

<b>METRIC</b>
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**A-A-20120E**  
**April 16, 2010**  
**SUPERSEDING**  
**A-A-20120D**  
**May 5, 2005**

## **COMMERCIAL ITEM DESCRIPTION**

### **VEGETABLES, MIXED, CANNED**

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

**1. SCOPE.** This CID covers canned mixed vegetables, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

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

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

- Type(s), style(s), and container size(s) of mixed vegetables required.
- Manufacturer's/distributor's certification (Sec. 8.2) or USDA certification (Sec. 8.3).

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

- Food Defense System Survey (Sec. 8.1 with 8.2.1) or (Sec. 8.1 with 8.2.2).
- Manufacturer's quality assurance (Sec. 8.2 with 8.2.1) or (Sec. 8.2 with 8.2.2).
- Packaging requirements other than commercial (Sec. 9).

**3. CLASSIFICATION.** The mixed vegetables shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types, styles, and container sizes.**

**Type I** - 7-way mix - carrots, potatoes, peas, green beans, corn, lima beans, and celery

**Type II** - 5-way mix - carrots, green beans, peas, corn, and lima beans

**Style A** - With salt

**Style B** - With salt and onion flavoring

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**Style C** - No salt added (21 CFR § 101.61)

**Style D** - Low sodium (21 CFR § 101.61)

**Style E** - Other

**Container size 1** - 234 g (8.25 oz) 8Z Tall can

**Container size 2** - 425 g (15.0 oz) No. 300 can

**Container size 3** - 822 g (29.0 oz) No. 2-½ can

**Container size 4** - 2.95 kg (104.0 oz) No. 10 can

**Container size 5** - Other

**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:**

- Salient characteristics (Sec. 5).
- Manufacturer's/distributor's product assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 8).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 9).

**5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The mixed vegetables shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Food security.** The mixed vegetables should be processed and transported in accordance to Food and Drug Administration's (FDA) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*. <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Food/DefenseandEmergencyResponse/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.

**5.3 In-process ingredients.** The mixed vegetables shall be prepared from clean, sound, properly-matured vegetables, which are fresh or frozen prior to processing. Rehydrated lima beans may be used. The quality for each individual vegetable shall be equivalent to U.S. Grade A, if frozen, or U.S. No. 1 or better, if fresh, except that sweet peas and yellow corn, if frozen, shall be equivalent to U.S. Grade B or better for maturity. Rehydrated lima beans shall be equivalent to U.S. Grade A, except for color with not less than 50 percent of beans green in color. The percentages of each vegetable shall be in accordance with Sec. 5.6.1 and Sec. 5.6.2.

**5.4 Additional ingredients.** In addition to the ingredients specified in Sections 5.6.1 and 5.6.2 of this CID, the mixed vegetables may contain added ingredient(s) as a garnish (such as small pieces of onion, sweet red peppers, or green peppers) in an amount less than two percent of the total drained weight.

**5.5 Liquid packing media.** The liquid packing media may contain additives such as onion powder or calcium salts permitted by the U.S. Food and Drug Administration.

**5.6 Finished product.**

**5.6.1 Color.** Each type of vegetable shall have good color, characteristic of that vegetable.

**5.6.2 Flavor and odor.** The mixed vegetables shall have a characteristic good/normal flavor and odor.

**5.6.3 Texture/Maturity.** Each type of vegetable shall have good texture/maturity, except peas and corn shall be reasonably tender in maturity, or better.

**5.6.4 Defects.** Each type of vegetable shall be reasonably free from, but not limited to peels, stems, pods, eyes, discoloration, fibrous, woody, and cob material.

**5.6.5 Liquid packing media.** The liquid packing media shall be clear and free from sediment.

**5.6.6 Foreign material.** The mixed vegetables shall be free from foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

**5.7 Drained weight.** The average drained weight shall not be less than 149 g (5.25 oz) for 8Z Tall cans; 255 g (9.0 oz) for No. 300 cans; 530 g (18.7 oz) for No. 2-½ cans and 1.84 kg (65.0 oz) for No. 10 cans.

