.2.3 Color.** The rehydrated product must possess the color typical of its varietal characteristic color.

**6.3.2.4 Texture.** The rehydrated product must possess a texture that is tender, firm, full fleshed, but not mushy.

**6.3.2.5 Defects.** The rehydrated product must not contain more than 2 percent, by weight, of defective pieces such as those affected by scorch, hail, sunburn, disease, rot, insect or mechanical damage, and stem, core, or placenta tissue.

**6.4 Foreign material.** The sweet bell peppers used to produce the dehydrated peppers must not exceed the Defect Action Level tolerances specified in 21 CFR §110.110. The dehydrated peppers must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, sand, wood, plastic, insects, insect pieces or rodent or insect infestation.

## 7. ANALYTICAL REQUIREMENTS.

**7.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract or purchase order, the following analytical requirements for the dehydrated peppers must conform to those in Table I:

**TABLE I. Analytical requirements**

Test	Requirement
Moisture <sup>4</sup>	Type I - not more than (NMT) 5.0 percent
Moisture <sup>4</sup>	Type II - NMT 8.0 percent
Moisture <sup>4</sup>	Type III - NMT 6.5 percent
Sulfite	Class 1 - not less than 1,000 nor more than 2,500 parts per million (ppm) by weight <sup>5</sup>
Sulfite	Class 2 - not exceed 10 ppm by weight in accordance with 21 CFR §101.100

**7.2 Analytical verification.** Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

**7.3 USDA verification procedures.** When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

**7.3.1 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

**7.3.2 Analytical testing and reporting.** When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or as specified in Table II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

<sup>4</sup> Moisture content of the dehydrated product by weight prior to packaging.

<sup>5</sup> Calculated as sulfur dioxide.

**TABLE II. Analytical testing and reporting**

Test	Method	Reported as
Moisture <sup>6</sup>	934.06	Nearest 0.1 percent
Sulfite	990.28	Class 1 - nearest 10 ppm
Sulfite	990.31	Class 2 - nearest ppm

**8. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE.** The manufacturer/distributor must certify that the dehydrated peppers provided meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same dehydrated peppers offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**9. REGULATORY REQUIREMENTS.** The delivered dehydrated peppers must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the dehydrated peppers in the commercial marketplace. Delivered dehydrated peppers must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the dehydrated peppers, the dehydrated peppers must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and shellfish or those in effect on the date of the solicitation, contract, or purchase order.

**10. QUALITY ASSURANCE PROVISIONS.** *Purchaser must specify 10.3, or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

**10.1 Food defense.** When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) must be conducted by USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant’s production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing,

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<sup>6</sup> Dehydrated peppers

including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

**10.1.1 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS FDSS verifies the participating company's adherence to the FDA's *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*.<sup>7</sup>

**10.1.2 Food defense section of the Plant Systems Audit (PSA).** When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to the FDA's *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*.<sup>7</sup>

**10.2 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer will 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 the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**10.2.1 Plant survey.** A plant survey conducted by USDA, AMS, or other survey performed by a third-party auditing service is required within 12 months prior to the date of the awarding of the contract. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

**10.2.2 PSA.** A PSA conducted by USDA, AMS, or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order as applicable to the

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<sup>7</sup> See footnote 3 on page 2.

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production facility, and verifies that the manufacturer has in place an internal quality assurance program.

**10.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the dehydrated peppers delivered meet or exceed the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the dehydrated peppers meets the analytical requirements specified in Sec. 7 of this CID.

**10.4 USDA Certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the dehydrated peppers in accordance with SCI Division procedures, which include selecting random samples of the dehydrated peppers, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the dehydrated peppers for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

**12. USDA INSPECTION NOTES.** When Sec. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of dehydrated peppers and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, AMS, 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 services.

**13.1.1 USDA certification.** For USDA certification contact: **Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: [Nathaniel.Taylor@ams.usda.gov](mailto:Nathaniel.Taylor@ams.usda.gov).**

**13.1.2 USDA FDSS, plant survey, and PSA.** For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: [SCAudits@ams.usda.gov](mailto:SCAudits@ams.usda.gov).**

**13.1.3 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: [KerryR.Smith@ams.usda.gov](mailto:KerryR.Smith@ams.usda.gov).**

#### 13.2 Sources of documents.

##### **13.2.1 Sources of information for nongovernmental documents are as follows:**

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

##### **13.2.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/ NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800.**

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**These documents may also be obtained free of charge on the Internet at:**  
**<http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration - What You Need to Know About the FDA Regulation: Small Entity Compliance Guide is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**  
**<https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/fooddefense/ucm562216.htm>.**

Copies of U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be obtained from: **USDA, AMS, SCP, SCI Division, 831 Mitten Road, Room 200, Burlingame, CA 94010, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: [depot@ams.usda.gov](mailto:depot@ams.usda.gov) or on the Internet at:**  
**<http://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

Questions and comments on the U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be directed to: **USDA, AMS, SCP, SCI Division, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406-1016 or on the Internet at: <http://www.ams.usda.gov/grades-standards>.**

Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<http://quicksearch.dla.mil>).**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or via E-mail: [dscpsubswb@dlamail](mailto:dscpsubswb@dlamail).**

**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITY:**

DOJ - BOP  
HHS - FDA  
USDA - SCP  
VA - OSS

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8915-2018-001)

**NOTE:** The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.dla.mil>.

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