

METRIC

A-A-20348A
November 30, 2011
SUPERSEDING
A-A 20348
NOVEMBER 1, 2005

COMMERCIAL ITEM DESCRIPTION

FRUIT BUTTERS

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

1. SCOPE. This CID covers fruit butters, 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:

- Type(s) and flavor(s) of fruit butters required (Sec. 3).
- 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 fruit butters shall conform to the following list which shall be specified in the solicitation, contract or purchase order.

Types and flavors.

Type I - Regular

Type II - No Sugar Added (21 Code of Federal Regulations (CFR) §101.60(c)(2))

Flavor A - Apple

Flavor B - Apricot

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- Flavor C** - Grape
- Flavor D** - Peach
- Flavor E** - Pear
- Flavor F** - Plum
- Flavor G** - Prune
- Flavor H** - Quince

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 Standard of Identity. The fruit butters shall conform to the Standard of Identity for Fruit Butter, 21 CFR Part § 150.110.

5.2 Processing. The fruit butters shall be prepared in accordance with current good manufacturing practices (21 CFR Part 110).

5.3 Food Security. The fruit butters 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 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.

5.4 Ingredients. The fruit butters shall include a mixture of one or a permitted combination of the optional fruit ingredients specified in 21 CFR § 150.110 (b), and may include nutritive carbohydrate sweeteners, spices, flavoring (other than artificial flavoring), salt, acidifying agents, fruit juice or diluted fruit juice or concentrated fruit juice, preservatives, pectin, and antifoaming agents (except those derived from animal fats). Non-nutritive sweeteners (aspartame, saccharin,

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acesulfame-K, sucralose, stevia, etc.) are not permitted. Added flavoring shall represent the fruit in the fruit butter.

5.5 Finished product.

5.5.1 Appearance. The fruit butters shall have a glossy, uniform color characteristic of the type or types of fruit ingredients.

5.5.2 Odor and flavor. The fruit butters shall impart a sweet and fruity odor and flavor characteristic of the type of fruit or fruits used. The fruit butters shall have no foreign odors or flavors such as, but not limited to, stale, yeasty, burnt, musty, rancid, fermented, or moldy.

5.5.3 Texture. The fruit butters shall be thick, fine grained, smooth and easily spreadable.

5.5.4 U.S. Standards for Grade. Type I Regular, Flavor A - Apple shall be graded and certified by AMS, USDA as U.S. Grade A or U.S. Fancy in accordance with the United States Standards for Grades of Apple Butter.

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:

6.1.1 pH. The pH of the fruit butters shall not be less than 3.5 and not greater than 4.2.

6.1.2 Soluble solids. The soluble solids of the fruit butters shall not be less than 43.0° Brix.

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

<u>Test</u>	<u>Method</u>
Soluble solids	932.12
pH	981.12

6.3 Test results. The test results for pH shall be reported to the nearest 0.1 value and soluble solids results to the nearest 0.1° Brix. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the fruit butters provided shall meet the salient characteristics of this

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CID, conform to their own specifications, standards, and quality assurance practices, and be the same fruit butters offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

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

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, Agricultural Marketing Service (AMS), Processed Products Division (PPD). Food Defense requirements include a documented and operational food defense 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

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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 other 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 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. 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.)* (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 21 CFR, Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the fruit butters 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, Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPD inspectors shall certify the quality and acceptability of the fruit butters in accordance with PPD procedures which include: selecting random samples of the packaged fruit butters, 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 fruit butters 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 fruit butters, and compliance with requirements in the following areas:

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- 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, 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, Plant Survey, PSA, and FDSS contact. For USDA certification, Plant Survey, PSA, and FDSS contact the **Head, Inspection 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**

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 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.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

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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/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.

Copies of the United States Standards for Grades for processed fruits 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: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092, Fax (215) 737-2963, or via E-mail: dscpsubweb@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:

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. 8930-2011-002)

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