

METRIC

A-A-20032G

March 19, 2013

SUPERSEDING

A-A-20032F

December 20, 2002

COMMERCIAL ITEM DESCRIPTION

POTATOES, WHITE, DEHYDRATED

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

1. SCOPE. This CID covers dehydrated white potatoes, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), style(s), size(s), and option(s) of dehydrated white potatoes desired (Sec. 3).
- When the shelf life at the time of delivery is other than specified (Sec. 5.3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.3).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Quality requirements of the sauce for Type V, Style A potato casseroles through a bid sample (Sec. 7.2).
- Food Defense Section 10.1: Food Defense System Survey (FDSS) (Sec. 10.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 10.1.2), or (Sec. 10.1.2 with 10.2.1).
- Manufacturer's quality assurance (Sec. 10.2 with 10.2.1) or (Sec. 10.2 with 10.2.2).
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The dehydrated white potatoes shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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Types, styles, sizes, and options.

Type I - Diced, blanched

Style A - Without peel

Style B - With peel

Size 1 - 11.1 x 11.1 x 3.97 mm (7/16 x 7/16 x 5/32 in)

Size 2 - 9.5 x 9.5 x 3.2 mm (3/8 x 3/8 x 1/8 in)

Size 3 - Other (*as specified by the purchaser*)

Type II - Mashed (precooked, rapid rehydrating)

Style A - Granules

Style B - Flakes without peel

Option a - With sulfiting agents¹

Option b - Without sulfiting agents¹

Style C - Flakes with peel

Option a - With sulfiting agents¹

Option b - Without sulfiting agents¹

Style D - Agglomerates

Option a - Without lumps

Option b - With lumps

Style E - Pellets

Style F - Other (*as specified by the purchaser*)

Type III - Sliced, blanched

Style A - Without peel

Style B - With peel

Size 1 - 3.2 mm (1/8 in) thick round random cut

Size 2 - Other (*as specified by the purchaser*)

Type IV - Shredded

Style A - Blanched

Style B - Cooked

Style C - Blanched/cooked (mixture of Styles A and B)

Size 1 - 5.6 x 5.6 mm (7/32 x 7/32 in) maximum cross section, with a predominate piece length greater than 1.27 cm (1/2 in)

Size 2 - Other (*as specified by the purchaser*)

¹ Sulfiting agents (sodium bisulfite) are a color and flavor preservative.

Type V - Potato casserole

Style A - Scalloped

Style B - Au Gratin

Style C - Other (*as specified by the purchaser*)

Type VI - Other (*as specified by the purchaser*)

4. MANUFACTURER’S/DISTRIBUTOR’S NOTES. Manufacturer’s/distributor’s products shall 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 dehydrated white potatoes shall be processed in accordance with Current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110).

5.2 Food security. The dehydrated white potatoes should be processed and transported in accordance with the Food and Drug Administration’s (FDA’s) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.² 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 Shelf life. Unless otherwise specified in the solicitation, contract, or purchase order, the dehydrated white potatoes shall have a shelf life of at least 12 months from the date of production/packaging.

6. SALIENT CHARACTERISTICS.

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<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>

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6.1 Potatoes. The dehydrated white potatoes shall be prepared from clean, sound, white to pale yellow-fleshed potato pieces or whole potatoes.

6.2 Dehydrated Product.

6.2.1 Additives and other ingredients. All additives and optional ingredients used in the preparation of the product shall be of Food Chemicals Codex purity or U.S. Pharmacopeia-National Formulary quality and meet the related FDA regulations on food additives or generally recognized as safe (GRAS) requirements. The Types and Styles of dehydrated potatoes shall contain those additives appropriate for manufacturing. All ingredients shall 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.

6.2.2 Defects. There shall not be any specific defect or combination of defects which materially affects the appearance, edibility, storage, or shipping quality of the dehydrated white potato product.

6.2.2.1 Fused product (Types I, III, and IV). Fused product is defined as more than two pieces that do not separate with slight thumbnail pressure after being refreshed. Each individual sample unit of 100 g (3.5 oz) shall not contain more than 3.0 g of fused pieces.

6.2.2.2 Type I Diced, Style A without peel. Each individual sample unit of 100 g (3.5 oz) of product shall contain not more than 3.0 g of dices containing black, dark brown, or orange (scorched) discoloration(s) greater than 1.6 mm (1/16 in) in any dimension. Peel shall be classified as a defect. No sample shall contain more than 5 defects greater than 6.35 mm (1/4 in) in any dimension.

