

**METRIC**

**A-A-20328C**

**February 5, 2019**

**SUPERSEDING**

**A-A-20328B**

**September 29, 2011**

## **COMMERCIAL ITEM DESCRIPTION**

### **NUT BUTTERS AND NUT SPREADS**

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

**1. SCOPE.** This CID covers nut butters and nut spreads, 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:**

- Style(s), form(s), class(es), texture(s), type(s), flavor(s), fortification(s), seasoning(s), packaging(s), size(s), and agricultural practice(s) of nut butter and nut spreads desired (Sec. 3).
- When product must be free of partially hydrogenated vegetable oil (Sec. 6.3.3).
- USDA Grade A peanut butter or manufacturer/distributor's equivalent quality of peanut butter (Sec. 6.4.3).
- 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 nut butters and nut spreads 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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**Styles, forms, classes, textures, types, flavors, fortifications, seasonings, packaging, sizes, and agricultural practices.**<sup>2</sup>

**Style I** - Peanut butter

**Style II** - Peanut spread

**Style III** - Almond butter

**Form (a)** - Manufactured from dry roasted nuts

**Form (b)** - Manufactured from raw nuts

**Style IV** - Cashew butter

**Style V** - Hazelnut butter

**Class A** - Regular

**Class B** - Reduced fat

**Texture 1** - Smooth

**Texture 2** - Medium

**Texture 3** - Chunky/crunchy

**Type a** - Stabilized

**Type b** - Non-stabilized

**Flavor (1)** - Plain

**Flavor (2)** - Chocolate

**Flavor (3)** - Honey

**Flavor (4)** - Maple

**Flavor (5)** - Other (*as specified by the purchaser*)

**Fortification i** - Non-fortified

**Fortification ii** - Fortified (21 Code of Federal Regulations (CFR) §104.20<sup>3</sup>)

**Seasoning (a)** - Salted

**Seasoning (b)** - Unsalted

**Packaging 1** - Flexible pouch

**Size a** - 14.2 grams (g) (0.50 ounces (oz))

**Size b** - 19.8 g (0.70 oz)

**Size c** - 32.6 g (1.15 oz)

**Size d** - 49.6 g (1.75 oz)

**Size e** - Other (*as specified by the purchaser*)

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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> <https://www.gpo.gov/fdsys/pkg/CFR-2012-title21-vol2/xml/CFR-2012-title21-vol2-part104-subpartB.xml>

**Packaging 2** - Portion control cup

**Size a** - 14.2 g (0.50 oz)

**Size b** - 21.3 g (0.75 oz)

**Size c** - 42.5 g (1.5 oz)

**Size d** - Other (*as specified by the purchaser*)

**Packaging 3** - Glass jar

**Size a** - 340 g (12 oz)

**Size b** - 454 g (16 oz)

**Size c** - 737 g (26 oz)

**Size d** - Other (*as specified by the purchaser*)

**Packaging 4** - Plastic jar

**Size a** - 284 g (10 oz)

**Size b** - 312 g (11 oz)

**Size c** - 326 g (11.5 oz)

**Size d** - 340 g (12 oz)

**Size e** - 369 g (13 oz)

**Size f** - 425 g (15 oz)

**Size g** - 439 g (15.5 oz)

**Size h** - 454 g (16 oz)

**Size i** - 462 g (16.3 oz)

**Size j** - 510 g (18.0 oz)

**Size k** - 737 g (26 oz)

**Size l** - 751 g (26.5 oz)

**Size m** - 794 g (28 oz)

**Size n** - 907 g (32 oz)

**Size o** - 1.13 kilograms (kg) (40 oz)

**Size p** - 1.36 kg (48 oz)

**Size q** - 1.81 kg (64 oz)

**Size r** - Other (*as specified by the purchaser*)

**Packaging 5** - Plastic pail

**Size a** - 2.26 kg (5 pounds (lb))

**Size b** - 3.62 kg (8 lb)

**Size c** - 4.08 kg (9 lb)

**Size d** - 7.25 kg (16 lb)

**Size e** - 15.88 kg (35 lb)

**Size f** - 18.14 kg (40 lb)

**Size g** - 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 nut butters and nut spreads must be processed in accordance with *Current Good Manufacturing Practice (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.

**5.2 Food defense.** The nut butters and nut spreads must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*.<sup>4</sup> This guidance 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 nut butters and nut spreads are specified in the solicitation, contract, or purchase order, the nut butters and nut spreads 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.

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<sup>4</sup> <https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/fooddefense/ucm562216.htm>.

