

METRIC

A-A-20119D

September 7, 2011

SUPERSEDING

A-A-20119C

February 11, 1999

COMMERCIAL ITEM DESCRIPTION

MANDARIN ORANGES, CANNED

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

1. SCOPE. This CID covers canned mandarin oranges, packed in commercially acceptable containers, suitable for use by the Federal, State, local governments and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), size(s), packing media, flavor(s), designation(s), packaging(s), material(s), and agricultural practice(s) of canned mandarin oranges 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 canned mandarin oranges shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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Types, sizes, packing media, flavors, designations, packagings, materials, and agricultural practices.

- Type I** - Whole
- Type II** - Broken
- Type III** - Twin
- Type IV** - Other

- Size A** - Large - 20 or fewer whole segments per 100 g (3.527 oz) of drained fruit.
- Size B** - Medium - 21 to 35 whole segments per 100 g (3.527 oz) of drained fruit.
- Size C** - Small - 36 or more whole segments per 100 g (3.527 oz) of drained fruit.
- Size D** - Mixed - A mixture of two or more sizes.
- Size E** - Other

- Packing media 1** - Water
- Packing media 2** - Juice (100 percent)
- Packing media 3** - Citrus juice (Mandarin orange juice and/or other citrus juice)
- Packing media 4** - Mixed citrus juices (Two or more citrus juices, including mandarin orange juice)
- Packing media 5** - Water and citrus juice(s) (Water and mandarin orange juice or water and any other citrus juice)
- Packing media 6** - Syrup 1/
- Packing media 7** - Gel
 - Flavor a** - Orange
 - Flavor b** - Other
- Packing media 8** - Other

1/ Prepared with any of the following sweeteners: sucrose, invert sugar syrup, dextrose, fructose, fructose syrup, dried glucose syrup, glucose syrup, invert sugar, or artificial sugars.

- Designation i** - Heavy syrup (not less than 18° Brix)
- Designation ii** - Heavily sweetened (name of fruit) juice (not less than 18° Brix)
- Designation iii** - Light syrup (not less than 16° but no more than 18° Brix)
- Designation iv** - Lightly sweetened (name of fruit) juice (not less than 16° but no more than 18° Brix)
- Designation v** - Lightly sweetened water (not less than 12° but no more than 16° Brix)
- Designation vi** - No sugar added
- Designation vii** - Sweetened with non-nutritive sweetener
- Designation viii** - Other

- Packaging (a)** - Cans

Packaging (b) - Aseptic container

Packaging (c) - Jar

Material i - Plastic

Material ii - Glass

Material iii - Other

Packaging (d) - Other

Agricultural process a - Conventional

Agricultural process b - Organic (100 percent)

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 Whole. Not less than 75 percent of original segment. A segment which is split in one place only and is not prone to disintegrate shall be considered whole, but parts of a segment joined by a "thread", or by membrane only shall not be considered "whole".

5.1.2 Broken. Not less than 50 percent of original segment but large enough to remain on a screen having 8 mm² openings formed by wire of 2 mm diameter.

5.1.3 Twin. See definition for whole except two or three segments joined together, which have not been separated during process.

5.2 Processing. The canned mandarin oranges shall be prepared in accordance with current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110).

5.3 Food Security. The canned mandarin oranges 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/Foo>

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[dDefenseandEmergencyResponse/ucm083075.htm](#). This guidance identifies the kinds of preventive measures operators of food establishments 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 Mandarin oranges. The canned mandarin oranges used shall be prepared from sound, mature oranges of the variety *Citrus reticulata* Blanco, including all the suitable commercial varieties for canning, and packed in water or other suitable packing medium. The fruit shall be properly washed and peeled, and the membrane, seeds, and core and fiber strands originating from the albedo or core, shall have been substantially removed from the sections. To prevent spoilage, the product shall be processed by heat, in an appropriate manner, before or after being hermetically sealed in a container.

