

METRIC

A-A-20290

January 8, 1999

COMMERCIAL ITEM DESCRIPTION

BROCCOLI, FRESH CUT

**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 fresh cut broccoli, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. CLASSIFICATION.

2.1 The fresh cut broccoli shall conform to the styles in the following list which shall be specified in the solicitation, contract, or purchase order.

Styles.

- Style I - Florets Diameter: 2.54 to 6.99 cm (1 to 2-¾ inches) at the widest part of the crown with less than 5 percent over 6.99 cm (2-¾ inches) and a length of 2.54 to 3.81 cm (1 to 1-½ inches) with less than 10 percent of the florets having a length over 3.81 cm (1-½ inches).**
- Style II - Spears Diameter: 7.62 to 10.16 cm (3 to 4 inches) at the widest part of the crown and a length of not to exceed 11.43 cm (4-½ inches.)**
- Style III - Crowns (Purchaser may determine diameter and length.)**
- Style IV - Other**

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 8915

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

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3. SALIENT CHARACTERISTICS.

3.1 Raw ingredients: The fresh cut broccoli shall be prepared from U.S. Grade No. 2 or better for the U.S. Standards for Grades of Bunched Italian Sprouting Broccoli.

3.2 Preparation: The fresh cut broccoli shall be clean and wholesome. The fresh cut product shall be prepared by washing with potable water, sorting, trimming, and cutting in accordance with good commercial practice.

3.3 Finished product:

3.3.1 Flavor and odor: The cleaned cut broccoli of any style shall possess good normal characteristic flavor and odor. The finished broccoli shall be free from objectionable flavors and odors of any kind.

3.3.2 Color: The fresh cut broccoli shall possess good, bright, distinct green characteristic color. The tops of the head may show a slight purplish cast. The tops of the head shall be free from discoloration (such as, but not limited to, yellow, orange, or yellowish-orange that materially detracts from the appearance, or the edible or marketing quality of the fresh cut broccoli).

3.3.3 Texture: The fresh cut broccoli shall be fresh, crisp, and firm. Finished product shall not be tough, fibrous, or mushy. The fresh cut broccoli shall not be slimy.

3.3.4 Grit and silt: The fresh cut broccoli shall be practically free from grit and silt.

3.3.5 Defects: The finished product shall be free from defects such as, but not limited to; discoloration, insects, wilting, dirt, or other foreign material which detract from the appearance, or the edible or marketing quality of the finished product. In order to allow for variations incident to proper defect scoring and handling, the following tolerances are provided as specified: ten percent for defects, including not more than two percent for finished product affected by decay. Percentages shall be determined on the basis of count.

3.3.6 Sulfites: The fresh cut broccoli may be treated with antioxidants which are listed on the Food and Drug Administration's Substances Generally Recognized As Safe (21 CFR Part 184). However, the prepared fresh cut broccoli shall not be treated with sulfur dioxide or other sulfiting agents as prohibited under provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

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3.3.7 Temperature: The fresh cut broccoli shall be kept under refrigeration after processing. Unless otherwise recommended, preparation, storage, and delivery temperatures greater than 0°C (32°F) but not more than 3.3°C (38°F) are recommended.

3.3.8 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the fresh cut broccoli shall be not be prepared more than 24 hours prior to the required loading time for delivery. Recommended shelf life from time of processing shall not exceed 14 days.

4. REGULATORY REQUIREMENTS.

4.1 The delivered fresh cut broccoli 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 fresh cut broccoli within the commercial marketplace. Delivered fresh cut broccoli shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS. Purchaser shall specify 5.1 or 5.2.

5.1 Product conformance. The fresh cut broccoli 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 fresh cut broccoli 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 Fresh Products Branch (FPB), Fruit and Vegetable Programs, USDA, shall be the certifying activity and shall make the determination in accordance with applicable FPB procedures. The fresh cut broccoli shall be examined or analyzed or both in accordance with applicable provisions in this 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 Purchaser shall specify:

- The style(s) required.
- The diameter and length of broccoli crowns.
- Product conformance (5.1) or USDA certification (5.2) for fresh cut broccoli.

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 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: [http:// www.nara.gov/fedreg](http://www.nara.gov/fedreg).

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.**

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.**

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CIVIL AGENCY COORDINATING ACTIVITIES:

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HHS - NIH, IHS
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PREPARING ACTIVITY:

USDA - FV

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