

**METRIC****A-A-20247A****May 1, 2003****SUPERSEDING****A-A-20247****September 10, 1996****COMMERCIAL ITEM DESCRIPTION****FOOD PACKET, SURVIVAL, ABANDON SHIP**

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

**1. SCOPE.** This CID covers abandon ship, survival food packets, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations. The food packet is intended to provide survivors in inflatable life rafts adequate nutrition for 3 days.

**2. PURCHASER NOTES.****2.1 Purchasers *shall specify* the following:**

- When fortification is required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).
- When product sample is required (Sec. 9.4).

**2.2 Purchasers *may specify* the following:**

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The survival food packet shall conform to the following classification as specified in the solicitation, contract, or purchase order.

**Fortification I** - Fortified

**Fortification II** - Not fortified

**A-A-20247A****4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the:**

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

**5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The survival food packet shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Raw ingredients.** The survival food packet shall contain flour, shortening, sweeteners, and natural and artificial flavorings. The survival food packet may contain, but is not limited to, the following ingredients: thickening agents, water, salt, coconut, almond paste, artificial colors, and preservatives.

**5.2.1 Food Chemicals Codex purity.** The ingredients used in the survival food packet that are listed in the Food Chemicals Codex shall comply with the purity standards of the Food Chemicals Codex.

**5.2.2 Fortification.** When specified in the solicitation, contract, or purchase order, the survival food packet shall be fortified with Vitamin A (Palmitate), Vitamin B<sub>1</sub> (Thiamin), Vitamin B<sub>2</sub> (Riboflavin), Vitamin B<sub>5</sub> (Pantothenic Acid), Vitamin B<sub>6</sub> (Pyridoxine), Vitamin B<sub>12</sub>, Vitamin C, Vitamin D, Vitamin E, Niacin, Calcium, Iron, Folate, and Minerals.

**5.3 Finished product.** The survival food packet shall consist of components that do not provoke thirst while maintaining the following characteristics.

**5.3.1 Caloric content.** The survival food packet shall have a minimum of 10,000 kJ (2,400 calories) food content.

**5.3.2 Odor and flavor.** The survival food packet shall have no off-odors or off-flavors and shall have a flavor typical of its kind.

**5.3.3 Physical characteristics.** In addition to meeting the U.S. Coast Guard Guidelines for Approval of Emergency Provisions for Lifeboats and Liferafts, the survival food packet shall not exceed 600 cm<sup>3</sup>

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(36.6 inches<sup>3</sup>) volume and 510 g (18 ounces) weight. The survival food packet shall have a minimum of 6 equally shaped individually wrapped portions.

**5.3.4 Foreign material.** There shall be no evidence of foreign material in the product.

**5.4 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the survival food packet shall be processed and packaged not more than 90 days prior to shipment and shall meet the 5 year shelf life requirement as stated in U.S. Coast Guard Guidelines for Approval of Emergency Provisions for Lifeboats and Liferafts.

**5.5 Palatability.** When specified in the solicitation, contract, or purchase order, the finished product shall be equal to the approved product sample in palatability and overall appearance (See Sec. 9.4).

## **6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, analytical requirements for the survival food packet shall be as follows.

**6.1.1 Protein.** Calories from protein shall not exceed 8.0 percent.

**6.1.2 Sodium.** The sodium (Na) content shall not exceed 50 milligrams per 100 grams (3.5 oz) of product.

**6.1.3 Moisture.** The moisture content shall not exceed 7.0 percent.

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

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

**6.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

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**6.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method</u>
Protein	992.15 or 984.13
Sodium	985.35
Moisture	925.45 <u>1/</u>

1/ Conduct test at 70°C (158°F) for 16 hours.

**6.4 Test results.** The test results for sodium shall be reported to the nearest 1.0 milligram per 100 grams. The test results for protein and moisture shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the survival food packet provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same survival food packet offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered survival food packet must be approved by the U.S. Coast Guard. The delivered survival food packet shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of survival food packets within the commercial marketplace. Delivered survival food packets shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

**9.1 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.

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**9.1.1 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.)*

**9.1.2 Plant survey.** A plant survey conducted by USDA, AMS, or another 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 Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished survival food packet distributed meets or exceeds the requirements of this CID.

**9.3 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 survival food packet in accordance with PPB procedures which include selecting random samples of the packaged survival food packet, 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 survival food packet for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

**9.4 Product sample.** When specified in Department of Defense solicitations, contracts, or purchase orders, six units of product that the contractor proposes to furnish, packaged in accordance with the document requirements, shall be submitted to the contracting officer who will forward them to the U.S. Army Soldier Systems Center, Natick Soldier Center, (ATTN: AMSSB-RCF-F), Natick, MA 01760-5018 for product sample evaluation. Six duplicate units of product shall be submitted to the contracting officer, and shall be used as approved reference samples for determining the acceptability of deliveries, as concerns palatability. Product samples must meet all document requirements prior to

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being submitted for evaluation of palatability and overall appearance. The approval of any product sample for palatability and overall appearance will not constitute approval of the sample as meeting the other requirements of this document.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**11. USDA INSPECTION NOTES.** When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged survival food packet and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5)
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

**12. REFERENCE NOTES.**

**12.1 USDA certification contact.** For USDA certification, contact the **Branch Chief, PPB, 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](mailto:terry.bane@usda.gov).**

**12.2. 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](mailto:anita.okrend@usda.gov).**

**12.3 Sources of documents.****12.3.1 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>.**

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Copies of the Food Chemicals Codex may be purchased from: **National Academy Press, 2101 Constitution Avenue, NW, Lockbox 285, Washington, DC 20055, telephone (800) 624-8373 or (202) 344-3313, or Fax (202) 334-2451. Internet address: <http://www.nap.edu>.**

### **12.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503. 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 (202) 512-1803 or on the Internet at: <http://www.access.gpo.gov/nara>.**

Copies of the Guidelines for Approval of Emergency Provisions for Lifeboats and Liferafts may be obtained from: **U.S. Coast Guard, Survival Systems Branch, 2100 Second Street, SW, Washington, DC 20593-0001.**

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](mailto:FQAStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

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

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**MILITARY INTERESTS:**

**Custodians**

Army – GL

Navy - SA

Air Force – 35

**Review Activities**

Army - MD, QM

Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

USDA - FV

USCG - CGCT

**PREPARING ACTIVITY:**

DLA-SS

(Project No. 8970-P094)

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