

METRIC

A-A-20048B  
March 5, 2002  
SUPERSEDING  
A-A-20048A  
May 24, 1994

## COMMERCIAL ITEM DESCRIPTION

### PASTA, CANNED (IN TOMATO SAUCE, WITH OR WITHOUT MEAT)

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

**1. SCOPE.** This Commercial Item Description (CID) covers canned pasta, packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties.

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

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

- Type(s), style(s), ravioli size(s), and shape(s) required (Sec. 3).
- When canned ravioli needs to meet child nutrition labeling (CN labeling) (Sec. 3).
- Manufacturer's/distributor's certification (Sec. 8.1) or USDA certification (Sec. 8.2).

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

- Manufacturer's quality assurance (Sec. 8.1 with 8.1.1) or (Sec. 8.1 with 8.1.2).
- Packaging requirements other than commercial (Sec. 9).

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

#### **Types, styles, ravioli sizes, and shapes.**

**Type I** - Beef Ravioli

**Style A** - In meat sauce

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**Ravioli size 1** - Regular

**CN labeling (a)** - With a CN label (Contains enriched macaroni product with fortified protein) 1/

**CN labeling (b)** - Without a CN label

**Ravioli size 2** - Mini

**Ravioli size 3** - Other

1/ When a CN label is specified, the canned pasta shall comply with USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program (7 CFR Part 210, Appendices A and C).

**Style B** - In tomato sauce

**Ravioli size 1** - Regular

**Ravioli size 2** - Mini

**Ravioli size 3** - Other

**Style C** - In brine

**Style D** - Other

**Type II** - Cheese Ravioli

**Style A** - In tomato sauce (meatless)

**Style B** - Other

**Type III** - Spaghetti

**Style A** - With meatballs in tomato sauce

**Style B** - In tomato sauce with cheese (meatless)

**Style C** - With beef in tomato sauce

**Style D** - Other

**Type IV** - Macaroni

**Style A** - With beef in tomato sauce

**Style B** - Other

**Type V** - Lasagna

**Style A** - In tomato sauce (meatless)

**Style B** - In meat sauce

**Style C** - Other

**Type VI** - Shaped Pasta

**Style A** - With meatballs in tomato sauce

**Style B** - In tomato sauce with cheese (meatless)

**Style C** - With franks in tomato sauce

**Shape 1** - Rings

**Shape 2** - Theme (alphabet, cartoon characters)

**Style D** - Other

**Type VII** - Other

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

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

**5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The canned pastas shall be processed in accordance with good manufacturing practices (21 CFR Part 110) and be commercially sterile ready-to-use.

**5.2 Ingredients.**

**5.2.1 Meat.** Each beef ravioli shall consist of at least 10 percent beef, based on fresh meat weight. “Spaghetti with Meatballs in Tomato Sauce”, “Spaghetti with Beef in Tomato Sauce”, “Macaroni with Beef in Tomato Sauce”, and similar products shall contain not less than 12 percent of meat computed on the weight of the fresh meat. Mechanically separated beef may be used in accordance with 9 CFR § 319.6. The presence of the sauce shall be declared on the label as part of the name of the product. Meatballs may be prepared with farinaceous material and with other binder and extenders provided in 9 CFR § 318.7 (c) (4). The beef shall be free of cartilage, coarse connective tissue, section of tendons or ligaments, and glandular material.

**5.2.2 Sauce with meat or meat sauce.** The sauce must contain at least 6 percent ground meat.

**5.2.3 Tomato sauce.** The sauce shall contain tomato puree and/or tomato paste, thickeners, and spices.

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**5.2.4 Pasta product.** The pasta product used in canned pasta shall conform to the U.S. Standards of Identity for Enriched macaroni products (21 CFR § 139.115).

### **5.3 Finished product.**

#### **5.3.1 Drained weight.**

**5.3.1.1 Ravioli.** The drained weight of Type I and II, canned ravioli, shall not be less than 50 percent of the weight of the can's contents.

**Procedure:** Place the canned ravioli at room temperature atop a 12 inch diameter U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve. Drain for 2 minutes at approximately a 20 degree angle. Determine drained weight by subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest whole percentage.

**5.3.2 Appearance.** The ravioli shall be uniform in size and shape. The tomato sauce shall have a red-orange color and may contain visible flecks of herbs and spices. The meat sauce shall contain identifiable pieces of meat. The pieces of meat, meatballs, and franks shall have a characteristic cooked color.

**5.3.3 Flavor and odor.** The canned pasta shall possess a characteristic flavor and odor and shall be free of objectionable flavors and odors such as, but not limited to, burnt, scorched, rancid, sour, or stale.

**5.3.4 Texture.** The cooked beef shall be moist and tender. The cooked pasta products shall be slightly soft to slightly firm, not pasty. The tomato sauce shall possess a smooth texture and mouth feel. The meat sauce shall possess a moderately thick texture.

**5.3.5 Defects.** There shall be no bone or bone fragments in the packaged food.

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

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

**7. REGULATORY REQUIREMENTS.** For all styles that contain a meat food product, the finished canned pasta shall originate and be produced and processed in plants regularly operating under Meat and Poultry Inspection Regulations of the USDA. The meat food product used to make all styles shall be produced and processed in plants regularly operating under Meat and Poultry Inspection Regulations of the USDA. The delivered pasta shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of canned pasta within the commercial marketplace. Delivered canned pasta shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**8. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 8.2 or 8.3; purchaser may specify 8.1 with 8.1.1 or 8.1 with 8.1.2.*

**8.1 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. **NOTE: When the manufacturing plant is under FSIS regulations, paragraphs 8.1.1 and 8.1.2 do not apply.**

**8.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA/Federal Grain Inspection Service (FGIS), USDA/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. *(A 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.)*

**8.1.2 Plant survey.** A plant survey conducted by USDA/FGIS, USDA/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. *(A 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.)*

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**8.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the canned pasta distributed meets or exceeds the requirements of this CID.

**8.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, USDA/FGIS or USDA/AMS shall be the certifying program. The agency inspectors shall certify the quality and acceptability of the canned pasta in accordance with agency procedures which include selecting random samples of the packaged canned pasta, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the canned pasta for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

**10. USDA INSPECTION NOTES.** When Section 8.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of the canned pasta, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Packaging requirements (Sec. 9 or as specified in the solicitation, contract, or purchase order).

## 11. REFERENCE NOTES.

### 11.1 USDA contacts.

**11.1.1 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: [hgreenwo@gipsadc.usda.gov](mailto:hgreenwo@gipsadc.usda.gov) or [jgiler@gipsadc.usda.gov](mailto:jgiler@gipsadc.usda.gov).**

**11.1.2 Agricultural Marketing Service.** For USDA, AMS certification, contact the **Branch Chief, PPB, 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).**

**11.1.3 CN labeling contact.** For CN labeling information, contact the **Head, Technical Assistance Section, Child Nutrition Division, Food and Nutrition Service, 3101 Park Center Drive, Alexandria, VA 22302, telephone (703) 305-2609 or on the Internet at: <http://www.fns.usda.gov/fns/>.**

**11.2 Sources of documents.**

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

Applicable provisions of the Food and Nutrition Service Regulations are contained in 7 CFR Part 210. The Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 301 to end. 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: [www.access.gpo.gov/nara](http://www.access.gpo.gov/nara).**

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 Ave., 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: <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:**

**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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