

**INCH-POUND**

**A-A-20144B**  
**May 1, 1998**  
**SUPERSEDING**  
**A-A-20144A**  
**February 1, 1993**

## **COMMERCIAL ITEM DESCRIPTION**

### **JUICE, LEMON, RECONSTITUTED**

**The U.S. Department of Agriculture has authorized  
the use of this Commercial Item Description.**

#### **1. SCOPE.**

**1.1** This Commercial Item Description (CID) covers reconstituted lemon juice, packed in commercially acceptable containers, suitable for use by Federal, State, and local governments and other interested parties.

#### **2. SALIENT CHARACTERISTICS.**

**2.1 Processing:** The frozen concentrated lemon juice used for reconstitution shall be prepared from unfermented juice obtained from mature lemons of one or more of the high-acid varieties. The lemon oil shall be cold-pressed, free of terebinthine odor, and shall meet the requirements for lemon oil specified in the Food Chemicals Codex. The concentrated product shall be promptly frozen to a temperature of 0°F (-18°C) or lower.

**2.2 Finished product:** The finished product shall be practically free from seeds or seed particles, particles of membrane, core, peel, and other extraneous plant material that may adversely affect the appearance or quality.

**Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.**

**FSC 8915**

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

**A-A-20144B**

**2.2.1 Flavoring ingredients:** The product shall contain the concentrated juices of clean, sound, mature, high-acid lemons, and may contain lemon oil or lemon essence (derived from lemons) and safe and suitable preservatives.

**2.2.2 Flavor and odor:** The reconstituted lemon juice shall possess a distinct lemon flavor and odor.

**2.2.3 Color:** The reconstituted lemon juice shall possess a good typical yellow color.

**2.2.4 Temperature requirement:** The reconstituted lemon juice shall be maintained at a temperature of not less than 40°F (4.4°C).

**2.3 Analytical requirements:** Acid content calculated as anhydrous citric acid, shall be not less than 5.0 grams per 100 mL of reconstituted lemon juice.

**2.3.1 Analytical procedure:** The Processed Products Branch (PPB), U.S. Department of Agriculture (USDA) shall determine the quality assurance of the reconstituted lemon juice according to PPB procedures.

**2.3.2 Preparation of sample:** The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 965.31.

**2.3.3 Analytical testing:** Analysis shall be in accordance with the following Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method</u>
Acid (anhydrous citric acid)	942.15

**2.3.4 Test results:** The test result for anhydrous citrus acid shall be reported to the nearest 0.1 gram per 100 mL. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

### **3. REGULATORY REQUIREMENTS.**

**3.1** The delivered reconstituted lemon juice shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the reconstituted lemon juice in the commercial marketplace. Delivered reconstituted lemon juice shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

**A-A-20144B**

#### **4. QUALITY ASSURANCE PROVISIONS.**

**4.1 Product conformance.** The reconstituted lemon juice provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same the reconstituted lemon juice offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

**4.2 Quality assurance.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the PPB, Fruit and Vegetable Programs, Agricultural Marketing Service, USDA shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The reconstituted lemon juice shall be examined or analyzed or both in accordance with applicable provisions in the CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

#### **5. PACKAGING.**

**5.1 Preservation, packaging, packing, labeling, and case marking.** Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

#### **6. NOTES.**

##### **6.1 Sources of documents.**

###### **6.1.1 Source of information for nongovernmental document is as follows:**

Copies of the Food Chemicals Codex may be obtained from: **National Academy Press, 2101 Constitution Avenue, NW, Washington, DC 20418.**

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.**

###### **6.1.2 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 to 199. This document may be purchased from: **Superintendent of Documents,**

## **A-A-20144B**

**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.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

### **CIVIL AGENCY COORDINATING ACTIVITIES:**

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

### **PREPARING ACTIVITY:**

USDA - FV

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice or TDD). USDA is an equal opportunity provider and employer.