

METRIC
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SUPERSEDING
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COMMERCIAL ITEM DESCRIPTION

JUICE BLENDS, VEGETABLE; AND JUICE BLENDS, VEGETABLE AND FRUIT, SHELF STABLE

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

1. SCOPE. This CID covers shelf stable vegetable juice blends and vegetable and fruit juice blends (vegetable and fruit juice blends), 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), flavor(s), style(s), container size(s) of vegetable and fruit juice blends products desired (Sec. 3).
- Manufacturer's/distributor's certification (Sec. 8.3) or USDA certification (Sec. 8.4).

2.2 Purchasers *may specify* the following:

- Food Defense Section 8.1: Food Defense System Survey (FDSS) (Sec. 8.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 8.1.2), or (Sec. 8.1.2 with 8.2.1).
- 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 vegetable and fruit juice blends shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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Types, flavors, styles, and container sizes.

Type I - 100 percent vegetable juice blends

Flavor A - Original

Style 1 - Original

Style 2 - High fiber (21 Code of Federal Regulations (CFR) § 101.54 (b))

Style 3 - Essential antioxidant (21 CFR § 101.54 (g))

Style 4 - Low sodium (21 CFR § 101.61 (b) (4))

Style 5 - Other

Flavor B - Spicy hot

Style 1 - Original

Style 2 - Low sodium (21 CFR § 101.61 (b) (4))

Style 3 - Other

Flavor C - Other

Type II - 100 percent vegetable and fruit juice blends

Flavor A - Açai mixed berry

Flavor B - Apple and carrot

Flavor C - Berry blend

Flavor D - Concord grape raspberry

Flavor E - Cranberry blackberry

Flavor F - Fruit medley

Flavor G - Goji raspberry

Flavor H - Grape, apple, and carrot

Flavor I - Mango peach

Flavor J - Mixed berry

Flavor K - Passion fruit tangerine

Flavor L - Peach mango

Flavor M - Pomegranate blueberry

Flavor N - Strawberry banana

Flavor O - Tropical fruit and carrot

Flavor P - Other

Type III - 100 percent vegetable and fruit juice, and fruit puree blends

Flavor A - Mango

Flavor B - Strawberry banana

Flavor C - Wild berry

Flavor D - Other

Container size a - 125 mL (4.23 fl oz) “juice” box 1/
Container size b - 163 mL (5.5 fl oz) can 1/
Container size c - 200 mL (6.75 fl oz) “juice” box 1/
Container size d - 340 mL (11.5 fl oz) can 1/
Container size e - 355 mL (12 fl oz) plastic bottle 1/
Container size f - 946 mL (32 fl oz) plastic bottle 1/
Container size g - 1.06 L (36 fl oz) plastic bottle 1/
Container size h - 1.36 L (46 fl oz) can or plastic bottle 1/
Container size i - 1.89 L (64 fl oz) plastic bottle 1/
Container size j - Other

1/ Not all vegetable and fruit juice blends are available in every container size. Check with the manufacturer/distributor for availability.

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 vegetable and fruit juice blends shall be processed in accordance with current Good Manufacturing Practices (21 CFR Part 110).

5.2 Food security. The vegetable and fruit juice blends 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/FoodDefenseandEmergencyResponse/ucm083075.htm>. This guidance 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 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 Raw ingredients.

5.3.1 Type I, vegetable juice blends. The Type I, vegetable juice blends shall be prepared from clean, sound vegetables including but not limited to: tomatoes, beets, celery, carrots, lettuce, spinach, parsley, and watercress.

5.3.2 Type II, vegetable and fruit juice blends. The Type II, vegetable and fruit juice blends shall be prepared from clean, sound vegetable and fruits. The vegetables and fruits used shall depend on the flavor of vegetables and fruit juices specified by the purchaser.

5.3.3 Type III, vegetable and fruit juice and fruit puree blends. The Type III, vegetable and fruit juice and fruit puree blends shall be prepared from clean, sound vegetables and fruits. The vegetables and fruits used shall depend on the flavor of vegetables and fruit juices specified by the purchaser.

5.4 Finished product. The vegetable and fruit juice blends shall not contain skins, seeds, and other coarse or hard vegetable and fruit parts. Suitable seasonings, vitamins, minerals, etc., may be added in accordance with good manufacturing practice. When used, the seasonings, vitamins, minerals, etc., shall be of Food Chemicals Codex purity or U.S. Pharmacopeia-National Formulary quality and meet the related FDA regulations on food additives or GRAS requirements.

