

A-A-20001
January 28, 1988

COMMERCIAL ITEM DESCRIPTION

SPICES, GROUND AND WHOLE, AND SPICE BLENDS

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description in preference to Federal Specification EE-S-631.

This Commercial Item Description (CID) covers spices, ground and whole, and spice blends in commercially acceptable containers, suitable for use by the Federal Government.

Salient characteristics.

The solicitation, contract, or purchase order shall specify the kind of product desired. If the purchaser includes ingredients other than those cited in the descriptions below, the ingredients must be specified in the solicitation, contract, or purchase order.

Spices.

Allspice, Ground. Ground allspice shall be derived from dried, nearly ripe fruit of Pimenta officinalis Lindl and shall possess a fragrant, clove-like aroma, a strong aromatic, pungent, clove-like flavor, and a dark reddish-brown color.

Basil, Sweet, Ground or Crushed. Ground or crushed sweet basil shall be derived from dried leaves of Ocimum basilicum L. and shall possess an aromatic, sweet, anise-like odor, an aromatic, warm pungent flavor, and a green to brown-green color.

Bay Leaves, Whole. Whole bay leaves shall be derived from dried leaves of Laurus nobilis L. and shall possess a delicate aromatic odor, an aromatic, bitter flavor, and a yellow-green to brown-green color.

Caraway Seed, Whole. Whole caraway seed shall be derived from dried fruit of Carum carvi L. and shall possess a strong aromatic odor, a bitter flavor, and a light to dark brown color.

Cardamon Seed, Ground. Ground cardamon seed shall be decorticated and derived from dried, nearly ripe fruit of Elettaria cardamomum Maton and shall possess a pleasant aromatic odor, a characteristic warm slightly pungent flavor, and a light reddish-brown color.

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DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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Celery Seed, Whole. Whole celery seed shall be derived from dried fruit of Apium graveolens L. and shall possess a characteristic celery odor and flavor, a warm slightly bitter aftertaste, and a light brown color.

Cinnamon, cassia.

Type I, whole; Type II, ground.

- A. Batavia cassia shall be derived from bark of cultivated varieties of Cinnamomum buranii Blume.
- B. Saigon cassia shall be derived from bark of cultivated varieties of Cinnamomum loureirii Nees.
- C. Korintji cassia shall be derived from bark of cultivated varieties of Cinnamomum buranii Blume.

Type III, cut. Stick cinnamon shall be derived from Batavia cassia and shall be cut to a specified length and not to exceed 15 mm diameter.

Type IV, fortified, ground. Fortified and ground cinnamon shall possess a ~~natural cassia or cinnamon base.~~ Fortified cinnamon shall possess an addition of encapsulated essential oil of cinnamon or cassia, or combination thereof.

Cloves, Whole or Ground. Whole or ground cloves shall be derived from Caryophyllus aromaticus L. plant and shall possess a strong aromatic odor, a hot pungent flavor, and a dark reddish-brown color.

Coriander, Ground. Ground coriander shall be derived from dried fruit of Coriandrum sativum L. and shall possess a strong, distinctive aromatic odor and flavor, and a yellow-brown color.

Cumin, Ground. Ground cumin shall be derived from dried seeds of Cuminum cyminum L. and shall possess a strong, distinctive aromatic odor and flavor and a yellow-brown color.

Dillweed, Whole. Whole dillweed shall be derived from dried leaves of Anethum graveolens L. and shall possess a pleasant aromatic odor, an anise-like flavor, and a bright green color.

Fennel Seed, Whole. Whole fennel seed shall be derived from dried ripe fruit of Foeniculum vulgare Miller and shall possess a pleasant aromatic odor, a sweet anise-like flavor, and a green or yellow-tan color.

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Fenugreek, Whole. Whole fenugreek shall be derived from dried ripe fruit of Trigonella foenum-graceum L. and shall possess a strong, pleasant, charred sugar-like odor, a farinaceous slightly bitter flavor and a brownish-yellow color.

Ginger, Ground. Ground ginger shall be derived from dried root or rhizome of Zingiber officinale Roscoe and shall possess an aromatic odor, with an aromatic, pungent flavor, and a tan to pale brown color.