6.2.2.3 Type I Diced, Style B with peel. Each individual sample unit of 100 g (3.5 oz) of product shall contain not more than 3.0 g of dices containing black or orange (scorched) discolorations(s) greater than 1.6 mm (1/16 in) in any dimension. Peel shall not be classified as a defect. No sample shall contain more than 5 defects greater than 6.35 mm (1/4 in) in any dimension.

6.2.2.4 Type II Mashed, Style A Granules. Each individual sample unit shall contain not more than 80 black or dark brown specks larger than 1.0 mm (0.039 in) and the average of all sample units shall not exceed 65 black or dark brown specks. The sample unit for evaluation is the surface of the product in a circle 100 mm (3.94 in) in diameter.

6.2.2.5 Type II Mashed, Style B Flakes without peel. Each individual sample unit of 100 g (3.5 oz) of product shall contain not more than 20 total pieces of peel, black, dark brown, or orange (scorched) specks and the average of all sample units shall not exceed 15 peel, black, dark

brown, or orange (scorched) specks measuring over 1.6 mm (1/16 in) in any dimension. Peel shall be classified as a defect.

6.2.2.6 Type II Mashed, Style C Flakes with peel. Each individual sample unit of 100 g (3.5 oz) of product shall contain not more than 20 total pieces of black or orange (scorched) specks and the average of all sample units shall not exceed 15 black or orange (scorched) specks measuring over 1.6 mm (1/16 in) in any dimension. Numerous brown peel specks will be visible and shall not be classified as a defect. The sample shall contain no extraneous material.

6.2.2.7 Type II Mashed, Style D Agglomerates and Style E Pellets. Each individual sample unit shall contain not more than 40 black, dark brown, or orange (scorched) specks, larger than 1.0 mm (0.039 in), and the average of all sample units shall not exceed 30 black, dark brown, or orange (scorched) specks. The sample unit for evaluation is the surface of the product in a circle 100 mm (3.94 in) in diameter.

6.2.2.8 Type III Sliced, Style A without peel. Each individual sample unit of 100 g (3.5 oz) of product shall contain not more than 20 black, dark brown, or orange (scorched) discoloration(s) greater than 6.35 mm (1/4 in) in any dimension and the average of all sample units shall not exceed 15 black, dark brown, or orange (scorched) defects. Peel shall be classified as a defect.

6.2.2.9 Type III Sliced, Style B with peel. Each individual sample unit of 100 g (3.5 oz) of product shall contain not more than 20 black or orange (scorched) discoloration(s) greater than 6.35 mm (1/4 in) in any dimension and the average of all sample units shall not exceed 15 black or orange (scorched) defects. Peel shall not be classified as a defect.

6.2.2.10 Type IV Shredded. Each individual sample unit of 100 g (3.5 oz) shall contain not more than 3.0 g of shreds containing black, dark brown, or orange (scorched) discoloration(s) greater than 3.2 mm (1/8 in) in any dimension.

6.3 Product shape.

6.3.1 Type II Mashed, Style A Granules. In a 100 g (3.5 oz) sample, the finished product granulation shall be of such a size that a maximum of 0.05 percent shall be retained on a U.S. Standard No. 40 sieve. Place the sieves in a Rotap, W.S. Tyler equivalent and shake for 30 seconds with the taper raised.

6.3.2 Type II Mashed, Style D Agglomerates. The dehydrated white potatoes shall be porous random shaped agglomerated potato pieces where by the final drying has been accomplished by air-drying. The agglomerated potato pieces shall be free from clumps that will not break under slight finger pressure. Rehydration will be such that the product performs as an instant mashed potato mix after whipping by hand or machine to form the appearance and functionality of instant mashed potatoes. In a 100 g (3.5 oz) sample, the finished product granulation shall be of such

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size that a minimum of 80 percent, by weight, shall be retained on a U.S. Standard No. 10 sieve, and a maximum of 5 percent, by weight, shall pass through a U.S. Standard No. 14 sieve. Place the sieves in a Rotap, W.S. Tyler or equivalent and shake for 30 seconds with the tapper raised.

