

METRIC

A-A-20337  
June 14, 2002

## COMMERCIAL ITEM DESCRIPTION

### BEANS, PRECOOKED, DEHYDRATED

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

**1. SCOPE.** This CID covers precooked dehydrated refried, whole, and blended beans, 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), style(s), blend ratio(s), class(es), type(s) of oil, flavoring(s), flavor profile(s), and reconstitution method(s) required (Sec. 3).
- Type of oil to be used when Type of bean III is required (Sec. 3).
- When analytical and microbial requirements are different than specified (Sec. 6.1).
- When analytical and microbial requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

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

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

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

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**Types of beans, styles, blend ratios, classes, types of oil, flavorings, flavor profiles, and reconstitution methods.**

**Type of bean I** - Refried

**Style A** - Smooth refried beans

**Style B** - Chunky style refried beans

**Style C** - Other

**Type of bean II** - Whole

**Style A** - Whole beans (65 percent or more of the beans must be whole)

**Style B** - Other

**Type of bean III** - Blended

**Style A** - Blended refried and whole beans

**Blend ratio 1** - 50/50 ratio of refried and whole beans

**Blend ratio 2** - 46/54 ratio of refried and whole beans

**Blend ratio 3** - 30/70 ratio of refried and whole beans

**Blend ratio 4** - Other

**Style B** - Other

**Class 1** - Pinto Beans

**Class 2** - Red Beans

**Class 3** - Kidney Beans

**Class 4** - Black Beans

**Class 5** - Great Northern Beans

**Class 6** - Pink Beans

**Class 7** - Navy Beans

**Class 8** - Lentils

**Class 9** - Chick Peas

**Class 10** - Green Split Peas (granular form)

**Class 11** - Other Legumes

**Type of oil a** - No added oil 1/

**Type of oil b** - Vegetable oil

**Type of oil c** - Corn oil

**Type of oil d** - Lard

**Type of oil e** - Other

1/ This choice is not available when Type of bean III is required.

- Flavoring 1** - Unflavored (without added salt and Monosodium Glutamate (MSG))
- Flavoring 2** - Low salt (21 CFR § 101.61)
- Flavoring 3** - Reduced sodium (21 CFR § 101.61)
- Flavoring 4** - Reduced sodium (21 CFR § 101.61) with no added MSG
- Flavoring 5** - With added salt
- Flavoring 6** - With added salt and other seasoning
- Flavoring 7** - With added salt, seasoning, and dehydrated vegetables
- Flavoring 8** - Mexican Style Refried Pinto Beans
  - Flavor profile a** - Vegetarian (No added animal flavorings)
  - Flavor profile b** - Flavored with Pork Fat
  - Flavor profile c** - Flavored with Salt and Fat
  - Flavor profile d** - Flavored with Spices, Salt, Onions and Vegetables
  - Flavor profile e** - Spicy Blend
  - Flavor profile f** - Hot Spicy Blend with Chili Peppers
- Flavoring 9** - Spicy with salt, onion, garlic, and chili peppers
- Flavoring 10** - Other

- Reconstitution method A** - Instant
- Reconstitution method B** - Quick
- Reconstitution method C** - Slow
- Reconstitution method D** - Other

**4. MANUFACTURER’S/DISTRIBUTOR’S NOTES. Manufacturer’s/distributor’s products shall meet the requirements of the:**

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer’s/distributor’s product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

**5. SALIENT CHARACTERISTICS.**

**5.1 Definitions.**

**5.1.1 Type of bean I, refried.** Type of bean I, refried dehydrated beans are a dry mix of cooked bean solids that when reconstituted creates a traditional Mexican style refried bean. Typically refried

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dehydrated beans contain salt and a fat, and can have a texture that ranges from a totally homogenous puree to a thick mixture containing whole or partially whole beans.

