

METRIC

A-A-20162B

April 21, 2008

SUPERSEDING

A-A-20162A

March 24, 1998

COMMERCIAL ITEM DESCRIPTION

SALAD DRESSINGS, POURABLE

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

1. SCOPE. This CID covers pourable salad dressings, 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), class(es), and style(s) of salad dressings required (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 6.7).
- 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 salad dressings shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, classes, and styles.

Type I - Regular

Type II - Lite or Light (21 CFR § 101.56)

Type III - Reduced fat (21 CFR § 101.62)

Type IV - Fat free (21 CFR § 101.62)

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Class A - French (21 CFR § 169.115)

Style 1 - Creamy

Style 2 - Creamy sweet and spicy

Class B - Blue cheese

Class C - Italian

Style 1 - Italian (separating)

Style 2 - Creamy

Style 3 - Pesto

Style 4 - Cheese

Class D - Ranch

Class E - Thousand island

Class F - Tomato and bacon

Class G - Creamy cucumber

Class H - Cole slaw

Class I - Green goddess

Class J - Caesar

Style 1 - Creamy

Style 2 - Classic (separating)

Class K - Russian

Class L - Honey mustard

Class M - Parmesan

Style 1 - Creamy parmesan with cracked peppercorn

Style 2 - Parmesan ranch

Class N - Creamy roasted garlic

Class O - Sweet and sour

Class P - Poppy seed

Class Q - Vinaigrette (separating)

Style 1 - Red wine

Style 2 - White wine

Style 3 - Olive oil

Style 4 - Herb

Style 5 - Balsamic

Style 6 - Raspberry

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Class R - Other**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet the requirements of the:***

- Salient characteristics (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. DEFINITIONS.

5.1 Lite or Light. In accordance with 21 CFR §101.56, depending on the percent calories from fat, light means that either a) the fat content is reduced by at least 50 percent per reference amount customarily consumed, or b) the number of calories is reduced by at least one-third (33 1/3 percent) per reference amount customarily consumed. 1/

5.2 Reduced fat. In accordance with 21 CFR §101.62, reduced fat means that the food contains at least 25 percent less fat per reference amount customarily consumed than an appropriate reference food. 1/

5.3 Fat free. In accordance with 21 CFR §101.62, fat free means that the fat content shall be less than 0.5 g per reference amount customarily consumed and shall be less than 0.5 g per labeled serving. 1/

1/ The Reference Amounts Customarily Consumed for dressings for salads is 30 g according to 21 CFR § 101.12.

6. SALIENT CHARACTERISTICS.

6.1 Processing. The salad dressings shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

6.2 Flavor and odor. The salad dressings shall be flavorful, highly palatable, and free from undesirable flavors and odors. The salad dressings shall have a flavor and odor typical of the class they represent.

6.3 Appearance and color. The appearance and color of the salad dressing shall be typical of the type and class represented.

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6.4 Texture. The salad dressing texture shall be smooth and creamy, non-separating except for Class C, Style 1; Class J, Style 2; and Class Q, Styles 1, 2, 3, 4, 5, and 6 which may separate and be typical of the type and class represented.

6.5 Consistency. Pourable salad dressings which are typically of a creamy or smooth consistency shall remain in a homogenous emulsified state and show no separation (of oil or water) except for Class C, Style 1; Class J, Style 2; and Class Q, Styles 1, 2, 3, 4, 5, and 6.

6.6 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The salad dressings shall be free from foreign material, such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

6.7 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the salad dressings shall be processed and packaged not more than 180 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

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

8. REGULATORY REQUIREMENTS. The delivered salad dressings shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of salad dressings within the commercial marketplace. Delivered salad dressings shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. The delivered salad dressings shall comply with the allergen labeling requirements of the Federal Food, Drug and Cosmetic Act.

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.

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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 and 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 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 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 finished salad dressings 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 or 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 salad dressings in accordance with PPB procedures which include selecting random samples of the salad dressings, 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 salad dressings 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 packaged salad dressings and compliance with requirements in the following areas:

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- Salient characteristics (Sec. 6).
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA, AMS 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 Sources of documents.**12.2.1 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, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** 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, or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.

Copies of this CID and the United States Standards for Condition of Food Containers available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247,** telephone (202) 720- 9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/FQAS>.

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-FTSA, 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** or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.

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Army - GL
 Navy - SA
 Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

Review Activities

Army - MD, QM
 Navy - MC

PREPARING ACTIVITY:

DLA - SS
 (Project No. 8950-2008-003)

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 <http://assist.daps.dla.mil>.

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