

METRIC

A-A-20051E

February 10, 2009

SUPERSEDING

A-A-20051D

June 6, 2001

COMMERCIAL ITEM DESCRIPTION

PUDDINGS, SHELF STABLE, READY-TO-EAT

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

1. SCOPE. This CID covers ready-to-eat, shelf stable puddings (pudding), 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), flavor(s), and container size(s) required (Sec. 3).
- When the age requirement at the time of delivery is different than specified (Sec. 6.4).
- 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. 10.2) or USDA certification (Sec. 10.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 10.1 with 10.1.1) or (Sec. 10.1 with 10.1.2).
- Packaging requirements other than commercial (Sec. 11).

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

Types, flavors, and container sizes.

Type I - Regular

Type II - Fat free (21 CFR §101.62)

Type III - No sugar added (21 CFR § 101.60)

Type IV - Sugar free (21 CFR § 101.60)

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Flavor A	- Banana
Flavor B	- Butterscotch
Flavor C	- Chocolate
Flavor D	- Chocolate fudge
Flavor E	- Lemon
Flavor F	- Milk chocolate
Flavor G	- Rice
Flavor H	- Tapioca
Flavor I	- Vanilla
Flavor J	- Caramel
Flavor K	- Other

Container size 1	- 99 g (3.5 oz) plastic cup
Container size 2	- 113 g (4 oz) plastic cup
Container size 3	- 3.062 kg (108 oz) No. 10 can
Container size 4	- 92 g (3.25 oz) plastic cup
Container size 5	- 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 No sugar added. In accordance with 21 CFR § 101.60, no sugar added means no amount of sugars, or any other ingredient that contains sugars that functionally substitute for added sugars is added during processing or packaging.

5.2 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/

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5.3 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/

1/ The Reference Amounts Customarily Consumed for puddings is ½ cup according to 21 CFR § 101.12.

6. SALIENT CHARACTERISTICS.

6.1 Processing. The puddings shall be processed in accordance with Food and Drug Administration (FDA) Current Good Manufacturing Practices (21 CFR Part 110). In addition, all puddings referenced in this document except lemon pudding shall be processed in accordance with FDA regulations for thermally processed low acid canned foods in 21 CFR Part 113. Lemon pudding shall be processed in accordance with FDA regulations for acidified foods in 21 CFR Part 114. After filling and sealing, the puddings shall be heat processed at appropriate times and temperatures to be commercially sterile. Alternatively, the puddings may be aseptically packaged. For lemon pudding, the process registration and filing shall be in accordance with FDA regulations in 21 CFR § 108.25 (c) (1), (2), and (3). For all other flavored puddings referenced in this document, the process registration and filing shall be in accordance with FDA regulations in 21 CFR § 108.35 (c) (1), (2), and (3).

6.2 Finished product. The pudding shall be ready-to-serve. Unopened containers shall not require refrigeration. The puddings shall comply with the regulations governing the labeling of foods that make direct or indirect representations with respect to a primary recognizable flavor in 21 CFR § 101.22 (i). Flavor I, Vanilla pudding shall comply with established regulations in 21 CFR Part 169 that govern standardized vanilla flavorings.

6.2.1 Flavor and odor. The puddings shall have a flavor and odor typical of the applicable flavor. The puddings shall be free from foreign flavors and odors.

6.2.2 Color. The puddings shall possess a color typical of the applicable flavor.

6.2.3 Consistency. The 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.

6.3 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The puddings shall be free from foreign material, such as, but not limited to, dirt, hair, wood, glass, or metal. Any evidence of foreign material shall be cause for rejection of the lot.

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6.4 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the puddings 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.

7. ANALYTICAL REQUIREMENTS.

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

TABLE I. Analytical requirements

Flavors	Total Solids (percent by weight)	Fat (max percent by weight) <u>2/</u>	pH
Banana	24.0 - 34.0	5.5	6.2 - 7.0
Butterscotch	21.0 - 34.0	5.5	6.1 - 7.0
Chocolate	19.0 - 34.0 <u>3/</u>	5.5 <u>4/</u>	6.1 - 7.0
Chocolate Fudge	24.0 - 34.0	5.5	6.2 - 7.0
Lemon	24.0 - 34.0	5.5	2.7 - 3.7
Milk Chocolate	24.0 - 34.0	5.5	6.2 - 7.0
Rice	22.0 - 34.0	5.5	6.1 - 7.0
Tapioca	21.0 - 34.0	5.8	6.1 - 7.0
Vanilla	20.0 - 34.0 <u>3/</u>	6.3 <u>4/</u>	6.2 - 7.0
Caramel	----- <u>3/</u>	--- <u>4/</u>	6.2 - 7.0

2/ Type I - Regular

3/ Total Solids for Type III - No sugar added and Type IV - Sugar free shall be 10.0 - 16.0 percent for flavors Vanilla, Chocolate, and Caramel.

4/ Fat content for Type III - No sugar added and Type IV - Sugar free shall be 6.5 maximum percent for flavors Vanilla, Chocolate, and Caramel.

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

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

<u>Test</u>	<u>Method</u>
Total solids	935.56
pH	981.12G
Fat	989.05

7.4 Test results. The test results for total solids and fat shall be reported to the nearest 0.1 percent. The test result for pH shall be reported to the nearest 0.1 value. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered puddings shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of puddings within the commercial marketplace. Delivered puddings 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 puddings shall comply with the allergen and flavor labeling requirements of the Federal Food, Drug and Cosmetic Act.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 10.2 or 10.3; purchaser may specify 10.1 with 10.1.1 or 10.1 with 10.1.2.*

10.1 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

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

10.1.1 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 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.)*

10.1.2 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.)*

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

10.3 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 puddings in accordance with PPB procedures which include selecting random samples of the packaged puddings, 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 puddings 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 10.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged puddings and compliance with requirements in the following areas:

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- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7.1). 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. 11 or as specified in the solicitation, contract, or purchase order).

13. REFERENCE NOTES.

13.1 USDA certification contact. 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@ams.usda.gov.

13.2 Analytical testing and technical information contact. 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.

13.3 Sources of documents.

13.3.1 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>.

13.3.2 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 (866) 512-1800, (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, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247**, telephone (202) 720- 9939, Fax (202) 690-1527, via E-mail: FQAStaff@ams.usda.gov or on the Internet at:

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<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/>**.

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. 8940-2008-005)

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