**5.4 Aflatoxin testing.** All shelled raw nuts used in the manufacture of the nut butters and nut spreads must be sampled by the USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division for aflatoxin testing. The shelled raw nuts must be tested for aflatoxin by Science and Technology Programs (S&TP), AMS, USDA. Any result for aflatoxin other than negative must be cause for rejection of the nuts. The USDA, AMS certificate indicating results of aflatoxin testing on the raw nuts must be provided by the finished product supplier.

## **6. SALIENT CHARACTERISTICS.**

### **6.1. Definitions.**

**6.1.1 Stabilization.** Stabilized nut butters and nut spreads may contain suitable added ingredients to prevent oil separation. Stabilized peanut butter must be manufactured in accordance with the Standards of Identity for Peanut Butter 21 CFR §164.150.

**6.1.2 Style I, Class B, Reduced fat peanut butter.** The reduced fat peanut butter must conform to 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 must be reduced in fat by 25 percent or more in accordance with 21 CFR §101.62.

**6.1.3 Style II, Peanut spread.** The peanut spread must 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. The peanut spread must be nutritionally equivalent to peanut butter. Class B, Reduced Fat Peanut Spread must be reduced in fat by 25 percent or more as compared to peanut butter in accordance with 21 CFR §101.13 and 21 CFR §101.62.

**6.2 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.

### **6.3 Ingredients.**

#### **6.3.1 Raw ingredients.**

**6.3.1.1 Style I, Peanut butter and Style II, Peanut spread.** The peanut butter and peanut spread must be prepared by grinding shelled and roasted blanched or unblanched peanuts. Seasoning and stabilizing ingredients used in the peanut butter must be per 21 CFR §164.150. 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.

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**6.3.1.2 Style III, Almond butter.** The almond butter must contain a minimum of 90 percent almonds. The almond butter must be prepared by grinding shelled, blanched or unblanched, raw or roasted almonds to which may be added ingredients such as salt, honey, evaporated cane syrup, corn maltodextrin, flax seed, wheat germ, cocoa powder, cocoa butter, vanilla, etc. The almond butter may contain stabilizing ingredients such as, but not limited to, palm or peanut oil.

**6.3.1.3 Style IV, Cashew butter.** The cashew butter must be prepared by grinding shelled, blanched, roasted cashews to which salt may be added. The cashew butter may contain stabilizing ingredients such as, but not limited to, safflower, sunflower, or peanut oil.

**6.3.1.4 Style V, Hazelnut butter.** The hazelnut butter must contain a minimum of 90 percent hazelnuts. The hazelnut butter must contain blanched or unblanched roasted hazelnuts and may contain evaporated cane sugar, cocoa powder, cocoa butter, palm oil, vanilla, and salt.

**6.3.2 Fortification.** The levels of fortification must be as specified in the solicitation, contract, or purchase order. The levels of fortification for the use of the term “fortified” in the labeling of these foods must be in accordance with 21 CFR §101.54(e).

**6.3.3 Additional processing ingredients.** 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 quality. The additional ingredients must be approved for those particular uses by 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). Purchaser may specify nut butters and nut spreads free from partially hydrogenated vegetable oils.

## 6.4 Finished product.

**6.4.1 Appearance.** Type a stabilized nut butters must not exhibit noticeable oil separation. For Type b, non-stabilized nut butters no more than slight mixing must be required to disperse any separated oil.

**6.4.2 Consistency and texture.** The nut butters and nut spreads must spread easily and must not be thin or more than slightly stiff. Texture 1, smooth nut butters and nut spreads must have a very fine, very even texture with no perceptible grainy nut particles. Texture 2, medium nut butters and nut spreads must have a definite grainy texture with perceptible nut particles approximating not more than 1.6 millimeters (mm) (1/16 inch (in)) in any dimension. Texture 3, chunky/crunchy nut butters and nut spreads must have a partially fine or partially grainy texture with a substantial amount of nut particles larger 1.6 mm (1/16 in) in any dimension.

### **6.4.3 Peanut butter and peanut spread.**

**6.4.3.1 Peanut butter.** Peanut butter must be graded and certified by AMS, USDA as U.S. Grade A in accordance with the United States Standards for Grades of Peanut Butter or equivalent in quality to U.S. Grade A of the United States Standards for Grades of Peanut Butter, verified by the manufacturer/distributor's Certificate of Conformance.

**6.4.3.2 Peanut spread.** Peanut spread, except for flavor 2 - chocolate, must 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 must be as specified in Table I or as specified in the solicitation, contract, or purchase order. The manufacturer/distributor must verify via a Certificate of Conformance that the peanut spread is equivalent in quality to U.S. Grade A of the United States Standards for Grades of Peanut Butter.

