

**METRIC**

**A-A-20257A**  
**December 23, 1998**  
**SUPERSEDING**  
**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, suitable for use by Federal, State, local governments, and other interested parties.

**2. CLASSIFICATION.**

2.1 The refried beans shall conform to the classes, type of beans, consistency, styles, and optional seasonings in the following list which shall be specified, as required, in the solicitation, contract, or purchase order.

**Class(es), type of bean(s), consistency(ies), style(s), and optional seasonings.**

Class I - Canned

Class II - Dehydrated

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 Programs, 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 beans A** - Pinto beans

**Type of beans B** - Black beans

**Type of beans C** - Pink beans

**Type of beans D** - Other

**Consistency 1** - Finished product is a smooth paste

**Consistency 2** - Finished product is a paste with whole and partial bean pieces

**Style a** - Without oils(s)/lard

**Style b** - With vegetable oil (canned)

**Style c** - With corn oil

**Style d** - With lard

**Style e** - Other

**Optional ingredient (i)** - Onion and/or garlic flavoring **1/**

**Optional ingredient (ii)** - Jalapeño peppers and natural or artificial flavor **1/**

**Optional ingredient (iii)** - Other **1/**

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

**3. SALIENT CHARACTERISTICS.**

**3.1 Raw ingredients:** The quality of pinto, black or pink beans used to make the refried beans shall be not less than U.S. No. 2 Grade. Exception, lots that fail account of splits only, which do not exceed 20 percent are acceptable.

**3.1.1 Production:**

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

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

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

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**3.1.1.3.1 Preparation:** When dehydrated refried beans are prepared in accordance with the package directions one pound of dehydrated cooked refried beans will yield 1.40 kg (3.1 pounds) 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). Purchaser may specified the use of lard in the solicitation, contract, or purchase order.

**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 either: 1. uniform typical smooth mashed beans or, 2. paste with a noticeable amount of whole beans and portions of beans; for example, minimum 50 percent paste and 15-20 percent whole beans, depending on the product type.

**3.3.1 Percent beans:** The canned refried beans for Types of beans A and B 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, such as scorched, sour, bitter, etc.

**3.3.3 Flavor and odor (dehydrated refried beans):** The dehydrated cooked refried beans shall have a good flavor and odor typical of commercially acceptable refried beans. The refried beans shall be free from objectionable or foreign flavors or odors, such as scorched, sour, bitter, etc.

**3.3.4 Color:** Each type of finished product shall have a characteristic color of the type of beans used.

**3.4 Foreign or objectionable materials:** The canned or dehydrated refried beans shall be free from foreign or objectionable material.

**3.5 Defects:** The refried beans shall be practically free from product defects that materially affect the appearance or edibility of the product.

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**3.6 Analytical requirements:** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for refried beans shall be as follows:

**3.6.1 Cholesterol (products with lard):** Unless otherwise specified in the solicitation, contract, or purchase order, the maximum allowable cholesterol for refried beans made with lard must be stated in mg/serving.

**3.6.2 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 prior to rehydration shall be not less than 5.0 percent and not more than 10.0 percent.

**3.6.3 Oils and fats:** Unless otherwise specified in the solicitation, contract, or purchase order, the oil or lard content for canned refried beans prior to rehydration 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.

**3.6.4 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. Prior to rehydration, the salt content for dehydrated refried beans shall be not more than 5.0 percent.

**3.6.5 Analytical procedure:** Three containers of refried beans shall be selected at random.

**3.6.6 Preparation of sample:** The sample shall be prepared in accordance with the Official Methods of Analysis of the AOAC International Method 945.68. Testing shall be performed on a specimen composited from the three samples.

**3.6.7 Analytical testing:** When specified in the solicitation, contract, or purchase order, analysis shall be made in accordance with or provide results comparable with the following methods of the Official Methods of Analysis of the AOAC International:

<b><u>Test</u></b>	<b><u>Method</u></b>
Cholesterol (products with lard)	967.18 or 970.51
Moisture (canned product)	926.08
Moisture (dehydrated product)	927.05
Fat <sup>1/</sup>	922.06
Salt	935.47

<sup>1/</sup> No fat test is required when a no fat added product (i.e., without oils/lard) is procured.

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**3.6.8 Test results:** The test results for moisture, fat, and salt shall be reported to the nearest 0.1 percent. Cholesterol shall be reported to the nearest mg per serving. 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, State, and local 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.** *Purchaser may specify 5.1 or 5.2.*

**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 purchaser reserves the right to require proof of such conformance.

**5.2 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), USDA 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, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

#### **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.

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## **7. NOTES.**

### **7.1 Purchasers shall specify:**

- Classes, type of beans, consistencies, and styles of refried beans required.
- Optional ingredients desired.
- When moisture, oils, fats, and salt contents are different than specified in the CID.
- When analytical testing is required.
- When lard may be used.
- Certification by PPB for refried beans.

### **7.2 USDA certification contact.**

For USDA certification, contact the Head, Food Quality Assurance Staff, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

### **7.3 Sources of documents.**

#### **7.3.1 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.

#### **7.3.2 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, 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) 512-512-1803 or on the Internet at: <http://www.nara.gov/fedreg>.

Copies of the United States Standards for Beans are available from: **Federal Grain Inspection Service, Animal and Plant Health Inspection Service, MSD-HSB, PDMS, Room 1A28, 4700 River Road, Riverdale, MD 20737,** or on the Internet at: <http://www.usda.gov/gispa>.

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

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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:****Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**Review Activities:**

Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

USDA - FV

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