

METRIC

A-A-20134C

February 22, 2011

SUPERSEDING

A-A-20134B

August 1, 2001

COMMERCIAL ITEM DESCRIPTION

BEANS, DRIED; PORK AND BEANS; AND BAKED BEANS; CANNED

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

1. SCOPE. This CID covers canned dried beans, pork and beans, and baked beans (canned dried beans) with or without meat or meat products, 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), class(es), style(s), and grade(s) required (Sec. 3).
- Manufacturer's/distributor's certification (Sec. 8.3) or USDA certification (Sec. 8.4).

2.2 Purchasers may specify the following:

- Food Defense System Survey (Sec. 8.1 with 8.2.1) or (Sec. 8.1 with 8.2.2).
- Manufacturer's quality assurance (Sec. 8.2 with 8.2.1) or (Sec. 8.2 with 8.2.2).
- Packaging requirements other than commercial (Sec. 9).

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

Types, classes, styles, and grades.

- Type I** - Canned dried beans
- Class A** - Pea beans (Navy beans)
 - Class B** - Pinto beans
 - Class C** - Great Northern beans
 - Class D** - Dark Red Kidney beans

A-A-20134C

- Class E** - Light Red Kidney beans
- Class F** - Blackeye peas
- Class G** - Baby Lima beans (Butter beans)
- Class H** - Large Lima beans (Butter beans)
- Class I** - Red beans
- Class J** - Garbanzo beans (Chick-peas)
- Class K** - Black beans
- Class L** - Other

- Style 1** - In brine, meatless
- Style 2** - In brine with bacon
- Style 3** - In brine with pork product
- Style 4** - In brine with meat or meat product
- Style 5** - In brine flavored with bacon 1/
- Style 6** - In brine flavored with pork 1/
- Style 7** - In brine flavored with meat 1/
- Style 8** - In tomato sauce, meatless
- Style 9** - In tomato sauce with bacon
- Style 10** - In tomato sauce with pork product
- Style 11** - In tomato sauce with meat or meat product
- Style 12** - Other

1/ Contains less than 2 percent cooked meat or less than 3 percent fresh meat. May apply to other types and styles depending upon formulation.

- Type II** - Canned pork and beans
 - Style A** - In sweetened sauce
 - Style B** - In tomato sauce
 - Style C** - Other

- Type III** - Canned baked beans
 - Style A** - With brown sugar and bacon
 - Style B** - With maple syrup and bacon
 - Style C** - With molasses and bacon
 - Style D** - With brown sugar, bacon, and onion
 - Style E** - With pork, molasses, and brown sugar
 - Style F** - With barbecue flavor
 - Style G** - With mustard and honey
 - Style H** - With brown sugar and molasses
 - Style I** - Vegetarian with maple syrup
 - Style J** - Vegetarian with brown sugar and spices

- Style K - Vegetarian with molasses
- Style L - Vegetarian in tomato sauce
- Style M - Flavored with bacon 1/
- Style N - Other

1/ Contains less than 2 percent cooked meat or less than 3 percent fresh meat. May apply to other types and styles depending upon formulation.

Type IV - Canned dried beans, low sodium (21 CFR § 101.61)

- Class A - Black beans
- Class B - Pinto beans
- Class C - Red Kidney beans
- Class D - Pink beans
- Class E - Garbanzo beans (Chick-peas)
- Class F - Other

- Style 1 - In brine, meatless
- Style 2 - In brine with bacon
- Style 3 - In brine with pork product
- Style 4 - In brine with meat or meat product
- Style 5 - In brine flavored with bacon 1/
- Style 6 - In brine flavored with pork 1/
- Style 7 - In brine flavored with meat 1/
- Style 8 - In tomato sauce, meatless
- Style 9 - In tomato sauce with bacon
- Style 10 - In tomato sauce with pork product
- Style 11 - In tomato sauce with meat or meat product
- Style 12 - Other

1/ Contains less than 2 percent cooked meat or less than 3 percent fresh meat. May apply to other types and styles depending upon formulation.

Type V - Canned baked beans, low sodium (21 CFR § 101.61)

- Style A - Vegetarian in tomato sauce
- Style B - Other

U.S. Grade A

U.S. Grade B

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

A-A-20134C

- Salient characteristics (Sec. 5).
- Manufacturer's/distributor's product assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 8).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 9).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The canned dried beans shall be prepared and packaged in accordance with current good manufacturing practices (21 CFR Part 110) and be commercially sterile ready-to-use.

5.2 Food Security. The prepared canned dried beans should be processed and transported in accordance to the Food and Drug Administration's (FDAs) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*. <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>. This guidance identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize 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 Beans. The beans shall meet all applicable requirements for U.S. No. 1 grade product or better for the United States Standards for Beans.

