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METRIC

A-A-20299B
April 13, 2009
SUPERSEDING
A-A-20299A
July 10, 2000

COMMERCIAL ITEM DESCRIPTION

FRUITS, INFUSED AND DRIED

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description (CID) and replaces CID, A-A-20293, Cherries, Red, Tart, Dry.

1. SCOPE. This CID covers infused and dried fruits (dried fruits), packed in commercially acceptable containers, suitable for use by Federal, State, local governments and other interested parties; and as a component of operational rations.

2. PROCUREMENT NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), style(s), flavor(s), varieties, fortification(s), and class(es) (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.3).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The dried fruits shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, flavors, varieties, fortifications and classes.

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

Flavor 1 - Raspberry
Flavor 2 - Other

Type III - Apples
Style A - Sliced
Style B - Diced
Style C - Other

Flavor 1 - Plain
Flavor 2 - Passion fruit/cherry
Flavor 3 - Cherry/cinnamon
Flavor 4 - Mango
Flavor 5 - Raspberry
Flavor 6 - Cinnamon coated
Flavor 7 - Orange
Flavor 8 - Other

Type IV - Whole blueberries
Variety A - Cultivated
Variety B - Wild

Type V - Whole strawberries
Type VI - Sliced bananas

Type VII - Cranberries
Style A - Whole
Style B - Sliced
Style C - Diced

Flavor 1 - Plain
Flavor 2 - Cherry
Flavor 3 - Orange
Flavor 4 - Blueberry
Flavor 5 - Raspberry
Flavor 6 - Strawberry
Flavor 7 - Mixed berry
Flavor 8 - Other

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Type VIII - Peaches
Style A - Sliced
Style B - Diced

Type IX - Whole raisins
Variety A - Seedless
Variety B - Golden seedless

Type X - Whole red raspberries

Type XI - Apricots
Style A - Diced
Style B - Other

Type XII - Pineapples
Style A - Diced
Style B - Other

Type XIII - Mangos
Style A - Diced
Style B - Other

Type XIV - Papaya
Style A - Diced
Style B - Other

Type XV - Other

Fortification a - Not fortified
Fortification b - Fortified

Class (1) - No Sulfur dioxide (SO_2)
Class (2) - Processed with Sulfur dioxide (SO_2) **1/**

1/ Applicable to the following: Type III - Apples, Type VIII - Peaches, Type IX, Variety B - Golden seedless raisins, Type XI - Apricots, Type XII - Pineapples, Type XIII - Mangos, and Type XIV - Papaya.

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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 product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Ingredients.

5.1.1 Frozen fruit. The frozen red tart cherries shall be U.S. Grade B or better 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 the U.S. Standards for Grades of Frozen Sweet Cherries. The frozen blueberries, cranberries, strawberries, and raspberries 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. The frozen apricots shall be U.S. Grade B or better for the U.S. Standards for Grades of Frozen Apricots. The frozen pineapples shall be U.S. Grade B or better for the U.S. Standards for Grades of Frozen Pineapples.

5.1.2 Fresh fruit. Bananas, mangos, and papaya shall be mature fruit free from decay, discoloration, bruising, extraneous material, pit material, peels, and blemished areas. There shall be no evidence of freezing.

5.1.3 Raisins. The natural seedless raisins shall be U.S. Grade B or better for character according to the U.S. Standards for Grades of Processed Raisins.

5.2 Processing. The dried fruits shall be manufactured in accordance with good manufacturing practices. Infusion is a process whereby water migrates out of the fruit through a semi-permeable membrane and is replaced by solutes (such as sugar water).

5.2.1 Infusion. The dried fruits may be infused with sugar, invert sugar, or other sweeteners as appropriate for the type of fruit. Except for Type I, pitted red tart cherries, 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.

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

5.3.1 Shape. The shape of the dried fruits shall be as follows: The whole pitted red tart and sweet cherries, blueberries, strawberries, cranberries, raisins, and raspberries shall be intact pieces of fruit which may be irregular shaped. The sliced apples, bananas, cranberries, and peaches shall be small slices typical of the fruit specified. The diced apples and peaches shall be cubes typically varying in size from 0.95 to 1.25 cm (3/8 to ½ in). The diced cranberries shall be approximately 0.64 cm (1/4 in) cubes. The diced apricots, pineapples, mangos, and papaya shall be cubes typically varying in size from 0.95 to 1.9 cm (3/8 to ¾ in).

