

METRIC

A-A-20177E

August 4, 2009

SUPERSEDING

A-A-20177D

September 15, 2006

COMMERCIAL ITEM DESCRIPTION

CANDY AND CHOCOLATE CONFECTIONS

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

1. SCOPE. This CID covers candy and chocolate confections, 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), style(s), flavor(s), shape(s) and flavor style(s) of candy and chocolate confections required (Sec. 3).
- 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. 9.2) 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 candy and chocolate confections shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, flavors, shapes and flavor styles.

Type I - Caramels, vanilla flavored

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Type II - Toffee, chocolate flavored

Style A - Roll

Style B - Cube

Type III - Toffee

Flavor 1 - Assorted

Flavor 2 - With walnuts

Flavor 3 - Other

Type IV - Hard candy

Style A - Square or rectangular fruit tablets 28.35 g (1 oz bar)

Style B - Square fruit tablets 45.4 g (1.6 oz bar)

Style C - Round

Flavor 1 - Orange creme

Flavor 2 - Raspberry creme

Flavor 3 - Strawberry creme

Flavor 4 - Toffee creme

Flavor 5 - Chocolate and caramel creme

Flavor 6 - Other

Style D - Rings

Flavor 1 - Assorted fruit

Flavor 2 - Cherry

Flavor 3 - Tropical fruit

Flavor 4 - Butterscotch

Flavor 5 - Berry

Flavor 6 - Other

Style E - Rings, sugar free (21 CFR § 101.60)

Flavor 1 - Assorted fruit

Flavor 2 - Toffee

Flavor 3 - Other

Style F - Other

Type V - Hard candy jackets with soft centers, assorted flavor centers and shapes

Type VI - Pan coated candy

Style A - Disks

Flavor 1 - Milk chocolate, plain

Flavor 2 - Fruit flavored

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- Flavor Style a** - Original
- Flavor Style b** - Berry
- Flavor Style c** - Tropical
- Flavor Style d** - Sweet and sour
- Flavor Style e** - Other

- Flavor 3** - Milk chocolate with peanut butter
- Flavor 4** - Peanut butter, plain
- Flavor 5** - Cinnamon
- Flavor 6** - Dark chocolate, plain
- Flavor 7** - Other

- Style B** - Oval/Round
 - Flavor 1** - Milk chocolate with peanuts
 - Flavor 2** - Dark chocolate covered coffee beans
 - Flavor 3** - Milk chocolate with almonds
 - Flavor 4** - Dark chocolate with peanuts
 - Flavor 5** - Other

- Style C** - Flat bottom tear drop
 - Flavor 1** - Milk chocolate, plain
 - Flavor 2** - Other

Type VII - Milk chocolate bar, heat resistant

Type VIII - Starch jelly candy, assorted flavors

Type IX - Peanut bar

Type X - Licorice style candy

- Style A** - Twists
 - Flavor 1** - Strawberry
 - Flavor 2** - Cherry
 - Flavor 3** - Watermelon
 - Flavor 4** - Black licorice
 - Flavor 5** - Grape
 - Flavor 6** - Apple
 - Flavor 7** - Chocolate
 - Flavor 8** - Cinnamon
 - Flavor 9** - Other

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Style B - Bite size

Flavor 1 - Cherry

Flavor 2 - Black licorice

Flavor 3 - Other

Style C - Rope (pull and peel)

Flavor 1 - Strawberry

Flavor 2 - Cherry

Flavor 3 - Watermelon

Flavor 4 - Other

Style D - Other

Type XI - Mint candy

Style A - Round tablets

Flavor 1 - Wintergreen

Flavor 2 - Peppermint

Flavor 3 - Spearmint

Flavor 4 - Crème de Menthe

Flavor 5 - Cinnamon

Flavor 6 - Other

Style B - Rings

Flavor 1 - Wintergreen

Flavor 2 - Peppermint

Flavor 3 - Spearmint

Flavor 4 - Orange mint

Flavor 5 - Butter mint

Flavor 6 - Other

Style C - Rings, sugar free (21 CFR § 101.60)

