

METRIC

A-A-20145C

September 24, 2009

SUPERSEDING

A-A-20145B

August 19, 2002

## COMMERCIAL ITEM DESCRIPTION

### SOUPS, SHELF STABLE

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

**1. SCOPE.** This CID covers market varieties of shelf stable soups, packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall specify* the following:**

- Type(s), flavor(s), package type(s), and size(s) required (Sec. 3).
- When shelf stable soups need to meet child nutrition meal pattern requirements (CN labeling) (Sec. 3 and Sec. 5)
- 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:**

- When CN meal pattern contributions need to be met (Sec. 3).
- 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 shelf stable soups shall conform to the following list as specified in the solicitation, contract, or purchase order. When child nutrition meal pattern contribution information is required, the meat alternate products shall be labeled with the CN label and comply with the USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program regulation (7 CFR Part 210, Appendices A and C), which shall be specified in the solicitation, contract, or purchase order.

**FSC 8935/8940**

**A-A-20145C**

**Types, flavors, package types, sizes, and CN meal pattern contributions.**

**Type I** - Ready-to-serve, regular

- Flavor A** - Tomato
- Flavor B** - Cream of Tomato
- Flavor C** - Chicken with Noodles
- Flavor D** - Cream of Mushroom
- Flavor E** - Minestrone
- Flavor F** - Bean with Bacon
- Flavor G** - Chicken with Rice
- Flavor H** - Cream of Chicken
- Flavor I** - Clam Chowder, New England
- Flavor J** - Vegetable with Beef Stock
- Flavor K** - Vegetable with Beef
- Flavor L** - Beef Barley
- Flavor M** - Split Pea with Ham and/or Bacon
- Flavor N** - Lentil
- Flavor O** - Cream of Potato
- Flavor P** - Italian-Style Wedding
- Flavor Q** - Southwestern-Style Corn
- Flavor R** - Tomato and Herbs
- Flavor S** - Cheddar Cheese
- Flavor T** - Other

**Type II** - Ready-to-serve, low sodium (21 CFR § 101.61, 9 CFR § 317.361 for meat products and 9 CFR § 381.461 for poultry products.)

- Flavor A** - Tomato
- Flavor B** - Cream of Tomato
- Flavor C** - Chicken with Noodles
- Flavor D** - Cream of Mushroom
- Flavor E** - Vegetable with Beef
- Flavor F** - Vegetable with Beef Stock
- Flavor G** - Split Pea
- Flavor H** - Tomato with Tomato Pieces
- Flavor I** - Other

**Type III** - Condensed, “Healthy” (21 CFR § 101.65 (d), 9 CFR § 317.363 for meat products and 9 CFR § 381.463 for poultry products)

- Flavor A** - Tomato
- Flavor B** - Cream of Mushroom
- Flavor C** - Chicken with Noodles
- Flavor D** - Cream of Chicken
- Flavor E** - Other

**Type IV** - Condensed, regular

- Flavor A** - Tomato
- Flavor B** - Chicken Noodle
- Flavor C** - Cream of Mushroom
- Flavor D** - Minestrone
- Flavor E** - Chicken with Rice
- Flavor F** - Cream of Chicken
- Flavor G** - Chicken Gumbo
- Flavor H** - Chicken Vegetable
- Flavor I** - Chicken Consommé
- Flavor J** - Clam Chowder, Manhattan
- Flavor K** - Clam Chowder, New England
- Flavor L** - Tomato Noodle
- Flavor M** - Tomato with Pasta
- Flavor N** - Beef Noodle
- Flavor O** - Beef Consommé
- Flavor P** - Beef Barley
- Flavor Q** - Cream of Celery
- Flavor R** - Cream of Broccoli
- Flavor S** - Cream of Potato
- Flavor T** - Cream of Asparagus
- Flavor U** - Cheddar Cheese
- Flavor V** - French Onion
- Flavor W** - Green Pea
- Flavor X** - Split Pea with Ham and/or Bacon
- Flavor Y** - Cream of Green Pea
- Flavor Z** - Vegetable with Beef
- Flavor AA** - Vegetable with Beef Stock
- Flavor BB** - Vegetarian Vegetable with Pasta Product
- Flavor CC** - Vegetarian Vegetable without Pasta Product
- Flavor DD** - Bean with Bacon

