

METRIC

A-A-20202A

August 30, 2004

SUPERSEDING

A-A-20202

February 29, 1996

COMMERCIAL ITEM DESCRIPTION

BOUILLON (SOUP AND GRAVY BASES)

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

1. SCOPE. This CID covers bouillon (soup and gravy bases) 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), classes, and style(s) of bouillon (soup and gravy bases) required (Sec. 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. 10.2) or USDA certification (Sec. 10.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 10.1 with 10.1.1) or (Sec. 10.1 with 10.1.2).
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The bouillon (soup and gravy bases) shall conform to 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

AMSC N/A

FSC 8935/8940

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Class 2 - Low sodium (21 CFR § 101.61)

Class 3 - Reduced sodium (21 CFR § 101.61)

Style A - Powdered

Style B - Cubed

Style C - Paste

Style D - Granular

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:

- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's 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. DEFINITIONS.

5.1 Reduced Sodium. In reference to 21 CFR § 101.61, reduced sodium means that the food contains at least 25 percent less sodium per reference amount than an appropriate reference food. (The reference food may not be "Low Sodium".)

5.2 Low Sodium. In reference to 21 CFR § 101.61, low sodium is 140 mg or less per reference amount (and per 50 g if reference amount is 30 g or less or 2 tablespoons or less).

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. The bouillon (soup and gravy bases) shall be prepared in accordance with good manufacturing practices (21 CFR Part 110). The bouillon (soup and gravy bases) shall contain salt, hydrolyzed vegetable protein (from which none of the monosodium glutamate has been extracted during processing), sugar, partially hydrogenated vegetable oil, onion powder or oil, and spices or spice flavorings. The bouillon (soup and gravy bases) may contain monosodium glutamate, starch or dextrin, disodium guanylate, and disodium inosinate as flavor enhancers. For Styles A, B and D, silicon dioxide or other approved anticaking agents may be used.

6.1.1 Food Additives. Disodium inosinate and disodium guanylate shall comply with the additive requirements of 21 CFR Part 172.

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

6.1.3 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.

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

6.1.5 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.

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

6.2 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.

6.2.1 Odor and flavor. The bouillon (soup and gravy bases) shall have no off-odors or off-flavors. The beef bouillon shall have a beef broth odor and salty, slightly onion, beef broth flavor; the chicken bouillon shall have a chicken broth, slight to moderate celery seed odor and a salty, slightly sweet, moderately celery, chicken broth flavor; the ham bouillon shall have a smoky, meat broth odor and a salty, slight to moderate smoky, slightly sweet, ham broth flavor; the vegetable bouillon shall have a vegetable protein, dried vegetable odor and a salty, brothy, mild vegetable flavor.

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

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

6.3 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.

7. ANALYTICAL REQUIREMENTS.

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7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the bouillon (soup and gravy bases) shall be as follows.

TABLE I. Analytical requirements 1/ 2/

Types I – IV	Moisture	Total Fat
Style A	3.5	15.0
Style B	3.5	7.0
Style C	27.0	16.0
Style D	2.0	20.0

1/ Maximum percent by weight.

2/ Sodium content for Classes 2 and 3, shall not exceed the limits specified in 21 CFR § 101.61.

7.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

7.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

7.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures, or the composite sample shall be prepared from a minimum of five randomly selected containers to yield a 227 g (8 oz) sample when composited.

7.3 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	934.06 3/
Total Fat	985.15
Sodium	985.35 or 984.27

3/ Drying time shall be six hours at 70° C (158°F), and the pressure shall not exceed 50 mm of mercury.

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7.4 Test results. The test results shall be reported to the nearest 0.1 percent except sodium, which shall be reported to the nearest 0.1 mg. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. 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 Regulations of the USDA. The delivered bouillon (soup and gravy bases) shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of 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, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 10.2 or 10.3; purchaser may specify 10.1 with 10.1.1 or 10.1 with 10.1.2.*

10.1 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.

10.1.1 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.)*

10.1.2 Plant survey. A plant survey conducted by USDA, AMS, or another survey 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 plant survey audit verifies that, at the time of the survey, the*

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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.)

10.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished bouillon (soup and gravy bases) distributed meets or exceeds the requirements of this CID.

10.3 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), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the bouillon (soup and gravy bases) in accordance with PPB procedures which include selecting random samples of the packaged bouillon (soup and gravy bases), 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 solicitation, contract, or purchase order, PPB inspectors will examine the bouillon (soup and gravy bases) for conformance to the United States Standards for Condition of Food Containers 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 10.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged bouillon (soup and gravy bases), and compliance with requirements in the following areas:

- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7.2). 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. 11 or as specified in the solicitation, contract, or purchase order).

13. REFERENCE NOTES.

13.1 USDA certification contact. For USDA certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (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: Terry.Bane@usda.gov.**

13.2. Analytical testing and 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.**

13.3 Sources of documents.

13.3.1 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, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

Copies of the Food Chemicals Codex may be obtained from: **National Academy Press, 500 Fifth Street, NW, Lockbox 285, Washington, DC 20055; telephone (888) 624-8373 or (202) 334-3313 Fax (202) 334-1891. Internet address: <http://www.nap.edu>.**

13.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the: Meat and Poultry Inspection Regulations are contained in 7 CFR Parts 53-209 and 9 CFR Parts 200 to end, 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 on (202) 512-1800 or on the Internet at: <http://gpoaccess.gov/nara/index.html>.**

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 or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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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-FTSL, 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.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

Review Activities

Army - MD, QM
Navy - MC

DLA - SS
(Project No. 8935-P088)

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