

**METRIC**

**A-A-20164E**

**July 12, 2019**

**SUPERSEDING**

**A-A-20164D**

**July 7, 2009**

## **COMMERCIAL ITEM DESCRIPTION**

### **NUTS, SHELLED, ROASTED**

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

**1. SCOPE.** This CID covers roasted shelled nuts, 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.**<sup>1</sup>

#### **2. PURCHASER NOTES.**

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

- Type(s), variety(ies), size(s), style(s), package type(s), package size(s), and agricultural practice(s) of roasted shelled nuts required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

##### **2.2 Purchasers *may specify* the following:**

- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

**3. CLASSIFICATION.** The roasted shelled nuts must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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<sup>1</sup> USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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**Types, varieties, sizes, styles, package types, package sizes, and agricultural practices.**<sup>2</sup>

**Type I** - Peanuts

**Variety A** - Virginia type or Runner type (blanched)

**Variety B** - Spanish type (unblanched)

**Type II** - Peanuts, Virginia type or Runner type, dry roasted

**Type III** - Cashews

**Size 1** - Whole

**Size 2** - Halves (splits)

**Type IV** - Cashews, dry roasted

**Size 1** - Whole

**Size 2** - Halves (splits)

**Type V** - Peanuts, Runner type, roasted, sweetened (unblanched)

**Type VI** - Almonds (unblanched)

**Type VII** - Other (*as specified by the purchaser*)

**Style a** - Salted

**Style b** - Unsalted<sup>3</sup>

**Style c** - Flavored<sup>4</sup>

**Package type 1** - Individual serving pouch

**Package size a** - 17.7 grams (g) (.63 ounce (oz))

**Package size b** - 28.4 g (1.0 oz)

**Package size c** - 42.5 g (1.5 oz)

**Package size d** - 56.7 g (2.0 oz)

**Package size e** - 63.8 g (2.3 oz)

**Package size f** - Other (*as specified by the purchaser*)

**Package type 2** - Multiple serving pouch

**Package size a** - 170 g (6.0 oz)

**Package size b** - 454 g (16.0 oz)

**Package size c** - 907 g (32.0 oz)

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

<sup>3</sup> No sodium chloride added during processing.

<sup>4</sup> Flavors such as BBQ, chili lime, hot and spicy, jalapeño, smoke, etc. shall be specified by purchaser.

**Package size d** - 1.81 kilograms (kg) (64.0 oz)

**Package size e** - Other (*as specified by the purchaser*)

**Package type 3** - Can

**Package size a** - 170 g (6.0 oz)

**Package size b** - 241 g (8.5 oz)

**Package size c** - 340 g (12.0 oz)

**Package size d** - 354 g (12.5 oz)

**Package size e** - 454 g (16.0 oz)

**Package size f** - 517 g (18.3 oz)

**Package size g** - Other (*as specified by the purchaser*)

**Package type 4** - Plastic/glass jar

**Package size a** - 227 g (8.0 oz)

**Package size b** - 241 g (8.5 oz)

**Package size c** - 248 g (8.75 oz)

**Package size d** - 292 g (10.3 oz)

**Package size e** - 340 g (12.0 oz)

**Package size f** - 397 g (14.0 oz)

**Package size g** - 425 g (15.0 oz)

**Package size h** - 454 g (16.0 oz)

**Package size i** - 462 g (16.3 oz)

**Package size j** - 567 g (20.0 oz)

**Package size k** - 978 g (34.5 oz)

**Package size l** - Other (*as specified by the purchaser*)

**Agricultural practices (1)** - Conventional

**Agricultural practices (2)** - Organic

**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).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

## 5. PROCESSING GUIDELINES.

**5.1 Processing.** The roasted shelled nuts must be processed in accordance with *Current Good Manufacturing Practice* (CGMP) (21 Code of Federal Regulation (CFR) Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

**5.2 Food defense.** The roasted shelled nuts must be processed and transported in accordance with 21 CFR Part 121, *Mitigation Strategies to Protect Food Against Intentional Adulteration*. This document 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 roasted shelled nuts are specified in the solicitation, contract, or purchase order, the organic roasted shelled nuts 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.