**A-A-20145C**

**Flavor EE** - Black Bean

**Flavor FF** - Chicken (Dark Meat) with Wheat and Soy Noodles

**Flavor GG** - Other

**Type V** - Condensed, low sodium (21 CFR § 101.61)

**Flavor A** - Tomato

**Flavor B** - Vegetarian Vegetable

**Flavor C** - Cream of Mushroom

**Flavor D** - Roasted Red Pepper

**Flavor E** - Other

**Type VI** - Ready-to-serve, "Healthy" (21 CFR § 101.65 (d))

**Flavor A** - Tomato

**Flavor B** - Cream of Tomato

**Flavor C** - Cream of Mushroom

**Flavor D** - Roasted Red Pepper

**Flavor E** - Other

**Package type 1** - Rigid metal can 1/

**Package type 2** - Aseptic package 1/

**Package type 3** - Rigid plastic cup 1/

**Package type 4** - Other 1/

**Size a** - 205 - 212 g (7.25 - 7.5 oz) 1/

**Size b** - 297 - 304 g (10.5 -10.75 oz) 1/

**Size c** - 425 g (15 oz) 1/

**Size d** - 454 g (16 oz) 1/

**Size e** - 519 - 538 g (18.3 - 19 oz) 1/

**Size f** - 595 g (21 oz) 1/

**Size g** - 737 g (26 oz) 1/

**Size h** - 907 g (32 oz) 1/

**Size i** - 1389 - 1474 g (49 - 52 oz) 1/

**Size j** - 2948 - 3005 g (104 - 106 oz) 1/

**Size k** - Other 1/

1/ Check with supplier to make sure package types and sizes are available for flavor.

**When meal pattern contribution information is required (upon request manufacturer/distributor shall supply the information to prove crediting).**

**Vegetable (a)** - 1/8 cup of vegetables

**Vegetable (b)** - 1/4 cup of vegetables

**Vegetable (c)** - 3/8 cup of vegetables

**Vegetable (d)** - 1/2 cup of vegetables

**Vegetable (e)** - Other

**Grains/breads servings (a)** - 1/4 serving grains/breads 2/

**Grains/breads servings (b)** - 1/2 serving grains/breads 2/

**Grains/breads servings (c)** - Other 2/

**Meat/meat alternate (a)** - 1 ounce equivalent meat/meat alternate 3/

**Meat/meat alternate (b)** - Other 3/

2/ Must contain enriched or whole-grain flour, rice, barley, or pasta.

3/ If meat/meat alternate contribution is required, the meat/meat alternate products must be CN labeled and comply with USDA, FNS, Child Nutrition Programs, National School Lunch Programs regulations (7 CFR Part 210, Appendices A and C) and receive FNS final label approval.

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

- Salient characteristics (Sec. 5).
- 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 Definitons.**

**5.1.1 Low Sodium.** Food contains no more than 140 mg of sodium per Reference Amount Customarily Consumed (21 CFR § 101.61, 9 CFR § 317.361 for meat products and 9 CFR § 381.461 for poultry products).

**5.1.2 Healthy.** Food must be low in fat and saturated fat and contain no more than 60 mg of cholesterol per reference amount customarily consumed and labeled serving. It must provide at

## **A-A-20145C**

least 10 percent of one of the Reference Daily Intake or the Daily Reference Value per Reference Amount Customarily Consumed of one or more of vitamin A, vitamin C, iron, calcium, protein, or fiber. The sodium content cannot exceed 480 mg per Reference Amount Customarily Consumed (21 CFR § 101.65(d), 9 CFR § 317.363 for meat products and 9 CFR § 381.463 for poultry products). 4/

4/ The sodium content shall not exceed the maximum levels established under the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

**5.2 Processing.** The shelf stable soups shall be processed in accordance with current Good Manufacturing Practice (21 CFR Part 110) and be commercially sterile.

**5.3 Appearance.** When heated to a simmer, the ready-to-serve soups and condensed soups (prepared with a portion of water or other diluent) shall possess a color, odor, and flavor characteristic of the specified market variety.

**5.4 Texture.** The texture of the product or each unit thereof; e.g., the vegetables, rice, or noodles shall not be dry, rubbery, or mushy.

**5.5 Meat and poultry.** Meat and poultry, when required, shall comply with USDA, Food Safety and Inspection Service (FSIS), Meat and Poultry Inspection Regulations, (9 CFR Parts 200 to End), the Food Standards and Labeling Policy Book, and applicable State regulations. The meat shall not be tough in texture and shall retain its configuration.

