

COMMERCIAL ITEM DESCRIPTION**BUTTER, SUNFLOWER SEED**

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

1. SCOPE. This CID covers sunflower seed butter, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.**2.1 Purchasers *must specify* the following:**

- Style(s), variation(s), agricultural practice(s), and packaging of sunflower seed butter desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Food Defense Section 10.1: Food Defense System Survey (FDSS) (Sec 10.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec 10.1.2), or (Sec. 10.1.2 with 10.2.1).
- Manufacturer's quality assurance (Sec. 10.2 with 10.2.1) or (Sec. 10.2 with 10.2.2).
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The sunflower seed butter must conform to the following list which must be specified in the solicitation, contract, or purchase order.

¹ For USDA purchase specifications, please visit the following websites: [Commodity Purchase Specifications for Agricultural Marketing Service \(AMS\)](#), and [Commodity Purchase Specifications for Farm Service Agency Procurements \(FSA\)](#).

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Styles, variations, agricultural practices, and packaging.²

Style I - Natural

Variation A - No-stir (homogenized)

Variation B - No added sugar (21 CFR § 101.60 (c) (2))

Variation C - Crunchy

Variation D - Smooth/creamy (not homogenized)

Style II - Creamy

Variation A - No-stir (homogenized)

Variation B - Other (*as specified by the purchaser*)

Style III - Other (*as specified by the purchaser*)

Agricultural practice 1 - Conventional

Agricultural practice 2 - Organic (7 CFR Part 205)

- Packaging a** - 28 g (1.0 oz) cup
- Packaging b** - 31.2 g (1.1 oz) pouch
- Packaging c** - 32 g (1.12 oz) cup
- Packaging d** - 43 g (1.5 oz) cup
- Packaging e** - 227 g (8 oz) jar
- Packaging f** - 340 g (12 oz) jar
- Packaging g** - 425 g (15 oz) jar
- Packaging h** - 454 g (16 oz) jar
- Packaging i** - 499 g (17.6 oz) jar
- Packaging j** - 510 g (18 oz) jar
- Packaging k** - 4.1 kg (9 lb) pail
- Packaging l** - 15.9 kg (35 lb) pail/box
- Packaging m** - 227 kg (500 lb) drum
- Packaging n** - Other (*as specified by the purchaser*)

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

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

5. PROCESSING GUIDELINES.

5.1 Processing. The sunflower seed butter must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110). The sunflower seed butter must be processed in a peanut and tree nut free facility.

5.2 Food security. The sunflower seed butter must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.³ 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 Organic ingredients. When organic sunflower seed butter is specified in the solicitation, contract, or purchase order, the sunflower seed butter must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

5.4 Shelf life. The sunflower seed butter must have 12 months shelf life after production.

5.5 Foreign material. All ingredients must be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR § 101.4 (a)) unless exempted by 21 CFR § 101.100.

6.1.1 Raw sunflower seed butter. The sunflower seed butter must contain a minimum of 90 percent sunflower seeds and be prepared by grinding shelled, roasted sunflower seeds. The sunflower seed butter may contain additional ingredients, such as, but not limited to, salt, sea salt, sweeteners, sunflower pieces, sunflower oil, palm oil and other stabilizing and preservation ingredients as permitted by the FDA.

³ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

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6.1.2 Additional ingredients. When used, the additional ingredients must be of Food Chemicals Codex purity or US Pharmacopeia-National Formulary quality and meet the related FDA regulations on food additives or Generally Recognized as Safe (GRAS) requirements.

6.2 Finished product.

6.2.1 Appearance. Except for Variation A, no-stir (homogenized) creamy sunflower seed butter, the sunflower seed butter may have a slight separation of oil within the product that requires slight mixing before use. The Variation A, no-stir (homogenized) creamy sunflower seed butter must exhibit no noticeable oil separation.

6.2.2 Color. The sunflower seed butter will have a finished product color matching the USDA Colors 1 through 4 of the U.S. Standards for Grades of Peanut Butter.

6.2.3 Flavor. The sunflower seed butter will have a flavor typical of sunflower seeds.

6.2.4 Consistency and texture. The creamy sunflower seed butter must spread easily and must not be too thin or more than slightly stiff. Except for the crunchy/chunky styles, the sunflower seed butter must have a fine and even texture with no perceptible grainy seed particles. The crunchy/chunky styles of sunflower seed butter must have a partially grainy texture with a substantial amount of seed particles.

6.2.5 Aflatoxin. All USDA certified sunflower seed butter must be tested by Science and Technology Program (S&TP), Agricultural Marketing Service (AMS), USDA for aflatoxin. The aflatoxin content of the finished product will not be greater than 15 parts per billion (ppb) as evidenced by an AMS, USDA certificate. When sunflower seed butter is certified by the manufacturer, a Certificate of Analysis as verification of aflatoxin testing will be provided by the manufacturer. The aflatoxin content of the finished product must not be greater than 15 ppb.

