

**METRIC**

**A-A-20170A**

**January 14, 2003**

**SUPERSEDING**

**A-A-20170**

**August 10, 1988**

**COMMERCIAL ITEM DESCRIPTION**

**DESSERT POWDER (GELATIN) AND GELATIN, PLAIN, EDIBLE**

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

**1. SCOPE.** This Commercial Item Description (CID) covers gelatin dessert powder and plain edible gelatin, packed in commercially acceptable containers, suitable for use by the Federal, state, local governments, and other interested parties.

**2. PURCHASER NOTES.**

**2.1 Purchasers *shall* specify the following:**

- Types and flavors required (Sec. 3).
- When the shelf life is different than specified (Sec. 5.4).
- 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. 9.1) 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 gelatin dessert powder and plain edible gelatin shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

**Types and flavors.**

**Type I** - Dessert powder, gelatin

**Type II** - Dessert powder, gelatin, sugar free (21 CFR § 101.60 (c))

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**Flavor a** - Cherry

**Flavor b** - Lemon

**Flavor c** - Lime

**Flavor d** - Orange

**Flavor e** - Raspberry

**Flavor f** - Strawberry

**Flavor g** - Other

**Type III** - Gelatin, plain, edible

**Type IV** - Other

### **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 gelatin dessert powders and plain edible gelatin shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Ingredients.** The gelatin dessert powders and plain edible gelatin shall be uniformly blended dry mixtures prepared from food grade materials. The ingredients shall be Food Chemicals Codex purity as appropriate for sweeteners, acidulants, and buffers. The ingredients in the Type I product shall include, but not limited to; gelatin, sweetener, acidulant, salt, buffers, and natural or artificial colors and flavors. Type II product shall contain a sugar substitute as the sweetener. Type III product shall include only gelatin.

**5.2.1 Gelatin.** The gelatin used in the manufacture of the gelatin dessert powders and the plain edible gelatin shall have a gel strength (bloom) of not less than 250 grams.

**A-A-20170A****5.3 Finished product.**

**5.3.1 Appearance.** The gelatin dessert powders and gelled desserts shall have a color characteristic of the specific flavor. In hot solution, the plain edible gelatin shall be clear and of light color.

**5.3.2 Flavor and aroma.** The gelatin dessert powders and gelled desserts shall have a pleasing sweet flavor and aroma that is characteristic of the specific flavor. There shall be no foreign flavors and odors such as, but not limited to: burnt, scorched, stale, or rancid.

**5.3.3 Consistency.** The gelatin dessert powders and plain edible gelatin shall be free-flowing, homogenous, free from lumps, specks, and graininess. The gelled dessert shall be firm and tender and shall not be soft, runny, tough, or rubbery.

**5.3.4 Foreign material.** The finished gelatin dessert powders and plain edible gelatin shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**5.4 Shelf life.** Unless otherwise specified in the solicitation, contract, or purchase order, the gelatin dessert powder and plain edible gelatin shall have a shelf life of at least 12 months.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the gelatin dessert powders and plain edible gelatin shall be as follows:

**6.1.1 Gel strength (Bloom value).** The gel strength of Type III shall not be less than 250 grams.

**6.1.2 Moisture.** Type I gelatin dessert powder shall have a moisture content not more than 2.0 percent. Type II gelatin dessert powder shall have a moisture content not more than 5.0 percent. Type III plain edible gelatin shall have a moisture content not more than 13.0 percent.

**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 454 grams (1 pound) and prepared from subsamples drawn from randomly

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selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

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

| <b><u>Test</u></b>                   | <b><u>Method</u></b> |
|--------------------------------------|----------------------|
| Sample Preparation (Types I and II)  | 936.09A              |
| Moisture (Type I and II)             | 936.09B              |
| Sample Preparation (Type III)        | 935.46A              |
| Jelly Strength of Gelatin (Type III) | 948.21               |
| Moisture (Type III)                  | 936.46B              |

**6.4 Test results.** The test results for jelly strength shall be reported to the nearest gram. The test results for moisture shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical testing shall be cause for rejection of the lot.

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

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

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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 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 gelatin dessert powders and plain edible gelatin 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 gelatin dessert powders and plain edible gelatin in accordance with PPB procedures which include selecting random samples of the packaged gelatin dessert powders and plain edible gelatin, 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 gelatin dessert powder and plain edible gelatin 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.

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**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 gelatin dessert powders and plain edible gelatin, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (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](mailto:Terry.Bane@usda.gov).**

**12.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service 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](mailto:anita.okrend@usda.gov).**

**12.3 Sources of documents.****12.3.1 Source of information for nongovernmental document 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.**

You may contact AOAC International on (301) 924-7077 or on the Internet at: [www.aoac.org](http://www.aoac.org).

Copies of the Food Chemicals codex may be purchased from: **National Academy Press, 2101 Constitution Avenue, NW, Lockbox 285, Washington, DC 20055, telephone (800) 624-8373 or (202) 334-3313, Fax (202) 334-2451. Internet address: <http://www.nap.edu>.**

**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. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These

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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](http://www.access.gpo.gov/nara).**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

**MILITARY INTERESTS:****CIVIL AGENCY COORDINATING ACTIVITIES:****Military Coordinating Activity:**

Army - GL

DOJ - BOP

HHS - NIH, IHS

USDA - FV

VA - OSS

**Custodians**

Army - GL

Navy - SA

Air Force - 35

**PREPARING ACTIVITY:**

USDA - FV

**Review Activities**

Army - MD, QM

Navy - MC

DLA - SS

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