

## SECTION C

This document covers picante sauce packaged in a flexible pouch for use by the Department of Defense as a component of operational rations.

### C-1 ITEM DESCRIPTION

#### PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR CID A-A-20259 PICANTE SAUCE

##### Types.

Type II - Medium

### C-2 PERFORMANCE REQUIREMENTS

A. Product standard. A sample shall be subjected to first article or product demonstration model inspection as applicable, in accordance with the tests and inspections of Section E of the Packaging Requirements and Quality Assurance Provisions.

B. Commercial sterility. The packaged food shall be processed until commercially sterile.

C. Shelf life. The packaged food shall meet the minimum shelf life requirement of 36 months at 80°F.

D. Appearance. The finished product shall be a deep reddish brown color with small pieces of onion and jalapeno peppers. The packaged food shall be free from foreign materials.

E. Odor and flavor. The packaged food shall be slightly acidic and shall have an odor and flavor of tomato with spices and jalapeno peppers.

F. Texture. The picante sauce shall be smooth and moderately thick tomato sauce matrix with small distinct pieces of onion and jalapeno peppers.

G. Palatability and overall appearance. The finished product shall be equal to or better than the approved product standard in palatability and overall appearance.

H. Net weight. The net weight of one serving of product shall be 1.5 ounces.

I. Analytical requirements.

(1) Salt content. The salt content shall be not less than 2.5 percent and not greater than 3.0 percent.

(2) Soluble solids. The soluble solids content shall be not less than 9.5 percent and not greater than 10.5 percent.

(3) Acidity (acetic acid). The acidity content shall be not less than 0.90 percent and not greater than 1.05 percent.

(4) pH level. The pH level shall be not greater than 4.1.

## SECTION D

### D-1 PACKAGING

A. Packaging. One and one half ounces of product shall be filled in a preformed barrier pouch as described below.

(1) Preformed pouch.

a. Pouch material. The preformed pouches shall be fabricated from 0.002 inch thick polyolefin film laminated or extrusion coated to 0.00035 inch thick aluminum foil which is then laminated to 0.0005 inch thick polyester. The three plies shall be laminated with the polyester on the exterior of the pouch. The polyolefin layer of bag material shall be suitably formulated for hot fill or post-fill processing. All tolerances for thickness of pouch materials shall be plus or minus 20 percent. The material shall show no evidence of delamination, degradation, or foreign odor when heat-sealed or fabricated into pouches. The material shall be suitably formulated for food packaging and shall not impart an odor or flavor to the product. The complete exterior surface of the pouch shall be uniformly colored in the range of 20219 through 30219 or 30279 through 30313 or 30324 through 30450 of FED-STD-595, Colors Used in Government Procurement.

b. Pouch construction. The pouch shall be a flat style preformed pouch having maximum inside dimensions of 2-9/16 inches wide by 5-5/16 inches long. The pouch shall be made by heat sealing three edges with 3/8 inch (-1/8 inch, +3/16 inch) wide seals. The heat seals shall be made in a manner that will assure hermetic seals. The side and bottom seals shall have an average seal strength of not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width when tested as specified in E-6,A,(3),(a). A tear nick or tear notch shall be made in one or both side seals to facilitate easy opening of the filled and sealed pouch. A 1/8 inch (? 1/16 inch) wide lip may be incorporated at the open end of the pouch to facilitate opening and filling of the pouch.

c. Pouch filling and sealing. One and one-half ounces of picante sauce shall be filled into the pouch and the filled pouch shall be sealed. The closure seal shall be free of foldover wrinkles or entrapped matter that reduces the effective closure seal width to less than 1/16 inch. Seals shall be free of impression or design on the seal surface that would conceal or impair visual detection of seal defects. The average seal strength shall be not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width when tested as specified in E-6,A,(3),(b).