Flavor 1 - Wintergreen

Flavor 2 - Peppermint

Flavor 3 - Other

Style D - Square mini tablets, sugar free (21 CFR § 101.60)

Flavor 1 - Peppermint

Flavor 2 - Cinnamon

Flavor 3 - Wintergreen

Flavor 4 - Other

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Type XII - Caffeinated mints

Style A - Round tablets

Flavor 1 - Peppermint

Flavor 2 - Other

Style B - Round tablets, sugar free (21 CFR § 101.60)

Flavor 1 - Peppermint

Flavor 2 - Other

Style C - Other

Type XIII - 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 candy and chocolate confections shall be processed in accordance with Good Manufacturing Practices (21 CFR Part 110).

5.2 Dairy ingredients. Where applicable, ingredients must comply with relevant food standards of identity established in 21 CFR Parts 131-169 and shall originate from a plant that has been approved by the Dairy Grading Branch, Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA. The manufacturing plants shall be eligible for listing in the most recent version of the publication Dairy Plants Surveyed and Approved for USDA Grading Service.

5.3 Finished products.

5.3.1 Type I - Caramels, vanilla flavored bars. The vanilla flavored caramel bars shall contain condensed skim milk, corn syrup, sugar, partially hydrogenated vegetable oil, whey solids, salt, and artificial and/or natural flavors. The vanilla flavored caramel bars may contain cream and coconut oil. The candy shall be caramel colored, have a caramel/vanilla odor and a sweet caramel, vanilla flavor. The caramels shall be chewy in texture. The product shall not

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adhere to wrappers. The vanilla flavored caramels shall be individually wrapped and overwrapped in units of six to form a 35.4 g (1.25 oz) bar.

5.3.2 Type II - Toffee, chocolate flavored. The chocolate flavored toffee may contain ingredients such as; corn syrup, sugar, partially hydrogenated soybean oil; condensed skim milk, condensed milk, cocoa, chocolate, chocolate liquor, whey, cream, salt, lecithin, and artificial and natural flavors. The candy shall have a semi sweet chocolate and caramel odor and flavor. Style A - Roll shall be chewy with a grainy interior. Style B - Cube shall have a soft, chewy texture with a slightly grainy interior. Both styles shall have a dark brown color and the outside portion shall be smooth. Style A - Roll shall be individually wrapped as a 14 g (0.50 oz) roll. Style B - Cube shall be individually wrapped as a 2.54 cm x 2.54 cm x 1.27 cm \pm 0.32 cm (1 in x 1 in x ½ in, \pm 1/8 in) cube, the net weight of five overwrapped pieces shall be not less than 40 g (1.4 oz). The product shall not adhere to the wrappers.

5.3.3 Type III - Toffee.

5.3.3.1 Flavor 1, Assorted flavors. The assorted flavor toffees shall contain sugar, corn syrup, milk, partially hydrogenated coconut oil, and consist of approximately equal amounts of vanilla, chocolate, rum butter, orange, and maple flavors. The assorted flavor toffees may contain cream, lecithin, salt, fruit juice concentrate, chocolate liquor, partially hydrogenated cottonseed oil, and U.S. FD&C certified colors. The finished product shall be uniform in shape and shall be of such size that not less than 55, not more than 90 pieces are in one pound. The toffee candy pieces shall be individually wrapped. The product shall not adhere to the wrappers.

5.3.3.2 Flavor 2, With walnuts. The toffee with walnuts may contain ingredients such as; corn syrup, milk, sugar, walnuts, partially hydrogenated cottonseed/soybean oils, cream, salt, artificial color, natural flavor and lecithin. The product shall be a medium to dark brown colored cube, 2.54 cm x 2.54 cm x 1.27 cm \pm 0.32 cm (1 in x 1 in x ½ in, \pm 1/8 in), with light tan walnut bits uniformly distributed throughout, the net weight of five overwrapped pieces shall be not less than 40 g (1.4 oz). The candy shall have a soft, chewy texture with a slightly grainy interior with semi-firm walnut bits and a smooth exterior. The toffee with walnuts shall have a slight maple, caramel odor and a sweet, slight caramel, maple, walnut and vanilla flavor. The candy shall be individually wrapped. The product shall not adhere to the wrappers.

