

INCH-POUND

A-A-20200

December 30, 1994

## COMMERCIAL ITEM DESCRIPTION

### PIZZA SAUCE

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

#### 1. SCOPE

1.1 This Commercial Item Description (CID) covers pizza sauce, packed in commercially acceptable containers, suitable for use by the Federal Government.

#### 2. SALIENT CHARACTERISTICS

2.1 Processing. The pizza sauce shall be prepared in accordance with good commercial practice.

2.2 Ingredients. The sauce shall contain tomato products and spices, and may contain water, sweeteners, Romano or Parmesan cheese or both, salt, olive or vegetable oil, and natural flavorings, and other ingredients.

2.3 Finished product. The finished product shall possess a predominant tomato flavor and a well balanced spice flavor typical of pizza sauce. The color shall be a bright red-orange to red color typical of pizza sauce.

2.3.1 Appearance. The sauce shall possess a good finish and shall be smooth and uniform in appearance. There shall be no foreign color to the product.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, U.S. Army Natick Research, Development, and Engineering Center, ATTN: SATNC-WRE, Natick, MA 01760-5018.

FSC 8940

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

## **A-A-20200**

**2.3.2 Odor and flavor.** There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, sour, rancid, or moldy.

**2.3.3 Texture.** The sauce shall possess a fine to moderately coarse texture and mouthfeel.

**2.3.4 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

**2.3.5 Defects.** The sauce shall not be materially darkened or scorched. The sauce shall not have objectionable flavors or odors of any kind. The sauce shall be reasonably free from defects that materially detract from the appearance of the product.

**2.3.6 Net weight.** The net weight shall not be less than 106 ounces (48.08kg).

**2.3.7 Salt content.** The salt content of an individual can shall not be less than 0.50 or greater than 1.75 percent.

**2.3.8 Soluble solids content.** The soluble solids content of an individual can shall not be less than 11.5 or greater than 16.0 percent.

**2.3.9 pH level.** The pH level of an individual can shall have a range of 3.95 to 4.40.

**2.3.10 Acidity (citric acid) content.** The acidity content of an individual can shall not be less than 0.55 or greater than 1.20 percent.

**2.4 Can filling and sealing.** Each can shall be filled with product so as to conform to the finished product and analytical requirements.

**2.5 Thermoprocessing.** The sauce shall be thermally processed until commercially sterile.

**2.6 Analytical requirements.** Eight filled and sealed cans shall be selected at random from the lot regardless of lot size. Each sample shall be tested for salt, soluble solids, acidity (as citric acid), and pH level. The test results for soluble solids shall be reported to the nearest 0.1 percent, the salt and acidity (as citric acid) results to the nearest 0.01 percent, and the pH results to the nearest 0.01 value. Any result not conforming to the finished product requirements shall be cause for rejection of the lot. Analyses shall be made in accordance with the following methods of the Official Methods of Analysis of the AOAC:

A-A-20200

<u>Test</u>	<u>Method Number</u>
Salt	971.27, 935.47, or equivalent
pH level	981.12
Soluble solids	970.59
Acidity	925.53

### 3. REGULATORY REQUIREMENTS

3.1 The delivered pizza sauce shall conform with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the pizza sauce within the commercial marketplace. Delivered pizza sauce shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

### 4. QUALITY ASSURANCE PROVISIONS

4.1 Contractor's certification. The contractor shall certify and maintain substantiating evidence that the pizza sauce offered meets the salient characteristics of this CID, and that the pizza sauce conforms to the producer's own drawings, specifications, standards, and quality assurances practices, and is the same pizza sauce offered for sale in the commercial marketplace. The Government reserves the right to require proof of such conformance prior to the first delivery and thereafter as may be otherwise provided under the provisions of the contract.

4.2 Quality assurance. When the solicitation, contract, or purchase order, requires that the product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, shall be the certifying activity. The pizza sauce shall be examined or analyzed or both in accordance with applicable provisions in the CID, solicitation, contract, or purchase order, and when applicable, the United States Standards for Condition of Food Containers.

### 5. PACKAGING

5.1 Preservation, packing, labeling, and marking. Preservation, packing, labeling, and marking shall be as specified in the solicitation, contract, or purchase order.

### 6. NOTES

6.1 Sources of documents.

## **A-A-20200**

### **6.1.1 Source of information for nongovernmental document is as follows:**

Copies of the Official Methods of Analysis of the AOAC may be obtained from: **AOAC International, 2200 Wilson Boulevard, Suite 400, Arlington, VA 22201-3301.**

### **6.1.2 Source of information for governmental documents are as follows:**

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1-199. These documents 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) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service Bureau, Specifications Section, Suite 8100, 470 L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit request for copies of this CID to: **Standardization Documents Order Desk, Building 4, Section D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

#### **MILITARY INTERESTS:**

##### **Custodians**

Army - GL  
Navy - SA  
Air Force - 35

##### **Review Activities**

Army - MD, QM  
Navy - MC  
DLA - SS

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

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

#### **PREPARING ACTIVITY:**

Army - GL  
(Project 8940-0343)