**D-2 LABELING**

A. Pouches. Each pouch shall be clearly printed or stamped in a manner that does not damage the pouch with permanent black ink or other, dark, contrasting color which is free of carcinogenic elements. The information shall be located on the body of the pouch not closer than 1/16 inch to any seal. If a non-contact type printer is used, the information may be located anywhere on the pouch (in one complete print), except the closure seal area. The label shall contain the following information:

Product name (letters not less than 1/8 inch high)

Date 1/

Net weight

Contractor's name and address

"Nutrition Facts" label in accordance with the Nutrition Labeling and Education Act (NLEA) and all applicable FDA/USDA regulations

1/ Each pouch shall have the date of pack noted by using a four digit code beginning with the final digit of the current year followed by the three digit Julian day code. For example, 2 June 2000 would be coded as 0154. The Julian day code shall represent the day the product was packaged into the pouch.

**D-3 PACKING**

A. Packing for shipment to ration assembler. Not more than 40 pounds of pouched product shall be packed flat in layers in a fiberboard shipping container constructed in accordance with style RSC-L, class domestic, variety SW, grade 200 of ASTM D 5118, Standard Practice for Fabrication of Fiberboard Shipping Boxes. Each container shall be securely closed in accordance with ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers.

**D-4 MARKING**

A. Shipping containers. Shipping containers shall be marked in accordance with DPSC Form 3556, Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence.

**SECTION E INSPECTION AND ACCEPTANCE**

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required. When required, the manufacturer shall be required to provide the certificate(s) of conformance to the appropriate inspection activity. Certificate(s) of conformance not provided shall be cause for rejection of the lot.

A. Definitions.

(1) Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

(2) Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

(3) Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

B. Classification of inspections. The inspection requirements specified herein are classified as follows:

(1) Product standard inspection. The first article or product demonstration model shall be inspected in accordance with the provisions of this document and evaluated for overall appearance and palatability. Any failure to conform to the performance requirements or any appearance or palatability failure, shall be cause for rejection of the lot. The approved first article or product demonstration model shall be used as the product standard for periodic review evaluations. All food components that are inspected by the USDA shall be subject to periodic review sampling and evaluation. The USDA shall select sample units during production of contracts and submit them to the following address for evaluation:

US Army Soldier & Biological Chemical Command  
Soldiers System Ctr., Natick Soldier Center  
Attn: AMSSB-RCF-F(N)  
Natick, MA 01760-5018

One lot shall be randomly selected during each calendar month of production. Six (6) sample units of each item produced shall be randomly selected from that one production lot. The six (6) sample units shall be shipped to Natick within two (2) working days upon completion of all USDA inspection requirements. The sample units will be evaluated for the characteristics of appearance, odor, flavor, texture and overall quality. Failure of samples to conform to all such characteristics may be cause for rejection.

(2) Conformance inspection. Conformance inspection shall include the product examination and the methods of inspection cited in this section.

**E-5 QUALITY ASSURANCE PROVISIONS (PRODUCT)**

A. Product examination. The finished product shall be examined for compliance with the performance requirements specified in Section C of this Packaging Requirements and Quality Assurance Provisions document and A-A-20259 utilizing the double sampling plans indicated in ANSI/ASQC Z1.4 - 1993. The lot size shall be expressed in pouches. The sample unit shall be the contents of one pouch. The inspection level shall be S-3 and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 1.5 for major defects and 4.0 for minor defects. Defects and defect classifications are listed in Table I.

TABLE I. Product defects 1/ 2/

<u>Category</u>	<u>Defect</u>
<u>Major</u>	<u>Minor</u>
	<u>Appearance</u>
	201 Product not type specified.
101	Product not a deep reddish brown color with small pieces of onion and jalapeno peppers.
	<u>Odor and flavor</u>
102	Picante sauce odor or flavor not a tomato with spices and jalapeno peppers.
103	Product not medium type II pungency.
	202 Product not slightly acidic.
	<u>Texture</u>
	203 Product not smooth or not moderately thick with small distant pieces of onion and jalapeno peppers.
	<u>Weight</u>
	204 Net weight less than 1.5 ounces.

1/ The presence of foreign material for example, dirt, insect parts, hair, wood, glass, metal or mold, or foreign odors or flavors such as, but not limited to burnt, scorched, rancid, sour, or stale shall be cause for rejection of the lot.

2/ Finished product not equal to or better than the approved product standard in palatability and overall appearance shall be cause for rejection of the lot.

