

**METRIC**

**A-A-20175E**

**February 21, 2013**

**SUPERSEDING**

**A-A-20175D**

**December 14, 2011**

## **COMMERCIAL ITEM DESCRIPTION**

### **CHEWING GUM**

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

**1. SCOPE.** This CID covers chewing gum, 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), size(s), style(s), flavor(s), and class(es) of chewing gum required (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.3).
- 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:**

- Food Defense Section 10.1: Food Defense System Survey (FDSS) (Sec. 10.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 10.1.2), or (Sec. 10.1.2 with 10.2.1).
- Manufacturer's quality assurance (Sec. 10.2 with 10.2.1) or (Sec. 10.2 with 10.2.2).
- Packaging requirements other than commercial (Sec. 11).

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

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**Types, sizes, styles, flavors, and classes.**

**Type I** - Tablet

**Size A** - Miniature

**Size B** - Regular

**Size C** - Large

**Type II** - Stick

**Type III** - Slab

**Type IV** - Chunk

**Type V** - Center-Filled, square

**Type VI** - Center-Filled, round/oval

**Type VII** - Disk

**Type VIII** - Other (*as specified by the purchaser*)

**Class 1** - Regular

**Class 2** - Sugar free (21 Code of Federal Regulations (CFR) § 101.60 (c))

**Class 3** - With xylitol as primary sweetener (In accordance with Sec. 6.1.3)

**Class 4** - With xylitol as single sweetener (In accordance with Sec. 6.1.4)

**Flavor a** - Peppermint

**Flavor b** - Spearmint

**Flavor c** - Cinnamon

**Flavor d** - Wintergreen

**Flavor e** - Fruit, as specified (e.g., cherry, grape, citrus, or mixed variety)

**Flavor f** - Bubble gum

**Flavor g** - Other (*as specified by the purchaser*)

**Style (1)** - Without caffeine

**Style (2)** - With caffeine (Applicable to Types I and VII)

**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall 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 chewing gum shall be prepared in accordance with Current Good Manufacturing Practices in Manufacturing, Packing, or Holding Human Food (21 CFR Part 110). Style (2) chewing gum with caffeine, shall be prepared in accordance with Current Good Manufacturing Practices in Manufacturing, Packing, or Holding Human Food (21 CFR Part 110) or Current Good Manufacturing Practices in Manufacturing, Packaging, Labeling, or Holding Operations for Dietary Supplements (21 CFR Part 111), as applicable. Style (2) chewing gum with caffeine, shall be labeled with a Nutrition Facts table if it is made as a food product and with a Supplement Facts table if it is made as a dietary supplement.

**5.2 Food security.** The chewing gum should 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>1</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 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 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the chewing gum shall be processed and packaged not more than 90 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.

## 6. SALIENT CHARACTERISTICS.

### 6.1 Ingredients.

**6.1.1 Types I - VII, Class 1 Regular.** The chewing gums shall contain: sucrose, dextrose, or corn syrup (singly or in combination), water-insoluble chewing gum base, softening and plasticizing ingredients, humectants, flavoring, and approved colorants (when applicable). The coating of Type I and VII (when applicable Type V and Type VI) may contain gum, gelatin, starch, flavoring, or other protective materials and colorants. The Type V and Type VI center filling shall contain flavored syrup to which color may be added. Style (2) shall also contain caffeine and may contain ingredients such as, but not limited to; vegetable fibers and non-nutritive sweeteners.

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<sup>1</sup>

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>

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**6.1.2 Types I - VII, Class 2 Sugar free.** The chewing gums shall contain any of the following polyols singly or in combination: sorbitol, mannitol, isomalt, maltitol, lactitol, and xylitol. In addition, the sugar free gums shall contain gum base, glycerin, softening and plasticizing ingredients, flavoring, artificial sweeteners, and approved colorants (when applicable). The coating of Type I and Type VII (when applicable Type V and Type VI) may contain gum, film formers, gum arabic, flavoring, colorants, and any one of the following polyols singly or in combination: sorbitol, mannitol, isomalt, maltitol, lactitol, and xylitol. The Type V and Type VI center filling shall contain a flavored sugar free syrup to which color may be added. Style (2) shall also contain caffeine and may contain ingredients such as, but not limited to; vegetable fibers and non-nutritive sweeteners.

