

INCH-POUND

A-A-20257

July 8, 1997

COMMERCIAL ITEM DESCRIPTION

BEANS, REFRIED, CANNED OR DEHYDRATED

**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 refried beans, packed in commercially acceptable containers.

2. CLASSIFICATION.

2.1 The refried beans shall conform to the types and optional ingredients in the following list which shall be specified, as required, in the solicitation, contract, or purchase order.

Types and optional ingredients.

Type of pack I - Canned

Type of pack II - Dehydrated

Type of beans A - Smooth pinto beans

Type of beans B - With whole pinto beans

Type of beans C - Smooth black beans

Type of beans D - With whole black beans

Type of oils/lard 1 - Without oils(s)/lard

Type of oils/lard 2 - With vegetable oil (canned)

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

FSC 8940

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

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Type of oils/lard 3 - With corn oil

Type of oils/lard 4 - With lard

Optional ingredient a - Onion and/or garlic flavoring 1/

Optional ingredient b - Jalapeño peppers and natural or artificial flavor 1/

1/ When specified in the solicitation, contract, or purchase order.

3. SALIENT CHARACTERISTICS.

3.1 Raw ingredients: The quality of pinto or black beans used to make the refried beans shall be not less than U.S. No. 2 Grade. Splits may be used, but shall not exceed 20.0 percent.

3.1.1 Production:

3.1.1.1 Canned refried beans: The canned refried beans shall be produced in accordance with commercial procedures, using good manufacturing practices.

3.1.1.2 Dehydrated refried beans: The dehydrated cooked refried bean pellets shall be produced from destoned raw beans in accordance with acceptable commercial procedures, using good manufacturing practices.

3.1.1.2.1 Preparation: When prepared in accordance with the package directions (just add boiling water), one pound of dehydrated cooked refried beans will yield 3.1 pounds (1.40 kg) of ready-to-serve refried beans.

3.2 Other ingredients:

3.2.1 Vegetable oils: Vegetable oils used in processing canned refried beans shall be limited to vegetable oils that are polyunsaturated (coconut, palm, and palm kernel oils are not permitted).

3.2.2 Dehydrated refried beans: The dehydrated cooked refried beans are available without oil, with 100 percent corn oil, or with lard.

3.3 Prepared product: When prepared in accordance with manufacturer's directions, the prepared canned and dehydrated refried beans texture shall be: 1.) uniform typical smooth mashed beans or 2.) whole beans with a noticeable amount of whole beans and portions of beans; i.e., minimum 50 percent paste and 15-20 percent whole beans.

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3.3.1 Percent beans: The canned refried beans shall contain not less than 10 percent nor more than 33-1/3 percent of the pink bean class.

3.3.2 Flavor and odor (canned refried beans): The canned refried beans may be lightly seasoned and shall have a good flavor and odor typical of commercially acceptable refried beans. The refried beans shall be free from objectional or foreign flavors or odors; e.g., scorched, sour, bitter, etc.

3.3.3 Flavor and odor (dehydrated refried beans): The dehydrated cooked refried beans shall have a good color, flavor, and odor typical of authentic made-from-scratch refried beans. The refried beans shall be free from objectionable or foreign flavors or odors.

3.3.4 Color: Each type of finished product shall have characteristic color.

3.4 Foreign or objectional materials: There shall be no foreign material, except as noted below, such as, but not limited to, dirt, sand, stones, glass, wood, paint, metal, filth, insects, cereal grains, sclerotia, etc. The refried beans shall be practically free from product defects such as discolored beans, loose skins, and any other defects that materially detract from the appearance of the product.

The process will be documented to allow no more than one stone per 1,000,000 3-ounce (85.05 g) prepared servings.

3.5 Unprepared product:

3.5.1 Moisture: Unless otherwise specified in the solicitation, contract, or purchase order, the moisture content for all types of canned refried beans shall not be less than 70 percent. The moisture content for all types of dehydrated refried beans shall be not less than 5.0 percent and not more than 10.0 percent.

3.5.2 Oils and fats: Unless otherwise specified in the solicitation, contract, or purchase order, the oil or lard content for canned refried beans shall be less than 20.0 percent. The oil or lard content for dehydrated refried beans shall be less than 64 percent and less than 20 percent after rehydration.

3.5.3 Salt: Unless otherwise specified in the solicitation, contract, or purchase order, the salt content for canned refried beans shall be not more than 2.0 percent. The salt content for dehydrated refried beans shall be not more than 5.0 percent.

3.6 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, all types of refried beans shall be prepared and processed from the current year's pack.

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3.7 Analytical requirements: Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for refried beans are as stated in paragraph 3.5.1, paragraph 3.5.2, and paragraph 3.5.3 of this CID.

3.7.1 Analytical procedure: Three containers shall be selected at random.

3.7.2 Preparation of sample: The sample shall be prepared in accordance with the following Official Methods of Analysis of the AOAC International Method 945.68.

3.7.3 Analytical testing: When product is tested by the buyer, analysis shall be made in accordance with the following methods of the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Cholesterol (products with vegetable oil)	967.18
Moisture (canned product)	926.08
Moisture (dehydrated product)	927.05
Fat	922.06
Salt	935.47

3.7.4 Test results: The test results 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.

4. REGULATORY REQUIREMENTS.

4.1 The delivered refried beans shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the refried beans in the commercial marketplace. Delivered refried beans shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The refried beans provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same refried beans offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB),

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Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The refried beans shall be examined or analyzed or both in accordance with applicable provisions in the CID, solicitation, contract, or purchase order, and, and when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

If required, the final determination of the acceptability of product flavor and texture of the finished refried beans shall be made by the USDA Grader.

6. PACKAGING.

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

7. NOTES.

7.1 Purchasers shall specify:

- Type of pack, type of beans, and type of oils/lard desired.
- Optional ingredients desired.

7.2 Sources of documents.

7.2.1 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.

7.2.2 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) 512-1800.

Copies of the United States Standards for Beans are available from: **Federal Grain Inspection Service, Animal and Plant Health Inspection Service, Printing, Distribution, and Mail Section, Room G-110, Federal Building, Hyattsville, MD 20782.**

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Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

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

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing 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