B. Methods of inspection.

(1) Commercial sterility. The sample to be used shall be taken from the composited sample specified in the analytical method of inspection. Commercial sterility shall be

determined in accordance with the Food and Drug Administration Bacteriological Analytical Manual, Chapter 21A, Section E.3 - Examination of acid foods (pH 4.6 and below) by cultivation. Results shall be reported to the nearest number of colony forming units present per gram. Any nonconforming results shall be cause for rejection of lot.

(2) Shelf life. The contractor shall provide a certificate of conformance that the product has a 3 year shelf life when stored at 80°F. Government verification may include storage for 6 months at 100°F or 36 months at 80°F. Upon completion of either storage period, the product will be subjected to a sensory evaluation panel for appearance and palatability and must receive an overall score of 5 or higher based on a 9 point hedonic scale to be considered acceptable.

(3) Net weight. The net weight of the filled and sealed pouches shall be determined by weighing each sample unit on a suitable scale tared with a representative empty pouch. Results shall be reported to the nearest 0.1 ounce.

(4) Analytical. The sample to be analyzed shall be a composite of eight filled and sealed pouches which have been selected at random from the lot. The composited sample shall be prepared (see NOTE) and analyzed in accordance with the following methods of the Official Methods of Analysis of AOAC International:

<u>Test</u>	<u>Method Number</u>
Salt	941.13
Soluble solids	932.12
Acidity	942.15
pH	981.12

Test results for soluble solids and salt shall be reported to the nearest 0.1 percent. Test results for acidity shall be reported to the nearest 0.01 percent. Test results for pH shall be reported to the nearest 0.1 unit. Any nonconforming results shall be cause for rejection of the lot.

NOTE: The USDA will use AOAC method 983.18 for preparation of the sample.

**E-6 QUALITY ASSURANCE PROVISIONS (PACKAGING AND PACKING MATERIALS)**

A. Packaging.

(1) Pouch material certification. Material listed below may be accepted on the basis of a contractor's certification of conformance to the indicated requirements. In addition, compliance to the requirements for inside pouch dimensions and dimensions of manufacturer's seals may be verified by certificate of conformance.

<u>Requirement</u>	<u>Requirement paragraph</u>	<u>Test procedure</u>
Thickness of films for laminated material	D-1,A,(1),a	As specified in ASTM D 2103 <u>1/</u>
Aluminum foil thickness	D-1,A,(1),a	As specified in ASTM B 479 <u>2/</u>
Laminated material identification and construction	D-1,A,(1),a	Laboratory evaluation
Color of laminated material	D-1,A,(1),a	Visual evaluation by FED-STD-595 <u>3/</u>

1/ ASTM D 2103 Specification for Polyethylene Film and Sheeting

2/ ASTM B 479 Specification for Annealed Aluminum Foil For Flexible Barrier Application

3/ FED-STD-595 Colors Used in Government Procurement

(2) Unfilled preformed pouch certification. A certification of conformance may be accepted as evidence that unfilled pouches conform to the requirements specified in D-1,A,(1) a and b. When deemed necessary by the USDA, testing of the unfilled preformed pouches for seal strength shall be as specified in E-6,A,(4),a.

(3) Filled and sealed pouch examination. The filled and sealed pouches shall be examined for the defects listed in table II. The lot size shall be expressed in pouches. The sample unit shall be one pouch. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major defects and 2.5 for minor defects.

TABLE II. Filled and sealed pouch defects 1/

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Tear, hole, or open seal.
102		Seal width less than 1/16 inch. <u>2/</u>
103		Presence of delamination. <u>3/</u>
104		Unclean pouch. <u>4/</u>
105		Pouch has foreign odor.
106		Any impression or design on the heat seal surfaces which conceals or impairs visual detection of seal defects. <u>5/</u>
	201	Label smudges, is missing, incorrect, or illegible.
	202	Tear notch or serrations missing or does not facilitate opening.
	203	Seal width less than 1/8 inch but greater than 1/16 inch.
	204	Presence of delamination. <u>3/</u>

1/ Any evidence of rodent or insect infestation shall be cause for rejection of the lot.

2/ The effective closure seal is defined as any uncontaminated, fusion bonded, continuous path, minimum 1/16 inch wide, from side seal to side seal that produces a hermetically sealed pouch.

