

A-A-20113B
December 12, 1986
SUPERSEDES
A-A-20113A
October 16, 1985

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-C-678, C-B-816, C-M-1678, and C-M-1730.

This Commercial Item Description (CID) covers milk and milk products, packaged and packed in commercially acceptable containers 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 Procurements." found on pages 6 and 7.

Group A. - Pasteurized.

Group B. - Ultra-pasteurized.

Group C. - Aseptically processed and packaged (UHT).

Type I - Milk (Whole milk).

Type II - Lowfat milk.

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

Type IV - Skim milk (Nonfat milk).

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

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.

A-A-20113B

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).

Type VIII - Eggnog.

Type IX - Half-and-halves.

- Class 1 - Half-and-half.
- Class 2 - Sour half-and-half.
- Class 3 - Acidified sour half-and-half.

Type X - Acidified milks.

- Class 1 - Acidified buttermilk.
- Class 2 - Acidified lowfat buttermilk.
- Class 3 - Acidified skim milk buttermilk (Acidified nonfat buttermilk).

Type XI - Cultured milks.

- Class 1 - Cultured buttermilk.
- Class 2 - Cultured lowfat buttermilk.
- Class 3 - Cultured skim milk buttermilk (Cultured nonfat buttermilk).

Type XII - Sour Creams.

- Class 1 - Cultured sour cream.
- Class 2 - Acidified sour cream.

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, 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. They shall have a clean pleasing flavor, but Class 3 may have the following flavors

A-A-20113B

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. Class 3 shall be homogenized and shall show no evidence of feathering or oiling-off in hot coffee.

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 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.

Type IX - Half-and-halves.

Half-and-half (Class 1) shall comply with 21 CFR 131.180. Sour half-and-half (Class 2) shall comply with 21 CFR 131.185. Acidified sour half-and-half (Class 3) shall comply with 21 CFR 131.187. These products shall have a white to light cream color. They shall be homogenized. Class 1 shall show no evidence of feathering or oiling-off in hot coffee. Half-and-half shall have a fresh, sweet, pleasing flavor. It shall be free from all objectionable flavors: feed, cooked or oxidized. Sour and acidified sour half-and-half shall possess a delicate, aromatic acid flavor, and be free from undesirable flavors: flat, stale, or oxidized.

Type X - Acidified milks.

Acidified buttermilk (Class 1) shall comply with 21 CFR 131.111. Acidified low fat buttermilk (Class 2) shall comply with 21 CFR 131.136. The milkfat content for Class 2 shall be 1/2, 1, 1-1/2, or 2 percent, as specified. Acidified skim milk buttermilk (Class 3) shall comply with 21 CFR 131.144. These products shall have characterizing ingredients as stated in section 131.111, 131.136, and 131.144, paragraphs (e) (6), (7), (8), and (9). Acidified milks shall possess a pleasing and desirable characteristic aroma and acid flavor and shall be free from undesirable flavors: putrid, bitter, metallic, and excessive acid.

The body shall be smooth, uniform, and of medium consistency. It shall be free from undesirable gas formation, wheying-off, and practically free from entrapped air. When specified, Types X and XI shall contain 400 IU of vitamin D and not less than 2000 IU of vitamin A per quart within limits of good manufacturing practice.

Type XI - Cultured milks.

Cultured buttermilk (Class 1) shall comply with 21 CFR 131.112. Cultured low-fat buttermilk (Class 2) shall comply with 21 CFR 131.138. The milk fat content for Class 2 shall be 1/2, 1-1/2, or 2 percent, as specified. Cultured skim milk buttermilk (Class 3) shall comply with 21 CFR 131.146. These products shall have characterizing ingredients as stated in section 131.112, 131.138, and 131.146 paragraphs (e) (6), (7), (8), and (9) and lactic acid producing organisms are used. Salient characteristics for cultured milks are the same as acidified milks.

Type XII - Sour creams.

