

METRIC

A-A-20259A

August 30, 2004

SUPERSEDING

A-A-20259

July 16, 1997

COMMERCIAL ITEM DESCRIPTION

PICANTE SAUCE

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

1. SCOPE. This CID covers picante sauce, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s) of picante sauce required (Sec. 3).
- 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:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

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

Types.

- Type I** - Mild
- Type II** - Medium
- Type III** - Hot

A-A-20259A

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 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. SALIENT CHARACTERISTICS.

5.1 Processing. The picante sauce shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The picante sauce shall be produced from tomato products (tomato puree, crushed tomatoes, and tomato paste), water, peppers (including Jalapeño), onions, vinegar, salt, dehydrated onions, dehydrated garlic, and/or other natural flavorings, spices, and thickening ingredients. Citric acid may be included to adjust the pH of the picante sauce.

5.3 Finished product.

5.3.1 Appearance. The picante sauce shall have a red to brownish red color. The picante sauce shall be of a diced vegetable size up to 1.27 cm (½ in) in diameter. There shall be no excess liquid media or severe weeping of product.

5.3.2 Flavor and odor. The picante sauce shall have a pungent odor and well balanced peppery and tomato flavor. The picante sauce shall be free from objectionable flavors and odors.

5.3.3 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the picante sauce shall be manufactured not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

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

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the picante sauce shall be as follows:

Salt	1.8 percent maximum
------	---------------------

pH	3.8-4.2
Soluble solids	8-11.5 percent <u>1/</u>
Consistency	Not less than 6.5 or more than 10.0 centimeters in 30 seconds at 20°C (68°F) +/-1°C (1.8°F) <u>2/</u>
Pungency <u>3/</u>	
Type I	Less than 5 ppm (75 SHU)
Type II	5-12 ppm (75-180 SHU)
Type III	Greater than 12 ppm (180 SHU)

1/ Includes a 1.0 percent allowance for salt content, with no individual sample below 7.5 percent.

2/ After removal of chunks so that no chunks block the gate.

3/ Parts per million (ppm) capsaicin, Scoville Heat Units (SHU)

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.

6.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 113.4 g (4 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures or the composite shall be prepared from a minimum of five randomly selected containers to yield a 113.4 g (4 oz) sample when composited.

6.2.3 Preparation of sample. The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 945.68, using a high speed blender.

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

<u>Test</u>	<u>Method</u>
Pungency	<u>4/</u>
Salt	941.13
pH	981.12
Soluble Solids	<u>5/</u>
Consistency	Bostwick Consistometer

4/ USDA Science and Technology Program (S&TP) Laboratory validated non-official method.

5/ Analyze the sample for solids content (Brix) and correct for the salt content according to the

A-A-20259A

USDA, AMS Fruit and Vegetable Programs' (FVP) "Methods of Analysis for Tomato Products" using the appropriate method described on pages 7-12 for the solids content and pages 13-18 for the added salt correction.

6.4 Test results. The test results for pungency shall be reported to the nearest ppm or SHU, salt and solids shall be reported the nearest 0.1 percent, and pH shall be reported to the 0.1 unit. Test results for consistency shall be reported to the nearest 0.1 cm. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

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

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) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a 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 verifies that the manufacturer has 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 conducted by USDA, AMS, or another survey performed by a 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 finished picante sauce 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), FVP, AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the picante sauce in accordance with PPB procedures which include selecting random samples of the packaged picante sauce, 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 picante sauce 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 packaged picante sauce, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, S&TP laboratory for analysis.
- 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, 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: terry.bane@usda.gov.

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272**, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.

12.3 Sources of documents.

12.3.1 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**, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of: the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and 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 (202) 512-1800 or on the Internet at: <http://gpoaccess.gov/nara/index.html>.

Copies of the Methods of Analysis for Tomato Products is available from: **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: terry.bane@usda.gov.

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **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: FQASStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092** or Fax (215) 737-2963, or via E-mail: Sally.A.Gallagher@dla.mil.

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:

CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians

Army - GL
Navy - SA
Air Force - 35

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

PREPARING ACTIVITY:

Review Activities

Army - MD, QM
Navy - MC

DLA - SS
(Project No. 8950-P117)

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or family status, political beliefs, parental status, or protected genetic information. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.