

METRIC

A-A-20327A

June 4, 2020

SUPERSEDING

A-A-20327

June 17, 1999

COMMERCIAL ITEM DESCRIPTION

**CRANBERRY JUICE PRODUCTS (JUICE, BLENDS, DRINKS, AND COCKTAILS),
SHELF STABLE**

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID) and as a replacement for CID A-A-20121A, Cranberry Juice Cocktail, (Single Strength and Concentrate)

1. SCOPE. This CID covers shelf stable cranberry juice, cranberry juice blends, cranberry juice drinks, and cranberry juice cocktails (cranberry juice products), 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:

- Type(s), style(s), phase(s), flavor(s), nutrient content claim(s), container size(s), package type(s), and agricultural practice(s) desired (Sec. 3).
- 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 cranberry juice products 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, styles, phases, flavors, nutrient content claims, container sizes, package types, and agricultural practices.²

- Type I** - Juice
- Type II** - Juice blend
- Type III** - Juice drink
- Type IV** - Juice cocktail

- Style A** - 27% cranberry juice by volume
- Style B** - 25% cranberry juice by volume
- Style C** - 22% cranberry juice by volume
- Style D** - 20% cranberry juice by volume
- Style E** - Other (*as specified by the purchaser*)

- Phase 1** - Single-strength³
- Phase 2** - Concentrate
- Phase 3** - Thickened
- Phase 4** - Powder

- Flavor a** - Cranberry apple
- Flavor b** - Cranberry blueberry
- Flavor c** - Cranberry blackberry
- Flavor d** - Cranberry concord grape blueberry
- Flavor e** - Cranberry concord grape
- Flavor f** - White cranberry peach
- Flavor g** - Cranberry mango
- Flavor h** - Cranberry raspberry
- Flavor i** - Cranberry strawberry
- Flavor j** - Cranberry cherry
- Flavor k** - Cranberry lemonade
- Flavor l** - Cranberry pomegranate
- Flavor m** - Cranberry tangerine
- Flavor n** - Cranberry pineapple
- Flavor o** - Cranberry lime
- Flavor p** - White cranberry strawberry
- Flavor q** - Pink cranberry passionfruit
- Flavor r** - Cranberry
- Flavor s** - Pink cranberry
- Flavor t** - White cranberry
- Flavor u** - Other (*as specified by the purchaser*)

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

³ Single-strength (100 percent) juice must meet minimum Brix and other requirements of 21 Code of Federal Regulations (CFR) §101.30.

- Nutrient content claim i** - Pure cranberry juice (unsweetened)
- Nutrient content claim ii** - 100 percent juice (no sugar added) (21 CFR §101.60(c)(2))
- Nutrient content claim iii** - Diet (non-nutritive sweetened) (21 CFR §105.66)
- Nutrient content claim iv** - Light (nutritive and non-nutritive sweetened) (21 CFR §101.56)
- Nutrient content claim v** - Fortified (21 CFR §101.54(e))

- Container size (1)** - 118 milliliters (mL) (4 fluid (fl) ounces (oz))
- Container size (2)** - 125 mL (4.23 fl oz)
- Container size (3)** - 162 mL (5.5 fl oz)
- Container size (4)** - 225 mL (7.6 fl oz)
- Container size (5)** - 237 mL (8 fl oz)
- Container size (6)** - 295 mL (10 fl oz)
- Container size (7)** - 340 mL (11.5 fl oz)
- Container size (8)** - 370 mL (12.5 fl oz)
- Container size (9)** - 450 mL (15.20 fl oz)
- Container size (10)** - 454 grams (g) (1 pound)
- Container size (11)** - 473 mL (16 fl oz)
- Container size (12)** - 739 mL (25 fl oz)
- Container size (13)** - 946 mL (32 fl oz)
- Container size (14)** - 1 liter (L) (33.8 fl oz)
- Container size (15)** - 1.36 L (46 fl oz)
- Container size (16)** - 1.42 L (48 fl oz)
- Container size (17)** - 1.77 L (60 fl oz)
- Container size (18)** - 1.89 L (64 fl oz)
- Container size (19)** - 2.83 L (96 fl oz)
- Container size (20)** - 3 L (101.4 fl oz)
- Container size (21)** - 3.84 L (1 gallon (gal))
- Container size (22)** - 11.6 L (3 gal)
- Container size (23)** - Other (*as specified by the purchaser*)