3/ Delamination defect classification:

Major - Delamination of the outer ply in the pouch seal area that can be propagated to expose aluminum foil at the food product edge of the pouch after manual flexing of the delaminated area. To flex, the delaminated area shall be held between the thumb and forefinger of each hand with both thumbs and forefingers touching each other. The delaminated area shall then be rapidly flexed 10 times by rotating both hands in alternating clockwise- counterclockwise directions. Care shall be exercised when flexing delaminated areas near the tear notches to avoid tearing the pouch material. After flexing, the separated outer ply shall be grasped between thumb and forefinger and gently lifted toward the food product edge of the seal or if the separated area is too small to be held between thumb and forefinger, a number two stylus shall be inserted into the delaminated area and a gentle lifting force applied against the outer ply. If separation of the outer ply can be made to extend to the product edge of the seal with no discernible resistance to the gentle lifting, the delamination shall be classified as a

major defect. Additionally, spot delamination of the outer ply in the body of the pouch that is able to be propagated beyond its initial borders is also a major defect. To determine if the laminated area is a defect, use the following procedure: Mark the outside edges of the delaminated area using a bold permanent marking pen. Open the pouch and remove the contents. Cut the pouch transversely not closer than 1/4 inch ( $\pm 1/16$  inch) from the delaminated area. The pouch shall be flexed in the area in question using the procedure described above. Any propagation of the delaminated area, as evidenced by the delaminated area exceeding the limits of the outlined borders, shall be classified as a major defect.

Minor - Minor delamination of the outer ply in the pouch seal area is acceptable and shall not be classified as a minor defect unless it extends to within 1/16 inch of the food product edge of the seal. All other minor outer ply delamination in the pouch seal area or isolated spots of delamination in the body of the pouch that do not propagate when flexed as described above shall be classified as minor defects.

4/ Outer packaging shall be free from foreign matter which is unwholesome, has the potential to cause pouch damage (for example, glass, metal filings) or generally detracts from the clean appearance of the pouch. The following examples shall not be classified as defects for unclean:

- a. Foreign matter which presents no health hazard or potential pouch damage and which can be readily removed by gently shaking the package or by gently brushing the pouch with a clean dry cloth.
- b. Dried product which affects less than 1/8 of the total surface area of one pouch face (localized and aggregate).
- c. Water spots.

5/ If doubt exists as to whether or not the sealing equipment leaves an impression or design on the closure seal surface that could conceal or impair visual detection of seal defects, samples shall be furnished to the contracting officer for a determination as to acceptability.

(4) Seal testing. The pouch seals shall be tested for seal strength as required in a or b, as applicable.

a. Unfilled preformed pouch seal testing. The seals of the unfilled preformed pouch shall be tested for seal strength in accordance with ASTM F 88, Seal Strength of Flexible Barrier Materials. The lot size shall be expressed in pouches. The sample size shall be the number of pouches indicated by inspection level S-1. Three adjacent specimens shall be cut from each of the three sealed sides of each pouch in the sample. The average seal strength of any side shall be calculated by averaging the three specimens cut from that side. Any average seal strength of less than 6 pounds per inch of width or any test specimen with a seal strength of less than 5 pounds per inch of width shall be cause for rejection of the lot.

b. Pouch closure seal testing. The closure seals of the pouches shall be tested for seal strength in accordance with ASTM F 88. The lot size shall be expressed in pouches. The sample size shall be the number of pouches indicated by inspection level S-1. For the closure seal on preformed pouches, three adjacent specimens shall be cut from the closure seal of each pouch in the sample. The average seal strength of any side, end or closure shall be calculated by averaging the three specimens cut from that side, end or closure. Any average seal strength of less than 6 pounds per inch of width or any test specimen with a seal strength of less than 5 pounds per inch of width shall be cause for rejection of the lot.

B. Packing.

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in table III below. The lot size shall be expressed in shipping containers. The sample unit shall be one shipping container fully packed. The inspection level shall be S-3 and the AQL, expressed in terms of defects per hundred units, shall be 4.0 for major defects and 10.0 for total defects.

