

METRIC

A-A-20117C
November 19, 2014
SUPERSEDING
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COMMERCIAL ITEM DESCRIPTION

JUICE, PRUNE, SHELF STABLE

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

1. SCOPE. This CID covers shelf stable prune juice, (prune juice), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Package type(s) and style(s) of prune juice desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- Process for verification of analytical requirements (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 prune juice must conform to the following list which must be specified in the solicitation, contract, or purchase order.

Package types and styles.²

¹ For USDA purchase specifications please visit the following websites: [Commodity Purchase Specifications for Agricultural Marketing Service \(AMS\)](#) and [Commodity Purchase Specifications for Farm Service Agency \(FSA\)](#).

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

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Package type A - Bottle

Package type B - Can

Package type C - Carton

Package type D - Bag-in-box

Package type E - Other (*as specified by the purchaser*)

Style a - Regular (21 Code of Federal Regulations (CFR) § 146.187)

Style b - Light (21 CFR § 101.56 and 21 CFR § 130.10)

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

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 prune juice must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110) and Hazard Analysis and Critical Control Point (HACCP) Systems (21 CFR Part 120).

5.2 Food security. The prune juice must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.³ This guidance identifies the kinds 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 security 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 postproduction finished product.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. The prune juice must be prepared from a water extract from properly dried, matured, sound, wholesome, whole prunes, in accordance with the requirements specified in the US Standard of Identity for Canned Prune Juice (21 CFR § 146.187). All ingredients must be

³ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

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 Additional ingredients. Acidifying ingredients such as lemon juice, lime juice, and citric acid, or combination of either one may be added. The prune juice may also contain honey and ascorbic acid in the amounts permitted in 21 CFR § 146.187(B)(2) and 146.187(B)(3). When used, the 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 US Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by FDA's regulations on food additives or be Generally Recognized as Safe (GRAS) for those intended uses.

6.3 Finished product.

6.3.1 Flavor and aroma. The prune juice must have good flavor and aroma characteristic of prune juice and shall not contain any off flavors or odors, such as, but not limited to, rancid or fermented.

6.3.2 Color. The prune juice must have an amber brown color characteristic of prune juice.

6.3.3 Defects and foreign material. The prune juice must be practically free from pieces of peel or pit and must show no evidence of the presence of foreign material, such as, but not limited to, extraneous plant material, insects, or insect parts.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the prune juice must comply with the following tolerance:

<u>Test</u>	<u>Tolerance</u>
Soluble solids	Not less than 18.5% by weight

7.2 Analytical verification. Purchaser must specify Sec. 7.2.1 or Sec. 7.2.2.

7.2.1 Manufacturer/distributor verification. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the prune juice meets the analytical requirements specified in Sec. 7.1 of this CID.

7.2.2 USDA verification. Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), Specialty Crops Inspection (SCI) Division inspection personnel will verify that the prune juice meets the analytical requirements using the procedures specified in Sec. 7.3 of this CID.

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7.3 USDA verification procedures. When USDA verification of analytical requirements (Sec. 7.2.2) is specified in the solicitation, contract, or purchase order, analytical testing will 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 or retail 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 tested for soluble solids.

7.3.2 Analytical testing. 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):

<u>Test</u>	<u>Method</u>
Soluble solids	932.12, 983.17, or 932.14C

7.3.3 Test results. Test results for soluble solids must be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements will be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered prune juice must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the prune juice in the commercial marketplace. Delivered prune juice must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the prune juice, the prune juice must comply with the Food Allergen Labeling and Consumer Protection Act of 2004 (amendment to the Federal Food, Drug, and Cosmetic Act). When the prune juice is used for the National School Lunch Program, the prune juice must comply with all applicable provisions of the Child Nutrition (CN) Program.

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 FDSS must be conducted by USDA, AMS, FV, 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 postproduction 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, 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, FV, 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 - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.

10.1.2 Food defense section of the 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, FV, 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. An AMS, FDSS, PSA verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer must 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. 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 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110).

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. An AMS PSA verifies the manufacturer's capability to produce products in a clean sanitary environment in accordance with *Current Good Manufacturing Practice in Manufacturing,*

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Packing, or Holding Human Food (21 CFR Part 110), 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 prune juice distributed meets or exceeds the requirements 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 SCI Division, FV, AMS, USDA, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the prune juice in accordance with SCI Division procedures, which include selecting random samples of the prune juice, evaluating the samples for conformance with the salient characteristics 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 prune juice 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 Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of prune juice 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 will select samples and submit them to the USDA, Science and Technology Programs (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 and Plant Survey. For a USDA certification and Plant Survey contact the Associate Director, Inspection Operations, SCI Division, FV, 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.

13.1.2 USDA FDSS, and PSA. For a USDA FDSS, and PSA contact the **Chief, Auditing Services Branch, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240,** telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: fvaudits@ams.usda.gov.

13.2 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact a member of the **Technical Service Staff, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272,** telephone (202) 690-0621 or via E-mail: KerryR.Smith@ams.usda.gov.

13.3 Sources of documents.

13.3.1 Source of information for nongovernmental document is as follows:

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>.

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.

13.3.2 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, Sampling Plans and Procedures are contained in 7 CFR Part 52, 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. 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 - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**

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<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from or provided to: **Chief, Standardization Branch, USDA, AMS, FV, SCI Division, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (540) 361-1130, Fax (540) 361-1199, via E-mail: CIDS@ams.usda.gov or on the Internet at: www.ams.usda.gov/CommercialItemDescription.**

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