- Package type (a)** - Plastic bottle
- Package type (b)** - Glass bottle
- Package type (c)** - Can
- Package type (d)** - Aseptic cup/carton
- Package type (e)** - Bag-in-box
- Package type (f)** - Other (*as specified by the purchaser*)

- Agricultural practice (i)** - Conventional
- Agricultural practice (ii)** - 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).

5. PROCESSING GUIDELINES.

5.1 Processing. The cranberry juice products must be processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117). The cranberry juice products must be hermetically sealed and thermally processed to ensure commercial sterility.

5.2 Food defense. The cranberry juice products must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). This regulation 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 cranberry juice products are specified in the solicitation, contract, or purchase order, the organic cranberry juice products 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 cranberry juice products must be processed and packaged not more than 90 days prior to delivery to the purchaser. Cranberry juice products must be produced from the current crop year.

6. SALIENT CHARACTERISTICS.

6.1 Labeling. Cranberry juice products must be labeled in accordance with 21 CFR §101.30. 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.

6.2 Ingredients.

6.2.1 Raw ingredients. The fruit juices used must be obtained from clean, sound, mature, well-colored, washed, fresh or frozen cranberries (*Vaccinium macrocarpon*) and other fruits particular to the juice blend or drink.

6.2.2 Additional processing ingredients. Sugar (sucrose), cane or beet sugar, liquid sugar, invert sugar syrup, or high-fructose corn syrup (40 percent or more fructose by dry weight) may be used as sweeteners in Types III and IV. Light and diet cranberry juice drinks may contain non-nutritive sweeteners such as sucralose, acesulfame potassium, erythritol, and/or stevia extract. The cranberry juice products may be fortified with ascorbic acid (vitamin C), niacin (vitamin B₃), pantothenic acid (vitamin B₅), pyridoxine (vitamin B₆), riboflavin (vitamin B₂), cobalamin (vitamin B₁₂), and/or calcium. Pectin or modified food starch may be used as thickeners. When used, all additional ingredients must meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those particular uses by Food & Drug Administration (FDA).

6.3 Finished product.

6.3.1 Flavor and aroma. The cranberry juice products must possess a slightly tart flavor and aroma of the type specified by the purchaser. The finished product must not contain any off odors or flavors, such as but not limited to rancid or fermented.

6.3.2 Color. The cranberry juice products must possess the bright characteristic color typical of the type specified in the solicitation, contract, or purchase order. Light and diet cranberry juice drinks may contain artificial color Red No. 40.

6.3.3 Defects and foreign material. The finished product must be clean, sound, wholesome, and free from defects⁴ and foreign material such as, but not limited to, fruit pieces, scorched portions, extraneous plant material, glass, dirt, plastic, insects, insect pieces or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1. Analytical requirements.

⁴ The FDA has defect action levels for some juices. Reference: Food Defect Levels Handbook. <https://www.fda.gov/food/ingredients-additives-gras-packaging-guidance-documents-regulatory-information/food-defect-levels-handbook>.