TABLE III. Shipping container and marking defects

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Marking omitted, incorrect, illegible, or improper size, location sequence or method of application.
102		Inadequate workmanship. <u>1/</u>
	201	More than 40 pounds of product.

1/ Inadequate workmanship is defined as, but not limited to, incomplete closure of container flaps, loose strapping, inadequate stapling, improper taping, or bulged or distorted container.

**SECTION J REFERENCE DOCUMENTS**

DSCP FORM

DPSC FORM 3556 Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence

FEDERAL STANDARDS

FED-STD-595 - Colors Used in Government Procurement

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL (ASQC)

ANSI/ASQCZ1.4-1993 - Sampling Procedures and Tables for Inspection by Attributes

AMERICAN SOCIETY FOR TESTING AND MATERIALS (ASTM)

B 479 - Specification for Annealed Aluminum Foil For Flexible Barrier Application

D 1974 - Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers

D 2103 - Specification for Polyethylene Film and Sheeting

D 5118 - Standard Practice for Fabrication of Fiberboard Shipping Boxes

F 88 - Seal Strength of Flexible Barrier Materials

AOAC INTERNATIONAL Official Methods of Analysis of the AOAC International

AMSSB-RCF-F(N)(Friel/4261)

18 January 2002

TO: DSCP-HRAC(Moore/7346)

SUBJECT: (ES02-050) Request for Waiver; Picante Sauce, CID A-A-20335 and PKGQA; and Barbecue Sauce, CID A-A-20259 and PKGQA; DSCP Case No. 1-R-001-01

9. The following changes are provided to the Packaging Requirements and Quality Assurance Provisions dated 15 Nov 2000 for CID A-A-20259 Picante Sauce for all current, pending and future procurements until the document is formally amended or revised:

a. Sec D., D-1, b., delete entirely, insert the following:

"b. Pouch construction. The pouch shall be a flat style preformed pouch having maximum inside dimensions of 2-9/16 inches wide by 5-5/16 inches long. The pouch shall be made by heat sealing three edges with 3/8 inch (-1/8 inch, +3/16 inch) wide seals. The heat seals shall be made in a manner that will assure hermetic seals. The side and bottom seals shall have an average seal strength of not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width when tested as specified in E-6,A,(4),a. Alternatively, the filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance as specified in E-6,A,(4),c. A tear nick or tear notch shall be provided on one outside edge or two opposite outside edges of the pouch to facilitate easy opening of the filled and sealed pouch. A 1/8 inch (+1/16 inch) wide lip may be incorporated at the open end of the pouch to facilitate opening and filling of the pouch."

b. Sec D., D-1, c., delete entirely, insert the following:

"c. Pouch filling and sealing One and one-half ounces of picante sauce shall be filled into the pouch and the filled pouch shall be sealed. The filled pouch shall be sealed. The closure seal shall be free of foldover wrinkles or entrapped matter that reduces the effective closure seal width to less than 1/16 inch. Seals shall be free of impression or design on the seal

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18 January 2002  
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surface that would conceal or impair visual detection of seal defects. The average seal strength shall be not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width when tested as specified in E-6,A,(4),b. Alternatively, the filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance as specified in E-6,A,(4),c."

c. Sec E-6, A (4), line 2, delete "a or b," , insert "a, b, or c,"

d. Sec E-6, A (4), add the following new paragraph c.:

"c. Internal pressure test. The internal pressure resistance shall be determined by pressurizing the pouches while they are restrained between two rigid plates. The sample size shall be the number of pouches indicated by inspection level S-1. If a three seal tester (one that pressurizes the pouch through an open end) is used, the closure seal shall be cut off for testing the side and bottom seals of the pouch. For testing

the closure seal, the bottom seal shall be cut off. The pouches shall be emptied prior to testing. If a four-seal tester (designed to pressurize filled pouches by use of a hypodermic needle through the pouch wall) is used, all four seals can be tested simultaneously. The distance between rigid restraining plates on the four-seal tester shall be equal to the thickness of the product +1/16 inch. Pressure shall be applied at the approximate uniform rate of 1 pound per square inch gage (psig) per second until 14 psig pressure is reached. The 14 psig pressure shall be held constant for 30 seconds and then released. The pouches shall then be examined for separation or yield of the heat seals. Any rupture of the pouch or evidence of seal separation greater than 1/16 inch in the pouch manufacturer's seal shall be considered a test failure. Any seal separation that reduces the effective closure seal width to less than 1/16 inch (see table II, footnote 2/) shall be considered a test failure. Any test failure shall be cause for rejection of the lot."

