

METRIC

A-A-20043C

November 10, 2010

SUPERSEDING

A-A-20043B

March 26, 2004

COMMERCIAL ITEM DESCRIPTION

CREAMER, NON-DAIRY, DRY

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

1. SCOPE. This CID covers dry, non-dairy creamer, 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:

- Style(s) and flavor(s) of dry, non-dairy creamer required (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 6.7).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Food Defense System Survey (Sec. 10.1 with 10.2.1) or (Sec. 10.1 with 10.2.2).
- 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 dry, non-dairy creamer shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Styles and flavors.

Style I - Regular

Style II - Light or lite (21 CFR § 101.56)

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Style III - Sugar free (21 CFR § 101.60)

Style IV - Fat free (21 CFR § 101.62)

Flavor A - Original

Flavor B - French Vanilla

Flavor C - Chocolate

Flavor D - Hazelnut

Flavor E - Other

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

- 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. DEFINITIONS.

5.1 Light or lite. In accordance with 21 CFR § 101.56, depending on the percent calories from fat, light means that either a) the fat content is reduced by at least 50 percent per reference amount customarily consumed, or b) the number of calories is reduced by at least one-third (33-1/3 percent) per reference amount customarily consumed. **1/**

5.2 Sugar free. In accordance with 21 CFR § 101.60, sugar free means that the sugar content shall be less than 0.5 g per reference amount customarily consumed and shall be less than 0.5 g per labeled serving. **1/**

5.3. Fat free. In accordance with 21 CFR § 101.62, fat free means that the fat content shall be less than 0.5 g per reference amount customarily consumed and shall be less than 0.5 g per labeled serving. **1/**

1/ The Reference Amounts Customarily Consumed for powder cream or cream substitutes is 2 g (0.07 oz) according to 21 CFR § 101.12.

6. SALIENT CHARACTERISTICS.

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6.1 Processing. The dry, non-dairy creamer shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

6.2 Food security. The dry, non-dairy creamer should be processed and transported in accordance to the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*. <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>. 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.

6.3 Ingredients. The dry, non-dairy creamer shall contain corn syrup solids, vegetable fats or oils, sodium caseinate, dipotassium phosphate, mono- and diglycerides, sodium silicoaluminate, lecithin, natural and/or artificial flavors, and natural and/or artificial colors. The dry, non-dairy creamer may contain sodium tripolyphosphate, sodium stearyl lactylate, and tricalciumphosphate. In Styles I and III, titanium dioxide shall not be used. The dry, non-dairy creamer may contain non-nutritive sweeteners such as acesulfame-K, sucralose; or a combination thereof, or other non-nutritive sweeteners approved by the FDA for food use.

6.4 Food Chemicals Codex Purity. The ingredients listed in paragraph 6.3 and found in the Food Chemicals Codex shall comply with the purity standards of the Food Chemicals Codex.

6.5 Dehydrated Product.

6.5.1 Consistency. The dry, non-dairy creamer shall be a free flowing uniform granular powder and shall be free from lumps.

6.5.2 Color. The dry, non-dairy creamer shall possess a white to light cream color.

6.6 Hydrated product.

6.6.1 Dispersability. After adding to hot liquid, the products shall readily dissolve within 15 seconds and show no evidence of curdling, feathering, or undissolved floating particles.

6.6.2 Flavor and odor. When added to hot liquid, the dry, non-dairy creamer shall impart a sweet creamy flavor typical of the flavor specified. The dry, non-dairy creamer shall be free from foreign or objectionable flavors and odors (e.g., sour, malty, tallowy, stale, soapy, rancid, bitter, or scorched flavors or odors).

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6.7 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the dry, non-dairy creamer 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.

6.8 Foreign material. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. In addition, all ingredients shall be free from foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical and microbiological requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and microbiological requirements for the dry, non-dairy creamer shall be as follows:

<u>Test</u>	<u>Tolerance</u>
Fat <u>2/</u>	Not less than 33.0 percent
Moisture	Not more than 3.0 percent
Standard Plate Count	Not more than 20,000 per gram
<i>Coliform</i> count	Less than 10 CFU (Colony Forming Unit) per gram or less than 3 MPN (Most Probable Number) per gram <u>3/</u>
<i>Salmonella</i>	Negative

2/ Applicable to Style I, Regular.

