

**METRIC**

**A-A-20001B**

**April 5, 2010**

**SUPERSEDING**

**A-A-20001A**

**March 27, 2002**

## **COMMERCIAL ITEM DESCRIPTION**

### **SPICES AND SPICE BLENDS**

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

**1. SCOPE.** This CID covers ground, whole, crushed, chopped, cut, and flaked spices, and spice blends (spices) 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), class(es), form(s), fortification(s), and seasoning blend(s) of spices required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.3) or USDA certification (Sec. 9.4).

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

- Food Defense System Survey (Sec. 9.1 with 9.2.1) or (Sec. 9.1 with 9.2.2).
- Manufacturer's quality assurance (Sec. 9.2 with 9.2.1) or (Sec. 9.2 with 9.2.2).
- Packaging requirements other than commercial (Sec. 10).

#### **3. CLASSIFICATION.**

**3.1.** The spices shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

##### **Types, classes, forms, fortifications, and seasoning blends.**

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**Type I - Spices**

- Class A** - Allspice
  - Form 1** - Ground
- Class B** - Anise Seed
  - Form 2** - Whole
- Class C** - Basil, Sweet
  - Form 1** - Ground
  - Form 3** - Crushed
- Class D** - Bay Leaves
  - Form 2** - Whole
- Class E** - Caraway Seed
  - Form 2** - Whole
- Class F** - Cardamom Seed
  - Form 1** - Ground
- Class G** - Celery Seed
  - Form 2** - Whole
- Class H** - Chives
  - Form 4** - Chopped
- Class I** - Cinnamon
  - Form 1** - Ground
    - Fortification a** - Not fortified
    - Fortification b** - Fortified
  - Form 2** - Whole
  - Form 5** - Cut (Sticks)
- Class J** - Cloves
  - Form 1** - Ground
  - Form 2** - Whole
- Class K** - Coriander
  - Form 1** - Ground
- Class L** - Cumin
  - Form 1** - Ground
- Class M** - Dill weed
  - Form 2** - Whole
- Class N** - Fennel Seed
  - Form 2** - Whole
- Class O** - Fenugreek
  - Form 2** - Whole
- Class P** - Ginger
  - Form 1** - Ground
- Class Q** - Mace
  - Form 1** - Ground

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- Class R** - Marjoram, Sweet
  - Form 1** - Ground
  - Form 2** - Whole
- Class S** - Mustard Flour
  - Form 1** - Ground
- Class T** - Nutmeg
  - Form 1** - Ground
  - Form 2** - Whole
- Class U** - Oregano
  - Form 1** - Ground
  - Form 3** - Crushed
- Class V** - Paprika
  - Form 1** - Ground
- Class W** - Parsley
  - Form 6** - Flakes
- Class X** - Pepper, Black
  - Form 1** - Ground
  - Form 2** - Whole
- Class Y** - Pepper, White
  - Form 1** - Ground
  - Form 2** - Whole
- Class Z** - Pepper, Red
  - Form 1** - Ground
  - Form 2** - Whole
  - Form 3** - Crushed
- Class AA** - Poppy Seed
  - Form 2** - Whole
- Class BB** - Rosemary
  - Form 1** - Ground
  - Form 2** - Whole
- Class CC** - Sage
  - Form 1** - Ground
- Class DD** - Savory
  - Form 1** - Ground
- Class EE** - Sesame Seed
  - Form 2** - Whole
- Class FF** - Tarragon
  - Form 1** - Ground
  - Form 3** - Crushed
- Class GG** - Thyme
  - Form 1** - Ground

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- Class HH - Turmeric
  - Form 1 - Ground
- Class II - Vanilla Bean
  - Form 2 - Whole
- Class JJ - Other

