

A-A-20113A
October 16, 1985
SUPERSEDES
A-A-20113
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COMMERCIAL ITEM DESCRIPTION

MILK AND MILK PRODUCTS

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description in preference to Federal Specifications C-M-1678 and C-M-1730.

This Commercial Item Description (CID) covers milk and milk products of the groups, types, and classes as listed below to include those products which have been pasteurized, ultra-pasteurized (requiring refrigerated handling and storage), or aseptically processed and packaged (requiring commercial sterility of the product under normal nonrefrigerated conditions) and are suitable for use by the Federal Government.

Salient characteristics.

A. Groups, types, and classes.

The product shall conform to the groups, types, and classes in the following list which shall be specified as required in the contract or purchase order. The Department of Defense packing and packaging requirements are contained in the section entitled "For Department of Defense Procurement." found on pages 4 through 7.

Group A. - Pasteurized.

Group B. - Ultra-pasteurized.

Group C. - Aseptically processed and packaged (UHT Long Shelf Life).

Type I - Milk (Whole milk).

Type II - Lowfat milk.

Type III - Lowfat milk with added milk-derived nonfat solids.

IV - Skim milk (Nonfat milk)

V - Skim milk (Nonfat milk) with added milk-derived nonfat solids.

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

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Type VI - Flavored milks

- Class 1 - Chocolate milk.
- Class 2 - Chocolate lowfat milk.
- Class 3 - Chocolate skim milk.
- Class 4 - Eggnog-flavored milk.
- Class 5 - Fruit-flavored lowfat milk.

Type VII - Creams.

- Class 1 - Heavy cream (Heavy whipping cream)
- Class 2 - Light whipping cream (Whipping cream)
- Class 3 - Light cream (Coffee cream or Table cream)
- Class 4 - Half-and-Half

Type VIII - Eggnog.

B. Finished product description

Type I - Milk (Whole milk).

Whole milk shall comply with 21 CFR 131.110 and shall contain 400 International Units (IU) of vitamin D per quart within limits of good manufacturing practice. When specified, each quart shall also contain not less than 2000 IU of vitamin A within limits of good manufacturing practice. The milk shall be homogenized. The milk shall have a clean pleasing flavor, but may have the following flavors to a slight degree: cooked (as appropriate for the pasteurization process), feed, or flat. It shall be free from all other objectionable flavors.

Types II and III - Lowfat milk and lowfat milk with added milk-derived nonfat solids.

Lowfat milks shall comply with 21 CFR 131.135 and shall contain 400 IU of vitamin D and not less than 2000 IU of vitamin A per quart within limits of good manufacturing practice. The products shall comply with the homogenization and flavor requirements for Type I. The milkfat content shall be 1/2, 1, 1-1/2, or 2 percent, as specified.

Types IV and V - Skim milk and skim milk with added milk-derived nonfat solids.

Skim milks shall comply with 21 CFR 131.143. The products shall comply with the vitamin requirements for Types II and III and flavor requirements for Type I.

Type VI - Flavored milks

Classes 1, 2, and 3 - Chocolate milk shall comply with 21 CFR 131.110.

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chocolate lowfat milk with 21 CFR 131.135, and chocolate skim milk with 21 CFR 131.143. All classes shall contain 400 IU of vitamin D per quart within limits of good manufacturing practice. Classes 2 and 3 shall contain not less than 2000 IU of vitamin A per quart within limits of good manufacturing practice. All classes shall be homogenized. The chocolate flavoring shall be derived from cacao products meeting 21 CFR 163. The products shall have a pleasingly sweet distinctive chocolate flavor free from objectionable flavors.

The body shall be smooth with an acceptable mouth feel; it shall not be slimy, ropy, or show evidence of wheying-off or floating fat particles. The color shall be uniformly chocolate-brown throughout; it shall be free from mottling, settling or stratification of chocolate. The milkfat content for class 2 shall be 1/2, 1, 1-1/2, or 2 percent as specified.

Class 4 - Eggnog-flavored milk shall comply with 21 CFR 131.110 and Type I for vitamins and homogenization requirements. The flavor, body, and color requirements shall be as stated for Type VIII.

