

COMMERCIAL ITEM DESCRIPTION**FRUIT CUPS, SHELF STABLE**

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

1. SCOPE. This Commercial Item Description (CID) covers shelf stable fruit cups, 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), style(s), and container size(s) 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 fruit cups shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, and container sizes.

Type I - In fruit juice

Style A - Pineapple tidbits or chunks

Container size 1 - 113 grams (4 oz.) can

Container size 2 - 113 grams (4 oz.) plastic cup

Container size 3 - 119 grams (4.2 oz.) plastic cup

Container size 4 - 130 grams (4.4 oz.) plastic cup

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Container size 5 - 226 grams (8 oz.) can

Container size 6 - Other

Style B - Tropical fruit (pineapple and papaya)

Container size 2 - 113 grams (4 oz.) plastic cup

Container size 6 - Other

Style C - Tropical fruit (pineapple, papaya, and guava)

Container size 4 - 130 grams (4.4 oz.) plastic cup

Container size 6 - Other

Style D - Diced peaches

Style E - Mixed fruit (diced peaches, diced pears, and pineapple tidbits)

Container size 1 - 113 grams (4 oz.) can

Container size 6 - Other

Style F - Mixed fruit (diced peaches, diced pears, pineapple tidbits, and banana puree)

Container size 3 - 119 grams (4.2 oz.) plastic cup

Container size 6 - Other

Style G - Diced pears

Container size 2 - 113 grams (4 oz.) plastic cup

Container size 3 - 119 grams (4.2 oz.) plastic cup

Container size 6 - Other

Style H - Mandarin oranges (whole segments)

Container size 4 - 130 grams (4.4 oz.) plastic cup

Container size 6 - Other

Style I - Other

Container size 1 - 113 grams (4 oz.) can

Container size 2 - 113 grams (4 oz.) plastic cup

Container size 3 - 119 grams (4.2 oz.) plastic cup

Container size 4 - 130 grams (4.4 oz.) plastic cup

Container size 5 - 226 grams (8 oz.) can

Container size 6 - Other

Type II - In heavy syrup

Style A - Diced peaches

Style B - Mixed fruit (diced peaches, diced pears, and pineapple tidbits)

Style C - Other

Container size 1 - 113 grams (4 oz.) can

Container size 6 - Other

Type III - In extra light syrup (Lite) (21 CFR § 101.56)

Style A - Diced peaches

Style B - Diced pears

Style C - Mixed fruit (diced peaches, diced pears, and pineapple tidbits)

Style D - Other

Container size 1 - 113 grams (4 oz.) can

Container size 6 - Other

Type IV - In light syrup

Style A - Tropical fruit salad (pineapple tidbits, red and yellow papaya, guava, banana)

Style B - Mandarin oranges (whole segments)

Container size 5 - 226 grams (8 oz.) can

Container size 6 - Other

Style C - Tropical fruit (pineapple and papaya in lightly sweetened fruit juice)

Style D - Diced peaches

Style E - Mixed fruit (diced peaches, diced pears, and pineapple tidbits)

Container size 2 - 113 grams (4 oz.) plastic cup

Container size 6 - Other

Style F - Other

Container size 1 - 113 grams (4 oz.) can

Container size 2 - 113 grams (4 oz.) plastic cup

Container size 3 - 119 grams (4.2 oz.) plastic cup

Container size 4 - 130 grams (4.4 oz.) plastic cup

Container size 5 - 226 grams (8 oz.) can

Container size 6 - Other

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 fruit cups shall be processed in accordance with good manufacturing practice (21 CFR Part 110) and be commercially sterile ready-to-use.

