

METRIC

A-A-20079D
September 11, 2015
SUPERSEDING
A-A-20079C
July 8, 2009

COMMERCIAL ITEM DESCRIPTION

PRESERVES (OR JAMS), FRUIT

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

1. SCOPE. This CID covers fruit preserves (or jams) packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties; and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), group(s), style(s), and finished product quality of fruit preserves (or jams) required (Sec. 3).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Agricultural practice(s) of fruit preserves (or jams) desired (Sec. 3).
- Food Defense (Sec. 9.1) and Manufacturer's Quality Assurance (Sec. 9.2). Purchaser may specify one of the following combinations: Sec. 9.1.1 with 9.2.1 or 9.1.2 with 9.2.2.
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The fruit preserves (or jams) must conform to the following list which must be specified in the solicitation, contract, or purchase order.

Types, groups, styles, agricultural practices and finished product quality.²

Type I - Fruit preserves (or jams) that are prepared from a single fruit (except apple) listed in Group I or Group II

¹ For USDA purchase specifications please visit the following websites: [Commodity Purchase Specifications for Agricultural Marketing Service \(AMS\)](#) and [Commodity Purchase Specifications for Farm Service Agency \(FSA\)](#).

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

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Type II - Fruit preserves (or jams) that are prepared from more than a single fruit listed in Group I or Group II

Type III - Fruit preserves (or jams) that are prepared from fruits not listed in Group I or Group II, use CODEX STAN 296³

GROUP I

Any one singly or in combination with not more than four of the following: ⁴

- | | |
|--|------------------------------------|
| A. Blackberry (other than dewberry) | K. Huckleberry |
| B. Black raspberry | L. Loganberry |
| C. Blueberry | M. Orange |
| D. Boysenberry | N. Pineapple |
| E. Cherry | O. Raspberry, red raspberry |
| F. Crabapple | P. Rhubarb |
| G. Dewberry (other than boysenberry, loganberry and youngberry) | Q. Strawberry |
| H. Elderberry | R. Tangerine |
| I. Grape | S. Tomato |
| J. Grapefruit | T. Yellow tomato |
| | U. Youngberry |

GROUP II

Any one singly or in combination with not more than four of the following fruits in Group I: ⁴

- | | |
|-------------------------------------|--|
| A. Apple (Type II only) | I. Nectarine |
| B. Apricot | J. Peach (clingstone and freestone) |
| C. Cranberry | K. Pear |
| D. Damson, damson plum | L. Plum (other than greengage plum and damson plum) |
| E. Fig | M. Quince |
| F. Gooseberry | N. Red currant, currant (other than black currant) |
| G. Greengage, greengage plum | |
| H. Guava | |

Style 1 - Regular (Must comply with 21 Code Federal Regulations (CFR) § 150.160)

Style 2 - Reduced sugar (Must comply with 21 CFR § 101.60, 21 CFR § 130.10)

Style 3 - Sugar free (Must comply with 21 CFR § 101.60, 21 CFR § 130.10)

Agricultural practice (A) - Conventional

Agricultural practice (B) - Organic

³ Type III fruit preserves (or jams) must be in accordance with CODEX STAN 296 http://www.codexalimentarius.net/web/index_en.jsp.

⁴ In accordance with the limits specified in the definitions and Standards of Identity for Preserves and Jams (21 CFR § 150.160).

Finished product quality a - U.S. Grade A (See Sec. 6.3.4.1)

Finished product quality b - Equivalent to U.S. Grade A (See Sec. 6.3.4.2)

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

- Processing guidelines (Sec. 5).
- Salient characteristics (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. PROCESSING GUIDELINES.

5.1 Processing. The fruit preserves (or jams) must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

5.2 Food defense. The fruit preserves (or jams) must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.⁵ 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 defense 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 post-production finished product.

5.3 Organic ingredients. When organic fruit preserves (or jams) are specified in the solicitation, contract, or purchase order, the fruit preserves (or jams) must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR § 101.4(a)) unless exempted by 21 CFR § 101.100.

⁵ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

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6.2 Sweetening ingredients.

6.2.1 Style 1, Regular. Sweetening ingredients may be any of those permitted in quantities permitted by the FDA Standards of Identity for Fruit Preserves and Jams (21 CFR § 150.160).

6.2.2 Style 2, Reduced sugar and Style 3, Sugar free. Fruit preserves (or jams) sweetened with nonnutritive sweeteners must comply with 21 CFR § 130.10, Requirements for foods named by use of a nutrient content claim and a standardized term. The nonnutritive sweeteners must be approved by the FDA for food use.

