

METRIC

A-A-20252B

August 29, 2018

SUPERSEDING

A-A-20252A

June 5, 2000

COMMERCIAL ITEM DESCRIPTION

PUREES, FRUIT, ASEPTIC

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

1. SCOPE. This CID covers aseptic fruit purees (fruit purees), 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:

- Types(s), variety(ies), acidification, style(s), seed(s), sweetener(s), package types and agricultural practice(s) of fruit purees desired (Sec. 3).
- When fruits used must originate from crops grown, processed, and packed in the United States (Sec. 6.2).
- When analytical requirements are different than specified (Sec. 7.1).
- When compliance with analytical requirements must 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 (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

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

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types, varieties, acidification, styles, seeds, sweeteners, package types, and agricultural practices.²

Type I - Apple
Type II - Apricot
Type III - Banana
Type IV - Blackberry
 Variety A - Evergreen
 Variety B - Marion

Type V - Black Currant
Type VI - Blueberry
 Variety A - Native or wild
 Variety B - Cultivated

Type VII - Boysenberry
Type VIII - Cherry
 Variety A - Red tart pitted
 Variety B - Dark sweet pitted

Type IX - Fig
Type X - Grape
Type XI - Grapefruit
Type XII - Guava
Type XIII - Mango
Type XIV - Orange
Type XV - Papaya
Type XVI - Peach
Type XVII - Pear
Type XVIII - Pineapple
Type XIX - Plum (prune)
Type XX - Raspberry
 Variety A - Red
 Variety B - Black

Type XXI - Strawberry
Type XXII - Fruit combination (two or more types of fruit)³
Type XXIII - Other (*as specified by the purchaser*)

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

³ Types of fruit and proportions desired must be specified by the purchaser in the solicitation, contract or purchase order.

Acidification 1 - Acidified⁴

Acidification 2 - Not acidified

Style a - Single strength⁵

Style b - Concentrated⁶

Seeds i - With seeds

Seeds ii - Without seeds

Sweetener A - Sugar added

Sweetener B - No sugar added (21 Code of Federal Regulations (CFR) §101.60)

Sweetener C - Other (*as specified by the purchaser*)

Package type 1 - Glass jar

Package type 2 - Plastic cup/tub/pail [127.6 grams (g) (4.5 ounces (oz)); 850 g (30 oz); 2.94 kilograms (kg) (6.5 pounds (lb)); 12.70 kg (28 lb); 13.60 kg (30 lb); 14.96 kg (33 lb); 19.95 kg (44 lb); 19 liters (L) (5 gallon)]

Package type 3 - Bag-in-box

Package type 4 - Bag-in-drum

Package type 5 - Steel drum

Package type 6 - Tote

Package type 7 - Other (*as specified by the purchaser*)

Agricultural practice a - Conventional

Agricultural practice b - Organic

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).

⁴ See Sec. 6.2.2 on page 5.

⁵ See Sec. 6.3.1.1 on page 5.

⁶ See Sec. 6.3.1.2 on page 5.

5. PROCESSING GUIDELINES.

5.1 Processing. The fruit purees must be processed in accordance with *Current Good Manufacturing Practice* (CGMP) (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) and the *Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption* (21 CFR Part 112) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility. Manufacturers may blanch the fresh fruits to preserve color (inactivate enzymes). Fruit purees must be commercially sterile, ready-to-use.

5.2 Food defense. The fruit purees 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*.⁷ This guidance document 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 defense 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 post-production finished product.

5.3 Organic ingredients. When organic fruit purees are specified in the solicitation, contract, or purchase order, the organic fruit purees 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 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the fruit purees must be manufactured from the latest year's crop.

5.5 Shelf life. After packaging, the fruit purees must have a remaining shelf life of at least nine months when delivered to the purchaser.

5.6 Pesticides. Pesticides in the raw fruit used must comply with the regulations and tolerances for pesticides specified in 40 CFR Part 180, Protection of the Environment.

6. SALIENT CHARACTERISTICS.

6.1 Labeling. 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.

⁷ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

6.2 Ingredients. When specified in the solicitation, contract or purchase order, the fruit used must originate from crops grown, processed, and packed in the United States and/or its territories. The fruit purees must be made from the fruit type specified in the solicitation, contract, or purchase order.