5.3.4 Type IV - Hard candy.

5.3.4.1 Style A and Style B, Square or rectangular fruit tablets. The hard candy fruit tablets shall contain sugar, corn syrup, citric or malic acid, and natural and/or artificial flavors and may contain sodium lactate, turmeric coloring and cream of tartar. Natural or U.S. FD&C certified colors shall be used for coloring. The hard candy tablets shall consist of various fruit flavors. Candy shall have a slightly sweet, fruity odor and a sweet, fruity flavor. Style A candy tablets shall be individually wrapped and overwrapped in units of ten to form a 28.35 g (1.0 oz) bar.

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The product shall not adhere to the wrappers. Style B candy tablets shall be individually wrapped and overwrapped in units of ten to form a 45.4 g (1.6 oz) bar. The product shall not adhere to the wrappers.

5.3.4.2 Style C, Round. The hard round candy shall contain sugar, corn syrup, cream (milk), natural and artificial flavors. U.S. FD&C certified colors shall be used (when applicable). The hard round candies may contain citric acid, soy lecithin, salt, dextrose, lactic acid, and other ingredients as applicable to the flavor. The hard round candy may have a swirl pattern. The hard round candy shall have a sweet flavor and odor characteristic of the flavor specified. The color of the candy shall be characteristic of the flavor specified. The individual serving size net weight shall be not less than 43 g (1.5 oz). The hard candy shall be individually wrapped. The product shall not adhere to the wrappers.

5.3.4.3 Style D, Rings. The hard candy rings shall contain sugar, corn syrup, natural and artificial flavors. U.S. FD&C certified colors shall be used (when applicable). The hard ring candies may contain high fructose corn syrup, citric acid, soy lecithin, salt, dextrose, lactic acid, and other ingredients as applicable to the flavor. The candy rings shall have a hole in the center and may have embossed letters. Flavors 1 and 3 hard candies shall consist of five various fruit flavors and colors. The hard candy rings shall have a sweet flavor and odor characteristic of the flavor specified. The color of the candy rings shall be characteristic of the flavor specified. The individual serving size net weight shall be not less than 32 g (1.13 oz).

5.3.4.4 Style E, Rings sugar free candy. The sugar free hard candy rings shall consist of polyols singly or in combination, such as sorbitol, isomalt, maltitol, and artificial sweeteners. The sugar free hard candy rings may contain natural and/or artificial flavors. U.S. FD&C certified colors shall be used (when applicable). The candy rings shall have a flavor and odor characteristic of the flavor specified. The candies shall have a hole in the center and may have embossed letters. Flavor 1 shall consist of five various fruit flavors and colors. The color of the candy rings shall be characteristic of the flavor specified. The individual serving size net weight shall be not less than 32 g (1.13 oz).

5.3.5 Type V - Hard candy jackets with soft centers. The hard candy jackets shall contain sugar, corn syrup, citric or malic acid, and natural and/or artificial flavors. Natural or U.S. FD&C certified colors shall be used for coloring. The soft centers shall be a (a) dark-sweet chocolate, (b) chocolate cream, or (c) confectioners' apple-jam flavored with raspberry, strawberry, orange, lemon, lime, or pineapple as applicable. The mix shall consist of (a) and (c) or (b) and (c) or (a), (b), and (c) in approximately equal distribution. Any combination of five of the fruit flavored centers under (c) will be acceptable. The hard candy jackets shall consist of assorted shapes, colors, and flavors. The jacket shall average not more than 75 percent by weight of the finished piece. The count per pound for individual shapes shall not be less than 100, not

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more than 150, but the mixture shall average not less than 115 per pound. The hard candy shall be individually wrapped. The product shall not adhere to the wrappers.

