

**COMMERCIAL ITEM DESCRIPTION****PIZZA, PREPARED, FROZEN**

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

**1. SCOPE.** This Commercial Item Description (CID) covers frozen prepared pizza, 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) of pizza, type(s) of cheese, crust(s), shape(s), size(s), and child nutrition (CN) labeling required (Sec. 3).
- When vegetable protein product (VPP) may be used as an alternate protein product (APP) (Sec. 3 and Sec. 5.2.4.1).
- When fruit puree or ground fruit may be incorporated in the meat components and/or the sauce (Sec. 3 and Sec. 5.2.2).
- The size of the wedge, round, and/or oversized pizza required (Sec.3).
- The desired cheese blend (Sec. 3).
- When substitute cheese may be used (Sec. 3 and Sec. 5.2.3.3).
- When shapes 1 and 2 are to be serrated sheets (precut) or IQF pieces (Sec. 3 and Sec. 10).
- When grilled pizza is required (Sec. 5.3.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

**2.2 Purchasers may specify the following:**

- White or yellow Cheddar cheeses (Sec. 3).
- When the cheeses used for the frozen prepared pizza is to be graded or inspected by the Dairy Grading Branch, Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA (Sec. 8).
- When other vegetables may be used on Type VIII pizza (Sec. 5.2.5).

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- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Special packaging requirements (Sec. 10).

**3. CLASSIFICATION.** The frozen prepared pizza shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

**Types, fat replacers, styles of pizza, types of cheese, crusts, shapes, cuts, sizes, and CN labeling.**

- Type I** - Cheese 1/
- Type II** - Pepperoni 1/ 2/
- Type III** - Pork sausage 1/ 2/
- Type IV** - Beef sausage 1/ 2/
- Type V** - Turkey sausage 1/ 2/
- Type VI** - Sausage and pepperoni 1/ 2/
- Type VII** - Ground beef 1/ 2/
- Type VIII** - Vegetable 1/
- Type IX** - Pork patty crumble 1/ 2/
- Type X** - Mexican 1/ 2/
- Type XI** - Combination (meat and vegetables) 1/ 2/
- Type XII** - California white sauce 2/
- Type XIII** - Other (specified by purchaser) 1/ 2/

1/ Sauce component: Purchaser may specify if fruit puree or ground fruit be used as a fat replacer.

2/ Meat component: Purchaser may specify if VPP, fruit puree, or ground fruit be used as a fat replacer.

- Fat replacer 1** - VPP
- Fat replacer 2** - Dried plum puree
- Fat replacer 3** - Other fruit puree (specified by purchaser)
- Fat replacer 4** - Ground red tart cherries
- Fat replacer 5** - Other ground fruit (specified by purchaser)
- Fat replacer 6** - Other (specified by purchaser)

- Style of Pizza A** - Thin crust
- Style of Pizza B** - Thick crust
- Style of Pizza C** - Deep dish
- Style of Pizza D** - New York

**Style of Pizza E** - Chicago

**Type of cheese 1** - Mozzarella cheese 3/

**Type of cheese 2** - Lite mozzarella cheese 3/

**Type of cheese 3** - Low-moisture part-skim mozzarella cheese 3/

**Type of cheese 4** - Cheddar cheese 3/ 4/

**Type of cheese 5** - Shredded Cheddar cheese 3/ 4/

**Type of cheese 6** - Reduced fat Cheddar cheese 3/ 4/

**Type of cheese 7** - Blended cheese 3/ 5/

**Type of cheese 8** - Cheese/cheese substitute (purchaser to specify Type of cheeses 1 - 6 and the percent of substitution, i.e., 50-50) 6/

**Type of cheese 9** - Other (specified by purchaser)

3/ See paragraph 5.2.3 on page 4 of this CID for the Standards of Identity and Quality standards.

4/ Purchaser may specify white or yellow Cheddar cheese.

5/ A combination of two or more cheeses listed in the types of cheese. The purchaser shall specify the types of cheeses desired, i.e., Cheddar and Mozzarella cheeses.

6/ Purchaser shall specify the type of cheese(s) desired; i.e.; 50 percent mozzarella cheese/50 percent mozzarella cheese substitute.

