METRIC

A-A-20043D
October 25, 2016
SUPERSEDING
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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, other interested parties, and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**[1]

2. PURCHASER NOTES.

2.1 Purchasers *must 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. 5.3).
- 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 (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The dry, non-dairy creamer must conform to the following list which must be specified in the solicitation, contract, or purchase order.

[1] USDA purchase specifications are available at: https://www.ams.usda.gov/selling-food/product-specs.

Styles and flavors.[2]

Style I - Regular
Style II - Light or lite (21 Code of Federal Regulations (CFR) § 101.56)
Style III - Sugar free (21 CFR § 101.60)
Style IV - Fat free (21 CFR § 101.62)

Flavor A - Plain/Unflavored
Flavor B - French Vanilla
Flavor C - Chocolate
Flavor D - Hazelnut
Flavor E - Caramel Macchiato
Flavor F - Vanilla Caramel
Flavor G - Other (*as specified by the purchaser*)

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

- Processing guidelines (Sec. 5).
- 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. PROCESSING GUIDELINES.

5.1 Processing. The dry, non-dairy creamer must be processed in accordance with Current Good Manufacturing Practices (CGMP) (21 CFR Part 110) or the Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Control for Human Food (21 CFR Part 117) currently in effect on the date of the solicitation, contract, or purchase order.

5.2 Food defense. The dry, non-dairy creamer must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.*[3] 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,

[2] Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.
[3] http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm.

criminal, or terrorist actions. The implementation of enhanced food defense 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.

5.3 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the dry, non-dairy creamer must be processed and packaged not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements must be specified in the solicitation, contract, or purchase order.

6. SALIENT CHARACTERISTICS.

6.1 Definitions.

6.1.1 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 (RACC), or b) the number of calories is reduced by at least one-third (33-1/3 percent) per RACC.[4]

6.1.2 Sugar free. In accordance with 21 CFR § 101.60, sugar free means that the sugar content must be less than 0.5 gram (g) per RACC and must be less than 0.5 g per labeled serving.[4]

6.1.3 Fat free. In accordance with 21 CFR § 101.62, fat free means that the fat content must be less than 0.5 g per RACC and must be less than 0.5 g per labeled serving.[4]

6.2 Labeling. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR § 101.4(a)) unless exempted by 21 CFR § 101.100.

6.3 Ingredients. The dry, non-dairy creamer must 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 stearoyl lactylate, and tricalcium phosphate. In Styles I and III, titanium dioxide must 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. When applicable, ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the US Pharmacopeia (USP)-National Formulary quality. Ingredients derived from foods identified as major food allergens must be labeled in accordance with the FDA Food Allergen Labeling and

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

Consumer Protection Act.[5] Applicable ingredients must be approved for those particular uses by FDA's regulations on food additives or be Generally Recognized as Safe (GRAS) for those intended uses.

6.4 Dehydrated product.

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

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

6.5 Hydrated product.

6.5.1 Dispersability. After adding to hot liquid, between 79 to 82°C (175 to 180°F), the dry, non-dairy creamer must readily dissolve within 15 seconds and show no evidence of curdling, feathering, or undissolved floating particles.

6.5.2 Flavor and aroma. When added to hot liquid, between 79 to 82°C (175 to 180°F), the dry, non-dairy creamer must impart a sweet creamy flavor typical of the flavor specified. The dry, non-dairy creamer must be free from foreign or objectionable flavors and odors (e.g., sour, malty, tallowy, stale, soapy, rancid, bitter, or scorched flavors or odors).

6.6 Foreign material. All ingredients must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. In addition, all ingredients must 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 must be as follows in Table I.

[5] http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Allergens/ucm106890.htm

TABLE I. Analytical and microbiological requirements

Test	Requirement
Fat[6]	Not less than 33.0 percent
Trans fatty acid	Not greater than zero g per serving[7]
Moisture	Not more than 3.0 percent
Standard Plate Count	Not more than 20,000 per g
Coliform count	Less than 10 CFU (Colony Forming Unit) per g or less than 3 MPN (Most Probable Number) per g[8]
Salmonella	Negative
Escherichia coli (E. coli)	Negative

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

7.3 USDA verification procedures. When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

7.3.1 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 227 g (8 oz) sample when composited.

