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METRIC

A-A-20089B
August 13, 2001
SUPERSEDING
A-A-20089A
March 30, 1990

COMMERCIAL ITEM DESCRIPTION

YEAST, BAKER'S (ACTIVE DRY)

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

1. SCOPE. This Commercial Item Description (CID) covers baker's yeast packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s) of baker's yeast required (Sec. 3).
- When microbiological and analytical requirements are different than specified (Sec. 6.1).
- When microbiological and 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) or (Sec 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The baker's yeast shall conform to the following types which shall be specified in the solicitation, contract, or purchase order.

Types.

Type I - Active dry yeast
Type II - Instant active dry yeast

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

- Salient characteristics (Sec. 5).
- Microbiological and 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 baker's yeast shall be prepared in accordance with good commercial practice (21 CFR Part 110). The baker's yeast shall be in particulate form and shall be derived from a pure culture of baker's yeast (Saccharomyces cerevisiae).

5.1.1 Odor and flavor. The yeast shall be free from objectionable odors and flavors.

5.1.2 Color and appearance. The baker's yeast color and appearance for Type I shall be tan and Type II shall be light brown to tan.

5.2 Foreign material. The finished product shall be clean, sound, wholesome, free from any evidence of rodent or insect infestation and foreign material.

5.3 Storage and shelf life. The baker's yeast should be stored in a cool, dry place, but can also be refrigerated or frozen. It should always be at room temperature before being dissolved in liquid. The baker's yeast, properly stored, with an unopened seal, is reliable when used by the expiration date.

5.4 Volume and texture. When properly used in baking, the baker's yeast shall produce products of good volume and texture.

6. MICROBIOLOGICAL AND ANALYTICAL REQUIREMENTS.

6.1 Microbiological and analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order the microbiological and analytical requirements for the baker's yeast shall be as follows:

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Microbiological requirement:

Characteristic	Value	Source	Method
Salmonella	Negative	BAM 1/	Chapter 5

Analytical requirement:

Type	Moisture content value	Source	Method
Active dry yeast	6.0 to 8.5 percent	AOAC 2/	960.18 or 961.06
Instant active yeast	4.0 to 5.5 percent	AOAC 2/	960.18 or 961.06

1/ BAM (Food and Drug Administration Bacteriological Analytical Manual)
2/ AOAC (Official Methods of Analysis of AOAC International)

6.2 Product verification. When USDA verification of microbiological and 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. Microbiological and analytical requirements testing shall be performed on a composite sample. The composite sample shall be 113.5 grams (4 ounces) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

6.3 Test results. The test result for salmonella shall be negative. The test result for the moisture shall be reported to the nearest 0.01 percent. Report the loss in weight as moisture. Any result not conforming to the microbiological and analytical requirements shall be cause for rejection of the lot.

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

8. REGULATORY REQUIREMENTS. The delivered baker's yeast shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the

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preparation, packaging, labeling, storage, distribution, and sale of baker's yeast within the commercial marketplace. Delivered baker's yeast shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

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

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 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 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.)*

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

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the FGIS, USDA shall be the certifying program. FGIS inspectors shall certify the quality and acceptability of the baker's yeast in accordance with FGIS procedures which include selecting random samples of the packaged baker's yeast, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements,

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and documenting the findings on official FGIS score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, FGIS inspectors will examine the baker's yeast for conformance to the United States Standards for 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 baker's yeast, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Microbiological and analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA microbiological are analytical testings are specified, FGIS inspection personnel shall select samples and submit them to the USDA, FGIS laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA certification, contact the **Branch Chief, Standards and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyards Administration (GIPSA), STOP 3632, 1400 Independence Avenue, SW, 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail:** jgiler@gipsadc.usda.gov**.**

12.2 Microbiological and analytical testing and technical information. For USDA technical information on microbiological and analytical testing, contact the **Technical Service Division, Analytical, Reference, and Testing Branch, USDA, GIPSA, FGIS Technical Center, 10383 North Executive Hills Blvd., Kansas City, MO 64153-1394, telephone (816) 891-0444 or (816) 891-0463, or via E-mail:** lpolsten@gipsadc.usda.gov **or** dkendal@gipsadc.usda.gov**.**

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the Official Methods of Analysis of the AOAC International and Food and Drug Administration Bacteriological Analytical Manual may be obtained from: **AOAC International, 481**

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North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: http://www.aoac.org**.**

12.3.2 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 to 199. This document 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 on (202) 512-1800 or on the Internet at:** http://www.nara.gov/fedreg**.**

Copies of this CID and the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, 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**.**

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.**

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

USDA - FV

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