5.2 Ingredients. The fruit cups shall be prepared by using fairly well matured fruit. The fruit cups shall be prepared from U.S. Grade B or better peaches, pears, and pineapple as defined in the appropriate U.S. Grade Standard for Canned Fruit. The mixed fruit cups shall be equivalent to U.S. Grade B for peaches, pears, and pineapples as defined in the U.S. Standards for Grades of Canned Fruit Cocktail. The canned tropical fruit salad shall contain peeled and cored pineapple tidbits, peeled and deseeded papaya and guava dices and peeled bananas slices. The canned tropical fruit shall contain peeled and cored pineapple tidbits, peeled and deseeded papaya and may contain deseeded guava dices. The canned mandarin oranges shall be peeled and the membrane, fiber strands originating from albedo or core, and seeds (if any) shall have been substantially removed from the segments. The fruit cups may be packed in heavy syrup, light syrup, extra light syrup, or fruit juice. Sugar or corn syrup and citric acid or ascorbic acid may be added.

5.3 Finished product.

5.3.1 Flavor and odor. The fruit cups shall have a flavor and odor characteristic for the particular fruit and be free of off flavors and aromas.

5.3.2 Color. The peaches shall have a uniform bright yellow to orange-yellow color typical of well-ripened peaches. The pineapple shall have a uniform light to deep yellow color; white radiating streaks may be present. The pears shall have a uniform light greenish-white to light beige-white color and may have a slight pink discoloration. The mandarin oranges shall be a rich, yellow to orange color and shall be free from any brown tinge. Each fruit ingredient shall possess a reasonably uniform bright characteristic color.

5.3.3 Texture. The texture shall be appropriate for the respective fruit. The peaches shall be tender and fleshy. The pineapple shall have an even grained texture and be firm, not soft. The pears shall have a tender to slightly firm texture. The mandarin oranges shall be reasonably firm, free from dry cells or fibrous portions affecting the appearance or edibility of the product. The fruit shall have a uniform texture typical of properly ripened fruit.

5.3.4 Defects. The canned tropical fruit salad shall meet the requirements of the defects and allowances as defined in the Codex Standard for Tropical Fruit Salad (Codex Standard 99-1981). The canned mandarin oranges shall meet the requirements of the defects and allowances as defined in the Codex for Canned Mandarin Oranges (Codex Standard 68-1981).

5.3.5 Foreign material. All ingredients shall be clean, sound, wholesome, and free from 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 all fruit cups shall be as follows:

PRODUCT	DESIGNATIONS	CUT-OUT BRIX MEASUREMENTS
Diced peaches, mixed fruit	In heavy syrup	18° - 22°
Diced peaches, mixed fruit	In extra light syrup	10° - 14°
Diced pears	In extra light syrup	Less than 14°
Tropical fruit salad, mandarin oranges, tropical fruit, diced peaches, mixed fruit	In light syrup	Not less than 14°
Pineapple tidbits or chunks, tropical fruit, diced peaches, mixed fruit, diced pears, and mandarin oranges	In juice from concentrate and clarified juice from concentrate	Not applicable

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.

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

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<u>Test</u>	<u>Method</u>
Soluble solids	932.12

6.4 Test results. The test results for soluble solids shall be reported to the nearest 1 degree brix. 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 fruit cups provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same prepared fruit cups offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered fruit cups shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of fruit cups within the commercial marketplace. Delivered fruit cups 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 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 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 fruit cups 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), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of fruit cups in accordance with PPB procedures which include selecting random samples of the packaged fruit cups, 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 fruit cups 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 fruit cups, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

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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: james.rodeheaver@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 or on the Internet at: www.aoac.org.**

Copies of the Codex Alimentarius Standards may be obtained from: **UN Bookshop - direct sales, The United Nations Bookshop, General Assembly Building, Room 32, New York, N.Y. 10017, telephone (212) 963-7680, fax (212) 963-4910, via E-mail: bookshop@un.org, or on the Internet at: www.un.org. The standards can be found on the Internet at : <http://www.codexalimentarius.net/STANDARD/standard.htm>.**

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. 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: www.access.gpo.gov/nara.**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **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: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Military Coordinating Activity:

Army - GL

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

USDA - FV

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