

<b>METRIC</b>
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**A-A-20189A**

**March 31, 2000**

**SUPERSEDING**

**A-A-20189**

**February 14, 1992**

## **COMMERCIAL ITEM DESCRIPTION**

### **COCOA BEVERAGE POWDER**

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

**1. SCOPE.** This Commercial Item Description (CID) covers cocoa beverage powder, 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. PROCUREMENT NOTES.**

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

- Type(s), style(s), and flavor(s) of cocoa beverage powder desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.3).
- Manufacturers'/distributors' certification (Sec. 9.2) or USDA certification (Sec. 9.3).

##### **2.2 Purchasers *may specify* the following:**

- Manufacturers' quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).

**3. CLASSIFICATION.** The cocoa beverage powder shall conform to the types, styles, and flavors in the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types, styles, and flavors .**

**Type I** - Sugar Sweetened

**Type II** - Artificially Sweetened

**Style A** - With Marshmallows

**Style B** - Without Marshmallows

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- Flavor A** - Milk Chocolate
- Flavor B** - Dutch Chocolate
- Flavor C** - Chocolate Almond
- Flavor D** - Chocolate Mint
- Flavor E** - Chocolate Raspberry
- Flavor F** - Chocolate Hazelnut
- Flavor G** - Irish Cream
- Flavor H** - French Vanilla
- Flavor I** - Other

### 4. MANUFACTURERS'/DISTRIBUTORS' NOTES. Manufacturers'/distributors' products *shall meet the requirements of the:*

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturers'/distributors' assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).

### 5. SALIENT CHARACTERISTICS.

**5.1 Ingredients.** Ingredients used for cocoa beverage powder shall be sugar or aspartame, dry whey (U.S. Extra Grade), corn syrup solids, cocoa (processed with alkali), partially hydrogenated vegetable oils, nonfat dry milk (U.S. Extra Grade), sodium caseinate, salt, emulsifiers, stabilizers, natural and/or artificial flavors. Dipotassium phosphate may be used as an optional ingredient. The cocoa beverage base shall contain ingredients appropriate for the specified type, style, and flavor.

### 5.2 DEHYDRATED PRODUCT.

**5.2.1 Appearance.** The cocoa beverage powder shall be a well-blended homogenous mixture free of lumps which do not fall apart under light pressure.

**5.2.2 Texture.** The cocoa beverage powder shall be free flowing and fine in texture.

### 5.3 REHYDRATED PRODUCT.

**5.3.1 Dispersability.** The cocoa beverage powder shall disperse readily in hot water. The cocoa beverage shall be free of floating, agglomerated cocoa particles.

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**5.3.2 Appearance.** When rehydrated in accordance with the manufacturer's instructions the cocoa beverage shall have a well-blended, uniform consistency.

**5.3.3 Flavor and odor.** The cocoa beverage shall have a characteristic chocolate cream-like odor and flavor, typical of the type, style, and flavor specified. There shall be no foreign flavors and odors such as, but not limited to: burnt, scorched, stale, or rancid.

**5.3.4 Color.** The rehydrated product shall have a typical cocoa beverage color.

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

## **6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirement shall be as follows.

**6.1.1 Moisture.** The moisture content of the cocoa beverage powder shall not exceed 4.0 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.** One 113.4g (four-ounce) composite sample shall be submitted from each lot for testing.

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

<b><u>Test</u></b>	<b><u>Method</u></b>
Moisture	925.45A

**6.4 Test results.** The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirement shall be cause for rejection of the lot.

**7. MANUFACTURERS' PRODUCT ASSURANCE.** The manufacturer shall certify that the cocoa beverage powder provided shall meet the salient characteristics of this CID, conform to

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their own specifications, standards, and quality assurance practices, and be the same prepared cocoa beverage powder offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered cocoa beverage powder shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the cocoa beverage powder within the commercial marketplace. Delivered cocoa beverage powder shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic 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 Manufacturers' 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 will 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 other third party auditing service, 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 [21 CFR 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations], adhere to food safety requirements, and have 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 other third party auditing service, 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 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations.)*

**9.2 Manufacturers'/distributors' certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished cocoa beverage powder 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),

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AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the cocoa beverage powder in accordance with PPB procedures which include selecting random samples of the packaged cocoa beverage powder, 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 cocoa beverage powder 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 cocoa beverage powder, 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 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: [james.rodheaver@usda.gov](mailto:james.rodheaver@usda.gov).**

## **12.2 USDA laboratory contacts.**

**12.2.1 Analytical testing.** For USDA analytical testing, contact the **Branch Chief, Laboratory Operations Coordination Staff, S&TP, AMS, USDA, STOP 0271, 1400 Independence Avenue, SW, Washington, DC 20250-0271, telephone (202) 690-1351, or via E-mail: [scott.lough@usda.gov](mailto:scott.lough@usda.gov).**

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**12.2.2 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 Fredrick 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).

#### **12.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document 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) 512-1803 or on the Internet at: [www.nara.gov/fedreg](http://www.nara.gov/fedreg).

Copies of the United States Standards for Condition of Food Containers are available from: Chairperson, Condition of Container Committee, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.

Requests for copies of this CID should be sent to: Program Head, Food Quality Assurance Program, FVP, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202)720-9939, Fax (202) 690-0102, via E-mail: [john.lund@usda.gov](mailto:john.lund@usda.gov) or on the Internet at: [www.ams.usda.gov/fv/fvqual/htm](http://www.ams.usda.gov/fv/fvqual/htm).

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-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092, FAX (215) 737-2963, or via E-mail: [sagallagher@dla.dscp.mil](mailto:sagallagher@dla.dscp.mil).

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.

**A-A-20189A****MILITARY INTERESTS:****Custodians**

Army - GL  
 Navy - SA  
 Air Force – 35

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**Review Activities**

Army - MD, QM  
 Navy - MC

**PREPARING ACTIVITY:**

DLA - SS

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