

METRIC

A-A-20062D**May 20, 2005****SUPERSEDING****A-A-20062C****June 3, 1997****COMMERCIAL ITEM DESCRIPTION****PASTA PRODUCTS, ENRICHED AND WHOLE WHEAT**

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

1. SCOPE. This CID covers enriched and whole wheat pasta products, 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) and style(s) of enriched and whole wheat pasta products required (Sec. 3).
- When child nutrition meal pattern requirements must be met (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), (Sec. 9.1 with 9.1.2), or (Sec. 9.1 with 9.1.3).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The enriched and whole wheat pasta products shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles and when applicable, child nutrition meal pattern contributions.

A-A-20062D

Type I - Macaroni, Elbow Form. The unit of elbow macaroni shall be elbow-shaped.

Style A - Regular

Style B - Whole Wheat Blend

Style C - Whole Wheat

Style D - Other

Thickness	- 0.076 to 0.127 cm (0.030 to 0.050 inch)
Diameter (outside)	- 0.406 to 0.508 cm (0.160 to 0.200 inch)
Length (outer curvilinear)	- 0.635 to 3.810 cm (1/4 to 1-1/2 inches)

Type II - Macaroni, Rigatoni Form. The unit of rigatoni shall be tubular-shaped with ribbed surface.

Thickness	- 0.091 to 0.137 cm (0.036 to 0.054 inch)
Diameter (outside)	- 1.219 to 1.727 cm (0.480 to 0.680 inch)
Length	- 3.175 to 3.810 cm (1-1/4 to 1-1/2 inches)

Type III - Macaroni, Shell Form. The unit of shell macaroni shall be seashell-shaped.

<u>Size</u>	<u>Thickness</u>	<u>Length</u>
Large	0.076 to 0.152 cm (0.030 to 0.060 inch)	3.175 to 4.445 cm (1-1/4 to 1-3/4 inches)
Medium	0.076 to 0.152 cm (0.030 to 0.060 inch)	1.905 to 2.857 cm (3/4 to 1-1/8 inches)
Small	0.076 to 0.152 cm (0.030 to 0.060 inch)	1.111 to 1.587 cm (7/16 to 5/8 inch)

Type IV - Macaroni, Mostaccioli Form, Plain or Rigati Style. The unit of mostaccioli shall be round-shaped with diagonal cut ends. The following specified dimensions may be for either plain or ridged (rigati) mostaccioli: (Up to 5 percent pinched ends are allowable.)

Style A - Plain

Style B - Rigati

Thickness	- 0.088 to 0.129 cm (0.035 to 0.051 inch)
Diameter (outside)	- 0.685 to 1.092 cm (0.270 to 0.430 inch)
Length	- 3.810 to 6.350 cm (1-1/2 to 2-1/2 inches)

A-A-20062D

Type V - Macaroni, Rotini or Rotelle Form. The unit of rotini or rotelle shall be spiral or twist-shaped.

Style A - Regular

Style B - Tri color (spinach, tomato, and regular)

Style C - Whole Wheat Blend

Style D - Whole Wheat

Style E - Other

Thickness	- 0.076 to 0.152 cm (0.030 to 0.060 inch)
Diameter (outside)	- 0.838 to 1.397 cm (0.330 to 0.550 inch)
Length	- 2.540 to 4.445 cm (1 to 1-3/4 inches)

Type VI - Spaghetti, Long Form. The unit of spaghetti shall be solid and cylindrical shaped.

Style A - Regular

Style B - Whole Wheat Blend

Style C - Whole Wheat

Style D - Other

Diameter	- 0.139 to 0.210 cm (0.055 to 0.083 inch)
Length	- 21.590 to 27.940 cm (8-1/2 to 11 inches)

Type VII - Vermicelli, Long Form. The unit of vermicelli shall be solid and cylindrical-shaped.

Diameter	- 0.101 to 0.149 cm (0.040 to 0.059 inch)
Length	- 21.590 to 27.940 cm (8-1/2 to 11 inches)

Type VIII - Lasagna Noodles, Curl or Flat Form.

Style A - Curl Lasagna Noodles. The two long edges shall be ruffed throughout the Length of the unit.

Thickness	- 0.093 to 0.137 cm (0.037 to 0.054 inch)
Width	- 6.350 ± 1.270 cm (2-1/2 inches \pm 1/2 inch)
Length	- 24.765 ± 1.905 cm (9-3/4 inches \pm 3/4 inch)

A-A-20062D

Style B - Flat Lasagna Noodles. The edges shall be cut straight.