**Crust a** - Enriched wheat

**Crust b** - Whole wheat

**Crust c** - Other (specified by purchaser)

**Shape (1)** - Wedge (specify size)

**Cut a** - Packed as serrated (pre-cut) sheets

**Cut b** - Packed as IQF pieces

**Shape (2)** - Rectangle

**Cut a** - Packed as serrated (pre-cut) sheets

**Cut b** - Packed as IQF pieces

**Size (a)** - approximately 8.13 cm x 12.7 cm (3.2 inch x 5 inch)

**Size (b)** - approximately 10.16 cm x 15.24 cm (4 inch x 6 inch)

**Size (c)** - Other (specified by purchaser)

**Shape (3)** - Round, individual

**Size (d)** - approximately 12.7 cm (5 inch)

**Size (e)** - approximately 15.88 cm to 16.51 cm (6-1/4 inch to 6-1/2 inch)

**Size (f)** - Other (specified by purchaser)

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**Shape (4)** - Round, oversized (specify size)

**Shape (5)** - Other (specified by purchaser)

**CN labeling 1** - With a CN label 7/ 8/

**CN labeling 2** - Without a CN label

7/ Must contain enriched or whole-grain flour.

8/ When a CN label is specified, the frozen prepared pizza shall comply with USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program (7 CFR Part 210, Appendices A and C).

**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. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions for the cheeses: as specified by the purchaser (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Special packaging requirements (Sec. 10).

**5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The frozen prepared pizza shall be manufactured in accordance with good manufacturing practices (21 CFR Part 110). The frozen prepared pizza shall be processed in a manner to facilitate adherence of the cheese to each portion.

**5.2 Ingredients.** The frozen prepared pizza, Types I - XI, shall consist of a dough crust, tomato sauce and spices, cheese and/or cheese substitute, and meat/VPP, combination of meat and VPP, or vegetable topping, when appropriate. The frozen prepared pizza, Type XII, California white sauce pizza, shall consist of a dough crust, white sauce and spices, cheese or cheese substitute, and meat/VPP or combination of meat and VPP, or vegetable topping.

**5.2.1 Dough crust.** The dough crust for *Crust a*, shall contain enriched flour and yeast and/or other leavening agents. The dough crust for *Crust b*, shall contain whole wheat flour and yeast and/or other leavening agents. The dough crust may contain vegetable oil or shortening, salt, sugar, and dough conditioners.

**5.2.2 Sauce and spices.** Except for Type XII, California white, the sauce shall be prepared from peeled and cored tomatoes, tomato puree, and/or tomato paste; water; and spices, including salt;

and/or other ingredients as appropriate. Sweeteners and/or thickeners, vegetable oil, Romano cheese (21 CFR ' 133.183) or Parmesan cheese (21 CFR ' 133.165) in dehydrated form, fruit puree or ground fruit, and other spices common to tomato-based sauce may be used. Type XII, California white, sauce shall be prepared from appropriate cheeses and spices.

**5.2.3 Cheese.** When the following natural and substitute cheeses are used in the frozen prepared pizza, they shall meet the following requirements:

<u>Type of Cheese</u> <sup>9/</sup>	<u>Standard of Identity</u>	<u>Quality Standards</u>
Mozzarella cheese	21 CFR ' 133.155	USDA Specifications for Mozzarella Cheeses <sup>10/</sup>
Lite Mozzarella cheese	<sup>11/</sup>	CID for Cheese, Mozzarella, Lite, A-A-20248
Low-moisture part-skim Mozzarella cheese	21 CFR ' 133.158	USDA Specifications for Mozzarella Cheeses
Cheddar cheese	21 CFR ' 133.113	United States Standards for Grades of Cheddar cheese
Shredded Cheddar cheese		USDA Specification for Shredded Cheddar cheese
Reduced fat Cheddar cheese	<sup>12/</sup>	CID for Cheese, Cheddar, Reduced, Fat, A-A-20208
Blended cheese Substitute cheese	<sup>13/</sup>	CID for Cheese Blend, Pizza, A-A-20096

