

**INCH-POUND**

**A-A-20154A**  
**June 30, 1994**  
**SUPERSEDING**  
**A-A-20154**  
**March 24, 1987**

## **COMMERCIAL ITEM DESCRIPTION**

### **COTTAGE CHEESE**

**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 cottage cheese, packed in commercially acceptable containers, suitable for use by the Federal Government.

#### **2. CLASSIFICATION**

**2.1** The product shall conform to the groups, subgroups, types, classes, and styles in the following list which shall be specified, as required, in the solicitation, contract, or purchase order.

##### **Groups and subgroups.**

**Group A** - Cultured  
**Group B** - Acidified

**Subgroup 1** - Normal shelf life (14 days and over)

**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 Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

**Subgroup 2** - Extended shelf life (21 days and over)

**FSC 8910**

## A-A-20154A

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

### **Types, classes, and styles.**

**Type I** - Dry curd cottage cheese (less than 0.5 percent milkfat)

**Type II** - Lowfat cottage cheese (not less than 0.5 nor more than 2.0 percent milkfat)

**Type III** - Cottage cheese (not less than 4.0 percent milkfat)

**Class 1** - Unflavored

**Class 2** - With added nuts, fruits, chives, olives, peppers, or pimientos

**Style a** - Small curd

**Style b** - Large curd

### **3. SALIENT CHARACTERISTICS**

The following requirements apply to all groups, subgroups, types, classes, and styles cited in this CID.

**3.1 Composition requirements.** Type I, Dry curd cottage cheese, shall comply with 21 CFR 133.129; Type II, Lowfat cottage cheese, shall comply with 21 CFR 133.131, and Type III, Cottage cheese, shall comply with 21 CFR 133.128.

**3.2 Flavor and odor.** The cottage cheese shall possess a pleasing and desirable flavor similar to fresh skim milk, or cream (if creamed), and may possess the delicate flavor and aroma of a good lactic starter. The cottage cheese may possess to a slight degree feed, acid, flat, or salty flavor but shall be free from bitter, chalky, utensil, fruity, fermented, yeasty, or other objectionable flavors and odors. Class 2 cottage cheese shall possess a clean characteristic flavor of the added nuts, fruits, chives, or other vegetables.

**3.3 Color.** The cottage cheese shall have a natural creamy white color.

**3.4 Consistency.** Creamed cottage cheese shall be uniformly mixed with the creaming mixture which is properly absorbed into or adhering onto the curd. The added condiments shall be distributed uniformly throughout the product.

**3.5 Body and texture.** The body and texture shall be smooth and velvety and shall not be mealy, grainy, crumbly, pasty, sticky, mushy, weak, watery, rubbery, over firm, or slimy.

**3.6 Curd size.** Small curd style, cut with 1/4 inch (0.635 cm) knives, shall have curd

**A-A-20154A**

particles approximately 1/4 inch (0.635 cm) or less in size (as determined by approximate visual measurement). Large curd style, cut with 3/8 to 1/2 inch (0.953 to 1.27 cm) knives,

shall have curd particles approximately 3/8 inch (0.953 cm) or more in size (as determined by approximate visual measurement). Curd particles shall be generally uniform in size.

**3.7 Keeping quality requirement.** Subgroup 1 products shall have a keeping quality of not less than 14 days and Subgroup 2 products not less than 21 days when stored at 45°F (7.2°C). The keeping quality requirement has been met when the products, after storage at 45°F (7.2°C) for a 14 or 21 day period shall possess a satisfactory flavor and appearance and shall be free from bitter, sour, fruity, or other objectionable flavors and odors. The surface shall not be discolored, translucent, slimy, or show any other objectionable conditions.

#### **4. REGULATORY REQUIREMENTS**

**4.1** The cottage cheese shall conform 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 cottage cheese shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### **5. QUALITY ASSURANCE PROVISIONS**

**5.1 Contractor's certification.** By submitting an offer, the contractor certifies that the cottage cheese 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.

