

METRIC

A-A-20097F

November 10, 2010

SUPERSEDING

A-A-20097E

December 28, 2005

COMMERCIAL ITEM DESCRIPTION

HOT SAUCE

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

1. SCOPE. This CID covers hot 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.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s) of hot sauce 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. 9.3) or USDA certification (Sec. 9.4).

2.2 Purchasers *may specify* the following:

- Food Defense System Survey (Sec. 9.1 with 9.2.1) or (Sec. 9.1 with 9.2.2).
- 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 hot sauce shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types.

- Type I** - Hot
- Type II** - Extra hot 4x
- Type III** - Green
- Type IV** - Chipotle
- Type V** - Habanero

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- Type VI** - Garlic
Type VII - Chili and lime
Type VIII - Sweet and spicy
Type IX - 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 hot sauce shall be prepared and packaged in accordance with current good manufacturing practices (21 CFR Part 110).

5.2 Food security. The hot sauce should be processed and transported in accordance to 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/Food/DefenceandEmergencyResponse/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. Each type of hot sauce is a ready-to-use sauce prepared from ingredients such as, but not limited to, fermented red peppers, jalapeño peppers, chipotle peppers, habanero peppers, garlic, distilled vinegar, salt, spices, stabilizers, and other ingredients characteristic of each type.

5.4 Finished product. Each type of hot sauce shall be a smooth suspension of uniform small particle size and shall not stratify nor separate (minor separation which upon light shaking disappears and results in a uniform, relatively stable suspension is acceptable). The hot sauce shall have a typical pungent (heat value or bite) flavor and odor characteristic for the type of hot sauce.

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5.4.1 Type I, Hot and Type II, Extra hot. Each type of hot sauce shall be a red to reddish-brown colored liquid and possess a pungent odor and a good flavor that is well balanced and peppery.

5.4.2 Type III, Green. The green hot sauce shall be a pale green colored liquid and possess a mild jalapeño flavor and odor with vinegar background notes.

5.4.3 Type IV, Chipotle. The chipotle hot sauce shall be a dark brownish-red colored liquid with flecks of spices and possess a pungent aroma and rich smoky flavor.

5.4.4 Type V, Habanero. The habanero hot sauce shall be a dark orange-red colored liquid with flecks of spices and possess a strong pungent flavor and aroma with a blend of vinegar and fruit flavors.

5.4.5 Type VI, Garlic. The garlic hot sauce shall be a bright orange-red colored liquid and possess a mild pepper and garlic flavor and aroma.

5.4.6 Type VII, Chili and lime. The chili and lime hot sauce shall be a dark orange-red colored liquid and possess a cumin and lime flavor and aroma.

5.4.7 Type VIII, Sweet and spicy. The sweet and spicy hot sauce shall be a dark orange colored liquid and possess a sweet and peppery flavor and aroma.

5.5 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of 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 the hot sauce shall meet the requirements listed in Table I.

TABLE I. Analytical requirements

Type	Nonvolatile Solids <u>1/</u> Percent	Salt Percent	Acidity (acetic acid) Percent	pH	Pungency (SHU) or Capsaicin (ppm) <u>2/</u>, <u>5/</u>
Type I	7.5 - 18.0	4.9 - 12.0	2.4 - 5.0	≤ 3.4 <u>3/</u>	≥ 650 <u>4/</u> (43 ppm)

TABLE I. Analytical requirements (continued)

