

<b>METRIC</b>
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**A-A-20098C**

**April 1, 2004**

**SUPERSEDING**

**A-A-20098B**

**June 24, 1999**

## **COMMERCIAL ITEM DESCRIPTION**

### **BEVERAGE BASES (POWDERED)**

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

**1. SCOPE.** This CID covers powdered beverage bases (beverage bases), 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 fortification(s) of beverage bases required (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) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

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

#### **Types, flavors, and fortification.**

- Type I** - Unsweetened
- Type II** - Sweetened with nutritive sweetener
- Type III** - Sweetened with non-nutritive sweetener

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- Flavor 1** - Orange
- Flavor 2** - Lemon
- Flavor 3** - Lime
- Flavor 4** - Lemon-Lime
- Flavor 5** - Grape
- Flavor 6** - Cherry
- Flavor 7** - Fruit Punch
- Flavor 8** - Lemonade
- Flavor 9** - Strawberry
- Flavor 10** - Tropical Punch
- Flavor 11** - Berry
- Flavor 12** - Apple Cider
- Flavor 13** - Other

- Fortification a** - Not fortified
- Fortification b** - Fortified with ascorbic acid
- Fortification c** - Fortified with vitamin pre-mix
- Fortification d** - Fortified with ascorbic acid and maltodextrin
- Fortification e** - Other

**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 beverage bases shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Ingredients.** The beverage bases shall contain ingredients appropriate for the type(s), flavor(s), and fortification of beverage bases specified in the solicitation, contract, or purchase order. The beverage bases may contain natural or artificial flavors, acidulants, antioxidants, stabilizers, clouding agents, U.S. certified colors, anticaking agents, emulsifiers, fillers, ascorbic acid and other ingredients.

**5.2.1 Sweeteners.** Nutritive or non-nutritive sweeteners may be used in the pre-sweetened beverage bases. The nutritive sweeteners shall be white, refined, granulated cane or beet sugar,

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or a combination thereof. The non-nutritive sweeteners shall be aspartame, saccharin, or other non-nutritive sweeteners approved by the Federal Food and Drug Administration for food use.

**5.2.2 Fortification.** The fortification and levels of fortification shall be as specified in the solicitation, contract, or purchase order.

**5.3 Finished product.** The beverage bases shall be uniformly blended, free-flowing, homogenous dry mixtures, free from hard lumps. When reconstituted, per the manufacturer's instructions, the beverage bases shall fully dissolve within two minutes with constant stirring.

**5.3.1 Color and appearance.** The beverage bases shall be sediment free and have the color and appearance of the respective fruit flavor.

**5.3.2 Flavor and odor.** The beverage bases shall have the flavor and odor of the respective fruit flavor.

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

## **6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the moisture content for Flavors 1 through 11 of the beverage bases shall not exceed 2.0 percent. Flavor 12, Apple Cider shall not exceed 1.0 percent.

**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 113.4 g (4 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures or the composite shall be prepared from a minimum of five randomly selected cans or jars, or, in the case of envelopes, from five randomly selected subsamples, each containing the appropriate number of envelopes to yield a 113.4 g (4 oz) sample when composited.

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**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:

<u>Test</u>	<u>Method</u>
Moisture	925.45A

**6.4 Test results.** The test results for moisture shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirement shall be cause for rejection of the lot.

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

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

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*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, 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.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished beverage bases 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 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 beverage bases in accordance with PPB procedures which include selecting random samples of the packaged beverage bases, 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 beverage bases 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 in accordance with good commercial packaging unless otherwise as 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 beverage bases, 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, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

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## 12. REFERENCE NOTES.

**12.1 USDA certification contact.** For USDA 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@usda.gov](mailto:terry.bane@usda.gov).

**12.2 Analytical testing and technical information.** 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: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).

### 12.3 Sources of documents.

#### 12.3.1 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>.

#### 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.access.gpo.gov/nara>.

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: [FQASStaff@usda.gov](mailto:FQASStaff@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](mailto:Sally.A.Gallagher@dla.mil).

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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.**

**MILITARY INTERESTS:****CIVIL AGENCY COORDINATING ACTIVITIES:****Custodians**

Army - GL  
Navy - SA  
Air Force - 35

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

**Review Activities**

Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8960-P114)

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