**5.1.2 Type of bean II, whole.** Type of bean II, whole dehydrated beans are fully cooked whole beans that when reconstituted have the look, taste, smell, and texture of cooked whole beans. Typically, whole beans do not contain fats or added flavors. The beans used in this Type of bean shall contain at least three-fourths or more of the whole bean, and shall include any sound bean in which the halves are held together loosely.

**5.1.3 Type of bean III, blended.** Type of bean III, blended dehydrated beans are a mixture of refried and whole beans, as specified by the purchaser. Typically, blended dehydrated beans contain salt and fat.

**5.1.4 Reconstitution method A, instant.** Reconstitution method A, instant dehydrated beans are considered instant when they are reconstituted in boiling water in approximately 1 to 5 minutes.

**5.1.5 Reconstitution method B, quick.** Reconstitution method B, quick dehydrated beans are considered quick when they can be fully reconstituted by steeping in boiling water for 5 to 30 minutes.

**5.1.6 Reconstitution method C, slow.** Reconstitution method C, slow dehydrated beans are considered slow when they can be fully reconstituted by steeping in boiling water for not more than 30 to 60 minutes.

## **5.2 Raw ingredients.**

**5.2.1 Processing.** The precooked dehydrated beans shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

**5.2.2 Beans.** The dry edible beans and other legumes used in the preparation of the dehydrated beans shall be prepared from U.S. No. 2 or better for the U.S. Standards for Grades of Beans, except for splits. For Type of bean I, Refried, the dry edible beans and other legumes lots that fail on account of splits only, will not have a limit on the percentage of splits. For Type of bean II, Whole, the dry edible beans and other legumes lots that fail on account of splits only, will not exceed 35 percent. For Type of bean III, Blended, the dry edible beans and other legumes lots that fail on account of splits only, will not exceed the percentage of splits permitted by the ratio selected by the purchaser.

**5.2.3 Vegetables.** The dehydrated vegetables used in the preparation of dehydrated refried bean mix products shall be prepared from the latest two season's crops. The dehydrated vegetables used in these mixes shall be prepared from properly matured, wholesome, clean vegetables.

**5.2.4 Date of pack requirement.** The precooked dehydrated beans shall be processed and packaged less than one year prior to delivery to the purchaser.

### **5.3 Dehydrated product.**

**5.3.1 Ingredients.** The dehydrated beans shall contain precooked dehydrated beans, bean pieces and bean powder. Flavorings 8 and 9, may contain other ingredients, such as, but not limited to; onions, celery, parsley, red and/or green bell peppers, chili pepper, salt, seasonings, vegetable oils, and animal fats in addition to other ingredients that are specific to the flavor.

**5.3.2 Animal-based products.** Flavoring 8, precooked dehydrated beans may contain, but not limited to, fat from beef or pork as appropriate for the specific flavor. Flavoring 8, Flavor Profile a, Vegetarian shall not contain animal-based products.

**5.3.3 Flavor and odor.** The precooked dehydrated beans shall have appropriate characteristic flavors and odors of the class(es) (variety) of beans specified. There shall be no foreign flavors and odors such as, but not limited to; burnt, scorched, stale, rancid, musty, or moldy.

**5.3.4 Color.** The precooked dehydrated beans shall possess a color representative of the specific bean class(es) (variety).

**5.3.5 Flavoring ingredients.** The flavoring ingredients for Flavoring 8, Flavor Profile a, Vegetarian precooked dehydrated beans shall contain only natural vegetable flavorings and spices. Beef, pork, or other animal-based products are not allowed.

**5.3.6 MSG content.** When Flavorings 1 and 4 dehydrated beans are specified in the solicitation, contract, or purchase order, there shall be no added MSG.

**5.3.7 Dehydrated vegetable defects.** The dehydrated vegetables used in Flavoring 7; Flavoring 8, flavor profile d; and Flavoring 9; precooked dehydrated beans shall be free from defects which detract from the appearance of the product, such as, but not limited to; blemished units, discoloration, and extraneous vegetable material.

