

METRIC

A-A-20370A

September 12, 2024

SUPERSEDING

A-A-20370

March 7, 2014

COMMERCIAL ITEM DESCRIPTION

GRAVY, SHELF STABLE, READY-TO-USE

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

1. SCOPE. This CID covers ready-to-use shelf stable gravy (gravy), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **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), style(s), package type(s), and agricultural practices(s) (Sec. 3).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- When USDA Child Nutrition (CN) Programs' meal pattern contribution is required (Sec. 9).
- 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 gravy must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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

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Types, styles, package types, and agricultural practices.²

Type I - Beef³
Type II - Chicken
Type III - Turkey
Type IV - Pork³
Type V - Sausage³
Type VI - Mushroom
Type VII - Brown³
Type VIII - Other (*as specified by the purchaser*)

Style A - Regular
Style B - Fat free
Style C - Other (*as specified by the purchaser*)

Package type 1 - Can
Package type 2 - Jar
Package type 3 - Carton
Package type 4 - Other (*as specified by the purchaser*)

Agricultural practice a - Conventional
Agricultural practice b - 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 gravy must be processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 Code of Federal Regulations (CFR) Part 117). When pork, beef or poultry is used in the gravy, it must be

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

³ Gravy types must meet requirements for gravies as referenced in the USDA, FSIS *Food Standards and Labeling Policy Book*, which is available at: <https://www.fsis.usda.gov/guidelines/2005-0003>.

processed in accordance with the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS) Federal Meat Inspection Regulations (9 CFR Parts 301-350) and *Poultry Products Inspection Regulations* (9 CFR Part 381) if applicable. The gravy must be manufactured under *Sanitation* (9 CFR Part 416) and comply with the *Hazard Analysis and Critical Control Point (HACCP) Systems* requirements (9 CFR Part 417). If the gravy is canned it must be manufactured under *Thermally Processed, Commercially Sterile Products* (9 CFR Part 431) when applicable, and *Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers* (21 CFR Part 113).

5.2 Food defense. The gravy must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). When pork, beef, or poultry is used, the gravy must be processed and transported in accordance with the FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.⁴ These documents identify 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 gravy is specified in the solicitation, contract, or purchase order, the gravy 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 Definitions.

6.1.1 Fat-free. The fat free gravy must comply with all applicable Federal regulations including those contained in 9 CFR §§317.362(b)(1), 381.462(b)(1) or 21 CFR §101.62(b)(1).

6.2 Labeling. Labels for the gravies must show ingredients declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4), unless exempted by 21 CFR §101.100. When pork, beef, or poultry is used in the gravy, label information must also be in accordance with 9 CFR Part 317 and Part 381.

⁴ FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products* is available at: <https://www.fsis.usda.gov/node/2032>.

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6.3 Ingredients. The gravy must contain a starchy thickener such as, but not limited to, wheat flour, potato flour, modified food starch, or modified cornstarch. The Types I, IV, and V gravies must contain meat ingredients of the specified meat type in amounts that meet the requirements for gravies as referenced in the USDA, FSIS *Food Standards and Labeling Policy Book*.³ Brown gravy must contain beef stock but does not meet the minimum requirements for amenability as defined in the FSIS *Food Standards and Labeling Policy Book*.⁵

6.3.2 Additional processing ingredients. The gravy may contain additional ingredients such as, but not limited to, flavorings, emulsifiers, and stabilizers. When used, 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. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those uses by Food and Drug Administration (FDA).

6.4 Finished product.

6.4.1 Flavor and aroma. The gravy flavor and aroma must be characteristic of its classification as specified in the solicitation, contract, or purchase order. The gravy must not have foreign flavors or odors such as but not limited to burnt, scorched, sour, or rancid.

6.4.2 Color. The gravy must have an off white, pale yellow-tan, tan, light brown, or brown color as specified in the solicitation, contract, or purchase order. There must not be off colors or noticeably dark scorched portions of the gravy.

6.4.3 Texture. The gravy must be a smooth, homogenous mixture, and must be free of lumps except pieces of meat or mushrooms, as applicable. The gravy must not be excessively thin, runny, thick, or pasty.

6.5 Foreign material. The finished gravy must be clean, sound, wholesome, and free from foreign material such as, but not limited to hair, plastic pieces, metal contaminants, and evidence of rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical and microbiological requirements. Unless otherwise specified in the solicitation, contract or purchase order, the following analytical and microbiological requirements for the gravy must conform to those in Table I:

⁵ See footnote 3 on page 2.

