

METRIC

A-A-20335A

May 7, 2007

SUPERSEDING

A-A-20335

November 20, 2000

COMMERCIAL ITEM DESCRIPTION

BARBECUE SAUCE

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

1. SCOPE. This CID covers barbecue sauce, 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:

- Flavor(s) and type(s) of barbecue sauce 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. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

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

Flavors and types.

- Flavor I** - Plain/regular
- Flavor II** - Honey
- Flavor III** - Hickory smoke
- Flavor IV** - Honey mustard

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Flavor V - Hickory and brown sugar

Flavor VI - Hot and spicy

Flavor VII - Other

Type A - With fruit purees added (ex: fig, date, plum, cranberry, etc.)

Type B - Without fruit purees added

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 Processing. The barbecue sauce shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The barbecue sauce may contain ingredients such as, but not limited to, high fructose corn syrup or other sweeteners, water, tomato concentrate (water and tomato paste) (tomato concentrates shall comply with the standard of identity in 21 CFR § 155.191), distilled vinegar, molasses, fruit purees, spices, salt, modified food starch, xanthan gum or guar gum, natural flavors, and other ingredients characteristic of each flavor. Type A barbecue sauce shall have a minimum of 20 percent fruit puree.

5.3 Finished product. The barbecue sauce shall be smooth and possess a consistency such that not more than a slight separation of free liquid occurs. The barbecue sauce may have small pieces of vegetable particulates, bacon bits, and spices.

5.3.1 Flavor and odor. The barbecue sauce shall have a spicy, smoky, sweet/sour tomato flavor and odor characteristic of the flavor specified. There shall be no foreign flavors or odors.

5.3.2 Appearance. The barbecue sauce shall be a deep reddish brown to dark brown and shall be smooth, glossy, moderately thick and may contain small pieces of vegetable particulates, bacon bits, and specks of spices.

5.4 Foreign material. All ingredients and finished product 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 barbecue sauce shall be as follows:

TABLE I. Analytical requirements (percent by weight)

Soluble solids	pH (maximum)	Titratable acidity (As acetic)	Salt
29.0 - 49.5	4.0	0.87 - 1.93	1.5 - 3.8

6.2 Product verification sampling. 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 226.8 grams (8 ounces) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one can/jar/envelope and shall contain the appropriate number of cans/jars/envelopes to yield a 226.8 gram sample when composited.

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the 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	970.59 or 932.14
pH	981.12
Titratable acidity (as acetic)	942.15 or 920.174
Salt	941.13

6.4 Test results. The test results for soluble solids and salt shall be reported to the nearest 0.1 percent. The test result for titratable acidity shall be reported to the nearest 0.01 percent. The test result for pH shall be reported to the nearest 0.1 value. 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 barbecue sauce provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same barbecue sauce offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered barbecue sauce shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of barbecue sauce within the commercial marketplace. Delivered barbecue sauce 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 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

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) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service and 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 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 Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished barbecue sauce 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 or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the barbecue sauce in accordance with

PPB procedures which include selecting random samples of the barbecue sauce, 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 barbecue sauce for conformance to the United States Standards of 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 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged barbecue sauce, 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 Programs (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, AMS certification, contact the **Branch Chief, PPB, FVP, 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@usda.gov**.

12.2 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, Room 306 Cotton Annex, 300 12th Street, SW, Washington, DC 20250-0272,** telephone (202) 690-0621, or via E-mail: **anita.okrend@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 Frederick Avenue, Suite 500, Gaithersburg, MD 20877,** telephone (301) 924-7077. Internet address: **<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, 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 (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of this CID, the United States Standards for Condition of Food Containers available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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:

CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians

Army - GL
Navy - SA
Air Force - 35

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

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS
(Project No. 8950-P130)

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 <http://assist.daps.dla.mil>.

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