**6.1.3 Types I - VII, Class 3 Xylitol as primary sweetener.** The Type I and Type VII tablet center and Types II - VI chewing gum shall contain xylitol as the primary polyol sweetener. In addition, the gums shall contain gum base, glycerin, softening, and plasticizing ingredients, flavoring, and approved colorants (when applicable). Where applicable, the coating may contain gum, film formers, gum arabic, flavoring, colorants, and xylitol and any one of the following polyols singly or in combination: sorbitol, mannitol, isomalt, maltitol, and lactitol.

**6.1.4 Type I, Class 4, Xylitol as single sweetener.** The tablet center of the Type I chewing gum shall contain xylitol, gum base, flavoring, softening and plasticizing ingredients, and approved colorants (when applicable). The tablet coating may contain gum, film formers, gum arabic, flavoring, colorants, and xylitol. The gum may contain ingredients such as, but not limited to: soy lecithin, and titanium dioxide.

**6.2 Finished product.** The chewing gum shall be fresh and shall not be sticky, grainy, flabby, or stringy.

**6.2.1 Type I.** Each Size A tablet of chewing gum shall weigh not more than 0.15 g (0.0053 oz) per piece and the dimensions shall not exceed 0.76 cm (0.3 in) in length, 0.64 cm (0.25 in) in width, and 0.38 cm (0.15 in) in thickness. Each Size B tablet of chewing gum shall weigh between 1.1 - 1.6 g (0.04 - 0.06 oz) and the dimensions shall range between 1.4 - 2.5 cm (0.55 - 0.98 in) in length, 0.89 - 1.6 cm (0.35 - 0.63 in) in width and 0.4 - 0.9 cm (0.16 - 0.35 in) in thickness. Each Size C tablet of chewing gum shall weigh not less than 2.5 g (0.09 oz) and the dimensions shall not be less than 1.65 cm (0.65 in) in length, 1.30 cm (0.50 in) in width, and 0.38 cm (0.15 in) in thickness.

**6.2.2 Type II.** Each stick of chewing gum shall weigh between 2.6 - 3.2 g (0.09 - 0.11 oz) and the dimensions shall not exceed 7.62 cm (3.00 in) in length, 2.22 cm (0.87 in) in width, and 0.24 cm (0.09 in) in thickness. The Type II chewing gum shall not be brittle or hard.

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**6.2.3 Type III.** Each slab of chewing gum shall weigh between 1.7 - 2.2 g (0.06 - 0.08 oz) per piece and the dimensions shall not exceed 3.96 cm (1.56 in) in length, 1.35 cm (0.53 in) in width, and 0.46 cm (0.18 in) in thickness.

**6.2.4 Type IV.** Each chunk of chewing gum shall weigh between 3.0 - 8.1 g (0.11 - 0.29 oz) and the piece dimensions shall not exceed 2.79 cm (1.10 in) in length, 1.98 cm (0.78 in) in width, and 1.42 cm (0.56 in) in thickness.

**6.2.5 Type V.** Each piece of square, center-filled chewing gum shall weigh between 3.6 - 4.0 g (0.13 - 0.14 oz) and the dimensions shall not exceed 1.94 cm (0.76 in) by 1.94 cm (0.76 in), and 1.23 cm (0.48 in) in thickness.

**6.2.6 Type VI.** Each piece of round/oval, center-filled chewing gum shall weigh between 5.5 - 6.1 g (0.19 - 0.22 oz) and the dimensions shall not exceed 2.31 cm (0.91 in) by 1.50 cm (0.59 in).

**6.2.7 Type VII.** Each piece of disk shaped gum shall weigh between 2.5 - 3.7 g (0.09 - 0.13 oz) and the dimensions shall not exceed 2.17 cm (0.85 in) in diameter by 1.27 cm (0.50 in) in thickness.

**6.2.8 Candy coating.** The candy coating of coated chewing gums shall be applied by the hot- or cold-pan method. The coating shall cover the centers completely and shall be free from pits, cracks, and the appearance of discoloration. A suitable glaze or polish may be used to finish the pieces.

**6.2.9 Flavor.** The flavor of the gum shall be in an amount sufficient to impart a characteristic taste sensation.

**6.3 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

## **7. ANALYTICAL REQUIREMENTS.**

**7.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the chewing gum shall be as follows:

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**Table I. Water-insoluble base<sup>2</sup>**

Type I	NLT 13.0 percent <sup>3</sup>
Type II	NLT 14.0 percent
Type III	NLT 19.0 percent
Type IV	NLT 18.0 percent
Type V and VI <sup>4</sup>	NLT 13.0 percent
Type VII	NLT 11.0 percent

**7.1.1 Caffeine content.** The caffeine content of Style (2) chewing gum shall be not less than 80 mg or not greater than 120 mg per manufacturers suggested serving.