Mace, Ground. Ground mace shall be derived from dried Arillus of Myristica fragrans Houtt and shall possess a fragrant, nutmeg-like aromatic odor, an aromatic, bitter flavor, and a yellow-tan to reddish-tan color.

Marjoram, Sweet, Whole or Ground. Whole or ground sweet marjoram shall be derived from the Majorana hortensis Moench plant and shall possess an aromatic, pleasant odor, and a light green to light grey-green color.

Mustard Flour. Mustard flour shall be derived from the endosperm of the seed of a blend of Brassica hirta, or Brassica juncea, Brassica alba and shall possess a characteristic odor and flavor, and a yellow color.

~~Nutmeg, Ground. Ground nutmeg shall be derived from dried kernel of Myristica fragrans Houtt and shall possess a strong aromatic odor, a warm slightly bitter flavor, and a yellow-brown color.~~

Oregano, Ground or Crushed. Ground or crushed oregano shall be derived from dried leaves of Origanum vulgare L. plant and shall possess a strong camphoraceous aroma, a pungent slightly bitter flavor, and an olive to green-brown color.

Paprika, Ground. Ground paprika shall be derived from dried red ripe fruit of Capsicum annuum L. and shall possess a sweet, nonpungent or pungent flavor, and a bright orange to red color.

Pepper, Black, Whole or Ground. Ground or whole black pepper shall be derived from dried immature berries of Piper nigrum L. and shall possess a characteristic penetrating odor, a hot, biting pungent flavor, and a light grey to speckled black-grey color.

Pepper, White, Ground. Ground white pepper shall be derived from dried mature berries of Piper nigrum L. from which the outer covering or the outer and inner covering have been removed, and shall possess a characteristic penetrating odor, a hot, biting pungent flavor, and a cream-white color.

Pepper, Red, Ground or Crushed. Ground red pepper shall be derived from dried, red, ripe fruit of genus Capsicum and shall possess a slightly pungent aroma, and a brownish-red to red color.

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Crushed red pepper shall be derived from dried, cut, red, ripe fruit of Capsicum frutescens L. and shall possess a pungent aroma, and red flakes and a yellow seed color.

Poppy Seed, Whole. Whole poppy seed shall be derived from Papaver somniferum L. plant and shall possess an agreeable nutty flavor, and a blue color.

Rosemary, Whole or Ground. Whole or ground rosemary shall be derived from dried leaves of Rosmarinus officinalis L. and shall possess a camphoraceous odor, a bitter flavor, and a brown-green color.

Sage, Ground. Ground sage shall be derived from dried leaves of Salvia officinalis L. and shall possess a strong, fragrant aromatic odor, a slightly bitter flavor, and a green to greyish-green color.

Savory, Ground. Ground savory shall be derived from dried leaves of Satureia hortensis L. and shall possess an aromatic odor and flavor, and a brown-green color.

Sesame Seed, Whole. Whole sesame seed shall be dehulled and derived from dried fruit of Sesamum indicum L. and shall possess a nut-like odor and flavor, and a cream-white color.

Tarragon, Ground. Ground tarragon shall be derived from dried leaves of Artemisia dracunculus L. and shall possess an aromatic odor, a bitter sweet herb flavor, and a fairly bright green color.

Thyme, Ground. Ground thyme shall be derived from dried leaves and flowering tops of Thymus vulgaris L. and shall possess a fragrant aromatic odor, an aromatic, minty flavor, and a brown-green color.

Turmeric, Ground. Ground turmeric shall be derived from dried rhizomes of Curcuma longa L. and shall possess an aromatic, peppery odor, an aromatic, bitter flavor, and a yellow to orange-yellow color.

Spice blends.

Chili Powder Blend: Chili powder blend shall have a reddish brown color and be free from lumps.

Formulation:	Ground Chili Pepper	77 to 82%
	Salt	Maximum 8%
	Cumin	Minimum 8%
	Oregano	Minimum 4%
	Garlic Powder	Minimum 1%

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Curry Powder Blend: Curry powder blend shall have a uniform color and shall not stratify in layers nor lump. It shall have a fragrant aromatic aroma, and a warm bitter taste.

