

METRIC

A-A-20299A

July 10, 2000

SUPERSEDING

A-A-20299

August 31, 1998

COMMERCIAL ITEM DESCRIPTION

FRUITS, OSMOTICALLY DRIED

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

1. SCOPE. This Commercial Item Description (CID) covers osmotically dried fruits, packed in commercially acceptable containers, suitable for use by Federal, State, local governments and other interested parties.

2. PROCUREMENT NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), style(s), flavor(s), varieties, and fortification(s) (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.4).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).

3. CLASSIFICATION. The osmotically dried fruits shall conform to the types, styles, flavors, varieties, and fortification in the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, flavors, varieties, and fortification(s).

Type I – Pitted red tart cherries

Style A – Whole

Style B – Other

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Type II – Pitted Sweet Cherries

Style A – Whole

Style B – Other

Type III – Apple Cubes

Flavor 1 – Plain

Flavor 2 – Passion fruit/cherry

Flavor 3 – Cherry/cinnamon

Flavor 4 – Mango

Flavor 5 – Other

Type IV – Whole Blueberries

Variety A – Cultivated

Variety B – Wild

Type V – Whole strawberries

Type VI – Sliced bananas

Type VII – Sliced cranberries

Type VIII – Diced Peaches

Type VIII – Other

Fortification

Fortification a - Not fortified

Fortification b - Fortified

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec.9).

5. SALIENT CHARACTERISTICS.

5.1 Ingredients. The frozen red tart cherries shall be U.S. Grade B or better for character and U.S. Grade A for pits for the U.S. Standards for Grades of Frozen Red Tart Pitted Cherries. The frozen sweet cherries shall be U.S. Grade B or better for character and U.S. Grade A for pits for the U.S. Standards for Grades of Frozen Sweet Cherries. The frozen blueberries, cranberries, and strawberries shall be U.S. Grade B or better for the appropriate frozen berries, except that strawberries shall be calyx free. The frozen apples shall be U.S. Grade C or better for the U.S. Standards for Grades of Frozen Apples. The frozen peaches shall be U.S. Grade B or better for the U.S. Standards for Grades of Frozen Peaches.

5.2 Processing. The osmotically dried fruits shall be manufactured in accordance with good manufacturing practices. Osmosis is the passage of a fluid (such as sugar water) through a semi-permeable membrane into a solution where its concentration is lower, thus equalizing the conditions on both sides of the membrane.

5.2.1 Osmotic drying. The osmotically dried fruits may be infused with sugar or other sweeteners as appropriate for the type of fruit. Flavors (including acids) may be used as appropriate.

5.2.2 Fortification. The fortification and levels of fortification shall be as specified in the solicitation, contract, or purchase order.

5.3 Finished product. Prior to packing, the osmotically dried fruits may be sprayed lightly with sunflower oil or other vegetable oil to prevent clumping.

5.3.1 Shape. The shape of the osmotically dried fruits shall be as follows: The pitted red tart and sweet cherries, blueberries, and strawberries shall be intact pieces of fruit which may be irregular shaped. The diced apples and diced peaches shall be small cubes and the bananas and cranberries shall be small slices.

5.3.2 Flavor and odor. The osmotically dried fruits shall have a distinct, characteristic flavor and odor for the appropriate Type and Flavor of osmotically dried fruit. There shall be no foreign odors or flavors, such as, but not limited to, stale, rancid, or moldy.

5.3.3 Color. The osmotically dried cherries shall have a uniform characteristic bright red to dark red cherry color. The osmotically dried plain apple cubes shall have a uniform color characteristic of the fruit, and flavored apple cubes shall have a color appropriate to the flavoring

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added to the apples. The osmotically dried blueberries, strawberries, bananas, peaches, and cranberries shall have a uniform color characteristic of the fruit.

5.3.4 Texture. The osmotically dried fruit shall have a soft or chewy texture as appropriate for the type of fruit.

5.4 Foreign material. The osmotically dried fruits shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The osmotically dried fruits shall be free from foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.5 Additives or preservatives. No additives, preservatives, other than sweeteners and fortification when applicable, may be used in the processing of the product.

