

METRIC

A-A-20074B
December 20, 2002
SUPERSEDING
A-A-20074A
January 31, 1983

COMMERCIAL ITEM DESCRIPTION

PIES, FRUIT-FILLED OR SOFT-FILLED, READY-TO-EAT, REHEAT, OR UN-BAKED, FRESH, CHILLED, OR FROZEN

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID) and replaces CID, A-A-20073, Pies, Frozen, Baked and Unbaked, 8, 9, or 10 Inch Diameter and CID, A-A-20107, Pies, Fresh or Chilled, Soft-Filled, Ready-To-Eat.

1. SCOPE. This CID covers fresh, chilled, frozen, ready-to-eat, un-baked fruit-illed and soft-filled pies (pies), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), style(s), preparation method(s), size(s), crust(s)/topping(s), flavor(s), weight(s), and nutrient style(s) desired (Sec. 3).
- The shapes(s) of Crust for hand-held pies (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.4).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- When the grain/bread, and fruit/vegetable equivalents are required (Sec. 3).
- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Special labeling and packaging requirements (Sec. 10).

3. CLASSIFICATION. The fruit and soft filled pies shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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Types, styles, preparation methods, crusts, toppings, shapes, flavors, sizes, weights, nutrient styles, and when applicable, CN meal pattern contributions.

Type I - Fruit pies

Style A - Fresh (Ready-to-eat)

Style B - Frozen

Preparation method 1 - Thaw and serve

Preparation method 2 - Bake

Preparation method 3 - Reheat

Crust a - Full crust (2 crusts)

Crust b - Lattice top crust (2 crusts)

Crust c - Crumb top crust (bottom crust with crumb topping)

Crust d - Hand-held (2 crusts)

Crust e - Batter and breaded (fried)

Crust f - Other

Shape (1) - Round 1/

Shape (2) - Crescent 1/

Shape (3) - Half moon 1/

Shape (4) - Rectangle 1/

Shape (5) - Other 1/

1/ Applicable only to Crust d and Crust e.

Flavor (a) - Apple

Flavor (b) - Blueberry

Flavor (c) - Cherry

Flavor (d) - Peach

Flavor (e) - Apple Cranberry

Flavor (f) - Berry (type of berry specified by purchaser)

Flavor (g) - Apricot

Flavor (h) - French Apple

Flavor (j) - Other

Type II - Cream pies

Style A - Frozen (Thaw and serve)

Style B - Chilled (Ready-to-eat)

Crust a - Hand-held (2 crusts)

Shape (1) - Round

Shape (2) - Crescent

Shape (3) - Half moon

Shape (4) - Rectangle

Shape (5) - Other

Crust b - Regular (pie dough) (single crust)

Crust c - Graham cracker (single crust)

Crust d - Cookie (single crust)

Crust e - Other

Topping i - No added topping

Topping ii - Whipped cream

Topping iii - Non-dairy topping

Topping iv - Meringue

Topping v - Other

Flavor (a) - Boston cream

Flavor (b) - Coconut cream

Flavor (c) - Banana cream

Flavor (d) - Chocolate

Flavor (e) - Lemon

Flavor (f) - Key lime

Flavor (g) - Chiffon

Flavor (h) - Other

Type III - Custard pies

Style A - Frozen (Thaw and serve)

Style B - Chilled (Ready-to-eat)

Style C - Frozen (Bake and serve)

Crust a - Hand-held (2 crusts)

Shape (1) - Round

Shape (2) - Crescent

Shape (3) - Half moon

Shape (4) - Rectangle

Shape (5) - Other

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Crust b - Regular (pie dough) (single crust)

Crust c - Graham cracker (single crust)

Crust d - Cookie (single crust)

Crust e - Other

Topping i - No added topping

Topping ii - Whipped cream

Topping iii - Non-dairy topping

Topping iv - Meringue

Topping v - Other

Flavor (a) - Pumpkin

Flavor (b) - Sweet potato (mock pumpkin)

Flavor (c) - Egg custard

Flavor (d) - Coconut custard

Flavor (e) - Cheese

Flavor (f) - Other

Type IV - Nut pies

Style A - Fresh (Ready-to-eat)

Style B - Frozen (Thaw and serve)

Crust a - Regular (pie dough) (single crust)

Crust b - Other

Flavor (a) - Peanut

Flavor (b) - Pecan

Flavor (c) - Other

Size (a) - 7.62 cm (3 in) diameter 2

Size (b) - 20.32 cm (8 in) diameter 2/

Size (c) - 22.86 cm (9 in) diameter 2

Size (d) - 25.4 cm (10 in) diameter 2

Size (e) - Other 2

2/ Do not specify size for hand-held pies.

