

**METRIC**

**A-A-20189B**

**December 14, 2006**

**SUPERSEDING**

**A-A-20189A**

**March 31, 2000**

## **COMMERCIAL ITEM DESCRIPTION**

### **COCOA BEVERAGE POWDER**

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

**1. SCOPE.** This 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. PURCHASER NOTES.**

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

- Type(s), style(s), and flavor(s) of cocoa beverage powder 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 cocoa beverage powder shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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

**Type I** - Sugar sweetened

**Type II** - No sugar added 1/

1/ Sweetened with non-carbohydrate sugar substitute and be in accordance with 21 CFR § 101.60(c)(2).

**AMSC N/A**

**FSC 8960**

**A-A-20189B****Style A** - With marshmallows**Style B** - Without marshmallows**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** - Chocolate Irish cream**Flavor H** - Chocolate French vanilla**Flavor I** - 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 cocoa beverage powder shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Ingredients.** The cocoa beverage powder may contain ingredients such as, but not limited to; sugar, 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, dipotassium phosphate, salt, emulsifiers, stabilizers, natural and/or artificial flavors. No sugar added cocoa beverage powders may contain non-carbohydrate sugar substitutes including, but not limited to; Aspartame, Acesulfame potassium, and Sucralose, in lieu of sugar. The cocoa beverage base shall contain ingredients appropriate for the specified type, style, and flavor.

**5.2.1 Whey and nonfat dry milk.** The whey and nonfat dry milk ingredients used in the manufacture of cocoa beverage powder shall originate from plants that have been approved by the Dairy Grading Branch (DGB), Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA. The whey and nonfat dry milk ingredients shall be accompanied by a USDA Certificate stating that the ingredient(s) meet the requirements for U.S. Extra Grade.

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**5.2.2 Manufacturing plants.** The manufacturing plants shall be eligible for Section I listing in the most recent version of the publication Dairy Plants Surveyed and Approved for USDA Grading Service.

**5.3 DEHYDRATED PRODUCT.**

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

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

**5.4 REHYDRATED PRODUCT.**

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

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

**5.4.3 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.

**5.4.4 Color.** The rehydrated product shall have a light to medium brown color.

**5.4.5 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the cocoa beverage powder 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.

**5.5 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 requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the cocoa beverage powder shall be as follows:

**6.1.1 Moisture.** The moisture content of the cocoa beverage powder shall not exceed 4.0 percent.

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**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 113.4 grams (4 oz) and prepared from subsamples drawn from eight randomly 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 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>
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 analytical requirements shall be cause for rejection of the lot.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the cocoa beverage powder provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same 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 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, 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 prior to providing a bid, or no later than 10 business days from the date of

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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, AMS, or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**9.1.2 Plant survey.** A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished 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 or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the 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:

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- 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 Programs (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 contacts.**

**12.1.1 Cocoa beverage certification.** For cocoa beverage certification, contact the **Branch Chief, PPB, 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).**

**12.1.2 Dairy ingredients certification.** For dairy ingredients certification, contact the **Branch Chief, DGB, DP, AMS, USDA, STOP 0230, 1400 Independence Avenue, SW, Washington, DC 20250-0250, telephone (202) 720-7471 or on the Internet at: [www.ams.usda.gov/dairy/grade.htm](http://www.ams.usda.gov/dairy/grade.htm).**

**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, Room 306 Cotton Annex, 300 12<sup>th</sup> Street, 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 documents are 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>.**

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**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, 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, 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 (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service and Dairy Plants Surveyed and Approved for USDA Grading Service are available from: **Dairy Grading Branch, Dairy Programs, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-7471 or on the Internet at: [www.ams.usda.gov/dairy/grade.htm](http://www.ams.usda.gov/dairy/grade.htm).**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **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>.**

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](mailto: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/>.**

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

Army - GL  
 Navy - SA  
 Air Force - 35

**Review Activities**

Army - MD, QM  
 Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

DLA - SS  
 (Project No. 8960-P125)

**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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