

<b>METRIC</b>
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**A-A-20344A**

**June 5, 2007**

**SUPERSEDING**

**A-A-20344**

**January 14, 2003**

## **COMMERCIAL ITEM DESCRIPTION**

### **DESSERT POWDER, PUDDING**

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

**1. SCOPE.** This CID covers pudding dessert powder packed in commercially acceptable containers, suitable for use by the 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:**

- Types, preparation methods, styles, and flavors required (Sec. 3).
- When the age requirement at time of delivery is different than specified (Sec. 5.4).
- When the moisture requirement is different than specified (Sec. 6.1.1).
- When the *Salmonella* analytical requirement needs to be verified (Sec. 6.1.2).
- When analytical requirements need to be verified by USDA (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), (Sec. 9.1 with 9.1.2), or (Sec. 9.1 with 9.1.3).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The pudding dessert powder shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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

**Type I** - Dessert powder, pudding, regular

**Type II** - Dessert powder, pudding, fat free, sugar free (21 CFR § 101.62 (b) and 101.60 (c))

**Type III** - Dessert powder, pudding, sugar free (21 CFR § 101.60 (c))

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**Type IV** - Dessert powder, pudding, reduced calorie, low sodium (21 CFR § 101.60 (b) and 101.61)

**Type V** - Other

**Preparation method A** - Instant - mix, stir, chill, and serve

**Style 1** - With nonfat dry milk, add water

**Style 2** - Without nonfat dry milk, add milk

**Style 3** - Other

**Preparation method B** - Regular - mix, cook, stir, chill, and serve

**Style 1** - Add milk

**Style 2** - Other

**Preparation method C** - Instant - mix, stir, and serve

**Style 1** - With nonfat dry milk, add water

**Style 2** - Other

**Flavor a** - Vanilla

**Flavor b** - Chocolate

**Flavor c** - Lemon

**Flavor d** - Butterscotch

**Flavor e** - Tapioca

**Flavor f** - Banana Cream

**Flavor g** - 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 pudding dessert powder shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

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**5.2 Dehydrated product.**

**5.2.1 Ingredients.** The pudding dessert powder shall be uniformly blended dry mixtures prepared from food grade materials. The pudding dessert powder may contain sugar, aspartame, Acesulfame potassium, nonfat dry milk, modified food starch, natural and artificial flavorings, and other ingredients characteristic of the flavor specified. The dry ingredients shall be Food Chemicals Codex purity as appropriate and free from foreign materials.

**5.2.2 Nonfat dry milk.** The nonfat dry milk shall meet the U.S. Standard for Extra Grade as defined in the United States Standards for Grades of Nonfat Dry Milk (Spray Process) and shall be no more than six months old.

**5.2.3 Appearance and texture.** The pudding dessert powder shall be a free-flowing uniform blend of dry homogenous ingredients, free from lumps, specks, and graininess. The pudding dessert powder shall have a color characteristic of the flavor specified. The pudding dessert powder shall be free flowing and have no lumps that cannot be broken apart under light finger pressure.

**5.2.4 Flavor and odor.** The pudding dessert powder shall have a pleasing sweet flavor and odor that is characteristic of the flavor specified. The pudding dessert powder shall be free from foreign odors.

**5.3 Rehydrated product.**

**5.3.1 Appearance.** When reconstituted, the pudding dessert powder shall have a color characteristic of the flavor specified.

**5.3.2 Flavor and odor.** When reconstituted, the pudding dessert powder shall have a pleasing sweet flavor and odor that is characteristic of the flavor specified. There shall be no foreign flavors and odors such as, but not limited to: burnt, scorched, stale, or rancid.

**5.3.3 Consistency.** When reconstituted the rehydrated pudding shall contain no free liquid and shall not be watery nor weep upon standing. The reconstituted pudding, except tapioca, shall possess a smooth, creamy, and moderately thick consistency with no discernable lumps, chalkiness or sedimentation. Tapioca pudding shall possess a moderately thick lumpy consistency.

