

METRIC

A-A-20328B

September 29, 2011

SUPERSEDING

A-A-20328A

August 29, 2006

COMMERCIAL ITEM DESCRIPTION

NUT BUTTERS AND NUT SPREADS

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

1. SCOPE. This CID covers nut butters and nut spreads, 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. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Style(s), class(es), texture(s), type(s), flavor(s), form(s), fortification(s), seasoning(s), and agricultural practice(s) of nut butters and nut spreads desired (Sec. 3).
- Finished product quality for peanut butter (Sec. 5.7.3.1 or 5.7.3.2).
- Finished product quality for peanut spread (Sec. 5.7.4.1 or 5.7.4.2).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.3) or USDA certification (Sec. 9.4).

2.2 Purchasers *may specify* the following:

- Food Defense Section 9.1: Food Defense System Survey (FDSS) (Sec. 9.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 9.1.2), or (Sec. 9.1.2 with 9.2.1).
- Manufacturer's quality assurance (Sec. 9.2 with 9.2.1) or (Sec. 9.2 with 9.2.2).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The nut butters and nut spreads shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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Styles, classes, textures, types, flavors, forms, fortifications, seasonings, and agricultural practices.

Style I - Peanut Butter

Class A - Regular

Texture 1 - Smooth

Texture 2 - Medium

Texture 3 - Chunky/crunchy

Type a - Stabilized

Type b - Non-stabilized

Class B - Reduced Fat

Texture 1 - Smooth

Type b - Non-stabilized

Style II - Peanut Spread

Class A - Regular

Texture 1 - Smooth

Type a - Stabilized

Flavor 1 - Plain

Flavor 2 - Chocolate

Flavor 3 - Other

Class B - Reduced Fat

Texture 1 - Smooth

Texture 3 - Chunky/crunchy

Type a - Stabilized

Style III - Almond Butter

Class A - Regular

Texture 1 - Smooth

Texture 3 - Chunky/crunchy

Type a - Stabilized

Type b - Non-stabilized

Flavor 1 - Plain

Flavor 2 - Chocolate

Flavor 3 - Honey

Flavor 4 - Maple

Flavor 5 - Other

Form (A) - Manufactured from dry roasted nuts

Form (B) - Manufactured from raw nuts

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Style IV - Cashew Butter

Class A - Regular

Texture 1 - Smooth

Texture 3 - Chunky/crunchy

Type a - Stabilized

Type b - Non-stabilized

Style V - Hazelnut Butter

Class A - Regular

Texture 1 - Smooth

Texture 3 - Chunky/crunchy

Type a - Stabilized

Type b - Non-stabilized

Flavor 1 - Plain

Flavor 2 - Chocolate

Flavor 3 - Other

Fortification 1 - Non-fortified

Fortification 2 - Fortified

Seasoning (a) - Salted

Seasoning (b) - Unsalted

Agricultural practices (1) - Conventional

Agricultural practices (2) - Organic

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.

A-A-20328B**5.1 Definitions.**

5.1.1 Stabilization. Stabilized nut butters and nut spreads may contain suitable added ingredients to prevent oil separation. Stabilized peanut butter shall be manufactured in accordance with 21 Code of Federal Regulations (CFR) § 164.150.

5.1.2 Style I, Class B, Reduced Fat Peanut Butter. The reduced fat peanut butter shall conform to the Standards of Identity for Peanut Butter, 21 CFR § 164.150; the Requirements for Foods Named by Use of a Nutrient Content Claim and a Standardized Term, 21 CFR § 130.10; and shall be reduced in fat by 25 percent or more in accordance with 21 CFR § 101.62.

5.1.3 Style II, Peanut Spread. The peanut spread shall conform to the Common or Usual Name Regulations for Peanut Spreads, 21 CFR § 102.23 where more than 10 percent of product consists of non peanut ingredients. The peanut spread shall be nutritionally equivalent to peanut butter. Class B, Reduced Fat Peanut Spread shall be reduced in fat by 25 percent or more as compared to peanut butter in accordance with 21 CFR § 101.13 and 21 CFR § 101.62.