5.3.6 Type VI - Pan coated candy. The pan coated candy shall contain sugar, corn syrup, natural and/or artificial flavors, and U.S. FD&C certified colors. The pan coated candy shall show minimal seepage of material through the coating. The coating shall be free from pits (a pit shall be defined as a hole or air bubble that is as great or greater than the head of a common pin), holes, cracks, and shall be of such hardness that it cannot be easily crushed or cracked. The pan coated candy shall have a candy shell which shall have a high gloss and the colors shall be vibrant (high chroma) and uniform (not mottled) in hue.

5.3.6.1 Style A, Disks. The pan coated disks shall resemble a double-convex lens in shape.

5.3.6.1.1 Flavor 1, Milk chocolate, plain. The chocolate disks shall consist of sweet milk chocolate. The candy shall have a sweet coating and slightly sweet milk chocolate center odor and flavor. The mixture shall consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound shall not be less than 480, not more than 540 with the bulk weight of the packaged product not to exceed 2 percent broken or crushed pieces. The chocolate disks shall have 47.9 g (1.69 oz) of loose disks packed in a bag.

5.3.6.1.2 Flavor 2, Fruit flavors. The fruit flavored disks shall consist of texturizing agent, ascorbic acid, and may contain partially hydrogenated vegetable oil, fruit juice from concentrate, citric acid, and dextrin. The candy shall have a sweet, fruity odor and flavor. The centers shall be firm yet chewy, not hard or brittle. The package shall contain pieces of candy of five various fruit flavors and colors. The count per pound shall not be less than 420, not more than 460. The fruit flavored disks shall have 59.5 - 62.4 g (2.1 - 2.2 oz) of loose disks packed in a bag.

5.3.6.1.2.1 Flavor Style a, Original. The original fruit flavored disks shall consist of the following five flavors: lime, grape, lemon, orange, and strawberry.

5.3.6.1.2.2 Flavor Style b, Berry. The berry fruit flavored disks shall consist of the following five flavors: raspberry, wild cherry, berry punch, melon berry, and strawberry.

5.3.6.1.2.3 Flavor Style c, Tropical. The tropical fruit flavored disks shall consist of the following five flavors: mango peach, kiwi lime, strawberry watermelon, banana berry, and passion punch.

5.3.6.1.2.4 Flavor Style d, Sweet and sour. The sweet and sour fruit flavored disks shall consist of the following five flavors: raspberry, watermelon, lemon, green apple, and strawberry.

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5.3.6.1.3 Flavor 3, Milk chocolate with peanut butter. The chocolate disks with peanut butter shall consist of a peanut butter center coated with milk chocolate and covered with a thin candy shell. The candy shall have a sweet milk chocolate coating and a peanut butter and chocolate odor and flavor. The candies should be uniformly shaped and shall consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound shall not be less than 225, not more than 350. The weight of an individual bag shall be 46.2 g (1.63 oz).

5.3.6.1.4 Flavor 4, Peanut butter, plain. The plain disks with peanut butter shall consist of a peanut butter center with a thin candy shell. The candy shall have a sweet coating with a peanut butter center odor and flavor. The candies should be uniformly shaped and shall consist of at least three different colors with the finished product testing *Salmonella* negative. The count per pound shall not be less than 550, not more than 650. The weight of an individual bag shall be 43.4 g (1.53 oz).

5.3.6.1.5 Flavor 5, Cinnamon. The cinnamon flavored disks shall consist of a hard center covered with a hard candy shell. The candies shall be uniformly shaped, red in color, with a hot cinnamon/cinnamic, sweet flavor. The count per pound shall not be less than 480, not more than 750. The weight of an individual bag shall be 65.2 g (2.3 oz).

5.3.6.1.6 Flavor 6, Dark chocolate, plain. The chocolate disks shall consist of sweet dark chocolate. The candy shall have a sweet coating and slightly sweet dark chocolate center odor and flavor. The mixture shall consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound shall not be less than 480, not more than 540 with the bulk weight of the packaged product not to exceed 2 percent broken or crushed pieces. The chocolate disks shall have 47.9 g (1.69 oz) of loose disks packed in a bag.