**5.4 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the roasted shelled nuts must be processed and packaged from current crop year stocks.

## 6. SALIENT CHARACTERISTICS.

**6.1 Labeling.** 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.

### 6.2 Ingredients.

#### 6.2.1 Raw nuts.

**6.2.1.1 Almonds.** The shelled almonds must be U.S. Select Sheller Run (or better) as specified in the U.S. Standards for Grades of Shelled Almonds.

**6.2.1.2 Cashews.** The cashew kernels must be of the “Extra” class of the United Nations Economic Commission for Europe (UNECE) Standard DDP-17.

**6.2.1.3 Peanuts.** The shelled raw peanuts must meet the quality requirements of Table I.

**TABLE I. Peanut quality requirements**

Type I, Variety A & Type II	Type I, Variety B	Type V
U.S. Medium Virginia, U.S. Extra Large Virginia <sup>5</sup> , Jumbo Grade <sup>6</sup> or U.S. No. 1 Runner <sup>7</sup>	U.S. No. 1 Spanish <sup>8</sup>	Jumbo Grade <sup>6</sup>

**6.2.2 Roasting oil.** Roasting oil must be refined vegetable oil. No coconut, palm, or palm kernel oil is allowed in the cooking process. The oil must be thoroughly refined, deodorized, and free from rancidity and objectionable flavor. In addition, the roasting oil must be stabilized with suitable antioxidants.

**6.2.3 Dressing oil.** Dressing oil must conform to the requirements for roasting oil and must be used only to the extent necessary with this type of product. Dressing oil must be treated with antioxidants.

**6.2.4 Salt.** If used, the salt must be of Food Chemicals Codex purity, white, refined sodium chloride with or without anticaking agents, free from extraneous matter, and may be treated with antioxidants. If nuts are oil roasted, granule size or type of salt must be dendritic or fine flake salt. If nuts are dry roasted, a flour salt or a pulverized salt, 85 percent of which must pass through a U.S. Standard No. 200 sieve, must be used. Iodized salt must not be used.

**6.2.5 Additional processing ingredients.** All additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by the Food & Drug Administration (FDA)’s regulations on food additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184). Cereal adjuncts must be food starch, modified starch, dextrin, and gum, which may be used as a binder or filler. In addition, the product may contain spices (including paprika), natural flavors, or yeast to produce a desirable finished product. For Type V shelled roasted sweetened peanuts, a coating containing honey, sugar and/or corn syrup must be applied after roasting.

<sup>5</sup> U.S. Standards for Grades of Shelled Virginia Type Peanuts.

<sup>6</sup> American Peanut Shellers Association’s Grades for Shelled Runner Peanuts.

<sup>7</sup> U.S. Standards for Grades of Shelled Runner Type Peanuts.

<sup>8</sup> U.S. Standards for Grades of Shelled Spanish Type Peanuts.

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**6.3 Aflatoxin testing.** All shelled raw peanuts used in the finished product must be sampled by the USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division licensed Federal or Federal-State inspectors for aflatoxin testing. The shelled raw peanuts must be tested for aflatoxin by the Science and Technology Program (S&TP), AMS, USDA and must not exceed 15 parts per billion (ppb).

**6.4 Count.** The shelled raw nuts must meet the count requirements of Table II.

**TABLE II. Count of shelled raw nuts**

Component	Type and Variety (if applicable)	Unit of Measure	Nuts (by count)	
			Min	Max
Almonds	Type VI	28.4 g (1.0 oz)	24	34
Cashew	Type III or IV	454 g (1.0 pound)	220	320
Peanuts, Virginia type	Type I, Variety A	28.4 g (1.0 oz)	28	32
Peanuts, Runner type	Type I, Variety A or V	28.4 g (1.0 oz)	36	42
Peanuts, Spanish type	Type I, Variety B	28.4 g (1.0 oz)	54	58
Peanuts, Runner type	Type II	28.4 g (1.0 oz)	38	42

**6.5 Sampling and examination of shelled raw nuts.** Sampling and examination of shelled raw nuts for conformance to the raw material and count requirements must be in accordance with USDA, AMS, SCP, SCI Division licensed Federal or Federal-State inspector procedures. Nonconformance to the raw material requirements or the count per pound/ounce will be cause for rejection of the lot.