6.3 Finished product.

6.3.1 Consistency. The fruit preserves (or jams) fruit or fruit particles shall be dispersed uniformly throughout the product. The product shall have a tender gel or may have a very slight tendency to flow, except that a slightly less viscous consistency may be present when the fruit is in the form of whole or almost whole units.

6.3.2 Color. The fruit preserves (or jams) color shall be bright, practically uniform throughout, and characteristic of the variety or varieties of the fruit ingredients.

6.3.3 Flavor. The fruit preserves (or jams) shall possess a distinct flavor that is characteristic of the fruit or fruits.

6.3.4 Finished product quality.

6.3.4.1 USDA certification. When specified in the solicitation, contract, or purchase order that U.S. Grade A be provided, the fruit preserves (or jams) shall be graded and certified by Agricultural Marketing Service (AMS), USDA in accordance with the United States Standards for Grades of Fruit Preserves (or Jams).

6.3.4.2 Manufacturer's certification. When specified in the solicitation, contract, or purchase order that the fruit preserves (or jams) shall be equivalent in quality to U.S. Grade A of the United States Standards for Grades of Fruit Preserves (or Jams), the manufacturer shall provide a certificate as evidence of product conformance.

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

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the fruit preserves (or jams) provided meets the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same fruit preserves (or jams) offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered fruit preserves (or jams) must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the fruit preserves (or jams) in the commercial marketplace. Delivered fruit preserves (or jams) must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the fruit preserves (or jams), the fruit preserves (or jams) must comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act. When the fruit preserves (or jams) are used for the National School Lunch Program, the fruit preserves (or jams) must comply with all applicable provisions of the Child Nutrition (CN) Program.

9. QUALITY ASSURANCE PROVISIONS. Purchaser must specify 9.3 or 9.4. Purchaser may specify one of the following combinations: 9.1.1 with 9.2.1, or 9.1.2 with 9.2.2.

9.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) must be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), Specialty Crops Inspection (SCI) Division. 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 must 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 must be conducted by USDA, AMS, FV, SCI Division. 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*.

9.1.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, FV, SCI Division 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. The food defense section of the PSA verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.

9.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer must be required to provide evidence, by certificate,

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

9.2.2 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 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110), and verifies that the manufacturer has in place an internal quality assurance program.

9.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the fruit preserves (or jams) 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 and acceptability or both be determined, the SCI Division, FV, AMS, USDA, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the fruit preserves (or jams) in accordance with SCI Division procedures, which include selecting random samples of the fruit preserves (or jams), evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the fruit preserves (or jams) for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking must 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 must include evaluation of the quality and condition of samples of fruit preserves (or jams) and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Packaging requirements (Sec. 10 or *as specified in the solicitation, contract, or purchase order*).

12. REFERENCE NOTES.

12.1 USDA services.

12.1.1 USDA certification and Plant Survey. For a USDA certification and plant survey contact the **Associate Director, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240**, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@ams.usda.gov.

12.1.2 USDA FDSS and PSA. For a USDA FDSS and PSA contact the **Chief, Auditing Services Branch, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240**, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: fvaudits@ams.usda.gov.

12.2 Sources of documents.

12.2.1 Source of information for nongovernmental documents are as follows:

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877**, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.

Copies of the Codex Alimentarius standards may be downloaded free from: **Codex Alimentarius, U.S. Codex Office, Room 4861 South Building, Food Safety and Inspection Service, USDA, 1400 Independence Avenue, SW, Washington, D.C. 20250-3700**, telephone (202) 205-7760 or (202) 720-2057, Fax (202) 720-3157. Internet address: http://www.codexalimentarius.net/web/index_en.jsp.

12.2.2 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 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

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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 Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

Copies of the FDA Compliance Policy Guide Section 550.475 are available from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**

<http://www.fda.gov/ICECI/ComplianceManuals/CompliancePolicyGuidanceManual/ucm074533.htm>.

Copies of the United States Standards for Grades of Fruit Preserves (or jams) are available on the Internet at:

http://www.ams.usda.gov/sites/default/files/media/Canned_Fruit_Preserves_%28Jams%29_Standard%5B1%5D.pdf

Copies of this CID and the U.S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, FV, AMS, USDA, 1400 Independence Avenue, SW, STOP 0240, Washington, DC 20250, via E-mail: CIDS@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and**

<http://www.ams.usda.gov/publications/content/condition-food-container-manual>.

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

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: DLA-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or via E-mail: dscpsubswb@dlamil.**

MILITARY INTERESTS:**Custodians**

Army - GL
 Navy - SA
 Air Force - 35
 DLA - SS

Review Activities

Army - MD, QM
 Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
 HHS - FDA
 USDA - FV
 VA - OSS

PREPARING ACTIVITY:

DLA - SS

(Project No. 8930-2015-0002)

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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