

METRIC

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September 11, 2015
SUPERSEDING
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COMMERCIAL ITEM DESCRIPTION

JELLY, FRUIT

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

1. SCOPE. This CID covers fruit jelly packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), kind(s) (standardized), style(s), and finished product quality of fruit jelly required (Sec. 3).
- Manufacturer's/distributor's certification (Sec. 9.3) or USDA certification (Sec. 9.4).

2.2 Purchasers *may specify* the following:

- Agricultural practice(s) of fruit jelly desired (Sec. 3).
- Food Defense (Sec. 9.1) and Manufacturer's Quality Assurance (Sec. 9.2). Purchaser may specify one of the following combinations: Sec. 9.1.1 with 9.2.1 or 9.1.2 with 9.2.2.
- Packaging requirements other than commercial (Sec. 10).

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

Types, kinds (standardized), styles, agricultural practices and finished product quality.²

- Type I** - Standardized, single (see Sec. 6.1.1)
- Type II** - Standardized, variety (see Sec. 6.1.2)

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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- Type III** - Nonstandardized, single (see Sec. 6.1.3)
Type IV - Nonstandardized, variety (see Sec. 6.1.4)

- Kind A** - Apple
Kind B - Apricot
Kind C - Blackberry (other than dewberry)
Kind D - Black raspberry
Kind E - Boysenberry
Kind F - Cherry
Kind G - Crabapple
Kind H - Cranberry
Kind I - Damson, damson plum
Kind J - Dewberry (other than boysenberry, loganberry, and youngberry)
Kind K - Fig
Kind L - Gooseberry
Kind M - Grape
Kind N - Grapefruit
Kind O - Greengage, greengage plum
Kind P - Guava
Kind Q - Loganberry
Kind R - Orange
Kind S - Peach
Kind T - Pineapple
Kind U - Plum (other than damson, greengage, and prune)
Kind V - Pomegranate
Kind W - Prickly pear
Kind X - Quince
Kind Y - Raspberry, red raspberry
Kind Z - Red currant, currant (other than black current)
Kind AA - Strawberry
Kind BB - Youngberry

Style 1 - Regular

Style 2 - Reduced sugar (Must comply with 21 Code of Federal Regulations (CFR) § 101.60, 21 CFR § 130.10)

Agricultural practice (A) - Conventional

Agricultural practice (B) - Organic

Finished product quality a - U.S. Grade A (see Sec. 6.4.4.1)

Finished product quality b - Equivalent to U.S. Grade A (see Sec. 6.4.4.2)

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).
- 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. PROCESSING GUIDELINES.

5.1 Processing. The fruit jelly must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

5.2 Food defense. The fruit jelly 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 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 fruit jelly is specified in the solicitation, contract, or purchase order, the fruit jelly 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 Definitions.

6.1.1 Type I - Standardized, single. Prepared from a single variety of fruit juice ingredients and must comply with 21 CFR § 150.140.

6.1.2 Type II - Standardized, variety. Prepared from a mixture of two or more varieties of fruit juice ingredients and must comply with 21 CFR § 150.140.

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

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6.1.3 Type III - Nonstandardized, single. Prepared from a single variety of fruit or nonfruit juice ingredients and must comply with FDA Compliance Policy Guide Sec. 550.475 Jellies, Nonstandardized.⁴

6.1.4 Type IV - Nonstandardized, variety. Prepared from a mixture of two or more varieties of fruit and/or nonfruit juice ingredient(s) and must comply with FDA Compliance Policy Guide Sec. 550.475 Jellies, Nonstandardized.⁴

6.2 Ingredients. All ingredients must be 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.

6.3 Sweetening ingredients.

6.3.1 Style 1, Regular. Sweetening ingredients may be any of those permitted in quantities permitted by the FDA Standards of Identity for Fruit Jelly (21 CFR § 150.140).

6.3.2 Style 2, Reduced sugar. Fruit jelly sweetened with nonnutritive sweeteners must comply with 21 CFR § 130.10, Requirements for foods named by use of a nutrient content claim and a standardized term. The nonnutritive sweeteners must be approved by the FDA for food use.

