

**METRIC**

**A-A-20038C**

**February 1, 2012**

**SUPERSEDING**

**A-A-20038B**

**June 7, 1996**

## **COMMERCIAL ITEM DESCRIPTION**

### **POTATO PRODUCTS, PREFORMED, PRECOOKED, FROZEN**

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

**1. SCOPE.** This CID covers frozen, precooked, preformed potato products (frozen potato products), packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties.

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

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

- Type(s) of packs, style(s), size(s) and count(s), blanching method(s), seasoning(s), cooking/heating method(s), and pre-fry color(s) of frozen potato products desired (Sec. 3).
- Cooking oil(s) required for style(s) of frozen potato products (Sec. 3).
- When the age requirements at the time of delivery is other than specified (Sec. 5.6).
- 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. 9.3) or USDA certification (Sec. 9.4).

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

- Food Defense Section 9.1: Food Defense System Survey (FDSS) (Sec. 9.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 9.1.2), or (Sec. 9.1.2 with 9.2.1).
- Manufacturer's quality assurance (Sec. 9.2 with 9.2.1) or (Sec. 9.2 with 9.2.2).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The frozen potato products shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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**Types of packs, styles, sizes and counts, blanching methods, seasonings, cooking/heating methods, pre-fry colors, and cooking oils.**

**Type of pack I** - Retail

**Type of pack II** - Institutional

**Style A** - Round

**Size and count:**

**Cross-sectional dimension 1** - 1.9 to 2.54 cm ( $\frac{3}{4}$  to 1 in) diameter

**Cross-sectional dimension 2** - Other (purchaser specify)

**Length i** - 2.54 to 3.18 cm (1 to 1-1/4 in)

**Length ii** - Other (purchaser specify)

**Count (a)** - 47-54 units per 454 g (1 lb)

**Count (b)** - Other (purchaser specify)

**Style B** - Strip (includes "shoestring")

**Size:**

**Cross-sectional dimension a** - Shoestring: less than 9.5 by 9.5 mm ( $\frac{3}{8}$  by  $\frac{3}{8}$  in)

**Cross-sectional dimension b** - Other (purchaser specify)

**Length i** - 70 percent or more are 5.08 cm (2 in) in length or longer

**Length ii** - Other (purchaser specify)

**Style C** - Spiral cut

**Style D** - Waffle cut

**Style E** - Wedges (with or without peel)

**Style F** - Slices, straight cut

**Style G** - Slices, crinkle cut

**Style H** - Patty

**Style I** - Shredded

**Style J** - Fanciful (extruded) shapes (stars, faces, etc. as specified by the purchaser)

**Style K** - Fat-free wedges (with or without peel) (water blanched only)

**Style L** - Other (purchaser specify)

**Blanching method a** - Water/oil blanched 1/

**Blanching method b** - Water blanched: pre-baked 1/

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**Blanching method c** - Steam blanched 1/**Blanching method d** - Other (purchaser specify) 1/1/ Extruded potatoes are not blanched.**Seasoning (1)** - Seasoned with seasoning agents, such as but not limited to: bacon, onion, cheese, or as specified 2/**Seasoning (2)** - Seasoned with spices 2/**Seasoning (3)** - Un-seasoned 2/**Seasoning (4)** - Seasoned with sea salt 2/**Seasoning (5)** - Seasoned with spices and salt 2/**Seasoning (6)** - Other (purchaser specify) 2/2/ Flavor enhancers such as monosodium glutamate shall not be used.**Cooking/heating method (a)** - Oven-baked**Cooking/heating method (b)** - Deep-fry**Cooking/heating method (c)** - Other**Pre-fry color** 3/ 4/**Designation****Pre-fry color of the units 4/****Designation 1** - Extra Light

Lighter than USDA No. 1

**Designation 2** - Light

Similar to USDA No. 1 color

**Designation 3** - Medium Light

Mostly similar to USDA No. 2. Predominantly lighter than No. 3, but may include No. 1.

**Designation 4** - Medium

Mostly similar to USDA No. 3. May include units of No. 4 and/or No. 2 fry color.

**Designation 5** - Dark

Predominantly darker than USDA No. 3. May include No. 4 or darker.

3/ Determined by use of official USDA Color Standards for Frozen French Fried Potatoes or equivalent procedure.4/ For Style K, fat-free wedges frozen potato products, the color shall be the pre-cooked color.**Cooking oil (i)** - Regular vegetable oils (0 grams of Trans Fats)**Cooking oil (ii)** - Hydrogenated vegetable oils**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:**

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- Salient characteristics (Sec 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's 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 frozen potato products shall be processed in accordance with current good manufacturing practices (21 Code of Federal Regulations (CFR) Part 110).

**5.2 Food security.** The frozen potato products should 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*. <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>. 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 Ingredients and formulation.** The frozen potato products shall be prepared from clean, sound, white-fleshed potatoes. The preformed frozen potato products shall contain other food grade ingredients necessary for binding or seasoning; e.g., salt and pepper. The potatoes may be chopped, shredded, or diced and formed into appropriate units according to acceptable standard commercial practice. Also, potatoes made into strips, Style B, may be mashed. **No artificial color may be added.** Preservatives or flavor enhancers such as monosodium glutamate are not permitted.

