

METRIC

A-A-20202B

November 30, 2011

SUPERSEDING

A-A-20202A

August 30, 2004

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, style(s), and flavor enhancer(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. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Food Defense Section 10.1: Food Defense System Survey (FDSS) (Sec. 10.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 10.1.2), or (Sec. 10.1.2 with 10.2.1).
- Manufacturer's quality assurance (Sec. 10.2 with 10.2.1) or (Sec. 10.2 with 10.2.2).
- 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.

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Types, classes, styles, and flavor enhancers.

- Type I** - Beef flavor
- Type II** - Chicken flavor
- Type III** - Ham flavor
- Type IV** - Vegetable protein bouillon
- Type V** - Clam flavor
- Type VI** - Lobster flavor
- Type VII** - Fish flavor
- Type VIII** - Crab flavor
- Type IX** - Shrimp flavor

Class 1 - Regular

Class 2 - Low sodium (21 Code of Federal Regulations (CFR) § 101.61)

Class 3 - Reduced sodium (21 CFR § 101.61)

Style A - Powdered

Style B - Cubed

Style C - Paste

Style D - Granular

Flavor enhancer a - No added monosodium glutamate

Flavor enhancer b - Contains added monosodium glutamate

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 Processing. The bouillon (soup and gravy bases) shall be prepared in accordance with current good manufacturing practices (21 CFR Part 110).

6.2 Food Security. The bouillon (soup and gravy bases) should be processed and transported in accordance to the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*. <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>. This guidance identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food security preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients and postproduction finished product.

6.3 Ingredients. 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.

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

6.3.2 Food Chemicals Codex purity. The following ingredients shall comply with the purity standards of the Food Chemicals Codex: salt, monosodium glutamate (when permitted by the purchaser), and silicon dioxide.

6.4 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.

6.4.1 Aroma and flavor. The bouillon (soup and gravy bases) shall have no off-odors or off flavors.

6.4.1.1 Type I - Beef flavor. The beef bouillon shall have a beef broth aroma and salty, slightly onion, beef broth flavor.

6.4.1.2 Type II - Chicken flavor. The chicken bouillon shall have a chicken broth, slight to moderate celery seed aroma and a salty, slightly sweet, moderately celery, chicken broth flavor.

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6.4.1.3 Type III - Ham flavor. The ham bouillon shall have a smoky, meat broth aroma and a salty, slight to moderate smoky, slightly sweet, ham broth flavor.

6.4.1.4 Type IV - Vegetable protein bouillon. The vegetable bouillon shall have a vegetable protein, dried vegetable aroma and a salty, brothy, mild vegetable flavor.

6.4.1.5 Type V - Clam flavor. The clam bouillon shall have a clam broth aroma and fresh clam flavor with a buttery background.

6.4.1.6 Type VI - Lobster flavor. The lobster bouillon shall have a strong lobster and seafood broth aroma and flavor.

6.4.1.7 Type VII - Fish flavor. The fish bouillon shall have an aroma and flavor of seasoned cooked fish.

6.4.1.8 Type VIII - Crab flavor. The crab bouillon shall have a crab broth aroma and strong fresh crab flavor.

6.4.1.9 Type IX - Shrimp flavor. The shrimp bouillon shall have a shrimp broth aroma and cooked shrimp flavor.

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

6.4.3 Foreign material. The bouillon (soup and gravy bases) shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The bouillon (soup and gravy bases) shall be free from foreign material, such as, but not limited to: dirt, hair, wood, glass, plastic or metal. Any evidence of foreign material shall be cause for rejection of the lot.

6.5 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.

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.

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TABLE I. Analytical requirements 1/ 2/

Types I - IX	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, 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 <u>3/</u>
Total Fat	985.15, 991.36, 2007.04, 2008.06
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.

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.

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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. The bouillon (soup and gravy bases) shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 10.3 or 10.4; purchaser may specify 10.1 with 10.1.1, or 10.1 with 10.1.2, or 10.2 with 10.2.1, or 10.2 with 10.2.2.*

10.1 Food Defense. When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) shall be conducted by USDA, Agricultural Marketing Service (AMS), Processed Products Division (PPD). Food Defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and postproduction finished product. The plan shall address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

10.1.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS, PPD. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS, FDSS verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 13.1 and 13.3.2.*

10.1.2 Food Defense Addendum to Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a Food Defense addendum shall be conducted by USDA, AMS, PPD auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS, FDSS verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 13.1 and 13.3.2.*

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10.2 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.

10.2.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, AMS, or other 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 21 CFR 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.)* (Perform with Food Defense addendum when required.)

10.2.2 Plant survey. A plant survey conducted by USDA, AMS, or other 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 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

10.3 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.

10.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, PPD, Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPD inspectors shall certify the quality and acceptability of the bouillon (soup and gravy bases) in accordance with PPD 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 PPD score sheets and/or certificates. In addition, when required in solicitation, contract, or purchase order, PPD 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 10.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and

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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, PPD inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (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, Plant Survey, PSA, and FDSS. For USDA certification, Plant Survey, PSA, and FDSS contact the **Head, Inspection and Standardization Section, PPD, 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: albert.hoover@ams.usda.gov or chere.shorter@ams.usda.gov.**

13.2. Analytical testing and technical information. For USDA technical information on analytical testing, contact the **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.**

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 20877-2417, telephone (301) 924-7077, (800) 379-2622, or on the Internet at www.aoac.org.**

Copies of the Food Chemicals Codex may be purchased from: **United States Pharmacopeial Convention, 12601 Twinbrook Parkway, Rockville, MD 20852-1790, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: www.usp.org.**

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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 300 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, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800, or on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of FDA's Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>**

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

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Defense Logistics Agency (DLA) Troop Support, ATTN: DLA-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: dscpsubswb@dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, DLA Document Services, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <https://assist.daps.dla.mil> or <https://assist.daps.dla.mil/quicksearch/>.**

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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. 8935-2011-001)

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

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