

METRIC

A-A-20259C

May 3, 2016

**SUPERSEDING**

A-A-20259B

October 4, 2010

## 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. **Please note: This document does not guarantee purchase of this item by USDA.**<sup>1</sup>

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *must specify* the following:**

- Type(s) of picante sauce required (Sec. 3).
- When age requirements are different than specified (Sec. 6.2.3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.5).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

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

- Define pungency requirements through a bid sample (Sec. 7.2).
- 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 picante sauce must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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

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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 *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 picante sauce must be processed in accordance with Current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110).

**5.2 Food defense.** The picante sauce 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*.<sup>2</sup> 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 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 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the picante sauce must be manufactured not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements must be specified in the solicitation, contract, or purchase order.

**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. The picante sauce must be produced from tomato products (tomato puree, diced and/or

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<sup>2</sup> <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

crushed tomatoes, and tomato paste), water, jalapeño peppers, onions or dehydrated onions, vinegar, salt, dehydrated jalapeño peppers, dehydrated garlic, and/or other natural flavorings, spices, and thickening ingredients. The picante sauce may contain preservatives, and acidulants may be included to adjust the pH of the sauce. When used, all 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 US Pharmacopeia (USP)-National Formulary quality. The additional ingredients must meet the FDA regulations on Food Additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184).

**6.2 Finished product.**

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

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

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

**7. ANALYTICAL REQUIREMENTS.**

**7.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the picante sauce must 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 <sup>3</sup>
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) <sup>4</sup>

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<sup>3</sup> Includes a 1.0 percent allowance for salt content, with no individual sample below 7.5 percent.

<sup>4</sup> After removal of chunks so that no chunks block the gate.

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<b><u>Test</u></b>	<b><u>Requirement</u></b>
Pungency <sup>5</sup>	
Type I	Less than 4 ppm (less than 60 SHU)
Type II	4-12 ppm (60-180 SHU)
Type III	Greater than 12 ppm (greater than 180 SHU)

**7.2 Pungency.** When required in the solicitation, contract, or purchase order, pungency must 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.

**7.3 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on a composite sample. The composite sample must be 113.4 g (4 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one jar/pouch/container and must contain the appropriate number of jars/pouches/containers to yield a 113.4 g (4 oz) sample when composited. Each subsample must contain equal amounts of product to yield at least a 113.4 g (4 oz) sample.

**7.4 Preparation of sample.** The sample must be prepared according to the AOAC International Official Methods of Analysis (OMA), Method 945.68, using a high speed blender.

**7.5 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the OMA, or as specified below.

<b><u>Test</u></b>	<b><u>Method</u></b>
Pungency	995.03
Salt	941.13
pH	981.12
Soluble Solids	970.59 or <sup>6</sup>
Titrateable acidity	942.15
Consistency	Bostwick Consistometer <sup>7</sup>

**7.6 Test results.** The test results for pungency must be reported to the nearest SHU or ppm. The test result for salt and soluble solids must be reported to the nearest 0.1 percent. The test

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<sup>5</sup> Parts per million (ppm) capsaicin, Scoville Heat Units (SHU).

<sup>6</sup> Analyze the sample for solids content (refractive index) and correct for the salt content according to the USDA, Agricultural Marketing Service (AMS), Specialty Crops Program’ (SCP) Specialty Crops Inspection (SCI) Division “Methods of Analyses for Tomato Products, Solids Content Determinations” using the appropriate method described on pages 7 - 12 for the solids content and pages 13 - 18 for the added salt correction.

<sup>7</sup> USDA, AMS, SCP “Methods of Analyses for Tomato Products, Determination of Consistency”.

result for pH must be reported to the 0.1 value. Titratable acidity must be reported to the 0.01 percent. The test result for consistency must be reported to the nearest 0.5 centimeters. Any result not conforming to the analytical requirements must be cause for rejection of the lot.

**8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor must certify that the picante sauce provided meets 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.

**9. REGULATORY REQUIREMENTS.** The delivered picante sauce must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the picante sauce in the commercial marketplace. Delivered picante sauce 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 picante sauce, the picante sauce must comply with the allergen labeling requirements of the Federal FD&C Act.

**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 System 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 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, 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.*<sup>2</sup>

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<sup>2</sup> See footnote 2 on page 2.

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**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. 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*.<sup>2</sup>

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

**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. An AMS PSA verifies the manufacturer's capability to produce products in a clean sanitary environment in accordance with *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110), 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 picante sauce distributed meets or exceeds 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 picante sauce meets 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 SCI Division, SCP, AMS, USDA, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the picante sauce in accordance with SCI Division procedures, which include selecting random samples of the picante sauce, 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

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<sup>2</sup> See footnote 2 on page 2.

the solicitation, contract, or purchase order, SCI Division inspectors will examine the picante sauce 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 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 packaged picante sauces, 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. 7.1). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, Science and Technology Programs (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, SCP, AMS, USDA, Room 1536 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: [Nathaniel.Taylor@ams.usda.gov](mailto: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 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](mailto:fvaudits@ams.usda.gov).**

**13.1.3 Analytical testing and technical information contact.** 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](mailto: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, MC 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 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 the Methods of Analysis for Tomato Products is available from: **Director, SCI Division, SCP, AMS, USDA, 1400 Independence Avenue, SW, STOP 0247, Washington, D.C. 20250 or on the Internet at: <http://www.ams.usda.gov/grades-standards>.**

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/GuidanceDocument/s/FoodDefenseandEmergencyResponse/ucm083075.htm>.**

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: **Director, SCI Division, SCP, AMS, USDA, 1400 Independence Avenue, SW, STOP 0247, Washington, DC 20250, via E-mail: [CIDS@ams.usda.gov](mailto: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>.**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<http://quicksearch.dla.mil>) or from the Standardization Documents**



**Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

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**MILITARY INTERESTS:**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

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

**Review Activities**

Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8950-2016-001)

**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.dla.mil>.

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