## Type II - Spice Blends

- Class A - Chili Powder Blend
- Class B - Curry Powder Blend
- Class C - Poultry Seasoning Blend
- Class D - Seasoning Blend, Salt Free
  - Blend (1) - With herbs and citrus
  - Blend (2) - With garlic and herbs
  - Blend (3) - Italian
  - Blend (4) - Lemon pepper
  - Blend (5) - With vegetables
  - Blend (6) - Other
- Class E - Barbecue Seasoning
- Class F - Cajun Seasoning
- Class G - Lemon and Pepper Seasoning
- Class H - Jerk Seasoning
- Class I - Italian Seasoning
- Class J - Chesapeake Bay-Style Seafood Seasoning
- Class K - Creole Seasoning
- Class L - Southwest Seasoning
- Class M - Pizza Seasoning
- Class N - Fajita Seasoning
- Class O - Other

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

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec.10).

## 5. SALIENT CHARACTERISTICS.

**5.1 Processing.** The spices shall be prepared and packaged in accordance with current good manufacturing practices (21 CFR Part 110). The spices shall be transported to processing/packaging facility, and shipped in accordance with Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.

**5.2 Ingredients.** If the purchaser requires ingredients other than those cited in the descriptions below, the ingredients must be specified in the solicitation, contract, or purchase order.

### 5.3 Finished Product.

**5.3.1 Type I, Class A, Form 1 - Allspice, Ground.** Ground allspice shall be derived from dried, nearly ripe fruit of *Pimenta dioica Lindl* and shall possess a fragrant clove-like aroma, a strong aromatic, pungent, clove-like flavor, and a dark reddish-brown color.

**5.3.2 Type I, Class B, Form 2 - Anise, Seed.** Anise seed shall be derived from dried fruit of *Pimpinella anisum L.* and shall possess a strong licorice-like, camphoraceous flavor and aroma, and a light gray-green to yellow-brown color.

**5.3.3 Type I, Class C, Forms 1 and 3 - 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.

**5.3.4 Type I, Class D, Form 2 - 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.

**5.3.5 Type I, Class E, Form 2 - 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.

**5.3.6 Type I, Class F, Form 1 - Cardamom Seed, Ground.** Ground cardamom seed shall be decorticated and derived from dried, nearly ripe fruit of *Elettaria Elcardamomum Maton* and shall possess a pleasant aromatic odor, a characteristic warm slightly pungent flavor, and a light reddish-brown color.

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**5.3.7 Type I, Class G, Form 2 - 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.

**5.3.8 Type I, Class H, Form 4 - Chives, Chopped.** Chopped chives shall be derived from the dried plant *Allium schoenoprasum L.* and shall possess a fresh mild onion odor and flavor, and a bright green color. The chives shall be chopped to 3.2 to 4.75 mm (1/8 to 3/16 in) pieces.

**5.3.9 Type I, Class I - Cinnamon, cassia.**

**5.3.9.1 Form 1 - Ground or Form 2 - Whole.**

- A. *Batavia cassia* shall be derived from bark of cultivated varieties of *Cinnamomum burmannii 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 burmannii Blume.*

**5.3.9.2 Form 1 - Ground, Fortified.** Fortified 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.

**5.3.9.3 Form 5 - Cut.** Stick cinnamon shall be derived from *Batavia cassia* and shall be cut to a specified length and not to exceed 15 mm (0.6 in) diameter.

**5.3.10 Type I, Class J, Forms 1 and 2 - Cloves, Ground and Whole.** Ground and whole cloves shall be derived from *Syzygium aromaticum L.* plant and shall possess a strong aromatic odor, a hot pungent flavor, and a dark reddish-brown color.

**5.3.11 Type I, Class K, Form 1 - 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.

**5.3.12 Type I, Class L, Form 1 - 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.

**5.3.13 Type I, Class M, Form 2 - Dill Weed, Whole.** Whole dill weed 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.