7. ANALYTICAL REQUIREMENTS

7.1 Analytical and microbiological testing requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the sunflower seed butter must comply with the following ranges and tolerances:

<u>Test</u>	<u>Tolerance</u>
Total Plate Count	Less than 10,000 Colony Forming Units (CFU) per g
Peroxide value	Less than 15 per meq ⁴ per kg
Yeast and mold	Less than 50 CFU per g
Aflatoxin	Less than 15 ppb

⁴ Milliequivalents

<u>Test</u>	<u>Tolerance</u>
Moisture	Less than 4 percent
Coliform	Less than 10 Most Probable Number (MPN) per g or CFU per g
<i>Escherichia coli</i> (<i>E. coli</i>)	Less than 3 MPN per g or CFU per g
<i>Listeria monocytogenes</i> (<i>L. monocytogenes</i>)	Negative
<i>Salmonella</i>	Negative

7.2 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical and microbiological testing will be performed by USDA laboratories on composite samples. The composite sample for the analytical tests will be 227 g (8 oz) and the composite sample for the microbiological tests will be 0.68 kg (1 lb 5 oz). The number of subsamples drawn to make the analytical composites must be based on USDA procedures.

7.3 Analytical and microbiological testing. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or the FDA's Bacteriological Analytical Manual (BAM)⁵ as specified below:

<u>Test</u>	<u>Method</u>
Total plate count	966.23, 990.12, or BAM Ch 3
Peroxide value	965.33
Yeast and mold	997.02 or 995.21
Aflatoxin	991.31, 998.03, or 999.07
Moisture	925.45A
Coliform	991.14, 992.30, 966.24, 2000.15, or BAM Ch. 4
<i>E. coli</i>	991.14, 992.30, 966.24, 2000.15, or BAM Ch.4
<i>L. monocytogenes</i>	2004.02
<i>Salmonella</i>	2004.03, 2003.09, 2011.03, or BAM Ch. 5

7.4 Test results. Test results for total plate count and yeast and mold must be reported to the nearest 1 CFU per g. Test results for peroxide value must be reported to the nearest meq per kg. Test results for aflatoxin must be reported to the nearest 1 ppb. Test results for moisture must be reported to the nearest 0.1 percent. Test results for coliform and *E. coli* must be reported to the nearest MPN or CFU per g. Test results for *L. monocytogenes*, and *Salmonella* must be reported as positive or negative. Any result not conforming to the analytical requirements will be cause for rejection of the lot.

⁵ 8th Edition, FDA BAM or the FDA BAM Online.

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8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the sunflower seed butter provided meets the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same sunflower seed butter offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered sunflower seed butter must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the sunflower seed butter in the commercial marketplace. Delivered sunflower seed butter must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the sunflower seed butter, the sunflower seed butter must comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act. When the sunflower seed butter is used for the National School Lunch Program, the sunflower seed butter must comply with all applicable provisions of the Child Nutrition (CN) Program. When a CN label is specified, the label must be approved in its final format by the USDA, Food and Nutrition Service (FNS).

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3, or 10.4; purchaser may specify 10.1 with 10.1.1, 10.1 with 10.1.2, 10.1.2 with 10.2.1, 10.2 with 10.2.1, or 10.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, Fruit and Vegetable Program (FV), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and postproduction finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

10.1.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, FV, SCI Division. The FDSS verifies that operators of food establishments have implemented measures 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 Sec. 13.*

10.1.2 Food defense addendum to PSA. When required in the solicitation, contract, or purchase order, a food defense addendum must be conducted by USDA, AMS, FV, SCI Division

auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS, FDSS, PSA 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 Sec. 13.*

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer must 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 the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

10.2.1 PSA. A 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 21 CFR 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.)*

10.2.2 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 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the sunflower seed butter distributed meets or exceeds the requirements of this CID.

10.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the SCI Division, FV, AMS, USDA, will be the certifying program. SCI Division inspectors must certify the quality and acceptability of the sunflower seed butter in accordance with SCI Division procedures, which include selecting random samples of the sunflower seed butter evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the sunflower seed butter for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

12. USDA INSPECTION NOTES. When Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of sunflower seed butter and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, S&TP laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification. For a USDA certification contact the **Associate Director, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@ams.usda.gov.**

13.1.2 USDA FDSS, Plant Survey, and PSA. For a USDA FDSS, Plant Survey, and PSA contact the **Chief, Auditing Services Branch, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: fvaudits@ams.usda.gov.**

13.1.3 Analytical testing and technical information. For USDA technical information on analytical testing, contact a member of the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: KerryR.Smith@ams.usda.gov.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, telephone (301) 924-**

7077. Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at:** <http://www.usp.org>.

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42; the Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, 226, and Appendices A and C; 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 979050, St. Louis, MO 63197-9000. 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. These documents may also be obtained free of charge on the Internet at:**

<http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

Copies of the FDA Bacteriological Analytical Manual (BAM) are available online from: **FDA, Center for Food Safety and Applied Nutrition on the Internet at:**

<http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm2006949.htm>.

To purchase the USDA Peanut Butter color standards, contact: **Equipment and Forms Depot, USDA, AMS, FV, SCI, 831 Mitten Road, Room 200, Burlingame, CA 94010, telephone (650) 552-9073, Fax (650) 552-9147, via E-mail: FVSupplyDepot@ams.usda.gov.**

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from or provided to: **Chief, Standardization Branch, SCI Division, FV, AMS, USDA, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (540) 361-1130, Fax (540) 361-1199, via E-mail: CIDS@ams.usda.gov or on the Internet at:** www.ams.usda.gov/CommercialItemDescription.

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CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - FDA
USDA - FV
VA - OSS

PREPARING ACTIVITY:

USDA - FV

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