

**METRIC**

**A-A-20365**

**August 30, 2012**

## **COMMERCIAL ITEM DESCRIPTION**

### **FRUITS, FREEZE DRIED**

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

**1. SCOPE.** This CID covers freeze 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. PURCHASER NOTES.**

##### **2.1 Purchasers *shall specify* the following:**

- Type(s), style(s), varieties, and agricultural practice(s) of dried fruits 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 dried fruits shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types, styles, varieties, and agricultural practices.**

**Type I** - Strawberries  
**Style A** - Whole  
**Style B** - Sliced  
**Style C** - Diced

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**Type II** - Bananas

**Style B** - Sliced

**Style C** - Diced

**Type III** - Apples

**Style B** - Sliced

**Style C** - Diced

**Type IV** - Whole blueberries

**Variety 1** - Cultivated

**Variety 2** - Wild

**Type V** - Whole pitted tart cherries

**Type VI** - Cranberries

**Style A** - Whole

**Style B** - Sliced

**Style C** - Diced

**Type VII** - Whole red raspberries

**Type VIII** - Whole blackberries

**Type IX** - Pineapples

**Style C** - Diced

**Type X** - Mangos

**Style C** - Diced

**Type XI** - Bananas and strawberries

**Style C** - Diced

**Type XII** - Other

**Agricultural practices a** - Conventional

**Agricultural practices b** - Organic

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

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- 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 Processing.** The dried fruits shall be prepared in accordance with current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110).

### 5.2 Ingredients.

**5.2.1 Fresh fruits.** Fresh apples, strawberries, red tart cherries, blackberries, blueberries, cranberries, raspberries, mangos, and pineapples shall be U.S. No. 1 or better for the applicable U.S. Standards for Grades.

**5.2.2 Frozen fruits.** Frozen strawberries, blackberries, blueberries, cranberries, raspberries and pineapples shall be U.S. Grade B or better for the applicable U.S. Standards for Grades. Frozen apples shall be U.S. Grade B or better for color, defects, and character for the U.S. Standards for Grades of Frozen Apples. Frozen red tart cherries shall be U.S. Grade B or better for character and the U.S. Grade A for pits for the U.S. Standards for Grades of Frozen Red Tart Pitted Cherries. Frozen mangos shall be mature fruit free from decay, discoloration, bruising, extraneous material, pit material, peels, and blemished areas.

**5.3 Food security.** The dried fruits 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/Food/DefenseandEmergencyResponse/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 Organic freeze dried fruits.** When organic freeze dried fruits are specified in the solicitation, contract, or purchase order, the fruits 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.

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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.

**5.5 Finished product.** The dried fruits shall be free flowing prepared from clean, sound, ripened fruit.

**5.5.1 Shape.** The shape of the dried fruits shall be as follows: The whole pitted red tart cherries, blueberries, strawberries, cranberries, blackberries, and raspberries shall be intact pieces of fruit which may be irregular shaped. The sliced strawberries, apples, bananas, and cranberries, shall be small slices typical of the fruit specified. The diced strawberries, apples, bananas, and cranberries shall be 0.64 cm (1/4 in) cubes. The diced pineapples and mangos shall be 1.25 cm (1/2 in) cubes. Not more than 10 percent of the 0.64 cm (1/4 in) diced dried fruits shall pass through a U.S. Standard No. 8 sieve. Not more than 10 percent of the 1.25 cm (1/2 in) cubed dried fruit shall pass through a U.S. Standard No. 4 sieve.

**5.5.2 Flavor and odor.** The dried fruits shall have a fresh fruit flavor and odor typical for the Type specified. There shall be no foreign odors or flavors, such as, but not limited to, burnt, stale, rancid, or moldy.

**5.5.3 Color.** The dried strawberries shall have a red exterior color with visible seeds and a light to dark pink interior color. The dried bananas and dried apples shall have an off white color. The dried blueberries shall have a dark blue color. The cherries and cranberries shall have a red color. The raspberries shall have a red to reddish violet color. The blackberries shall have a dark purple color. The pineapples shall have a yellow color. The mangos shall have an orange color.

**5.5.4 Texture.** The dried fruits shall have a firm and crunchy texture.

**5.5.5 Type XI, Bananas and strawberries.** The banana and strawberry mixture shall be 84-86 percent freeze dried bananas and 14-16 percent freeze dried strawberries.

**5.6 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.

## **6. ANALYTICAL REQUIREMENTS.**

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

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<u>Test</u>	<u>Tolerance</u>
Moisture	Not more than 2.0 percent

**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 227 g (8 oz) 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 227 g (8 oz) sample when composited.

**6.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, analyses shall be made in accordance with the following method from the Official Methods of Analysis (OMA) of the AOAC International:

<u>Test</u>	<u>Method</u>
Moisture	934.06

**6.4 Test results.** The test results for moisture shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirement 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 production, transportation, receiving, processing, packaging, labeling, storage, distribution, and sale of dried fruits within the commercial marketplace. The delivered dried fruits 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 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 9.3 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 FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), 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

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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, FV, 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 PSA.** When required in the solicitation, contract, or purchase order, a Food Defense addendum shall be conducted by USDA, AMS, FV, 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 PSA.** A 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.)* (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*

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*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 finished dried fruits 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 dried fruits in accordance with agency procedures which include selecting random samples of the packaged freeze dried fruit, 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 dried fruits for conformance to the United States Standards for Condition of Food Containers (21 CFR Part 42) 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 dried fruits, 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, 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.** For USDA certification, Plant Survey, PSA, and FDSS contact the **Chief, Inspection and Standardization Branch, 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](mailto:albert.hoover@ams.usda.gov) or [chere.shorter@ams.usda.gov](mailto:chere.shorter@ams.usda.gov).**



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**12.2 Analytical testing and technical information contact.** For USDA technical information on analytical testing, contact the **Director, USDA, AMS, S&TP, Laboratory Division, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054, telephone (704) 867-3873, Fax (704) 853-2800, or via E-mail: [AMSLaboratoryDivision@ams.usda.gov](mailto:AMSLaboratoryDivision@ams.usda.gov).**

### **12.3 Sources of documents.**

#### **12.3.1 Source of information for nongovernmental document is as follows:**

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877-2417, telephone (301) 924-7077. Internet address: <http://www.aoac.org> for non-members and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.**

#### **12.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, 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. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

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 fresh fruits are available from: **Chief, Standardization and Training Branch, Fresh Products Division, FV, AMS, USDA, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (540) 361-1120, Fax (540) 361-1199 or via E-mail : [Carl.Newell@ams.usda.gov](mailto:Carl.Newell@ams.usda.gov).**

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>.**



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Copies of this CID and the United States Standards for Condition for Food Containers (7 CFR Part 42) 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](mailto:FQAStaff@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

Copies of this CID are also available online at: ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<https://assist.dla.mil/quicksearch>) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.

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**MILITARY INTERESTS:****Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**Review Activities**

Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

DLA - SS

(Project No. 8915-2011-001)

**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.dla.mil>.

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