**6.6 Finished product.**

**6.6.1 Flavor and odor.** The roasted shelled nuts must not contain bitter, musty, sour, rancid, stale, sprouty, or other undesirable flavors or odors.

**6.6.1.1 Style C, flavored cashews.** The flavored cashews must possess a fresh roasted cashew odor and flavor accompanied by the distinct flavor and odor specified (BBQ, hot and spicy, jalapeño, etc.).

**6.6.1.2 Type V, roasted sweetened peanuts.** The roasted sweetened peanuts must possess a fresh roasted peanut flavor and odor with a secondary sweet, slightly salty flavor.

**6.6.1.3 Type VI, Style C, flavored almonds.** The flavored almonds must possess a fresh roasted odor and flavor accompanied by the distinct flavor and odor specified (smoke, wasabi, jalapeño, etc.).

**6.6.2 Color and appearance.** The roasted shelled nuts must not show evidence of burnt nuts. If used, salt must be evenly distributed throughout the nuts, and the surface of the nuts must show no excessive caking of salt. The nuts must not be excessively coated with oil, and the blanched nuts must be bright.

**6.6.2.1 Type III and Type IV, Style C, flavored cashews.** The flavored cashews must have an evenly distributed coating of fine seasoning dust. The nuts must possess a fresh roasted cashew odor and flavor accompanied by the distinct flavor and odor specified (BBQ, hot and spicy, jalapeno, etc.).

**6.6.2.2 Type V, roasted sweetened peanuts.** The roasted sweetened peanuts must be a light to medium brown with an internal light brown color and the surfaces must be dry (not tacky) to the touch.

**6.6.2.3 Type VI, Style C, flavored almonds.** The flavored almonds must be whole, the cinnamon-brown skin intact with an evenly distributed coating of fine sea salt.

**6.6.3 Texture.** The roasted shelled nuts must have a firm, crisp bite and chew with a fresh nut texture. The roasted shelled nuts must not be excessively hard.

**6.6.4 Composition and finished product defects.** The finished roasted shelled nuts must comply with the requirements specified in Tables III and IV.

TABLE III. Composition of nuts<sup>9</sup>

<b>Product</b>	<b>Type, Variety and/or Style</b>	<b>Component</b>	<b>Percent (by weight) Not less than</b>	<b>Percent (by weight) Not more than</b>
Peanuts, Virginia type or Runner type roasted (blanched)	Type I, Variety A	Nuts	98.0	99.5
Peanuts, Virginia type or Runner type roasted (blanched)	Type I, Variety A	Salt (coating) (if specified)	0.5	2.0
Peanuts, Spanish type, roasted (unblanched)	Type I, Variety B	Nuts	98.0	99.5
Peanuts, Spanish type, roasted (unblanched)	Type I, Variety B	Salt (coating) (if specified)	0.5	2.0
Peanuts, Virginia type or Runner type, dry roasted	Type II	Nuts	95.0	97.5
Peanuts, Virginia type or Runner type, dry roasted	Type II	Cereal adjuncts	1.0	4.0
Peanuts, Virginia type or Runner type, dry roasted	Type II	Salt (coating) (if specified)	1.0	3.0
Cashews	Type III	Nuts	98.0	99.5
Cashews	Type III	Salt (coating) (if specified)	0.5	2.0
Cashews	Type III, Style C	Nuts	85.0	90.0
Cashews	Type III, Style C	Seasoning	3.5	6.0
Cashews	Type III, Style C	Oil	5.0	9.0
Cashews	Type III, Style C	Salt	0.5	2.0
Cashews, dry roasted	Type IV	Nuts	95.0	99.0

<sup>9</sup> Style b, Type I (peanuts), Style b, Type III (cashews), and Style b, Type VI (almonds) must consist of 100 percent peanuts, cashews, or almonds, respectively.

