

COMMERCIAL ITEM DESCRIPTION

FRUIT SNACKS

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

1. SCOPE. This Commercial Item Description (CID) covers fruit snacks 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), flavor(s), and shape(s) required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

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

Types, styles, flavors, shapes.

Type I – Fruit snacks made with 100 percent fruit, no sugar added, no artificial colors and flavors or preservatives

Style A - Flat wide stick

Flavor 1 - Cherry

Flavor 2 - Strawberry

Flavor 3 - Raspberry

Flavor 4 - Apricot

A-A-20320

- Flavor 5** - Grape
- Flavor 6** - Tropical
- Flavor 7** - Blackberry
- Flavor 8** - Apple
- Flavor 9** - Mixed berry
- Flavor 10** - Other

Type II – Fruit snacks made with fruit and fruit juices, may contain added sugar, artificial colors and flavors, and preservatives

Style B - Rolled “sheet”

- Flavor 1** - Strawberry
- Flavor 2** - Cherry
- Flavor 3** - Grape
- Flavor 4** - Assorted colors and flavors
- Flavor 5** - Other

Style C - Rolled “tape”

- Flavor 1** - Strawberry
- Flavor 2** - Cherry
- Flavor 3** - Grape
- Flavor 4** - Assorted colors and flavors
- Flavor 5** - Other

Style D - Fruit Snacks

- Flavor 1** - Strawberry
- Flavor 2** - Cherry
- Flavor 3** - Grape
- Flavor 4** - Orange
- Flavor 5** - Mixed fruit
- Flavor 6** - Apple
- Flavor 7** - Fruit punch
- Flavor 8** - Watermelon
- Flavor 9** - Lemon
- Flavor 10** - Raspberry
- Flavor 11** - Assorted berries
- Flavor 12** - Other

Shape a - Theme oriented (ex: Dinosaurs, zoo animals, cartoon characters, etc.)

Shape b - Fruit shaped

Style E - String Shaped

Flavor 1 - Strawberry

Flavor 2 - Cherry

Flavor 3 - Assorted berry (blue colored)

Flavor 4 - Assorted colors and flavors

Flavor 5 - Other

Style F - Filled with real fruit juice

Flavor 1 - Strawberry

Flavor 2 - Watermelon

Flavor 3 - Fruit punch

Flavor 4 - Other

Shape a - Theme oriented (ex: Dinosaurs, zoo animals, cartoon characters, etc.)

Shape b - Other

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 fruit snacks shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients.

5.2.1 Type I ingredients. Type I fruit snacks shall contain 100 percent fruit in the form of, such as but not limited to, fruit, concentrated fruit juice, lemon juice, fruit puree, concentrated fruit puree and natural flavor. The fruit snacks may contain added Vitamin C. The fruit snacks shall not contain added sugar, artificial colors, artificial flavors or preservatives.

5.2.2 Type II ingredients. Type II fruit snacks shall contain fruit, and/or fruit from concentrate, concentrated fruit juice, dehydrated fruit, and/or fruit puree. The fruit snacks may contain, such as but

A-A-20320

not limited to, corn syrup, sucrose, natural and artificial flavor, artificial color, partially hydrogenated vegetable oil, Vitamins C, E, and/or A, and preservatives.

5.3 Finished product.

5.3.1 Flavor and odor. The fruit snacks shall be free of objectionable odors and flavors.

5.3.2 Color and texture. The fruit snacks color shall be bright and distinct. The texture shall be chewy.

5.3.3 Foreign material. The fruit snacks shall be clean, sound, wholesome, and free from 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 all fruit snacks shall be as follows:

<u>Test</u>	<u>Requirement</u>
Soluble solids	70-90° Brix
Water activity	Type I only - less than 0.65

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

6.3 Preparation of sample. The sample shall be prepared in accordance with the Official Methods of Analysis of the AOAC International.

6.4 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:

<u>Test</u>	<u>Method</u>
Soluble solids	932.12
Water activity	978.18

6.5 Test results. The test results for soluble solids shall be reported to the nearest 1 degree brix. The test results for water activity shall be reported to the nearest 0.01. 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 fruit snacks provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same prepared fruit snacks offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered fruit snacks shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of fruit snacks within the commercial marketplace. Delivered fruit snacks shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *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.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another 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. 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.)*

A-A-20320

9.1.2 Plant survey. A plant survey conducted by USDA, AMS, or another 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.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished fruit snacks 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 fruit snacks in accordance with PPB procedures which include selecting random samples of the packaged fruit snacks, 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 fruit snacks 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 fruit snacks, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.4). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (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 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.

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, Science & Technology Programs, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272,** telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.

12.3 Sources of documents.

12.3.1 Source of information for nongovernmental document is 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: www.aoac.org.

12.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document 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.

Copies of this CID, 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: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243,** telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

A-A-20320

MILITARY INTERESTS:

Military Coordinating Activity:

DLA - SS

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

USDA - FV

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