

**INCH-POUND**

**A-A-20213A**

**June 18, 1996**

**SUPERSEDING**

**A-A-20213**

**September 27, 1995**

## **COMMERCIAL ITEM DESCRIPTION**

### **COFFEE**

The U.S. Department of Agriculture has authorized the use of this commercial item description as a replacement for Federal Specification HHH-C-571F for all Federal agencies.

#### **1. SCOPE.**

1.1 This Commercial Item Description (CID) covers the requirements for coffee, packed in commercially acceptable containers, suitable for use by the Federal Government.

#### **2. CLASSIFICATION.**

2.1 The coffee shall comply to one of the options in the following list, which shall be specified in the solicitation, contract, or purchase order.

##### **Types, styles, and grinds.**

**Type I - Green, whole bean**

**A. Brazils**

**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 8955**

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

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- B. Colombian Excelso
- C. Milds (other than Colombian Excelso)
- D. Robustas

**Type II - Roasted, whole bean**

- A. From Type I-A
- B. A blend from any combination of Types I-A, I-B, and I-C, as specified
- C. A blend from any combination of Type I

**Type III - Roasted, ground**

- A. From Type II-A
- B. From Type II-B
- C. From Type II-C

**Style 1 - Regular**

**Style 2 - Decaffeinated**

**Grind a - Universal (Can be used in all types of coffee making equipment.)**

**Grind b - Percolator**

**Grind c - Automatic drip**

**Grind d - Fine**

**2.2 Type II, roasted, whole bean.** The green coffee shall be thoroughly cleaned, roasted without the addition of water except in sufficient quantity to check roasting process, and thoroughly stoned. The coffee shall have typical quality, body, acidity, flavor, and aroma for the type.

**2.2.1 Type II-A.** This type shall be Type I-A, roasted in accordance with 2.2 and 3.1.

**2.2.2 Type II-B.** This type shall be a blend of any combination of Type I-A, I-B, and I-C in proportions as specified (see 7.1), and shall be roasted in accordance with 2.2 and 3.1.

**2.2.3 Type II-C.** This type shall be a blend of any combination of Types I-A, I-B, I-C, and I-D in proportions as specified (see 7.1), and shall be roasted in accordance with 2.2 and 3.1.

**2.3 Type III, roasted, ground.** The coffee shall be ground in accordance with 7.1.

**2.3.1 Type III-A.** This type shall be ground from whole bean Type II-A.

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2.3.2 Type III-B. This type shall be ground from whole bean Type II-B.

2.3.3 Type III-C. This type shall be ground from whole bean Type II-C.

### 3. SALIENT CHARACTERISTICS.

3.1 Processing: The green coffees shall be thoroughly mixed, and roasted throughout to a color in accordance with good commercial practice. Only such quantity of roasted whole bean coffee may be carried over from one production day to the next as is normally accommodated within the pipeline and can be safeguarded against commingling with unauthorized blends. The roasted whole bean coffee shall not be held more than 18 hours prior to grinding and shall be packaged within 2 hours after grinding for cans and packaged within the time limit consistent with production practices for flexible packages. Roasted whole bean coffee shall be ground on roller type grinders. All coffee grinders and ground coffee storage hoppers shall be thoroughly cleaned of all residue of previous grind, prior to each day's production run.

3.2 Equipment and production runs: Any specific requirement pertaining to coffee processing equipment and usage thereof shall be as specified in the purchase document.

3.3 Color: Color shall be in accordance with good commercial practice.

3.4 Roasted whole bean or ground coffee: Roasted whole bean or ground coffee, packed in bags or cartons, shall be shipped as soon as possible after roasting and in no case later than 72 hours. Shipping of vacuum packed coffee must conform to the terms specified in the purchase contract.

3.5 Coffee blend: Roasted and ground coffee (Type III-B or Type III-C) shall be produced from a blend, by weight, of green coffees, as specified (see 2.2.2, 2.2.3, 2.3.2, 2.3.3, and 7.1).

3.6 Palatability: Delivery samples of the finished product shall be cup tested by a panel of experienced USDA coffee specialists. Coffee shall possess the flavor and aroma of the blend procured. Coffee which passes the sensory tests shall conform to all other requirements as specified herein.

3.7 Production runs: A minimum time length for production runs, when required, shall be as specified in the purchase document.

3.8 Plant qualification: The product shall be prepared, processed, and packaged in establishments meeting the requirements of Title 21, Code of Federal Regulations, Part 110:

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Current Good Manufacturing Practice in Manufacture, Processing, Packaging or Holding of Human Foods; and the plant sanitation requirements of the appropriate Government inspection agency.

**3.9 Analytical requirements:** Moisture content of roasted and ground Style 1 coffee shall not exceed 5.00 percent in the packaged item. Moisture content of roasted and ground Style 2 coffee shall not exceed 6.00 percent in the packaged item. For Style 2, caffeine content shall not exceed 0.10 percent on a dry basis in the packaged item.

**3.9.1 Analytical procedure:** One pound of composited ground coffee shall be used for testing.

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

<u>Test</u>	<u>Method</u>
Moisture	968.11
<u>For Style 2 only:</u>	
Caffeine	979.11

**3.9.3 Test results:** The test results shall be reported to the nearest 0.01 percent. Any result not conforming to the analytical requirements, as indicated by USDA test results, shall be cause for rejection of the lot.

#### **4. REGULATORY REQUIREMENTS.**

**4.1** The delivered coffee shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the coffee within the commercial marketplace. Delivered coffee shall comply with all provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### **5. QUALITY ASSURANCE PROVISIONS.**

**5.1 Product conformance.** The coffee provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same coffee offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

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**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 coffee shall be examined or analyzed or both in accordance with applicable provisions in the CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

**5.3 Sampling plan for analytical testing.** For lot sizes of 35,000 or less than 35,000 primary containers, 8 primary containers shall be drawn for compositing. For lot sizes greater than 35,000 primary containers, 13 primary containers shall be drawn for compositing. The sample unit shall be one primary container or as many primary containers needed to yield a 1 pound composite.

## **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), style(s), grind(s) (as required), and formulation of the blend of coffee required.
- When Type II-B is required, specify proportion of combination (see 2.2.2 and 3.1).
- When the cans are required to have a close fitting plastic lid.
- If the contractor's certification paragraph is referenced in the solicitation, contract, or purchase order, the contracting officer shall specify in the solicitation, contract, or purchase order the amount of time to maintain substantiating evidence.

### **7.2 Sources of documents.**

#### **7.2.1 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, 2200 Wilson Boulevard, Suite 400, Arlington, VA 22201-3301.

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**7.2.2 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 three-volume set 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