5.3.6.2 Style B, Oval/Round.

5.3.6.2.1 Flavor 1, Milk chocolate with peanuts. The chocolate oval/round candies with peanuts shall consist of a roasted peanut center coated with milk chocolate and covered with a thin candy shell. The candy shall have a slightly sweet, milk chocolate, peanut odor and flavor. The candies shall consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound shall not be less than 155, not more than 225. The weight of an individual bag shall be 49.3 g (1.74 oz).

5.3.6.2.2 Flavor 2, Dark chocolate covered coffee beans. The chocolate covered coffee beans shall consist of a roasted coffee bean center coated with dark chocolate and covered with a pan coated thin candy shell. The candy shell shall have a glossy sheen. The dark chocolate coating shall have a slightly sweet dark chocolate odor and flavor. The coffee bean center shall have a rich, slightly bitter roasted coffee bean odor and flavor and shall be crunchy but not hard. The finished product shall test *Salmonella* negative. The count per pound shall not be less than 310,

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not more than 450, with the bulk weight of the packaged product not to exceed 2 percent broken or crushed pieces. The individual serving size net weight shall be not less than 28 g (1.0 oz).

5.3.6.2.3 Flavor 3, Milk chocolate with almonds. The chocolate oval candies with almonds shall consist of a roasted almond center coated with milk chocolate and covered with a thin candy shell. The candy shall have a slightly sweet, milk chocolate, almond odor and flavor. The candies shall consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound shall not be less than 494, not more than 526. The weight of an individual bag shall be 37.1 g (1.31 oz).

5.3.6.2.4 Flavor 4, Dark chocolate with peanuts. The chocolate oval/round candies with peanuts shall consist of a roasted peanut center coated with dark chocolate and covered with a thin candy shell. The candy shall have a slightly sweet, dark chocolate, peanut odor and flavor. The candies shall consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound shall not be less than 155, not more than 225. The weight of an individual bag shall be 49.3 g (1.74 oz).

5.3.6.3 Style C, Flat bottom tear drop. Flavor 1, chocolate flat bottom tear drop candies shall consist of a milk chocolate center covered with a thin candy shell. The candy shall have a sweet coating with a slightly sweet milk chocolate center odor and flavor. The candies shall consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound shall not be less than 380, not more than 440. The weight of an individual bag shall be 42 g (1.5 oz).

5.3.7 Type VII - Milk chocolate bar, heat resistant. The heat resistant milk chocolate bar shall be composed of ingredients used within the levels specified in the FDA Standard of Identity for milk chocolate, except that specific functional ingredients may be added that will assure heat resistance and extend the acceptable shelf life of the product. These additional ingredients include: egg albumen (whites), sodium caseinate, water, and safe and suitable emulsifiers (at a level not to exceed 2.0 percent). When egg whites are used, they shall be processed and labeled in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (Egg Products Inspection Act) (9 CFR Part 590) as evidenced by the USDA egg products inspection shield on the label. The egg whites shall be certified as *Salmonella* negative. The bar shall retain its shape when subjected to temperatures of 49°C (120°F) for 16 hours. The finished product shall be a heat resistant 28.35 g (1.0 oz) bar.

5.3.8 Type VIII - Starch jelly candy, assorted flavors. The starch jelly candy shall be made from a blend of corn syrup solids, starch, artificial and natural flavors, and may contain mono- and diglycerides. Natural or U.S. FD&C certified colors shall be used for coloring. The candy shall be sanded with commercial type sanding sugar. No acids shall be used, however sodium citrate may be used up to 0.1 percent to adjust pH. If the open cook method is practiced, cream of tartar may be used. The starch jelly candy shall not sweat when exposed to a temperature of

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38° C (100° F) for 24 hours in their prescribed wrappers. The starch jelly candy pieces shall be either individually wrapped or five pieces laid end to end and overwrapped to form a 56.7 g (2.0 oz) bar. The product shall not adhere to the wrappers. The five piece package shall contain at least four of the following flavors: orange, lemon, lime, cherry, pineapple, or grape.

