

METRIC

A-A-20134B

August 1, 2001

SUPERSEDING

A-A-20134A

June 1, 1984

COMMERCIAL ITEM DESCRIPTION

BEANS, DRIED; PORK AND BEANS; AND BAKED BEANS; CANNED

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

1. **SCOPE.** This CID covers canned dried beans, pork and beans, and baked beans (canned dried beans) with or without meat or meat 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), class(es), style(s), and grade(s) required (Sec. 3.1).
- 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. **CLASSIFICATION.** The canned dried beans shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, classes, styles, and grades.

Type I - Canned dried beans

Class A - Pea Beans (Navy beans)

Class B - Pinto Beans

Class C - Great Northern Beans

Class D - Dark Red Kidney Beans

FSC 8915/8940

A-A-20134B

- Class E** - Light Red Kidney Beans
- Class F** - Blackeye peas
- Class G** - Baby Lima Beans (Butter beans)
- Class H** - Large Lima Beans (Butter beans)
- Class I** - Red Beans
- Class J** - Garbanzo Beans (Chick-peas)
- Class K** - Black Beans
- Class L** - Other

- Style 1** - In brine, meatless (may include other safe and suitable ingredients)
- Style 2** - In brine with bacon
- Style 3** - In brine with pork product
- Style 4** - In brine with meat or meat product
- Style 6** - In brine flavored with bacon 1/
- Style 7** - In brine flavored with pork 1/
- Style 8** - In brine flavored with meat 1/
- Style 9** - In tomato sauce, meatless
- Style 10** - In tomato sauce with bacon
- Style 11** - In tomato sauce with pork product
- Style 12** - In tomato sauce with meat or meat product
- Style 13** - Other

1/ Contains less than 2 percent cooked meat or less than 3 percent or more fresh meat

Type II - Canned Pork and Beans

- Style A** - In sweetened sauce
- Style B** - In tomato sauce

Type III - Canned Baked Beans

- Style A** - With brown sugar and bacon
- Style B** - With maple syrup and bacon
- Style C** - With molasses and bacon
- Style D** - With brown sugar, bacon, and onion
- Style E** - With pork, molasses, and brown sugar
- Style F** - With barbeque flavor
- Style G** - With mustard and honey
- Style H** - With brown sugar and molasses
- Style I** - Vegetarian with maple syrup
- Style J** - Vegetarian with brown sugar and spices

A-A-20134B

- Style K - Vegetarian with molasses
- Style L - Vegetarian in tomato sauce
- Style M - Flavored with bacon 1/
- Style N - Other

1/ Contains less than 2 percent cooked meat or less than 3 percent or more fresh meat

U.S. Grade A

U.S. Grade B

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

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

5. SALIENT CHARACTERISTICS.

5.1 Processing. The canned dried beans shall be processed in accordance with good manufacturing practice (21 CFR Part 110) and be commercially sterile ready-to-use.

5.2 Beans. The beans shall meet all applicable requirements for U.S. No. 1 grade product or better for the United States Standards for Beans.

5.3 Sauce. Tomato juice, puree, or paste used in tomato-based sauces shall comply with the requirements of U.S. Grade A of the applicable United States Standards for Grades. The sauce may also contain sweetening ingredients, salt, spices, starches and water. Sweetening ingredients are restricted to nutritive carbohydrate sweeteners.

5.4 Meat. Pork used in "Beans with Pork in Sauce," "Pork and Beans in Tomato Sauce," "Pork and Beans in or with Sauce," "Beans in Tomato Sauce with Pork," "Beans with Meat and Sauce," and "Beans with Bacon or Ham in Sauce" shall contain a minimum of 12 percent ham, bacon or pork based on the weight of the smoked or fresh meat at the time of formulation (9 CFR § 319.310). "Beans with Frankfurters in Sauce" and "Beans with Meatballs in Sauce" shall not contain less than 20 percent frankfurters or fresh meatballs at the time of formulation (9 CFR § 317.309).

A-A-20134B

5.5 Finished product. The finished product shall meet all applicable requirements of the appropriate United States Standards for Grades of Canned Dried Beans, Canned Pork and Beans, or Canned Baked Beans specified in the solicitation, contract, or purchase order.

5.6.1 Drained weight. Type I, canned dried beans, Style 1, in brine, meatless, shall have a drained weight not less than 50.0 percent nor more than 65.0 percent of the total net weight.

5.6.1.2 Drained weight determination. Place the canned dried beans in brine atop a 12 inch diameter U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve. Drain for 2 minutes at approximately a 20 degree angle. Determine drained weight by subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest whole percentage.

5.6.2 Washed drained weight. All other types and styles shall have a washed drained weight not less than 50.0 percent nor more than 65.0 percent of the total net weight.

5.6.2.1 Washed drained weight determination. To determine drained weight, the free liquid in the can shall be poured off and the pork and fat pieces shall be removed. The remaining bean content shall be poured into a flat-bottom container. A minimum of three times the can's volume of 20°C to 22°C (68°F to 72°F) water shall be added to the container so as to cover the contents. The contents and water shall be agitated so as to remove the sauce and separate the beans. The contents shall then be poured into a 12 inch diameter U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve without breaking the beans. Sieve area shall be such that the distributed product does not completely cover all the opening of the sieve. The sieve shall be tilted at approximately a 20 degree angle and allowed to drain for 2 minutes before determining drained weight subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest whole percentage.

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

7. REGULATORY REQUIREMENTS. For all styles that contain a meat food product with a minimum of 2 percent cooked meat or 3 percent or more fresh meat, the finished canned dried beans shall originate and be produced and processed in plants regularly operating under Meat and Poultry Inspection Regulations of the USDA. The meat food product used to make all styles shall be produced and processed in plants regularly operating under Meat and Poultry Inspection Regulations of the USDA. The delivered canned dried beans shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation,

A-A-20134B

packaging, labeling, storage, distribution, and sale of canned dried beans within the commercial marketplace. Delivered canned dried beans 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. **NOTE: When the manufacturing plant is under FSIS regulations, paragraphs 8.1.1 and 8.1.2 do not apply.**

8.1.1 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.)*

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 canned dried beans 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 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 the canned dried beans in accordance with PPB procedures which include selecting random samples of the packaged canned dried beans,

A-A-20134B

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 canned dried beans 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 the canned dried beans, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- 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 Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, 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 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.**

A-A-20134B

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 the United States Standards for Grades of Canned Dried Beans, the United States Standards for Grades of Canned Pork and Beans, and the United States Standards for Grades of Canned Baked Beans are available from: **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.**

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.**

MILITARY INTERESTS:**Military Coordinating Activity:**

Army - GL

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

A-A-20134B

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation, or marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.