DONALD A. HAMLIN  
Team Leader  
Food Engineering Services Team  
Combat Feeding Program

MFriel

CF:

Alyward	Capt. Charette
Richards	Salerno
Valvano	M.Malason
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M.Konrady	A.Lowry
Friel	D.Kavanagh

Hoffman
C.Galligan
D.Arthur
Beward
Paul Ferrante
H. Richardson

AMSSB-RCF-F(N)(Friel/4261)

31 January 2002

TO: DSCP-HRAC (Kavanagh/7771)

ES02-057

SUBJECT: (ES02-057) Technical Requirement Changes for Picante Sauce, CID A-A-20259; and Barbecue Sauce, CID A-A-20335;

1. Date received: 23 January 2002  
Date due: 25 January 2002  
Date replied: 31 January 2002

2. References:

a. AMSSB-RCF-F(N)(Friel) reply to DSCP-HRAC(D.Elam/7436), dated 30 January 2002, SUBJECT: (ES02-057) Technical Requirement Changes for Picante Sauce, CID A-A-20335; and Barbecue Sauce, CID A-A-20259;

b. AMSSB-RCF-F(N)(Friel) reply to DSCP-HRAC(Moore/7346), dated 18 January 2002, SUBJECT: (ES02-050) Request for Waiver; Picante Sauce, CID A-A-20259 and PKGQA; and Barbecue Sauce, CID A-A-20335 and PKGQA; DSCP Case No. 1-R-001-01

3. Natick rescinds the document changes in ref 2.a.

4. Natick is forwarding technical requirement changes to the subject documents based on new data submitted from the vendor.

8. The following changes are provided to the Packaging Requirements and Quality Assurance Provisions dated 15 Nov 2000 for CID A-A-20259 Picante Sauce for all current, pending and future procurements until the document is formally amended or revised:

- a. Sec C-2, B., delete entirely.
- b. Sec C-2, I. (2), line 2, delete "10.5", insert "11.5"
- c. Sec C-2, I. (3), line 2, delete "1.05", insert "1.15"
- d. Sec E-5, B.(1), delete entirely.

9. Natick has forwarded changes to the respective PKGQA supplements for these subject documents, ref 2.b.

10. Natick does not have the authority to waive a USDA requirement for pungency. AOAC method 995.03 is used to determine the heat value or bite (Scoville units) of a product. This method is the same analysis that is conducted on the hot sauce CID A-A-20097C.

The manufacturer should discuss with USDA if the pungency test method in the ref 2.b. should be used rather than the present AOAC method. USDA has the final authority to change any test methods in their documents.

11. Natick requests 34 reference samples be forwarded as alternative PDMs.

AMSSB-RCF-F(N)(Friel/4261)

11 March 2002

TO: DSCP-HRO(D. Anthony/4477)

SUBJECT: (ES02-072) Request for Waiver; Picante Sauce, CID A-A-20259 and PKGQA; and Barbecue Sauce, CID A-A-20335 and PKGQA; DSCP Case No. SS-02-31588

1. Date received: 8 February 2002  
Date due: 15 February 2002  
Date replied: 11 March 2002

2. Natick concurs with the request to include serrations in spread pouches to facilitate easy opening.

3. The following change to the Packaging Requirements and Quality Assurance provisions of Barbecue Sauce, A-A-20335 is provided for use in all current, pending and future procurements until the document is formally amended or revised:

a. Sec. D-1 b., sentence 6, after "tear notch", insert "or serrations"

4. The following change to the Packaging Requirements and Quality Assurance provisions of Picante Sauce, A-A-20259 is provided for use in all current, pending and future procurements until the document is formally amended or revised:

a. Sec. D-1 b., sentence 6, after "tear notch", insert "or serrations"