

COMMERCIAL ITEM DESCRIPTION**CATSUP (KETCHUP, CATCHUP), FLAVORED**

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

1. SCOPE. This CID covers flavored catsup, 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:**

- Flavor(s), style(s), and packaging type(s) of flavored catsup 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 flavored catsup shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Flavors, styles, and packaging types.

- | | |
|-------------------|------------|
| Flavor I | - Garlic |
| Flavor II | - Habanero |
| Flavor III | - Mesquite |
| Flavor IV | - Smoke |
| Flavor V | - Jalapeño |
| Style A | - Mild |
| Style B | - Medium |
| Style C | - Hot |

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Flavor VI - Chipotle

Flavor VII - Other

Packaging type 1 - Plastic container 1/

Packaging type 2 - Glass bottle 1/

Packaging type 3 - Can 1/

Packaging type 4 - Portion control packet 1/

Packaging type 5 - Other 1/

1/ Purchaser to verify with suppliers availability of the size required.

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 flavored catsup shall be prepared in accordance with 21 CFR Part 110, Good Manufacturing Practices and 21 CFR § 155.194, U.S. Standards of Identity for Catsup.

5.2 Ingredients. The flavored catsup shall contain U.S. Grade A tomato juice concentrate of the United States Standards for Grades of Concentrated Tomato Juice or U.S. Grade A tomato paste of the United States Standards for Grades of Tomato Paste and may contain ingredients such as, but not limited to, vinegar, sweeteners, spices, onion, garlic, salt, chili peppers (Jalapeño, chipotle, habanero), smoke flavor, and natural flavorings, and may contain pieces of such ingredients as spices, onions, and chili peppers.

5.3 Texture. The flavored catsup shall be smooth and possess a consistency such that not more than a slight separation of free liquid occurs. All spices and seasonings shall be uniformly comminuted and distributed, except that pieces of spices, onions, and chili peppers may be present for respective Flavors and Styles.

5.4 Flavor and odor. The flavored catsup shall have a spicy, sweet, slightly tangy, cooked tomato flavor and odor characteristic of the flavor specified. There shall be no foreign flavors or odors.

5.5 Appearance. The flavored catsup shall be a medium to deep reddish color and shall be smooth, glossy, and moderately thick. The flavored catsup may have small pieces of chili peppers, onions, and spices.

5.6 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation and conform to current Defect Action Levels.

5.7 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the flavored catsup shall be processed and packaged 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.

6. ANALYTICAL REQUIREMENTS.

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

6.1.1 Soluble solids. The soluble solids shall be not less than 25.0 percent and not greater than 35.0 percent.

6.1.2 pH. The pH level shall be not greater than 4.0.

6.1.3 Salt content. The salt content shall be not less than 2.7 percent and not greater than 3.2 percent.

6.1.4 Titratable acidity. The titratable acidity shall be not greater than 2.0 percent by weight.

6.1.5 Pungency. The pungency of Flavor V, Jalapeño catsup shall be: Style A, mild - not more than 100 Scoville Heat Units (SHU) (7 ppm); Style B, medium - greater than 100 SHU (7 ppm), but not more than 225 SHU (15 ppm); and Style C, hot - greater than 225 SHU (15 ppm).

6.1.6 Consistency. The consistency of the flavored catsup shall be not more than 10 centimeters in 30 seconds at 20°C (68°F) ± 1°C (1.8°F) when poured on the flat grading tray in the Bostwick consistometer.

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, 7 CFR Part 52, Regulations Governing Inspection and Certification.

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6.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 227 g (8 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 227 g (8 oz) sample when composited.

6.3 Analytical testing. Analysis shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International, or as specified below.

<u>Test</u>	<u>Method</u>
Soluble solids	970.59 or 932.14
pH	981.12
Salt	941.13
Titrateable acidity <u>3/</u>	920.174
Pungency	<u>4/</u>
Consistency	Bostwick Consistometer

3/ As acetic acid.

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

6.4 Test results. The test result for pH and titrateable acidity shall be reported to the nearest 0.1 value. The test result for salt and soluble solids shall be reported to the nearest 0.1 percent. The test results for pungency shall reported to the nearest SHU or ppm. The test results for consistency shall be reported to the nearest 0.1 centimeter in 30 seconds. 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 flavored catsup provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same flavored catsup for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered flavored catsup shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of flavored catsup within the commercial marketplace. Delivered flavored catsup 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 flavored catsup 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 or 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 flavored catsup in accordance with PPB procedures, 7 CFR Part 52, Regulations Governing Inspection and Certification, which include selecting random samples of the flavored catsup, evaluating the samples for conformance with the salient characteristic 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 flavored catsup for conformance to the United States Standards of 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 the samples of packaged flavored catsup, 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 contacts. 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 documents is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: www.aoac.org.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of: the Regulations Governing Inspection and Certification are contained in 7 CFR Part 52, 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 on (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

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: FQAStaff@usda.gov or on the Internet at: www.ams.usda.gov/fv/fvqual.htm.**

Copies of the: the United States Standards for Grades of Concentrated Tomato Juice, and the United States Standards for Grades of Tomato Paste are 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 or on the Internet at: www.ams.usda.gov/fv/ppb.html.**

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:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, HIS, FDA
USDA - FV
VA - OSS

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS

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