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- 5.3.14 Type I, Class N, Form 2 - 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.
- 5.3.15 Type I, Class O, Form 2 - Fenugreek, Whole.** Whole fenugreek shall be derived from dried ripe fruit of *Trigonella foenum-graecum* L. and shall possess a strong, pleasant, charred sugar-like odor, a farinaceous slightly bitter flavor and a brownish-yellow color.
- 5.3.16 Type I, Class P, Form 1 - 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.
- 5.3.17 Type I, Class Q, Form 1 - 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.
- 5.3.18 Type I, Class R, Forms 1 and 2 - Marjoram, Sweet, Ground and Whole.** Ground and whole sweet marjoram shall be derived from the *Majorana hortensis* Moench plant and shall possess an aromatic, pleasant odor, and a light green to light gray-green color.
- 5.3.19 Type I, Class S, Form 1 - 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.
- 5.3.20 Type I, Class T, Forms 1 and 2 - Nutmeg, Ground and Whole.** Ground and whole nutmeg shall be derived from the dried kernel of *Myristica fragrans* Houtt and shall possess a strong aromatic odor, and a warm slightly bitter flavor. Ground nutmeg shall be a yellow-brown color and whole nutmeg shall be grayish brown.
- 5.3.21 Type I, Class U, Forms 1 and 3 - Oregano, Ground and Crushed.** Ground and crushed oregano shall be derived from 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.
- 5.3.22 Type I, Class V, Form 1 - 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.
- 5.3.23 Type I, Class W, Form 6 - Parsley, Whole Flakes.** Parsley flakes shall be derived from dried Moss curled (double curled) leaves of *Petroselinum crispum*. Parsley of the flatleaf type shall not be used. The flakes shall possess a pleasant aromatic odor, a slightly minty herb flavor, and a dark green color. Parsley, rehydrated by soaking 2 g (0.07 oz) of dry product in 120 ml

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(4.1 fl oz) of water for 30 minutes, shall possess a flavor, texture, odor and color, typical of fresh parsley.

**5.3.24 Type I, Class X, Forms 1 and 2 - Pepper, Black, Ground and Whole.** Ground and 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 gray to speckled black-gray color.

**5.3.25 Type I, Class Y, Forms 1 and 2 - Pepper, White, Ground and Whole.** Ground and whole 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.

**5.3.26 Type I, Class Z, Forms 1, 2, and 3 - Pepper, Red, Ground, Whole, and Crushed.** Ground and whole red pepper shall be derived from dried, red, ripe fruit of genus *Capsicum*. Ground red pepper shall possess a slightly pungent aroma, and a brownish-red color. Whole red pepper shall possess a red to dark red color. Crushed red pepper shall be derived from dried, cut, red, ripe fruit of *Capsicum annum L.* and shall possess a pungent aroma, red flakes and a yellow seed color. The red pepper shall possess a characteristic hot flavor. The ground red pepper shall be fine and uniformly ground, while the crushed red pepper shall have a flake-like appearance.

**5.3.27 Type I, Class AA, Form 2 - 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.

**5.3.28 Type I, Class BB, Forms 1 and 2 - Rosemary, Ground and Whole.** Ground and whole 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.

**5.3.29 Type I, Class CC, Form 1 - 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 grayish-green color.

**5.3.30 Type I, Class DD, Form 1 - Savory, Ground.** Ground savory shall be derived from dried leaves of *Satureja hortensis L.* and shall possess an aromatic odor and flavor, and a brown-green color.

**5.3.31 Type I, Class EE, Form 2 - 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.



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**5.3.32 Type I, Class FF, Forms 1 and 3 - Tarragon, Ground and Crushed.** Ground and crushed 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.

**5.3.33 Type I, Class GG, Form 1 - 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.

**5.3.34 Type I, Class HH, Form 1 - 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.

**5.3.35 Type I, Class II, Form 2 - Vanilla Bean, Whole.** Vanilla beans shall be derived from dried fruit pods of *Vanilla planifolia.* The beans shall be supplied with a somewhat oily sheen, wrinkled texture, a long, narrow shape, and dark brown to brownish black color. The beans shall possess a slightly woody, pruney, resinous aroma.