Class 5 - Fruit-flavored lowfat milk (e.g., strawberry, banana) shall comply with 21 CFR 131.135 and Type II for vitamins and homogenization requirements. There shall be sufficient characterizing flavoring used to provide a satisfactory flavor level. The color and body shall be uniform. The milkfat content shall be 1/2, 1, 1-1/2, or 2 percent as specified.

Type VII - Creams.

Heavy cream (Class 1) shall comply with 21 CFR 131.150, light whipping cream (Class 2) with 21 CFR 131.157, light cream (Class 3) with 21 CFR 131.155, and half-and-half (Class 4) with 21 CFR 131.180. They shall have a clean pleasing flavor, but Class 3 may have the following flavors to a slight degree: cooked (as appropriate for the pasteurization process), feed, or flat. They shall be free from all other objectionable flavors. Classes 1 and 2 shall whip rapidly and retain a satisfactory stiffness. Classes 3 and 4 shall show no evidence of feathering or oiling-off in hot coffee. Classes 3 and 4 shall be homogenized.

Type VIII - Eggnog.

Eggnog shall comply with 21 CFR 131.170. It shall have a sweet, pleasing, typical flavor ranging from an egg custard-like flavor without spices to a moderately strong flavor with rum and nutmeg spice background flavor. It may have the following flavors to a slight degree: cooked, feed, or flat, but shall be free from all other objectionable flavors. If spices are present, they shall be uniformly distributed upon gentle agitation. The body shall be smooth with a

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creamy consistency and shall show no evidence of serum separation, ropiness, slimy mouth feel, or excessive viscosity. The color shall be uniformly off-white to yellow, and shall be free from mottling. Eggnog shall be homogenized.

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 within the commercial marketplace. The products shall comply with all regulations pursuant to the provisions of the Federal Food, Drug, and Cosmetic Act (21 CFR 1-199).

Quality assurance.

All raw milk for pasteurization, condensed and dried milk, finished product and the plant in which the products are processed shall comply with all applicable requirements of the "Grade A Pasteurized Milk Ordinance - 1978 Recommendations of the United States Public Health Service" or regulations substantially equivalent thereto. The raw milk for pasteurization, milk plant, and pasteurized milk and milk products each shall have a compliance rating of 90 or more as certified by a State Milk Sanitation Rating Officer and shall be listed in the "Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers." When microbiological testing is requested, it shall only be done by milk laboratories approved by Federal and State agencies and listed in the previously mentioned document.

Preservation, packaging, packing, labeling, and marking.

The milk and milk products shall be packaged, packed, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the 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 procurement.

Unless otherwise specified, the age of product at time of delivery shall not exceed the following:

Group A - Pasteurized:

72 hours after pasteurization

Group B - Ultra-pasteurized:

14 days after packaging

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Group C - Aseptically processed and packaged (UHT Long Shelf Life):

30 days after packaging

The following requirements are applicable when specified by the contracting officer. (Copies of specifications, standards, and publications required by contractors in connection with specific procurement functions should be obtained from the procuring activity or as directed by the contracting officer.)

A. Commercial packaging, packing, and marking. Same as for commercial practices. (See Preservation, packaging, packing, labeling, and marking.)

B. Export packaging. Same as for commercial packaging.

C. Export packing. The product shall be packed in a snug-fitting fiberboard box, constructed, closed and reinforced in accordance with Style RSC, Grade V3c, V3s, or V4s of PPP-B-636; Box, Shipping, Fiberboard. Alternatively, the shipping container shall be a wax-impregnated fiberboard box constructed in accordance with Style RSC, Class I, Type SWCFI, Grade 275 of PPP-B-1163; Box, Corrugated, Fiberboard, High Compression Strength, Weather Resistant, Wax Resin, Impregnated. The wax-impregnated box shall be closed with hot melt adhesive and shall be reinforced with one lengthwise band and two girthwise bands in accordance with the appendix of PPP-B-636. Reinforcement shall be restricted to nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

D. Export unit loads of aseptic product. Shipping containers shall be arranged in unit loads by film bonding in accordance with Type I, Class A or by capping and strapping in accordance with Type I, Class B of MIL-L-35078. When unit loads are strapped, the strapping shall be limited to nonmetallic strapping.