TABLE I. Analytical and microbiological requirements

Test	Requirement
Fat	Must not exceed the limit specified by the purchaser in the solicitation, contract, or purchase order.
Sodium	Must not exceed the limit specified by the purchaser in the solicitation, contract, or purchase order.

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 Association of Official Analytical Collaboration (AOAC) International Official Methods of Analysis (OMA) or as specified in Table II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE II. Analytical and microbiological testing and reporting

Test	Method	Reported as
Fat	AOAC 985.15, 2007.04, 2008.06	Nearest 0.1 percent
Salt	AOAC 935.47, 984.27, 985.35, 2011.14	Nearest 0.1 percent

8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the gravy provided meets the salient characteristics of this CID,

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conform to their own specifications, standards, and quality assurance practices, and be the same gravy offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered gravy 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 gravy in the commercial marketplace. Delivered gravy must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, Food Allergen Labeling and Consumer Protection Act (FALCPA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with FALCPA and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act⁶ for any product which contains wheat, fish, milk, soybean, tree nuts, eggs, peanuts, sesame, and Crustacean shellfish as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as “major food allergens.” When the gravy is used for the USDA, Child Nutrition (CN) Programs the gravy must comply with all applicable provisions of those programs.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.1 or 10.2. 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) or audit must be conducted by USDA, AMS, Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division or USDA, AMS, Livestock and Poultry Program (L&P), Quality Assessment Division (QAD). 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 must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) 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 or USDA, AMS, L&P, QAD. 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) and if required FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.⁴

⁶ Information on the FALCPA and the FASTER Acts are available at: <https://www.fda.gov/food/food-labeling-nutrition/food-allergies>.

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 or USDA, AMS, L&P, QAD 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) and *FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.⁷

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, SCP, SCI Division 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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

10.2.2 PSA. A PSA conducted by USDA, AMS, SCP, SCI Division 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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) and verifies that the manufacturer has in place an internal quality assurance program that meets or exceeds USDA requirements.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the gravy delivered meets or exceeds the requirements 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 or USDA, AMS, L&P, QAD graders must be the certifying program. AMS inspectors or graders must certify the quality and acceptability of the gravy in accordance with SCI Division or QAD procedures, which include selecting random samples of the gravy, evaluating the samples for conformance with the salient characteristics and analytical requirements of this

⁷ See footnote 4 on page 3.

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CID and other contractual requirements, and documenting the findings on official SCI Division or QAD score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors or QAD graders will examine the gravy for conformance to the *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 gravy 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.*
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order.*)

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 QAD certification. For QAD certification contact: **Quality Assessment Division, USDA, AMS, L&P, Room 3932-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0201, telephone (202) 720-5705 or via E-mail: QAD.BusinessOps@usda.gov.**

13.1.2 USDA certification. For USDA certification information contact: **USDA, AMS, SCP, SCI Division, National Program Mission Support, via E-mail: SCIinspectionoperations@usda.gov.**

13.1.3 USDA FDSS, Plant Survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **USDA, AMS, SCP, SCI Division, Auditing Services Branch, Room 1566 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.**

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: <https://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: <https://www.usp.org>.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the *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 Food and Nutrition Service (FNS) regulations are contained in 7 CFR Part 210, APPENDIX C to Part 210, the Food Safety and Inspection Service regulations are contained in 9 CFR Parts 300 to 599, 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 at (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <https://www.ecfr.gov/>.**

Copies of the FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products are available online from: **USDA, FSIS on the Internet at: <https://www.fsis.usda.gov/node/2032>.**

Copies of the FSIS Food Standards and Labeling Policy Book are available online from: **USDA, FSIS on the Internet at: <https://www.fsis.usda.gov/sites/default/files/import/Labeling-Policy-Book.pdf>.**

Copies of U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be obtained from: **USDA, AMS, SCP, SCI Division, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: FVSupplyDepot@usda.gov or on the Internet at: <https://www.ams.usda.gov/grades-standards> and <https://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

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Copies of this CID and the Standards for Condition of Food Containers (7 CFR Part 42) are available from: **USDA, AMS, SCP, SCI Division, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, via E-mail: CIDS@usda.gov or on the Internet at: <https://www.ams.usda.gov/grades-standards/cids> and <https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-A/part-42>.**

CIVIL AGENCY COORDINATING ACTIVITY:

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

PREPARING ACTIVITY:

USDA - SCP

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