**5.2 Quality assurance.** Prior to award of contract, the plant which manufactures the cottage cheese shall be approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture. When required in the solicitation, contract, or purchase order, the Dairy Grading Branch will determine the quality of the cottage cheese. The cottage cheese shall be examined or analyzed in accordance with applicable provisions in the CID, and when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

## A-A-20154A

### 6. PACKAGING

**6.1 Preservation, packaging, packing, labeling, and marking.** The cottage cheese shall be preserved, packaged, packed, labeled, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the solicitation, contract, or purchase order, shall be acceptable. Shipping containers shall comply with the National Motor Freight Classification or Uniform Freight Classification, as applicable.

### 7. FOR DEPARTMENT OF DEFENSE PROCUREMENTS

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

Group A (Subgroup 1) - Four days after date of packaging.

Group B (Subgroup 1) - Five days after date of packaging.

Group A or B (Subgroup 2) - Seven days after date of packaging.

**7.2** The following requirements are applicable when specified by the contracting officer.

**A. Commercial packaging.** Same as above (see 6.1 Preservation, packaging, packing, labeling, and marking).

**B. Commercial packing.** Product shall be packed in accordance with National Motor Freight Classification or Uniform Freight Classification, as applicable.

**C. Export packaging.** Product shall be packaged in one pound containers in accordance with (see 6.1 Preservation, packaging, packing, labeling, and marking).

**D. Export packing.** Eighteen one pound containers shall be packed in a fiberboard box conforming to style RSC, grade V3c, V3s, or V4s of ATSM D 5118. Each shipping container shall be closed and reinforcement with nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with ASTM D 1974.

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

**F. Labeling.** Commercial labeling shall be acceptable.

**A-A-20154A**

**G. Marking.** Marking of shipping containers and unit loads shall be in accordance with MIL-STD-129.

## **8. NOTES**

**8.1** Purchasers shall specify:

- The group, subgroup, type, class, and style of product desired.
- The net weight of individual packages and pack size.
  
- The milkfat content of Type II lowfat products (1/2, 1, 1-1/2, 2 percent).
  
- The kind of added condiment of Class 2 products (nuts, fruits, chives, olives, peppers, or pimientos.
- When export packing is required.

### **8.2 Sources of documents.**

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

Copies of the National Motor 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**

Copies of the Uniform Freight Classification may be obtained from:

**Uniform Classification Committee, Agent  
Uniform Freight Classification  
Uniform Classification Committee, Suite 1120  
222 South Riverside Plaza  
Chicago, IL 60606**

Copies of ASTM D 5118, Practice for Fabrication of Fiberboard Boxes and ASTM D 1974, Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers may be obtained from:

**A-A-20154A**

**ASTM  
1916 Race Street  
Philadelphia, PA 19103-1187**

**A-A-20154A**

**8.2.2 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 three-volume set may be purchased from:

**Superintendent of Documents  
U.S. Government Printing Office  
Washington, DC 20402-0001**

Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 783-3238.

Copies of the United States Standards for Condition of Food Containers are available from:

**Chairperson  
Condition of Container Committee  
Agricultural Marketing Service  
U.S. Department of Agriculture  
Room 2506, South Building  
P.O. Box 96456  
Washington, DC 20090-6456**

Copies of General Specifications for Approved Dairy Plants and Standards for Grades of Dairy Products may be obtained from:

**Dairy Standardization Branch  
Dairy Division  
Agricultural Marketing Service  
U.S. Department of Agriculture  
Room 2750, South Building  
P.O. Box 96456  
Washington, DC 20090-6456**

Copies of Packaging and Thermoprocessing of Foods in Flexible Pouches (MIL-P-44073), Sampling Procedures and Tables for Inspection by Attributes (MIL-STD-105), and Marking for Shipment and Storage (MIL-STD-129) are available from:

**Standardization Documents Order Desk  
Building 4, Section D  
700 Robbins Avenue  
Philadelphia, PA 19111-5094**

**A-A-20154A**

Civil agencies and other interested parties may obtain copies of this CID from:

**General Services Administration  
Specifications Unit (3FB-WS)  
Room 6654  
7th and D Streets, SW  
Washington, DC 20407**

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

**Standardization Documents Order Desk  
Building 4, Section D  
700 Robbins Avenue  
Philadelphia, PA 19111-5094**

**MILITARY INTERESTS:**

**Military Coordinating Activity**

Army - GL

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC  
DLA - SS

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV

**PREPARING ACTIVITY:**

USDA - FV