

INCH-POUND

A-A-20244

June 26, 1996

COMMERCIAL ITEM DESCRIPTION

PIE FILLING, LEMON, READY-TO-USE

The U.S. Department of Agriculture has authorized the use of this commercial item description as a replacement for Military Specification MIL-P-43950 for all Federal agencies.

1. SCOPE.

1.1 This Commercial Item Description (CID) covers ready-to-use lemon pie filling, packed in commercially acceptable containers, suitable for use by the Federal Government.

2. CLASSIFICATION.

2.1 The ready-to-use lemon pie filling shall conform to the types in the following list which shall be specified, as required, in the solicitation, contract, or purchase order.

2.2 Types.

Type I - Natural lemon flavor with egg yolks, styles, and grinds

Type II - Natural lemon flavor without egg yolks

Type III - Artificial lemon flavor without egg yolks

3. SALIENT CHARACTERISTICS.

3.1 Processing. The ready-to-use lemon pie filling shall be prepared from clean, sound, wholesome ingredients.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Personnel Support Center, 2800 South 20th Street, ATTN: DPSC-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.

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

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3.1.2 Food Chemicals Codex purity: The ingredients listed in the Food Chemicals Codex shall comply with the purity standards of the Food Chemicals Codex.

3.2 Raw ingredients: The ready-to-use lemon pie filling shall contain water, nutritive sweeteners, salt, thickeners, vegetable shortening or oil, and natural or artificial flavorings. The ready-to-use lemon pie filling may contain egg yolks, artificial colors, citric acid, sodium citrate, preservatives, and other ingredients.

3.2.1 Water: Water used in the formulation shall conform to the National Primary Drinking Water Regulations.

3.2.2 Egg yolks: Egg yolks shall be prepared under the continuous inspection of the U.S. Department of Agriculture (USDA), and shall be identified by appropriate labeling or marking with a USDA Inspection Shield. The egg yolks shall have been tested and certified Salmonella negative by the USDA.

3.2.3 Lemon: Fresh lemon ingredients shall be certified as U.S. No. 2. Lemon ingredients from concentrated or canned lemon juice shall be certified as U.S. Grade A.

3.3 Finished product: The ready-to-use lemon pie filling shall have the following characteristics:

3.3.1 Odor and flavor: The ready-to-use lemon pie filling shall impart a distinct sweet-tart lemon flavor, and be free from any foreign or objectionable flavors or odors.

3.3.2 Color: The ready-to-use lemon pie filling shall possess a light to medium yellow color.

3.3.3 Texture: The ready-to-use lemon pie filling shall be smooth and uniform with a gel-like body. The product shall have no ungelatinized pockets and shall not be tough or rubbery. When prepared in accordance with the manufacturer's directions, the ready-to-use lemon pie filling shall be free of cracks or crevices, shall be easily sliced into portions, and shall maintain its shape without breaking when transferred to serving dishes.

3.3.4 Consistency: The ready-to-use lemon pie filling shall be easily spreadable, thick, and firm; and shall contain no free liquid, nor shall it be watery or weep.

3.4 Thermoprocessing: When specified in the solicitation, contract, or purchase order, the ready-to-use lemon pie filling shall be thermally processed until commercially sterile.

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3.5 Analytical requirements: Unless otherwise specified, analytical requirements for the ready-to-use lemon pie filling shall be as follows:

pH	3.5 to 4.0
Soluble solids (Brix)	29.0° Brix to 34.0° Brix

3.5.1 Analytical procedure: One unit of product shall be selected at random regardless of the lot size.

3.5.2 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>
pH	960.19
Soluble solids	932.12

3.5.3 Test results: The test results for pH shall be reported to the nearest 1.0 value and the soluble solids results to the nearest 1.0° Brix. Any result not conforming to the finished product requirements, as indicated by USDA test results, shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 When the delivered ready-to-use lemon pie filling contains egg yolks, the egg yolks shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Regulations Governing the Inspection of Eggs and Egg Products (7 CFR Part 59). Delivered ready-to-use lemon pie filling shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the ready-to-use lemon pie filling within the commercial marketplace. Delivered ready-to-use lemon pie filling 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 ready-to-use lemon pie filling 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 ready-to-use lemon pie filling 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 ready-to-use lemon pie filling 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.

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), of lemon pie filling required.
- When thermoprocessing is required.

7.2 Sources of documents.**7.2.1 Sources 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, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

Copies of the Food Chemicals Codex may be purchased from: **National Academy Press, 2101 Constitution Avenue, NW, Washington, DC 20418.**

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 document 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.

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Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20090-0243.**

Copies of the United States Standards for Grades for processed fruits and vegetables are available from: **Chief, Processed Products Branch, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247.**

Copies of the United States Standards for Grades for fresh fruits and vegetables are available from: **Chief, Fresh Products Branch, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240.**

Copies of the Regulations Governing the Inspection of Eggs and Egg Products (Egg Products Inspection Act) (7 CFR Part 59) may be obtained from: **Egg Products Inspection Division, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 0615, South Building, 1400 Independence Avenue, SW, Washington, DC 20250-3700.**

Copies of the National Primary Drinking Water Regulations may be obtained from: **Office of Drinking Water, Environmental Protection Agency, WH550D, 401 M Street, SW, Washington, DC 20460.**

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: ACTIVITIES:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING

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

PREPARING ACTIVITY:

Review Activities

Army - MD, QM
Navy - MC

DLA - SS
(Project No. 8940-P001)