**7.1.2 Xylitol content.** The xylitol content of two tablets of Class 3 and Class 4 chewing gum shall be not less than 1.7 g (0.06 oz) and not greater than 2.2 g (0.08 oz).

**7.2 Product verification.** When verification of the caffeine content of Style (2) gum is specified in the solicitation, contract, or purchase order, a manufacturer's Certificate of Analysis shall be submitted. When verification of the xylitol content is specified in the solicitation, contract, or purchase order, a manufacturer's Certificate of Analysis shall be submitted. When verification of water insoluble base is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**7.2.1 Sampling procedures.** Five packages, sticks, chunks, or servings shall be selected at random from the lot.

**7.2.2 Preparation of sample.** Weigh the individual samples (a minimum of 2 tablets, 1 stick, 1 slab, 1 chunk, or 1 piece). In the case of miniature tablets, a suitable single serving shall be approximated and weighed. Chew each sample vigorously for 10 minutes. Spread the chewed gum as evenly and thinly as possible on a previously dried and tared glass or metal plate or disposable aluminum weighing dish approximately 2 inches square.

**7.2.3 Examination for water-insoluble base.** Dry the sample at 100°C (212°F) in a vacuum oven at a pressure not more than 100 mm of mercury for at least 2 hours or in a gravity convection oven for at least 4 but not more than 5 hours. Cool in a desiccator, weigh, and calculate the percentage of water-insoluble base for each sample.

<sup>2</sup> Percent by weight

<sup>3</sup> NLT = Not less than

<sup>4</sup> Includes the liquid center

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$$\frac{\text{Weight of water-insoluble gum base}}{\text{Original sample weight}} \times 100$$

**7.3 Test results.** The test result for water-insoluble base shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

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

**9. REGULATORY REQUIREMENTS.** The delivered chewing gum shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of chewing gum within the commercial marketplace. Delivered chewing gum shall 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 shall specify 10.3 or 10.4; purchaser may specify 10.1 with 10.1.1, or 10.1 with 10.1.2, or 10.2 with 10.2.1, or 10.2 with 10.2.2.*

**10.1 Food defense.** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), Specialty Crops Inspection Division (SCI). 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 shall 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 shall be conducted by USDA, AMS, FV, SCI. 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.") For further information, see section 13.1 and 13.3.1.*

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**10.1.2 Food defense addendum to PSA.** When required in the solicitation, contract, or purchase order, a Food Defense addendum shall be conducted by USDA, AMS, FV, SCI auditors. This 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, PSA verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 13.1 and 13.3.1.*

**10.2 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.

**10.2.1 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 21 CFR 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.)* (Perform with food defense addendum when required).

**10.2.2 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 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**10.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished chewing gum 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, acceptability or both be determined, SCI, FV, AMS, USDA, shall be the certifying program. SCI inspectors shall certify the quality and acceptability of the chewing gum in accordance with SCI procedures which include selecting random samples of the chewing gum, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official SCI score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI



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inspectors will examine the chewing gum 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 shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**12. USDA INSPECTION NOTES.** When Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of chewing gum 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. 7.1). When USDA analytical testing is specified, SCI inspection personnel shall 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 certification contact, Plant Survey, PSA, and FDSS.** For USDA certification, Plant Survey, PSA, and FDSS contact the **Chief, Inspection Branch, SCI, FV, AMS, USDA, 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).**

**13.2 Analytical testing and technical information contact.** For USDA technical information on analytical testing, contact the **Director, USDA, AMS, S&TP, Laboratory Division, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054, telephone (704) 867-3873, Fax (704) 853-2800, or via E-mail: [AMSLaboratoryDivision@ams.usda.gov](mailto:AMSLaboratoryDivision@ams.usda.gov).**

**13.3 Sources of documents.**

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

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained 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**

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

**<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.**

Copies of this CID and the U.S. Standards for Condition for Food Containers (7 CFR Part 42) are available from: **Chief, Standardization Branch, SCI, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.usda.gov), or on the Internet at:**

**<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 (<https://assist.dla.mil/quicksearch>) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: [dscpsubswb@dlamail](mailto:dscpsubswb@dlamail).**

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

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

**Review Activities**

Army - MD, QM  
 Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

DLA - SS

(Project No. 8925-2013-001)

**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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