5.3.9 Type IX - Peanut bar. The peanut bar shall be made of whole and half pieces of peanuts in a cooked sugar matrix made from sugar, corn syrup, salt, lecithin, and preservatives. The bar may contain butter or margarine. The peanut bar shall be hard, glossy, and shall have a golden color. The peanuts shall have a fresh peanut flavor and odor, and shall have no trace of rancidity. The bar shall contain no less than 40.0 percent by weight of peanuts. The 39.7 - 48.2 g (1.4 - 1.7 oz) peanut bar shall be individually overwrapped. The product shall not adhere to the wrappers.

5.3.10 Type X - Licorice style candy. The licorice style candies shall contain corn syrup, wheat flour, artificial flavors and U.S. FD&C certified colors, and may contain sugar, palm oil, partially hydrogenated soybean oil, corn starch, salt, citric acid, anise flavor, glycerin, potassium sorbate, and soy lecithin. Chocolate licorice style candy shall also contain chocolate and cocoa. Black licorice style candy shall also contain licorice extract, natural flavor, and caramel color, but shall not contain artificial flavors. The licorice type candy shall be glossy and have a soft chewy texture. The candy shall have a sweet licorice flavor and odor characteristic of the flavor specified. The color shall be specific to the flavor of candy. The count per pound of Style B - Bite size candy shall be not less than 180 and not more than 220. The dimensions of Style B shall be 1.9 cm by 1.6 cm \pm 0.32 cm (3/4 in. by 5/8 in. \pm 1/8 in.). The individual serving size net weight for style B shall be not less than 63 g (2.2 oz).

5.3.11 Type XI - Mint candy.

5.3.11.1 Style A, Round tablets. The round mint tablets shall contain sugar, natural and/or artificial flavors. U.S. FD&C certified colors shall be used (when applicable). The mint tablets may contain gum Arabic, gelatin, cornstarch, corn syrup, stearic acid, citric acid, aspartame, and other ingredients as applicable to the flavor. The mint tablets may have a white powdered coating. The mint tablets shall have a sweet, mint flavor and odor characteristic of the flavor specified. The mint tablets shall be firm, not hard or brittle. The individual serving size net weight shall be not less than 50 g (1.76 oz).

5.3.11.2 Style B, Rings. The mint candy rings shall contain sugar, natural and/or artificial flavors. U.S. FD&C certified colors shall be used (when applicable). The mint candy rings may contain gum Arabic, gelatin, cornstarch, corn syrup, stearic acid, citric acid, aspartame, and other ingredients as applicable to the flavor. The mint candies shall have a hole in the center and may have embossed letters. Flavor 4 may have orange specks. The mint candy shall have a sweet, mint flavor and odor characteristic of the flavor specified. The mint candy shall be firm, not hard or brittle. The individual serving size net weight shall be not less than 32 g (1.13 oz).

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5.3.11.3 Style C, Rings, sugar free. The sugar free mint candy rings shall consist of polyols singly or in combination, such as sorbitol, isomalt, maltitol, artificial sweeteners, and other ingredients as applicable to the flavor. The sugar free mint candy rings may contain natural and/or artificial flavors. U.S. FD&C certified colors shall be used (when applicable). The sugar free mint candies shall have a hole in the center and may have embossed letters. The sugar free mint candies shall have a flavor and odor characteristic of the flavor specified. The color of the sugar free candy shall be characteristic of the flavor specified. The individual serving size net weight shall be not less than 32 g (1.13 oz).

5.3.11.4 Style D, Square mini tablets, sugar free. The sugar free mini square tablets shall consist of polyols singly or in combination, such as sorbitol, isomalt, maltitol, and artificial sweeteners. The sugar free mini square tablets may contain maltodextrin, acacia, magnesium stearate, corn starch, soy lecithin, natural and/or artificial flavors. U.S. FD&C certified colors shall be used (when applicable). The sugar free mini tablets shall have a flavor and odor characteristic of the flavor specified. The color of the sugar free candy shall be characteristic of the flavor specified. The individual serving size net weight shall be not less than 10 g (.37 oz).

