

METRIC

A-A-20336

December 20, 2000

## COMMERCIAL ITEM DESCRIPTION

### COFFEES, FLAVORED, INSTANT

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

**1. SCOPE.** This Commercial Item Description (CID) covers instant flavored coffees, 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), style(s), and flavor(s) of instant flavored coffees 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).

##### **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 instant flavored coffees shall conform to the following list which shall be as specified in the solicitation, contract, or purchase order.

#### **Types, styles, and flavors.**

**Type I** - Coffee

**Type II** - Cappuccino

**Style A** - Regular

**Style B** - Decaffeinated

**Flavor 1** - French Vanilla

**Flavor 2** - Mocha

**Flavor 3** - Hazelnut

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**Flavor 4** - Irish Cream

**Flavor 5** - Other

**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 product 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 instant flavored coffees shall be prepared in accordance with good commercial practice (21 CFR Part 110).

**5.2 Ingredients.** The instant flavored coffees may contain ingredients such as, but not limited to; sugar, partially hydrogenated coconut, soybean, and/or canola oil, instant coffee, corn syrup solids, sodium caseinate, mono and di-glycerides, dipotassium phosphate, cocoa, nonfat dry milk, instant nonfat dry milk, natural and artificial flavors and colors, salt, gums, and maltodextrin. Flavored coffees containing nonfat dry milk or instant nonfat dry milk may obtain a higher degree of solubility using U.S. Extra Grade nonfat dry milk (spray process) or U.S. Extra Grade instant nonfat dry milk.

**5.3 DEHYDRATED PRODUCT.**

**5.3.1 Appearance.** The instant flavored coffees shall be fine grained, well-blended homogenous mixtures. The color of the powder shall be according to the type, style, and flavor specified.

**5.3.2 Odor.** The instant flavored coffees shall have an odor characteristic of the type, style, and flavor specified. The packaged product shall be free from foreign odors.

**5.3.3 Texture.** The instant flavored coffees shall be free flowing and free of lumps which do not compress with light pressure.

**5.4 REHYDRATED PRODUCT.**

**5.4.1 Dispersability.** The instant flavored coffees shall fully dissolve within two minutes in hot water with constant stirring and show no evidence of undissolved floating particles.

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**5.4.2 Appearance.** The rehydrated instant flavored coffees shall be smooth and free of discernable lumps or sedimentation. Color shall be typical for the flavor specified. Type II prepared cappuccino shall have a layer of milky white froth on top.

**5.4.3 Flavor and odor.** Type I prepared coffee shall have a flavor and odor of sweetened coffee and flavoring according to that specified. Type II prepared cappuccino shall have a flavor and odor of strong sweetened coffee with cream and flavoring according to that specified. There shall be no foreign flavors and odors such as, but not limited to: burnt, scorched, stale, or rancid.

**5.5 Foreign material.** All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

## 6. ANALYTICAL REQUIREMENTS.

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the instant flavored coffees shall be as follows.

**6.1.1 Moisture.** The moisture content of the instant flavored coffees shall be not greater than 4.0 percent.

**6.1.2 Fat.** The fat content for Type I coffee shall be not greater than 19.0 percent. The fat content for Type II cappuccino shall be not greater than 15.0 percent.

**6.1.3 Caffeine.** The caffeine content for Style B - Decaffeinated coffees shall be not greater than .03 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 113.4g (4 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite sample shall be based on USDA procedures.

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

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<u>Test</u>	<u>Method</u>
Moisture	925.45A
Fat	932.06
Caffeine	979.11

**6.4 Test results.** The test results for moisture and fat shall be reported to the nearest 0.1 percent. The test results for caffeine shall be reported to the nearest 0.01 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 instant flavored coffees provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same instant flavored coffees offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered instant flavored coffees shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of instant flavored coffees within the commercial marketplace. Delivered instant flavored coffees 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 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 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 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.)*

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**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 instant flavored coffee 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 instant flavored coffees in accordance with PPB procedures which include selecting random samples of the packaged instant flavored coffees, 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 instant flavored coffees 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 instant flavored coffees, 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 Program (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-**

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0247, telephone (202) 720-4693, Fax ( 202) 690-1527, or via E-mail:  
[james.rodeheaver@usda.gov](mailto:james.rodeheaver@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 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 Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org/>.**

### **12.3.2 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) 512-1803 or on the Internet at: <http://www.nara.gov/fedreg>.**

Copies of the United States Standards for Grades of Nonfat Dry Milk (Spray Process) and United States Standards for Instant Nonfat Dry Milk are available from: **Dairy Standardization Branch, Dairy Programs, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, or on the Internet at: <http://www.ams.usda.gov/dairy/stand.htm>.**

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: [sagallagher@dscp.dla.mil](mailto:sagallagher@dscp.dla.mil).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production 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:**

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

**PREPARING ACTIVITY:**

DLA - SS

(Project No. 8955-P073)

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