

METRIC

A-A-20050E

December 11, 2012

SUPERSEDING

A-A-20050D

April 7, 1995

COMMERCIAL ITEM DESCRIPTION

VEGETABLE PUREES, SHELF STABLE

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

1. SCOPE. This CID covers shelf stable vegetable purees (vegetable purees), 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), vegetable(s), container(s), pack(s), size(s), and agricultural practice(s) of vegetable purees desired (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:

- 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).
- 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).

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

Types, vegetables, containers, packs, sizes, and agricultural practices¹.

¹ Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

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- Type I** - Stand-alone food/ingredient replacer
- Type II** - Special dietary use - infant/child feeding²
- Type III** - Special dietary use - other³
- Type IV** - Other (as specified by the purchaser)⁴

- Vegetable A** - Asparagus
- Vegetable B** - Green Bean
- Vegetable C** - Pea
- Vegetable D** - Squash
- Vegetable E** - Carrot
- Vegetable F** - Beet
- Vegetable G** - Spinach
- Vegetable H** - Sweet Potato⁵
- Vegetable I** - Red Pepper
- Vegetable J** - Mushroom
- Vegetable K** - Broccoli
- Vegetable L** - Cauliflower
- Vegetable M** - Corn
- Vegetable N** - Kale
- Vegetable O** - Tomato⁶
- Vegetable P** - Potato
- Vegetable Q** - Zucchini
- Vegetable R** - Vegetable Blends⁷
- Vegetable S** - Other (as specified by the purchaser)⁸

- Container 1** - Jar
- Container 2** - Pouch
- Container 3** - Plastic pack
- Container 4** - Tub
- Container 5** - Can
- Container 6** - Drum
- Container 7** - Tote
- Container 8** - Other (as specified by the purchaser)

- Pack a** - Individual
- Pack b** - Multi-pack (2 or more containers sold together)

² 21 Code of Federal Regulations (CFR) § 105.3(a)(1)(ii) and 21 CFR § 105.65.

³ For the purposes defined in 21 CFR § 105.3(a)(1)(i).

⁴ For any purpose not defined by Type I, II, or III.

⁵ Shall comply with the US Standards for Grades of Canned Sweet Potatoes Mashed, and 21 CFR § 155.200.

⁶ Shall comply with the US Standards for Grades of Canned Tomato Puree (Tomato Pulp) and 21 CFR § 155.91.

⁷ Shall contain a combination of two or more types of vegetables. The types of vegetables and their proportions shall be specified in the solicitation, contract, or purchase order.

⁸ May include any vegetable not specified above.

- Size *i* - 71 g (2.5 oz)
- Size *ii* - 85 g (3 oz)
- Size *iii* - 99 g (3.5 oz)
- Size *iv* - 113 g (4 oz)
- Size *v* - 120 g (4.23 oz)
- Size *vi* - 156 g (5.5 oz)
- Size *vii* - 170 g (6 oz)
- Size *viii* - 425 g (15 oz)
- Size *ix* - 907 g (2 lb)
- Size *x* - 3 kg (6.8 lb)
- Size *xi* - 208 L (55 gal)
- Size *xii* - 1,041 L (275 gal)
- Size *xiii* - 1,249 L (330 gal)
- Size *xiv* - Other size (as specified by the purchaser)

- Agricultural practice (A) - Conventional
- Agricultural practice (B) - Organic

4. MANUFACTURER’S/DISTRIBUTOR’S NOTES. Manufacturer’s/distributor’s products shall 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.

5.1 Processing. The vegetable purees shall be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110). The vegetable purees shall be thermoprocessed or aseptically packaged to ensure commercial sterility.

5.2 Food security. The vegetable puree shall be processed and transported in accordance to the Food and Drug Administration’s (FDA’s) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*⁹. This guidance identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize

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<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>

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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 vegetable purees are specified in the solicitation, contract, or purchase order, the vegetables shall be grown following organic agricultural practices and processed in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Operation shall be provided to verify that the product was processed in accordance with the National Organic Program requirements. Non-agricultural, nonorganic substances allowed in organic handling are listed in 7 CFR § 205.605. Nonorganically produced agricultural products allowed in organic handling are listed in 7 CFR § 205.606.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients.

6.1.1 Vegetables. The vegetables used shall be clean and sound and may be canned, frozen, dried, or raw prior to processing. The vegetables used shall depend on the vegetable specified by the purchaser.

6.1.2 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, when using raw vegetables, the vegetable puree shall be prepared from vegetables from the latest year's crop.

6.1.3 Additional ingredients. Type I, stand-alone food/ingredient replacer, and Type II, special dietary use - infant/child feeding, vegetable purees shall include the appropriate vegetable and may include water and 1 ½ percent modified or unmodified food or corn starch. Type III, special dietary use, other vegetable purees shall contain the appropriate vegetable and may contain additional ingredients for preservation or flavoring such as sugar, salt, water, modified or unmodified food or corn starch, or spices as permitted by the FDA. Type IV, other, shall include those ingredients specified for Type I and Type II. Any additional ingredients used in Type IV vegetable purees shall be specified in the solicitation, contract, or purchase order. When used, the additional ingredients shall be of Food Chemicals Codex purity or US Pharmacopeia-National Formulary quality and meet the related FDA regulations on food additives or generally recognized as safe (GRAS) requirements.

