

METRIC

A-A-20036C

May 29, 2007

SUPERSEDING

A-A-20036B

October 23, 2000

COMMERCIAL ITEM DESCRIPTION

MUSTARD, PREPARED

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

1. SCOPE. This CID covers prepared mustard, 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) of prepared mustard 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. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

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

Types.

- Type I** - Yellow (salad style)
- Type II** - Spicy Brown
- Type III** - Dijon
- Type IV** - Honey
- Type V** - Stone Ground

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Type VI - Horseradish

Type VII - Deli

Type VIII - 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 prepared mustard shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The prepared mustard shall be manufactured from ground mustard seed, vinegar, turmeric, salt and spices. Yellow mustard seed, *Sinapis alba*, shall be used in Type I - Yellow (salad style) mustard. Brown mustard seed, *Brassica juncea*, shall be used in Type II - VII. The prepared mustard may contain other ingredients appropriate for the type of mustard specified. Added gums or artificial colors are not permitted. The prepared mustard shall contain no added starch-bearing material other than turmeric (Alleppy Type), ginger, and black pepper.

5.3 Finished product. The finished product shall be free of hulls in excess of natural seed content. The prepared mustard shall be free from any foreign, astringent, medical flavor notes, or other objectionable flavors or odors.

5.3.1 Type I. Yellow (salad style) mustard shall have a smooth consistency, free from coarse particles. The yellow mustard shall have a mild mustard flavor with slight acid taste.

5.3.2 Type II. Spicy Brown mustard shall have a slightly thick consistency, medium yellow-tan color with visible specks. The spicy brown mustard shall have a mild spicy flavor with a slight vinegar taste.

5.3.3 Type III. Dijon mustard shall have a smooth, creamy consistency and yellow-beige color. The Dijon mustard shall have a strong, pungent, mustard flavor with mild white wine notes.

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5.3.4 Type IV. Honey mustard shall have a smooth, creamy consistency and yellow-tan color. The honey mustard shall have a mild honey and mustard flavor.

5.3.5 Type V. Stone Ground mustard shall have a coarse grained consistency, medium brown color with visible specks of mustard seeds. The stone ground mustard shall have a pungent flavor.

5.3.6 Type VI. Horseradish mustard shall have a semi-smooth consistency, medium brown-yellow color with visible specks. The horseradish mustard shall have a pungent hot, spicy flavor.

5.3.7. Type VII. Deli mustard shall have a coarse grained consistency, brown-yellow color with fine brown specks. The deli mustard shall have a pungent mustard flavor, and may have mild horseradish and white wine notes.

5.4 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the prepared mustard shall be processed and packaged not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

5.5 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

6. ANALYTICAL REQUIREMENTS.

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

TABLE I. Analytical requirements (percent by weight)

Types	Titrateable acidity (as acetic acid)	Salt	Total solids (percent minimum)
Type I - Yellow	2.30 - 3.50	2.70 - 4.25	15.5
Type II - Spicy Brown	2.40 - 3.50	2.30 - 4.25	17.0
Type III - Dijon	2.10 - 3.50	3.50 - 6.35	16.5
Type IV - Honey	1.50 - 2.20	1.70 - 2.30	25.0

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TABLE I. Analytical requirements (percent by weight) (continued)

Types	Titrateable acidity (as acetic acid)	Salt	Total Solids (percent minimum)
Type V - Stone Ground	1.85 - 3.50	2.50 - 6.35	15.0
Type VI - Horseradish	2.70 - 3.50	2.80 - 5.00	20.0
Type VII - Deli	2.30 - 3.50	2.30 - 3.60	18.0

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 454 g (1 lb) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one can/jar/envelope and shall contain the appropriate number of cans/jars/envelopes to yield a 454 g (1 lb) sample when composited.

6.3 Preparation of composite sample. The sample shall be prepared in an appropriate size blender container, blending the sample to uniformity in a minimum of time.

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

<u>Test</u>	<u>Method</u>
Titrateable acidity	920.174
Salt	941.13
Total solids	920.171

6.5 Test results. The test results for titrateable acidity and salt shall be reported to the nearest 0.01 percent. The test result for the total solids shall be reported to the nearest 0.1 percent. 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 prepared mustard provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same prepared mustard offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

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8. REGULATORY REQUIREMENTS. The delivered prepared mustard shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of prepared mustard within the commercial marketplace. Delivered prepared mustard 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 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 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.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another 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 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.)*

9.1.2 Plant survey. A plant survey conducted by USDA, AMS, or another 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.)*

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

9.3 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 (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the prepared mustard in accordance with PPB procedures which include selecting random samples of the packaged prepared mustard,

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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 prepared mustard 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 prepared mustard, and compliance with requirements in the following areas:

- 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 Programs (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 contacts. For USDA, AMS certification, contact the **Branch Chief, PPB, FVP, 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@usda.gov.

12.2 Analytical testing and technical information contacts. 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.

12.3 Sources of documents.

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12.3.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.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, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720- 9939, Fax (202) 690-0102, via E-mail: FQASTaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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.**

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: <http://assist.daps.dla.mil/quicksearch/>.**

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MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS
(Project No. 8950-P129)

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 <http://assist.daps.dla.mil>.

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