Thickness	- 0.101 to 0.137 cm (0.040 to 0.054 inch)
Width	- 3.810 ± 0.317 cm (1-1/2 inches \pm 1/8 inch)
Length	- 24.130 ± 0.635 cm (9-1/2 inches \pm 1/4 inch)

Type IX - Fettuccine.

Style A - Regular
Style B - Spinach
Style C - Roasted Garlic
Style D - Other

Thickness	- 0.093 to 0.129 cm (0.037 to 0.051 inch)
Width	- 0.457 to 0.711 cm (0.180 to 0.280 inch)
Length	- 25.400 ± 1.270 cm (10 inches \pm 1/2 inch)

Type X - Linguine.

Thickness	- 0.111 to 0.142 cm (0.044 to 0.056 inch)
Width	- 0.254 to 0.289 cm (0.100 to 0.114 inch)
Length	- 21.590 to 27.940 cm (8-1/2 to 11 inches)

Type XI - Capellini (Angel Hair).

Length	- 21.590 to 27.940 cm (8-1/2 to 11 inches)
Diameter	- 0.083 to 0.106 cm (0.033 to 0.042 inch)

Type XII - Orzo.

Thickness	- 0.114 to 0.266 cm (0.045 to 0.105 inch)
Width	- 0.238 to 0.304 cm (0.094 to 0.120 inch)
Length	- 0.685 to 0.889 cm (0.270 to 0.350 inch)

Type XIII - Macaroni, Ziti form. The unit of ziti shall be tubular-shaped with a smooth surface.

Thickness	- 0.088 to 0.129 cm (0.035 to 0.051 inch)
Diameter (outside)	- 0.749 to 0.774 cm (0.295 to 0.305 inch)
Length	- 3.175 to 5.080 cm (1-1/4 to 2 inches)

Type XIV - Other

A-A-20062D

When child nutrition meal pattern contribution information is required:

1 serving = ½ cup cooked or 25 g (0.88 oz) dry 1/

1/ The pasta product must be made from enriched or whole grain flours.

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 enriched and whole wheat pasta products shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Raw ingredients. The ingredients used in the enriched pasta products shall be durum wheat semolina and water. The whole wheat blend pastas shall also contain whole wheat flour. The whole wheat pastas shall be whole durum wheat and water. The enriched pasta products shall be enriched in accordance with the requirements as specified in the U.S. Standard of Identity for Enriched Macaroni Products, 21 CFR § 139.115 and U.S. Standard of Identity for Enriched Vegetable Macaroni Products, 21 CFR § 139.135.

5.3 Uncooked product.

5.3.1 Appearance. The appearance of the enriched and whole wheat pasta products shall not be materially affected by an aggregate of black specks that are larger than 1/32 inch in diameter.

5.3.2 Defects. The enriched and whole wheat pasta products shall not contain grossly distorted units or units cracked in a checkered pattern over more than 10 percent of the product surface. The product surface shall be smooth (i.e.; free from rough or coarse sandpaper texture) and free from pock marks. The product shall contain not more than 10 percent by weight of these defects (i.e.; black specks, distorted units, cracks, rough surface, and pock marks).

5.3.3 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the enriched and whole wheat pasta products shall be processed and packaged not more

A-A-20062D

than 45 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.

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

5.5 Cooked product. The cooked enriched and whole wheat pastas product shall not break up during cooking and shall not adhere in a mass that cannot be separated with a fork or similar utensil.

5.5.1 Color. The enriched and whole wheat pasta products shall possess a characteristic color.

5.5.2 Flavor and odor. When prepared as directed on the package, the cooked enriched and whole wheat pasta products shall possess a characteristic flavor and odor. The cooked product shall be free from objectionable flavor and odor (rancid, musty, bitter, sour, etc.).

5.5.3 Texture. When prepared as directed on the package, the enriched and whole wheat pasta products shall possess a firm, but tender, not mushy or sticky texture.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the enriched and whole wheat pasta products shall be as follows:

Moisture	- 13.0 percent maximum
Ash <u>2/</u>	- 1.1 percent maximum
Protein (N x 5.7) <u>2/</u>	- 12.0 percent minimum
Carotenoid color	- 3.5 ppm minimum

2/ Percent ash and protein shall be calculated on a moisture-free basis.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on

A-A-20062D

USDA procedures or the composite shall be prepared from a minimum of five randomly selected containers to yield a 227 g (8 oz) sample when composited.