- Weight i)** - 57 g (2.0 oz) for Size (a)
- Weight ii)** - 85 g (3.0 oz) for Size (a)
- Weight iii)** - 106.3 g (3.75 oz) for Size (a)
- Weight iv)** - 113.4 g (4.0 oz) for Size (a)
- Weight v)** - 120.5 g (4.25 oz) for Size (a)
- Weight vi)** - 623.7 g (22 oz) for Size (b)
- Weight vii)** - 1021 g (36 oz) for Sizes (c) and (d)
- Weight viii)** - Other

- Nutrient style (a)** - Regular
- Nutrient style (b)** - Reduced fat (21 CFR § 101.62(b))
- Nutrient style (c)** - Low fat (21 CFR § 101.62(b))
- Nutrient style (d)** - Fat free (21 CFR § 101.62(b))
- Nutrient style (e)** - No sugar added (21 CFR § 101.60(c))
- Nutrient Style (f)** - Reduced fat (21 CFR § 101.62(b)) and no sugar added (21 CFR § 101.60(c))
- Nutrient style (g)** - Fat free (21 CFR § 101.62(b)) and no sugar added (21 CFR § 101.60(c))
- Nutrient style (h)** - Other

When child nutrition meal pattern contribution information is required:

- Grain/bread equivalents (I)** - 1/4 serving = 8 g (0.3 oz) baked crust made with enriched or whole grain meal or flour or 3.69 g (0.13 oz) enriched or whole grain meal or flour
- Grain/bread equivalents (II)** - 1/2 serving = 16 g (0.6 oz) baked crust made with enriched or whole grain meal or flour or 7.38 g (0.26 oz) enriched or whole grain meal or flour
- Grain/bread equivalents (III)** - 3/4 serving = 23 g (0.83 oz) baked crust made with enriched or whole-grain meal or flour or 11.07 g (0.39 oz) enriched or whole grain meal or flour
- Grain/bread equivalents (IV)** - 1 serving = 31 g (1.1 oz) baked crust made with enriched or whole grain meal or flour or 14.75 g (0.52 oz) enriched or whole grain meal or flour
- Grain/bread equivalents (V)** - 1-1/4 servings = 39 g (1.4 oz) baked crust made with enriched or whole grain meal or flour or 18.44 g (0.65 oz) enriched or whole grain meal or flour
- Grain/bread equivalents (VI)** - 1-1/2 servings = 47 g (1.7oz) baked crust made with enriched or whole grain meal or flour or 22.13 g (0.78 oz) enriched or whole grain meal or flour

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- Grain/bread equivalents (VII)** - 1-3/4 servings = 54 g (1.93 oz) baked crust made with enriched or whole grain meal or flour or 25.82 g (0.91oz) enriched or whole grain meal or flour
- Grain/bread equivalents (VIII)** - 2 servings = 62 g (2.2 oz) baked crust made with enriched or whole grain meal or flour or 29.5 g (1.04 oz) or enriched or whole grain meal or flour
- Grain/bread equivalents (IX)** - Other 3/

3/ Other serving sizes must contain the appropriate amount of enriched or whole grain meal or flour.

- Fruit/vegetable equivalents (A)** - 1/4 cup fruit/vegetable (fruit and/or fruit juice)
- Fruit/vegetable equivalents (B)** - 1/2 cup fruit/vegetable (fruit and/or fruit juice)
- Fruit/vegetable equivalents (C)** - 3/4 cup fruit/vegetable (fruit and/or fruit juice)
- Fruit/vegetable equivalents (D)** - 1 cup fruit/vegetable (fruit and/or fruit juice)
- Fruit/vegetable equivalents (E)** - Other (fruit and/or fruit juice)

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

- Salient characteristics (Sec.5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's 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. SALIENT CHARACTERISTICS.

5.1 Processing. The pies shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The fruit pies shall consist of a crust and fruit filling appropriate for the flavor(s) specified in the solicitation, contract, or purchase order. The soft-filled pies shall consist of a crust and plain water or milk filling appropriate for the flavor(s) specified in the solicitation, contract, or purchase order.

