

INCH-POUND

A-A-20051C
April 7, 1994
SUPERSEDING
A-A-20051B
April 11, 1986

COMMERCIAL ITEM DESCRIPTION

PUDDINGS, CANNED

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description.

This Commercial Item Description (CID) covers puddings, packed in commercially acceptable containers, suitable for use by the Federal Government.

Salient characteristics.

The puddings shall be ready-to-serve; prepared from clean, sound, wholesome materials free from objectionable odor and foreign matter; and shall have a good flavor and odor characteristic of the applicable flavor.

Puddings, except tapioca and rice puddings, shall possess a smooth consistency. Tapioca and rice puddings shall have a consistency typical of their physical properties for the ingredients used. The puddings shall contain no free liquid and shall not be watery nor weep upon standing.

After filling and sealing, the cans shall be heat processed at appropriate times and temperatures to be commercially sterile. Alternatively, the puddings may be aseptically packaged provided that the process parameters follow the guidelines of the U.S. Food and Drug

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456.

FSC 8940

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

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Administration as contained in 21 CFR 108.25 (c) (1), (2), and (3) for lemon pudding and 21 CFR 108.35 (c) (1), (2), and (3) for all other flavored puddings referenced in this document. Unopened containers shall not require refrigeration.

Unless otherwise specified in the solicitation, contract, or purchase order, the puddings shall be canned not more than 60 days prior to delivery.

Analytical requirements.

The puddings shall conform to the following analytical requirements:

<u>Flavors</u>	<u>Total solids (Percent by weight)</u>	<u>pH</u>
Banana	24.0 - 34.0	6.2 - 7.0
Butterscotch	24.0 - 34.0	6.2 - 7.0
Chocolate	24.0 - 34.0	6.2 - 7.0
Chocolate fudge	24.0 - 34.0	6.2 - 7.0
Lemon	24.0 - 34.0	2.7 - 3.7
Milk chocolate	24.0 - 34.0	6.2 - 7.0
Rice	24.0 - 34.0	6.2 - 7.0
Tapioca	24.0 - 34.0	6.2 - 7.0
Vanilla	24.0 - 34.0	6.2 - 7.0

Chemical analyses shall be made in accordance with the Official Methods of Analysis of the AOAC.

Test Method

Total Solids 935.56

pH 981.12G

Contractor's certification.

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

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time thereafter, up to and including delivery at final destination, as may be necessary to determine conformance with the provisions of the contract.

Regulatory requirements.

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

Quality assurance.

When the solicitation, contract, or purchase order requires that the product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The product shall be examined or analyzed or both in accordance with applicable provisions in the CID, and when applicable, the United States Standards for Condition of Food Containers.

Preservation, packaging, packing, labeling, and marking.

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

For Department of Defense procurements.

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

A. **Commercial packaging. Can.** Seven pounds (3.175 kg) of product or 6 pounds 12 ounces (3.062 kg) for rice pudding and tapioca pudding shall be packaged in a size 603 x 700 metal can in accordance with good commercial practice. The filled can shall be hermetically sealed under a vacuum of not less than 5 inches (12.7 cm) of mercury.

Individual serving size. Five ounces (141.748 g) of puddings shall be packaged in containers in accordance with good commercial practice.

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B. Commercial packing. The packaged puddings shall be packed in a container complying with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

C. Commercial unit loads. Shipping containers shall be arranged in unit loads in accordance with Type III, Class G of MIL-L-35078. When unit loads are strapped, the strapping shall be limited to nonmetallic strapping.

D. Export packaging. Seven pounds (3.175 kg) of product or 6 pounds, 12 ounces (3.062 kg) for rice pudding and tapioca pudding shall be packaged in a size 603 X 700 open-top style, round, metal can with a lead-free soldered or welded side seam and compound-lined, double-seamed ends. Alternatively, the can ends may be fabricated from ECCS plate, fully enameled both inside and out. The entire inside area of the can shall be enameled. The can shall be coated overall on the outside with a coating conforming to Type I, or when specified, Type III of TT-C-495. The filled can shall be hermetically sealed under a vacuum of not less than 5 inches (12.7 cm) of mercury.

Individual serving size. Five ounces (141.748 g) of puddings shall be packaged in individual size containers in accordance with good commercial practice.

E. Export packing. Six cans or 48 individual serving containers of product of one flavor only shall be packed in a snug-fitting fiberboard box conforming to Style RSC, Grade V3c, V3s, or V4s of ASTM D 5118. The cans shall be arranged three in length and two in width within the container. Each shipping container shall be closed and reinforced with a nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with ASTM D 1974.

F. Export unit loads. Shipping containers shall be arranged in unit loads in accordance with Type I, Class A of MIL-L-35078. When unit loads are strapped, strapping shall be limited to nonmetallic strapping.

G. Marking. Marking of unit pack shipping container and unit load shall be in accordance with MIL-STD-129. In addition, 603 X 700 can labels shall state:

**READY TO SERVE
REFRIGERATE AFTER OPENING**

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Notes.

Sources of documents.

Sources of information for nongovernmental documents are as follows:

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

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

Copies of the Uniform Freight Classification may be obtained from:

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

Copies of ASTM D 5118, "Practice for Fabrication of Fiberboard Boxes" and ASTM 1974, "Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers" may be obtained from:

**ASTM
1961 Race Street
Philadelphia, PA 19103-1187**

Copies of the Official Methods of Analysis of the AOAC may be obtained from:

**AOAC International
2200 Wilson Boulevard
Suite 400
Arlington, VA 22201-3301**

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Sources of information for governmental documents are as follows:

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

**Superintendent of Documents
U.S. Government Printing Office
Washington, DC 20402-0001**

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

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

**Chairperson
Condition of Container Committee
Agricultural Marketing Service
U.S. Department of Agriculture
Room 2506, South Building
P.O. Box 96456
Washington, DC 20090-6456**

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

**General Services Administration
Specifications Unit (3FB-WS)
Room 6654
7th and D Streets, SW
Washington, DC 20407**

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

**Standardization Documents Order Desk
Building 4, Section D
700 Robbins Avenue
Philadelphia, PA 19111-5094**

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MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 50

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - NIH, IHS

USDA - FV

VA - OSS

PREPARING ACTIVITY:

USDA - FV