6.2.1 Raw ingredients. The fruit purees must be obtained from sound, wholesome, appropriately mature fruits or juice concentrates.

6.2.2 Additional processing ingredients. The fruit purees may contain added sugar for palatability. Water may be added if required to standardize Brix levels to meet the specification level. Fruit pectin may be added to improve consistency. Natural flavoring may be added to enhance flavors. When acidification 1 is specified, the fruit purees may include the following acidulants: citric acid, ascorbic acid, lemon juice, and/or lemon juice concentrate added as a preservative to inhibit oxidation. For Type IX fig puree, the fig puree must be combined with water, lemon juice (from concentrate), and pectin, with potassium sorbate added as a preservative. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by FDA's regulations on food additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184).

6.3 Finished product.

6.3.1 Fruit puree. A fruit puree is obtained through appropriate processing such as pulping, grinding, milling, sieving, or screening the edible portion of the fruit. The fresh fruit must be processed without peel or skin.

6.3.1.1 Single strength. A fruit puree from which water has not been removed from the fresh fruit.

6.3.1.2 Concentrated. A fruit puree from which a portion of the water has been removed from the fresh fruit. Concentrated puree is depectinized and evaporated under vacuum to a standardized Brix level.

6.3.2 Flavor and aroma. The finished fruit purees specified in the solicitation, contract, or purchase order, must have a fruity flavor and aroma typical of the fruit from which the puree is derived. The fruit purees must not contain any off flavors or odors, such as, but not limited to, stale, yeasty, burnt, acetic, musty, rancid, moldy, fermented or metallic.

6.3.3 Color. The finished fruit purees specified in the solicitation, contract, or purchase order must have a color that is free from traces of scorching, caramelization and oxidation and typical of the fruit from which it was derived. Each fruit ingredient must possess a reasonably uniform bright characteristic color.

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6.3.4 Texture. The finished fruit purees must be homogenous products that are pliable and any lumps that are present should be easily broken under gentle pressure. Lumps in the finished fruit purees must not exceed 6.35 millimeters (mm) (1/4 inch (in)) in diameter.

6.3.5 Defects. Each fruit used in the fruit purees must meet the requirements for defects and allowances as specified in the U.S. Standards for Grades for the fruit type specified in the solicitation, contract, or purchase order. Each type of fruit puree must be free from pit fragments, and must be reasonably free from stems, calyxes, and black, brown, green or other discolored tissues that are readily noticeable in a 454 g (16 oz) sample. When Seeds II is specified, the fruit puree without seeds must be screened to eliminate large seeds that are readily noticeable. Stems and black, brown, green, or other discolored tissue must not include more than 1 piece that is over 4.75 mm (3/16 in) in any dimension.

6.3.6 Foreign material. Fruits used to produce the fruit purees that have Defect Action Levels must not exceed those tolerances specified in 21 CFR §110.110. All other ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, silt, sand, thorns, insects, insect pieces, rodent or insect infestation, hair, wood, glass, or metal.

7. ANALYTICAL REQUIREMENTS.

7.1 Microbiological and analytical testing and reporting. When specified by the purchaser, the following microbiological and analytical requirements for the fruit purees must conform to those in Table I. The analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or as specified in Table I. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE I. Microbiological and analytical testing and reporting

Test	Requirement	Method	Reported as
Total Plate Count (TPC)	Less than 1,000 colony forming units (CFU) per g	990.12, 966.23 or BAM ⁸ Chapter 3	Nearest 100 CFU per g
Yeast and Mold	Less than 100 CFU per g	997.02 or BAM ⁸ Chapter 18	Nearest 50 CFU per g

⁸ Bacteriological Analytical Manual (BAM) is found at: <https://www.fda.gov/food/foodscienceresearch/laboratorymethods/ucm2006949.htm>

Test	Requirement	Method	Reported as
Coliforms	Less than 10 CFU per g	966.24 or BAM ⁹ Chapter 4; 991.14	Nearest most probable number (MPN) or Nearest 10 CFU per g
°Brix	See Table II	932.12	Nearest 0.1 degree
pH	See Table II	981.12	Nearest 0.1 value

7.2 Analytical verification. Purchaser must specify manufacturer’s/distributor’s certification (Sec. 10.3) or USDA certification (Sec. 10.4).