**5.3.36 Type II, Class A - Chili Powder Blend.** The chili powder blend shall have a reddish brown color and be free from lumps. The chili powder blend should include, but is not limited to, the following ingredients: ground chili pepper, cumin, oregano, salt, and garlic powder.

**5.3.37 Type II, Class B - 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. The curry powder blend should include, but is not limited to, the following ingredients: turmeric, coriander, fenugreek, cinnamon, cumin, black pepper, ginger, and cardamom.

**5.3.38 Type II, Class C - 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. The poultry seasoning should include, but is not limited to, the following ingredients: sage, thyme, and black pepper.

**5.3.39 Type II, Class D - Seasoning Blend, Salt Free.**

**5.3.39.1 Blend (1) with herbs and citrus.** The seasoning blend shall be free flowing and granular, a mixture of small particles which are black, dark brown, green, orange, dark red and tan in color. The seasoning blend shall possess a slight pungency, with a garlic and pepper odor with mild herbs and citrus scent. The salt (sodium) free seasoning blend should include, but is not limited to the following ingredients: onion, spices (black pepper, parsley, celery seed, basil, bay, marjoram, oregano, savory, thyme, cayenne pepper, coriander, cumin, mustard, rosemary), garlic, carrot, lemon peel, orange peel, celery, paprika, red pepper, tomato, lemon juice powder, citric acid, and oil of lemon.

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**5.3.39.2 Blend (2) with garlic and herbs.** The seasoning blend shall be free flowing and granular, a mixture of small particles which are black, green, orange, yellow and tan in color. The seasoning blend shall possess a garlic and onion odor and flavor. The seasoning blend should include, but is not limited to the following ingredients: garlic, spices (oregano, rosemary, basil, red pepper, black pepper, fennel, basil, bay, marjoram, savory, thyme, cayenne pepper, coriander, cumin, mustard, celery seed), paprika, orange peel, onion, parsley, and celery.

**5.3.39.3 Blend (3) Italian.** The seasoning blend shall be a free flowing mixture of green leaf pieces comprised of a blend of herbs including, but is not limited to the following ingredients: garlic, onion, oregano, rosemary, parsley, and celery seed. The seasoning blend shall possess a pungent, spicy, slightly bitter flavor.

**5.3.39.4 Blend (4) Lemon pepper.** The seasoning blend shall be a free flowing and granular mixture of small particles which are yellow and black in color. The seasoning blend should include, but is not limited to the following ingredients: black pepper, citric acid, onion, oregano, thyme, cumin, garlic, lemon peel, and natural lemon flavor. The seasoning blend shall possess a pungent pepper bite and lemon flavor, with a hint of onion, garlic, and other spices.

**5.3.39.5 Blend (5) with vegetables.** The seasoning blend shall be a free flowing mixture of off-white, tan, red, and green dehydrated vegetables pieces. The seasoning blend should include, but is not limited to the following ingredients: dehydrated vegetables (onion, garlic, carrot, tomato, red bell pepper, red pepper), spices, and orange peel. The seasoning blend shall possess a spicy flavor with a hint of citrus.

**5.3.40 Type II, Class E - Barbecue Seasoning.** The barbecue seasoning blend shall be a free flowing reddish brown powder and possess a spicy, salty, slightly sweet flavor with a hint of garlic, onion, and hickory smoke. The barbecue seasoning blend should include, but is not limited to the following ingredients: celery seed, coriander, black pepper, red pepper, white pepper, paprika, salt, onion, garlic, brown sugar, cumin and natural smoke flavor.

**5.3.41 Type II, Class F - Cajun Seasoning.** The Cajun seasoning shall be a free flowing, homogeneous granular mixture which is red in color. The seasoning shall possess a spicy hot, peppery flavor. The Cajun seasoning should include, but is not limited to the following ingredients: salt and spices (red pepper, paprika, garlic, and onion).