**5.4 Finished product.**

**5.4.1 Appearance.** Any chips present may no more than slightly detract from the appearance of the product.

**5.4.2 Flavors and odors.** The frozen potato products shall be free from objectionable flavors and odors.

**5.4.3 Texture.** The frozen potato products shall have U.S. Grade A texture in accordance with the United States Standards for Grades of Frozen French Fried Potatoes. After preparation, the product shall have an internal appearance of having individual bits and pieces of properly

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blanched potatoes. The frozen potato products shall possess a good texture with moderately crisp external surfaces.

**5.4.4 Oiliness/Sogginess.** The frozen potato products, except for Style K fat-free wedges, shall not be excessively oily and shall be practically free from sogginess. The Style K fat-free wedges shall be oil free.

**5.4.5 Defects.** The defects for frozen potato products shall not exceed requirements of U.S. Grade A in accordance with the United States Standards for Grades of Frozen French Fried Potatoes, except that, in addition, any mechanically damaged unit with its interior portion exposed is scored as a major defect. The allowance for defects for white potatoes is contained in the United States Standards for Grades of Frozen French Fried Potatoes, Table I, Institutional Type. Any defects present (including dark brown surface or internal discolorations, crushed units, and carbon specks) may no more than slightly detract from the appearance or edibility of the product.

**5.4.5.1 Defect limits.** The frozen potato products shall not have more than a total of 15 percent, by count, of the units, excluding chips, consisting of any combination of irregular-shaped units, small pieces, small clusters, or larger clusters.

**5.4.5.2 Defect definitions.**

*Irregular-shaped Units* are any units that do not conform to the general shape desired for the product.

*Small Cluster* is any group of two or three units that are stuck or attached together and cannot readily be separated without damaging the individual units.

*Large Cluster* is any cluster which contains more than three units.

*Chip* is any piece of potato material which is equal to one-fourth or less of the apparent volume of the predominant size unit.

**5.5 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the frozen potato products shall be prepared from potatoes from the latest year's crop and shall be processed and packaged less than 1 year prior to purchase by the purchaser.

## **6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the frozen potato products, except Styles E and K (fat-free) wedges, shall contain

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a minimum solids percentage of 28.0 percent by weight. The Styles E and K (fat-free) wedges shall contain a minimum solids percentage of 19.0 percent by weight.

**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 226.8 g (8 oz) and be prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite sample shall be based on USDA procedures.

**6.3 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>
Solids	984.25

**6.4 Test results.** The test results for solids shall be reported to the nearest 0.1 percent. 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 frozen potato products provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same frozen potato products offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered frozen potato products shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the frozen potato products in the commercial marketplace. Delivered frozen potato products shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.3 or 9.4; purchaser may specify 9.1 with 9.1.1, or 9.1 with 9.1.2, 9.1.2 with 9.2.1, or 9.2 with 9.2.1, or 9.2 with 9.2.2.*

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**9.1 Food Defense.** When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) shall be conducted by USDA, Agricultural Marketing Service (AMS), Processed Products Division (PPD). 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 shall 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.

**9.1.1 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS, PPD. 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 section 12.1 and 12.3.2.*

**9.1.2 Food Defense Addendum to Plant Systems Audit (PSA).** When required in the solicitation, contract, or purchase order, a Food Defense addendum shall be conducted by USDA, AMS, PPD 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 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 section 12.1 and 12.3.2.*

**9.2 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.

**9.2.1 PSA.** A PSA conducted by USDA, AMS, or other audit performed by a third party auditing service and 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.) (Perform with Food Defense addendum when required.)*

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**9.2.2 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.)*

**9.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the frozen potato products distributed meets or exceeds the requirements of this CID.

**9.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the PPD, Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPD inspectors shall certify the quality and acceptability of the frozen potato products in accordance with PPD procedures which include: selecting random samples of the frozen potato products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPD score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPD inspectors will examine the frozen potato products 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 9.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of frozen potato products, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, PPD inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

**12. REFERENCE NOTES.**



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**12.1 USDA certification, FDSS, Plant Survey, and PSA contact.** For a USDA certification, FDSS, Plant Survey, and PSA, contact the **Chief, Inspection and Standardization Branch, PPD, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [albert.hoover@ams.usda.gov](mailto:albert.hoover@ams.usda.gov) or [chere.shorter@ams.usda.gov](mailto:chere.shorter@ams.usda.gov).**

**12.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Chief, Technical Service Staff, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621.**

### **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. Internet address: <http://www.aoac.org>.**

#### **12.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of 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 or 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/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.**

Copies of the United States Standards for Grades of Frozen French Fried Potatoes are available from: **Director, PPD, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527 or on the Internet at: <http://www.ams.usda.gov/processedinspection>.**

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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: **Director, PPD, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: [FQAStaff@ams.usda.gov](mailto:FQAStaff@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

### **CIVIL AGENCY COORDINATING ACTIVITIES:**

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USDA - FV  
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USDA - FV

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