6.1.4 Pesticides. Pesticides in the vegetables used shall comply with the regulations and tolerances for pesticides specified in 40 CFR Part 180, Protection of the Environment.

6.2 Finished product.

6.2.1 Flavors and odors. The vegetable purees shall be free from objectionable flavors and odors. The vegetable purees shall have the flavors and odors of the specified vegetable.

6.2.2 Color. The purees shall possess a homogenous natural color of the vegetable specified. When Vegetable R, vegetable blends, is specified, the vegetable puree shall have a homogenous color characteristic of the combination of vegetables specified in the solicitation, contract, or purchase order.

6.2.3 Consistency. The vegetable purees shall possess a smooth and homogenous consistency appropriate for the intended age group or special dietary use.

6.2.4 Defects. The vegetable purees shall be practically free from coarse particles, large intact vegetable pieces and objectionable odors and flavors.

6.2.5 Foreign Material. The vegetable puree shall be free from evidence of rodent or insect infestation and other foreign material such as, but not limited to hair, wood, glass, or metal. Vegetable O, tomato, shall comply with the defect levels specified for tomato puree in the FDA Defect Levels Handbook currently in use on the date of the solicitation, contract, or purchase order.

6.2.6 Volume. Containers shall be filled to the maximum capacity for the type of container specified.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical Requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the vegetable purees shall comply with the following tolerances:

<u>Vegetable</u>	<u>Total Solids (Percent Minimum)</u>	<u>Total Sodium (mg/100g) (Maximum)</u>
Asparagus	5.2	10.0
Green Bean	7.5	5.0
Pea	12.5	5.0
Squash	7.3	5.0
Carrot	9.0	49.0
Beet	9.9	83.0
Spinach	10.4	49.0
Sweet Potato	15.9	18.0

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<u>Vegetable</u>	<u>Total Solids (Percent Minimum)</u>	<u>Total Sodium (mg/100g) (Maximum)</u>
Tomato ¹⁰	8.0	-
Vegetable Blends	10.0	36.0
Other ¹¹	-	-

7.2 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on ten or more 8-oz subsamples or retail packages randomly selected from the lot. The contents of each shall be used to create a composite sample that shall be tested for total solids, and total sodium content.

7.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) as specified below:

<u>Test</u>	<u>Method</u>
Total Solids	920.151, 964.22, or 985.26
Sodium	976.25, 984.27, 985.35, or 2011.14

7.4 Test results. Test results for total solids will be reported to the nearest 0.1 percent. Test results for sodium will be reported to the nearest 0.1 mg per 100 g. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered vegetable purees shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the vegetable purees in the commercial marketplace. Delivered vegetable purees 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 a known allergen is included in the vegetable puree, the

¹⁰ Shall contain no less than 8 percent and no more than 24.0 percent tomato soluble solids.(21 CFR § 155.91)

¹¹ Analytical values for any vegetable not specified in the table above shall be specified in the solicitation, contract, or purchase order.

vegetable puree shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 10.3, or 10.4; purchaser may specify 10.1 with 10.1.1, 10.1 with 10.1.2, 10.1.2 with 10.2.1, 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 shall be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), Specialty Crops Inspection Division (SCI). 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 shall 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 shall be conducted by USDA, AMS, FV, SCI. 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 Sec. 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 shall be conducted by USDA, AMS, FV, SCI 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, PSA 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 Sec. 13.1 and 13.3.2.*

10.2 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 the 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 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*

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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 vegetable purees distributed meet or exceed the requirements of this CID.

10.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the SCI, FV, AMS, USDA, shall be the certifying program. SCI inspectors shall certify the quality and acceptability of the vegetable purees in accordance with SCI procedures, which include: selecting random samples of the vegetable purees, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI inspectors will examine the vegetable purees 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 shall 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 shall include evaluation of the quality and condition of samples of vegetable purees, 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). When USDA analytical testing is specified, SCI inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (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, FDSS, Plant Survey, and PSA contact. For a USDA certification, FDSS, Plant Survey, and PSA, contact the **Chief, Inspection Branch, SCI, 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.**

13.2 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact the **Director, USDA, AMS, S&TP, Laboratory Division, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054, telephone (704) 867-3873, Fax (704) 853-2800, or via E-mail: AMSLaboratoryDivision@ams.usda.gov.**

13.3 Sources of documents.

13.3.1 Sources of information for nongovernmental documents are 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.aocac.org> for nonmembers and <http://www.coma.aocac.org> for members and AOAC OMA subscribers.**

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>.**

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 National Organic Program are contained in 7 CFR Part 205, 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, and the Protection of the Environment are contained in 40 CFR Part 180. 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, CFSAN on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.**

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Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from or provided to: **Chief, Standardization Branch, SCI, 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, or on the Internet at: www.ams.usda.gov/CommercialItemDescription.**

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