

INCH-POUND

A-A-20118B

May 1, 1998

SUPERSEDING

A-A-20118A

September 9, 1993

COMMERCIAL ITEM DESCRIPTION

NECTARS, FRUIT, CANNED (APRICOT, PEAR, AND PEACH)

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

1. SCOPE.

1.1 This Commercial Item Description (CID) covers fruit nectars, packed in commercially acceptable containers, suitable for use by Federal, State, and local governments and other interested parties.

2. CLASSIFICATION.

2.1 The fruit nectars shall conform to one of the following types in the following list which shall be specified in the solicitation, contract, or purchase order.

Types.

Type I - Apricot

Type II - Pear

Type III - Peach

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

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DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

3. SALIENT CHARACTERISTICS.

3.1 Processing: The fruit nectars are prepared by blending fruit, water, sweeteners, and optional ingredients to produce a viscous liquid. Acetic acid or vinegar shall not be used. The fruit nectars shall be packed in hermetically sealed containers and shall be sufficiently processed by heat to assure adequate sterilization. The canned nectars shall be cooled prior to stacking to prevent scorching.

3.2 Ingredients:

3.2.1 Fruit ingredients: The fruit ingredients shall be from ripe, sound, fresh fruit of the varieties commonly used for this product, or concentrates therefrom. The fruit ingredients shall contain finely divided insoluble fruit solids.

3.2.2 Sweetening ingredients: The sweetening ingredients shall be sugar, invert sugar syrup, dextrose, corn syrup, dried corn syrup, glucose syrup, or other commercially acceptable sweetener.

3.2.3 Optional ingredients: Optional ingredients may be lemon juice, citric acid, malic acid, fumaric acid, or ascorbic acid. When required in the solicitation, contract, or purchase order, the product shall be fortified with Vitamin C.

3.3 Finished product:

3.3.1 Flavor and odor: The fruit nectars shall have a pleasing flavor and odor typical of the type of fruit specified. The fruit nectars shall be practically free from scorched, green, or other undesirable flavor and odors.

3.3.2 Color: The fruit nectars shall have a good characteristic color, free from any slight brown or dull color due to oxidation, scorching or other causes.

3.3.3 Consistency: The fruit nectars shall be such as to flow freely.

3.3.4 Texture: The fruit nectars shall have a smooth texture.

3.3.5 Defects: The fruit nectars shall not contain seed, pits, or foreign materials.

3.4 Analytical requirements: The apparent viscosity of the fruit nectars products shall be such that the time of flow is not less than 30 seconds. In addition, the fruit nectars shall conform to the following:

<u>Type</u>	<u>Soluble solids (Degrees brix)</u>	<u>pH</u>	<u>Total acidity (Range) (g/100mL juice) (calculated as anhydrous citric acid)</u>
Apricot	14° - 16°	3.6 - 4.0	0.3 - 0.6
Pear	13° - 16°	3.6 - 4.0	0.1 - 0.5
Peach	13° - 16°	3.6 - 4.0	0.2 - 0.5

3.4.1 Analytical procedure: A composite sample shall be tested from the samples submitted.

3.4.2 Preparation of sample: The sample shall be prepared in accordance with the following Official Methods of Analysis of the AOAC International Method 965.31.

3.4.3 Analytical testing: When specified in the solicitation, contract, or purchase order, analytical analyses shall be made in accordance with the Official Methods of Analysis of the AOAC International as follows:

<u>Test</u>	<u>Method</u>
Apparent Viscosity	967.16
Soluble Solids	932.12
pH	981.12
Total Acidity (Range)	942.15A

3.4.4 Test results: The test results for apparent viscosity shall be reported to the nearest second. The test results for soluble solids shall be reported to the nearest degree brix. The test results for pH shall be reported the nearest 0.1 value. The test results for total acidity shall be reported to the nearest 0.1 gram per 100 mL. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered fruit nectars shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the fruit nectars in the commercial marketplace. Delivered fruit nectars shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The fruit nectars provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance

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practices, and be the same fruit nectars offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The fruit nectars shall be examined or analyzed or both in accordance with applicable provisions in the CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

- Type of product desired.
- Fortification with Vitamin C, when required.

7.2 Sources of documents.

7.2.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document 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.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

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

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

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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