6.3.3 Type II Mashed, Style E Pellets. The dehydrated potato pieces shall be a porous pelletized form, free flowing, and free from clumps that will not break under slight finger pressure. The dehydrated potato pieces final drying shall be accomplished by air-drying. In a 100 g (3.5 oz) sample, the finished product granulation shall be of such size that a minimum of 80 percent, by weight, shall be retained on a U.S. Standard No. 8 sieve and a maximum of 10 percent, by weight, shall be retained on a U.S. Standard No. 10 sieve. Place the sieves in a Rotap, W.S. Tyler or equivalent and shake for 30 seconds with the tapper raised.

6.4 Rehydrated Product. Product after it is rehydrated in accordance with label directions.

6.4.1 Flavor and odor. The rehydrated or prepared potatoes shall have a good flavor and odor typical for the type and style of potatoes. The product shall be free from objectionable or foreign flavor or odor (e.g., sour, musty, rancid, scorched, etc.).

6.4.2 Type I Diced, Type III Sliced, Type IV Shredded. The rehydrated or prepared diced, sliced, and shredded potato units must approximate the size specified and must have a mealy texture typical of prepared potatoes.

6.4.3 Type II Mashed. Following the manufacturers label directions the rehydrated or prepared product shall have a consistency typical of mashed potatoes.

6.4.4 Type V Potato casserole. The potato casserole shall have a taste and appearance typical of the style specified in the solicitation, contract, or purchase order.

6.4.5 All types except for styles with peel. For all types except those styles with peel, the rehydrated or prepared product shall have a good, typical, cooked potato color ranging from white to pale yellow. The color shall be bright and free from gray or brown colors.

6.4.6 Styles with peel. For all styles with peel, the rehydrated or prepared product shall have a good, typical, cooked potato color ranging from white to pale yellow with peel added.

6.5 Foreign material. The dehydrated white potatoes shall be free from extraneous matter. The dehydrated white potatoes shall be free from foreign material such as, but not limited to, dirt, glass, wood, paint, filth, insects, metal, etc.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, analytical requirements for the dehydrated white potatoes shall be as follows:

<u>Test</u>	<u>Tolerance</u>
Moisture	Shall not exceed 9.0 percent
Reducing sugars ³	Shall not exceed 4.0 percent

NON-SULFITED POTATOES

Sulfite content ⁴	Shall not exceed 10 parts per million (ppm)
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7.2 Quality requirements for Type V potato casseroles. When required in the solicitation, contract, or purchase order, the quality requirements for the sauce used in the potato casseroles shall be defined at the discretion of the purchaser or be based on a reference or bid sample product and a mutual agreement between the parties involved.

7.3 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

7.3.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

7.3.2 Preparation of sample. The sample to be analyzed shall be a 0.45 kg (1 lb) composite sample derived from a composite of the three containers. Prepare a clean, dry Waring Blender, Wiley Mill or similar mill by grinding a sample and then discarding it. Grind approximately 100 g (3.5 oz) of the well-mixed sample in the prepared Waring Blender, Wiley Mill or similar non-heat generating particle size reduction mill. (Type II Mashed, Style A Granule potatoes need not be ground or screened.) Place the ground material in a small, dry, tightly-closed container for at least ½ hour. Pass the ground material over a U.S. Standard No. 20 sieve nested on a U.S. Standard No. 40 sieve. That portion which passes through the 20 sieve screen but not the 40 sieve screen is to be analyzed and shall be weighed immediately or placed in a small, dry container with a tightly closed lid until ready for analysis (a one-half pint Mason jar is satisfactory).

7.3.3 Further preparation of sample for reducing sugars test. Weigh 25 g of potato granules or ground, sieved material into a 250 mL centrifuge bottle, add 75 mL of water, mix, and allow to stand for ½ hour. Add 100 mL of 95 percent ethyl alcohol plus 1 g of calcium carbonate.

³ Calculated as percent invert sugar, dry weight basis.

⁴ Calculated as sulfur dioxide.

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Heat in a hot water (90°C) bath for 1 hour while stirring frequently. Centrifuge sample at 1,500 rpm for 10 minutes and decant the liquid portion into a 600 mL beaker.

Repeat extraction three more times, each time using 75 mL of 80 percent ethyl alcohol, heating in the hot water (90°C) bath for 15 minutes while stirring frequently. Centrifuge at 1,500 rpm for 10 minutes and decant the liquid into the 600 mL beaker. Evaporate combined extracts on a steam bath to a volume of 50 to 75 mL. Quantitatively transfer extract into a 250 mL volumetric flask with hot distilled water, cool, add 10 mL of saturated, neutralized lead acetate⁵ and bring to volume. Filter liquid through No. 2V Whatman or equivalent filter paper into a 250 mL Erlenmeyer flask containing about 4 g of potassium oxalate. Mix filtrate thoroughly and allow precipitate to settle. To remove excess lead, add a few more potassium oxalate crystals. Decant liquid through another No. 2V Whatman or equivalent filter paper into a 250 mL glass-stoppered Erlenmeyer flask. Reagents used shall be American Chemical Society Reagent Grade.

