

A-A-20099A
August 10, 1988
SUPERSEDING
A-A-20099
March 22, 1983

COMMERCIAL ITEM DESCRIPTION

WORCESTERSHIRE SAUCE

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description in preference to Federal Specification EE-W-600.

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

Salient characteristics.

Worcestershire sauce is a thin, liquid sauce with a brown to dark-brown color and a tart, fruit-spice flavor. Typical Worcestershire sauce is prepared from water, vinegar, soy sauce and/or hydrolyzed vegetable protein, garlic, and sugar. Optional ingredients used are citrus fruit juice or fruit juice solids of lime or grapefruit; fish (anchovies or pickled herring); tamarinds, spices, vegetables (eschalots or onions); condiments (walnut catsup, mushroom catsup); flavors (oil of lemon, lime, or grapefruit; beef extract or protein hydrolyzate), caramel color (acid proof); and nutritive carbohydrate sweeteners. Worcestershire sauce should be blended, aged, and bottled in accordance with good commercial practices. Care should be exercised to process the sauce so that no fermentation occurs in the bottled sauce.

Unless otherwise specified in the solicitation, contract, or purchase order, the Worcestershire sauce shall be manufactured and packaged not more than 90 days before shipment.

Analytical requirements.

The Worcestershire sauce shall comply with the following requirements:

Titrateable acidity (as acetic acid)	2.8 to 3.75 percent
Salt	2.5 to 3.75 percent
Total solids	16.0 to 30.0 percent
pH	3.2 to 3.8 percent

FSC 8950

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

A-A-20099A

Chemical analyses shall be made in accordance with the latest edition of the Official Methods of Analysis of the Association of the Official Analytical Chemists as follows:

<u>Test</u>	<u>Chapter and Section</u>	<u>Method</u>
Acidity	Chapter: Spices and Other Condiments Section: Prepared Mustard	Titrimetric
Total Chloride (Salt)	Chapter: Spices and Other Condiments Section: Prepared Mustard	Titrimetric
Total solids	Chapter: Spices and Other Condiments Section: Prepared Mustard	Gravimetric
pH	Chapter: Beverages: Malt Beverages and Brewing Materials Section: Beer	Potentiometric

Contractor's certification.

By submitting an offer, the contractor certifies that the product 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 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 delivered product 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 in the commercial marketplace. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

A-A-20099A**Quality assurance.**

When required in the solicitation, contract, or purchase order, the Processed Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, will determine the quality assurance of the Worcestershire sauce according to Processed Products Branch procedures. The product shall be examined and/or analyzed in accordance with applicable provisions in the CID, and when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

Preservation, packaging, packing, labeling, and marking.

The Worcestershire sauce 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. Five to ten fluid ounces of Worcestershire sauce shall be packaged in glass bottles in accordance with good commercial practice.

B. Commercial packing. Twenty-four, 5 to 10-fluid ounce bottles of product, except when otherwise specified, shall be packed in a fiberboard container complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of the boxes. Each box shall be fitted with fiberboard inner packing to afford protection to the bottles from physical damage while in transit or storage.

C. Export packaging. Worcestershire sauce shall be packaged in 5 to 10-fluid ounce glass bottles in accordance with good commercial practice. Screw caps shall be secured to bottles with cellulose band or plastic film adhesive tape.

D. Export packing. Twenty-four, 5 to 10-fluid ounce bottles of product shall be packed into a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with Style RSC-L, Grade W5c or W5s of PPP-B-636.

Each box shall be fitted with weather-resistant grade fiberboard inner packing to afford protection to the bottles from physical damage while in transit or storage. Reinforcement shall

A-A-20099A

be restricted to nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

E. Unit loads (commercial and export). Shipping containers shall be arranged in unit

loads in accordance with MIL-L-35078. When unit loads are strapped, the strapping shall be limited to nonmetallic strapping.

F. Labeling (commercial and export). Commercial labeling shall be acceptable.

G. Marking (commercial and export). Marking of the shipping containers and unit loads shall be in accordance with MIL-STD-129. In addition, containers of glass bottles shall be imprinted on top in boldface type, preferably over 2 inches in height, as follows:

"FRAGILE - HANDLE WITH CARE"

and

"THIS SIDE UP"

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**

A-A-20099A

Copies of the Official Methods of Analysis of the Association of Official Analytical Chemists may be obtained from:

**Association of Official Analytical Chemists
1111 North 19th Street
Suite 210
Arlington, VA 22209**

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 (Master Charge or Visa) purchases may be made by calling the Superintendent of Documents on (202) 783-3238.

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

**Chairman
Condition of Food Container Committee
Agricultural Marketing Service
U.S. Department of Agriculture
Room 0610, 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 Section (WFCIS)
Room 6662
7th and D Streets, SW
Washington, DC 20407**

A-A-20099A

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

**Naval Publications and Forms Center
5801 Tabor Avenue
Philadelphia, PA 19120-5099**

Comments and suggestions.

Comments and suggestions regarding this CID should be submitted to:

**U.S. Army Natick Research,
Development and Engineering Center
ATTN: STRNC-ES
Natick, MA 01760-5014**

MILITARY INTERESTS: CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians

	DOJ - BOP
	HHS - FDA, NIH
Army - GL	USDA - FV
Navy - SA	VA - OSS
Air Force - 50	

Review Activities

Army - MD, TS
Navy - MC
DP - SS

PREPARING ACTIVITY:

Army - GL
Project No. 8950-0322