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

5.3.3 Color. The dried cherries and cranberries shall have a uniform characteristic bright red to dark red color. The dried plain apples shall have a uniform color characteristic of the fruit, and flavored apples shall have a color appropriate to the flavoring added to the apples. The dried blueberries, strawberries, bananas, peaches, raspberries, apricots, pineapples, mangos and papaya shall have a uniform color characteristic of the fruit. Variety A seedless raisins shall have a good typical color. Variety B golden seedless raisins shall have a yellow to gold to light amber color.

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

5.3.5 Pitted cherries. The finished dried tart and sweet cherries shall be practically free of pits with a maximum of one pit per five pounds of dried fruit.

5.4 Foreign material. The dried fruits shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The 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. Except for Class (2) - Sulfured dried fruits, no additives, preservatives, other than sweeteners and fortification when applicable, may be used in the processing of the product.

6. ANALYTICAL REQUIREMENTS.

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

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Test	Tolerance
Water Activity (a_w)	Shall not exceed 0.62
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
Coliform	Less than 10 CFU per gram or less than 3 MPN (Most Probable Number) per gram
E. coli	Less than 10 CFU per gram or less than 3 MPN per gram
Staph. Aureus	Less than 10 CFU per gram or less than 3 MPN per gram
Sulfites (Types III, VIII, IX - Variety B, XII, XIII, XIV)	Less than 1500 parts per million (ppm)
Sulfites (Type XI)	Less than 3,000 ppm

Added Oil Requirements

Fruit	Added Oil
Red Tart Cherries	No greater than 1.0%
Sweet Cherries	No greater than 1.0%
Strawberries	No greater than 1.5%
Blueberries	No greater than 0.6%
Cranberries	No greater than 1.0%
Bananas	No greater than 1.5%
Peaches	No greater than 1.0%
Raisins	No greater than 1.0%
Red raspberries	No greater than 1.0%
Apricots	No greater than 1.0%
Pineapples	No greater than 1.0%
Mangos	No greater than 1.0%
Papaya	No greater than 1.0%

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 0.45 kg (1 lb) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one packet/container and shall contain the appropriate number of packets/containers to yield a 0.45 kg (1 lb) sample when composited.

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6.3 Analytical and microbial 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:

Test	Method
Water Activity (a_w)	978.18
Standard Plate Count	966.23, 990.12
Yeast and Mold	995.21, 997.02
Coliform	992.30, 966.24, 991.14, 2000.15
E. coli	992.30, 966.24, 991.14, 2000.15
Staph. aureus	987.09, 2003.07
Oil Added	1/
Sulfites	990.31

1/ Conduct test in accordance with USDA, Agricultural Marketing Service (AMS), Science and Technology Programs (S&TP), Field Laboratory Services "Oil Analysis of Dried Cherries."

6.4 Test results. The test results for water activity (a_w) shall be reported to the nearest 0.01 value. 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, E. coli* and *Staph. aureus* shall be reported to the nearest 10 CFU per gram or to the nearest MPN per gram. The test results for sulfites shall be reported to the nearest ppm. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

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

8. REGULATORY REQUIREMENTS. The delivered 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 dried fruits within the commercial marketplace. Delivered dried fruits shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder. Delivered dried fruits shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

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.*

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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 another audit performed by a third party auditing service is required 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 in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has 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 another survey performed by a third party auditing service is required 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 dried fruit distributed meets or exceeds the requirements of this CID.

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 dried fruits in accordance with PPB procedures which include selecting random samples of the packaged 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 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.

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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 dried fruit, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). 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, FVB, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: terry.bane@ams.usda.gov.**

12.2 Analytical testing and 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: shirleyj.wright@ams.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, telephone (301) 924-7077. Internet address: www.aoac.org.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of: the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503 and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800, or on the Internet at: http://www.gpoaccess.gov/nara/index.html.**

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Copies of this CID and the United States Standards for Condition for Food Containers are available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: FQAStaff@ams.usda.gov or on the Internet at: http://www.ams.usda.gov/fv/fvqual.hmt.**

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-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963 or via E-mail: Sally.A.Gallagher@dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation And Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: http://assist.daps.dla.mil/quicksearch/.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

DLA - SS

(Project No. 8915-2007-001)

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