5.4.1 Type I, vegetable juice blends. The Type I, vegetable juice blends shall be a combination of single strength vegetable juices as defined by 21 CFR § 101.30 and have a reasonably bright red color. The vegetable juice blends shall not exceed the specified FDA tolerance for “Defect Action Levels.” Except for Flavor A, Original, Style 2, high fiber vegetable juice blends, the vegetable juice blends shall possess a smooth and homogenous consistency.

5.4.2 Type II, vegetable and fruit juice blends. The Type II, vegetable and fruit juice blends shall be a combination of single strength vegetable and fruit juices as defined by 21 CFR § 101.30 and have a reasonable bright color of the vegetable and fruit juices used. The vegetable and fruit juice blends shall not exceed the specified FDA tolerance for “Defect Action Levels.” The vegetable and fruit juice blends shall possess a smooth and homogenous consistency.

5.4.3 Type III, vegetable and fruit juice and fruit puree blends. The Type III, vegetable and fruit juice and fruit puree blends shall be a combination of single strength vegetable and fruit juices as defined by 21 CFR § 101.30, fruit purees, and have a reasonable bright color of the vegetable and fruit juices used. The vegetable and fruit juice and fruit puree blends shall not exceed the specified FDA tolerance for “Defect Action Levels.” The vegetable and fruit juice and fruit puree blends shall possess a smooth and homogenous consistency.

5.4.3 Flavors and odors. The vegetable and fruit juice blends shall be free from objectionable flavors and odors. The vegetable and fruit juice blends shall have the flavors and odors of the specified type and flavor.

5.5 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the vegetable and fruit juice blends shall be prepared from vegetables and fruits from the latest year's crop and shall be processed and packaged less than 1 year prior to purchase by the purchaser.

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

7. REGULATORY REQUIREMENTS. The delivered vegetable and fruit juice blends shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the vegetable and fruit juice blends in the commercial marketplace. Delivered vegetable and fruit juice blends shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder including the appropriate standard for individual juices in 21 CFR Parts 146 (fruit juices) and 21 CFR Part 156 (vegetable juices). Further, the products bearing a high fiber claim must meet the requirements prescribed by 21 CFR § 101.54(b); products labeled as "low sodium" must meet the requirements of 21 CFR § 101.61(b)(4); and products labeled as essential antioxidant must meet the requirements of 21 CFR § 101.54(g) and only refer to antioxidant vitamins C, E, and beta carotene. The percent juice must meet the requirements of 21 CFR § 101.30 and be labeled with a common or usual name as specified in 21 CFR § 102.33.

8. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 8.3 or 8.4; purchaser may specify 8.1 with 8.1.1, or 8.1 with 8.1.2, or 8.1.2 with 8.3.1, or 8.3 with 8.3.1, or 8.3.1 with 8.3.2.*

8.1 Food Defense. When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) shall be conducted by USDA, Agricultural Marketing Service (AMS), Processed Products Division (PPD). 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 postproduction 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

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and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

8.1.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS, 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 11.1 and 11.2.2.*

8.1.2 Food Defense Addendum to Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a Food Defense addendum shall be conducted by USDA, AMS, 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 11.1 and 11.2.2.*

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 PSA. A PSA conducted by USDA, AMS, or other audit performed by a 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 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.) (Perform with Food Defense addendum when required.)*

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 21 CFR 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 vegetable and fruit juice blends, 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 PPD, Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPD inspectors shall certify the quality and acceptability of the vegetable and fruit juice blends in accordance with PPD procedures which include: selecting random samples of the vegetable and fruit juice blends, 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 solicitation, contract, or purchase order, PPD inspectors will examine the vegetable and fruit juice blends 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 8.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of vegetable and fruit juice blends, 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, FDSS, Plant Survey, and PSA contact. For a USDA certification, FDSS, Plant Survey, and PSA, contact the **Chief, Inspection Branch, 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: albert.hoover@ams.usda.gov or chere.shorter@ams.usda.gov.

11.2 Sources of documents.

11.2.1 Source of information for nongovernmental document is as follows:

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>.**

11.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Fair Packaging and Labeling Act are contained in 16 CFR, Parts

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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.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.

The FDA Defect Levels Handbook, Food Defect Action Levels, is available on the Internet at:
<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Sanitation/ucm056174.htm>.

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, 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 20250-0243, 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>.

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