

Pie Fillings, Fruit Prepared:

I concur with the CID as written. However para 6.5.2 remains a concern. the Drained Weight Testing is extremely slow and cumbersome and adds tremendous cost to those vendor electing to do business under the CID. Standard commercial practices utilize a mixing verification (one that previously has been verified to provide desired results) after the first drained weight test. Such a practice would encourage suppliers and allow USDA and company personnel to use their skills in more productive avenues with a resultant cost savings to the government

Mayonnaise, Salad Dressing, and Tartar Sauce:

I concur with the CID as written

If any questions, I can be reached at 210-493-8024

Jim Fagan  
Executive Director  
R&DA  
210-493-8024  
fax: 493-8036