**5.3.8 Foreign material.** The dehydrated beans shall be free from dirt, weed seeds, excessive stones, etc.

### **5.4 Rehydrated product.**

**5.4.1 Flavor and odor.** The rehydrated beans shall have appropriate characteristic flavors and odors.

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There shall be no foreign flavors and odors such as, but not limited to: burnt, scorched, stale, or rancid.

**5.4.2 Color.** The rehydrated beans shall have a color characteristic for the specified bean class(es) (variety).

**5.4.3 Consistency.** The rehydrated beans shall be smooth and free from lumps caused by poor rehydration (not referring to beans or bean fragments). Also, the rehydrated beans shall not be too loose (watery), pasty, gummy, or dry.

**5.4.4 Texture.** When prepared according to package directions, all ingredients shall adequately rehydrate. For Flavoring 7 and 8, flavor profile d and f, the rehydrated onions and other vegetables shall be soft. The rehydrated beans shall not contain excessively chewy or hard pieces, soft or mushy beans, and shall have a texture typical of the bean style required.

**5.4.5 Foreign material.** All ingredients and finished products shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**6. ANALYTICAL AND MICROBIAL REQUIREMENTS.**

**6.1 Analytical and microbial tolerances.** Unless otherwise specified in the solicitation, contract, or purchase order, analytical and microbial requirements for the dehydrated beans shall comply with the following tolerances:

Moisture (dehydrated)	Shall not be less than 3.0 percent nor greater than 10.0 percent
Oils and lard (dehydrated)	Less than 64.0 percent per 100 grams (3.5 oz)
Oils and lard (rehydrated)	Less than 20.0 percent per 100 grams (3.5 oz)
Cholesterol (products with lard)	Shall not exceed the mg/serving listed in the nutrition facts panel
Sodium (Flavorings 1 – 4)	Shall not exceed the requirements of 21 CFR§101.61
Aerobic (Standard) Plate Count	Less than 100,000 CFU per gram in any sample
Yeast	Less than 100 CFU per gram
Mold	Less than 100 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
<i>Salmonella</i>	Shall be negative

Monosodium Glutamate (dehydrated)                      Shall be 0.1 - 0.8 percent for Flavorings 1 and 4

**6.2 Product verification.** When USDA verification of analytical and microbial 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.** Analytical and microbial testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite sample shall be based on USDA procedures.

**6.3 Preparation of sample.** Product shall be prepared according to the following method: In an appropriately sized blender container, blend the sample to uniformity in a minimum of time.

**6.4 Analytical and microbial testing.** When specified in the solicitation, contract, or purchase order, the analyses shall be in accordance with the following Official Methods of Analysis of the AOAC International or as specified below:

<b><u>Test</u></b>	<b><u>Method</u></b>
Moisture	985.14, 925.09, or 925.1
Fat <u>2/</u>	922.06
Cholesterol (products with lard)	967.18 or 970.51
Sodium	969.23, 985.35, 984.27
Aerobic (Standard) Plate Count	966.23 or 990.12
Yeast and Mold	Section 16.51 <u>3/</u> , 997.02
<i>Coliform</i>	966.24, 992.30, 991.14, or Sections C & F <u>4/</u>
<i>E. coli</i>	966.24, 992.30, 991.14, or Sections C & F <u>4/</u>
<i>Salmonella</i>	967.28, 986.35, 994.04, 996.08, or 989.13
Monosodium Glutamate <u>5/</u>	970.37

2/ No fat test is required when a non fat added product (i.e., without oils/lard) is procured.

3/ Compendium of Methods for the Microbiological Examination of Foods, Third Edition, 1992.

4/ Chapter 4, 8<sup>th</sup> Edition, Food and Drug Administration (FDA) Bacteriological Analytical Manual (BAM).

5/ For flavorings without added monosodium glutamate.