Formulation:	Turmeric	37 to 39%
	Coriander	31 to 33%
	Fenugreek	9 to 11%
	Cinnamon	Minimum 7%
	Cumin	Minimum 5%
	Black Pepper	Minimum 3%
	Ginger	Minimum 3%
	Cardamon	Minimum 2%

Poultry Seasoning: Poultry seasoning shall have a uniform color and shall not stratify in layers nor lump. It shall have a fragrant aromatic aroma, and a warm pungent taste.

Formulation:	Sage	72 to 78%
	Thyme	18 to 22%
	Black Pepper	4.5 to 5.5%

Analytical requirements.

Chemical analysis shall be made in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC), or the American Spice Trade Association (ASTA), as applicable.

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Analytical Requirements

Spice	Moisture %		Volatile Oil		Total Ash		Acid Insoluble Ash		Pass through Particle Size		Sieve No.	Color ASTA Units	Scoville Pungency Units
	Max		Min %		Max %		Max %		Min %				
Allspice	10		3		6		0.5		95		(30)		
Basil Sweet	10		0.3		16		2		95		(35)		
Bay Leaves	9		1		4.5		1		95		(30)		
Caraway Seed	10		2		8		1		95		(30)		
Cardamon Seed	12		3		7		3		95		(40)		
Celery Seed	10		2		14		2		95		(55)		
Cinnamon	14		1.5		5		2		95		(60)--Ground		
Gloves	9		15		6		0.5		95		(30)--Ground		
Coriander	9		0.3		7		1		95		(30)		
Cumin	9		2.2		9.5		2		95		(30)		
Billweed	10		0.2		16		3						
Fennel Seed	8		1		11		1		95		(25)		
Fenugreek	9.5		0.5		5		1		95		(25)		

Analytical Requirements (cont'd)

Spice	Moisture %		Volatile Oil		Total Ash		Acid Insoluble Ash		Pass through Particle Size		Sieve No.	Color ASTA Units	Scoville pungency Units
	Max		Min %		Max %		Max %		Min %				
Ginger	12		1.5		7		1		95		(35)		
Mace	7		12		3.5		0.5		95		(20)		
Marjoram	10		0.6		15		4		95		(35)-Ground		
Mustard Flour	10		0.5		5		1		95		(60)		
Nutmeg	8		6.5		3		0.5		95		(20)		
Oregano	11		2		9.5				95		(35)		
Paprika	12				10.5		3		95		(30)	Minimum 110	
Pepper, black	12		1.5		7		1.5		95		(16)-Ground 5-Maximum (40)-Ground		
Pepper, White	15		1		3		0.3		95		(40)		
Pepper, Red	11				8		1.5		95		(40)-Ground 95 (8)-Crushed 5-Maximum (20)-Crushed		25,000 to 40,000

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Analytical Requirements (cont'd)

Spice	Moisture %	Volatile Oil	Total Ash	Acid Insoluble Ash		Pass through Particle Size		Sieve No.	Color ASTA Units	Scoville Pungency Units
				Max %	Max %	Min %	Max %			
Poppy Seed	11		10		1					
Rosemary	9	1	9		1	95		(35)-Ground		
Sage	10	1.5	10		1	95		(20)		
Savory	12	0.5	11		4	95		(40)		
Sesame Seed	5		5		1					
Tarragon	10	0.3	15		1.5	95		(40)		
Thyme	9	0.8	14		5	95		(30)		
Turmeric	10	3.5	8		0.6	95		(45)	5% or more curcumin	
<u>Blends</u>										
Chili Powder Blend	13		12			95		(20)		900 to 2,000
Curry Powder Blend	9		7.2			95		(30)		
Poultry Seasoning	10		10			95		(30)		

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Contractor's certification.

By submitting an offer, the contractor certifies that the product offered meets the specified salient characteristics and requirements of this CID; conforms to the producer's own specifications and standards, including product characteristics, manufacturing procedures, quality control procedures, and storage and handling practices; has a national or regional distribution from storage facilities located within the United States, its territories, or possessions; and is sold on the commercial market. The Government reserves the right to determine proof of such conformance prior to the first delivery from point of origin and any time thereafter, up to and including delivery at final destination, as may be necessary to determine conformance with the provisions of the contract.

Regulatory requirements.

The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product in the commercial marketplace. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

Quality assurance.