Cultured sour cream (Class 1) shall comply with 21 CFR 131.160. Acidified sour cream (Class 2) shall comply with 21 CFR 131.162. Sour cream shall possess a pleasant, mild, aromatic acid flavor and be free from undesirable flavors: flat, bitter, rancid, or oxidized. The body shall be thick and smooth, uniform, free from lumps, or graininess and without excessive whey separation.

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 within 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.

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 latest revision thereof, or regulations substantially equivalent thereto. The raw milk for pasteurization, milk

A-A-20113B

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." All testing 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 preserved, 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 procurements.

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

Group A - Pasteurized:

72 hours after pasteurization - Types I, II, III, IV, V, VI, VII, VIII, and IX (Class I).

96 hours after pasteurization - Types IX (Classes 2 and 3), X, and XI.

7 days after pasteurization - Type XII.

Group B - Ultra-pasteurized:

14 days after packaging.

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.

A. Commercial packaging. Same as for commercial practice (see Preservation, packaging, packing, labeling, and markings.) except for the bulk milk dispenser containers. The bulk milk dispenser container shall be a single service multi-gallon dispenser container (polyethylene bag) and shall be packed in a single service shipping container (corrugated cardboard box) or a multiple service shipping container (plastic dispenser case), which does not require transferring of the single service dispenser container (polyethylene bag) to a holder, holder cage, or dispenser case at the point of use.

Deliveries of bulk milk to Navy afloat are restricted to single service dispenser container in a single service shipping case (wax-impregnated corrugated cardboard box).

B. Commercial packing. Packing shall be in accordance with commercial practice, except foil-lined paperboard containers shall be packed in a fiberboard box conforming to Style RSC, Class domestic of PPP-B-636.

C. Export packaging. Same as for commercial packaging except for UHT milk. The UHT milk shall be packaged in hermetically sealed cans or foil-lined paperboard containers. Metal cans shall be tin-plated, round, open-top style, with soldered or welded side seams and compound-lined, double-seamed ends. Alternatively, can ends may be fabricated from ECCS plate; enameled inside and out. The entire inside area of can shall be enameled. The can shall be coated outside with a coating conforming to Type I, or when specified, Type III of TT-C-495. Foil-lined paperboard cartons shall be in accordance with commercial practice.

D. 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; 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. 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.

E. Unit loads. Shipping containers shall be arranged in accordance with MIL-L-35078. When unit loads are strapped, the strapping shall be limited to nonmetallic strapping, except for Type II, Class F loads.

F. Labeling. Commercial labeling shall be acceptable.

G. Marking. Marking of shipping container and unit load shall be in accordance with MIL-STD-129.

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

In addition, the unit loads of aseptically processed product packaged in foil-lined paperboard containers shall be marked on two adjacent sides with the following precautionary marking in capital letters larger than other markings:

A-A-20113B

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.
- Whether product is to be frozen.
- Product type and class as appropriate.
- When the addition of vitamin D is required for Types X and XI.
- When the addition of vitamin A is required for Types I, VI (Classes 1 and 4), X, and XI.
- The milkfat content of lowfat products (1/2, 1, 1-1/2, 2 percent).
- When export packing is required.
- When can coating conforming to Type III of TT-C-495 is required for export packaging.
- The container size (8, 16, 32, 64, 96 fluid ounces, multiple gallons).
- The type of container (glass, paper, metal, or plastic) for container sizes 96 fluid ounces or below.
- The type of dispenser container (single service dispenser container in a single service shipping case, single service dispenser container in a multiple service plastic dispenser case).

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 Associations, Inc., Traffic Department
2200 Mill Road
Alexandria, VA 22314

Uniform Classification Committee, Agent
Uniform Freight Classification
Uniform Classification Committee, Suite 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:

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 (WFCIS)
Room 6039
7th and D Streets, SW
Washington, DC 20407

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 Street, SW
Washington, DC 20204

Comments and suggestions.

Comments and suggestions regarding this CID may be submitted to:

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

A-A-20113B

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL
Navy - SA
Air Force - 50

Review Activities

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

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

USDA - DA