6.4 Finished product.

6.4.1 Consistency. The fruit jelly must have a tender to slightly firm texture with a spreadable consistency and must retain a compact shape without excessive weeping.

6.4.2 Color. The color of the fruit jelly must be characteristic of the variety or varieties of fruit and/or nonfruit juice ingredient(s). The fruit jelly must be clear or translucent and must have a sparkling luster.

6.4.3 Flavor. The fruit jelly must have a distinct flavor characteristic of the fruit or nonfruit ingredients and must be free from any caramelized flavor or any objectionable flavor.

6.4.4 Finished product quality.

6.4.4.1 USDA certification. When specified in the solicitation, contract, or purchase order that U.S. Grade A be provided, the fruit jelly must be graded and certified by Agricultural Marketing Service (AMS), USDA in accordance with the United States Standards for Grades of Fruit Jelly.

6.4.4.2 Manufacturer's certification. When specified in the solicitation, contract, or purchase order that the fruit jelly must be equivalent in quality to U.S. Grade A of the United States

⁴ <http://www.fda.gov/ICECI/ComplianceManuals/CompliancePolicyGuidanceManual/ucm074533.htm>.

Standards for Grades of Fruit Jelly, the manufacturer must provide a certificate as evidence of product conformance.

6.5 Foreign material. All ingredients and finished product must be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

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

8. REGULATORY REQUIREMENTS. The delivered fruit jelly must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the fruit jelly in the commercial marketplace. Delivered fruit jelly 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 fruit jelly, the fruit jelly must comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act. When the fruit jelly is used for the National School Lunch Program, the fruit jelly must comply with all applicable provisions of the Child Nutrition (CN) Program.

9. QUALITY ASSURANCE PROVISIONS. Purchaser must specify 9.3 or 9.4. Purchaser may specify one of the following combinations: 9.1.1 with 9.2.1, or 9.1.2 with 9.2.2.

9.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) must be conducted by USDA, AMS, Fruit and Vegetable Program (FV), 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.

9.1.1 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*.

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9.1.2 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, 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. 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*.

9.2 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.

9.2.1 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).

9.2.2 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, Packing, or Holding Human Food* (21 CFR Part 110), and verifies that the manufacturer has in place an internal quality assurance program.

9.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the fruit jelly distributed meets or exceeds the requirements of this CID.

9.4 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 fruit jelly in accordance with SCI Division procedures, which include selecting random samples of the fruit jelly, 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 fruit jelly

for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking must be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of fruit jelly and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Packaging requirements (Sec. 10 or *as specified in the solicitation, contract, or purchase order*).

12. REFERENCE NOTES.

12.1 USDA services.

12.1.1 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.

12.1.2 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.

12.2 Sources of documents.

12.2.1 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>.**

12.2.2 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 Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and

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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 FDA Compliance Policy Guide Section 550.475 are available from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**

<http://www.fda.gov/ICECI/ComplianceManuals/CompliancePolicyGuidanceManual/ucm074533.htm>.

Copies of the United States Standards for Grades of Fruit Jelly are available on the Internet at:

http://www.ams.usda.gov/sites/default/files/media/Canned_Fruit_Jelly_Standard%5B1%5D.pdf

Copies of this CID and the U.S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, Specialty Crops Inspection Division, Fruit and Vegetable Program, USDA, Agricultural Marketing Service, 1400 Independence Avenue, SW, STOP 0240, Washington, D.C. 20250, via E-mail: CIDS@ams.usda.gov or on the Internet at:**

<http://www.ams.usda.gov/grades-standards/cids> and <http://www.ams.usda.gov/publications/content/condition-food-container-manual>.

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 via E-mail: dscpsubweb@dlamail.**

MILITARY INTERESTS:

Custodians

Army - GL
 Navy - SA
 Air Force - 35
 DLA - SS

Review Activities

Army - MD, QM
 Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

DLA - SS

(Project No. 8930-2015-001)

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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