

April 8, 2016

AMENDMENT NO. 4

COMMODITY SPECIFICATION CANNED VEGETABLES – September 2014

The purpose of this amendment is to:

- Add language to Section I., General. This defines the processing and packaging equipment to be used for the canned vegetable commodities in relation to allergens
- Revise the appearance requirements for commodity J. – Salsa
- Include additional flavor and ingredient requirements for commodity K. – Spaghetti Sauce
- Make other editorial changes

Deletions are strikethroughs and additions are shown in **blue** below:

I. General

B. Exceptions to the U.S. Standards **and/or or Commercial Item Description (CID)**

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) canned vegetables purchases **and/or or Commercial Item Description (CID)** are found in Section II, Individual Commodity Specifications, of this document.

D. Allergens: All canned vegetable products (excluding commodity K. – Soups) will be processed and packaged using equipment that:

- 1. Has had no direct contact with a major allergen or**
- 2. If the equipment used has had direct contact with a major allergen, it has been sanitized using an approved industry standard allergenic sanitation/clean and restart, and is free of allergens prior to a USDA canned vegetable products run.**
- 3. This requirement does not include any packaging or labeling equipment used after the can has been hermetically sealed.**
- 4. Product labels may not include allergen advisory statements.**

II. Individual Commodity Specifications

J. Salsa – 6/10 size can or 6/10 equivalent (6/106 ounce pouch)

CID No. A-A-20210 – Effective on the date of the Solicitation/IFB (published separately)

8. Appearance:

- The salsa must have the appearance of a uniform diced texture with the dices being **approximately:**
 - Tomatoes - no less than 3/8 inch and no more than **3/4** inch
 - Onions - no less than 1/4 inch to **3/4** inch
- The product will have no excess liquid medium or weeping
- The consistency will meet a range of 3.0 to 5.5 as determined using a Bostwick Consistometer and timed for 30 seconds with no chunks blocking the gates
- The spices and condiments added will be evenly comminuted and free from lumps
- **The tomatoes, onions, and peppers will be uniformly firm and tender and practically free of soft or spongy units**

10. Drained weight and washed drained weight – See Washed drained weight part 5.5.3.2, **CID A-A-20210**.

- L. **Spaghetti Sauce, Meatless – 6/10 size can or 6/10-equivalent (6/106 ounce pouch), & 24/300 size can**

CID No. A-A-20133 – Effective on the date of the Solicitation/IFB (published separately).

Type I – Meatless

Consistency 1 – Smooth

Flavor a – Traditional

Additional Requirements

3. Flavor a – Traditional

Must meet the appearance and flavor profile requirements shown below.

Appearance: When 100 grams of the sauce is spread evenly into a thin layer, on a shallow white grading tray, there will be visible bits and specks of the spices.

Flavor profile: The traditional style will include the flavor sensations of basil, garlic, onion, and other spices formulated in a manner that results in a balanced traditional tasting spaghetti sauce.

- 5. Ingredients – The spaghetti sauce must include tomato products, and basil, garlic, onion. The spaghetti sauce may include water, oil (olive, soybean cottonseed, corn, canola, or a combination of oils) sugar, corn syrup, onion powder, garlic powder, other spice extracts, citric acid, natural flavoring, other safe and suitable ingredients, and modified starch or thickeners. If included, modified starch or thickeners must not exceed 1 percent of the product formulation and must be gluten free.**

All other terms and conditions remain unchanged.