3/ Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

7.2 Product verification. 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 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one packet/container and shall contain the appropriate number of packets/containers to yield a 227 g (8 oz) sample when composited.

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7.3 Analytical and microbiological testing. Analytical and microbiological testing shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International or the FDA Bacteriological Analytical Manual (BAM).

<u>Test</u>	<u>Method</u>
Fat	932.06
Moisture	927.05
Standard plate count	990.12, 966.23, or BAM, Ch. 3
<i>Coliform</i>	991.14 or BAM, Ch.4
<i>Salmonella</i>	994.04, 967.26, 996.08

7.4 Test results. The test results for fat and moisture shall be reported to the nearest 0.1 percent. The test results for standard plate count shall be reported to the nearest 1,000 per gram. The test results for *Coliform* count shall be reported to the nearest CFU per gram or to the nearest MPN per gram. The test results for *Salmonella* shall be reported according to the test method. Any result not conforming to the analytical and microbiological requirements shall be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered dry, non-dairy creamer shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of dry, non-dairy creamer within the commercial marketplace. Delivered product 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 delivered dry, non-dairy creamer 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 10.2.1, or 10.1 with 10.2.2, or 10.2 with 10.2.1 or 10.2 with 10.2.2.*

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10.1 Food Defense System Survey (FDSS). When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS) personnel. The FDSS verifies measures that operators of food establishments 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 FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.")* For further information, see section 13.2 and 13.4.2.

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 Plant systems audit. A plant systems audit (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 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.)*

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 Title 21 Code of Federal Regulations 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 dry, non-dairy creamer 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, Dairy Grading Branch (DGB), Dairy Program (DP) shall be the certifying program. DGB inspectors shall certify the quality and acceptability of the dry, non-dairy creamer in accordance with DGB procedures which include: selecting random samples of the dry, non-dairy creamer, evaluating the samples for conformance with the salient characteristics of this CID and other contractual

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requirements and documenting the findings on official DGB certificates. In addition, when required in the solicitation, contract, or purchase order, DGB inspectors will examine the dry, non-dairy creamer for conformance to the United States Standards for Condition of Food Containers 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 dry, non-dairy creamer, and compliance with requirements in the following areas:

- Salient Characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7.1). When USDA analytical testing is specified, DGB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (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 contact. For USDA certification, contact the **Branch Chief, DGB, DP, AMS, USDA, STOP 0230, 1400 Independence Avenue, SW, Washington, DC 20250-0230, telephone (202) 720-3171, Fax (202) 720-2643, via E-mail: Ken.Vorget@ams.usda.gov.**

13.2 USDA FDSS contact. For an USDA FDSS survey, contact the **Branch Chief, Processed Products Branch, Fruit and Vegetable Programs, 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.**

13.3 Analytical testing and technical information contacts. For USDA technical information on analytical testing, contact: **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.**

13.4 Sources of documents.

13.4.1 Sources of information for nongovernmental documents are as follows:

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Copies of the Bacteriological Analytical Manual and 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: www.aoac.org.**

Copies of the Food Chemicals Codex may be purchased from: **United States Pharmacopeial Convention, 12601 Twinbrook Parkway, Rockville, MD 20852-1790, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148. Internet address: www.usp.org.**

13.4.2 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 (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.gpoaccess.gov/nara/index.html>.**

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online 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 Ave., SW, Washington, DC 20250-0247, telephone (202) 720- 9939, Fax (202) 690-1527, via E-mail: 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 Logistics Agency (DLA) Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092, FAX (215) 737-2963, or via E-mail: dscpsubswb@dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, DLA Document Services, 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/>.**

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Army - GL
 Navy - SA
 Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:**Review Activities**

Army - MD, QM
 Navy - MC

DLA - SS

(Project No. 8940-2010-003)

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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