

**METRIC**  
**A-A-20346B**  
**February 21, 2014**  
**SUPERSEDING**  
**A-A-20346A**  
**August 10, 2007**

## **COMMERCIAL ITEM DESCRIPTION**

### **CATSUP (KETCHUP, CATCHUP)**

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

**1. SCOPE.** This CID covers catsup, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

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

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

- Type(s), flavor(s), style(s), agricultural practice(s), and packaging type(s) of catsup required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to 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:**

- Define pungency requirement through a bid sample (Sec. 7.1.5).
- Manufacturer's quality assurance (Sec. 10.2 with 10.2.1) or (Sec. 10.2 with 10.2.2).
- Packaging requirements other than commercial (Sec. 11).
- Food Defense Section 10.1: Food Defense System Survey (FDSS) (Sec. 10.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 10.1.2), or (Sec. 10.1.2 with 10.2.1).

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

#### **Types, flavors, styles, agricultural practices, and packaging types.**

**Type I** - Regular

**Type II** - Reduced Sugar (21 Code of Federal Regulations (CFR) § 101.60)

**AMSC N/A**

**FSC 8950**

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**Type III** - No added salt (21 CFR § 101.61)

**Type IV** - Other (*as specified by the purchaser*) (Shall comply with 21 CFR § 130.10, Requirements for foods named by use of a nutrient content claim and a standardized term and 21 CFR § 101.13, Nutrient content claims - general principles).

**Flavor A** - Plain

**Flavor B** - Garlic

**Flavor C** - Habanero

**Flavor D** - Mesquite

**Flavor E** - Chipotle

**Flavor F** - Jalapeño

**Style 1** - Mild

**Style 2** - Medium

**Style 3** - Hot

**Flavor G** - Other (*as specified by the purchaser*)

**Agricultural Practice a** - Conventional

**Agricultural Practice b** - Organic

**Packaging type (1)** - Plastic container<sup>1</sup>

**Packaging type (2)** - Glass bottle<sup>1</sup>

**Packaging type (3)** - Can<sup>1</sup>

**Packaging type (4)** - Portion control packet<sup>1</sup>

**Packaging type (5)** - Other (*as specified by the purchaser*)<sup>1</sup>

**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.**

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<sup>1</sup> Purchaser to verify with suppliers availability of the size required.

**5.1 Processing.** The catsup must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110) and the United States Standard of Identity for Catsup (21 CFR § 155.194).

**5.2 Food security.** The catsup 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*.<sup>2</sup> 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.

**5.3 Organic ingredients.** When organic catsup is specified in the solicitation, contract, or purchase order, the catsup 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 Ingredients.** All ingredients must be as specified in the United States Standard of Identity for Catsup (21 CFR § 155.194). A product that does not conform to 21 CFR § 155.194 because of the addition of an ingredient such as jalapeño peppers, for which no provision is made in the standard, shall use an appropriately descriptive term, such as "ketchup blended with jalapeños".

**6.2 Texture.** The catsup must be smooth, moderately thick, and possess a consistency such that not more than a slight separation of free liquid occurs. All spices and seasonings must be uniformly comminuted and distributed.

**6.3 Flavor and odor.** The catsup must have a sweet, slightly tangy, cooked tomato flavor and odor characteristic of the flavor specified. There must be no foreign flavors or odors.

**6.4 Appearance.** Flavor A catsup must be a red color and Flavors B - F must be a medium to deep reddish color. The catsup surface must be glossy.

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<sup>2</sup> <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>

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**6.5 Foreign material.** All ingredients and finished product must be clean, sound, wholesome, and free from evidence of rodent or insect infestation and conform to current FDA Food Defect Action Levels.

**6.6 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the catsup must be processed and packaged not more than 120 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements must be specified in the solicitation, contract, or purchase order.

## 7. ANALYTICAL AND PHYSICAL REQUIREMENTS.

**7.1 Analytical and physical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and physical requirements for the catsup must be as follows.

**7.1.1 Soluble solids.** The soluble solids must not be less than 26.0 percent and not greater than 35.0 percent.

**7.1.2 pH.** The pH level must not be greater than 4.2.

**7.1.3 Salt content.** The salt content must not be less than 2.1 percent and not greater than 3.5 percent.<sup>3</sup>

**7.1.4 Titratable acidity.** The titratable acidity must not be greater than 2.2 percent by weight.

**7.1.5 Pungency.** When required in the solicitation, contract, or purchase order, pungency must be defined at the discretion of the buyer or be based on a reference or bid sample product and be a mutual agreement between the parties involved. **NOTE:** Commercial vendor's pungency ranges vary greatly. When specified, the pungency of Flavor F, jalapeño catsup must be Style 1, mild; Style 2, medium; and Style 3, hot.

**7.1.6 Consistency.** The consistency of the catsup must not be less than 3.0 cm nor more than 14.0 cm in 30 seconds at 20°C (68°F) ± 1°C (1.8°F) when measured using a Bostwick consistometer per procedures defined in the USDA Grading Manual for Tomato Catsup.

**7.1.7 Mold.** The average mold count must not be greater than 55 percent.

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<sup>3</sup> Does not include Type III No Added Salt.