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Type	Nonvolatile Solids <u>1/</u> Percent	Salt Percent	Acidity (acetic acid) Percent	pH	Pungency (SHU) or Capsaicin (ppm) <u>2/</u> , <u>5/</u>
Type II	3.6 - 17.0	1.2 - 12.0	3.6 - 9.5	2.7 - 3.4	≥ 2500 <u>4/</u> (167 ppm)
Type III	8.5 - 14.0	7.0 - 8.0	4.5 - 5.0	2.7 - 3.0	600 - 1200 (40 - 80 ppm)
Type IV	17.0 - 20.0	5.5 - 6.5	3.7 - 4.2	2.9 - 3.2	1500 - 2500 (100 - 167 ppm)
Type V	24.0 - 28.0	5.8 - 6.8	4.6 - 5.4	3.0 - 3.5	5000 - 8000 (333 - 533 ppm)
Type VI	10.0 - 16.0	6.0 - 8.0	3.6 - 5.3	2.7 - 3.5	1200 - 1800 (80 - 120 ppm)
Type VII	14.0 - 19.5	8.0 - 10.5	3.4 - 4.1	≤ 3.4 <u>3/</u>	350 - 790 (23 - 53 ppm)
Type VIII	56.0 - 61.0	3.3 - 3.8	1.2 - 1.7	3.4 - 3.7	100 - 600 (7 - 40 ppm)

1/ Pepper solids are required to be no less than 2.7 percent for Types I thru VI.

2/ Scoville Heat Units (SHU), parts per million (ppm).

3/ Less than or equal to.

4/ Greater than or equal to.

5/ When required in the solicitation, contract, or purchase order, pungency value (SHU) shall 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.

6.2 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be a 57 g (2 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one bottle/container/pouch and shall contain the appropriate number of bottles/containers/pouches to yield a 57 g (2 oz) sample when composited. Each subsample shall contain equal amounts of product to yield at least a 57 g (2

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oz) sample.

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 or as specified below:

<u>Test</u>	<u>Method</u>
Nonvolatile solids	925.45A <u>6/</u>
Salt	941.13 <u>7/</u>
Acidity (as acetic acid)	920.174
pH	981.12
Pungency (<i>Capsaicin</i>)	995.03, ASTA <u>8/</u> 21.3, Gas Chromatography <u>9/</u>

6/ Pre-dry to near dryness on steam bath before drying in a vacuum oven. Run at 65°C (149°F).

7/ Saturated potassium permanganate (KMnO₄) shall be used in lieu of 5 percent KMnO₄ solution.

8/ American Spice Trade Association (ASTA).

9/ When a pungency value less than 750 Scoville Heat Units (SHU) (50 parts per million) is specified in the solicitation, contract, or purchase order, analysis of pungency shall be following the directions listed in the Regional Standard for Gochujang *Codex Stan 294R* in effect on the date of the solicitation, contract, or purchase order.

6.4 Test results. The test results for nonvolatile solids, salt, and acidity shall be reported to the nearest 0.1 percent. The test result for pH shall be reported to the nearest 0.1 value. The test result for pungency shall be reported to the nearest Scoville unit or ppm. 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 hot sauce provided shall meet the salient characteristics of this CID, conform to the their own specifications, standards, and quality assurance practices, and be the same hot sauce offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

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8. REGULATORY REQUIREMENTS. The delivered hot sauce shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of hot sauce within the commercial marketplace. Delivered hot sauce 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 9.2.1, or 9.1 with 9.2.2, or 9.2 with 9.2.1, or 9.2 with 9.2.2.*

9.1 Food Defense System Survey (FDSS). When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS) personnel. The FDSS verifies measures that operators of food establishments take to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS FDSS verifies the participating company 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 Plant systems audit. A plant systems audit (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 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.)*

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 Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

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9.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished hot sauce 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 Processed Products Branch (PPB), Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the hot sauce in accordance with PPB procedures which include: selecting random samples of the packaged hot sauce, 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 hot sauce 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 packaged hot sauce, 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, PPB 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.

12.1 USDA certification and FDSS contact. For a USDA certification and/or FDSS survey, contact the **Branch Chief, PPB, 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: terry.bane@ams.usda.gov.

