

METRIC

A-A-20257B

February 7, 2018

SUPERSEDING

A-A-20257A

December 23, 1998

COMMERCIAL ITEM DESCRIPTION

BEANS, REFRIED, CANNED

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

1. SCOPE. This CID covers canned refried beans (beans), 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:

- Types of bean(s), style(s), consistency(ies), additional ingredient(s), nutrient content claim(s), and agricultural practice(s) desired (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 beans must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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

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Types of beans, styles, consistencies, additional ingredients, nutrient content claims, and agricultural practices.²

- Type of bean I** - Pinto beans
- Type of bean II** - Black beans
- Type of bean III** - Pink beans
- Type of bean IV** - Other (*as specified by the purchaser*)

- Style A** - Without oil(s)/lard
- Style B** - With vegetable (soybean) oil
- Style C** - With canola oil
- Style D** - With corn oil
- Style E** - With lard
- Style F** - Other (*as specified by the purchaser*)

- Consistency 1** - Finished product is a smooth paste
- Consistency 2** - Finished product is a paste with whole and partial bean pieces
- Consistency 3** - Other (*as specified by the purchaser*)

- Additional ingredients a** - Onion powder or pieces
- Additional ingredients b** - Garlic powder or pieces
- Additional ingredients c** - Jalapeño pepper pieces
- Additional ingredients d** - Jalapeño pepper puree
- Additional ingredients e** - Natural flavorings
- Additional ingredients f** - Chili powder
- Additional ingredients g** - Vinegar
- Additional ingredients h** - Tomato products
- Additional ingredients i** - Artificial flavorings
- Additional ingredients j** - Other (*as specified by the purchaser*)

- Nutrient content claim (1)** - Reduced fat (21 Code of Federal Regulations (CFR) § 101.62 (b)(2))
- Nutrient content claim (2)** - Low fat (21 CFR § 101.62(b)(2))
- Nutrient content claim (3)** - Fat free (21 CFR § 101.62(b)(1))
- Nutrient content claim (4)** - Reduced sodium (21 CFR § 101.61(b)(6))
- Nutrient content claim (5)** - Low sodium (21 CFR § 101.61(b)(4))
- Nutrient content claim (6)** - No salt added (21 CFR § 101.61(c)(2))

- Agricultural practice (a)** - Conventional
- Agricultural practice (b)** - Organic

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

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 beans must be processed in accordance with *Current Good Manufacturing Practice* (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.

5.2 Food defense. The beans 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 document 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 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 beans are specified in the solicitation, contract, or purchase order, the beans 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.

5.4 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the beans must be processed and packaged from beans of the latest year's pack.

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

6. SALIENT CHARACTERISTICS.

6.1 Definitions.

6.1.1 Reduced fat. Food must be in accordance with 21 CFR § 101.62(b)(4) as applicable per the Reference Amount Customarily Consumed (RACC) as compared to an appropriate reference food.

6.1.2 Low fat. Food must be in accordance with 21 CFR § 101.62(b)(2) as applicable per the RACC as compared to an appropriate reference food.

6.1.3 Fat free. Food must be in accordance with 21 CFR § 101.62(b)(1) as applicable per the RACC as compared to an appropriate reference food.

6.1.4 Reduced sodium. Food contains at least 25 percent less sodium per RACC than appropriate reference product (21 CFR § 101.61(b)(6)). (The reference food may not be *Low Sodium.*)

6.1.5 Low sodium. Food contains no more than 140 milligrams (mg) of sodium per RACC (21 CFR § 101.61(b)(4)).

6.1.6 No salt added. Food contains no added salt and must meet the conditions of use and must declare “This is Not a Sodium Free Food” as required if the food is not “Sodium Free” in accordance with 21 CFR § 101.61(c)(2).

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

6.3 Ingredients.

6.3.1 Raw ingredients. The dry beans used must be U.S. No. 2 Grade or better for the U.S. Standards for Beans and meet U.S. No. 2 Grade or better for splits of the type of bean specified in the solicitation, contract, or purchase order. When types of beans I (pinto) and II (black) are specified by the purchaser, the beans must contain more the 10 percent and no less than 33-1/3 percent of pink beans.

6.3.2 Oils. When specified in the solicitation, contract, or purchase order, the oils used in the beans must be monounsaturated or polyunsaturated.

6.3.3 Lard. Lard may be used only when specified in the solicitation, contract, or purchase order.

6.3.4 Spices, seasonings, and flavorings. When specified in the solicitation, contract, or purchase order, spices and seasonings either in powder, oil, or puree form will be included in the product formulation. Spices, seasonings, and flavorings may include but are not limited to: chili peppers, onion powder, garlic powder, jalapeño peppers, natural flavorings, essential oils, artificial flavorings, etc.

6.3.5 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 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).

6.4 Finished product.

6.4.1 Flavor and aroma. The beans may be lightly seasoned and must have a good flavor and aroma typical of commercially acceptable beans. The beans must be free from objectionable or foreign flavors or aromas, such as rancid, scorched, sour, bitter, etc.

6.4.2 Color. The beans must have characteristic color for the types of beans specified in the solicitation, contract, or purchase order.

6.4.3 Texture. Consistency 1 (smooth) beans, must have a uniform smooth mashed bean paste texture. Consistency 2 (whole and partial pieces) must be a paste with noticeable amount of whole beans and portions of partial beans, i.e., a minimum 50 percent paste and 15 - 20 percent whole beans.

6.5 Defects. The beans shall be practically free from product defects that materially affect the appearance or edibility of the beans.

6.6 Foreign material. All ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, 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 beans must conform to those in Table I:

TABLE I. Analytical requirements

Test	Requirement
Cholesterol (Style E)	Stated by the purchaser as mg per serving
Moisture	More than 70.0 percent by weight
Fat (oils and fats) ⁴	Less than 20.0 percent by weight
Salt	Less than 2.0 percent by weight
Sodium	As specified by the purchaser

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.

⁴ No fat test is required when the beans do not contain added fat (i.e., without oils/lard is specified in the solicitation, contract, or purchase order).

TABLE II. Analytical testing and reporting

Test	Method	Reported as
Sample preparation	945.68	--
Cholesterol (Style E)	967.18, 970.51, or 994.10	Nearest mg per serving
Moisture	926.08 or 2008.06	Nearest 0.1 percent
Fat (oils and fats) ⁵	922.06 or 2008.06	Nearest 0.1 percent
Salt	935.47	Nearest 0.1 percent
Sodium	966.16, 984.27, or 2011.14	Nearest 0.1 mg

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

9. REGULATORY REQUIREMENTS. The delivered beans 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 beans in the commercial marketplace. Delivered beans 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 beans, the beans 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

⁵ See footnote 4 on page 6.

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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, 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: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.⁶

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: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.⁶

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

⁶ See footnote 3 on page 3.

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 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 beans 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 beans meet 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 beans in accordance with SCI Division procedures, which include selecting random samples of the beans, 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 beans 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 beans 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.**

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.**

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.**

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.**

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

Copies of the U.S. Standards for Beans may be obtained from: **USDA, AMS, Federal Grain Inspection Service, STOP 3614, 1400 Independence Avenue, SW, Washington, DC 20250-3601, telephone (202) 720-0228, fax, (202) 690-2333, or on the Internet at:**
<https://www.gipsa.usda.gov/fgis/standards/Bean-Standards.pdf>.

Copies of the 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 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 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>.**

CIVIL AGENCY COORDINATING ACTIVITY:

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

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PREPARING ACTIVITY:

USDA - SCP

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