

METRIC

A-A-20336A

July 31, 2006

SUPERSEDING

A-A-20336

December 20, 2000

COMMERCIAL ITEM DESCRIPTION

DRINK MIXES, COFFEE (UNFLAVORED AND FLAVORED)

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

1. SCOPE. This CID covers unflavored and flavored coffee drink mixes (coffee drink mixes), 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 coffee drink mix(es) 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 coffee drink mixes shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, and flavors.

Type I - Unflavored instant coffee, with sugar and creamer

Style A - Regular

Style B - Decaffeinated

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Type II - Unflavored instant coffee, no sugar added and fat free 1/

Style A - Regular

Style B - Decaffeinated

Type III - Flavored instant coffee

Style A - Regular

Flavor 1 - French vanilla

Flavor 2 - Mocha

Flavor 3 - Hazelnut

Flavor 4 - Cinnamon

Flavor 5 - Orange

Flavor 6 - White chocolate

Flavor 7 - Caramel

Flavor 8 - French vanilla with hazelnuts

Flavor 9 - Irish cream

Flavor 10 - Other

Style B - Decaffeinated

Flavor 1 - French Vanilla

Flavor 2 - Other

Type IV - Flavored instant coffee, no sugar added 1/

Style A - Regular

Flavor 1 - French vanilla

Flavor 2 - Mocha

Flavor 3 - Hazelnut

Flavor 4 - Cinnamon

Flavor 5 - Vanilla

Flavor 6 - Other

Style B - Decaffeinated

Flavor 1 - French Vanilla

Flavor 2 - Vanilla

Flavor 3 - Other

Type V - Flavored instant Cappuccino

Style A - Regular

Flavor 1 - French vanilla

Flavor 2 - Mocha

Flavor 3 - Amaretto

Flavor 4 - Irish cream

Flavor 5 - Orange

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- Flavor 6** - Toffee
- Flavor 7** - Caramel
- Flavor 8** - Cinnamon vanilla nut
- Flavor 9** - Other

Type VI - Flavored instant Cappuccino, no sugar added 1/

- Style A** - Regular
 - Flavor 1** - French vanilla
 - Flavor 2** - Mocha
 - Flavor 3** - Other

Type VII - Flavored instant Latte

- Style A** - Regular
 - Flavor 1** - Unflavored
 - Flavor 2** - Mocha
 - Flavor 3** - Caramel
 - Flavor 4** - Mocha almond
 - Flavor 5** - Other
- Style B** - Decaffeinated
 - Flavor 1** - Unflavored
 - Flavor 2** - Other

Type VIII - Flavored instant Latte, no sugar added 1/

- Style A** - Regular
 - Flavor 1** - Unflavored
 - Flavor 2** - Mocha
 - Flavor 3** - Caramel
 - Flavor 4** - Mocha almond
 - Flavor 5** - Other
- Style B** - Decaffeinated
 - Flavor 1** - Unflavored
 - Flavor 2** - Other

Type IX - Other

1/ Sweetened with non-carbohydrate sugar substitute.

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

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- 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. Raw coffee bean requirements. The roasted and ground coffee from which the coffee drink mixes are derived shall be made from coffee received in the raw or green bean state. The ground coffee shall be made from a blend of Arabica coffee beans (including but not limited to Brazils, Colombian Excelso, Hawaiian, Puerto Rican, Central American [prime washed], Mexican [prime washed Mexican], and Kenyan) and Robusta coffee beans. Green coffee beans are defined as the dried coffee seed (no less than Grade 8 as measured by the procedure of the FDA Technical Bulletin Number 5 – Macro-analytical Procedures Manual, Chapter V, 1984; electronic version 1998) commercially free from external layers such as: skin, hull, pulp, mucilage, parchment, and silver skin. Single types or blends of green coffee beans shall be of such growths, grade, and further processing (curing, roasting, and dehydrating) to produce an end product cup quality as specified in Sec. 5.5.3.

5.2 Processing. The coffee drink mixes shall be prepared and/or decaffeinated in accordance with good manufacturing practices (21 CFR Part 110).