E. Export labeling. Labeling of packages shall be in accordance with commercial practice and be in compliance with the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

F. Export marking. Commercial markings for fiberboard containers are acceptable, provided the following information is included:

National Stock Number	Date of Pack (Month/Day/Year)
Item Description	Inspection/Test date <u>1/</u>
Quantity, Unit of Issue	Contract Number
	Name, Address, and Zip Code of Contractor

1/ Applicable only for containers packed with aseptic packages.

In addition, for pasteurized or ultra-pasteurized product, the following information shall be printed or legibly stenciled in capital letters of the same height between 1 and 1-1/2 inches high on top of each fiberboard container.

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PERISHABLE

KEEP REFRIGERATED - 40°F OR BELOW

DO NOT FREEZE

Also, for aseptically processed and packaged product, the following information shall be printed or legibly stenciled in capital letters of the same height between 1 and 1-1/2 inches high on top of each fiberboard container.

STORE IN COOL DRY PLACE

DO NOT FREEZE

G. Marking of unit loads of aseptically processed and packaged product (commercial and export). Commercial and export unit loads shall be marked on two adjacent sides with the following information:

National Stock Number
Item Description
Number of Containers per Load, Quantity
per Container, Unit of Issue
Commercial or Export Unit Load
(as applicable)
Date of Pack (Month/Year)
Inspection/Test Date
Contract Number or Purchase Order Number
Name, Address and Zip Code of Contractor
Gross Weight (Including Pallet Weight)
Cube

When the markings on one or more individual shipping containers are exposed on two adjacent sides of the unit load, a minimum 3- by 5-inch white label shall be applied on the same two adjacent sides of the load. The label shall be marked (letter size not less than 1/2 inch) with the following information:

Number of Containers Per Load
Commercial or Export Unit Load (as applicable)
Gross Weight (Including Pallet Weight)
Cube

In addition, the following precautionary marking in capital letters larger than other markings shall be included:

CAUTION: DO NOT STACK PALLETS
MORE THAN TWO HIGH

Notes:

Purchaser shall specify:

- Whether product is to be pasteurized, ultra-pasteurized, or aseptically processed and packaged.
- Product type and class as appropriate.
- When the addition of vitamin A is required for Type I and for Type VI, Classes 1 and 4.
- The container size (1/2 pint, pint, quart, 1/2 gallon, ridged dispenser, flexible dispenser).
- The type of container (glass, paper, or plastic).
- The milkfat content of lowfat products (1/2, 1, 1-1/2, 2 percent).
- When export packing is required.

Purchaser may specify:

- Chemical and microbiological testing.

Sources of documents:

Sources of nongovernmental documents are as follows:

Copies of the National Motor Freight Classification and Uniform Freight Classification may be obtained from:

National Motor Freight Traffic Association, Inc., Agent
National Motor Freight Classification
American Trucking Association, Inc., Traffic Department
1616 P Street, NW
Washington, DC 20036

Uniform Classification Committee, Agent
Uniform Freight Classification
Uniform Classification Committee, Room 1106
222 South Riverside Plaza
Chicago, IL 60606

Sources of governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR 1-199. This three-volume set may be purchased from the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402.

Civil agencies and others may obtain copies of this CID from:

General Services Administration
Specification Unit (WFSIS)
Room 6039
7th and D Streets, SW
Washington, DC 20407
Telephone: (202) 472-2205

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

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

Copies of "Grade A Pasteurized Milk Ordinance - 1978 Recommendations of the United States Public Health Service" and "Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers" may be obtained from:

Milk Safety Program (FF-305)
Food and Drug Administration
200 C St., SW
Washington, DC 20204

Comments and suggestions.

Comments and suggestions regarding this CID may be submitted to:

Director
Market Research & Development Division
Agricultural Marketing Service
U.S. Department of Agriculture
Washington, DC 20250

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Military Coordinating Activity

Army - GL

DOJ - BOP
HHS - FDA, NIH
USDA - MRD
VA - OSS

Custodians

Army - GL
Navy - SA
Air Force - 50

PREPARING ACTIVITY:

USDA - DA

Review Activities

Army - MD, TS
Navy - MC, MS
DP - SS