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

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents are 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: <http://www.aoac.org>.**

Copies of the Official Analytical Methods of the American Spice Trade Association may be obtained from: **American Spice Trade Association, 2025 M Street, NW, Suite 800, Washington, DC 20036, telephone (202) 367-1127, Fax (202) 367-2127, or via Email: publications@astaspice.org. Internet address: <http://www.astaspice.org>.**

Copies of the Codex Alimentarius Standard for *Regional Standard for Gochujang Codex Stan 294R-2009* may be downloaded free from: **Codex Alimentarius, via the Internet. Internet address: http://www.codexalimentarius.net/web/index_en.jsp.**

Copies of the Food Chemicals Codex may be purchased from: **United States Pharmacopeial Convention, 12601 Twinbrook Parkway, Rockville, MD 20852-1790, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148. Internet address: www.usp.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 371954, Pittsburgh, PA 15250-7954. 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.access.gpo.gov/nara>.**

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/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.**

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Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720- 9939, Fax (202) 690-1527, via E-mail: FQAStaff@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Logistics Agency (DLA) Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: dscpsubweb@dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, DLA Document Services, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <https://assist.daps.dla.mil> or <https://assist.daps.dla.mil/quicksearch/>.**

MILITARY INTERESTS:**Custodians**

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

DLA - SS
(Project No. 8950-2010-004)

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.daps.dla.mil>.

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FOR DLA TROOP SUPPORT WEB POSTING

DSCP-FTSA

August 12, 2013

SUBJECT: Document Changes to A-A-20097F, Hot Sauce

The following changes are made to subject document for all current, pending, and future procurements until the document is formally revised or amended:

Section 3 Classification, change "Type IX" to "Buffalo style"
Add "Type X - Other"

Section 5.3 Ingredients - delete in its entirety and replace with "Each type of hot sauce is a ready-to-use sauce prepared from ingredients such as, but not limited to, fermented red peppers, jalapeño peppers, chipotle peppers, habanero peppers, chili pepper paste, garlic, distilled vinegar, salt, spices, stabilizers, natural flavors, garlic powder, onion powder, lime juice concentrate, vegetable oil, and other ingredients characteristic of each type."

Section 5.4 After the last sentence add "The hot sauce shall be free from foreign odors and flavors."

Add the following new section "5.4.8 Type IX - Buffalo style. The Buffalo style hot sauce will be an orange-red colored liquid and possess a tangy, buttery flavor and aroma."

Section 6.1, update Table I as follows:

Type	Nonvolatile Solids <u>1/</u> Percent	Salt Percent	Acidity (acetic acid) Percent	pH	Pungency (SHU) or <i>Capsaicin</i> (ppm) <u>2/</u> , <u>5/</u>
Type VII	10.0 - 19.5	4.6 - 10.5	2.7 - 4.1	3.1 - 3.4	350 - 1250 (23 - 82 ppm)
Type IX	11.0 - 17.0	5.0 - 9.7	1.0 - 3.7	2.9 - 3.6	-----

Should additional information be required contact (215) 737-2961 or DSN 444-2961

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FOR DLA TROOP SUPPORT WEB POSTING

DSCP-FTSA

January 15, 2014

SUBJECT: Document Changes to Commercial Item Description A-A-20097F - Hot Sauce

The following changes are made to subject document (including document changes dated August 12, 2013) for all current, pending, and future procurements until the document is formally revised or amended:

Delete “aroma” and replace with “odor” in sections 5.4.3 through 5.4.8.

Should additional information be required contact (215) 737-2961 or DSN 444-2961

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FOR DLA TROOP SUPPORT WEB POSTING

DSCP-FTSA

December 22, 2014

MEMORANDUM FOR: SEE DISTRIBUTION

SUBJECT: Document Change to Commercial Item Description A-A-20097F - Hot Sauce

Reference: DLA Document Changes to A-A-20097F, Hot Sauce - dated August 12, 2013.

The following change is made to subject document for all current, pending, and future procurements until the document is formally revised or amended:

Section 6.1, Table I, Type VII, change the pH range to 2.8 - 3.4.

Should additional information be required contact (215) 737-2961 or DSN 444-2961