**6.5 Test results.** The test results for moisture, fat, and monosodium glutamate shall be reported to the nearest 0.1 percent. The test results for cholesterol and sodium shall be reported to the nearest milligram per gram. The test results for the Aerobic (Standard) Plate Count shall be reported to the nearest 2,500 CFU per gram. Each test result for both yeast and mold shall be reported to the nearest CFU per gram. The test results for *coliform* and *E. coli* shall be reported to the nearest MPN. The test results for *Salmonella* shall be reported as not detected if *Salmonella* is not found. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

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

**8. REGULATORY REQUIREMENTS.** The delivered dehydrated beans shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of dehydrated beans within the commercial marketplace. Delivered dehydrated beans shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling 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 Manufacturer's 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 may result in the contract being terminated for cause.

**9.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Federal Grain Inspection Service (FGIS), Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An FGIS or AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and verifies that the manufacturer has in place an internal quality assurance program. The FGIS or 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, FGIS, AMS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An FGIS or AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished dehydrated beans 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 FGIS or AMS, USDA, (depending on specific product) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the dehydrated beans in accordance with agency procedures which include selecting random samples of the packaged dehydrated beans, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official agency score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the dehydrated beans 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 dehydrated beans, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical and microbial requirements when specified in the solicitation, contract, or purchase order (Sec. 6.2). When USDA analytical and microbial testing is specified, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, FGIS or AMS laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## 12. REFERENCE NOTES.

### 12.1 USDA certification contacts.

**12.1.1 Federal Grain Inspection Service.** For USDA, FGIS certification, contact the **Policy and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyard Administration (GIPSA), USDA, STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: [HenryC.Greenwood@usda.gov](mailto:HenryC.Greenwood@usda.gov) or [JohnC.Giler@usda.gov](mailto:JohnC.Giler@usda.gov).**

**12.1.2 Agricultural Marketing Service.** For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (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 Analytical testing and technical information.

**12.2.1 Federal Grain Inspection Service.** For USDA, FGIS technical information on analytical testing, contact the **Branch Chief, Technical Service Division, Analytical Reference and Testing Branch, FGIS Technical Center, GIPSA, USDA, 10383 North Ambassador Drive, Kansas City, Missouri 64153-1394, telephone (816) 891-0444 or via E-mail: [LynnA.Polston@usda.gov](mailto:LynnA.Polston@usda.gov) or [TimD.Norton@usda.gov](mailto:TimD.Norton@usda.gov).** For USDA, FGIS technical information contact: **Policy and Procedures Branch, FGIS, GIPSA, USDA, STOP 3632, Washington, DC 20250-3632, telephone (202) 720-1732, Fax (202) 720-1015, or via E-mail: [HenryC.Greenwood@usda.gov](mailto:HenryC.Greenwood@usda.gov).**

**12.2.2 Agricultural Marketing Service.** For USDA, AMS technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, Science and Technology Programs (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 Sources of information for nongovernmental documents are as follows:

Copies of the Official Methods of Analysis of the AOAC International and the FDA Bacteriological Analytical Manual (BAM) of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (202) 924-7077. Internet address: <http://www.aoac.org>.**

Copies of the Compendium of Methods for the Microbiological Examination of Foods, Third Edition, 1992, may be obtained from: **American Public Health Association, 1015 15th Street, NW, Washington, DC 20005-2605. Internet address: <http://www.apha.org>.**

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

Applicable provisions of the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503. 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, ATTN: 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) 512-1800 or on the Internet at: <http://www.access.gpo.gov/nara>.**

Copies of the FDA Bacteriological Analytical Manual (BAM) is available on line from FDA, Center for Food Safety and Applied Nutrition on the Internet at: <http://vm.cfsan.fda.gov/~ebam/bam-toc.html>.

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: [www.ams.usda.gov/fv/fvqual.htm](http://www.ams.usda.gov/fv/fvqual.htm).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation And Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

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**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC  
DLA - SS

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

USDA - FV

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