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7.1.1 Cranberry juice. Unless otherwise specified in the solicitation, contract or purchase order, the analytical requirements for cranberry juice must conform to those in Table I:

TABLE I. Analytical requirements for cranberry juice

Test	Requirement
Soluble solids	12.5 - 17.0°Brix
Anhydrous citric acid	Not less than 0.40 g per 100 mL
Ascorbic acid	Not less than 60 milligrams (mg) per 240 mL (8 fl oz)

7.1.2 Cranberry juice cocktail. Styles A and B must contain no added colors, flavors or acids other than ascorbic acid. Style C must contain no added colors and flavors but may contain citric acid. Style D may contain added colors, flavors and citric acid as permitted by the FDA. Unless otherwise specified in the solicitation, contract or purchase order, the analytical requirements for all cranberry juice cocktails must be tested on single-strength cranberry juice cocktail (concentrated must be reconstituted to single-strength) and must conform to those in Table II:

TABLE II. Analytical requirements for cranberry juice cocktail

Test	Requirement
Soluble solids	12.0 - 16.0°Brix
Anhydrous citric acid	Not less than 0.50 g per 100 mL
Quinic acid (Style A)	Not less than 0.26 percent weight (wt) per volume (vol)
Quinic acid (Style B)	Not less than 0.24 percent wt per vol
Quinic acid (Style C)	Not less than 0.21 percent wt per vol
Quinic acid (Style D)	Not less than 0.19 percent wt per vol
Ascorbic acid	Not less than 60 mg per 240 mL (8 fl oz)

7.1.3 Cranberry juice concentrate. The cranberry juice concentrate must yield cranberry juice cocktail when reconstituted at one-part concentrate to three parts water. The single-strength and reconstituted finished product from concentrate must contain the single-strength cranberry juice content as specified in the solicitation, contract or purchase order.

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 Analytical testing and reporting. 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 as specified in Table III. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE III. Analytical testing and reporting

Test	Method	Reported as
Sample preparation	920.149	---
Soluble solids	932.12	Nearest 0.1°Brix
Anhydrous citric acid	942.15	Nearest 0.01 g per 100 mL
Quinic acid	986.13	Nearest 0.01 percent
Ascorbic acid (cranberry juice)	Indophenol Photometric Method (Association of Vitamin Chemists, Incorporated (Loeffler Ponting Modification) Methods of Vitamin Assay - 3 rd ed.) ⁵	Nearest 0.01 g per 100 mL
Ascorbic acid (cranberry juice cocktail)	Iodine Titration Method ⁶	Nearest 0.1 mg per mL

⁵ Industrial and Engineering Chemistry, Analytical Edition, Vol. 14, Pages 846 - 849, November 15, 1942.

⁶ Industrial and Engineering Chemistry, Analytical Edition, Vol. 10, Pages 269 - 271, May 15, 1938.

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

9. REGULATORY REQUIREMENTS. The delivered cranberry juice products 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 cranberry juice products in the commercial marketplace. Delivered cranberry juice products must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, the Food Allergen Labeling and Consumer Protection Act (FALCPA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with FALCPA for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, and Crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order. When the cranberry juice products are used for the National School Lunch Program, the cranberry juice products 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 Agricultural Marketing Service (AMS).

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, 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) 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

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 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) 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 cranberry juice products 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 cranberry juice products 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 cranberry juice products in accordance with SCI Division procedures, which include selecting random samples of the cranberry juice products, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other

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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 cranberry juice products for conformance to the 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 cranberry juice products 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: **Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (800) 811-2373, fax (202) 720-0393, or via E-mail: SCIinspectionoperations@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@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: LATD@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, 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>.**

Copies of ascorbic acid analytical methods may be obtained from: **American Chemical Society (ACS) Publications, 1155 Sixteenth Street, NW, Washington, DC 20036, telephone (800) 333-9511 or (614) 447-3776 or via E-mail: service@acs.org.** Internet address: <https://pubs.acs.org/>.

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the 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, 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 this CID and the 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, DC 20250-0240, via E-mail: CIDS@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2019-title7-vol2/pdf/CFR-2019-title7-vol2-part42.pdf>.**

CIVIL AGENCY COORDINATING ACTIVITY:

DOJ - BOP
HHS - FDA

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USDA - SCP

VA - OSS

PREPARING ACTIVITY:

USDA - SCP

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