6. ANALYTICAL REQUIREMENTS.

6.1 Chemical and microbiological tolerances. Unless otherwise specified in the solicitation, contract, or purchase order, analytical and microbiological requirements for the osmotically dried fruits shall comply with the following tolerances:

Water Activity	Shall not exceed 0.620
Aerobic (Standard) Plate Count	Less than 50,000 per gram in any sample
Yeast	Less than 100 Colony Forming Units (CFU) per gram
Mold	Less than 100 CFU per gram
<i>Coliform</i>	Less than 10 per gram using the MPN (Most Probable Number) technique
<i>E. coli</i>	Less than 10 per gram using the MPN technique
<i>Staph. aureus</i>	Less than 10 per gram using the MPN technique

Added Oil Requirements

<u>Fruit</u>	<u>Added Oil</u>
Red Tart Cherries	No greater than 2.0%
Sweet Cherries	No greater than 2.0%
Strawberries	No greater than 1.50%
Blueberries	No greater than 0.60%
Cranberries	No greater than 1.0%
Bananas	No greater than 1.50%
Peaches	No greater than 1.0%

6.2 Product Verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures are followed.

6.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.2.2 Composite sample. A portion of the sample units shall be used to make a 0.45 kg (1-pound) composite sample.

6.3 Preparation of sample. Product shall be prepared according to the following method: In an appropriately sized blender container, blend the sample to uniformity in a minimum of time.

6.4 Analytical testing. When specified in the solicitation, contract, or purchase order, analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below:

<u>Test</u>	<u>Method</u>
Water Activity	978.18
Standard Plate Count	980.31
Yeast and Mold	995.21
<i>Coliform</i>	992.30
<i>E. coli</i>	996.09
Staph. aureus	987.09
Oil Added	<u>1/</u>

1/ Conduct test in accordance with U.S. Department of Agriculture, Agricultural Marketing Service, Science and Technology Programs, Midwestern Laboratory "Oil Analysis of Dried Cherries."

6.5 Test results. The test results for water activity (a_w) shall be reported to the nearest 0.001. The test results for oil shall be reported to the nearest 0.1 percent. The total standard plate count shall be reported to the nearest 10 per gram. The test results for yeast and mold shall be reported to the nearest 50 CFU per gram. The test results for coliform shall be reported to the nearest 10 per gram. The test results for *E. coli* and Staph. aureus shall be reported to the nearest MPN. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

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7. MANUFACTURER'S PRODUCT ASSURANCE. The manufacturer shall certify that the osmotically dried fruits provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same prepared osmotically dried fruits offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered osmotically dried fruits shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of osmotically dried fruits within the commercial marketplace. Delivered osmotically dried fruits shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) shall be conducted by USDA, Agricultural Marketing Service (AMS), or other third party auditing service, within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment [21 CFR 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations], adhere to food safety requirements, and have in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

9.1.2 Plant survey. A plant survey shall be conducted by USDA, AMS, or other third party auditing service, within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with 21 CFR 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished osmotically dried fruit distributed meets or exceeds the requirements of this CID.

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9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the osmotically dried fruits in accordance with PPB procedures which include selecting random samples of the packaged osmotically dried fruit, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the osmotically dried fruit for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged osmotically dried fruit, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5.1, 5.3, 5.4).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.4). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA certification, contact the Branch Chief, PPB, Fruit and Vegetable Program, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: james.rodeheaver@usda.gov.

12.2 USDA laboratory contacts.

12.2.1 Analytical testing. For USDA analytical testing, contact the Branch Chief, Laboratory Operations Coordination Staff, S&TP, AMS, USDA, STOP 0271, 1400 Independence

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Avenue, SW, Washington, DC 20250-0271, telephone (202) 690-1351, or via E-mail: scott.lough@usda.gov.

12.2.2 Technical Information. For USDA technical information on analytical testing, contact the Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.

12.3 Sources of documents.

12.3.1 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 Fredrick Avenue, Suite 500, Gaithersburg, MD 20877. You may contact AOAC International on (301) 924-7077 or on the Internet at: www.aoac.org.

12.3.2 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, 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: www.nara.gov/fedreg.

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

Requests for copies of this CID should be sent to: Program Head, Food Quality Assurance Program, FVP, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: john.lund@usda.gov or on the Internet at: www.ams.usda.gov/fv/fvqual/htm.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Supply Center Philadelphia, ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092, FAX (215) 737-2963, or via E-mail: sagallagher@dla.dscpl.mil.

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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:**CIVIL AGENCY COORDINATING ACTIVITIES:****Military Coordinating Activity:**

Army - GL

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

Custodians

Army - GL
Navy - SA
Air Force - 35

PREPARING ACTIVITY:

USDA - FV

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

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