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<b>Product</b>	<b>Type, Variety and/or Style</b>	<b>Component</b>	<b>Percent (by weight) Not less than</b>	<b>Percent (by weight) Not more than</b>
Cashews, dry roasted	Type IV	Cereal adjuncts	0.5	4.0
Cashews, dry roasted	Type IV	Salt (coating) (if specified)	0.1	3.0
Peanuts, Runner type, roasted, sweetened (unblanched)	Type V	Nuts	98.0	99.5
Peanuts, Runner type, roasted, sweetened (unblanched)	Type V	Salt (coating)	0.5	1.5
Almonds (unblanched)	Type VI	Nuts	98.0	99.5
Almonds (unblanched)	Type VI	Salt (coating) (if specified)	0.5	2.0
Almonds, smoke flavored (unblanched)	Type VI, Style C	Nuts	98.0	99.5
Almonds, smoke flavored (unblanched)	Type VI, Style C	Salt (coating)	1.2	1.8

**TABLE IV. Finished product defects**

<b>Type</b>	<b>Splits<sup>10,11</sup></b> <b>Not more than</b>	<b>Small pieces<sup>11,12,13</sup></b> <b>Not more than</b>
Type I, Variety A	25.0	4.0
Type I, Variety B	5.0	4.0
Type II	25.0	4.0
Type III	25.0 <sup>14</sup>	10.0
Type IV	25.0 <sup>14</sup>	10.0
Type V	10.0	4.0
Type VI	10.0	4.0

**6.7 Sampling and examination of finished product.** Sampling and examination of roasted shelled nuts for conformance to the finished product requirements must be in accordance with USDA procedures.

**6.8 Aflatoxin testing.** All USDA certified roasted shelled nuts must be sampled by the USDA, AMS, SCP, SCI Division for aflatoxin testing. The roasted shelled nuts must be tested for aflatoxin by the S&TP, AMS, USDA. The aflatoxin content of the finished product must not be greater than 15 ppb. When roasted shelled nuts are certified by the manufacturer, a Certificate of Analysis as verification of aflatoxin testing will be provided by the manufacturer. The aflatoxin content of the finished product must not be greater than 15 ppb.

**6.9 Foreign material.** The shelled raw nuts used to produce the roasted shelled nuts that have Defect Action Levels must not exceed those tolerances specified in 21 CFR §110.110. All other ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, insects, insect pieces or rodent or insect infestation.

## **7. ANALYTICAL REQUIREMENTS.**

**7.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract or purchase order, the following analytical requirements for the roasted shelled nuts must conform to those in Table V:

<sup>10</sup> A split means the separated half of the kernel.

<sup>11</sup> Percent by weight.

<sup>12</sup> A small piece is defined as any piece one fourth or less of the kernel.

<sup>13</sup> Results will be reported to the nearest 0.1 percent.

<sup>14</sup> For Types III and IV, Size 2 cashew halves, split nuts are not to be classified as a defect.

**TABLE V. Analytical requirements**

<b>Test</b>	<b>Type</b>	<b>Style</b>	<b>Requirement</b>
Aflatoxin	---	---	Not greater than (NGT) 15 ppb
Salt	---	---	Reference Table III
Sodium	II	A	300 - 700 milligrams (mg) per 100 g
Sodium	III	C	300 - 700 mg per 100 g
Sodium	VI	C	300 - 700 mg per 100 g
Moisture	II	---	NGT 2.5 percent
Moisture	III	---	NGT 3.0 percent
Moisture	VI	---	NGT 3.0 percent