- <sup>9/</sup> In instances where cheese is shredded the Federal Regulations for Grated cheeses (21 CFR § 133.146) provide for cheese of one variety or a mixture of two or more varieties.
- <sup>10/</sup> When baked, according to manufacturers' directions, the cheeses, Types 1 through 8, when used either singularly or in combination shall meet the description in Section 5.2.3.2.
- <sup>11/</sup> Lite mozzarella cheese contains a minimum of 50 percent less fat than that of mozzarella cheese and complies with all applicable Federal regulations including those contained in 21 CFR § 133.155 for mozzarella cheese, 21 CFR § 101.56 for nutrient content claims for "light" "lite", and 21 CFR § 130.10 for foods named by use of a nutrient content claim and standardized or "term".
- <sup>12/</sup> Reduced fat Cheddar cheese should contain between 25 to 33.3 percent less fat than that of Cheddar cheese and complies with all applicable Federal regulations including those contained in 21 CFR § 133.113 for Cheddar cheese, 21 CFR § 101.62 for nutrient content claims for fat, and 21 CFR § 130.10 for foods named by use of a nutrient content claim and standardized term.
- <sup>13/</sup> Substitute cheese shall be evaluated by the quality standards criteria prescribed in United States Grade Standards, Specifications, or CIDs developed for natural cheeses being substituted, and complies with all applicable Federal regulations.

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**5.2.3.1 Blended cheese.** The blended cheese shall have a pleasing flavor. The blended cheese may possess a very slight acid, bitter, or slight feed flavor, but shall not possess any undesirable flavors or odors. The blended cheese shall be relatively free flowing and free from all foreign and extraneous materials. The blended cheese shall not be matted or moldy. The blended cheese shall meet the description in Section 5.2.3.2.

**5.2.3.2 Physical Characteristics of cheese used in pizza manufacturing.** The physical characteristics of melted cheeses shall demonstrate satisfactory characteristics or greater levels, in accordance with Dairy (DA) Instruction 918-RL, Laboratory Methods and Procedures. After removing the pizza from the oven, the cheese should be melted and evenly distributed over the surface of the crust on which it is spread. There should be no blisters. The cheese should have an even darker color than the color before baking. There should be not burnt areas. The melted cheese should be stringy and stretch to about 7.62 to 12.70 cm (3 to 5 inches) and should not break. There should be no free fat drippage.

**5.2.3.3 Substitute cheese.** When specified by the purchaser, substitute cheese may be used in the ratio specified by the purchaser. The substitute cheese shall have the nutritional value as the natural cheese being substituted. The substitute cheese shall have the same quality requirements of the natural cheese being substituted. The substitute cheese shall have no off odors or flavors.

**5.2.4 Meat.** The meat shall conform to the applicable provisions of the Meat and Poultry Inspection Regulations (9 CFR Parts 301 to End). The meat shall be free from noncarcass components (e.g., head meat, esophagus, hearts, and by-products).

**5.2.4.1 Alternate protein product (APP).** When the frozen prepared pizza is for use in USDA, Food and Nutrition Service (FNS), Child Nutrition Programs (7 CFR Parts 210, 220, 225, 226, and Appendices A and C), the APP used shall meet all requirements for use in Child Nutrition Programs.

**5.2.5 Vegetables.** Type VIII pizza may include broccoli, carrots, sweet peppers, onions, and mushrooms, or other vegetables specified by the purchaser.

**5.2.6 Combination.** Type XI pizza shall include a combination of meat and vegetable toppings as specified in the solicitation, contract, or purchase order. The vegetable toppings may include broccoli, carrots, sweet peppers, onions, and mushrooms, or other vegetables specified by the purchaser.

## **5.3 Finished product.**

**5.3.1 Appearance and color.** The prepared pizza shall have distinct components. There shall be no foreign color to the product.

**5.3.2 Odor and flavor.** The prepared pizza shall have an odor and flavor characteristic of prepared pizza. The prepared pizza shall be free from foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy. When the purchaser specifies a grilled pizza, there shall be no foreign odors or flavors such as, but not limited to, stale, rancid, or moldy.

**5.3.3 Texture.** When the prepared pizza is defrosted and prepared following the manufacturer's instructions, the texture of the pizza shell shall not be soggy or gummy. The sauce shall not be excessively pasty.

**5.3.4 Meat.** The prepared pizza with meat shall be practically free from the following defects: cartilage, coarse connective tissue, tendons, ligaments, or glandular material.

**5.3.5 Foreign material.** All ingredients shall be clean, sound, wholesome, free from foreign material, and free from evidence of rodent or insect infestation.