5.2 Organic nut butters and nut spreads. When organic nut butters and nut spreads are specified in the solicitation, contract, or purchase order, the nuts shall be grown following organic agricultural practices and processed in accordance with the requirements of the National Organic Program (7 CFR Part 205). A certificate of organic operation shall be provided to verify that the product was produced and processed in accordance with the National Organic Program requirements. The use of “100 percent organic,” “organic,” and “made with organic (specified ingredients or food group(s))” shall comply with the product composition requirements as listed in 7 CFR § 205.301. Non-synthetic and synthetic substances allowed in organic handling are listed in 7 CFR § 205.605, National List of Allowed and Prohibited Substances.

5.3 Processing. All shelled raw nuts used in the manufacture of the nut butters and nut spreads shall be sampled by the Fresh Products Division (FPD), Fruit and Vegetable Programs (FV), Agricultural Marketing Service (AMS), USDA for aflatoxin testing. The shelled raw nuts shall be tested for aflatoxin by Science and Technology Programs (S&TP), AMS, USDA. Any result for aflatoxin other than negative shall be cause for rejection of the nuts. The USDA, AMS certificate indicating results of aflatoxin testing on the raw nuts shall be provided by the finished product supplier. The nut butters and nut spreads shall be prepared in accordance with current good manufacturing practices (21 CFR Part 110).

5.4 Food Security. The nut butters and nut spreads should be processed and transported in accordance to the Food and Drug Administration’s (FDA’s) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*. <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>. This guidance identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist

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actions. The implementation of enhanced food security preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients and postproduction finished product.

5.5 Ingredients.

5.5.1 Style I, Peanut Butter and Style II, Peanut Spread. The peanut butter and peanut spread shall be prepared by grinding shelled and roasted blanched or unblanched peanuts to which may be added seasoning ingredients such as salt, honey, sugar, high fructose corn syrup, molasses, monoglycerides, etc. Stabilizing ingredients used in peanut butter shall be per 21 CFR § 164.150. Style II, Class A, Flavor 2 Chocolate peanut spread may include ingredients such as, but not limited to, chocolate liquor, milk fat, cocoa butter, lecithin, vanilla, cornstarch, natural and artificial flavors.

5.5.2 Style III, Almond Butter. The almond butter shall contain a minimum of 90 percent almonds. The almond butter shall be prepared by grinding shelled, blanched or unblanched, raw or roasted almonds to which may be added ingredients such as salt, honey, evaporated cane syrup, corn maltodextrin, flax seed, wheat germ, cocoa powder, cocoa butter, vanilla, etc. The almond butter may contain stabilizing ingredients such as, but not limited to, palm or peanut oil.

5.5.3 Style IV, Cashew Butter. The cashew butter shall be prepared by grinding shelled, blanched, roasted cashews to which may be added salt. The cashew butter may contain stabilizing ingredients such as, but not limited to, safflower, sunflower, or peanut oil.

5.5.4 Style V, Hazelnut Butter. The hazelnut butter shall contain a minimum of 90 percent hazelnuts. The hazelnut butter shall contain blanched or unblanched roasted hazelnuts and may contain evaporated cane sugar, cocoa powder, cocoa butter, palm oil, vanilla, and salt.

5.6 Fortification. The levels of fortification shall be as specified in the solicitation, contract, or purchase order. The levels of fortification for the use of the term "fortified" in the labeling of these foods shall be in accordance with 21 CFR § 101.54(e).

5.7 Finished product quality.

5.7.1 Appearance. Type a, stabilized nut butters shall exhibit no noticeable oil separation. For Type b, non-stabilized nut butters no more than slight mixing shall be required to disperse any separated oil.

5.7.2 Consistency and texture. The nut butters and nut spreads shall spread easily and shall not be thin or more than slightly stiff. Texture 1, smooth nut butters and nut spreads shall have a very fine, very even texture with no perceptible grainy nut particles. Texture 2, medium nut butters and nut spreads shall have a definite grainy texture with perceptible nut particles approximating not more than 1/16 inch in any dimension. Texture 3, chunky/crunchy nut butters

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and nut spreads shall have a partially fine or partially grainy texture with a substantial amount of nut particles larger than 1/16 inch in any dimension.

5.7.3 Style I - Peanut Butter. *Purchaser shall specify 5.7.3.1 or 5.7.3.2.*

5.7.3.1 USDA certification. Peanut butter shall be graded and certified by AMS, USDA as U.S. Grade A in accordance with the United States Standards for Grades of Peanut Butter.

5.7.3.2 Manufacturer's certification. Peanut butter shall be equivalent in quality to U.S. Grade A of the United States Standards for Grades of Peanut Butter.