5.2.1 Crust. The crust for the pies shall contain flour, water, and yeast and/or other leavening agents. The crust may contain sugar, vegetable oil or shortening, graham flour, flavorings, honey, margarine, dough conditioners, and mold inhibitors, appropriate for the type of crust and nutrient style specified by

the purchaser. When the pies are used in school feeding programs and CN meal pattern contribution is specified by the purchaser, the flour used shall be enriched or whole-grain meal and/or flour.

5.2.2 Fruit pie fillings and spices. The fillings for the fruit pies shall be prepared from fresh, canned, evaporated, dried, or frozen fruit, with sufficient sugar added, except for Nutrient styles (e) sugar free (21 CFR § 101.60(c)), (f) reduced fat (21 CFR § 101.62(b)) and sugar free (21 CFR § 101.60(c)), and (g) fat free (21 CFR § 101.62(b)) and sugar free (21 CFR § 101.60(c)). The fillings shall be formulated from not less than 50 percent by weight of fruit and fruit juice, based on the weight of fresh fruit and fruit juice. In addition, appropriate liquid, flavorings, spices, seasonings, thickening agents, and other FDA approved ingredients, may be used which will provide a satisfactory finished product. When the fruit pies are used in school feeding programs and CN meal pattern contribution is specified by the purchaser, the fruit/vegetable used towards the volume requirement shall be fresh, frozen, canned, or dried fruit and/or single strength juice.

5.2.3 Soft-filled pie fillings. The fillings for the soft-filled pies shall be prepared from fresh, frozen, canned, evaporated, or dried products. The filling shall be not less than 1.9 cm (3/4 in) thick. In addition, appropriate flavorings, spices, seasonings, thickening agents and other FDA approved ingredients, may be used which will provide a satisfactory finished product. When the soft-filled pies are used in school feeding programs and CN meal pattern contribution is specified by the purchaser, the fruit/vegetable used towards the volume requirement shall be fresh, frozen, canned, or dried fruit/vegetable and/or single strength juice.

5.3 Finished product.

5.3.1 Appearance and color. The fruit pies shall have distinct layers of crust and filling. The filling shall be a semi-solid. The fruit pies shall be so formulated and baked that there will be a minimum of filling exuded or extruded by beyond or outside the crust. The soft-filled pies shall have distinct layers of crust and filling and shall not have cracks or crevices or show evidence of separation from the crust. The filling for the soft-filled pies shall be evenly distributed over the pie shell. The soft-filled pies shall not have any ungelatinized pockets of filling. The crust shall be evenly and properly baked with no areas of burned, scorched, or soggy crust and shall not stick to the container. There shall be no foreign color to the product.

5.3.1.1 Crusts for two crust pies. The pie crusts shall provide sufficient rigidity so that a cut pie portion may be removed and transferred to a serving plate without crumbling or breaking. The pies shall have a bottom crust thickness not greater than 4.75 mm (3/16 in) and the top crust thickness shall not be greater than 3.2 mm (1/8 in) for full and lattice crusts, and the bottom crust thickness shall not be greater the 6.35 mm (1/4 in) for crumb-top pies.

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5.3.1.2 Crusts for single crust pies. The bottom pie crust shall provide sufficient rigidity so that a cut portion of pie may be removed and transferred to a serving plate without crumbling or breaking. The pies shall have a bottom crust thickness not greater than 4.75 mm (3/16 in). When meringue or whipped-type toppings are used, the topping shall be 2.45 cm (1 in) or more thick. The meringue and whipped-type toppings shall be white with a light golden brown surface color and will not separate from the filling when cut.

5.3.1.3 Crusts for hand-held crusts. The pie crust shall provide sufficient rigidity so that the pie does not break apart while holding or eating it. The crust thickness shall not be greater than 4.75 mm (3/16 in).

5.3.2 Odor and flavor. The pies shall have an odor and flavor characteristic of the flavor of the pie, specified by the purchaser in the solicitation, contract, or purchase order. There shall be no foreign odors and flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

5.3.3 Texture. The texture of the pie crust shall be flaky and not tough or soggy. The filling shall not be excessively thin, thick, or pasty, and shall be free of lumpy or ungelatinized starch pockets and an uncooked raw starch flavor.