7.3.4 Examination for moisture. Weigh to the nearest 0.1 mg, three replicates of approximately 2 g samples of the ground, screened material (see 7.3.2) into tared, dry, aluminum weighing dishes approximately 50.8 or 63.5 mm (2 or 2-1/2 in) in diameter and 19.1 mm (3/4 in) in depth with tight-fitting covers. Place the dishes with cocked lids in a vacuum-oven and dry for 6 hours at 70°C under a pressure of not more than 100 mm of mercury. During drying, admit to the oven a slow current of air (approximately 2 bubbles per second), dried by passing through concentrated sulfuric acid. Remove the dishes, place the lids on tightly, and allow them to cool in a desiccator before weighing. Calculate the percent of moisture in the original samples and report the average of the two samples.

7.4 Analytical testing. The sample shall be analyzed using the following AOAC International Official Methods of Analysis (OMA) methods or other methods as follows:

<u>Test</u>	<u>Method</u>
Moisture	934.06 (first paragraph) and paragraph 7.3.4 of this CID.
Reducing Sugars	906.03 or 923.09 and paragraph 7.3.3 of this CID.
Sulfite Content	990.28, 990.29

7.5 Test results. The test results for moisture and reducing sugars shall be reported to the nearest 0.1 percent. Test results for sulfite content shall be reported to the nearest ppm. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the dehydrated white potatoes provided shall meet the salient

⁵ A saturated solution of neutralized lead acetate is prepared by adjusting the solution to pH 6.8 with 1N sodium hydroxide.

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

9. REGULATORY REQUIREMENTS. The delivered dehydrated white potatoes shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the dehydrated white potatoes in the commercial marketplace. Delivered dehydrated white potatoes shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. The dehydrated white potatoes shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 10.3 or 10.4; purchaser may specify 10.1 with 10.1.1, or 10.1 with 10.1.2, 10.1.2 with 10.2.1, or 10.2 with 10.2.1, or 10.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), Specialty Crops Inspection Division (SCI). 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 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 shall be conducted by USDA, AMS, FV, SCI. 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 Sec. 13.1 and 13.3.2.*

10.1.2 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, FV, SCI 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, PSA 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 Sec. 13.1 and 13.3.2.*

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10.2 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.

10.2.1 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. *(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.)

10.2.2 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.)*

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the dehydrated white potatoes, distributed 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, FV, SCI, shall be the certifying program. SCI inspectors shall certify the quality and acceptability of the dehydrated white potatoes in accordance with SCI procedures which include: selecting random samples of the dehydrated white potatoes, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI inspectors will examine the dehydrated white potatoes 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 shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

12. USDA INSPECTION NOTES. When Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and

condition of samples of dehydrated white potatoes, 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* (Sec. 7.1). When USDA analytical testing is specified, SCI inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (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 certification, FDSS, plant survey, and PSA contact. For a USDA certification, FDSS, Plant Survey, and PSA, contact the **Chief, Inspection Branch, SCI, FV, AMS, USDA, 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.**

13.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact a **member of the Technical Service Staff, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 720-5231 or via E-mail: Alan.Post@ams.usda.gov or Ruihong.Guo@ams.usda.gov.**

13.3 Sources of documents.

13.3.1 Sources of information for nongovernmental document are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, telephone (301) 924-7077. Internet address: <http://www.aoac.org> for non-members 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 Pharmacopeial Convention, 12601 Twinbrook Parkway, Rockville, MD 20877-1790, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148. Internet address: www.usp.org.**

13.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Containers are contained in 7 CFR Part 42, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the

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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 - 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 U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Chief, Standardization Branch, SCI, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5870, Fax (202) 690-1087, via E-mail: CIDS@ams.usda.gov, or on the Internet at: <http://www.ams.usda.gov/CommercialItemDescription>.**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<https://assist.dla.mil/quicksearch>) or from the Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Military Coordinating Activity

Army - GL

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

Custodians

Army - GL
Navy - SA
Air Force - 35

PREPARING ACTIVITY:

USDA - FV

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

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