5.7.4 Style II - Peanut Spread. *Purchaser shall specify 5.7.4.1 or 5.7.4.2.*

5.7.4.1 USDA certification. Peanut spread, except for flavor 2 - chocolate, shall be equivalent in quality to U.S. Grade A Peanut Butter as specified in the United States Standards for Grades of Peanut Butter, except salt content of the peanut spread shall be as specified in paragraph 6.1 or as specified in the solicitation, contract, or purchase order.

5.7.4.2 Manufacturer's certification. Peanut spread, except for flavor 2 - chocolate, shall be equivalent in quality to U.S. Grade A Peanut Butter as specified in the United States Standards for Grades of Peanut Butter, except salt content of the peanut spread shall be as specified in paragraph 6.1 or as specified in the solicitation, contract, or purchase order.

5.7.4.3 Style II, Class A, Flavor 2, Chocolate. The chocolate peanut spread shall have no evidence of excessive heating or oiling off. The product shall have a freshly roasted and ground peanut odor and flavor with mild cocoa notes. The appearance shall be smooth, homogenous, medium brown color and have a slight surface sheen.

5.7.5 Style III - Almond Butter. Form (A) almond butter produced from dry roasted almonds shall have a dark tan to light brown color with a freshly roasted almond odor and flavor. Form (B) almond butter produced from raw almonds shall have a cream to light tan color with a sweet almond odor and flavor. Flavors 2, 3, and 4 shall have an odor, flavor, and color characteristic of the flavor specified.

5.7.6 Style IV - Cashew Butter. The cashew butter shall have a mellow odor and flavor of freshly roasted and ground cashews with a light brown to tan color.

5.7.7 Style V - Hazelnut Butter. The hazelnut butter shall have a sweet odor and flavor of freshly roasted and ground hazelnuts with a medium brown color. Flavor 2, chocolate hazelnut butter shall have a freshly roasted and ground hazelnut and cocoa odor and flavor. The hazelnut butter shall be a dark brown color.

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5.7.8 Aflatoxin. All USDA certified nut butters and nut spreads shall be tested by S&TP, AMS, USDA for aflatoxin. The aflatoxin content of the finished product shall not be greater than 15 parts per billion (ppb) as evidenced by an AMS, USDA certificate. When nut butters and nut spreads are certified by the manufacturer a Certificate of Analysis as verification of aflatoxin testing shall be provided by the manufacturer. The aflatoxin content of the finished product shall not be greater than 15 ppb.

5.8 Foreign material. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the finished product shall be as follows:

<u>Requirement</u>	<u>Tolerance</u>
Aflatoxin	Not more than 15 ppb
Salt <u>1/</u>	Not more than 1.6 percent
Standard plate count	Not more than 10,000 per g
Yeast and mold	Not more than 100 per g
<i>Salmonella</i>	Negative
<i>E. coli</i>	Negative

1/ Applicable only to Style II, Peanut Spread. Salt content of U.S. Grade A peanut butter shall not be less than 1.0 percent and not greater than 1.8 percent.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the finished product shall be sampled in accordance with USDA, AMS, FV, PPD procedures. Sample units shall be selected at random from the lot and individually tested for microbiological levels. Salt analysis and aflatoxin shall be tested using a composite sample.

6.3 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.

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<u>Test</u>	<u>Method</u>
Standard plate count	2008.10, 986.32, 988.18, or 990.12
Yeast and mold	997.02, 2002.11
<i>Salmonella</i>	991.13, 978.24, 996.08, 2000.15, 2004.03, 2003.09, 2001.09, 2001.08, or 2001.07
<i>E. coli</i>	2009.02, 2003.01, 2000.15, 996.24, 998.08, 991.14, or 992.30
Aflatoxin	990.33 or 991.31
Salt	950.52

6.4 Test results. The test results for aflatoxin shall be reported to the nearest 1 ppb. The test results for salt shall be reported to the nearest 0.1 percent. The test results for standard plate count and yeast and mold shall be reported to the nearest 10 CFU per g. The test results for *Salmonella* and *E. coli* shall be reported as positive or negative. 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 nut butters and nut spreads provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same nut butters and nut spreads offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered nut butters and nut spreads shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of nut butters and nut spreads within the commercial marketplace. Delivered nut butters and nut spreads shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act; the Fair Packaging and Labeling Act; and regulations promulgated thereunder. The nut butters and nut spreads shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.3 or 9.4; purchaser may specify 9.1 with 9.1.1, or 9.1 with 9.1.2, or 9.2 with 9.2.1, or 9.2 with 9.2.2.*

