

INCH-POUND

A-A-20293

JUNE 12, 1998

COMMERCIAL ITEM DESCRIPTION

CHERRIES, RED TART, DRIED

**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 dried red tart cherries, packed in commercially acceptable containers, suitable for use by Federal, State, and local governments and other interested parties.

2. CLASSIFICATION.

2.1 The dried red tart cherries shall conform to the type of pack(s) for the dried red tart cherries and shall be of the following, as specified in the solicitation, contract, or purchase order.

Type of pack.

Type of pack I - Individual servings (0.8 ounce to 1 ounce) [22.7 to 28.3 g] sealed pouches

Type of pack II - Multiple servings (1 pound to 2.5 pounds)[0.45 to 1.34 kg] sealed pouches

Type of pack III - 4 or 5 pound (1.8 kg or 2.3 kg) film lined box

Type of pack IV - 10 pound (4.54 kg) film lined box

Type of pack V - 25 pound (11.34 kg) film lined box

Type of pack VI - 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 Processing: The dried red tart cherries shall be prepared from wholesome U.S. Grade B or better red tart cherries, in accordance with good manufacturing practices. The dried red tart cherries may be infused with sugar or other sweeteners prior to drying.

3.2 Finished product: Prior to packing, the dried red tart cherries may be sprayed lightly with sunflower oil or other oil to prevent clumping. Except for color and pits, the dried red tart cherries shall be made from cherries that were U.S. Grade B or better, for stemmed and pitted style, based on the United States Standards for Grades of Frozen Red Tart Cherries. The finished dried red cherries shall be practically free of pits with a maximum of one pit per five pounds of dried fruit.

3.3 Appearance: The appearance of the dried red tart cherries shall be cherries that are intact, although some may have irregular shapes.

3.4 Flavor and odor: The dried red tart cherries shall have a distinct, characteristic tart cherry flavor and odor. There shall be no foreign odors or flavors, such as, but not limited to, stale, rancid, or moldy.

3.5 Color: The dried red tart cherries shall have a uniform characteristic bright red to dark red cherry color.

3.6 Additives or preservatives: No additives or preservatives other than sweeteners may be used in the processing of the product.

3.7 Shelf life: The manufacturer shall guarantee a minimum shelf life for dried red tart cherries of 12 months from date of delivery, provided the product is stored as directed by the manufacturer.

3.8 Analytical and microbiological requirements: Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and microbiological requirements for dried red tart cherries shall be as follows:

Water activity (a_w)	Less than 0.62
Oil	Less than 1 percent
Standard Plate Count	Less than 500 cfu (colony forming units)/gram
Yeast and Mold	Less than 250 cfu/gram

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Coliform	Less than 10 MPN (Most Probable Number)/gram
<i>E. coli</i>	Less than 3.0 MPN/gram

3.8.1 Analytical sample procedure: Use Processed Products Branch (PPB) sampling procedures.

3.8.2 Analytical and microbiological testing: Analytical and microbiological testing shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International and the Bacteriological Analytical Manual:

<u>Test</u>	<u>Method</u>
Moisture	934.06
a_w	978.18
Oil	1/
Standard Plate Count	980.31
Yeast and Mold	995.21
Coliform	992.30
<i>E. coli</i>	996.09

1/ Conduct test in accordance with U.S. Department of Agriculture, Agricultural Marketing Service, Science and Technology Programs, Midwestern Laboratory Method No. 74 "Oil Analysis of Dried Cherries."

3.8.3 Test results: The test results for moisture and a_w shall be reported to the nearest 0.001 percent, and oil shall be reported to the nearest 0.1 percent. The standard plate count shall be reported to the nearest 100 per gram, yeast and mold shall be reported to the nearest 50 per gram, coliform shall be reported to the nearest 1.0 per gram, *E. coli* shall be reported to the nearest 1.0 per gram. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered dried red tart cherries 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 dried red tart cherries in the commercial marketplace. Delivered dried red tart cherries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

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5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The dried red tart cherries 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 dried red tart cherries 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), Fruit and Vegetable Programs, 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 dried red tart cherries 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.

7. NOTES.

7.1 Purchasers shall specify:

- Pack size(s).
- When analytical testing is not required.

7.2 Sources of documents.

7.2.1 Source of information for nongovernmental document is as follows:

Copies of the Bacteriological Analytical Manual and the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

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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 Grades of Red Tart Pitted Cherries, Frozen, are available from: **Chief, Processed Products Branch, U.S. Department of Agriculture, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247.**

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.**

CIVIL AGENCY COORDINATING ACTIVITIES:

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