5.3.12 Type XII - Caffeinated mints.

5.3.12.1 Style A, Round tablets. The caffeinated mint tablets shall contain sugar, corn syrup, natural flavors, and caffeine. The tablets may contain other ingredients such as gelatin, glycerin, artificial flavors, gum Arabic, stearic acid, magnesium stearate, calcium stearate, and tragacanth gum. The caffeinated mints shall be intact round flat tablets with a diameter no greater than 13 mm (0.5 in). The tablets shall be white and may have a white powdered coating on the outside. The mints shall have a sweet, mint odor and flavor and may have a slightly bitter aftertaste. The mints shall have a hard initial bite and break, but not shatter when chewing. The mints shall contain between 50 mg and 90 mg of caffeine per serving. The individual serving of ten to twelve tablets shall have a net weight of not less than 10 g (.35 oz).

5.3.12.2 Style B, Round sugar free tablets. The sugar free caffeinated mint tablets shall contain sorbitol, caffeine, peppermint extract, natural and artificial flavors, magnesium stearate, salt, sucralose, acesulfame-K, and aspartame. The tablets may contain other ingredients such as vitamins and other approved ingredients. The sugar free caffeinated mints shall be intact round tables with an individual weight of 1.8 g (0.06 oz) and a diameter no greater than 16 mm (0.6 in). The tablets shall be white and may have blue specks of color or imprinted designs. The mints shall have a strong peppermint odor and flavor, a sweet flavor and may have a bitter aftertaste. The mints shall have a hard texture and shall dissolve slowly in the mouth. The mints shall contain between 80 mg and 120 mg of caffeine in each tablet. The net weight of five tablets shall be not less than 9 g (0.31 oz); the net weight of six tablets shall be not less than 11 g (0.38 oz).

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

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6. ANALYTICAL REQUIREMENTS.

6.1 Analytical and microbiological requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and microbiological requirements for the candy and chocolate confections shall be as follows.

TABLE I. Analytical requirements

Type	Description	Moisture (percent by weight)	pH
Type I	Caramels, vanilla flavored	5.0 - 9.5	---
Type II Style A	Toffee, chocolate flavored Roll	5.0 - 8.0	---
Style B	Square	5.0 - 9.5	---
Type III Flavor 1	Toffee Assorted flavors	5.0 - 8.0	---
Flavor 2	With walnuts	5.0 - 9.5	---
Type VI Style A	Pan coated disks Fruit flavored	---	2.0 - 4.0
Style B Flavor 2	Chocolate covered coffee beans	2.0 (NMT) <u>1</u> /	---
Type VII	Milk chocolate bar, heat resistant	5.0 (NMT)	---
Type VIII	Starch jelly candy, assorted flavors	10.0 - 15.0	5.0 - 6.5
Type X Style A & B	Licorice style candy Twists and Bite size	15.0 (NMT)	---
Style C	Rope	16.5 (NMT)	---

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TABLE I. Analytical requirements (continued)

Type	Description	Moisture (percent by weight)	pH
Type XII Style A Flavor 1	Caffeinated mints Round tablets <u>2/</u> Peppermint	---	---
Style B Flavor 1	Round sugar free tablets <u>3/</u> Peppermint	---	---

1/ NMT = Not More Than

2/ The caffeine content for Type XII, Style A mints shall be not less than 50 mg or not greater than 90 mg per serving (10 gram package).

3/ The caffeine content for Type XII, Style B mints shall be not less than 80 mg or not greater than 120 mg per tablet.

6.1.1 Aflatoxin. Type VI, Style A, Flavors 3 and 4, Type VI, Style B, Flavor 1, 3 and 4, and Type IX shall meet the USDA guidelines of 15 ppb or less.

6.1.2 Salmonella. All chocolate flavors of Type VI and Type VII shall test negative for *Salmonella*.

6.2 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed. Analytical testing for moisture, pH, and caffeine shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one pouch/container and shall contain the appropriate number of pouches/containers to yield a 227 g (8 oz) sample when composited.