**5.3.42 Type II, Class G - Lemon and Pepper Seasoning.** The lemon and pepper seasoning shall be a free flowing and granular mixture of small particles which are yellow and black in color. The seasoning shall possess a sharp, pungent pepper flavor with a tart lemon flavor. Lemon and pepper seasoning should include, but is not limited to the following ingredients: salt, black pepper, sugar, onion, citric acid, garlic, celery, and lemon flavoring.

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**5.3.43 Type II, Class H - Jerk Seasoning.** The jerk seasoning shall be a brown powder with red and white specks and pieces of green leaf. The seasoning shall possess a strong allspice flavor with hints of sweet red pepper and onion. The jerk seasoning should include, but is not limited to the following ingredients: sugar, spices (red pepper, thyme, allspice), salt, onion, and turmeric.

**5.3.44 Type II, Class I - Italian Seasoning.** The Italian seasoning shall be pieces of green leaf comprised of a blend of herbs including, but is not limited to the following ingredients: thyme, rosemary, sage, oregano, and basil. The seasoning shall possess a pungent, spicy, slightly bitter flavor.

**5.3.45 Type II, Class J - Chesapeake Bay-Style Seafood Seasoning.** The seasoning shall be a homogeneous orange brown colored blend of ground and whole spices. The seasoning shall possess a spicy, hot, flavor and pungent aroma. The seasoning should include, but is not limited to the following ingredients: celery salt (salt, celery seed), spices (mustard, red pepper, black pepper, bay leaves, cloves, allspice, ginger, mace, cardamom, cinnamon) and paprika.

**5.3.46 Type II, Class K - Creole Seasoning.** The Creole seasoning shall be a dark orange powder with spice particles and be free flowing. The seasoning shall possess a prominent salty, spicy hot, peppery, and garlic flavor. The Creole seasoning should include, but is not limited to the following ingredients: salt, paprika, granulated garlic, cayenne pepper, ground black pepper, mustard, fresh lemon peel, ground bay leaf, and file powder.

**5.3.47 Type II, Class L - Southwest Seasoning.** The southwest seasoning shall be a dark red orange powder and be free flowing. The seasoning shall possess a salty, spicy chili pepper flavor. The southwest seasoning should include, but is not limited to the following ingredients: salt, paprika, chili powder, cumin, coriander, cayenne pepper, ground black pepper, crushed red pepper, and granulated garlic.

**5.3.48 Type II, Class M - Pizza Seasoning.** The pizza seasoning shall be a free flowing blend of herbs with prominent red and green flakes. The seasoning shall possess a cheesy, medium pungent flavor and aroma with hints of garlic and onion. Italian herb flavor shall also be present. The pizza seasoning should include, but is not limited to the following ingredients: parmesan cheese, garlic, onion, red pepper, thyme, basil, and oregano.

**5.3.49 Type II, Class N - Fajita Seasoning.** The fajita seasoning shall be a reddish orange granular blend and be free flowing. The seasoning shall possess a spicy flavor and citrus aroma. The fajita seasoning should include, but is not limited to the following ingredients: salt, spices (black pepper, cumin, oregano), garlic, onion, red pepper, and natural lime flavor.

**6. ANALYTICAL REQUIREMENTS.**

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**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements shall be as follows:

<i>E. coli</i>	Less than 3 per gram using the MPN (Most Probable Number) technique
<i>Salmonella</i>	Negative
Aerobic Plate Count	Less than 50,000 per gram
Yeast and Mold	Less than 100 per gram