**6.4.3.3 Chocolate peanut spread.** Flavor 2 - chocolate must exhibit U.S. Grade A Peanut Butter, characteristics for consistency, absence of defects, and uniform dispersion of ingredients. The manufacturer/distributor must verify these characteristics via a Certificate of Conformance.

**6.4.4 Almond butter.** Form (a) almond butter produced from dry roasted almonds must have a dark tan to light brown color with a freshly roasted almond odor and flavor. Form (b) almond butter produced from raw almonds must have a cream to light tan color with a sweet almond odor and flavor. Flavors 2, 3, and 4 must have an odor, flavor, and color characteristic of the flavor specified.

**6.4.5 Cashew butter.** The cashew butter must have a mellow odor and flavor of freshly roasted and ground cashews with a light brown to tan color.

**6.4.6 Hazelnut butter.** The hazelnut butter must have a sweet odor and flavor of freshly roasted and ground hazelnuts with a medium brown color. Flavor 2, chocolate hazelnut butter must have a freshly roasted and ground hazelnut and cocoa odor and flavor. The hazelnut butter must be a dark brown color.

**6.5 Foreign material.** Ingredients used to produce the nut butters and nut spreads 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 and microbiological requirements.** Unless otherwise specified in the solicitation, contract or purchase order, the following analytical and microbiological requirements for the nut butters and nut spreads must conform to those in Table I.

**TABLE I. Analytical and microbiological requirements**

Test	Requirement
Aflatoxin	Not more than 15 parts per billion (ppb)
Salt <sup>5</sup>	Not more than 1.6 percent
Standard plate count	Not more than 10,000 per g
Yeast and mold	Not more than 100 per g
<i>Salmonella</i>	Negative
<i>E. coli</i>	Not more than 3 per g using Most Probable Number (MPN) technique or 10 Colony Forming Units (CFU) per g

**7.2 Analytical verification.** Purchaser must specify manufacturer’s/distributor’s certification (Sec. 10.3) or USDA certification (Sec. 10.4). All USDA certified nut butters and nut spreads must be tested by S&TP, AMS, USDA for aflatoxin. When nut butters and nut spreads are certified by the manufacturer, a Certificate of Analysis as verification of aflatoxin testing will be provided by the manufacturer.

**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 for salt and aflatoxin. Testing for microbiological levels must be performed on individual samples.

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<sup>5</sup>Applicable only to Style II, Peanut spread. Salt content of U.S. Grade A peanut butter must not be less than 1.0 percent and not greater than 1.8 percent.



**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 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
Aflatoxin	990.33 or 991.31	Nearest ppb
Salt	950.52	Nearest 0.1 percent
Standard plate count	986.32, 988.18, or 990.12	Nearest 10 CFU per g
Yeast and mold	997.02 or 2002.11	Nearest 10 CFU per g
<i>Salmonella</i>	996.08, 2001.07, 2001.08, 2001.09, or 2004.03	Negative or positive
<i>E. coli</i>	966.24, 991.14, or 992.30	Nearest 10 CFU per g or less than 3 MPN per g

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

**9. REGULATORY REQUIREMENTS.** The delivered nut butters and nut spreads 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 nut butters and nut spreads in the commercial marketplace. Delivered nut butters and nut spreads 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. Since nut butters and nut spreads are known allergens, the nut butters and nut spreads 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 shellfish or those in effect on the date of the solicitation, contract, or purchase order.

**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-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 the FDA's *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*.<sup>6</sup>

**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 the FDA's *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*.<sup>6</sup>

**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.

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<sup>6</sup> See footnote 4 on page 4.

**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 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 nut butters and nut spreads 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 nut butters and nut spreads 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 nut butters and nut spreads in accordance with SCI Division procedures, which include selecting random samples of the nut butters and nut spreads, 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 nut butters and nut spreads 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 nut butters and nut spreads and compliance with requirements in the following areas:

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- 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@ams.usda.gov](mailto:Nathaniel.Taylor@ams.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@ams.usda.gov](mailto:SCAudits@ams.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@ams.usda.gov](mailto:KerryR.Smith@ams.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>.**

##### **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 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 Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration - What You Need to Know About the FDA Regulation: Small Entity Compliance Guide is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/fooddefense/ucm562216.htm>.**

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@ams.usda.gov](mailto:depot@ams.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@ams.usda.gov](mailto:CIDS@ams.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: [dscpsubsweb@dlamil](mailto:dscpsubsweb@dlamil).**

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**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. 8930-2018-001)

**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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