

METRIC

A-A-20259B

October 4, 2010

SUPERSEDING

A-A-20259A

August 30, 2004

## COMMERCIAL ITEM DESCRIPTION

### PICANTE SAUCE

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

**1. SCOPE.** This CID covers picante sauce, 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) of picante sauce required (Sec. 3).
- When age requirements are different than specified (Sec. 5.4.3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.4).
- Manufacturer's/distributor's certification (Sec. 9.3) or USDA certification (Sec. 9.4).

##### **2.2 Purchasers *may specify* the following:**

- Define pungency requirements through a bid sample (Sec. 6.2).
- Food Defense System Survey (Sec. 9.1 with 9.2.1) or (Sec. 9.1 with 9.2.2).
- Manufacturer's quality assurance (Sec. 9.2 with 9.2.1) or (Sec. 9.2 with 9.2.2).
- Packaging requirements other than commercial (Sec. 10).

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

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**Types.**

**Type I** - Mild

**Type II** - Medium

**Type III** - Hot

**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 picante sauce shall be prepared and packaged in accordance with current good manufacturing practices (21 CFR Part 110).

**5.2 Food security.** The picante sauce should be processed and transported in accordance to the Food and Drug Administration's (FDA's) *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 Ingredients.** The picante sauce shall be produced from tomato products (tomato puree, diced and/or crushed tomatoes, and tomato paste), water, peppers (including Jalapeño), onions, vinegar, salt, dehydrated peppers (including Jalapeño), dehydrated onions, dehydrated garlic, and/or other natural flavorings, spices, and thickening ingredients. Citric acid may be included to adjust the pH of the picante sauce.

**5.4 Finished product.**

**5.4.1 Appearance.** The picante sauce shall have a red to brownish red color. The picante sauce shall be of a diced vegetable size up to 1.27 cm (1/2 in) in diameter. There shall be no excess liquid media or severe weeping of product.

**5.4.2 Flavor and odor.** The picante sauce shall have a pungent odor and well balanced peppery and tomato flavor. The picante sauce shall be free from objectionable flavors and odors such as, but not limited to: burnt, scorched, stale, rancid, etc.

**5.4.3 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the picante sauce shall be manufactured not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

**5.5 Foreign material.** All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of 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 the picante sauce shall be as follows.

<u>Test</u>	<u>Requirement</u>
Salt	1.4 - 3.0 percent
pH	3.7 - 4.3
Soluble solids	8.0 - 12.5 percent <u>1/</u>
Titrateable acidity	0.69 - 1.15 percent
Consistency	Not less than 6.5 or more than 10.0 centimeters in 30 seconds at 20°C (68°F) ± 1°C (1.8°F) <u>2/</u>
Pungency <u>3/</u>	
Type I	Less than 5 ppm (75 SHU)
Type II	5-12 ppm (75-180 SHU)
Type III	Greater than 12 ppm (180 SHU)

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- 1/** Includes a 1.0 percent allowance for salt content, with no individual sample below 7.5 percent.
- 2/** After removal of chunks so that no chunks block the gate.
- 3/** Parts per million (ppm) capsaicin, Scoville Heat Units (SHU).

**6.2 Pungency.** When required in the solicitation, contract, or purchase order, pungency shall be defined at the discretion of the buyer or be based on a reference or bid sample product and be a mutual agreement between the parties involved. **NOTE:** Commercial vendor’s pungency ranges vary greatly.

**6.3 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 113.4 g (4 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one jar/pouch/container and shall contain the appropriate number of jars/pouches/containers to yield a 113.4 g (4 oz) sample when composited. Each subsample shall contain equal amounts of product to yield at least 113.4 g (4 oz) sample.

**6.4 Preparation of sample.** The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 945.68, using a high speed blender.

**6.5 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International, or as specified below.

<u>Test</u>	<u>Method</u>
Pungency <b>4/</b>	Gas Chromatography <b>5/</b>
Salt	941.13
pH	981.12
Soluble Solids	<b>6/</b>
Titrateable acidity	942.15
Consistency	Bostwick Consistometer <b>7/</b>

- 4/** When a pungency value of less than 750 Scoville Heat Units (SHU) (50 parts per million) is specified in the solicitation, contract, or purchase order, analysis of pungency shall be with method indicated.
- 5/** Analysis of pungency shall be following the directions listed in the Regional Standard for Gochujang *Codex Stan 294R* in effect on the date of the solicitation, contract, or purchase order.
- 6/** Analyze the sample for solids content (Brix) and correct for the salt content according to the USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Programs' (FV) "Methods of Analysis for Tomato Products" using the appropriate method described on pages 7 - 12 for the solids content and pages 13 - 18 for the added salt correction.
- 7/** USDA, AMS, FV "Method of Analyses for Tomato Products, Determination of Consistency".

**6.6 Test results.** The test results for pungency shall be reported to the nearest SHU or ppm. The test result for salt and soluble solids shall be reported to the nearest 0.1 percent. The test result for pH shall be reported to the 0.1 value. Titratable acidity shall be reported to the 0.01 percent. The test result for consistency shall be reported to the nearest 0.5 centimeters. 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 picante sauce provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same picante sauce offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered picante sauce shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of picante sauce within the commercial marketplace. Delivered picante sauce 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 9.3 or 9.4; purchaser may specify 9.1 with 9.2.1, or 9.1 with 9.2.2, or 9.2 with 9.2.1, or 9.2 with 9.2.2.*

**9.1 Food Defense System Survey (FDSS).** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, 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 adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and*

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*Transporters: Food Security Preventive Measures Guidance.”) For further information, see section 12.1 and 12.3.2.*

**9.2 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.

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

**9.2.2 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.)*

**9.3 Manufacturer’s/distributor’s certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished picante sauce distributed meets or exceeds the requirements of this CID.

**9.4 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), FV, AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the picante sauce in accordance with PPB procedures which include selecting random samples of the packaged picante sauce, 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 picante sauce 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 9.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged picante sauce, 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 Programs (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, AMS 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 contact.** For USDA, AMS 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 Sources of documents.**

**12.3.1 Sources of information for nongovernmental documents are 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: <http://www.aoac.org>.

Copies of the Codex Alimentarius Standard for *Regional Standard for Gochujang Codex Stan 294R-2009* may be downloaded free from: **Codex Alimentarius, via the Internet. Internet address: [http://www.codexalimentarius.net/web/index\\_en.jsp](http://www.codexalimentarius.net/web/index_en.jsp).**

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**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, 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 Methods of Analysis for Tomato Products is 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 via E-mail: [terry.bane@ams.usda.gov](mailto:terry.bane@ams.usda.gov).**

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

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: [dscpsubsweb@dla.mil](mailto:dscpsubsweb@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. 8950-2010-002)

**NOTE:** The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.daps.dla.mil>.

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