6.2.1 Aflatoxin. Three sets of five representative independently drawn pouches/containers shall be submitted to the laboratory for testing. Each of the three sets of five pouches/containers shall be composited and respectively designated as test sample 1, test sample 2, and test sample 3. Lots will be reported as negative for aflatoxin if test sample 1 has an aflatoxin level at or below 5 ppb. If test sample 1 is at or above 25 ppb the lot fails. If the aflatoxin level for test sample 1 is above 5 ppb and less than 25 ppb, test sample 2 may be analyzed. Test results for test sample 1 and 2 will be averaged. If the average aflatoxin level for test samples 1 and 2 is 10 ppb or less the lot will be reported as negative for aflatoxin, but fails if the aflatoxin level is at or above 20 ppb. If the average value for test samples 1 and 2 is above 10 ppb but less than 20 ppb, test sample 3 may be analyzed. The results of test samples 1, 2 and 3 will be averaged. If the average aflatoxin level for test samples

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1, 2, and 3 is 15 ppb or less the lot will be reported as negative for aflatoxin. If the average aflatoxin level for test samples 1, 2, and 3 is above 15 ppb the lot fails.

6.2.2 *Salmonella*. Five filled and sealed pouches/containers shall be selected at random and individually tested.

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

<u>Test</u>	<u>Method</u>
Aflatoxin	
Type VI, Style A, flavors 3 and 4	970.45 and 991.31
Type VI, Style B, flavors 1, 3 and 4, and Type IX	
Moisture	
Type I, II, and III	925.45A Recommend 65° C (149° F)
Type VI, Style B, flavor 2	934.01 Recommend 70° C (158° F) <u>4/</u>
Type VII	931.04
Type VIII and X	934.06 1 st paragraph (use a 2 - 3 g sample with sand)
<i>Salmonella</i>	
Type VI (all chocolate flavors) and Type VII	967.26(e), 991.03, 996.08, 2001.09, 2003.09, or 2004.03
pH	
Type VI, Style A, flavor 2 and Type VIII	981.12 <u>5/</u>
Caffeine	980.14
Type XII	

4/ Prior to blending, place sample into a stainless steel blender upon which liquid nitrogen is poured on the sample.

5/ In determining the pH, 10 grams of sample and 10 mL of water shall be used.

6.4 Test results. The test result for aflatoxin shall meet the USDA guidelines of 15 ppb or less. The test result for moisture shall be reported to the nearest 0.1 percent. The test result for *Salmonella* shall be reported as detected or not detected. The test result for pH shall be reported

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to the nearest 0.1 value. The test result for caffeine shall be reported to the nearest mg. Any results not conforming to the analytical requirements shall be cause for rejection of the lot.

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

8. REGULATORY REQUIREMENTS. The delivered candy and chocolate confections shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of candy and chocolate confections within the commercial marketplace. Delivered candy and chocolate confections 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 candy and chocolate confections 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.

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*

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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 candy and chocolate confections 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 Product Branch (PPB), Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the candy and chocolate confections in accordance with PPB procedures which include selecting random samples of the packaged candy and chocolate confections, 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 candy and chocolate confections for conformance to the United States Standards of 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 candy and chocolate confections and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). 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, AMS certification, contact the **Branch Chief, PPB, FV, 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@ams.usda.gov.**

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12.2 Analytical testing and technical information contact. 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: shirleyj.wright@ams.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, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the: Egg Products Inspection Act are contained in 9 CFR Part 590, 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 (866) 512-1800, (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of Dairy Plants Surveyed and Approved for USDA Grading Service are available from: **Branch Chief, Dairy Grading Branch, DP, AMS, USDA, Stop 0230, 1400 Independence Avenue, SW, Washington, DC 20250-0230, telephone (202) 720-3171 or on the Internet at <http://www.ams.usda.gov/dairy/grade.htm>.**

Copies of the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service are available from: **Branch Chief, Dairy Standardization Branch, DP, AMS, USDA, Stop 0230, 1400 Independence Avenue, SW, Washington, DC 20250-0230, telephone (202) 720-7473 or on the Internet at: <http://www.ams.usda.gov/dairy/stand.htm>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: FQAStaff@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

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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/>.**

MILITARY INTERESTS:**Custodians**

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:**Review Activities**

Army - MD, QM
Navy - MC

DLA - SS
(Project No. 8925-2009-001)

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

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