**TABLE I. Analytical requirements**

Spice	Moisture Max %	Volatile Oil Min %	Total Ash Max %	Acid Insoluble Ash Max %	Pass through Particle Size Min %	Sieve No.	Color ASTA Units	Scoville Pungency Units
Allspice	10.0	3.0	6.0	0.5	95	(30)		
Anise Seed	11.0	1.5	9.5	1.0				
Basil Sweet	10.0	0.3	16.0	2.0	95	(35)-Ground		
Bay Leaves	9.0	1.0	4.5	1.0	95	(30)		
Caraway Seed	10.0	2.0	8.0	1.0	95	(30)		
Cardamom Seed	12.0	3.0	7.0	3.0	95	(40)		
Celery Seed	10.0	2.0	14.0	2.0	95	(30)		
Chives	3.0							
Cinnamon	14.0	1.5	5.0	2.0	95	(60)-Ground		
Cloves	9.0	15.0	6.0	0.5	95	(30)-Ground		
Coriander	9.0	0.3	7.0	1.0	95	(30)		
Cumin	9.0	2.0	9.5	2.0	95	(30)		
Dill weed	10.0	0.2	16.0	3.0				
Fennel Seed	8.0	1.0	11.0	1.0	95	(25)		
Fenugreek	9.5	0.5	5.0	1.0	95	(25)		

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TABLE I. Analytical requirements (continued)

Spice	Moisture Max %	Volatile Oil Min %	Total Ash Max %	Acid Insoluble Ash Max %	Pass through Particle Size Min %	Sieve No.	Color ASTA Units	Scoville Pungency Units
Ginger	12.0	1.5	7.0	1.0	95	(35)		
Mace	7.0	12.0	3.5	0.5	95	(20)		
Marjoram	10.0	0.6	15.0	4.0	95	(35)-Ground		
Mustard Flour	10.0	0.5	5.0	1.0	95	(60)		
Nutmeg	8.0	6.5	3.0	0.5	95	(20)-Ground		
Oregano	11.0	2.0	9.5		95	(35)-Ground		
Paprika	12.0		8.0	3.0	95	(30)	Minimum 110	
Parsley	4.0				20-Maximum	(20)		
Pepper, Black	12.0	1.5	7.0	1.5	95 5-Maximum	(16)-Ground (40)-Ground		
Pepper, White	15.0	1.0	3.0	0.3	95	(40)-Ground		
Pepper, Red	10.0		8.0	1.5	95 95 5-Maximum 95	(40)-Ground (35)-Ground (20)-Crushed (8)-Crushed		32,000 to 48,000 25,000 to 40,000
Poppy Seed	11.0		10.0	1.0				
Rosemary	9.0	1.0	9.0	1.0	95	(35)-Ground		
Sage	10.0	1.5	10.0	1.0	95	(20)		
Savory	12.0	0.5	11.0	4.0	95	(40)		

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TABLE I. Analytical requirements (continued)

Spice	Moisture Max %	Volatile Oil Min %	Total Ash Max %	Acid Insoluble Ash Max %	Pass through Particle Size Min %	Sieve No.	Color ASTA Units	Scoville Pungency Units
Sesame Seed	5.0		5.0	1.0				
Tarragon	10.0	0.3	15.0	1.5	95	(40)-Ground		
Thyme	9.0	0.8	14.0	5.0	95	(30)		
Turmeric	10.0	3.5	8.0	0.6	95	(45)	5 % or more Curcumin	
Vanilla Bean	25.0							
Chili Powder Blend	13.0		12.0		95	(20)		900 to 2,000
Curry Powder Blend	9.0		7.2		95	(30)		
Poultry Seasoning	10.0		10.0		95	(30)		
Seasoning Blends 1-2	6.4							
Blend 3	12.0							
Blend 4	10.0							
Blend 5	8.0							
Barbecue Seasoning	10.0				95	(20)		
Cajun Seasoning	12.0							
Lemon and Pepper Seasoning	8.0				95	(10)		
Jerk Seasoning	12.0				95	(6)		
Italian Seasoning	12.0				90	(10)		

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TABLE I. Analytical requirements (continued)

Spice	Moisture Max %	Volatile Oil Min %	Total Ash Max %	Acid Insoluble Ash Max %	Pass through Particle Size Min %	Sieve No.	Color ASTA Units	Scoville Pungency Units
Chesapeake Bay- Style Seasoning	10.0				95	(18)		
Creole Seasoning	10.0				90	(12)		
Southwest Seasoning	8.0				98	(4)		
Pizza Seasoning	8.0				95	(20)		
Fajita Seasoning	8.0				95	(20)		

**6.2 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 113.4 g (4 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one container/envelope and shall contain the appropriate number of containers/envelopes to yield a 113.4 g (4 oz) sample when composited.