**5.6 Foreign material.** The finished soup and soup ingredients shall not exceed the specified U.S. Food and Drug Administration (FDA) tolerance for “Defect Action Levels” (21 CFR § 110.110). Determination of wholesomeness and acceptability with respect to the presence of foreign material (e.g. glass, dirt, insect parts, hair, wood, or metal) in meat products shall be made by a FSIS employee.

## **6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the shelf stable soups shall be as follows:

**6.1.1 Sodium content.** The sodium content of Types II, III, V and VI soups shall meet the requirement of the nutrient content claim for low sodium (21 CFR § 101.61, 9 CFR § 317.361 for meat products and 9 CFR § 381.461 for poultry products).

**6.1.2 Fat content.** The fat content of Types II, III, V and VI soups shall meet the requirements of the nutrient content claim for low fat (21 CFR § 101.62, 9 CFR § 317.362 for meat products and 9 CFR § 381.462 for poultry products).

**6.2 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 454 g (1 lb) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one can/container and shall contain the appropriate number of cans/containers to yield a 454 g (1 lb) sample when composited.

**6.3 Preparation of sample.** The sample shall be prepared in accordance with test method 983.18(b) of the Official Methods of Analysis of the AOAC International.

**6.4 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:

<u>Test</u>	<u>Method</u>
Sodium	969.23
Fat	985.15, 960.39, or 922.06

**6.5 Test results.** The test results for sodium shall be reported to the nearest mg per 100 g. The test results for fat shall be reported to the nearest 0.1g. Any result not conforming to the analytical testing shall be cause for rejection of the lot.

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

**8. REGULATORY REQUIREMENTS.** For all styles that contain a meat or poultry food product with a minimum of 2 percent cooked meat or poultry or greater than 3 percent fresh meat or poultry, the finished shelf stable soups shall originate and be produced and processed in plants regularly operating under the Meat and Poultry Inspection Regulations of the USDA. All styles that contain a poultry product in relatively small proportions are exempt from USDA jurisdiction provided they comply with the conditions in 9 CFR § 381.15. The delivered shelf stable soups shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of shelf stable soups within the commercial marketplace. Delivered shelf stable soups shall comply with all

## A-A-20145C

applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act and regulations promulgated thereunder. The shelf stable soups shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act. When the shelf stable soups are used for the National School Lunch Program, the shelf stable soups must comply with all applicable provisions of the Child Nutrition Programs.

**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. **NOTE: When the manufacturing plant is under FSIS regulations, paragraphs 9.1.1 and 9.1.2 do not apply.**

**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 shelf stable soups 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 (FV), AMS, USDA, shall be the certifying program. PPB



inspectors shall certify the quality and acceptability of the shelf stable soups in accordance with PPB procedures which include selecting random samples of the packaged shelf stable soups, 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 shelf stable soups 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 the shelf stable soups, 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, Science and Technology Program (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, 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](mailto:terry.bane@ams.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: [shirleyj.wright@ams.usda.gov](mailto:shirleyj.wright@ams.usda.gov).**

**12.3 CN labeling contact.** For CN labeling information, contact the **Head, Technical Assistance Section, Child Nutrition Division, Food and Nutrition Service, 3101 Park Center Drive, Room 632, Alexandria, VA 22302, telephone (703) 305-2609 or on the Internet at : <http://www.fns.usda.gov/cnd/cnlabeling>.**

A-A-20145C

## **12.4 Sources of documents.**

### **12.4.1 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](http://www.aoac.org).**

### **12.4.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, and 226 (Child Nutrition Program serving sizes are based on the Food Buying Guide for Child Nutrition Programs, available online at <http://teammnutrition.usda.gov/Resources/foodbuyingguide.html>), 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, 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.gpoaccess.gov/nara/index.html>.**

The Food Defect Action Levels Handbook for commodities can be located at the following Internet website <http://vm.cfsan.fda.gov/~dms/dalbook.html>. A printed version of this booklet may be obtained by written request to: Industry Activities Staff (HFS-565), Center for Food Safety and Applied Nutrition, FDA, 5100 Paint Branch Parkway, College Park, MD 20740-3835.

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: **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: [FQASStaff@ams.usda.gov](mailto:FQASStaff@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

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 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

**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, HIS, FDA  
USDA - FV  
VA - OSS

**PREPARING ACTIVITY:**

USDA - FV

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