**7.2 Analytical verification.** Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

**7.3 USDA verification procedures.** When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

**7.3.1 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

**7.3.2 Analytical testing and reporting.** When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or as specified in Table VI. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

**TABLE VI. Analytical testing and reporting**

Test	Method	Reported as
Aflatoxin	998.03 or 991.31 <sup>15</sup>	Nearest 1 ppb
Salt	950.52	Nearest 0.1 percent
Sodium	985.35, 2011.14	Nearest mg per 100 g
Moisture	925.40	Nearest 0.1 percent

**8. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE.** The manufacturer/distributor must certify that the roasted shelled nuts provided meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same roasted shelled nuts offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**9. REGULATORY REQUIREMENTS.** The delivered roasted shelled nuts must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the roasted shelled nuts in the commercial marketplace. Delivered roasted shelled nuts must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the roasted shelled nuts, the roasted shelled nuts must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order. When the roasted shelled nuts are used for the National School Lunch Program, the roasted shelled nuts must comply with all applicable provisions of the Child Nutrition (CN) Program. When a CN label is specified, the label must be approved in its final format by the AMS.

**10. QUALITY ASSURANCE PROVISIONS.** *Purchaser must specify 10.3, or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

**10.1 Food defense.** When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) must be conducted by USDA, AMS, SCP, 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-

<sup>15</sup> The 991.31 HPLC method must be used when the contract requires that aflatoxin levels must not exceed 2 ppb.

production raw materials and other ingredients and post-production 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.

**10.1.1 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

**10.1.2 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, SCP, 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

**10.2 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer will 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 the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**10.2.1 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. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

**10.2.2 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. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order as applicable to the

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production facility, and verifies that the manufacturer has in place an internal quality assurance program.

**10.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the roasted shelled nuts delivered meet or exceed the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the roasted shelled nuts meet the analytical requirements specified in Sec. 7 of this CID.

**10.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the roasted shelled nuts in accordance with SCI Division procedures, which include selecting random samples of the roasted shelled nuts, evaluating the samples for conformance with the salient characteristics and analytical requirements 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 roasted shelled nuts for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

**11. PACKAGING.** Preservation, packaging, packing, labeling, and case marking must be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**12. USDA INSPECTION NOTES.** When Sec. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of roasted shelled nuts and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, AMS, S&TP laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

### 13. REFERENCE NOTES.

#### 13.1 USDA services.

**13.1.1 USDA certification.** For USDA certification contact: **Associate Director, Inspection Operations, SCI Division, SCP, 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@usda.gov](mailto:Nathaniel.Taylor@usda.gov).**

**13.1.2 USDA FDSS, plant survey, and PSA.** For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: [SCAudits@usda.gov](mailto:SCAudits@usda.gov).**

**13.1.3 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: [KerryR.Smith@usda.gov](mailto:KerryR.Smith@usda.gov).**

#### 13.2 Sources of documents.

##### 13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

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 UNECE Standard DDP-17 may be obtained from: **UN Economic Commission for Europe Information Service, Palais des Nations, CH-1211 Geneva 10, Switzerland or via E-mail: [unece\\_info@un.org](mailto:unece_info@un.org) or on the Internet at: <https://www.unece.org/unece/search?q=Standard+DDP-17&op=Search>**

##### 13.2.2 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 National Organic Program are contained in 7 CFR Part 205, the Fair Packaging

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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 U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be obtained from: **USDA, AMS, SCP, SCI Division, 831 Mitten Road, Room 200, Burlingame, CA 94010, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: [depot@usda.gov](mailto:depot@usda.gov) or on the Internet at: <http://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

Questions and comments on the U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be directed to: **USDA, AMS, SCP, SCI Division, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406-1016 or on the Internet at: <http://www.ams.usda.gov/grades-standards>.**

Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: [CIDS@usda.gov](mailto:CIDS@usda.gov) or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<https://quicksearch.dla.mil>).**

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

**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITY:**

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

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8925-2017-001)

**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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