6.2.3 Preparation of sample. For moisture, ash, and protein (N x 5.7) analyses, the samples shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 926.06. For carotenoid color analysis, the sample shall be prepared according to the American Association of Cereal Chemists (AACC), Method 14-50.

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

<u>Test</u>	<u>Method</u>
Moisture	926.07
Ash	925.11
Protein (N x 5.7)	992.23
Carotenoid color	AACC Method 14-50

6.4 Test results. The test results for moisture, ash and protein shall be reported to the nearest 0.1 percent. The test results for carotenoid color shall be reported to the nearest 0.1 ppm. Any results not conforming to the analytical requirements shall be cause for rejection of the lot.

6.5 Cook test. The enriched and whole wheat pasta products shall be cooked in accordance with the manufacturer's instructions. The cooked enriched and whole wheat pasta product shall be firm but tender, not mushy or sticky, possess a characteristic flavor and odor, and shall be free from undesirable flavors and odors. Cooking instructions shall be printed on the package label, or as specified in the solicitation, contract, or purchase order.

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

8. REGULATORY REQUIREMENTS. The delivered enriched and whole wheat pasta products shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of enriched and whole wheat pasta products within the commercial marketplace. Delivered enriched and whole wheat pasta products shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

A-A-20062D

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1, 9.1 with 9.1.2, or 9.1 with 9.1.3.*

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/Federal Grain Inspection Service (FGIS), 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. *(A FGIS or 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 FGIS or 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/FGIS, 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. *(A FGIS or 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.)*

9.1.3 Total Quality Systems Audit. A total quality systems audit (TQSA) conducted by USDA/Farm Service Agency (FSA), 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. *(A FSA TQSA 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 FSA TQSA determines the manufacturer's ability to product under this CID, if the products of interest are identified at the time of the TQSA.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished enriched and whole wheat pasta products distributed meets or exceeds the requirements of this CID.

A-A-20062D

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the enriched and whole wheat pasta products in accordance with agency procedures which include selecting random samples of the enriched and whole wheat pasta products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the enriched and whole wheat pasta products for conformance to the United States Standards of 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 enriched and whole wheat pasta products, 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, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, FGIS or AMS 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.

12.1.1 Federal Grain Inspection Service. For USDA, FGIS certification, contact the **Policies and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyard Administration (GIPSA), USDA, STOP 3630, 1400 Independence Avenue, SW, Washington, DC 20250-3630, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: Henry.C.Greenwood@usda.gov or John.C.Giler@usda.gov.**

12.1.2 Agricultural Marketing Service. For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (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.**

A-A-20062D

12.1.3 USDA FSA Total Quality Systems Audit contact. Inquiries about services and fees should be directed to: **Warehouse Licensing and Examination Division, Stop 9148, Kansas City Commodity Office, 6501 Beacon Drive, Kansas City, Missouri 64133-6476, telephone (816) 926-6417 or Fax (816) 926-1774, Website: www.fsa.usda.gov/daco/TQSA/tqsa.htm.**

12.2 Analytical testing and technical information contacts.

12.2.1 Federal Grain Inspection Service. For USDA, FGIS technical information on analytical testing the **Branch Chief, Technical Service Division, Analytical Reference and Testing Branch, FGIS Technical Center, GIPSA, USDA, 10383 North Ambassador Drive, Kansas City, Missouri 64153-1394, telephone (816) 891-0444 or via E-mail: Lynn.A.Polston@usda.gov or Tim.D.Norden@usda.gov.** For USDA, FGIS technical information contact: **Policies and Procedures Branch, FGIS, GIPSA, USDA, STOP 3630, Washington, DC 20250-3630, telephone (202) 720-1732, Fax (202) 720-1015, or via E-mail: Henry.C.Greenwood@usda.gov.**

12.2.2 Agricultural Marketing Service. For USDA, AMS technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, Science and Technology Programs (S&TP), AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.**

12.3 Sources of documents.**12.3.1 Source of information for nongovernmental documents are 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>.**

Copies of the Approved Methods of the American Association of Cereal Chemists (AACC) may be obtained from: **AACC, 3340 Pilot Knob Road, St. Paul, MN 55121-2097; telephone (651) 454-7250, via E-mail: aacc@scisoc.org or on the Internet at: www.aaccnet.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>.**

A-A-20062D

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, 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-FTSL, 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. 8920-P124)

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