5.4 Sauce. Tomato juice, puree, or paste used in tomato-based sauces shall comply with the requirements of U.S. Grade A of the applicable United States Standards for Grades. The sauce may also contain sweetening ingredients, salt, spices, starches and water. Sweetening ingredients are restricted to nutritive carbohydrate sweeteners.

5.5 Meat. Pork used in "Beans with Pork in Sauce", "Pork and Beans in Tomato Sauce", "Pork and Beans in or with Sauce", "Beans in Tomato Sauce with Pork", "Beans with Meat and Sauce", and "Beans with Bacon or Ham in Sauce" shall contain a minimum of 12 percent ham, bacon or pork based on the weight of the smoked or fresh meat at the time of formulation (9 CFR § 319.310). "Beans with Frankfurters in Sauce" and "Beans with Meatballs in Sauce" shall not contain less than 20 percent frankfurters or fresh meatballs at the time of formulation (9 CFR § 319.309).

5.6 Finished product. The finished product shall meet all applicable requirements of the appropriate United States Standards for Grades of Canned Dried Beans, Canned Pork and Beans, or Canned Baked Beans specified in the solicitation, contract, or purchase order.

5.6.1 Drained weight and drained weight determination. Type I and Type IV, canned dried beans, Style 1, in brine, meatless, shall have a drained weight not less than 50.0 percent nor more than 65.0 percent of the total net weight. To determine the drained weight, place the canned dried beans in brine atop a 12 inch diameter U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve. Drain for 2 minutes at approximately a 20 degree angle. Determine drained weight by subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest whole percentage.

5.6.2 Washed drained weight and washed drained weight determination. All other types and styles shall have a washed drained weight not less than 50.0 percent nor more than 65.0 percent of the total net weight. To determine the washed drained weight, the free liquid in the can shall be poured off and the pork and fat pieces shall be removed. The remaining bean content shall be poured into a flat-bottom container. A minimum of three times the can's volume of 20 to 22°C (68 to 72°F) water shall be added to the container so as to cover the contents. The contents and water shall be agitated so as to remove the sauce and separate the beans. The contents shall then be poured into a 12 inch diameter U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve without breaking the beans. Sieve area shall be such that the distributed product does not completely cover all the openings of the sieve. The sieve shall be tilted at approximately a 20 degree angle and allowed to drain for 2 minutes before determining drained weight subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest whole percentage.

5.7 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The canned dried beans shall be free from foreign material, such as, but not limited to; dirt, hair, wood, glass, or metal. Any evidence of foreign material shall be cause for rejection of the lot.

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

7. REGULATORY REQUIREMENTS. For all styles that contain a meat food product with a minimum of 2 percent cooked meat or 3 percent or more fresh meat, the meat component and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Federal Meat Inspection Act and regulations promulgated thereunder.

A-A-20134C

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

8. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 8.3 or 8.4; purchaser may specify 8.1 with 8.2.1, or 8.1 with 8.2.2, or 8.2 with 8.2.1, or 8.2 with 8.2.2.*

8.1 Food Defense System Survey (FDSS). When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS) personnel. The FDSS verifies measures that operators of food establishments take 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 section 11.1 and 11.2.2.*

8.2 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 awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause. **NOTE: When the manufacturing plant is under FSIS regulations, paragraphs 8.1, 8.2, 8.2.1 and 8.2.2 do not apply.**

8.2.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, AMS, or other 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.)*

8.2.2 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 Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

8.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished canned dried beans distributed meets or exceeds the requirements of this CID.

8.4 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 (FV), AMS, USDA shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the canned dried beans in accordance with PPB procedures which include: selecting random samples of the packaged canned dried beans, 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 canned dried beans for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

10. USDA INSPECTION NOTES. When Section 8.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of canned dried beans and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Packaging requirements (Sec. 9 or as specified in the solicitation, contract, or purchase order).

11. REFERENCE NOTES.

11.1 USDA certification and FDSS contact. For USDA certification and/or FDSS survey, contact the **Branch Chief, PPB, FV, 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@ams.usda.gov.**

11.2 Sources of documents.

11.2.1 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>.**

A-A-20134C

11.2.2 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, the Meat Inspection Regulations are contained in 9 CFR Parts 300 to 350, 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, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. 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 or on the Internet at: <http://www.access.gpo.gov/nara>.**

Copies of the United States Standards for Grades of Canned Dried Beans, the United States Standards for Grades of Canned Pork and Beans, and the United States Standards for Grades of Canned Baked Beans are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or on the Internet at: <http://www.ams.usda.gov/processedinspection>.**

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: FQAStaff@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/FOAS>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Logistics Agency (DLA) Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: dscpsubweb@dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, DLA Document Services, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <https://assist.daps.dla.mil> or <https://assist.daps.dla.mil/quicksearch/>.**

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians

Army - GL
Navy - SA
Air Force - 35

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

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS
(Project No. 8915-2010-002)

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