

METRIC

A-A-20328A
August 29, 2006
SUPERSEDING
A-A-20328
December 18, 2000

COMMERCIAL ITEM DESCRIPTION

PEANUT BUTTER AND PEANUT SPREAD

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

1. SCOPE. This CID covers peanut butter and peanut spread, 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) and fortification(s) of peanut butter and peanut spread desired (Sec. 3).
- Finished product quality for peanut butter (Sec. 5.5.1.1 or 5.5.1.2).
- Finished product quality for peanut spread (Sec. 5.5.2.1 or 5.5.2.2).
- 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. 9.2) 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 peanut butter and peanut spread shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

A-A-20328A

Styles, classes, textures, types, flavors, and fortifications.

Style I - Peanut Butter

Class A - Regular

Texture 1 - Smooth

Texture 2 - Medium

Texture 3 - Chunky/crunchy

Type a - Stabilized

Type b - Non-stabilized

Fortification a - Non-fortified

Fortification b - Fortified

Class B - Reduced Fat

Texture 1 - Smooth

Type b - Non-stabilized

Fortification a - Non-fortified

Fortification b - Fortified

Style II - Peanut Spread

Class A - Regular

Texture 1 - Smooth

Type a - Stabilized

Flavor 1 - Plain

Flavor 2 - Chocolate

Flavor 3 - Other

Fortification a - Non-fortified

Fortification b - Fortified

Class B - Reduced Fat

Texture 1 - Smooth

Texture 2 - Chunky/crunchy

Type a - Stabilized

Fortification a - Non-fortified

Fortification b - Fortified

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 Definitions.

5.1.1 Stabilization. Stabilized peanut butter and peanut spread shall contain partially or fully hydrogenated vegetable oils (rapeseed, cottonseed or soybean oil), to prevent oil separation. Non-stabilized peanut butter is prepared without added ingredients to prevent oil separation.

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. Class B, Reduced Fat Peanut Spread shall be reduced in fat by 25 percent or more in accordance with 21 CFR § 101.62.

5.2 Processing. All shelled raw peanuts used in the manufacture of the peanut butter and peanut spread shall be sampled by the Fresh Products Branch, Fruit and Vegetable Programs (FVP), Agricultural Marketing Service (AMS), USDA for aflatoxin testing. The shelled raw peanuts 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 peanuts. The USDA, AMS certificate indicating results of aflatoxin testing on the raw peanuts shall be provided by the finished product supplier. The peanut butter and peanut spread shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

5.3 Ingredients. 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. Stabilized peanut butter shall contain partially or fully hydrogenated vegetable oil. Style I, Class B Reduced Fat peanut butter may contain maltodextrin. 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.

5.4 Fortification. The peanut butter and peanut spread may be fortified in accordance with 21 CFR § 101.54 (e). The fortification and levels of fortification, if required, shall be as specified in the solicitation, contract, or purchase order.

A-A-20328A

5.5 Finished product quality.

5.5.1 Peanut Butter. *Purchaser shall specify 5.5.1.1 or 5.5.1.2.*

5.5.1.1 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. The finished product 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.

5.5.1.2 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. The finished product shall be tested for aflatoxin. The aflatoxin content of the finished product shall not be greater than 15 ppb. The manufacturer shall provide a Certificate of Analysis as verification of aflatoxin testing.

5.5.2 Peanut Spread. *Purchaser shall specify 5.5.2.1 or 5.5.2.2.*

5.5.2.1 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 6.1.2 or as specified in the solicitation, contract, or purchase order. When peanut spread is inspected and certified by AMS, USDA the finished product shall be tested by S&TP, AMS, USDA for salt and aflatoxin. The aflatoxin content of the finished product shall not be greater than 15 ppb as evidenced by a USDA/AMS certificate.

5.5.2.2 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 6.1.2 or as specified in the solicitation, contract, or purchase order. The finished product shall be tested for aflatoxin. The aflatoxin content of the finished product shall not be greater than 15 ppb. The manufacturer shall provide a Certificate of Analysis as verification of aflatoxin testing.

5.5.2.3 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.

5.6 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:

6.1.1 Aflatoxin. The aflatoxin content of the peanut butter and peanut spread shall not be greater than 15 ppb.

6.1.2 Salt content. The salt content of the peanut spread shall not exceed 1.6 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, FVP, Processed Products Branch (PPB) procedures for salt analysis and aflatoxin testing.

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.

<u>Test</u>	<u>Method</u>
Aflatoxin	990.33 or 991.31
Salt	950.52

6.4 Test results. The test results for aflatoxin shall be reported as negative when the results are not greater than 15 ppb. The test results for salt shall be reported to the nearest 0.1 percent. 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 peanut butter and peanut spread provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same peanut butter and peanut spread offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered peanut butter and peanut spread shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of peanut butter and peanut spread within the commercial marketplace. Delivered peanut butter and peanut spread 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.*

A-A-20328A

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 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 peanut butter and peanut spread 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 and acceptability or both be determined, the PPB, FVP, AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the peanut butter and peanut spread in accordance with PPB procedures, which include selecting random samples of the packaged peanut butter and peanut spread, 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 peanut butter and peanut spread 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 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged peanut butter and peanut spread, 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, 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 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. For USDA technical information on analytical testing, contact the Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, 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 Fredrick 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: 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 on (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.

A-A-20328A

Copies of the United States Standards for Grades of Peanut Butter are available from: **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 or on the Internet at: www.ams.usda.gov/fv/ppb.html.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Program, FVP, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202)720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: 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, 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:

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- 2006-001)

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

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or part of an individual's income is derived from any public assistance program (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). To file a complaint of discrimination, write to USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, or call (800) 795-3272 (voice) or (202) 720-6382 (TDD). USDA is an equal opportunity provider and employer.