9.1 Food Defense. When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) shall be conducted by USDA, AMS, Processed Products Division (PPD). Food Defense requirements include a documented and operational food defense

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plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and postproduction finished product. The plan shall address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

9.1.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS, PPD. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS, FDSS verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 12.1. and 12.3.2.*

9.1.2 Food Defense Addendum to Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a Food Defense addendum shall be conducted by USDA, AMS, PPD auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS, FDSS verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 12.1. and 12.3.2.*

9.2 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.

9.2.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, 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 CFR 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.)* (Perform with Food Defense addendum when required).

9.2.2 Plant survey. A plant survey conducted by USDA, AMS, or other 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 Title 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

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9.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished nut butters and nut spreads distributed meets or exceeds the requirements of this CID.

9.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality, acceptability or both be determined, the PPD, FV, AMS, USDA, shall be the certifying program. PPD inspectors shall certify the quality and acceptability of the nut butters and nut spreads in accordance with agency procedures which include selecting random samples of the packaged nut butters and nut spreads, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPD score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPD inspectors will examine the nut butters and nut spreads 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 9.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged nut butters and nut spreads, 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, PPD inspection personnel shall select samples and submit them to the USDA, 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, Plant Survey, PSA, and FDSS. For USDA certification, Plant Survey, PSA, and FDSS contact the **Head, Inspection and Standardization Section, PPD, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: albert.hoover@ams.usda.gov or chere.shorter@ams.usda.gov.**

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Chief, Technical Service Staff, 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.**

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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 20877-2417, telephone (301) 924-7077, (800) 379-2622, or on the Internet at: <http://www.aoac.org>.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of: the National Organic Program are contained in 7 CFR Part 205, 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 979050, St. Louis, MO 63197-9000. 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.access.gpo.gov/nara>.**

Copies of FDA's Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocument/FoodDefenseandEmergencyResponse/ucm083075.htm>.**

Copies of the United States Standards for Grades of Peanut Butter are available from: **Director, PPD, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or on the Internet at: <http://www.ams.usda.gov/processedinspection>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Director, PPD, FV, 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/FQAS>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Defense Logistics Agency (DLA) Troop Support, ATTN: DLA-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092, FAX (215) 737-2963, or via E-mail: dscpsubsweb@dla.mil.**

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

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MILITARY INTERESTS: CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians

Army - GL
Navy - SA
Air Force - 35

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

PREPARING ACTIVITY:

Review Activities

Army - MD, QM
Navy - MC

DLA - SS

(Project No. 8930-2011-001)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.daps.dla.mil>.

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To file a complaint of discrimination, write to USDA, Assistant Secretary for Civil Rights, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, S.W., Stop 9410, Washington, D.C. 20250-9410, or call toll-free at (866) 632-9992 (English) or (800) 877-8339 (TDD) or (866) 377-8642 (English Federal-relay) or (800) 845-6136 (Spanish Federal-relay). USDA is an equal opportunity provider and employer.

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DSCP-FTSA

June 19, 2013

MEMORANDUM FOR: SEE DISTRIBUTION

SUBJECT: Commercial Item Description Changes to Correct Test Methods

The following changes are made to the Commercial Item Descriptions listed below for all current, pending, and future procurements until the documents are formally revised or amended:

A-A-20135D - Sugar, Refined, White and Sugar, Brown

Section 6.3, Methods for Sucrose, change "GS 1/2/3-1" to "GS 1/2/3/9-1"

Methods for Ash, Brown Sugar, change "GS 1/3/4/7/8-11" to "GS 1/3/4/7/8-13"

Methods for Ash, White Sugar, change "GS 2/3-17" to "GS 2/3/9-17"

Methods for Moisture, change "GS 2/1/3-15" to "GS 2/1/3/9-15"

A-A-20299B - Fruits, Infused and Dried

Section 6.3, Methods for *E. coli*, delete "2000.15"

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Section 6.3, Methods for *Salmonella*, delete "2000.15"

Methods for *E. coli*, delete "2003.01, 996.24, 2000.15" and add "966.24"

(215) 737-2961 or DSN 444-2961 may be contacted if additional information is required.