7.3.2 Analytical and microbiological testing and reporting. When specified in the solicitation, contract, or purchase order, the analyses must be made and reported in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or the FDA Bacteriological Analytical Manual (BAM) as specified in Table II. Any result not conforming to the analytical requirements will be cause for rejection of the lot.

[6] Applicable to Style I, Regular.
[7] Product containing less than 0.5 g trans fatty acids per labeled serving may be labeled as 0 g trans fats (21 CFR § 101.62 (c) (1)).
[8] Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

TABLE II. Analytical and microbiological testing and reporting

Test	Method	Reported as:
Fat	932.06, 2007.04[9], 2008.06[10]	Nearest 0.1 percent
Trans fatty acid	Verified by the Nutrition Labeling and Education Act (NLEA) "Nutrition Facts" label	Nearest 0.5 g
Moisture	927.05, 2008.06	Nearest 0.1 percent
Standard Plate Count	990.12, 966.23, or BAM, Ch. 3	Nearest 1,000 per g
Coliform	991.14 or BAM, Ch. 4	Nearest CFU per g or to the nearest MPN per g
Salmonella	994.04, 967.26, 996.08, 2003.09, 2004.03	According to test method
E. coli	991.14, 2005.03	According to test method

8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/ distributor must certify that the dry, non-dairy creamer provided meets 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 must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of dry, non-dairy creamer in the commercial marketplace. Delivered dry, non-dairy creamer must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act; the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When an ingredient containing a major allergen identified by FDA is included in the dry, non-dairy creamer, the dry, non-dairy creamer must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and shellfish or those in effect on the date of the solicitation, contract, or purchase order.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3 or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

[9] Foss Food Scan system must be used with the ANN calibration database for dairy and dairy products, instead of meats.
[10] Method must be validated against the appropriate AOAC chemical analysis method for dry, non-dairy creamer, specifically AOAC Official Method 932.06.

10.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) must be conducted by USDA, Agricultural Marketing Service, (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

10.1.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures 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.*[11]

10.1.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.*[11]

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer must 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 the 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 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 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110)

[11] See footnote 3 on page 2.

or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Control for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order.

10.2.2 PSA. A 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 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Control for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and verifies that the manufacturer has in place an internal quality assurance program.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the dry, non-dairy creamer distributed meet or exceeds the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the dry, non-dairy creamer meets the requirements specified in Sec. 7 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) must be the certifying program. DGB inspectors must 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 and analytical requirements of this CID and other contractual requirements, and documenting the findings on official DGB score sheets and/or 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 U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

11. PACKAGING. Preservation, packaging, packing, labeling, and case marking must 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 must include evaluation of the quality and condition of samples of dry, non-dairy creamer, and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).

- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, DGB inspection personnel must select samples and submit them to the USDA, AMS, 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 services.

13.1.1 USDA certification and Plant Survey. For USDA certification and plant survey 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.**

13.1.2 USDA FDSS and PSA. For a USDA FDSS and PSA contact the **Chief, Audit Services Branch, SCI Division, SCP, AMS, USDA, Room 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: fvaudits@ams.usda.gov.**

13.1.3 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: KerryR.Smith@ams.usda.gov.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: **http://www.aoac.org** for nonmembers and **http://www.eoma.aoac.org** for members and AOAC OMA subscribers.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: http://www.usp.org.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, 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 979050, St. Louis, MO 63197-9000. 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. These documents may also be obtained free of charge on the Internet at: http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR.**

Copies of the Bacteriological Analytical Manual (BAM) are available from: **FDA, CFSAN, U.S. Food and Drug Administration are available on the Internet at: http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm2006949.htm.**

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/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm**

Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: CIDS@ams.usda.gov or on the Internet at: http://www.ams.usda.gov/grades-standards/cids and https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf.**

Copies of this CID are also available online at: **ASSIST Online (https://assist.dla.mil) or ASSIST Quick Search (http://quicksearch.dla.mil) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: DLA-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or via E-mail: dscpsubsweb@dla.mil.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - FDA
USDA - SCP

PREPARING ACTIVITY:

DLA - SS

(Project No. 8940-2016-001)

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.dla.mil.

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