When required in the solicitation, contract, or purchase order, the Processed Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, will determine the quality assurance of the spices according to Processed Products Branch procedures. The product shall be examined and/or analyzed in accordance with applicable provisions in the CID, and when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

Preservation, packaging, packing, labeling, and marking.

The spices and spice blends shall be preserved, packaged, packed, labeled, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the solicitation, contract, or purchase order, shall be acceptable. Shipping containers shall comply with National Motor Freight Classification or Uniform Freight Classification, as applicable.

For Department of Defense procurements.

The following requirements are applicable when specified by the contracting officer:

A. Commercial packaging. One to 5 ounces of product shall be packaged in a glass or plastic bottle or a metal can; or 6 to 20 ounces of product shall be packaged in a metal can or glass jar in accordance with commercial practice.

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When specified, the container shall be fitted with a dispensing device. In addition, not less than 0.18 g black ground pepper shall be packaged in an envelope in accordance with good commercial practice.

B. Commercial packing. Twenty-four small containers or 6 or 12 large containers shall be packed in a manner to ensure carrier acceptance and safe delivery at destination at the lowest transportation rate for such supplies. The shipping container shall be in accordance with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

C. Export packaging. One to 5 ounces of product shall be packaged in a glass or plastic bottle or a metal can. When specified, the container shall be fitted with a dispensing device. Six to 20 ounces of product shall be packaged and hermetically sealed in an open-top metal can with welded or soldered side seam and compound-lined, double-seamed ends.

D. Export packing. Twenty-four small containers or 6 or 12 large containers shall be packed in a fiberboard box constructed, closed, and reinforced in accordance with PPP-B-636, Grade V3c, V3s, or V4s, Style RSC. Reinforcement shall be limited to nonmetallic strapping or pressure-sensitive, filament-reinforced tape.

E. Unit loads (commercial or export). Shipping containers shall be arranged in unit loads in accordance with MIL-L-35078. When unit loads are strapped, strapping shall be limited to nonmetallic strapping, except for Type II, Class F loads.

F. Marking (commercial or export). Marking of unit pack, shipping containers, and unit loads shall be in accordance with MIL-STD-129.

Notes.

Sources of documents:

Sources of information for nongovernmental documents are as follows:

Copies of the National Motor Freight Classification may be obtained from:

National Motor Freight Traffic Association, Inc.
National Motor Freight Classification
American Trucking Associations, Inc., Traffic Department
2200 Mill Road
Alexandria, VA 22314

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Copies of the Uniform Freight Classification may be obtained from:

Uniform Classification Committee, Agent
Uniform Freight Classification
Uniform Classification Committee, Suite 1120
222 South Riverside Plaza
Chicago, IL 60606

Copies of the Official Methods of Analysis of the Association of Official Analytical Chemists may be obtained from:

Association of Official Analytical Chemists
1111 North 19th Street
Suite 210
Arlington, VA 22209

Copies of the Official Analytical Methods of the American Spice Trade Association are available from:

American Spice Trade Association
P.O. Box 1267
Englewood Cliffs, NJ 07632

Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This three-volume set may be purchased from:

Superintendent of Documents
U.S. Government Printing Office
Washington, DC 20402

Credit card (Master Charge or Visa) purchases may be made by calling the Superintendent of Documents on (202) 783-3238.

Copies of the United States Standards for Condition of Food Containers are available from:

Director
Market Research and Development Division
Agricultural Marketing Service
U.S. Department of Agriculture
P.O. Box 96456, Room 061C-S
Washington, DC 20090-6456

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Civil agencies and other interested parties may obtain copies of this CID from:

General Services Administration
Specifications Section (WFCIS)
Room 6662
7th and D Streets, SW
Washington, DC 20407

Military activities should submit request for copies of this CID to:

Naval Publications and Forms Center
5801 Tabor Avenue
Philadelphia, PA 19120

Comments and suggestions.

Comments and suggestions regarding this CID should be submitted to:

U.S. Army Natick Research,
Development, and Engineering Center
ATTN: STRNC-ESS
Natick, MA 01760-5014

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 50

Review Activities

Army - MD, TS
Navy - MC, MS
DP - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - FDA, NIH
USDA - MRD
VA - OSS

PREPARING ACTIVITY:

Army - GL

Project No. 8950-0315