

METRIC

A-A-20042B

March 12, 2001

SUPERSEDING

A-A-20042A

June 1, 1989

COMMERCIAL ITEM DESCRIPTION

BEAN SPROUTS, CANNED

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

1. **SCOPE.** This Commercial Item Description (CID) covers canned bean sprouts in water or brine, 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:

- When analytical requirements are different than specified (Sec. 5.1).
- When analytical requirements need to be verified (Sec. 5.3).
- Manufacturer's/distributor's certification (Sec. 8.2) or USDA certification (Sec. 8.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 8.1 with 8.1.1) or (Sec. 8.1 with 8.1.2).
- Packaging requirements other than commercial (Sec. 9).

3. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the:

- Salient characteristics (Sec. 4).
- Analytical requirements: *as specified by the purchaser* (Sec. 5).
- Manufacturer's/distributor's product assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 8).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 9).

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4. SALIENT CHARACTERISTICS.

4.1 **Processing.** The canned bean sprouts shall be processed using good manufacturing practice (21 CFR Part 110).

4.2 **Ingredients.** The canned bean sprouts shall be grown from clean, sound, properly matured mung beans.

4.3 **Liquid packing media.** The liquid packing media shall be clear and free from sediment. Additives such as salt, ascorbic acid, and citric acid are permitted as defined by 21 CFR § 155.200.

4.4 **Finished product.**

4.4.1 **Flavor and odor.** The canned bean sprouts shall have a typical bean sprout flavor, free from bitterness, mustiness, sourness (except when attributed to added citric acid), or other undesirable flavors or odors.

4.4.2 **Texture.** The texture of the canned bean sprouts shall be fleshy, tender, and crisp.

4.4.3 **Color.** The canned bean sprouts shall be creamy white to slightly off-white in color.

4.5 **Defects.** Based on the drained weight, not more than 1.0 percent of the bean sprouts shall have more than 10.0 percent discolored area. The bean sprouts shall have no more than 4.0 percent strings greater than 0.635 cm (0.250 inch) in length, based on drained weight. (Strings shall be defined as the area from the tip of the sprout to the point on the sprout where the fleshy portion begins). The bean sprouts shall contain not more than three bean hulls (hull is defined as a whole hull or the portions of hulls when their combined size is larger than one-half hull) per 28.35 grams (1.0 ounce) of drained weight.

4.6 **Drained weight.** The drained weight of the bean sprouts shall be not less than 212.62 grams (7-1/2 ounces) for those packed in 300 x 407 cans, shall be not less than 283.50 grams (10 ounces) for those packed in 307 x 409 cans, and shall be not less than 1.50 kilograms (53 ounces) for those packed in 603 x 700 cans.

4.7 **Foreign material.** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

5. ANALYTICAL REQUIREMENTS.

5.1 **Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, analytical requirements for the bean sprouts shall be as follows:

5.1.1 **Total acidity.** When citric acid is added, the total titratable acidity (as citric acid) of the aqueous portion shall not exceed 0.20 grams (0.008 ounce) per 100 ml (3.381 ounces).

5.1.2 **Salt content.** When salt is added, the salt content of the aqueous portion shall not exceed 1.0 gram (0.03527 ounce) per 100 ml (3.381 ounces).

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

5.2.1 **Sampling procedure.** USDA inspection service will select the number of product containers based on Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), Agricultural Marketing Service (AMS), USDA, inspection service sampling procedures and plans.

5.3 **Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Titratable acidity (as citric acid)	942.15A
Salt	971.27

5.4 **Test results.** The test results for titratable acidity shall be reported to the nearest 0.01 gram per 100 ml. The test results for salt shall be reported to the nearest 0.1 gram per 100 ml. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

7. **REGULATORY REQUIREMENTS.** The delivered bean sprouts shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the

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preparation, packaging, labeling, storage, distribution, and sale of bean sprouts within the commercial marketplace. Delivered bean sprouts shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

8. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 8.2 or 8.3; purchaser may specify 8.1 with 8.1.1 or 8.1 with 8.1.2.*

8.1 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.

8.1.1 Plant systems audit. A plant systems audit (PSA) conducted by the USDA, 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.)*

8.1.2 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.)*

8.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished bean sprouts distributed meets or exceeds the requirements of this CID.

8.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the PPB, FVP, AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the bean sprouts in accordance with PPB procedures which include selecting random samples of the canned bean sprouts, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB

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score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the bean sprouts for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

9. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

10. USDA INSPECTION NOTES. When Section 8.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of canned bean sprouts, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 4).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 5.3). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 9 or as specified in the solicitation, contract, or purchase order).

11. REFERENCE NOTES.

11.1 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.

11.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the Branch Chief, Technical Services Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0271, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.

11.3 Sources of documents.

11.3.1 Source of information for nongovernmental documents 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.

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11.3.2 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) 512-1803 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 Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: www.ams.usda.gov/fv/fvqual.htm.**

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

MILITARY INTERESTS:**Custodians**

Army GL
Navy SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:**Review Activities**

Army -MD, QM
Navy - MC

USDA - FV

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