**5.4 Foreign material.** The finished pudding dessert powder shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**5.5 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order the pudding dessert powder shall not be more than 120 days old on date of delivery to purchaser/

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user and shall have a shelf life of at least 12 months. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirement.** The analytical requirements for the pudding dessert powder shall be as follows:

**6.1.1 Moisture.** Unless otherwise specified in the solicitation, contract, or purchase order, the moisture content of the pudding dessert powder shall be less than 3.5 percent. The moisture content for Preparation method C (Instant - mix, stir, and serve) pudding dessert powder shall be less than 10.0 percent.

**6.1.2 Salmonella.** When specified in the solicitation, contract, or purchase order, the nonfat dry milk shall be *Salmonella* negative.

**6.2 Product verification.** When USDA verification of the analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 454 g (1 lb) and prepared from subsamples drawn from randomly selected containers. Subsamples shall be a minimum of one can/jar/envelope and shall contain the appropriate number of cans/jars/envelopes to yield a 454 g (1 lb) sample when composited.

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

<b><u>Test</u></b>	<b><u>Method</u></b>
Moisture	925.45A or 925.45B
<i>Salmonella</i>	<u>1/</u>

**1/ Salmonella testing.** The analysis shall be performed in accordance with the Dairy Grading Branch (DGB), Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA - DA Instruction 918-RL, Laboratory Methods and Procedures (most current in effect on the date of the solicitation).

**6.4 Test results.** The test results for moisture shall be reported to the 0.1 percent. The test results for *Salmonella* shall be reported as positive or negative. Any result not conforming to the analytical testing shall be cause for rejection of the lot.

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

**8. REGULATORY REQUIREMENTS.** The delivered pudding dessert powder shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of pudding dessert powder within the commercial marketplace. Delivered pudding dessert powder 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, 9.1 with 9.1.2, or 9.1 with 9.1.3.*

**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.)*

**9.1.3 Total Quality Systems Audit.** A total quality systems audit (TQSA) conducted by USDA/Farm Service Agency (FSA), or another survey performed by a third party auditing

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service is required within 12 months prior to the date of the awarding of the contract. *(A FSA TQSA 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 FSA TQSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the TQSA.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished pudding dessert powder 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 pudding dessert powder in accordance with PPB procedures which include selecting random samples of the packaged pudding dessert powder, 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 pudding dessert powder 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 pudding dessert powder 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).

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## 12. REFERENCE NOTES.

### 12.1 USDA certification contacts.

**12.1.1 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).

**12.1.2 USDA FSA Total Quality Systems Audit contact.** Inquiries about services and fees should be directed to: **Warehouse Licensing and Examination Division, Stop 9148, Kansas City Commodity Office, 6501 Beacon Drive, Kansas City, Missouri 64133-6476**, telephone (816) 926-6417 or Fax (816) 926-1774, Website: [www.fsa.usda.gov/daco/TQSA/tgsa.htm](http://www.fsa.usda.gov/daco/TQSA/tgsa.htm).

**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.

### 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**. You may contact AOAC International on (301) 924-7077 or on the Internet at: [www.aoac.org](http://www.aoac.org).

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) 334-3313, 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 on (202) 512-1800 or on the Internet at: [www.access.gpo.gov/nara](http://www.access.gpo.gov/nara).

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Copies of DA Instruction 918-RL, Laboratory Methods and Procedures are available from:  
**Branch Chief, DGB, DP, AMS, USDA, Stop 0230, Room 2746-S, P.O. Box 96456,**  
**Washington, DC 20090-6456, telephone (202) 720-3171.** Copies of the Dairy Plants Surveyed  
 and Approved for USDA Grading Service are available from the above address or on the  
**Internet at: <http://www.ams.usda.gov/dairy/grade.htm>.**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial  
 comments, recommendations, additions, deletions, clarifications, etc., and any data which may  
 improve this CID are available from and/or provided to: **Branch Chief, PPB, FVP, AMS,**  
**USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, 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>.**

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

**MILITARY INTERESTS:****CIVIL AGENCY COORDINATING ACTIVITIES:****Military Coordinating Activity:**

Army - GL

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

**Custodians**

Army - GL  
 Navy - SA  
 Air Force - 35

**PREPARING ACTIVITY:**

USDA - FV

**Review Activities**

Army - MD, QM  
 Navy - MC  
 DLA - SS

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