

**METRIC**

**A-A-20135E**

**June 3, 2015**

**SUPERSEDING**

**A-A-20135D**

**December 30, 2009**

## **COMMERCIAL ITEM DESCRIPTION**

### **SUGAR, WHITE, REFINED, 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 refined white sugar and brown sugar (sugar) packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties; and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**<sup>1</sup>

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *must specify* the following:**

- Type(s) and style(s) of sugar desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

##### **2.2 Purchasers *may specify* the following:**

- Agricultural practice(s) of sugar desired (Sec. 3).
- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

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

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<sup>1</sup> For USDA purchase specifications please visit the following websites: [Commodity Purchase Specifications for Agricultural Marketing Service \(AMS\)](#) and [Commodity Purchase Specifications for Farm Service Agency \(FSA\)](#).

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### **Types, styles, and agricultural practices.**<sup>2</sup>

**Type I** - White (refined)

**Style A** - Granulated (fine or extra fine)

**Style B** - Granulated (superfine)

**Style C** - Powdered or confectioners

**Type II** - Brown

**Style A** - Light

**Style B** - Dark

**Type III** - Other (turbinado, demerara, etc.) *as specified by the purchaser*

**Agricultural Practice 1** - Conventional

**Agricultural practice 2** - Organic

### **4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *must meet the requirements of the:***

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

## **5. PROCESSING GUIDELINES.**

**5.1 Processing.** The sugar must be processed in accordance with Current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110).

**5.2 Food security.** The sugar must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>3</sup> This guidance identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food security preventive measures provides

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<sup>2</sup> Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

<sup>3</sup> <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

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for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and postproduction finished product.

**5.3 Organic ingredients.** When organic sugar is specified in the solicitation, contract, or purchase order, the sugar must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

**6. SALIENT CHARACTERISTICS.**

**6.1 Raw ingredients.** The sugar must be obtained from sugar cane or sugar beets. Organic sugar must be obtained from organically grown sugar cane or sugar beets and meet the requirements of the National Organic Program (7 CFR Part 205).

**6.2 Finished product.****6.2.1 Odor, flavor, and color.**

**6.2.1.1 Type 1, White, refined.** The finished sugar must be white free flowing crystals and be free of odors.

**6.2.1.2 Type II, Style A - Brown, light.** The finished sugar must have a soft texture and uniform light to medium golden brown color. The sugar must have a mild sweet molasses odor and flavor.

**6.2.1.3 Type II, Style A – Brown, dark.** The finished sugar must have a soft texture and uniform brown color. The sugar must have a sweet molasses odor and flavor.

**6.2.2 Consistency.** The finished sugar must not contain lumps larger than 12.7 mm (0.5 in) in their greatest dimension that can not be broken by light finger pressure.

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

**7. ANALYTICAL REQUIREMENTS.**

**7.1 Physical granulation and chemical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the sugar must comply with the following requirements:

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**TABLE I. Physical granulation requirements**

Type and Style	Sieve size (U.S. Standard No.)					
	No. 20	No. 40	No. 100	No. 200	No. 100	No. 140
	Maximum to remain on (Percent)				Maximum to pass through (Percent)	
Type I, Style A	5				10	
Type I, Style B		7				20
Type I, Style C			4	17		

**TABLE II. Chemical requirements**

Type and Style	Minimum sucrose (Percent)	Maximum 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

**7.2 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 113.4 g (4 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one packet/container and shall contain the appropriate number of packets/containers to yield a 113.4 g (4 oz) sample when composited.

**7.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or the International Commission for Uniform Methods of Sugar Analysis (ICUMSA) as specified below:

<b><u>Test</u></b>	<b><u>Method</u></b>
Sucrose	925.46, 977.20, 979.21, 996.04, GS2/3-1 <sup>4</sup> , or GS1/2/3/9-1 <sup>4</sup>
Ash, Brown Sugar	900.02C or GS1/3/4/7/8-13 <sup>4</sup>
Ash, White Sugar	900.02C or GS2/3/9-17 <sup>4</sup>
Moisture	925.45A (at 65°C [149°F]) or GS2/1/3/9-15 <sup>4</sup>

<sup>4</sup> ICUMSA

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

**8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor must certify that the sugar provided meets 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.

**9. REGULATORY REQUIREMENTS.** The delivered sugar must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the sugar in the commercial marketplace. Delivered sugar must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**10. QUALITY ASSURANCE PROVISIONS.** Purchaser must specify 10.3, or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.

**10.1 Food defense.** When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) must be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and postproduction finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

**10.1.1 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, FV, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS, FDSS verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.

**10.1.2 Food defense section of the Plant Systems Audit (PSA).** When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, FV, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of

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tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.

**10.2 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer will 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 the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**10.2.1 Plant survey.** A plant survey conducted by USDA, AMS, or other 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 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110).

**10.2.2 PSA.** A PSA conducted by USDA, AMS, or other 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 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110), and verifies that the manufacturer has in place an internal quality assurance program.

**10.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the sugar distributed meets or exceeds the requirements of this CID.

**10.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the SCI Division, FV, AMS, USDA, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the sugar in accordance with SCI Division 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 SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the sugar for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

**11. PACKAGING.** Preservation, packaging, packing, labeling, and case marking must be commercial unless otherwise specified in the solicitation, contract, or purchase order.

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**12. USDA INSPECTION NOTES.** When Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of sugar and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

### **13. REFERENCE NOTES.**

#### **13.1 USDA services.**

**13.1.1 USDA certification and Plant Survey.** For a USDA certification and plant survey contact the Associate Director, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: [Nathaniel.Taylor@ams.usda.gov](mailto:Nathaniel.Taylor@ams.usda.gov).

**13.1.2 USDA FDSS, and PSA.** For a USDA FDSS and PSA contact the Chief, Auditing Services Branch, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: [fvaudits@ams.usda.gov](mailto:fvaudits@ams.usda.gov).

**13.1.3 Analytical testing and technical information contact.** For USDA technical information on analytical testing, contact a member of the Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: [KerryR.Smith@ams.usda.gov](mailto:KerryR.Smith@ams.usda.gov).

#### **13.2 Sources of documents.**

##### **13.2.1 Sources of information for nongovernmental documents are as follows:**

Copies of the AOAC International OMA may be obtained from: AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077. Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.



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Copies of the International Commission for Uniform Methods of Sugar Analysis may be obtained from: **Verlag Dr. Albert Bartens KG, Lückhoffstr. 16, 14129 Berlin, Germany** or on the internet at: <http://www.bartens.com/>.

**13.2.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, 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, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/ NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at:**

<http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

Copies of this CID and the U.S. Standards for Condition of Food Containers (7 CFR Part 42) are available from or provided to: **Chief, Standardization Branch, USDA, AMS, FV, SCI Division, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (540) 361-1130, Fax (540) 361-1199, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.usda.gov) or on the Internet at: [www.ams.usda.gov/CommercialItemDescription](http://www.ams.usda.gov/CommercialItemDescription).**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<http://quicksearch.dla.mil>) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

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**MILITARY INTERESTS:****Custodians**

Army - GL  
 Navy - SA  
 Air Force - 35  
 DLA - SS

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
 HHS - FDA  
 USDA - FV  
 VA - OSS

**Review Activities**

Army - MD, QM  
 Navy - MC

**PREPARING ACTIVITY:**

DLA - SS

(Project No. 8925-2015-001)

**NOTE:** The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.dla.mil>.

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