

METRIC

A-A-20317
June 24, 1999

COMMERCIAL ITEM DESCRIPTION

APPLESAUCE BLENDS, CANNED

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description.

1. SCOPE.

1.1 This Commercial Item Description (CID) covers canned applesauce blends, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. CLASSIFICATION.

2.1 The canned applesauce blends shall conform to the following types, flavors, and sizes specified in the solicitation, contract, or purchase order.

Types, flavors, and sizes.

Type I - Smooth

Type II - Chunky

Flavor A - Applesauce with apricots

Flavor B - Applesauce with bananas

Flavor C - Applesauce with blackberries and boysenberries

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Program Head, Food Quality Assurance Program (FQAP), Fruit and Vegetable Programs, Agricultural Marketing Service (AMS), USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, or FAX (202) 690-0102.

FSC 8915

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

A-A-20317

- Flavor D** - Applesauce with blueberry
- Flavor E** - Applesauce with cherry
- Flavor F** - Applesauce with cranberry
- Flavor G** - Applesauce with fruit punch
- Flavor H** - Applesauce with mango
- Flavor I** - Applesauce with mango and peach
- Flavor J** - Applesauce with mixed berries
- Flavor K** - Applesauce with orange mango
- Flavor L** - Applesauce with peach
- Flavor M** - Applesauce with pear
- Flavor N** - Applesauce with prune
- Flavor O** - Applesauce with blue raspberry
- Flavor P** - Applesauce with red raspberry
- Flavor Q** - Applesauce with strawberry
- Flavor R** - Applesauce with tropical blend (pineapple juice, passion fruit juice, and pineapple)
- Flavor S** - Applesauce with watermelon
- Flavor T** - Other

- Container size 1** - 113 grams (4 ounce) plastic cups
- Container size 2** - 680 grams (24 ounce) glass jar
- Container size 3** - 709 grams (25 ounce) glass or plastic containers
- Container size 4** - 1.361 kg (48 Ounces) glass or plastic bottle
- Container size 5** - 3.062 kg (108 ounces) No. 10 can
- Container size 6** - Other

3. SALIENT CHARACTERISTICS.

3.1 Processing: Processed using good manufacturing practices, the canned applesauce blends shall be prepared by using ninety five percent applesauce by blending apples such as York Imperial, Golden Delicious, Rome Beauty and other varieties that are properly matured, sound, fresh, and clean; and five percent combination of fruit, and /or fruit concentrates and fruit purees. The canned applesauce blends packed in cans, glass, or plastic containers shall be in hermetically sealed containers and shall be sufficiently processed by heat to assure adequate sterilization. The canned applesauce blends in plastic cups shall be processed utilizing commercially sterile processing procedures to ensure that the product is free of disease or spoilage causing organisms.

3.1.1 Ingredients: The canned applesauce blends shall contain sound mature apples, water, high fructose corn syrup, natural flavors from various fruits, ascorbic acid, juice, and juice concentrates appropriate for the type of applesauce blend.

3.1.2 Ascorbic acid: Ascorbic acid shall be of Food Chemicals Codex purity.

3.2 Finished product:

3.2.1 Flavor and odor: The canned applesauce blends shall possess the distinctive flavor and odor of the particular blend.

3.2.2 Color: The canned applesauce blends shall possess the bright characteristic color typical of the particular blend.

3.2.3 Defects: The product shall contain no coagulation of the pulp, shall be practically free of seed particles and rag, and shall contain no peel, or other extraneous plant material.

3.2.4 Foreign material: All ingredients shall be clean, sound, wholesome, and free from glass, dirt, insect parts, burnt, scorched, stale, sour, rancid, musty, and evidence of rodent or insect infestation.

3.2.5 Age requirement: The canned applesauce blends shall be not more than 60 days old prior to delivery.

3.3 Analytical requirements: The canned applesauce blends shall have the following analytical requirements.

3.3.1 Soluble solids: The soluble solids ($^{\circ}$ Brix) shall be between 18.0 $^{\circ}$ - 24.0 $^{\circ}$ Brix.

3.3.2 pH: Unless specified in the solicitation, contract, or purchase order, the pH shall range between 3.0 - 4.2.

3.3.3 Acidity: The minimum acid requirement for apples (malic acid) shall be 0.24 grams/100 mL.

3.3.4 Ascorbic acid: The canned applesauce blends shall be fortified with not less than 100 percent of the U.S. Referenced Daily Intake (60 mg) for vitamin C (Ascorbic acid) per 170.1 grams (6 fluid ounce) serving size.

3.3.5 Analytical procedure: When specified in the solicitation, contract, or purchaser order that the canned applesauce blend is to be tested, the sample unit shall be a 454 grams (1-pound) composite derived from the sample unit submitted from each lot for testing.

3.3.6 Preparation of sample: The sample shall be prepared in accordance with the following Official Methods of Analysis of the AOAC International, Method 965.31.

A-A-20317

3.3.7 Analytical testing: When specified in the solicitation, contract, or purchase order, analytical analyses shall be made in accordance with the Official Methods of Analysis of the AOAC International or other method as follows:

<u>Test</u>	<u>Method</u>
Soluble solids	932.12
pH	981.12
Malic acid	942.15
Ascorbic acid	Indophenol Photometric Method (Association of Vitamin Chemists, Incorporated [Loeffler Ponting Modification] Methods of Vitamin Assay - 3rd Edition)

3.3.8 Test results: The test results for soluble solids shall be reported to the nearest degree brix. The test results for pH shall be reported to the nearest 0.1 value. The test results for acidity (malic acid) and ascorbic acid shall be reported to the nearest 0.1 gram per 100 ml. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered canned applesauce blends 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 canned applesauce blends in the commercial marketplace. Delivered canned applesauce blends 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 shall specify 5.1 or 5.2.

5.1 Product conformance. The canned applesauce blends 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 canned applesauce blends 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 canned applesauce blends 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 canned applesauce blends shall be examined or analyzed, or both, in accordance with applicable provisions in the CID,

A-A-20317

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 Purchaser shall specify:

- The type(s), and container(s) of canned applesauce blends.
- When analytical testing is to be done.
- When analytical requirements are different than specified.
- Product conformance (5.1) or USDA certification (5.2).

7.2 USDA certification contact.

For USDA certification, contact the Branch Chief, PPB, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, or FAX (202) 690-1527.

7.3 Sources of documents.

7.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the Food Chemicals Codex may be obtained from: **National Academy Press, 2101 Constitution Avenue, NW, Washington, DC 20418.**

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.**

Copies of the Methods of Vitamin Assay may be obtained from: **Association of Vitamin Chemists, Incorporated, 3413 Commercial Avenue, Northbrook, IL 60062.**

A-A-20317

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, 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>.

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.**

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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PREPARING ACTIVITY:

USDA - FV

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