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

5.4 Age requirement.

5.4.1 Fruit-filled pies. Unless otherwise specified in the solicitation, contract, or purchase order, the fresh (ready-to-eat) fruit pies shall be delivered to the purchaser within 36 hours after baking and shall have a shelf life of 14 days. When frozen, ready-to-eat fruit pies are specified, the fresh (baked) product shall be in a freezer within 12 hours after baking and frozen to a maximum temperature of -17.8°C (0°F), $\pm -2-1/2^{\circ}\text{C}$ ($\pm 5^{\circ}\text{F}$) and shall be at a temperature not higher than -12.2°C (10°F) within 12 hours after being placed in the freezer. When frozen unbaked fruit pies are specified, the fresh product shall be in a freezer within 6 hours after manufacturing and frozen to a maximum temperature of -17.8°C (0°F), $\pm -2-1/2^{\circ}\text{C}$ ($\pm 5^{\circ}\text{F}$) and shall be at a temperature not higher than -12.2°C (10°F) within 12 hours after being placed in the freezer. Unless otherwise specified in the solicitation, contract, or purchase order, the frozen fruit pies shall be manufactured not more than 180 days prior to delivery to the purchaser and shall not have exceeded -9.4°C (15°F) at any time during storage and delivery. Age requirements for DoD procurements shall be specified in the solicitation, contract, or purchase order.

5.4.2 Soft-filled pies. Unless otherwise specified in the solicitation, contract, or purchase order, the chilled (ready-to-eat) soft-filled pies shall be delivered to the purchaser within 24 hours after baking and

shall have a shelf life of five days. Soft-filled pies with a pH greater than 4.5 shall be cooled to a temperature of 5°C (41°F) or less within two hours after baking and maintained at temperatures below 5°C (41°F) or less until delivered. When frozen, ready-to-eat soft-filled pies are specified, the fresh (baked) product shall be in a freezer within 12 hours after baking and frozen to a maximum temperature of -17.8°C (0°F), \pm -2-1/2°C (\pm 5°F) and shall be at a temperature not higher than -12.2°C (10°F) within 12 hours after being placed in the freezer. When frozen unbaked soft-filled pies are specified, the fresh product shall be in a freezer within 6 hours after manufacturing and frozen to a maximum temperature of -17.8°C (0°F), \pm -2-1/2°C (\pm 5°F) and shall be at a temperature not higher than -12.2°C (10°F) within 12 hours after being placed in the freezer. Unless otherwise specified in the solicitation, contract, or purchase order, the frozen soft-filled pies shall be manufactured not more than 120 days prior to delivery to the purchaser and shall not have exceeded -9.4°C (15°F) at any time during storage and delivery. Age requirements for DoD procurements shall be specified in the solicitation, contract, or purchase order.

6. ANALYTICAL REQUIREMENTS.

6.1 Consistency. Unless otherwise specified in the solicitation, contract, or purchase order, the consistency of the pies shall permit the baked pie to be sliced as desired without the filling spreading more than 1.9 cm (3/4 in) from the cut edge within 10 minutes after slicing.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.3 Test results. The test results for consistency shall be reported to the nearest 0.1 centimeter after 10 minutes. Any result not conforming to the analytical requirements shall be cause for rejection the lot.

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

8. REGULATORY REQUIREMENTS. The delivered pies shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the fruit pies within the commercial marketplace. Delivered pies shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When the pies are used for the

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National School Lunch Program, the pies must comply with all applicable provisions of the Child Nutrition Programs.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 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.

9.1.1 Plant systems audit. A plant systems audit (PSA) shall be conducted by USDA, Agricultural Marketing Service (AMS), or other third party auditing service and 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 Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and have in place an internal quality assurance program. The 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.)*

9.1.2 Plant survey. A plant survey shall be conducted by USDA, AMS, or other third party auditing service and 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 Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

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

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the pies in accordance with PPB procedures which include selecting random samples of the pies, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB

inspectors will examine the pies for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of pies, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA testing of pie consistency is specified, PPB inspection personnel shall select samples and conduct the tests.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (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: terry.bane@usda.gov.**

12.2 CN meal pattern requirements contact. For CN crediting 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>.**

12.4 Sources of documents.

12.4.1 Sources of information for governmental documents are as follows :

Applicable provisions of the Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, 226, and Appendices A and C. The Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503. The Federal Food, Drug, and Cosmetic Act is contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be**

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made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: <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, Fruit and Vegetable Programs, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: 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.**

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

USDA - FV

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

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