**5.7.1 The Type I mixed vegetables shall consist of the following types and percentages of the total drained weight of the vegetables:**

<u>Type of vegetable 1/</u>	<u>Total average drained weight</u>	
	<u>(Minimum percent)</u>	<u>(Maximum percent)</u>
Carrots (Peeled & diced) <u>2/</u>	33	48
Potatoes (Peeled & diced) <u>2/</u>	17	41
Lima beans, thin seeded	1	12
Peas, sweet	3	12

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<u>Type of vegetable</u> <u>1/</u>	<b>Total average drained weight</b>	
	<b>(Minimum percent)</b>	<b>(Maximum percent)</b>
Beans, green (Short cut, cut, or mixed)	3	12
Corn, yellow (Whole kernel)	3	9
Celery (Cut, 1.25 cm [½ in] maximum in length)	2	9

**1/** The combined weight of the carrots and potatoes shall not be more than 72 percent of the average net drained weight.

**2/** Not larger than 0.95 x 0.95 x 1.91 cm (<sup>3</sup>/<sub>8</sub> x <sup>3</sup>/<sub>8</sub> x <sup>3</sup>/<sub>4</sub> in) or smaller than 0.95 x 0.95 x 0.95 cm (<sup>3</sup>/<sub>8</sub> x <sup>3</sup>/<sub>8</sub> x <sup>3</sup>/<sub>8</sub> in).

**5.7.2 The Type II mixed vegetables shall consist of the following types and percentages of the total drained weight of the vegetables:**

<u>Type of vegetable</u>	<b>Total average drained weight</b>	
	<b>(Minimum percent)</b>	<b>(Maximum percent)</b>
Carrots (Peeled & diced) <b>3/</b>	27	37
Lima beans, thin seeded	4	10
Peas, sweet	12	20
Beans, green (Short cut, cut, or mixed)	26	36
Corn, yellow (Whole kernel)	12	18

**3/** Not larger than 0.95 x 0.95 x 0.95 cm (<sup>3</sup>/<sub>8</sub> x <sup>3</sup>/<sub>8</sub> x <sup>3</sup>/<sub>8</sub> in).

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

**7. REGULATORY REQUIREMENTS.** The delivered mixed vegetables shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of mixed vegetables within the commercial marketplace. Delivered mixed vegetables shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**8. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 8.3 or 8.4; purchaser may specify 8.1 with 8.2.1, or 8.1 with 8.2.2, or 8.2 with 8.2.1 or 8.2 with 8.2.2.*

**8.1 Food Defense System Survey (FDSS).** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS) auditors. The FDSS are measures that operators of food establishments may take 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 FDAs "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 11.1 and 11.2.1.*

**8.2 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.

**8.2.1 Plant systems audit.** A plant systems audit (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. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID if the products of interest are identified at the time of the PSA.)*

**8.2.2 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. *(An AMS plant survey audit verifies that at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**8.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished mixed vegetables distributed meets or exceeds the requirements of this CID.

**8.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the mixed vegetables in accordance with

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PPB procedures which include selecting random samples of the mixed vegetables, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the mixed vegetables for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

**10. USDA INSPECTION NOTES.** When Section 8.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged mixed vegetables, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Packaging requirements (Sec. 9 or as specified in the solicitation, contract, or purchase order).

**11. REFERENCE NOTES.**

**11.1 USDA certification contact.** For USDA certification, contact the **Branch Chief, PPB, 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](mailto:terry.bane@ams.usda.gov).

**11.2 Sources of documents.**

**11.2.1 Sources of information for governmental documents are as follows:**

Applicable provisions of 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, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents (866) 512-1800 or on the Internet at: <http://www.access.gpo.gov/nara>.**

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 the United States Standards for Grades of fresh vegetables are available from: **Branch Chief, Fresh Products Branch (FPB), FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-2185, Fax (202) 720-0393, or on the Internet at: <http://www.ams.usda.gov/standards/stanfrfv.htm>.**

Copies of the United States Standards for Grades of processed vegetables are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or on the Internet at: <http://www.ams.usda.gov/fv/ppb.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720- 9939, Fax (202) 690-1527, via E-mail: [FQASStaff@ams.usda.gov](mailto:FQASStaff@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation And Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <https://assist.daps.dla.mil> or <https://assist.daps.dla.mil/quicksearch/>.**

**MILITARY INTERESTS:**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

**PREPARING ACTIVITY:**

**Review Activities**

Army - MD, QM  
Navy - MC

DLA - SS  
(Project No. 8915-2010-003)

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.daps.dla.mil>.

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