**6.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified:

<u>Test</u>	<u>Method</u>
Moisture	941.11
Volatile Oil <u>1/</u>	962.17
Total Ash	941.12
Acid Insoluble Ash	941.12
Color	971.26
Pungency	995.03
<i>E. coli</i>	BAM, Ch 4 <u>2/</u>
<i>Salmonella</i>	991.12, 996.08, 967.27, 986.35, 989.14, or BAM, Ch. 5 <u>2/</u>
Aerobic Plate Count	966.23, 990.12, 986.32, or BAM, Ch. 3 <u>2/</u>
Yeast and Mold	995.21, 997.02, or BAM, Ch 18 <u>2/</u>

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- 1/** AOAC Method 970.55 shall be used for mustard flour.
- 2/** 8<sup>th</sup> Edition, Food and Drug Administration (FDA) Bacteriological Analytical Manual (BAM) or the FDA BAM Online.

**6.4 Test results.** The test results for moisture, volatile oil, total ash, and acid insoluble ash shall be reported to the nearest 0.1 percent. The test results for particle size shall be reported to the nearest percent. The test results for color shall be reported as American Spice Trade Association (ASTA) color value. The test result for pungency shall be reported to the nearest Scoville unit and/or ppm Capsaicin with one ppm Capsaicin equal to 15 Scoville units. The test results for *E. coli* shall be reported to the nearest MPN per g. The test results for Salmonella shall be reported as positive or negative. The test results for aerobic plate count and yeast and mold shall be reported to the nearest 10 CFU per g. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

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

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.3 or 9.4; purchaser may specify 9.1 with 9.2.1, or 9.1 with 9.2.2, or 9.2 with 9.2.1, or 9.2 with 9.2.2.*

**9.1 Food Defense System Survey (FDSS).** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, 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 Food and Drug Administration's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 12.1 and 12.3.2.*

**9.2 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



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the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**9.2.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (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.)*

**9.2.2 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.)*

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

**9.4 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 spices in accordance with PPB procedures which include selecting random samples of the packaged spices, 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 spices for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

**11. USDA INSPECTION NOTES.** When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged spices, and compliance with requirements in the following areas:

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- Salient Characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec.10 or as specified in the solicitation, contract, or purchase order).

## 12. REFERENCE NOTES.

**12.1 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).**

**12.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: [shirleyj.wright@ams.usda.gov](mailto:shirleyj.wright@ams.usda.gov).**

### 12.3 Sources of documents.

#### 12.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

Copies of the ASTA color value may be obtained from: **American Spice Trade Association, 2025 M Street, NW, Suite 800, Washington, DC 20036, telephone (202) 367-1127, FAX (202) 367-2127, or via E-mail: [info@astaspice.org](mailto:info@astaspice.org). Internet address: [www.astaspice.org](http://www.astaspice.org).**

#### 12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Fair Packaging and Labeling Act are contained in 16 CFR Parts 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 371954, Pittsburgh, PA 15250-7954. 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.access.gpo.gov/nara>.**

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Copies of the Bacteriological Analytical Manual (BAM) are available from: **Center of Food Safety and Applied Nutrition, U.S. Food and Drug Administration on the Internet at:**  
<http://www.fda.gov/Food/ScienceResearch/default.htm>.

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 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 Avenue, 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:****Custodians**

Army - GL  
 Navy - SA  
 Air Force - 35

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**Review Activities**

Army - MD, QM  
 Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
 (Project No. 8950-2010-001)

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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