

<b>METRIC</b>
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**A-A-20331****January 5, 2000****COMMERCIAL ITEM DESCRIPTION****FOOD PACKET, SURVIVAL, AIRCRAFT LIFE RAFT**

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description as a replacement for Military Specification MIL-F-15381.**

**1. SCOPE.** This Commercial Item Description (CID) covers special purpose food packets, designed for survival and for use in life rafts in aircraft, packed in commercially acceptable, flexible containers suitable for use by Federal, State, local governments and other interested parties, and as a component of operational rations.

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

- Type(s), style(s), class(es) desired (Sec. 3).
- The analytical requirements for Type I product (Sec. 6.1).
- When analytical testing need to be verified (Sec. 6.3).
- Manufacturers'/distributors' certification (Sec. 9.2) or USDA certification (Sec. 9.3).

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

- Manufacturers' quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).

**3. CLASSIFICATION.** The survival food packets shall conform to the following types, styles, and classes which shall be specified, in the solicitation, contract, or purchase order.

**Types, styles, and classes.**

**Type I** - Consist of 2 bars of fruit tablets and 2 packets of candy coated, chewing gum tablets

**Type II** - Consist of 2 to 6 survival food bars per flexible package

**AMSC N/A****FSC 8970**

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

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- Style A** - Packaged in a laminated bag  
**Style B** - Packaged in an aluminum can

- Class 1** - Regular  
**Class 2** - Vegetarian/Kosher and Halal

**4. MANUFACTURERS'/DISTRIBUTORS' NOTES. Manufacturers'/distributors' products *shall meet the requirements of the:***

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturers'/distributors' assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).

**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.**

**5.2.1 Type I.** The survival food bars packet shall contain both hard candy fruit tablets and candy coated, chewing gum. The hard candy fruit tablets shall contain sugar, corn syrup, citric or malic acid, and natural and/or artificial flavors and may contain sodium lactate. Natural or U.S. FD&C certified colors shall be used for coloring. The hard candy fruit tablets shall consist of various fruit flavors, and may contain tumeric coloring and cream of tartar. The candy coated chewing gum shall contain sucrose or dextrose (or a combination of both), corn syrup, water-insoluble chewing gum base, softening and plasticizing ingredients, flavoring, and approved colorants when applicable. The coating may contain gum, gelatin, starch, or other protective materials and colorants.

**5.2.2 Type II.** The survival food bars packet shall contain flour, vegetable shortening, sweeteners, and natural or artificial flavorings. The survival food packet may contain thickening agents, water, salt, coconut, almond paste, artificial colors, and preservatives. As a dietary standard, Class 2 complies with Vegetarian/Kosher and Halal requirements.

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

**5.3 Finished product.** Unless otherwise specified in the solicitation, contract, or purchase

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order, the survival food packet shall consist of components that do not provoke thirst while maintaining the following characteristics.

**5.3.1 Type I.** Style A, survival packet shall contain 2 bars of fruit tablets, 2 packets of chewing gum, twine, and an instruction sheet. Style B, survival packet shall contain 2 bars of fruit tablets, 2 packets of chewing gum, 1 polyethylene bag, twine, and an instruction sheet. Each packet of chewing gum shall contain two candy coated chewing gum tablets, a peppermint and a spearmint flavor. The hard candy tablets shall be of assorted flavors and individually wrapped in cellophane, over-wrapped in units of ten, to form a 28.35 g (1 ounce) bar. The chewing gum shall not be sticky, grainy, flabby, or stringy, and each tablet shall weigh between 1.3 - 1.6 g (0.05 - 0.06 ounces). Candy coating for the gum shall be applied by the hot or cold-pan method. Colored coating is acceptable with the coating covering the centers completely, and be free from pits, cracks, and the appearance of discoloration. A suitable glaze or polish, may be used to finish the pieces. Specific requirements in regards to the polyethylene bag and other contents, shall be specified in the solicitation/contract.

**5.3.2 Type II.** The survival food packet shall consist of two to six bars of equally shaped portions, that are individually wrapped. Each bar shall have not less than 400 kcalories. The food bars shall have no off-odors or off-flavors, and have a flavor typical of its kind. The survival food packet shall not exceed 600 cm<sup>3</sup> (36.6 inches<sup>3</sup>) volume and 400 - 453.6 g (14.11 - 16 ounces) weight.

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

**5.5 Age requirement.** Unless otherwise specified, the survival food packet shall be processed and packaged not more than 90 days prior to shipment and shall have a minimum shelf life of 5 years.

**5.6 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.

## **6. ANALYTICAL REQUIREMENTS.**

**6.1 Chemical tolerances.** Examination and inspection criteria for Type I product shall be specified in the contract. The analytical requirements specified herein are for the Type II product only. Unless otherwise specified, analytical requirements for the Type II survival food packet shall be tested for protein, salt, and carbohydrate content. The food energy content shall not exceed 8.0 percent for protein and 0.5 percent by weight for salt (NaCl). The food energy content for carbohydrates shall be at least 45.0 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: six units of

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product shall be selected at random regardless of the lot size.

**6.3 Analytical testing.** Analysis shall be in accordance with the following Official Methods of Analysis of the AOAC International.

<b><u>Test</u></b>	<b><u>Method</u></b>
Protein	981.10
Salt (NaCl)	935.47 <u>1/</u>
Carbohydrates	977.20

1/ Not performed with ether.

**6.4 Test results.** The test results for salt shall be reported to the nearest 0.01 percent. The test results for protein and carbohydrates 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. MANUFACTURERS' PRODUCT ASSURANCE.** The manufacturer shall certify that the survival food packet shall meet the salient characteristics of this CID, conform to the 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 shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the survival food packet within the commercial marketplace. Delivered survival food packet shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic 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 Manufacturers' 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 will result in the contract being terminated for cause.

**9.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or other third party auditing service, within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to*

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*produce products in a clean, sanitary environment [21 CFR 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations], adhere to food safety requirements, and have 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 other third party auditing service, 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 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations.)*

**9.2 Manufacturers'/distributors' 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), 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 the 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.

**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. 5.2, 5.3, and 5.5).
- 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 Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

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## 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: [james.rodheaver@usda.gov](mailto:james.rodheaver@usda.gov).**

### 12.2 USDA laboratory contacts.

**12.2.1 Analytical testing.** For USDA analytical testing, contact the **Branch Chief, Laboratory Operations Coordination Staff, S&TP, AMS, USDA, STOP 0271, 1400 Independence Avenue, SW, Washington, DC 20250-0271, telephone (202) 690-1351 or via E-mail: [scott.lough@usda.gov](mailto:scott.lough@usda.gov).**

**12.2.2 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 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, 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.**

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

Applicable provisions of the Federal Food, Drug, and Cosmetic Act is contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, 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) 512-1803 **or on the Internet at: <http://www.nara.gov/fedreg>.**

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Copies of the Regulations Governing Emergency Provisions for Lifeboats and Liferafts may be

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obtained from: **U.S. Coast Guard, Survival Systems Branch, 2100 Second Street SW, Washington DC 20593-0001.**

Requests for copies of this CID should be sent to: **Program Head, Food Quality Assurance Program, FVP, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [john.lund@usda.gov](mailto:john.lund@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.**

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

**MILITARY INTERESTS:****CIVIL AGENCY COORDINATING ACTIVITIES:****Custodians**

USDA - FV

USCG - CG, CGCT

Army - GL

Navy - SA

Air Force - 35

**PREPARING ACTIVITY:**

DLA - SS

**Review Activities****(Project No. 8970-P050)**

Army - MD, QM

Navy - MC

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