

INCH-POUND

A-A-20202
February 29, 1996

COMMERCIAL ITEM DESCRIPTION

BOUILLON (SOUP AND GRAVY BASES)

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description (CID) as replacement for Federal Specification EE-B-575E by all Federal agencies.

1. SCOPE.

1.1 This Commercial Item Description covers cubed or granulated vegetable protein bouillon and powdered, cubed, or paste beef, chicken, and ham flavored bouillon (soup and gravy bases), suitable for use by the Federal Government and as a component of operational rations.

2. CLASSIFICATION.

2.1 The bouillon (soup and gravy bases) shall conform to the types, classes, and styles in the following list which shall be specified in the solicitation, contract, or purchase order.

Types, classes, and styles.

Type I - Beef flavor
Type II - Chicken flavor
Type III - Ham flavor
Type IV - Vegetable protein bouillon

Class 1 - Regular
Class 2 - Low sodium

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456 or FAX (202) 690-0102.

FSC 8935/8940

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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Style A - Powdered

Style B - Cubed

Style C - Paste

Style D - Granular

3. SALIENT CHARACTERISTICS.

3.1 Ingredients: The bouillon (soup and gravy bases) should contain granulated sugar, partially hydrogenated vegetable oil, hydrolyzed vegetable protein (from which none of the monosodium glutamate has been extracted during processing), onion powder, salt, starch or dextrin, and spices or spice flavorings. The bouillon (soup and gravy bases) may contain monosodium glutamate, disodium guanylate, and disodium inosinate as flavor enhancers. For Styles A, B, and D, silicon dioxide may be used as an anticaking agent.

3.1.1 Food Chemicals Codex purity: The following ingredients shall comply with the purity standards of the Food Chemicals Codex: salt, monosodium glutamate, and silicon dioxide.

3.1.2 Type I - Beef flavor: Beef flavor bouillon (soup and gravy bases) may also contain autolyzed yeast, or yeast extract, soluble celery, caramel coloring, beef extract, beef fat, natural flavors, or other ingredients.

3.1.3 Type II - Chicken flavor: Chicken flavor bouillon (soup and gravy bases) may also contain chicken fat, dried chicken meat solids, natural flavors, or other ingredients.

3.1.4 Type III - Ham flavor: Ham flavor bouillon (soup and gravy bases) may also contain partially hydrogenated vegetable shortening, brown sugar, natural or artificial smoke flavor, or other ingredients.

3.1.5 Type IV - Vegetable protein bouillon: Vegetable protein bouillon product may contain autolyzed yeast or yeast extract, other seasonings, caramel coloring, natural flavor, or other ingredients.

3.2 Finished product: All ingredients of the bouillon (soup and gravy bases) shall be clean, sound, wholesome, and uniformly blended. When prepared according to the package directions, the bouillon (soup and gravy bases) shall dissolve in boiling water.

3.2.1 Odor and flavor: The bouillon (soup and gravy bases) shall have no off-odors or off-flavors and shall have a flavor typical of its type.

3.2.2 Color: Color shall be typical of the type of bouillon (soup and gravy bases) specified in the solicitation, contract, or purchase order.

3.2.3 Foreign material: There shall be no evidence of foreign material, rodent or insect infestation, or extraneous material.

3.3 Palatability and appearance: When a bid sample is specified in the solicitation, contract, or purchase order, the finished product shall be equal to or better than the approved bid sample in palatability and overall appearance.

3.4 Analytical requirements: Unless otherwise specified, analytical requirements for the following types, classes, and styles shall be as follows for the delivered bouillon (soup and gravy base):

TABLE I. Analytical requirements (percent by weight)

Classification	Sodium Chloride (NMT) ^{1/}	Moisture (NMT) ^{1/}	Total Fat (NMT) ^{1/}	Total Nitrogen (NLT) ^{2/}	Sodium Content (NMT) ^{1/}
Type I, Class 1, Styles A and B	45.0	2.0	10.0	2.0	--
Type I, Class 1, Style C	45.0	2.0	28.0	2.0	--
Type II, Class 1 Styles A and B	45.0	2.0	10.0	1.5	--
Type II, Class 1, Style C	45.0	2.0	20.0	1.5	--
Type IV, Class 1, Styles B and D	55.0	--	10.0	1.5	--
Type I, Class 2, Styles A and B	--	3.3	9.0	--	0.40
Type I, Class 2, Style C	--	3.3	25.0	--	0.40
Type II, Class 2, Style C	--	3.3	24.0	--	0.10

^{1/} NMT= Not More Than.

^{2/} NLT = Not Less Than.

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3.4.1 Analytical procedure: Eight ounces (227 g) of finished bouillon (soup and gravy bases) shall be selected from a minimum of five randomly selected cans or jars or from the appropriate number of envelopes.

3.4.2 Analytical testing: Testing shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Sodium Chloride	935.47
Moisture	934.06 <u>1/</u>
Total Fat	960.39, 976.21, 985.15
Total Nitrogen	928.08 <u>2/</u>
Sodium Content	969.23 or 984.27

1/ Drying time shall be six hours at 70°C, and the pressure shall not exceed 50 mm of mercury.

2/ Change the Kjeldahl catalyst described in AOAC method 928.08 to 15 g K₂SO₄ plus 0.45 g CuSO₄ plus 0.1 g pumice and increase the digestion time an additional 30 minutes.

3.4.3 Test results: The test results shall be reported to the nearest 0.1 percent except sodium content which shall be reported to the nearest 0.01 percent. Any result not conforming to the finished product requirements, as indicated by USDA test results, shall be cause for rejection the lot.

4. REGULATORY REQUIREMENTS.

4.1. The chicken, beef extract, animal fats, and other meat and poultry products shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder. The delivered bouillon (soup and gravy bases) shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the bouillon (soup and gravy bases) within the commercial marketplace. Delivered bouillon (soup and gravy bases) shall comply with all applicable provisions of the Federal Food, Drug and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Contractor's certification. The contractor shall certify and maintain substantiating evidence that the bouillon (soup and gravy bases) offered meets the salient characteristics of this CID, and that the bouillon (soup and gravy bases) conforms to the producer's own drawings,

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specifications, standards, and quality assurance practices, and is the same bouillon (soup and gravy bases) offered for sale in the commercial marketplace. The Government reserves the right to require proof of such conformance prior to first delivery and thereafter as may be otherwise provided for under the provisions of the contract.

5.2 Quality assurance. 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 Division, Agricultural Marketing Service, U.S. Department of Agriculture, shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The bouillon (soup and gravy bases) shall be examined or analyzed or both in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

- Type(s), class(es), and style(s) of bouillon (soup and gravy bases) required.
- When bid samples are required.

7.2 Sources of documents.

7.2.1 Sources 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.

Copies of the Food Chemicals Codex may be obtained from: National Academy of Sciences, National Academy Press, 2101 Constitution Ave., NW, Washington, DC 20418.

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7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Part 200 to end. Applicable provisions of 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 on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service Bureau, Specifications Section, Suite 8100, 470 L'Enfant Plaza, SW, Washington, DC 20407.**

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

MILITARY INTERESTS:**Military Coordinating Activity**

Army - GL

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

USDA - FV