**5.4 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the frozen prepared pizza shall be manufactured not more than 180 days prior to delivery to the final purchaser.

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

**7. REGULATORY REQUIREMENTS.** The meat component and the finished product for meat topped frozen prepared pizza shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder. The delivered frozen prepared pizza 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 frozen prepared pizza within the commercial marketplace. Delivered frozen prepared pizza shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder. When the frozen prepared pizza is used for the National School Lunch Program, the frozen prepared pizza must comply with all applicable provisions of the Child Nutrition Programs.

**8. QUALITY ASSURANCE PROVISIONS FOR THE CHEESES.** Purchaser shall specify in the solicitation, contract, or purchase order when the following provisions shall be met.

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**8.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchaser order, the cheese manufacturer shall be required to have their facilities inspected by DP, Agricultural Marketing Service (AMS), USDA, and be eligible for listing in Section I of the AMS publication "Dairy Plants Surveyed and Approved for USDA Grading Service." (An AMS, DP plant survey verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment and satisfactorily meet the requirements contained in 7 CFR Part 58 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service.)

**8.2 USDA, DP certification.** When required in the solicitation, contract, or purchase order, the DGB, DP, AMS, USDA, shall certify that the cheeses used for the manufacturing of frozen prepared pizza meets or exceeds the requirements of the U.S. Standards for Grades of Cheddar Cheese; the USDA Specifications for Mozzarella Cheeses; USDA Specifications for Shredded Cheddar Cheese; Lite Mozzarella, A-A-20248; Reduced Fat Cheddar Cheese, A-A-20208; and Cheese Blend, Pizza, A-A-20096. The DGB inspectors shall certify the cheeses in accordance with DGB procedures which include random sampling of the cheeses; evaluating the samples for conformance with the appropriate U.S. Standards for Grade, USDA Specifications, and/or CID; and documenting the requirements on official DGB certificates.

**9. QUALITY ASSURANCE PROVISIONS.** *For finished product, the 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 Food Safety Inspection Service regulations, paragraphs 9.1.1 and 9.1.2 do not apply.**

**9.1.1 Plant systems audit.** A plant systems audit (PSA) shall be conducted by USDA, Agricultural Marketing Service (AMS), or other 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 have 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 shall be conducted by USDA, AMS, or other 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 frozen prepared pizza 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 the frozen prepared pizza in accordance with PPB procedures which include selecting random samples of the frozen prepared pizza, 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 frozen prepared pizza 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 frozen prepared pizza, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- 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, 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](mailto:james.rodeheaver@usda.gov).**

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## 12.2 Sources of documents.

### 12.2.1 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, 226, and Appendices A and C. The Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 200 to end. The Federal Food, Drug, and Cosmetic Act is 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.nara.gov/fedreg](http://www.nara.gov/fedreg).**

Copies of the: United States Standards for Grades of Cheddar Cheese; USDA Specifications for Mozzarella Cheeses; USDA Specification for Shredded Cheddar Cheese; are available from: **Branch Chief, Dairy Standardization Branch, Dairy Programs, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-7473 or on the Internet at: [www.ams.usda.gov/dairy/stand.htm](http://www.ams.usda.gov/dairy/stand.htm).**

Copies of the: DA Instruction 918-RL, Laboratory Methods and Procedures, and Dairy Plants Surveyed and Approved for USDA Grading Service are available from: **Branch Chief, Dairy Grading Branch, Dairy Programs, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-7471 or on the Internet at: [www.ams.usda.gov/dairy/grade.htm](http://www.ams.usda.gov/dairy/grade.htm).**

Copies of this CID, the CIDs for Lite Mozzarella Cheese, A-A-20248; Reduced Fat Cheddar Cheese, A-A-20208, and Cheese Blend, Pizza, A-A-20096, 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: **Program Head, Food Quality Assurance Program, FVP, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: [www.ams.usda.gov/fv/fvqual.htm](http://www.ams.usda.gov/fv/fvqual.htm).**

**MILITARY INTERESTS**

**Military Coordinating Activity**

Army - GL

**Custodians**

Army - GL

Navy - SA

Air Force - 35

**Review Activities**

Army - MD, QM

Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP

HHS - NIH, HIS

USDA - FV

VA - OSS

**PREPARING ACTIVITY:**

USDA - FV

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