**7.1.8 Material defects.** The catsup must be practically free from defects such as: dark specks or scale-like particles, seeds, particles of seed, tomato peel, core material, or other similar substances. Practically free from defects means that any defects present do not more than slightly affect the appearance or eating quality of the product.

**7.2 Product verification.** When verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed. Except for mold analysis, analytical and physical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one container and must contain the appropriate number of containers to yield a 227 g (8 oz) sample when composited. Sampling for mold analysis must be based on USDA inspection service sampling procedures and plans.

**7.3 Analytical and physical testing.** When specified in the solicitation, contract, or purchase order, the analyses must be in accordance with the following methods from AOAC International Official Methods of Analysis (OMA) or the American Spice Trade Association (ASTA) method as specified below:

<u>Test</u>	<u>Method</u>
Soluble Solids	970.59
pH	981.12
Salt	941.13, or 971.27
Titratable acidity <sup>4</sup>	920.174, or 942.15
Pungency <sup>5</sup>	995.03, or ASTA 21.3
Consistency	Bostwick Consistometer, or 967.16
Mold	965.41
Material defects <sup>6</sup>	

**Test results.** The test result for pH and titratable acidity must be reported to the nearest 0.1 value. The test result for salt and soluble solids must be reported to the nearest 0.1 percent. The test results for pungency must be reported to the nearest SHU or ppm. The test results for consistency must be reported to the nearest 0.5 centimeter in 30 seconds. The test results for

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<sup>4</sup> As acetic acid.

<sup>5</sup> When a pungency value of 750 Scoville Heat Units (SHU) (50 parts per million) or greater is specified in the solicitation, contract, or purchase order, analysis of pungency shall be with methods indicated.

<sup>6</sup> This factor is evaluated by observing a layer of the catsup on a smooth white, flat surface. The layer is prepared by drawing a scraper with a clearance of 2.38 mm (3/32 in) high by 17.78 cm (7 in) long rapidly through the product in two horizontal planes so as to form an approximate square.

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mold must be reported as the nearest percent mold value. Any result not conforming to the analytical and physical requirements will be cause for rejection of the lot.

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

**9. REGULATORY REQUIREMENTS.** The delivered catsup must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of catsup within the commercial marketplace. Delivered catsup must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**10. QUALITY ASSURANCE PROVISIONS.** *Purchaser must specify 10.3 or 10.4; purchaser may specify 10.1 with 10.1.1 or 10.1 with 10.1.2, or 10.2 with 10.2.1., or 10.2 with 10.2.2.*

**10.1 Food defense.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, Agricultural Marketing Service (AMS), 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 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, 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.”) For further information, see section 13.1 and 13.3.2.

**10.1.2 Food defense addendum to PSA.** When required in the solicitation, contract, or purchase order, a Food defense addendum must be conducted by USDA, AMS, 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 verifies the participating company’s adherence to the FDA’s “Guidance for

Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.”) For further information, see section 13.1 and 13.3.2.

**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 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 systems audit.** 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 21 CFR 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.)*

**10.2.2 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 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**10.3 Manufacturer’s/distributor’s certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the catsup 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 or acceptability or both be determined, the SCI Division, Fruit and Vegetable Program (FV), AMS, USDA, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the catsup in accordance with SCI Division procedures which include selecting random samples of the catsup, evaluating the samples for conformance with the salient characteristic 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 catsup 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 the samples of packaged catsup, 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. 7.1). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, 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 certification contact, plant survey, PSA, and FDSS.** For USDA certification, plant survey, PSA, and FDSS contact the **Chief Inspection Branch, SCI Division, FV, AMS, USDA, 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).**

**13.2 Analytical testing and technical information.** 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) 720-5231 or via E-mail: [KerryR.Smith@ams.usda.gov](mailto:KerryR.Smith@ams.usda.gov).**

**13.3 Sources of documents.**

**13.3.1 Source of information for nongovernmental documents is as follows:**

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, 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 Official Analytical Methods of the American Spice Trade Association may be obtained from: **American Spice Trade Association, 2025 M Street, NW, Suite 800, Washington, DC 20036, telephone (202) 367-1127, or via Fax (202) 367-2127. Internet address: <http://www.astaspice.org>.**

**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, 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 FDA's Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available 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 FDA Food Defect Action Levels may be obtained from: **Industry Activities Staff (HFS-565), Center for Food Safety and Applied Nutrition, FDA, 5100 Paint Branch Parkway, College Park, MD 20740-3835 or on the Internet at:**

**<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/SanitationTransportation/ucm056174.htm>.**

Copies of the USDA Grading Manual for Tomato Catsup are available from: **Chief, Standardization Branch, SCI Division, FV, AMS, USDA, STOP 240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527 or on the Internet at: <http://www.ams.usda.gov/fv/ppb.html>.**

Copies of this CID and the U.S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Chief, Standardization Branch, SCI Division, FV, AMS, USDA, STOP 240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.usda.gov) or on the Internet at: [www.ams.usda.gov/CommercialItemDescription](http://www.ams.usda.gov/CommercialItemDescription).**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<http://quicksearch.dla.mil>) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: DLA - FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: [dscpsubswb@dla.mil](mailto:dscpsubswb@dla.mil).**

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**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
USDA - FV  
VA - OSS

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8950-2013-002)

**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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