7.3 USDA verification procedures. When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

7.3.1 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

7.3.2 °Brix and pH levels. Unless otherwise specified in the solicitation, contract, or purchase order, the fruit purees will be analyzed for °Brix in accordance with 21 CFR §101.30 and must conform to the minimum percent soluble solids (°Brix) and pH ranges as specified in Table II:

TABLE II. °Brix and pH levels.

Type	Minimum Single Strength °Brix	Concentrate °Brix	pH
Apple	11.5	31.5 ± 1.5	3.2 - 4.2
Apricot	11.5	31.5 ± 1.5	3.2 - 4.2
Banana	21.0	72	4.2 - 4.5
Blackberry - Evergreen	10.5	---	3.2 - 4.0

⁹ See footnote 8 on page 6.

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Type	Minimum Single Strength °Brix	Concentrate °Brix	pH
Blackberry - Marion	10.0	---	2.9 - 3.6
Black Currant	9.0	---	2.2 - 3.0
Blueberry	10.0	30 ± 0.5	2.8 - 4.19
Boysenberry	10.0	---	3.0 - 6.0
Cherry	18.0	32 ± 0.5	3.4 - 4.5
Fig	18.0	---	3.2 - 4.2
Grape	14.0	45 ± 0.5	2.7 - 4.1
Grapefruit	8.0	---	3.0 - 3.4
Guava	8.5	---	3.3 - 4.5
Mango	13.5	28.5 ± 1.5	3.9 - 4.2
Orange	8.0	---	3.0 - 3.4
Papaya	11.5	25.0 ± 1.0	3.8 - 4.6
Peach	10.5	31.5 ± 1.5	3.2 - 4.2
Pear	12.0	31.5 ± 1.5	3.9 - 4.2
Pineapple	12.8	---	3.9 - 4.2
Plum (prune)	12.0	---	2.8 - 4.1
Raspberry - Black	11.1	28 ± 0.5	3.1 - 4.3
Raspberry - Red	8.0	---	2.5 - 3.8
Strawberry	7.5	28 ± 0.5	3.3 - 4.0
Fruit combination ¹⁰	---	---	---

¹⁰ °Brix and pH requirements for Type XXII, fruit combination, must be specified by the purchaser.

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

9. REGULATORY REQUIREMENTS. The delivered fruit purees must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the fruit purees in the commercial marketplace. Delivered fruit purees must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the fruit purees, the fruit purees must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and shellfish or those in effect on the date of the solicitation, contract, or purchase order.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3, or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) must be conducted by USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), 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 post-production 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, SCP, 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*.¹¹

10.1.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies

¹¹ See footnote 7 on page 4.

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that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to the FDA's *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.¹²

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer will 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 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. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

10.2.2 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. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order as applicable to the production facility, and verifies that the manufacturer has in place an internal quality assurance program.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the fruit purees delivered meet or exceed the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the fruit purees meet the analytical requirements specified in Sec. 7 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 USDA, AMS, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the fruit purees in accordance with SCI Division procedures, which include selecting random samples of the fruit purees, evaluating the samples for conformance with the

¹² See footnote 7 on page 4.

salient characteristics and analytical requirements 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 fruit purees for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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 Sec. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of fruit purees 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, AMS, Science and Technology Program (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 USDA certification contact: **Associate Director, Inspection Operations, SCI Division, SCP, 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, SCI Division, SCP, AMS, USDA, Room 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: SCAudits@ams.usda.gov.**

13.1.3 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: KerryR.Smith@ams.usda.gov.**

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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, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, 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 National Organic Program are contained in 7 CFR Part 205, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199 and the Tolerances and Exemptions for Pesticide Chemical Residues in Food are contained in 40 CFR Part 180. 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 are 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, CFSAN on the Internet at: <https://www.fda.gov/food/foodscienceresearch/laboratorymethods/ucm2006949.htm>.**

Copies of U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be obtained from: **USDA, AMS, SCP, SCI Division, 831 Mitten Road, Room 200, Burlingame, CA 94010, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: depot@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

Questions and comments on the U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be directed to: **USDA, AMS, SCP, SCI Division, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406-1016 or on the Internet at: <http://www.ams.usda.gov/grades-standards>.**

Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: CIDS@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.**

CIVIL AGENCY COORDINATING ACTIVITY:

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PREPARING ACTIVITY:

USDA - SCP

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