5.3 Finished product. The coffee drink mixes 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, cocoa processed with alkali, nonfat dry milk, nondairy creamer, natural and artificial flavors and colors, salt, gums, and maltodextrin. No sugar added coffee drink mixes may contain non-carbohydrate sugar substitutes including, but not limited to, Aspartame, Acesulfame potassium, Sucralose, and Neotame in lieu of sugar.

5.4 Dehydrated product.

5.4.1 Appearance. The coffee drink mixes shall be fine grained, well-blended homogenous mixtures.

5.4.2 Odor. The coffee drink mixes shall have an odor characteristic of the type, style, and flavor specified. The packaged product shall be free from foreign odors.

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5.4.3 Texture. The coffee drink mixes shall be free flowing and free of lumps which do not compress with light pressure.

5.5 Rehydrated product.

5.5.1 Dispersability. The coffee drink mixes shall fully dissolve within two minutes in hot water with constant stirring and show no evidence of undissolved floating particles.

5.5.2 Appearance. The rehydrated coffee drink mixes shall be smooth and free of discernable lumps or sedimentation. Types I and II unflavored instant coffees shall have a medium brown color typical of coffee with cream. Types III and IV flavored instant coffees shall have a medium to dark brown color depending on the flavor specified. Types V and VI flavored instant Cappuccinos shall have a tan color and a milky white froth on top. Types VII and VIII flavored instant Lattes shall have a tan color and may or may not have a layer of milky white froth on top.

5.5.3 Flavor and odor. Types I and II unflavored instant coffees shall have a flavor and odor of sweetened coffee with cream. Types III and IV flavored instant coffees shall have a flavor and odor of sweetened coffee and flavoring according to that specified. Types V and VI flavored instant Cappuccinos shall have a flavor and odor of strong sweetened coffee with cream and flavoring according to that specified. Types VII and VIII flavored instant Lattes shall have a flavor and odor of 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.

5.6 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 and microbiological requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements and microbiological requirements for the coffee drink mixes shall be as follows.

6.1.1 Moisture. The moisture content of the coffee drink mixes shall be not greater than 5.0 percent.

6.1.2 Fat. The fat content for Type I instant unflavored coffee, and Types V and VI instant flavored Cappuccinos shall be not greater than 15.0 percent. The fat content for Types III and IV instant flavored coffees, and Types VII and VIII instant flavored Lattes shall be not greater than 25.0 percent.

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6.1.3 Caffeine. The caffeine content for Style B - Decaffeinated coffee drink mixes shall be not greater than 0.07 percent.

6.1.4 Salmonella. *Salmonella* shall be negative per 25 grams of product.

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 for moisture, fat, and caffeine analysis. 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 for moisture, fat, and caffeine 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.

6.2.3 Sampling procedure for *Salmonella* analysis. Five filled and sealed containers shall be selected at random from the lot regardless of lot size.

6.3 Analytical and microbiological 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:

<u>Test</u>	<u>Method</u>
Moisture	925.45A
Fat	932.06, 985.15
Caffeine	979.11
<i>Salmonella</i>	986.35, 996.08, 2000.06D(c), or 2003.09

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. The test results for *Salmonella* shall be reported as positive or negative. 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 coffee drink mixes provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same coffee drink mixes offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

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

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 coffee drink mixes 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), Agricultural Marketing Service (AMS), USDA, shall be

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the certifying program. PPB inspectors shall certify the quality and acceptability of the coffee drink mixes in accordance with PPB procedures which include selecting random samples of the packaged coffee drink mixes, 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 coffee drink mixes 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 coffee drink mixes, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). 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.

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.

12.3 Sources of documents.

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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, 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: Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503 and 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, 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.gpoaccess.gov/nara/index.html>.**

Copies of the FDA Technical Bulletin Number 5 - Macroanalytical Procedures Manual, Chapter V, 1984; Electronic Version 1998 may be obtained from: **Internet address: <http://www.cfsan.fda.gov/~dms/mpm-toc.html>.**

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 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-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: Sally.A.Gallagher@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 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

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Army - GL
 Navy - SA
 Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

Review Activities

Army - MD, QM
 Navy - MC

PREPARING ACTIVITY:

DLA - SS

(Project No. 8955-2005-002)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <http://assist.daps.dla.mil>.

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