

METRIC

A-A-20135C

August 20, 2003

SUPERSEDING

A-A-20135B

May 2, 1997

COMMERCIAL ITEM DESCRIPTION

SUGAR, REFINED, WHITE AND SUGAR, BROWN

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

1. SCOPE. This CID covers sugars 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) and style(s) of sugar 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 sugars shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types and styles.

Type I - White (Refined)

Style A - Granulated (fine or extra fine)

Style B - Granulated (superfine)

Style C - Powdered or confectioners

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Type II - Brown

Style A - Light

Style B - Dark

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 sugar shall be obtained from sugar cane or sugar beets and prepared in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Odor, flavor, and color. The finished sugar shall have an odor, flavor, and color of the type and style specified.

5.3 Consistency. The finished sugar shall not contain lumps larger than 0.5 inch in their greatest dimension that can not be broken by light finger pressure.

5.4 Foreign material. The finished sugar shall be clean, sound, wholesome, and free from foreign material such as, but not limited to, metal, wood, glass, insect parts, or dirt.

6. ANALYTICAL AND PHYSICAL REQUIREMENTS.

6.1 Physical granulation and chemical requirements. Unless otherwise specified in the solicitation, contract, or purchase order the physical and chemical requirements shall be as follows:

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TABLE I. Physical granulation requirements

Type and Style	Sieve size (U.S. Standard No.)					
	20	40	100	100	140	200
	Maximum to remain on (Percent)			Maximum to pass through (Percent)		Minimum to pass through (Percent)
Type I, Style A	5		10			
Type I, Style B	7			20		
Type I, Style C	4			83		

TABLE II. Chemical requirements

Type and Style	Minimum sucrose (Percent)	Maximum sulfated ash (Percent)	Maximum moisture (Percent)
Type I, Style A	99.5	0.04	0.05
Type I, Style B	99.5	0.04	0.05
Type I, Style C	94.5	0.05	0.80
Type II, Style A	86.0	2.25	4.50
Type II, Style B	86.0	3.25	4.50

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 113.5 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.

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6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below:

<u>Test</u>	<u>Method</u>
Sucrose	977.20 or 925.46 or GS1/2/3-1 <u>1/</u>
Sulfated Ash	900.02C or GS3/4/7/8-11 <u>1/ 2/</u>
Moisture	925.45A (at 65°C [149°F]) or GS2/1/3-15 <u>1/</u>

1/ International Commission for Uniform Methods of Sugar Analysis.

2/ The Method GS3/4/7/8-11 shall be used only for brown sugar.

6.4 Test results. The test results shall be reported to the nearest 0.1 percent for sucrose and to the nearest 0.01 percent for sulfated ash and moisture. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

8. REGULATORY REQUIREMENTS. The delivered sugar shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of sugar within the commercial marketplace. Delivered sugar 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

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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 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 and 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 sugar 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 sugar in accordance with PPB procedures which include selecting random samples of the sugar, 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 sugar 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 the packaged sugar, 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

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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).

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.**

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Services 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.**

12.3 Sources of documents.

12.3.1 Source of information for nongovernmental documents 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 on (301) 924-7077. Internet address: www.aoac.org.**

Copies of the International Commission for Uniform Methods of Sugar Analysis may be obtained from: **Verlag Dr. Albert Bartens KG, P.O.B. 38 02 50, D-14112 Berlin, Germany or on the Internet at: www.bartens.com.**

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 on (202) 512-1800 or on the Internet at: 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 Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax**

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(202) 690-0102, via E-mail: FQAStaff@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-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963 or via E-mail: Sally.A.Gallagher@dla.mil.**

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:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

Review Activities

Army -MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS

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