5.5 Organic canned mandarin oranges. When organic canned mandarin oranges are specified in the solicitation, contract, or purchase order, the produce 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. The use of "100% 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.

5.6 Finished product.

5.6.1 Color. The color of the segments shall be typical of the fruit which has been properly prepared and properly processed. The liquid packing medium shall be reasonably clear with the exception of packing media 7, gel.

5.6.2 Flavor and odor. The product shall have a normal flavor and odor, free from any objectionable foreign flavors or odors.

5.6.3 Texture. The texture shall be reasonably firm and characteristic for the product. The product shall be free from dry cells or fibrous portions affecting the appearance or edibility of the product. Whole segments shall be practically free from signs of disintegration.

5.6.4 Uniformity. Based on size requirements, 95 percent of whole segments shall be uniform in size, with the weight of the largest unit being no more than twice the weight of the smallest unit.

5.6.5 Defects. The product shall be reasonably free from defects within the limits specified by the Codex Alimentarius Standard for Certain Canned Citrus Fruits.

5.6.6 Drained weight. The drained weight shall be not less than 56 percent of the liquid capacity of the can. The container shall be filled with not less than 90 percent (minus any necessary head space according to good manufacturing practices) of the liquid capacity of the container.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the canned mandarin oranges shall be as follows.

<u>Test</u>	<u>Tolerance</u>
Yeast and mold	Less than 10 colony forming units (CFU) per g
Soluble solids	Shall not exceed designation specified by purchaser

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 container and shall contain the appropriate number of 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 in accordance with the following methods from the Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method</u>
Yeast and mold	997.02
Soluble solids	932.12

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6.4 Test results. The test results for soluble solids shall be measured to the nearest 1° Brix. The test results for yeast and mold shall be reported to the nearest CFU per g. Any result not conforming to the analytical testing shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the canned mandarin oranges provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same canned mandarin oranges offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered canned mandarin oranges shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of canned mandarin oranges within the commercial marketplace. Delivered canned mandarin oranges 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 9.3 or 9.4; purchaser may specify 9.1 with 9.1.1, 9.1 with 9.1.2, or 9.1 with 9.2.2, or 9.1.2 with 9.2.1, 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, USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable (FV), Processed Products Division (PPD) will conduct an assessment of a facility's compliance with Food Defense requirements. 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 post-production 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 Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a Food Defense addendum to a PSA audit 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 Plant systems audit (PSA). A PSA conducted by USDA, AMS or other 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 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. 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.)* (Perform with Food Defense addendum when required.)

9.2.2 Plant survey. A plant survey shall be conducted by USDA, AMS, or other third party auditing service and 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 21 CFR 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 canned mandarin oranges 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 PPD, FV, AMS, USDA, shall be the certifying program. PPD inspectors shall certify the quality and acceptability of the canned mandarin oranges in accordance with PPD procedures which include selecting random samples of the packaged canned mandarin oranges, 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

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solicitation, contract, or purchase order, PPD inspectors will examine the canned mandarin oranges 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 9.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged canned mandarin oranges, 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 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 PPD certification, Plant Survey, PSA, and FDSS. For PPD certification, Plant Survey, PSA, and FDSS contact the **Director, 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: Terry.Bane@ams.usda.gov.**

12.2 Analytical testing and technical information contact. For USDA, AMS technical information on analytical testing, contact the **Chief, Technical Service Staff, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: shirleyj.wright@ams.usda.gov.**

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents are 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 or on the Internet at: <http://www.aoac.org>.**

Copies of the Codex Alimentarius Standard for *Certain Canned Citrus Fruits Codex Stan 254-2007* may be downloaded free from: **Codex Alimentarius, via the Internet. Internet address: http://www.codexalimentarius.net/web/index_en.jsp.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of: 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 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of 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 this CID, the United States Standards for Condition of Food Containers and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **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: FQASstaff@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

CIVIL AGENCY COORDINATING ACTIVITIES:

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